



# WITLOF



a creative caterer  
for any *event*, at the most  
diverse *locations*





© Felix Boniface







Driven by sustainability : in Witlof's kitchen you can expect fresh, seasonal and high-quality produce made by chef Filip Fransen and his team.

“Our catering is creative. We don't work with fixed menus, but pride ourselves on searching new creations that can be both plant forward and gourmand. We love a modern and contemporary cuisine, but one that still leaves room for classics.

Being innovative makes it easy for us to cater all dietary restrictions: we accommodate allergies, intolerances and offer full-fledged veggie and vegan alternatives. Whether you would like something traditional, informal, or something a little different, Witlof will work with you to create your perfect bespoke menu.”







## SAMPLE MENU / DRINKS

### 'reception'

our standard formula lasts 2h and consists of table snacks and canapés that are being served. We offer bubbels and albert's lemonade.

€ 35/pp *excl vat*

### 'open bar'

calculation of a 4h formula.  
If you're having a dancy party we will allways discuss end hour and matching forfait. We offer beer, wines, waters and soft drinks.

€ 30/pp *excl vat*

## SAMPLE MENU / SEATED DINNER

### 'winter'

chicory, zucchini pickle,  
roman chervil and saffron

skrei, smoked potato, herb butter,  
turnips in orange vinaigrette

rhubarb bonbon, lavender honey parfait,  
hazelnut powder

### 'late summer'

artichoke in a clear tomato consomme,  
argan oil, celery sorbet

lightly smoked holstein rib-eye,  
mousseline, fennel, candied eggplant,  
labneh, rosemary oil

raspberry sorbet, star anise chantilly,  
rose water biscuit

*3 courses incl drinks*  
€ 65/pp *excl vat*

## SAMPLE MENU / WALKING DINNER

### 'spring'

asparagus, strawberry, kaffir,  
spring onion and coriander

mackerel escabeche, dill,  
watercress coulis

pea clafoutis and  
savory toast

spring green gazpacho, sour cream

lamb chop, onion powder,  
parsley mousseline

rose petal meringue, strawberry  
and lemon curd

*6 courses incl drinks*  
€ 62/pp *excl vat*







Our services focus on *private* and *professional* clients. Are you planning a wedding, looking for a healthy business lunch or thinking about an exclusive gala dinner? Everything is possible. From finger food to dessert, from veggie and vegan to barbecue, from buffet to a bespoke menu. We have a lot of *expertise* in event catering and want to continue to share it with gusto and taste.

Witlof is the *main caterer* at three wonderful venues and can also be found at quite a few *partner venues*. Prefer your own location, maybe even in your own garden? We are happy to think along with you!





a personalized approach for your *wedding*



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making every *corporate event* a success



© Felix Boniface







© Carolle Servayge



© Frankie & Fish

sharing beautiful moments in an *intimate* setting



© Elke van den Ende





Witlof is a *story of togetherness*, a carried responsibility for you and your guests

*Motivating, enthusing and inspiring* each other is much more than a hollow slogan in this team. Together they have more than 125 years of experience on the counter. They pool their experience and thus combine expertise with youthful enthusiasm, which translates into a hip, creative and simply super tasty cuisine.





*Challenge us and we'll make it happen!*



contact us for  
a detailed offer

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