



pullman
HOTELS AND RESORTS

BRUSSELS CENTRE MIDI

pullman
HOTELS

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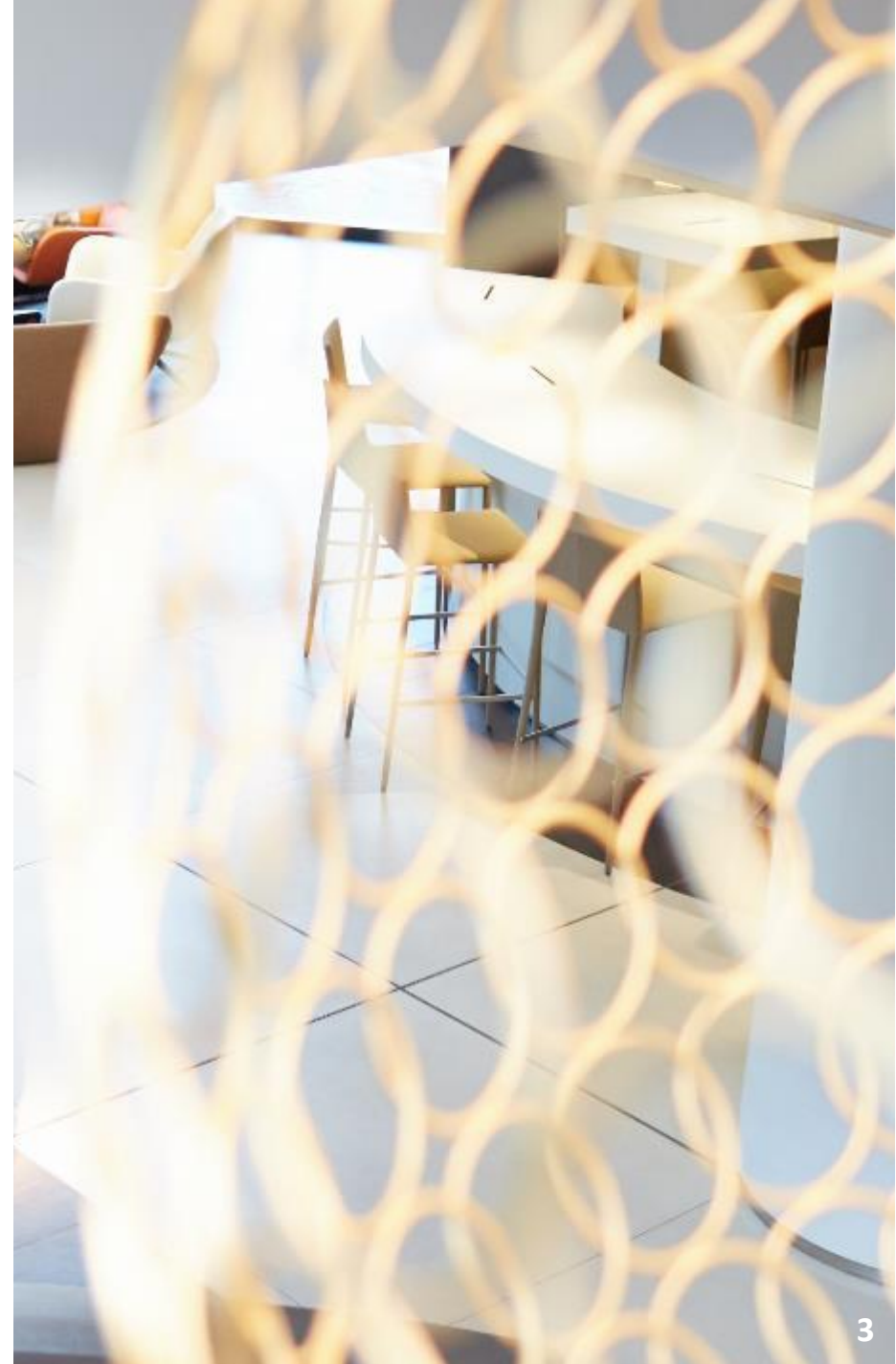
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PULLMAN BRUSSELS CENTRE MIDI PRESENTATION

WELCOME
DESIGN COMFORT
MODERN
TECHNOLOGY



PULLMAN BRUSSELS CENTRE MIDI

IN THE HEART OF MIDI STATION

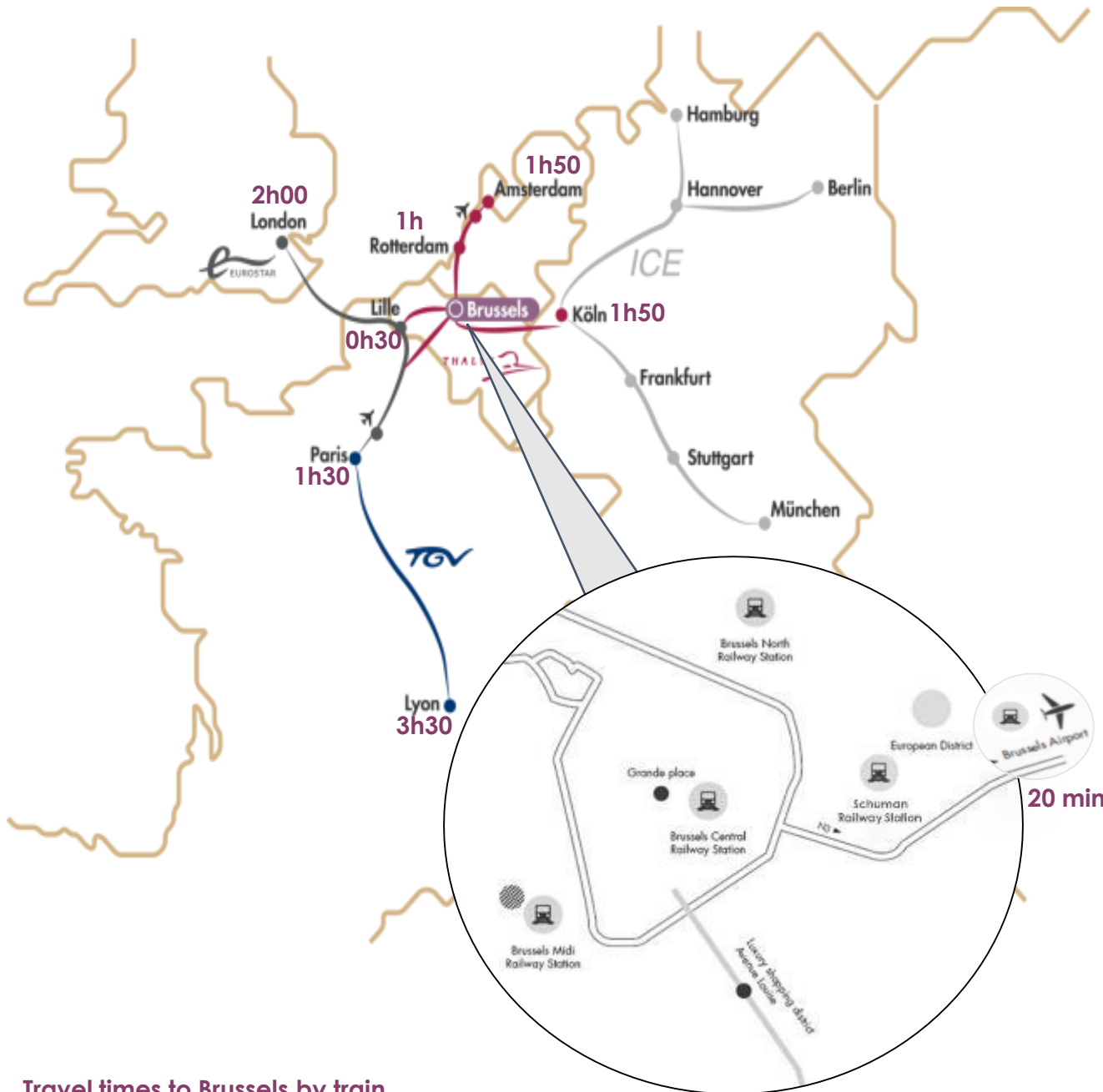
Comfort, modernity, design...

Hotel Pullman Brussels Centre Midi, designed by the architect Jean-Philippe Nuel, is an upscale 4* hotel located in the enclosure of the international train hubs of the Midi Station (Thalys, Eurostar, ICE, TGV).

Direct access to Brussels Airport (BRU) by train in 20 minutes.

The hotel is situated at 5 minutes by metro, or a 15 minute walk from the historic heart of Brussels (Grand Place, Sablon, European Institutions, Louise Shopping Area, ...).

FREE HIGH SPEED WIFI CONNECTION
AVAILABLE THROUGHOUT THE HOTEL (300Mbit/sec)





ROOMS

Pullman Brussels Centre Midi proposes 237 air-conditioned, non-smoking, modern and stylish rooms with modern equipment.

The unique Pullman Bed concept is available in all rooms and provides restful nights to our guests.

The hotel offers 4 different room categories:

113 Classics, 91 Superiors , 31 Deluxes & 2 Deluxe Suites.



CLASSIC

- 23 m²
- Free high speed WiFi connection
- Complementary mineral water
- King size bed
- Coffee and Tea making facilities
- **Free** 150 Recent multi-lingual movies **on demand**
- Separate toilet
- Rain shower



SUPERIOR

- 26 m²
- Free high speed WiFi connection
- Complementary mineral water
- King size bed
- **NESPRESSO** coffee machine & **DAMMANN FRÈRES** tea
- **Free** 150 Recent multi-lingual movies **on demand**
- **BOSE** docking station
- Separate toilet
- Rain shower





DELUXE

- 32 m²
- Free high speed WiFi connection
- Complementary mineral water & soft drinks
- King size bed
- **NESPRESSO** coffee machine & **DAMMANN FRÈRES** tea
- **Free** 150 Recent multi-lingual movies **on demand**
- **BOSE** docking station & IPad mini
- Separate toilet
- Rain shower & Bathrobe



DELUXE SUITE

- 45 m²
- Free high speed WiFi connection
- Complementary mineral water, soft drinks
Belgian Beers & snacks
- King size bed
- Living room with a 2nd TV
- **NESPRESSO** coffee machine & **DAMMANN FRÈRES** tea
- **Free** 150 Recent multi-lingual movies **on demand**
- **BOSE** docking station & IPad mini
- Separate toilet
- Rain shower & Bathrobe





FIT LOUNGE & SAUNA

A space dedicated to your wellbeing is **available 24/7** to all our guests. Equipped with excellent machines and weights to offer you a **full body workout**. During your workout you can follow the latest news on our flat screen television and refresh yourself with mineral water and fresh fruits. Feel free to use our **sauna** to revitalise yourself.





VICTOR RESTAURANT

Victor Restaurant offers a refined and incentive international cuisine based on **fresh products** selected by our chef.

Open everyday : Lunch 12:00 noon – 2:30 pm

Diner 6:30 pm – 10:30 pm

VICTOR BAR

Enjoy a relaxing area with atmospheric music.

A special menu with a choice of various gourmet snacks.

The **VinOteca** offers an impressive selection of wines from around the world.

Gin selection & Belgian beers can be enjoyed in the lounge bar.

Open from 8:30 am to midnight.

BREAKFAST

Victor Restaurant offers **breakfast**

topped with fresh and varied products. Open 7/7

Breakfast Monday through Friday : 06:30 – 10:00

Breakfast Saturday and Sunday : 07:00 – 11:00

Hot and cold buffet – Restaurant Victor (26,00 € per person)

Our selection of breads and pastries, waffles, jam.

Our hot assortment: eggs, bacon, sausage , mushrooms & chicken.

Assortment of cold cuts and cheese , marinated salmon, yogurt .

The vitamin side : fruit juice, smoothies, fruit salad, pieces of fruit.

Health - organic and gluten-free proposal

Room Service (surcharge)

Continental - traditional breakfast

Or American - traditional breakfast with hot plate

Or Menu Breakfast

Express breakfast – Victor Bar (9,00 € per person)

Hot drink, juices, pastries

You will find all details of our Room Service in the room.





MEETING ROOMS

EUROSTAR
TGV<sup>EXHIBITION
SPACE</sup>
BOARDROOM
THALYS CHILL-OUT



CO-MEETING CONCEPT

We are pleased to welcome you in the **Pullman Brussels Centre Midi** and let you discover our meeting rooms in a single muted atmosphere. We invite you to enjoy a smooth and original environment in the upscale train station's backstage.

Each single part of the hotel is designed to move forward together with our guests. From the train rails designed carpet to the view on the Eurostar terminal.

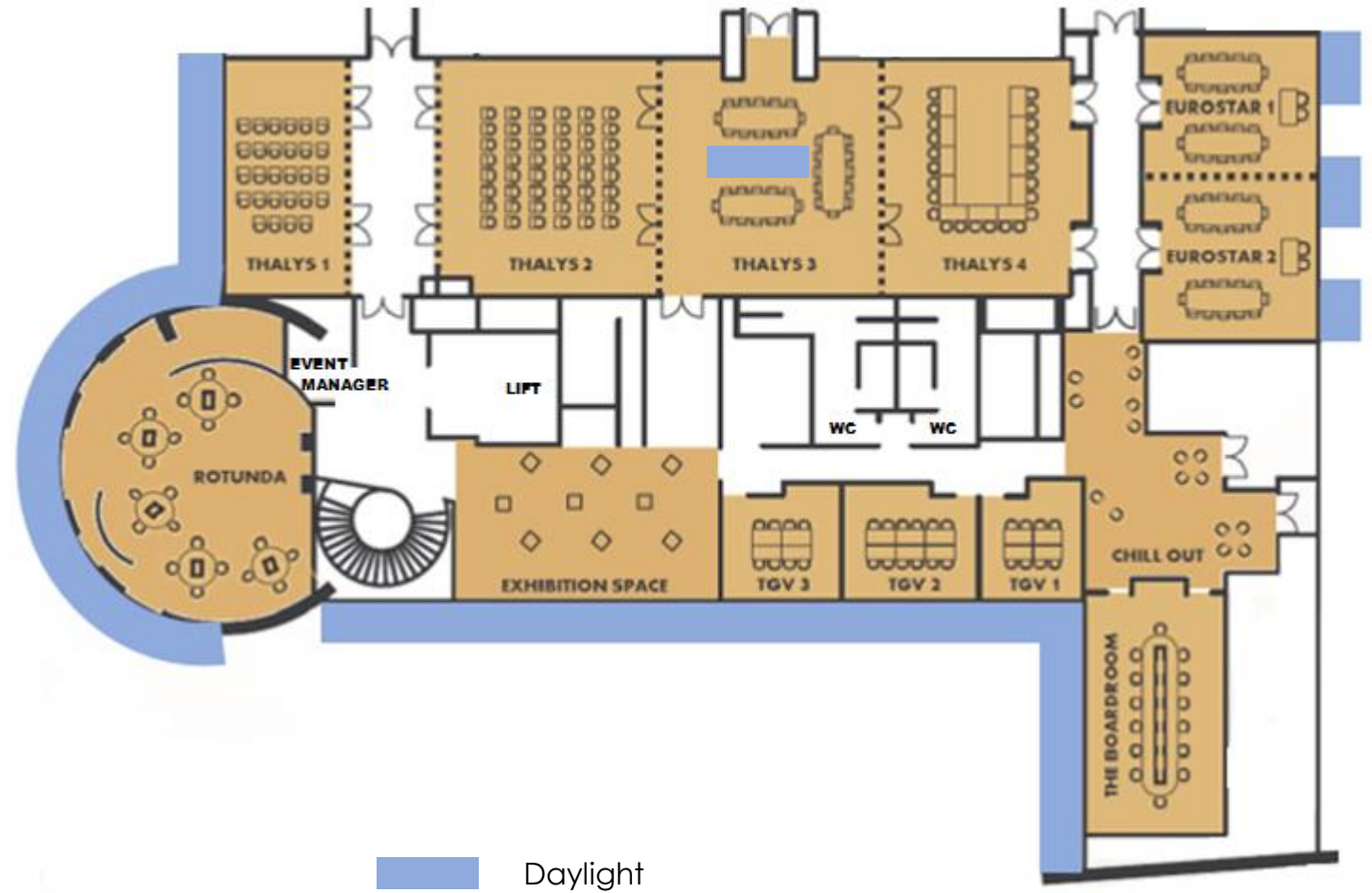
Let yourself be inspired by this energetic atmosphere in our **11 meeting rooms – 1000m²** all located on our second floor. We invite you to experience our high-technology and comfortably equipped meeting rooms.

Our **Event Manager** will welcome and guide you all along your event.












MEETING ROOM FLOOR PLAN



MEETING ROOM CAPACITIES

ROOM NAME	SURFACE (M²)	HEIGHT (M)	 BOARDROOM	 U-SHAPE	 CLASSROOM	 THEATRE	 COCKTAIL	 BANQUET	 CABARET
Thalys 1	52	2.8	24	20	24	48	50	40	28
Thalys 2	101	2.8	40	30	40	90	100	70	50
Thalys 3	98	2.8	40	28	48	84	100	70	50
Thalys 4	90	2.8	36	28	40	84	90	60	42
Eurostar 1	49	2.8	20	18	18	40	50	30	21
Eurostar 2	56	2.8	24	18	24	40	50	40	28
TGV1	25	2.8	10	-	10	-	-	-	-
TGV2	28	2.8	12	-	12	-	-	-	-
TGV3	23	2.8	8	-	8	-	-	-	-
The Boardroom	78	2.8	26	-	-	-	-	-	-
Rotunda	120	2.8	-	-	-	40	80	70/90	-
COMBINATIONS									
Thalys 1+2	190	2.8	64	40	80	180	180	140	100
Thalys 1+2+3	288	2.8	96	56	128	260	260	210	145
Thalys 1+2+3+4	378	2.8	120	68	168	340	350	300	180
Thalys 2+3	199	2.8	68	42	88	180	180	160	110
Thalys 2+3+4	289	2.8	96	56	128	260	270	240	165
Thalys 3+4	188	2.8	64	40	88	160	170	150	105
Eurostar 1+2	105	2.8	44	28	42	85	100	70	60
Privatisation	Meeting dedicated floor - 1000m² - 11 meeting rooms								



MEETING ROOMS

THALYS 1, 2, 3 & 4

Thalys rooms can be used as one large meeting area or can be split into 4 different modules. **BOSE** Sound System and beamer provided



EUROSTAR 1 & 2

Unique meeting room with view on the Eurostar terminal, including **BOSE** Sound System and beamer.

This room can also be split up into 2 different modules



MEETING ROOMS

TGV 1, 2 & 3

Ideal for smaller groups up to 12 guests. All equipped with plug and play flat screen, and **NESPRESSO** Machine to serve you as the perfect solution for trainings, offices, break-out room and much more



BOARDROOM

Our boardroom is designed to make your meeting as comfortable as possible. With a large wooden table surrounded by **executive chairs**, **NESPRESSO** Machine and a fantastic view on the Victor Horta square



MEETING ROOMS

ROTONDE

A **round** and **multifunctional** room offering daylight. The Rotonde is a perfect showroom and original area for tailor-made cocktails, press conferences and much more



CHILL-OUT & EXHIBITION SPACE

Two dedicated spaces for breaks, standing buffet or cocktails. The perfect location to interact with colleagues, partners, friends,...

EXTRA EQUIPMENT

All our meeting rooms are equipped with projection material : beamer and screen or plasma TV, a flipchart, free High Speed Wi-Fi connection, Pullman pencils, note pads and mineral water.

EQUIPMENTS

Lectern	90,00€ per piece
Extras Flipchart	30,00€ per piece
Laser Pointer	20,00€ per piece
Hand microphone (Pullman equipment)	150,00€ per piece
Extra Audio Visual equipment	On demand

SERVICES

Black & White copy	0,10€ per page
Color copy	0,40€ per page
Porterage (1 piece of luggage per person per way)	2,00€ in – 2€ out
Public parking (Q Park Midi Station)	5,00€ discount on official day rate
Others specific services	On demand



MEETING PACKAGES

MENU BREAK
SUPERIOR
GOURMET TEA
BUFFET COFFEE



CLASSIC PACKAGE

Available as from 10 persons

FULL DAY 85.00€ per person

- Welcome Break
- Morning Break
- Lunch

CHEF'S MENU - 2 COURSE

p.22

*Starter & Main/ Main & Dessert
Including mineral water, Soft Drinks
Nespresso coffee & Dammann tea*

OR

WALKING SANDWICH BUFFET

*Seasonal soup
Raw vegetables
Dessert selection*

*Including mineral water, Soft drinks
Nespresso coffee & Dammann tea*

- Afternoon Thematic Break (p.26)

HALF DAY 75.00€ per person

- Welcome Break
- Morning Break
- **OR** Afternoon Thematic Break
- Lunch

CHEF'S MENU - 2 COURSE

p.22

*Starter & Main/ Main & Dessert
Including mineral water, Softs drinks
Nespresso coffee & Dammann tea*

OR

WALKING SANDWICH BUFFET

*Seasonal soup
Raw vegetables
Dessert selection*

*Including mineral water, Soft drinks
Nespresso coffee & Dammann tea*

*All our Meeting Rooms are equipped with projection material : beamer and screen or plasma TV,
a flipchart, free High Speed Wi-Fi connection, Pullman pencils, note pads and mineral water.*

SUPERIOR PACKAGE

Available from 15 person

FULL DAY 95.00€ per person

- Welcome Break
- Morning Break
- Lunch

3 COURSE MENU

p.22

*Starter & Main & Dessert
Including mineral water, Soft drinks
Nespresso coffee & Dammann tea*

OR

HOT & COLD BUFFET

p.23-24

*Selection of hot & cold dishes,
From starter to dessert
Including mineral water, Soft drinks
Nespresso coffee & Dammann tea*

- Afternoon Thematic Break (p.26)

HALF DAY 85.00€ per person

- Welcome Break
- Morning Break
OR Afternoon Thematic Break
- Lunch

3 COURSE MENU

p.22

*Starter & Main & Dessert
Including mineral water, Soft drinks
Nespresso coffee & Dammann tea*

OR

HOT & COLD BUFFET

p.23-24

*Selection of hot & cold dishes,
From starter to dessert
Including mineral water, Soft drinks
Nespresso coffee & Dammann tea*

All our meeting rooms are equipped with projection material : beamer and screen or plasma TV, a flipchart, free High Speed Wi-Fi connection, Pullman pencils, note pads and mineral water.

MENU SELECTION

Without package, Menu is available at 42,00€ per person

3 COURSE MENUS

One common menu for the all group
Our chief will propose you a update menu in case of diet or allergy

MENU BELGIUM

A few highlights of the national specialties...

STARTER

Shrimp, Tomato and baby lettuce

OR

Ganda Ham Shavings, Wheat Grain Salad
and Raspberry sauce

MAIN

Waterzooi of Mechelse Koekoek (poultry)

OR

Cod with Mussel Sauce and Baby Vegetables

DESSERT

Vict'Or Noir Chocolate Mousse

OR

Fruit Entremet

MENU EUROPE

Well known cuisine of western countries...

STARTER

Beef Carpaccio, Arugula, Parmesan
and Tomato Confit

OR

Blinis with Smoked Salmon and Sour Cream

MAIN

Medallion of Veal with Demi-Glace sauce
And Carrot Confit

OR

Sole Roulade with Pea Stew and Saffron Cream

DESSERT

Apricot Meringue and Pistachio Biscuit

OR

Fruits Charlotte

SELECTION OF FINE CHEESES

10,00 €

DRINKS SUGGESTION

Page 29

BELGIUM BUFFET SELECTION

Without package, Belgium Buffet is available at 42,00€ per person

HOT & COLD BUFFET

From 15 persons

BELGIUM BUFFET I

COLD

- Prawn Cocktail
- Smoked Salmon with garnish
- Salted *Ardenne*s meat
- Raw Salad with dressing

HOT served with side dishes

- "Blanc Bleu" Belgian Beef Loin with Caramelized Chicory & Mustard sauce
- Sole "Roulade" with Spinach, Baby Potatoes and White Wine sauce

DESSERT

- Rice Pie
- Vict'Or Noir Chocolate Mousse
- Spéculoos Entremet

BELGIUM BUFFET II

COLD

- Ganda Ham and Chicory Confit
- Brioche with *Upignac* Foie Gras and Onion Confit
- Salmon Bellevue
- Raw Salad with dressing

HOT served with side dishes

- Veal Medallion, Roasted Apples and its Flavoured Sauce
- Cod Fillet with Asparagus and Lobster sauce

DESSERT

- Custard Pie
- Vict'Or Noir Chocolate Mousse
- Cuberdon Entremet

SELECTION OF FINE CHEESE

10,00 €

DRINKS SUGGESTION

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EUROPE BUFFET SELECTION

Without package, Europe Buffet is available at 42,00€ per person

HOT & COLD BUFFET

From 15 persons

EUROPE BUFFET I

COLD

- Red Mullet "Escabèche"
- Serrano & Tomato Caviar
- Meat Terrine & Mango Chutney
- Raw Salad with dressing

HOT served with side dishes

- Chicken Stew with Lemongrass Bouillon
- Salmon Fillet with Tomato, Caper and Olive Confit

DESSERT

- Baklava – Eastern dessert with Puff Pastry, nuts and honey syrup
- Tarte Tropézienne
- Pistachio Financier

EUROPE BUFFET II

COLD

- Seabass Ceviche
- Bresaola with Pine Nuts and Feta
- Skate Wings with Basil and Olive Confit
- Raw Salad with dressing

HOT served with side dishes

- Monkfish with Saffron Sauce and Seasonal Vegetables
- Veal Filet Mignon with Baby Potatoes, Roasted Apples and Curry Sauce

DESSERT

- Tiramisu
- Fruit Entremet
- Pastei de Nata – Portuguese pie with puff pastry and custard

SELECTION OF FINE CHEESE

10,00 €

WINE SELECTION

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TAILOR- MADE

ORIGINALITY
EVENTS^{USE}
EXPERIENCE
HAPPY CREATIVITY





TIME TO BREAK

We propose you thematic breaks all along the week

THEMATIC BREAKS

- | | |
|-----------------|---|
| Detox | Get the best of your meeting with an healthy break
<i>Aromatized water, infusion, cranberry, cranberries, goji seed, flax seed</i> |
| Belgium | A taste of Belgian specialities
<i>Speculoos, greek bread, cuberdons</i> |
| Tea Time | Share a moment with Big Ben
<i>Scones, cookies, chocolate cake</i> |
| Fruity | Enjoy a healthy break
<i>Pastry with jam, fruit pie, fruit paste</i> |
| Cacao | Chocolate and much more
<i>Chocolate Mousse Vict'Or, mandiants, orange stick chocolate</i> |

*Our chef will surprise you every day with a different theme for your breaks.
Please feel free to reserve your preferred coffee break for € 3.00 p.p.*



TAILOR-MADE

*From breaks to dinner,
you are able to personalize your event*

BREAKS

Prices per person

Welcome break

French pastries, Fresh fruits, Fruit juices, Yoghurts,

NESPRESSO coffee & **DAMMANN** tea
FRÈRES

9,00€

Gourmet break (30mins)

Thematic selection of sweets, Fresh fruits, Fruit Juices, Yoghurts,

NESPRESSO Coffee & **DAMMANN** tea
FRÈRES

11,00€

Permanent break : Morning or Afternoon

Thematic selection of sweets, Fresh fruits, Fruit Juices, Yoghurts,

NESPRESSO coffee & **DAMMANN** tea
FRÈRES

17,00€



TAILOR-MADE

BUFFET

Prices per person

Standing Sandwich Buffet Seasonal soup, 3 sandwiches, salad bowls, dessert	35,00€
Standing Hot & Cold Buffet – Belgium or Europe (p.23-24) Selection of hot & cold dishes, from starter to dessert	42,00€

MENU

2-Course Chef's Menu – Daily suggestion Starter & Main or Main & Dessert	29,00€
2-Course Chef's Menu + Gourmet Coffee – Daily suggestion Starter & Main or Main & Dessert	34,00€
3-Course Chef's Menu – Daily suggestion Starter, Main & Dessert	36,00€
2-Course Menu – Belgium or Europe Menu – p.22 Starter & Main or Main & Dessert	34,00€
3-Course Menu – Belgium or Europe Menu – p.22 Starter, Main & Dessert	42,00€

PLATTER

Meal Platter Seasonal salads, sandwiches & dessert; served with sodas or juices, minerals water, coffee and tea	39,00€
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DRINKS PACKAGES

Prices & Beverages per peson

SOFT PACKAGE 12,00 €

Two juices or sodas
Minerals Water
Tea & Coffee

BEER PACKAGE 15,00 €

Two belgian beers
Minerals Water
Tea & Coffee

WINE PACKAGE

Two glasses of wine
Minerals Water
Tea & Coffee

Classic	Superior	Deluxe
18,00 €	22,00 €	26,00 €



COCKTAILS: DRINKS

Prices per person

WELCOME GLASS 7,00 €

Kir
Softs

OPEN BAR Wine, Draft Beer & Softs

30 minutes	12,00€
60 minutes	18,00€
90 minutes	23,00€

OPEN BAR Cocktails & Softs

30 minutes	15,00€
60 minutes	22,00€
90 minutes	28,00€

OPEN BAR Champagne & Softs

30 minutes	21,00€
60 minutes	32,00€
90 minutes	45,00€

DRINKS SERVED WITH NIBBLES



COCKTAILS: FOOD

Prices per person

FINGER FOOD

3 pieces	9,00€
5 pieces	14,00€
7 pieces	18,00€

OUR SELECTION

Assortment of Cold and Hot
Finger Food carefully selected by
our chef

PLATES, presented with bread selection

Selection of Fine Cheese	14,00€
Cold cuts plate	14,00€
Combined plate	16,00€
Mini Club Sandwich	6,00€



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