

A modern lounge interior featuring a fireplace with a warm fire, two ornate leather chairs with silver frames, and a small round table with drinks and a bottle. The room has a dark marble baseboard and a patterned rug. A dark overlay on the right side contains text and logos.

INSPIREDMEETINGS™



INSPIRED BY YOU.
STAGED BY US

SOFITEL
HOTELS & RESORTS

BRUSSELS LE LOUISE



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SOFITEL BRUSSELS LE LOUISE

AN ELEGANT HAVEN OF PEACE



Welcome to the brilliant universe of Sofitel Brussels Le Louise. Discover the charm and allure of the timeless décor created by the artist Antoine Pinto, a captivating blend of dazzling colors and fine materials.

Ideally located just off the prestigious Avenue Louise, the hotel is a stone's throw from the city's finest luxury boutiques and a short walk from the historic city center. The hotel may be reached easily. It is located at just one kilometer from the Gare du Midi train station, about fifteen kilometers from Brussels Airport and can be reached by subway through the lines 2 or 6 from the Louise station.

Sofitel Brussels Le Louise offers 159 guest rooms and suites that have been recently renovated to offer the best comfort and a truly unforgettable hospitality experience. In addition to delightful guest rooms, Sofitel Brussels Le Louise features the renowned Crystal Lounge restaurant and bar. Unwind and take in the sun and stars at the terrace, a tranquil refuge in the middle of the bustling city and an outstanding venue for private receptions.

Sofitel Brussels Le Louise offers exquisite settings for professional and private events. Meeting and reception areas benefit from natural light and include a surrealist space inspired by René Magritte. The savvy mix of fantasy and reality will inject any event with energy and creativity.

Allow our skillful event planning team to help you creating custom-design events and tailor packages, and turn your event into a beautiful success.

Life is Magnifique in Brussels!

THE MEETING ROOMS

AN ODE TO SURREALISM



Sofitel Brussels Le Louise invites you to live a unique experience in resolutely singular and atypical spaces.

The hotel pays tribute to one of Brussels most illustrious artiste: René Magritte. Considered in the artistic world as an absolute master of the surrealist art, Magritte was the inspiration for the decoration of the Jungle, Elephant, Colombe and Métamorphose rooms. You will be able to discover offbeat places, where colored figures are pictured and it will not leave your guests indifferent.

Discover a one-of-a-kind conference setting adorned with intriguing, subtly startling characters. Feel the gaze of men with animal heads and the piercing eyes of a Bengali tiger full of energy. Lean on the table held up by a wild boar. Admire the majestic pose of the wooden moose mounted over the sleek, modern fireplace. And smile at the sight of the bowler hat. An intriguing venue that co-workers and guests are bound to remember.

Benefit from state-of-the-art technologies and equipment, including the latest in lighting, sound and wireless connections.

Not to forget the reference to the famous bowler hat, one of Magritte's preferred motifs, to be found in the form of lamps. At the end of each meeting, if your guests wish it, they will have the opportunity to be photographed under those hats.



THE MEETING ROOMS

AN ODE TO SURREALISM



JUNGLE ROOM



ELEPHANT ROOM



COLOMBE ROOM



METAMORPHOSE ROOM (COLOMBE + ELEPHANT)



LOBBY

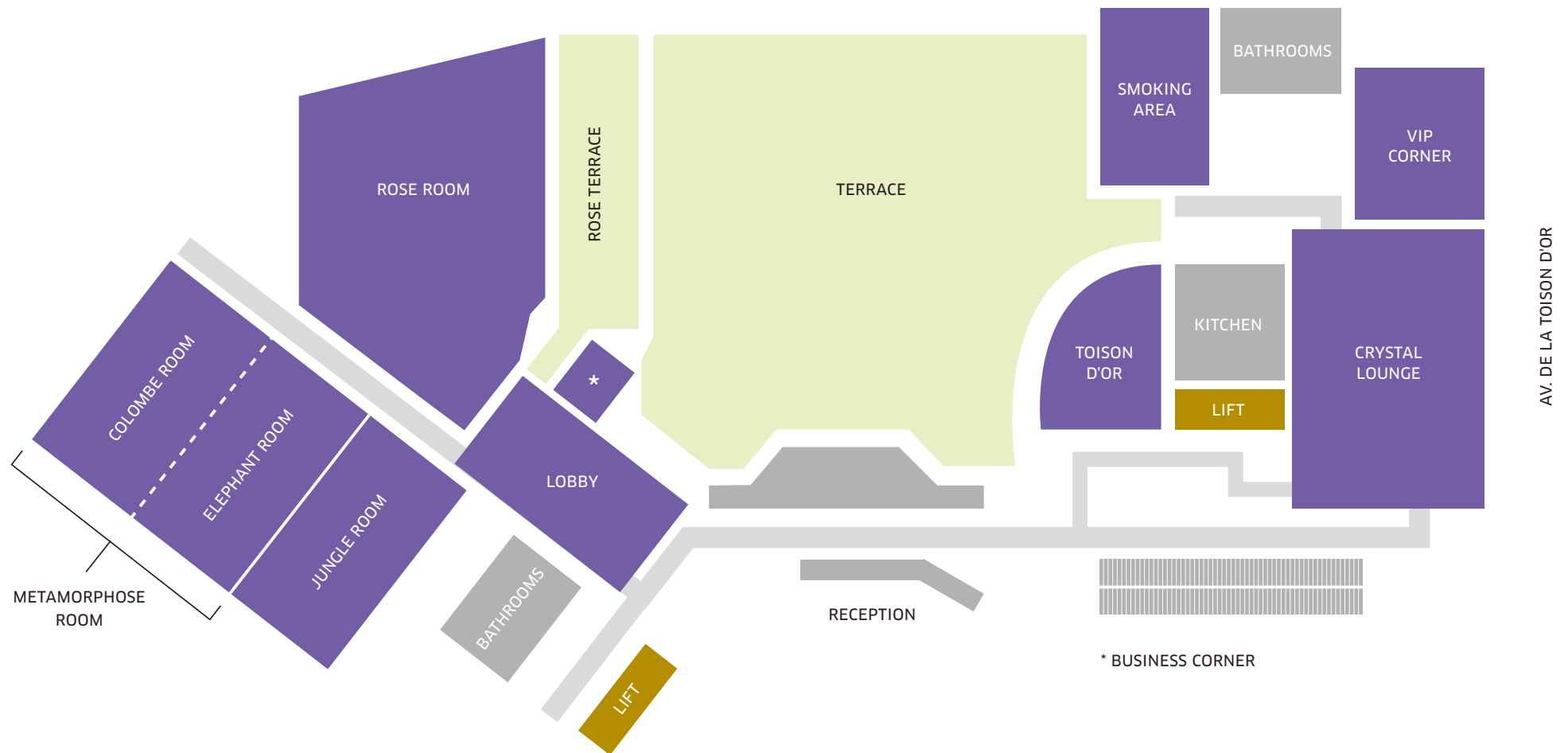


TOISON D'OR



THE MEETING ROOMS

AN ODE TO SURREALISM



THE MEETING ROOMS

AN ODE TO SURREALISM



MEETING ROOMS CAPACITIES

	Surface (m²)	Width (m)	Length (m)	Height (m)	Classroom	Theater	U-shape	Boardroom	Banquet**	Cabaret***	Cocktail	Price half day	Price full day
Jungle	82	7,30	11,20	2.5	36	60	25	24	40	30	50	€680	€1120
Elephant	83	7,40	11,20	2.5	36	70	30	24	40	30	50	€680	€1120
Colombe	83	7,40	11,20	2.5	36	70	30	24	40	30	50	€680	€1120
Metamorphose *	166	14,80	11,20	2.5	72	140	40	40	88	70	100	€1360	€2240
Toison d'Or	43	5,40	8	2.5	-	15	-	12	16	-	20	€385	€630
VIP Corner	65	7,70	8,40	2.5	24	40	20	18	30	18	40	€555	€910
Rose	160	12	15,60	2.5	-	60	-	-	80	60	200	€1360	€2240
Terrace Total	300	5	28	2.5	-	-	-	-	200	-	300	€1000	Lunch Mo-Fr
												€5000	Dinner Su-Th lunch Sa 18h max
												€6500	Lunch Fr-Sa
Terrace Part	200	4	17	2.5	-	-	-	-	140	-	200	€800	Lunch Mo-Fr
												€2500	Dinner Su-Th Lunch Sa 18h max
												€3250	Lunch Fr-Sa
Lobby	40	4,70	28	2,5	-	-	-	-	-	-	100	-	-

* Colombe + Elephant

** 8 persons per table / *** 5 persons per table

ADWIN FONTEIN

EXECUTIVE CHEF



Originally from the Netherlands, Adwin Fontein began his career in France, in Roanne where he made his classes with the Troisgros brothers. Shortly, he entered the AccorHotels Group, where he has developed and deployed his talent for over 25 years

Passionate and curious about savory discoveries, our Chef extends his culinary knowledge and is interested in developing new recipes that invite to travel. After learning the ropes at Sofitel The Hague and at Sofitel Paris La Défense, Chef Adwin Fontein joined Sofitel Brussels Le Louise and has been offering his talents since March 2012.

As a careful and perfectionist Chef, he pays as much attention to the quality of his ingredients as to the dish presentation. Aware that the art of cooking is all about sharing, he welcomes comments and special requests as opportunities for mutual culinary enrichment and satisfaction.

Chef Fontein's Asian-style cuisine accented with Mediterranean and local culinary influences will enchant your taste buds and make for memorable dining event. A talented Sofitel-trained chef, Adwin Fontein displays a passion for flavors from the world over, and a musician's virtuosity for gourmet creation.

JV Magazine

Do not hesitate to contact our team for more information.



PACKAGE GOURMET WAKE-UP

€45 pp

START THE DAY WITH A DELICIOUS BREAKFAST SERVED AS A BUFFET IN ONE OF OUR MEETING ROOMS OR IN OUR BREAKFAST ROOM.

MEETING ROOM

Elegant, air-conditioned room offering natural light and equipped with a projector, a screen, a flipchart, notepads, pencils and still or sparkling mineral water.

BREAKFAST BUFFET

- Warm beverage of your choice (coffee, selection of black or herbal teas, hot chocolate)
 - Fresh fruits juices (apple, orange, multi-fruit)
 - Baker's basket (French breakfast pastries and breads)
 - Selection of fresh fruits
 - Plain yoghurts or fruit yoghurts
 - Jam, honey, butter
 - Selection of cold cuts and cheese plates
 - Smoked Norwegian salmon with condiments
- For a supplement of €5 pp, benefit a hot side dishes and eggs (American style breakfast).
- For a supplement of €2 pp, opt for a service at the table.



Package available until 10.30 am for a maximum of 8 persons.

PACKAGE MONTAGU

Full day from €90 pp
Half day from €80 pp

PUNCTUATE YOUR MEETING WITH DELICIOUS BREAKS AND A GREAT LUNCH BUFFET OF SANDWICHES.

MEETING ROOM

Elegant, air-conditioned room offering natural light and equipped with a projector, a screen, a flipchart, notepads, pencils and still or sparkling mineral water.

WELCOME COFFEE

Coffee, selection of teas and infusions.

MORNING COFFEE BREAK

Coffee, selection of black and herbal teas, fresh fruits juices, selection of miniature breakfast pastries and fresh fruits.

LUNCH

Lunch buffets include three sandwiches per person, a selection of mixed salads, and an assortment of our chef's desserts choice.

They also include a selection of non-alcoholic beverages, still or sparkling water, coffees and teas.

- For a supplement of €6 pp, go for our *Luxury Montagu option*, including hot dishes and our soup or gazpacho of the day.
- For a supplement of €5 pp, get two glasses of wine (red and/or white).
- For a supplement of €10 pp, get a warm dish (meat or fish).

AFTERNOON COFFEE BREAK

Coffee, selection of black and herbal teas, fresh fruits juices, selection of pastries and fresh fruits.

- For a supplement from €1 to €5 pp, you have the opportunity to choose one of our theme breaks (p.14)

SELECT ONE OF THE FOLLOWING ASSORTMENTS OF SANDWICHES:

Mediterranean

- Sandwich with mozzarella, basil pesto, cherry tomatoes, pine nuts and arugula
- Sandwich with Serrano ham, spicy cheese, basil pesto, pine nuts, arugula and cherry tomatoes
- Sandwich with shrimp tartare, mayonnaise, coriander and ginger

Spicy

- Sandwich with chorizo, mozzarella, basil pesto and red onion
- Sandwich with spicy chicken, chili mayonnaise, cherry tomatoes, pine nuts and arugula
- Sandwich with curried chicken, mayonnaise, pine nuts and arugula

French

- Club sandwich with foie gras and smoked duck breast, fig marmalade and lettuce
- Sandwich with goat cheese, honey, bacon and lettuce
- Sandwich with herb-marinated salmon, honey and mustard from Meaux

DID YOU KNOW?

John Montagu (18th century) is the inventor of the sandwich as a real meal. A waiter brought him two slices of bread garnished with cold meat and cheese during one of his card game. He brought them together, finding that this dish had two essential qualities since it allowed him to continue his game while keeping his hands clean.

These packages are available for a full day or half day, as from 10 people.
Rates vary according to the duration of the event, the choice of drinks and the availability.
Possibility to rent the room for 24 hours at a supplement of 50% of the daily rental price.



PACKAGE THE CHOICE OF OUR CHEF

Full day from €92 pp
Half day from €82 pp

TAKE A BREAK DURING YOUR MEETING AND SAVOR THE DELICIOUS MENU OF THE WEEK
IMAGINED BY OUR CHIEF, SERVED IN 2 OR 3 COURSES.

MEETING ROOM

Elegant, air-conditioned room offering natural light and equipped with a projector, a screen, a flipchart, notepads, pencils and still or sparkling mineral water.

WELCOME COFFEE

Coffee, selection of teas and infusions.

MORNING COFFEE BREAK

Coffee, selection of black and herbal teas, fresh fruits juices, selection of miniature breakfast pastries and fresh fruits.

LUNCH

Your menu will be served with a selection of soft drinks, still or sparkling water, coffee and teas.

Menu of the week 2 course

Choice of the Chef.

Composed of a starter and a main course, or a main course and a dessert.

► For a supplement of €5 pp, get 2 glasses of wine (red and / or white).

AFTERNOON COFFEE BREAK

Coffee, selection of black and herbal teas, fresh fruits juices, selection of pastries and fresh fruits.

► For a supplement from €1 to €5 pp, you have the opportunity to choose one of our theme breaks (p.14).

SELECT ONE OF THE DIFFERENT MENUS OPTIONS:

Menu of the week 3 course Supplement of €7 pp

45' Lunch Break Reduction of €3 pp

Lunch in the same room.

Entry and main course served at the same moment and on the same plate.

Seasonal menu Supplement of €17 pp

At your choice between 3 starters, 3 main courses and 3 desserts.

Same choice for all guests. Adaptation to specific diets.

Menu Light Barbecue Supplement of €7 pp

- Starters buffet
- Choice of meat or fish (for the entire table)
- Grilled vegetables
- Desserts buffet

DID YOU KNOW?

Passionate and eager for savory discoveries, Adwin Fontein has been expanding its know-how for more than 25 years. His menus take influence from all around the world, with Mediterranean flavors and some Asian notes.

These packages are available for a full day or half day from 10 people.

Rates vary according to the duration of the event, the choice of drinks and availability.

Possibility to rent the room for 24 hours at a supplement of 50% of the daily rental price.

MEETING ROOM

Elegant air-conditioned room offering natural light and equipped with a projector, a screen, a flipchart, notepads, pencils and still or sparkling mineral water.

WELCOME COFFEE

Coffee, selection of teas and infusions.

MORNING COFFEE BREAK

Coffee, selection of black and herbal teas, fresh fruits juices, selection of miniature breakfast pastries and fresh fruits.

LUNCH

Your menu will be served with a selection of soft drinks, still or sparkling water, coffee and teas.

The Chef Buffet

- Selection of 4 salads
- 1 hot dish with meat accompanied with starchy food and vegetables
- 1 hot fish dish and accompanied with starchy food and vegetables
- Selection of 2 desserts and fruits

► For a supplement of €5 pp, get 2 glasses of wine (red and / or white).

AFTERNOON COFFEE BREAK

Coffee, selection of black and herbal teas, fresh fruits juices, selection of pastries and fresh fruits.

► For a supplement from €1 to €5 pp, you have the opportunity to choose one of our theme breaks (p.14).

DID YOU KNOW?

François Vatel, from his real name Fritz Karl Watel, was a French confectioner and maître d'hôtel at the service of Nicolas Fouquet and a great organizer of parties, sumptuous feasts and exceptional buffets at the castle of Vaux-le-Vicomte under the reign of Louis XIV.

FOR A SUPPLEMENT OF €5 pp, UPGRADE YOUR LUNCH AND GET ONE OF THE FOLLOWING MENUS:

Mediterranean Buffet

- Tomato salad, mozzarella with pesto, pine nuts and rocket salad
- French ratatouille
- Salad Bar
- Vitello Tonato
- Sirloin with French potatoes gratin, fresh seasonal vegetables, tarragon sauce
- Sautéed cod façon paella
- Dessert of your choice
- Selection of fresh fruits

Spicy Buffet

- Mesclun salad with goat cheese, chorizo, honey and balsamic vinegar
- Cucumber salad marinated with shallots
- Poultry terrine
- Veal fillet, mashed potatoes, Madeira sauce
- Salmon millefeuille with zucchinis and Noilly-Prat sauce
- Dessert of your choice
- Selection of fresh fruits

French Buffet

- Potato salad with crispy bacon with mustard from Meaux
- Curly endive with walnuts, Roquefort cheese and walnuts vinaigrette
- Salmon tartare and tatziki of cucumber
- Sautéed fillet of free range chicken, risotto with woodland mushrooms
- Medallion of monkfish marinated with saffron and seasonal vegetables
- Cheese plate
- Selection of fresh fruits

These packages are available for a full day or half day from 10 people.
Rates vary according to the duration of the event, the choice of drinks and availability.
Possibility to rent the room for 24 hours at a supplement of 50% of the daily rental price.



BREAKS

PLEASE YOURSELF ALL ALONG THE DAY

THE CLASSICS

WELCOME COFFEE

€8 pp

- Coffee, selection of teas and infusions

MORNING COFFEE BREAK

€12 pp

- Coffee, selection of black and herbal teas, fresh fruits juices
- Selection of miniature breakfast pastries and fresh fruits

AFTERNOON COFFEE BREAK

€15 pp

- Coffee, selection of black and herbal teas, fresh fruits juices
- Selection of pastries and fresh fruits

► *For a supplement of €8 pp, enjoy a permanent break in the morning or in the afternoon.*

► *We can replace pastries with salty snacks on request.*

THE THEMATICS

“LE GOUTER” BREAK

€16 pp

- Coffee, selection of teas and herbal teas, orange juice, grapefruit juice
- French breakfast pastries basket: croissant, pains au chocolat, breads with grape, butter and jam

VITAMIN BREAK

€16 pp

- Coffee, selection of teas and herbal teas, orange juice, grapefruit juice
- Smoothies of seasonal fruit, carrot juice, cucumber juice
- Verrine of soft white cheese and walnuts, skewers of grapes

BACK TO CHILDHOOD BREAK

€16 pp

- Coffee, selection of teas and herbal teas, orange juice, grapefruit juice
- Sweets from the past: soft caramels, marshmallow, licorice, crocodiles, coated bear cubs, cuberdons
- Selection of traditional biscuits: waffles, cat tongues, puffs with fresh eggs, butter wafers, butter patties, almond bread, cookies

HAUTE-COUTURE BREAK

€20 pp

We are delighted to collaborate with the **Chouconut** pastry shop, located in Brussels, to offer you this gourmet break.

- Coffee, selection of teas and herbal teas, orange juice, grapefruit juice
- Selection of choux buns, cookies, donuts, financials and shortbreads

Chouconut

COCKTAIL ANIMATION

AN ORIGINAL BUSINESS WORKSHOP

€50 pp

Sofitel Brussels Le Louise invites you to participate in a unique and memorable activity, which will delight all your participants. Come and recreate cocktails developed by our bartender team, rewarded several times on national and international competitions.

This fun and practical activity of one hour will allow you to strengthen your team relations or simply to spend a festive and convivial moment with your friends.

The Cointreaupolitan will thus have no secret for you. For this animation, we provide all the necessary equipment as well as the advices of a professional bartender. You get also the possibility to take back home a shaker so you can share your new cocktail-making skills with your relatives.

Modern versions of classics cocktails can be made on request, such as Piña Colada or Bloody Mary, with the particularity of seeing their dose of alcohol served separately. The latter is then flambé, and the cocktail can then be enjoyed.

For a maximum of 50 guests.





COCKTAILS

OUR APERITIVE SUGGESTIONS

WELCOME GLASS

1 coupe glass of Champagne

€14 pp

BRIGITTE

1 glass of Champagne and 2 canapés
selected by our Chef

€18 pp

LEATITIA

The cocktail of the month and 2 canapés
selected by our Chef

€20 pp

SIMONE

Fresh fruit juice, selection of sodas,
still or sparkling water

for 30 minutes €10 pp

for 1 hour €15 pp

for 1h30 €20 pp

for 2 hours €25 pp

AUDREY

Kir, white and red wine
Selection of Belgian beers
Fresh fruit juice, selection of sodas,
still or sparkling water

for 30 minutes €15 pp

for 1 hour €20 pp

for 1h30 €25 pp

for 2 hours €30 pp

LOUISE

Champagne, white and red wine
Selection of Belgian beers
Fresh fruit juice, selection of sodas
Still or sparkling water

for 30 minutes €25 pp

for 1 hour €35 pp

for 1h30 €40 pp

for 2 hours €45 pp

EDITH

Whiskey, vodka, gin and rum
Champagne, white and red wine
Selection of Belgian beers
Fresh fruit juice, selection of sodas
Still or sparkling water

for 30 minutes €30 pp

for 1 hour €40 pp

for 1h30 €45 pp

for 2 hours €50 pp

► For a group of at least 10 participants.



CANAPÉS

OUR TAPAS SUGGESTIONS

PACKAGES

THE TRIO

3 cold canapés selected by our Chef

€12 pp

THE QUINTUOR

5 canapés selected by our Chef
(3 cold canapés and 2 hot canapés)

€15 pp

VARIATION

15 canapés selected by our Chef
(5 cold canapés, 5 hot canapés and 5 sweet canapés)

€45 pp

A LA CARTE

€4 per item

COLD CANAPÉS

- Stuffed peppers with ricotta
- Artichoke with pistou and ham from Bayonne
- Guacamole and variegated scallops with lemongrass
- Blinis of smoked salmon and cream with aromatic herbs
- Goat cheese tortillas with crystallized tomato

HOT CANAPÉS

- Crunchy king prawns with chili sauce
- Broccoli velvety soup
- Fish accras
- Mini brioche and garlic-flavored snails
- Beef skewer with saté sauce

SWEET CANAPÉS

- Macaroon
- Tatin tart
- Brownie
- Cannelé of Bordeaux
- Caramelized rock

MENUS

45' LUNCH BREAK MENU

2-COURSE: €28 pp

Served from Monday to Friday, between noon and 2.30 pm.
Starter and main course served at the same moment on the same plate

MENU OF THE WEEK

2-COURSE: €42 pp

3-COURSE: €49 pp

Menu chosen by the chef

BARBECUE MENU

€55 pp

Starters buffet
Choice of meat and fish for the entire table
Grilled vegetables
Desserts buffet

SEASONAL MENU

3-COURSE: €55 pp

4-COURSE: €65 pp (2 starters)

This menu changes at least every quarter

STARTERS

Carpaccio of beetroot
with goat cheese and walnuts
or
Foam of smoked trout,
red pepper coulis and croutons

MAIN COURSES

Millefeuille layering of salmon and zucchini,
with a Noilly Prat sauce
or
Medallion of marinated veal sautéed
à la plancha and Madeira sauce

DESSERTS

Brasil: Creamy yogurt with pink flesh,
passion fruit mousse and puffed rice
or
Classic Tiramisu

- Unique menu for the whole group.
- For a supplement of €5 pp, possibility to get a menu different from one guest to another.

BUFFETS

SANDWICHES BUFFET *

€45 pp

► For a group of at least 10 participants.

Mediterranean option
or
Spicy option
or
French option

CHEESE TRAY OR TROU NORMAND

(drink break during a meal)

€9 pp

Selection of Belgian or French cheeses

BUFFET OF THE CHEF **

€55 pp

► For a group of at least 25 participants.

Salads
Hot dish with meat
Hot dish with fish
Starchy foods and variety of vegetables
Desserts and fruits

HOT AND COLD BUFFET **

€60 pp

► For a group of at least 25 participants.

Mediterranean buffet option
or
Spicy buffet option
or
French buffet option

* Details of the selection page 11 / ** Details of the selection page 13

OENOCLOGY

THE WINE CELLAR

WE HAVE THE PLEASURE OF PROVIDING YOU A SELECTION OF BEVERAGES, WHICH WILL ACCOMPANY YOUR MEALS ACCORDING TO YOUR ENVY AND YOUR BUDGET.

ALL INCLUSIVE PACKAGE

€30 pp

For a supplement of €30 pp on the price of the menu or buffet, enjoy a cocktail and drinks during your dinner:

- 1 glass of Champagne
- 2 canapés per person
- 2 glasses of wine (white and / or red)
- Still and sparkling water
- Coffee and selection of teas

CLASSICAL SELECTION "GRAPE HARVEST"

€19 pp

- 1 glass of white wine: Domaine de Galetis (France)
- 1 glass of red wine: Fleur de Galetis (France)
- Still or sparkling water
- Coffee and selection of teas

SUPERIOR SELECTION "GRAPE HARVEST"

€25 pp

- 1 glass of white wine: Saint Nicolas de Bourgueil (France)
- 1 glass of red wine: Bourgogne, Chablis (France)
- Still or sparkling water
- Coffee and selection of teas

SELECTION SOFT DRINKS

€15 pp

- 2 sodas per person
- Still or sparkling water
- Coffee and selection of teas

WINE LIST

FRANCE

Alsace

White		Year	€
	Pinot Blanc Ostertag Barriques	2015	48
	Riesling Ostertag Vignoble d'E	2014	52

Bordeaux

Red		Year	€
	Côtes de Bourg Château Martinat	2012	48
	Château Bellevue Médoc	2011	51
	St Emilion Les hauts de la Gaffelière	2014	64
	Haut-Médoc Les Brulrières de Beychevelle	2014	74
	Pauillac Château Lynch- La fleur Haut Bages	2011	82
	Margaux Zédé de Labégorce	2013	88
	Pomerol Château de Sales	2012	96
	Saint-Julien Les Fiefs de Lagrange	2012	96

Bourgundy

White		Year	€
	Macon Village Domaine de Valette	2014	49
	Chablis Domaine de Biéville	2015	64
	Chablis 1er Cru Fourchaume La Chablisienne	2014	78
Red		Year	€
	Givry Parize 1er cru	2012	58
	Hautes-Côtes de Nuits David Duband	2014	72

Beaujolais

Red		Year	€
	Regnie	2014	40

Loire Valley

White		Year	€
	Sancerre Philippe Rimbault	2015	55
	Pouilly-Fumé Le Toncsec Joseph Mellot	2015	58
Red		Year	€
	Saint-Nicolas de Bourgueil Fleur de Loire	2015	42
	Saumur Champigny Domaine de Nerieux	2015	45
	Sancerre Les Godons Domaine Philippe Rimbault	2014	53

Rhone Valley

White		Year	€
	Côte du Rhône Guigal	2015	45
Red		Year	€
	Côte du Rhône Guigal	2013	40
	Gigondas La Tour Sarrasine	2014	69
	Châteauneuf du Pape Clos Saint-Jean	2012	84

Languedoc Roussillon

Red		Year	€
	Pic Saint-Loup Domaine Caseneuve Les Calcaires	2014	48

Provence

Rosé		Year	€
	Château Roquefort, cuvée Corail	2014	40
	M de Minuty	2016	45
	M de Minuty (Magnum)	2015	110

► Please note that vintages can change and that cork fees are applied.

WINE LIST

INTERNATIONAL

Spain

		Year	€
Red	Dominio de Berzal 'Crianza' Rioja	2012	58

New Zealand

White	Momo 'Organic' Sauvignon Marlborough	2014	53
Red	Momo Pinot Noir Marlborough	2010	68

Italy

White	Parva Res Grecanico - Sicilia	2014	37
Red	Poggiotondo Rosso - Toscana	2014	45
	Campi di Fonterenza Rosso di Montalcino	2014	69
	Campi di Fonterenza Brunello di Montalcino	2008	165

Australia

White	Cranbrook Estate Chardonnay Frankland River Re	2014	33
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South Africa

White	Laibach The Ladybird Organic White	2015	54
Red	Laibach The Ladybird Organic Red	2010	58

Chili

		Year	€
White	Santa Ines 'Special Selection' Chardonnay	2011	52
	Aymara Chardonnay	2016	27
Red	Santa Ines 'Special Selection' Carme	2011	50

Gascogne

White	Tariquet Sauvignon	2015	31
	Tariquet Première Grives	2015	42

► Please note that vintages can change and that cork fees are applied.



CHAMPAGNE MENU

Mercier	Brut	€85
Veuve Clicquot	Brut	€105
Veuve Clicquot	Rosé	€105
Laurent Perrier Grand-Siècle	Brut	€250
Ruinart Blanc de Blanc	Brut	€145
Dom Pérignon - 2005	Brut	€250
Cristal Roederer - 2006	Brut	€280



TECHNICAL INFORMATION

ALL THE TECHNOLOGY YOU NEED FOR A SUCCESSFUL MEETING.

LCD projector (1 included per room)	(From the 2 nd one)	€250
Paper-board (1 included per room)	(From the 2 nd one)	€45
Microphones		
• Hand		€130
• Tie		€130
• Table		€130
Laser pointer		€20
Sound system		€200
DVD player		€60
Podium	From	€300
Reading desk		€90
Decoration (flowers, etc.)		On request
Lights		On request
Plasma screen		€350
Laptop (equipped with PowerPoint)		€250
Conference phone	From	€150
Technical assistance	(per hour, for at least 4 hours)	€70
Hostess	(per hour, for at least 2 hours)	€60



VIP CORNER

A COSY PLACE FOR PRIVATE HIRE



The VIP Corner is an intimate lounge located in the heart of the Crystal Lounge that can welcome up to 20 guests. Come and take refuge near its open fire and taste the wide choice of drinks and delicate dishes proposed by our team, who will be very pleased to welcome you for your private receptions or professional meetings.

By its originality, this warmth and convivial place will revive all your guests.



TERRACE

A RELAXING PLACE RIGHT IN THE CITY CENTER



Truly pleasant and enchanting, the terrace of Sofitel Brussels Le Louise is the ideal place to unwind as soon as the first rays of sunshine illuminate the city.

Right in the heart of Brussels, it is an unequaled peaceful place in the dynamic Louise district. A place out of time, where one can organize receptions, cocktails, dinners or just come to enjoy a relaxing moment during the weekend, with the sound of the regular musical animations.

The Berber tent installed on a part of the terrace between April and October frees you from any worries about eventual inclement weather.

Let yourself be lulled by the soothing flow of the spherical fountain, while enjoying a savory cocktail or a delicious canapé prepared by our Chief.



CRYSTAL LOUNGE

BAR AND RESTAURANT



Beyond its contemporary and harmonious rooms, Sofitel Brussels Le Louise invites you to discover its famous restaurant, the Crystal Lounge. In the heart of the Louise district, the Crystal Lounge attracts by its chic and choc design, signed by Antoine Pinto.

In a warm and cozy atmosphere, one can enjoy delicious refined and balanced meals. A modern Mediterranean-inspired cuisine that blends flavors, textures and colors. Well-being has also a place of honor with the De-Light offer, that promises of a slimming interlude by combining pleasure and dietetic through less than 500 calories per meal.

The majestic alabaster bar counter and the unique collection of Val Saint-Lambert crystal carafes brilliantly combine modern design and Belgian tradition. In this place out of time, don't miss the opportunity to taste unique cocktails, imagined by our bartenders and regularly awarded in various national and international competitions.

Featuring a beautiful cigar cellar and a privatized lounge (the VIP Corner), the Crystal Lounge is one of the most fashionable addresses of the city.

www.crystallounge.be

CRYSTAL
LOUNGE



COMFORT BY SOFITEL

THE MYBED™ SIGNATURE



Sofitel Brussels Le Louise offers 169 rooms with design atmospheres, declined in 6 categories including the Classic room, the Superior Room in the upper levels, or the Luxury Room, with most often, a view on our garden.

There are 9 Junior Suites and Prestige Suites, that all benefit from a view on our garden.

Finally, with its 92 sqm, the Opera Suite offers a breathtaking view on Brussels and the garden. Besides the spacious living room, your relaxation will be optimal with the SHA space, dedicated to the light therapy.

You will appreciate our rain showers and the Hermès amenities, as well as the softness of a MyBed™ signature bedding that will make you dive into a gentle and restful sleep.

The atmosphere of the rooms, the white leather, the dark woodwork and the purple and gold touches make the rooms of Sofitel Brussels Le Louise of real urban cocoon.



BRUSSELS

A EUROPEAN CAPITAL



Brussels, capital of Belgium and Europe, is a multicultural city with a thousand faces. Its majestic historic center, its unique atmosphere and its cultural activities appeal to everyone.

During your walks around the city, a different universe is encountered at each street corner, whether it is Place du Grand Sablon with its antique shops, at the Grand Place with its medieval atmosphere, at the Manneken-Pis or its sister Janneke-Pis, or near the Art Nouveau facades and Horta houses.

You will admire the 9th art through emblematic characters such as Tintin, Lucky Luke or the Smurfs, which animate Brussels in a metro station or decorate the frontage of many buildings.

A walk in the city is always better accompanied by a Brussels waffle or pralines.

The business district and the European Commission attract multinational headquarters and the organization of important meetings such as European summits.

Brussels is also known for its designers and restaurants. A successful evening is most often accompanied by beers and Belgian dishes such as the famous mussels & fries.

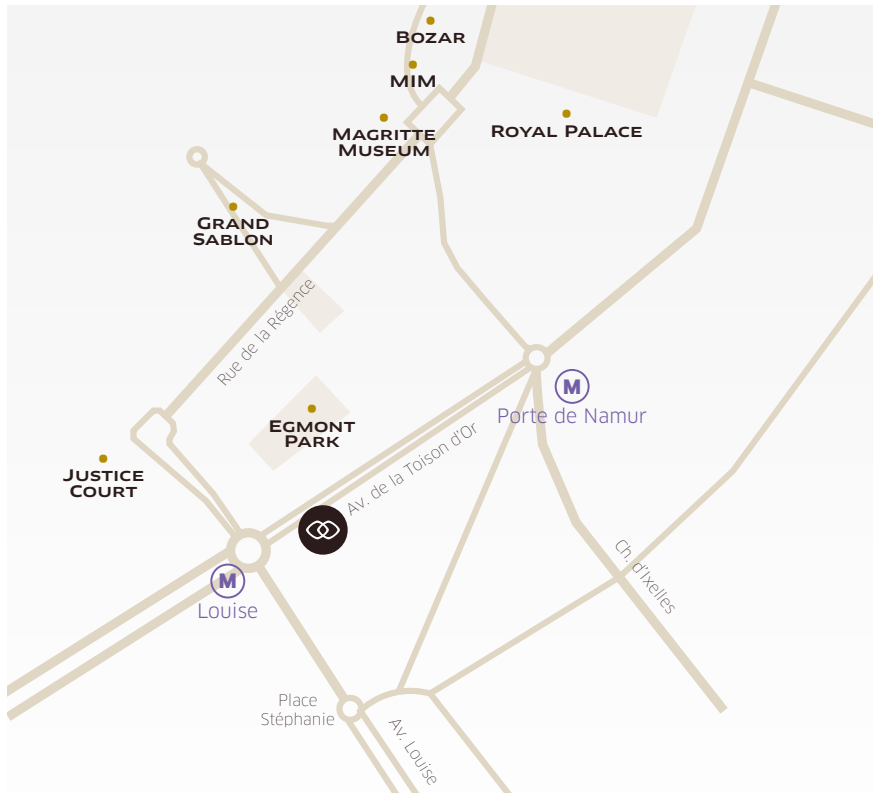
Brussels would not be the same without its symbol: the Atomium, erected for the Universal Exhibition of 1958. From its top, you discover an unforgettable panoramic view over the city.

As you might have understood, Brussels is the ideal city for both a business or a tourist journey. A city that opens its arms and that is eager to let you discover its wonders, which will remain engraved in your memories.



HOTEL LOCATION

ACCESS MAP



BY CAR:

Take the ring road towards E40 Brussels.
Follow the signs "Brussels-Center-Quartier Européen".
Take the tunnel of the small belt and exit at "Place Louise".
The hotel will be on your left.
A valet service is available.



BY METRO:

Take line 6 or 2.
The nearest stations are Louise and Porte de Namur
(2 and 3 minutes).



BY TRAIN:

The nearest train station is Brussels-Midi (15 minutes).



BY PLANE:

Brussels Airport is easily accessible by taxi or public
transportation (25 minutes).



NYWNGANG LUXOR LYON MACAU MANILA ABIDJAN
HABI AGADIR AL KHOBAR ALGIERS ATHENS SHENY
REAP SINGAPORE SYDNEY LISBON LONDON GUARU
EMBOURG QUIBERON RABAT MARRAKECH MARSEILL
DURNE BALI CASABLANCA PARIS MIAMI MONTEVID
TREAL MOSCOW MUMBAI WUXI MUNICH NEW YOR
AH PARIS LA DEFENSE PHILADELPHIA RIO DE JANEI
ADH SHANGHAI NINGBO TIRANA YENMANJING
ASHINGTON BOGOTA **BRUSSELS** SOPHOCRASBOURG
BA HEIGHTS BUDAPEST PHNOM PENH QUEENSTOWN
BANE AUCKLAND BANGKOK BEIJING BLIRUT BERL
NOS AIRES CAIRO CHENGDU ROME BIARRITZ SANY
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