



Let's BBQ this summer

GARE MARITIME FOOD MARKET

Food
market

GARE MARITIME powered by VIGOR



LET'S CELEBRATE THE SUMMER!

We are delighted to announce that the famous "Quai aux Poissons" barbecues are back this summer.

Situated next to our Food Market and in front of the new Tour & Taxis ponds, the outdoor venue will be open to organize a tasty barbecue for your company day as from **15th until 25th of June**.

Undoubtedly, one of the most beautiful summer spots to celebrate your company event or even a big family day as from **150 people up to 700 people**.

Discover our three 'Summer BBQ corporate packages' and customize your experience.

Check out now!

01

BARBECUE



DRINKS:

Casual Open Bar

Welcome (first 1/2 hour): Tripel Karmeliet, Grand Cru, Cava and/or Mocktail

Draught Beer: Victoria, Stella Artois, Hoegaarden White

Bottle Beer: Corona (Cero), Stella Artois 0,0%

House wines (red-white-rosé)

Chaudfontaine still & sparkling, soft, Pajottenland juice, Home made lemonades

Puro espresso & decaf, Tea assortment

FOOD:

Mix of Apéro plates

Charcuterie & Cheeses: Coppa, Parma ham, Pepperoni, Mortadella, Parmesan, Manchego

Vegetarian mix: Hummus, Labneh, Moutabal, Falafel, Halloumi Frit, Batata Harra

BBQ Buffet

Salad Buffet: Tzatziki, Houmous, Baba Ganoush, Tabbouleh, Greens, Potatoes, Greek pasta salad, Baguette

BBQ Buffet: Pork & Veal, Chicken wing, Beef skewer, Scampi scewer, Grilled fish, Grilled vegetables, Potatoes

Desserts

Mini ice creams and fresh fruit salad

PRICES

Starting from 90€ excl. vat / pp

Included:

- Rental exclusivity of the outdoor venue 'Quai aux Poissons'
- Furniture, AV Soundsystem, outdoor games
- Staff
- 3 hours of service

Not included:

- Parking
- Cloakroom
- DJ

On Demand:

- 2 Boules Courts

02

APERERO STYLE



DRINKS:

Casual Open Bar

Welcome (first 1/2 hour): Tripel Karmeliet, Grand Cru, Cava and/or Mocktail
Draught Beer: Victoria, Stella Artois, Hoegaarden White
Bottle Beer: Corona (Cero), Stella Artois 0,0%
House wines (red-white-rosé)
Chaudfontaine still & sparkling, soft, Pajottenland juice, Home made lemonades
Puro espresso & decaf, Tea assortment

FOOD:

Mix of Apéro plates

Charcuterie & Cheeses: Coppa, Parma ham, Pepperoni, Mortadella, Parmesan, Manchego
Vegetarian mix: Hummus, Labneh, Moutabal, Falafel, Halloumi Frit, Batata Harra

Mix of one bites (from 5 to 10 bites pp)

Mix of cold and warm bites

Desserts

2 mini reductions or ice cream

PRICES

Starting from 55€ excl. vat / pp

Included:

- Rental exclusivity of the outdoor venue 'Quai aux Poissons'
- Furniture, AV Soundsystem, outdoor games
- Staff

Not included:

- Parking
- Cloakroom
- DJ

03

BURGER & BEERS

NEW
FORMULA



Now with a full beer pairing experience!

DRINKS:

Open beer bar

Welcome with a Tripel Karmeliet, Grang Cru, Hoegaarden Rose or Corona Cero
Draught Beer: Triple Karmeliet, Victoria, Stella Artois, Hoegaarden White
Bottle Beer: Corona, Kwak beers, Leffe beers, Stella Artois 0,0%

Chaudfontaine still & sparkling, soft, Pajottenland juice, Home made lemonades
Puro espresso & decaf, Tea assortment

FOOD:

Mix of grilled one bites

Halloumi & grilled vegetable bites

Burgers with fries

choice: meat - chicken - fish - veggie, with the perfect Beer pairing

Dessert

Ice cream

PRICES

Starting from 48€ excl. vat / pp

Included:

- Rental exclusivity of the outdoor venue
'Quai aux Poissons'
- Furniture, AV Soundsystem, outdoor games
- Staff

Not included:

- Parking
- Cloakroom
- DJ

A man in a dark jacket and light trousers stands on wooden crates, addressing a large crowd of people gathered in a spacious, arched wooden structure. The space is filled with people, some standing and some sitting on wooden benches. Large, woven, basket-like pendant lights hang from the ceiling. The background shows a modern building with large windows.

FOR BOOKING & TAILORMADE OFFERS

Contact our Business Relations Manager:

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