



Holiday Inn

GENT EXPO

RECEPTIONS



Holiday Inn Gent Expo - Maaltekouter 3 - 9051 Gent
Phone.: +32 9 241 53 22 - Fax: +32 9 222 66 22
E-mail: banqueting@higentexpo.com



Holiday Inn

GENT EXPO



RECEPTION FORMULAS

Formula A

White and red house wine, beer, soft drinks & fruit juice

Formula B

White and red house wine, selection of Belgian draught beers, prosecco, soft drinks & fruit juice

Formula	½ hour	1 hour	1 ½ hours
Formula A	€12.00	€13.50	€16.00
Formula B	€13.50	€15.00	€17.50

The reception can be complemented with:

- *Vegetable sticks with yoghurt dip €3.00 per person
- *Homemade tapenades, guacamole & hummus served with taco's €3.00 per person
- * Cheese-, salami cubes, diced Breydelham and olives €3.00 per person

SAVOURY ZAKOUSKIS

Cold	Hot
Bruschetta with tomato & smoked ham	Toast with brie & pomegranate
Tartare of beef with potato sticks	Tempura of prawns & garlic mayonnaise
Smoked salmon wrap, ricotta & chives	Homemade Vegan Cheese Croquette
Mozzarella stick with pearls of melon	Homemade Croque Monsieur
Tartar of tuna, served on a spoon	Empanada with avocado dip

2 cold snacks OR 2 hot snacks

€5.00

Assortment 2 hot & 2 cold snacks p.p.

€7.50 per person

Make your choice in advance! These are standard choice suggestions, other combinations are possible according to your wishes!



RECEPTION: Petit Amuse

(From 20 persons)

2 cold zakouskis per person
Chef's selection

~

2 hot zakouskis per person
Chef's selection

~

3 mini sandwiches per person
(Mini sandwich, wrap and hot panini)

OR

Wok or Pasta, served in a bowl

Drinks during the Petit Amuse include: white and red house wine, beer, water and soft drinks.

Price Petit Amuse with sandwiches (1,5 hours) €28.50 per person

Price Petit Amuse with hot dishes (1,5 hours) €31.50 per person





RECEPTION Deluxe

(From 20 persons)

TABLE BITES

Market vegetables with yoghurt dip and tzatziki
Homemade tapenade, guacamole & hummus served with taco's

SERVED COLD SNACKS

Bruschetta with tomato & chorizo
Tartare of tuna finished with Granny Smith sticks
Tartare of beef with potato sticks
Quinoa, red beetroot hummus & a cream of green herbs

SERVED HOT SNACKS

Toast with brie & pomegranate
Tempura of prawns & garlic mayonnaise
Homemade Vegan Cheese Croquette
Mini Croque Maison
Falafel, cilantro emulsion & yoghurt dip

SWEET FINISH

Fruit brochette with chocolate
Vegan chocolate mousse

Drinks included during the reception: prosecco, white and red house wine, beer, water and soft drinks



Price reception Deluxe (2 hours) €43.50 per person