

CATERING



CHOUX *De* BRUXELLES

catering, venues, restaurants, guestrooms



RESIDENCE
PALACE

Catering services

Residence Palace | 2019

1. RECEPTION, COFFEE BREAK & BREAKFAST
2. LUNCH BREAK
3. BUFFETS
4. WALKING DINNER
5. COCKTAIL PARTY
6. MULTI-COURSE DINNER
7. DETAILS OF THE SERVICE



RESIDENCE PALACE
INTERNATIONAL PRESS CENTER



CHOUX^{de} BRUXELLES

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WWW.CHOUXDEBRUXELLES.BE

GROUPE CHOUX DE BRUXELLES | TEL 02 359 92 40 | E-MAIL info@chou.be

1. Reception and coffee break

 **Information:** See conditions for staff and materials in point 7

Staffing to be agreed depending on the event (5 hours minimum, €35/ excl. VAT)

Reception / Coffee break

CLASSIC €5.00 EXCL. VAT/PERSON

- ✓ push & go coffee, tea, still and sparkling mineral waters
- ✓ Cakes on a plate

RESIDENCE PALACE €6.50 EXCL. VAT/PERSON

- ✓ Push & go coffee, tea, still and sparkling mineral waters
- ✓ Cakes on a plate
- ✓ Orange juice

DELUXE 7,50 € HTVA/PERS.

- ✓ Push & go coffee, tea, still and sparkling mineral waters
- ✓ Selection of small pastries (2pc/pers)
- ✓ Orange juice

Option: Soft drinks 2,00 € HTVA/PERS.

Breakfast

RESIDENCE PALACE € 19.00 EXCL. VAT/PERSON

ONLY IN THE RESTAURANT FROM 8:00 TO 10:00, MONDAY TO FRIDAY

- ✓ Miniature pastries (2 pieces/person)
- ✓ Assortment of breads, butter, jams
- ✓ Organic yoghurt, cereals, fruit basket
- ✓ Cheese platter
- ✓ Platter of Italian cooked meats
- ✓ Sausages, bacon, omelette and scrambled eggs 'minute'

Basic beverages €5.00 EXCL. VAT/PERSON: Push & go coffee, tea, still and sparkling mineral waters

Option: €3.00 EXCL. VAT/PERSON: Orange juice, soft drinks

Options

- ✓ **Healthy:** Assortment of seeds, dried fruits, crumble 3, 50 € HTVA/PERS.
- ✓ **Fruit basket** €40.00 EXCL. TAX / BASKET FOR 20 PERSONS
According to season: grapes, cherries, apricots, strawberries, clementine, etc

2. Lunch break

- Information: See conditions for staff and materials in point 7
- Depends on the season and the Chef's market, for example...
Staffing to be agreed depending on the event (5 hours minimum, €35/ excl. VAT)

Beverages

- ✓ **Basic formula** €5.00 EXCL. VAT/PERSON
Push & go coffee, tea, still and sparkling mineral waters
- ✓ **Classic wines formula** €12.00 EXCL. VAT/PERSON
Push & go coffee, tea, still and sparkling mineral waters
White wine. Château « Mémoires » - Bordeaux
Red wine. Château « Charron » - Bordeaux
- ✓ **Premium wines formula** €16.50 EXCL. VAT/PERSON
Push & go coffee, tea, still and sparkling mineral waters
White wine. Pouilly Fumé « Argile à silex » - Domaine Bouchié-Chatellier
Red wine. Château « Grand Pey-Lescours » - Saint-Emilion Grand Cru
- ✓ **Option:** €3.00 EXCL. VAT/PERSON Orange juice, soft drinks, draft beer on demand

Sandwich bar €20.00 EXCL. VAT/PERSON (4 PIECES/PERSON)

- ✓ Details of the garniture according to the season and the chef's choices, on demand: Poultry, veggie, meat, fish.
- ✓ **Option: organic bread** €1.10 EXCL. VAT/PERSON
- ✓ **Option: gluten-free bread** €1.80 EXCL. VAT/PERSON

Soup bar €20.00 € EXCL. VAT/PERSON

- ✓ Assortment of 3 seasonal soups with their trimmings: toasted sandwich bread, vermicelli, diced vegetables, grated cheese trimmings:
- ✓ Assortment of breads
Option: organic bread €1.10 EXCL. VAT/PERSON
Option: gluten-free bread €1.80 EXCL. VAT/PERSON

Salad bar €20.00 EXCL. VAT/PERSON (MINIMUM 30 PERSONS)

- ✓ Assortment of 3 mixed salads. For example: quinoa, lentils, green lettuce, pasta salad, rice salad...
- ✓ Accompanied by 2 grated raw vegetables. For example: carrots, celeriac, red cabbage...
- ✓ Assortment of breads
Option: organic bread €1.10 EXCL. VAT/PERSON
Option: gluten-free bread €1.80 EXCL. VAT/PERSON




Dessert €5.50 EXCL. VAT/PERSON (2 PIECES/PERSON)

- ✓ Selection of mini tartlets according to season and the chef's choices.

Fruit basket €40.00 EXCL. TAX / BASKET FOR 20 PERSONS

- ✓ According to season: grapes, cherries, apricots, strawberries, clementine, etc.

3. Buffets

-  Information. See conditions for staff and materials in point 7
-  Depends on the season and the Chef's market, for example...
-  Custom buffet upon request

Staffing to be agreed depending on the event (5 hours minimum, €35/ excl. VAT)

Beverages

- ✓ **Basic formula** €5.00 EXCL. VAT/PERSON
Push & go coffee, tea, still and sparkling mineral waters
- ✓ **Classic wines formula** €12.00 EXCL. VAT/PERSON
Push & go coffee, tea, still and sparkling mineral waters
White wine. Château « Mémoires » - Bordeaux
Red wine. Château « Charron » - Bordeaux
- ✓ **Premium wines formula** €16.50 EXCL. VAT/PERSON
Push & go coffee, tea, still and sparkling mineral waters
White wine. Pouilly Fumé « Argile à silex » - Domaine Bouchié-Chatellier
Red wine. Château « Grand Pey-Lescours » - Saint-Emilion Grand Cru
- ✓ **Option:** €3.00 EXCL. VAT/PERSON Orange juice, soft drinks or draft beer on demand

Health Buffet

€29.00 EXCL. VAT/PERSON Minimum 30 pers.

- ✓ 1 chef's soup + 2 seasonal salads + assortment of filled bread rolls (3 pieces/person)

Seasonal Buffet

€31.00 EXCL. VAT/PERSON Minimum 30 persons

- ✓ 1 seasonal soup + 2 seasonal salads + 1 Belgian hot dish + 1 seasonal vegetables + 1 starch

Italian buffet Minimum 50 pers.

- ✓ **Cold** €32.00 EXCL. VAT/PERSON: Beef carpaccio with rocket and parmesan shavings, cooked meat platter, tomato and mozzarella. Antipasti: grilled courgettes, grilled aubergines, marinated peppers, broccoli and Sardinian pecorino salad, thinly sliced Parma ham, rocket salad, farfalle with red pesto. Garnish: ricotta, dried tomatoes, pesto, grissini, pine nuts ...
- ✓ **+ Hot** €15.00 EXCL. VAT/PERSON ONLY WITH THE COLD BUFFET: Ricotta-spinach stuffed pasta, sauce with cepes. Ravioli with cepes, tartuffata sauce and herbs. Grated Emmental, Parmesan pieces, pecorino.

Belgian buffet Minimum 50 persons

- ✓ **Cold** €36.00 EXCL. VAT/PERSON: Tomato with shrimps, salmon rillettes, Liège salad, smoked duck breast and ripened goat's cheese salad, raw herring salad with apples... Garnish: fried parsley, chopped onions, croutons, sautéed diced bacon.
- ✓ **+ Hot** €15.00 EXCL. VAT/PERSON ONLY WITH THE COLD BUFFET: Shrimp croquettes, mini cheese croquettes, beef stew with Chimay beer, Nicolas potatoes baked in butter. Cod fillet mi-cuit, caper, parsley, lemon, butter.

Sweets buffet €8.00 EXCL. VAT/PERSON (2 PORTIONS/PERSON). Minimum 30 persons

- ✓ **Dessert buffet**: Chocolate mousse, tiramisu with speculoos or strawberries, fruit salad, cheesecake, lemon pie, fruit tartlets, panna cotta. Custard, raspberry coulis, caramel sauce.
- ✓ **Pie buffet** (large, quartered pies): Layer cake with chocolate chips, crispy praliné and chocolate mousse. Sugar, apple and nut pie. Sablé Breton, cream of almonds with chocolate chips, William pears and chocolate crumble. Shortbread crust, crispy peanuts with chocolate. Seasonal fruit pie.

4. Walking dinner

- Information: See conditions for staff and materials in point 7
- Depends on the season and the Chef's market, for example...

Staffing to be agreed depending on the event (5 hours minimum, €35/ excl. VAT)

Beverages

- ✓ **Basic formula** €5.00 EXCL. VAT/PERSON
Still and sparkling mineral waters, orange juice
- ✓ **Classic wines formula + Cava** €12.50 EXCL. VAT/PERSON
Still and sparkling mineral waters, orange juice
Bubbles. Cava Brut 'Codorniu Herència'
White wine. Château « Mémoires » - Bordeaux
Red wine. Château « Charron » - Bordeaux
- ✓ **Premium wines formula + Champagne** €18.00 EXCL. VAT/PERSON
Still and sparkling mineral waters, orange juice
Bubbles. Champagne 'Heidsieck Monopole' Silver Top
White wine. Pouilly Fumé « Argile à silex » - Domaine Bouchié-Chatellier
Red wine. Château « Grand Pey-Lescours » - Saint-Emilion Grand Cru
- ✓ **Option:** €3.00 EXCL. VAT/PERSON: Soft drinks or draft beer on demand

Assortment of verrines €29.00 EXCL. VAT/PERSON

Selection of large cold verrines: 2 cold, 1 hot and 2 sweet verrines

- ✓ **Salty verrines** (3 pieces/person)
 - **Fish**
 - Fennel carpaccio with braised red mullet and fresh ratatouille.
 - Shrimp panna cotta, pea emulsion.
 - Salmon tartar, chopped spinach, goat's cheese slivers.
 - Crab cocktail with avocado.
 - **Chicken**
 - Bastogne chicken salad with Asian flavours,
 - Taboulé with duck confit, oriental style.
 - **Meat**
 - Shredded beef with crunchy vegetables shiitaké pesto.
 - Lightly seared beef, Wakame salad with young shoots.
 - **Vegetarian/vegan**
 - Quinoa with Inca flavours.
 - Caesar's salad with grilled tofu.
- ✓ **Sweet verrines** (2 pieces/person)
 - Chestnut mousse, chocolate macaroon, candied chestnuts
 - Red fruit, vanilla, coconut panna cotta
 - Classic chocolate mousse
 - Raspberry, mint, passion fruit, mango salad
 - Orange crème brûlée

5. Cocktail party

- Information: See conditions for staff and materials in point 7
- Depends on the season and the Chef's market, for example...
Staffing to be agreed depending on the event (5 hours minimum, €35/ excl. VAT)

Beverages

- ✓ **Basic formula** EXCL. VAT/PERSON : €5,00 (1H), €7.50 (2H), €10.00 (3H)
Still and sparkling mineral waters, orange juice
- ✓ **Classic wines formula + Cava** EXCL. VAT/PERSON : €12,50 (1H), €16.50 (2H), €21.50 (3H)
Still and sparkling mineral waters, orange juice
Bubbles. Cava Brut 'Codorniu Herència'
White wine. Château « Mémoires » - Bordeaux
Red wine. Château « Charron » - Bordeaux
- ✓ **Premium wines formula + Champagne** EXCL. VAT/PERSON : €18.00 (1H), €22.50 (2H), €28.00 (3H)
Still and sparkling mineral waters, orange juice
Bubbles. Champagne 'Heidsieck Monopole' Silver Top
White wine. Pouilly Fumé « Argile à silex » - Domaine Bouchié-Chatellier
Red wine. Château « Grand Pey-Lescours » - Saint-Emilion Grand Cru
- ✓ **Option:** €3.00 EXCL. VAT/PERSON Soft drinks or draft beer on demand

Assortment of tastings

1h formula: 3 pc/pers	€5.50 EXCL. VAT/PERS		5 pc/pers	€ 9.00 EXCL. VAT/PERS
2h formula: 6 pc/pers	€11,00 EXCL. VAT/PERS		10 pc/pers	€18.00 EXCL. VAT/PERS
3h formula: 9 pc/pers	€16.50 EXCL. VAT/PERS		15 pc/pers	€27.00 EXCL. VAT/PERS

- ✓ **Cold zakouskis.** For example : Beef carpaccio, rocket salad pesto. Salmon sticks, granny smith apple. Skewer of grilled vegetables. Brochette of mozzarella balls, semi dry, artichoke and olive. Skewer of melon and ham from Parma. Bluefin tuna, soy sauce pipette.
- ✓ **Hot zakouskis:** Assortment of mini shrimp croquettes, fries chinoiserie, Parmesan mini-fondues.

Options (Only in addition to the assortment of tasting)

- ✓ **"Classic" finger food platters** €2.00 PERS/EXCL. VAT - PLATTER FOR 10 PERSONS MINIMUM
Raw vegetables and sauces, traditional salami, Oud Brugge cheese cubes, peanuts with wasabi...
- ✓ **"Healthy" finger food platters** €2.50 PERS/EXCL. VAT - PLATTER FOR 10 PERSONS MINIMUM
Hummus with peas, aubergine and tomato compote, artichoke mousse, foccacia croutons ...
- ✓ **"Deluxe" finger food platters** €3.00 PERS/EXCL. VAT - PLATTER FOR 10 PERSONS MINIMUM
Extra-fine dried sausages, Parmesan chips, House grissini and Parma ham...

Dessert €5.50 EXCL. VAT/PERSON (2 PIECES/PERSON)

- ✓ Selection of tartlets according to season and the chef's choices.

6. Multi-course dinner

 **Information:** See conditions for staff and materials in point 7

Table service. Min. 30 persons. Staffing to be agreed depending on the event (5 hours min, €35/ excl. VAT)

Beverages

- ✓ **Basic formula** €5.00 EXCL. VAT/PERSON
Push&go coffee, tea, still and sparkling mineral waters
- ✓ **Classic wines formula** €12.00 EXCL. VAT/PERSON
Push&go coffee, tea, still and sparkling mineral waters
White wine. Château « Mémoires » - Bordeaux
Red wine. Château « Charron » - Bordeaux
- ✓ **Premium wines formula** €16.50 EXCL. VAT/PERSON
Push&go coffee, tea, still and sparkling mineral waters
White wine. Pouilly Fumé « Argile à silex » - Domaine Bouchié-Chatellier
Red wine. Château « Grand Pey-Lescours » - Saint-Emilion Grand Cru
- ✓ **Option:** €3.00 EXCL. VAT/PERSON Orange juice, soft drinks or draft beer on demand

Menus

One choice for all guests: one starter and/or main course and/or dessert

“Spaak” menu

3 courses, €39.00 EXCL.VAT/PERS | 2 courses (starter+main course) €34.00 EXCL.VAT/PERS | 2 courses (main course+dessert) €27.00 EXCL.VAT/PERS

- ✓ **Starter**
Marinated shrimp salad, purslane and young shoots [or](#)
Old tomato tartar, fresh sauce with burrata emulsion [or](#)
Emincé of roast beef, grilled artichoke salad, mushroom pesto
- ✓ **Main course**
Beef stew with speculoos [or](#)
Lightly seared red mullet, braised fennel with basil oil [or](#)
Braised rabbit with Kriek beer, parsnip and crisp apples
- ✓ **Dessert**
Poached pear with rosemary, almond milk ice cream [or](#)
Catalan crème brûlée

“Adenauer” menu

3 courses €45.00 EXCL.VAT/PERS | 2 courses (starter+ main course) €37.00 EXCL.VAT/PERS | 2 courses (main course+ dessert) €30.00 EXCL.VAT/PERS

- ✓ **Starter**
Ash covered crispy goat's cheese from Wallonia and its grain salad [or](#)
Zeebrugge shrimp croquettes [or](#)
Vitello tonnato
- ✓ **Main Course**
Roasted bass and its warm salad with fennel, lemon-flavoured butter, sautéed potatoes [or](#)
Beef tagliata in parmesan crust, Italian-style potatoes [or](#)
Chicken supreme with tarragon, oyster mushrooms and grenaille potatoes, nice style
- ✓ **Dessert**
Apple strudel, caramel ice-cream [or](#)
Chocolate mousse, grandmother's style

“Schuman” menu

3 courses €49.00 EXCL.VAT/PERS | 2 courses (starter+main course) €43.00 EXCL.VAT/PERS | 2 courses (main course+dessert) €35.00 EXCL.VAT/PERS

- ✓ **Starter**
‘Oud Brugge’ cheese fondue and its truffle-flavoured mixed salad **or**
Grisons meat maki, Italian style, young shoots **or**
Lobster ravioli, tarragon emulsion, Granny Smith apples
- ✓ **Main course**
Roast veal mignon, mashed potatoes with olive oil and seasonal vegetables **or**
Semi-cooked salmon with grains, wasabi purée and Thai vegetables **or**
Malines chicken supreme, young asparagus shoots and cream of morel
- ✓ **Dessert**
Speculoos entremets, Mascarpone cream **or**
Molten chocolate cake, vanilla ice-cream

“A la carte” menu

3 courses €55.00 EXCL.VAT/PERS | 2 courses (starter+main course) €47.00 EXCL.VAT/PERS | 2 courses (main course+dessert) €39.00 EXCL.VAT/PERS

- ✓ **Starter + main course + dessert:** Your personalised choice

Option “Vegetarian”

At the price of the menu chosen for the other guests

- ✓ **Starter**
Ash covered crispy goat’s cheese from Wallonia and its grain salad **or**
‘Oud Brugge’ cheese fondue and its truffle-flavoured mixed salad
- ✓ **Main course**
Ravioli with ceps, tartufata sauce **or**
Ravioli with ricotta and spinach, with mushroom sauce
- ✓ **Dessert**
The desserts of the menu chosen for the other guests

7. Details of the service

Details about the equipment

We provide full basic catering materials needed for the proper provision of the service: high tables, cocktail napkins, appropriate supports, appropriate cutlery, champagne glasses, wine glasses, water glasses, long drinks, coffee and tea service, basins, ice and ice cubes, boards, service accessories ...

OPTION: specific materials, flower decoration, vases, centerpieces, bar/buffet decoration, etc.

Service during the event

SERVICE includes the material in site. Selection according to the season and the chef's choices, for example...

SERVICE AND STAFFING TO be agreed depending on the event (5 hours min, €35/ excl. VAT).

✓ **RECEPTION AND COFFEE BREAK**

Reception and coffee break: 30 min | from 8AM

Breakfast Residence palace: 60 min | between 7AM and 11AM

✓ **BUFFETS**

Healthy & Saison, Sweets: 60 min | from 11AM | min 30 persons

Belgian and Italian: 60 min | from 11AM | min 50 persons

✓ **LUNCH BREAK**

All: 60 min | from 11AM | min 30 persons for the salad bar

✓ **WALKING DINNER**

Selection of large cold verrines: 2 colds + 1 hot + 2 sweet / person

60 min | from 11AM | Min 30 persons

✓ **COCKTAIL**

60 min | from 11AM | Min 30 persons

BEVERAGES

1h formula | Basic €5.00 EXCL. VAT/PERSON | Classic €12.50 EXCL. VAT/PERSON | Premium €18.00 EXCL. VAT/PERSON

2h formula | Basic €7.50 EXCL. VAT/PERSON | Classic €16.50 EXCL. VAT/PERSON | Premium €22.50 EXCL. VAT/PERSON

3h formula | Basic €10.00 EXCL. VAT/PERSON | Classic €21.50 EXCL. VAT/PERSON | Premium €28.00 EXCL. VAT/PERSON

DISHES

1h formula: 3 pieces/person €5.50 EXCL. VAT/PERSON | 5 pieces/person €9.00 EXCL. VAT/PERSON

2h formula: 6 pieces/person €11.00 EXCL. VAT/PERSON | 10 pieces/person €18.00 EXCL. VAT/PERSON

3h formula: 9 pieces/person €16.50 EXCL. VAT/PERSON | 15 pieces/person €27.00 EXCL. VAT/PERSON

✓ **MULTI-COURSE MENUS** (coffee or tea included, one choice for all guests)

MENU of your choice in 2 or 3 courses

Traiteur Choux de Bruxelles | Residence Palace

Terms and general conditions of sale

1. These general terms and conditions constitute the contract binding the parties, excluding any of the client's own conditions. Exceptions to these terms and conditions, require written consent of "Choux de Bruxelles", a group of companies comprising : "Groupe Choux de Bruxelles SA", "A Propos Catering SPRL", "A Propos SA", "Fresh Belgium SA", "RGMP SPRL", "PBA-PSK Catering SPRL", "Good Robinson SA", "Ostend Sea Place SA", "Café Georgette SPRL", "L'Arche du Gourmet SPRL", "EP CONCEPT SPRL". The non-implementation of any clause included in these general terms and conditions may not be interpreted as a waiver of that clause by Choux de Bruxelles in the future.

2. Offers by Choux de Bruxelles are made without commitment. Choux de Bruxelles may only be considered committed when it has accepted an order in writing and payment of the requested deposit has been made. In all circumstances the prices stated in the offer will no longer be valid if the offer has not been accepted by the client and by Choux de Bruxelles within a period of 15 days of the date appearing at the bottom right of the offer letter.

3. The offer is net of the cost of water, fluids or any food or electricity supply.

4. The offer is calculated on the basis of the number of guests anticipated. Any change in the number of participants automatically entails a price revision in respect of fixed costs such as those for staffing and equipment. In all cases, Choux de Bruxelles "fixed fee" contractual conditions oblige it to revise its prices if the number envisaged or catered for is more than 10% less than the number communicated at the time the "fixed fee" offer was made. In all cases Choux de Bruxelles contractual conditions oblige it to revise its prices if the number envisaged or catered for is more than 10% less than the number stated at the time the fixed offer was made.

5. Any increase in the cost of raw materials, equipment or staffing costs arising between the order and its performance will automatically give rise to an adjustment of any prices which have been set on that express condition, though any such increase may not exceed 25% of the amount of the accepted offer.

6. In cases where the order also includes the provision of services, the client gives its express permission to Choux de Bruxelles to engage, in the form of a contract for the supply of services, any waiters and additional staff necessary for the fulfilment of the conditions stipulated in the offer, of which the client states his awareness and which the client accepts. The client commits to reimbursing any such costs upon the first demand. The client expressly states that Choux de Bruxelles cannot be held responsible for any matters arising within the framework of this mandate and that it will indemnify against any action that may be taken against the latter by a member of staff used.

7. Any revision made after the acceptance of the order must be submitted to Choux de Bruxelles in writing by at the latest the start of the event, with the understanding that Choux de Bruxelles has the right to amend its offer accordingly.

In particular, the client undertakes to communicate in writing any increase in numbers of guests by at the latest 15 days before the start of the event. If the client communicates an increase in the number of guests with less than 15 days notice before the start of the event, it expressly agrees that the additional guests will be charged to it at 125%.

In the event that, and without Choux de Bruxelles having been informed in advance of the aforementioned conditions, the number of guests present is higher than the number of guests announced, the client accepts that the additional guests will be charged to him at the rate agreed in the order of + 50%.

8. The client must ensure that access to its premises and their electrical supply, any air-conditioning installations, and connections are in conformity with the specifications and technical standards of the equipment used at every point.

9. The client undertakes to put at the venue of the event several parking places at the disposal of SPRL Choux de Bruxelles staff.

10. The prices stated in the offer do not take into account any organisational difficulties encountered at certain locations and may be adjusted according to the circumstances.

11. The client also undertakes to take all necessary precautions for the adequate protection of its premises from any kind of damage that might result from the event organised. Moreover, the client is conscious of the fact the organisation of the events requested may cause nuisance or damage to its goods. The client therefore accepts that, in its contractual relationship with Choux de Bruxelles, it will not engage the latter's liability for whatever reason if the damage does not exceed €2.500.

12. Cancellation of an order by the client must be done by registered mail. In the event of cancellation of the client's order with more than 15 days' notice before the event (post date of the registered letter), the client undertakes to indemnify Choux de Bruxelles to the amount of a fixed fee of 25% of the agreed business, on top of the reimbursement of Choux de Bruxelles for all costs incurred up to the date of cancellation.

In the event of cancellation of the client's order with less than 15 days' notice before the event, the client undertakes to indemnify Choux de Bruxelles to the amount of a fixed fee of 50% of the agreed business, on top of the reimbursement of Choux de Bruxelles for all costs incurred up to the date of cancellation.

13. All invoices are payable immediately and in full. Your reservation becomes effective only after payment of an advance of 50% into our bank account. Amounts payable but not paid on time will automatically and without notice give rise to interest on arrears of 1% per month and a fixed and irreducible fee of 15% with a minimum of €125 by way of damages and interests.

14. Any rental of equipment is at the sole responsibility of the client who will be liable for any loss or damage of whatever kind, accidental or not, to it. Thus any damage, particularly to table coverings (burns, stains...) or to equipment will be charged to the client.

15. Parties expressly agree that invoices not challenged by registered mail within 8 days of the invoice date, will be deemed to have been accepted.

16. In the event of a justified complaint, Choux de Bruxelles responsibility cannot exceed the value of the goods supplied. Whatever the circumstances, Choux de Bruxelles denies all liability for damage because of late delivery caused by difficult access to the client's premises or insufficient preparation of the premises, and more generally in the event of force majeure or situations beyond its control.

In the event of an accident attributable to Choux de Bruxelles, the client agrees not to claim damages exceeding the amount of € 1,000,000 for bodily harm, material damage and consequential financial loss and €250,000 for immaterial non-consequential damage, these amounts being the maximum intervention of the professional risks civil liability insurance policy taken out by Choux de Bruxelles. The client undertakes to take out all insurance needed for the type of event it organises, in particular for the equipment with which it is entrusted.

17. Invalidity of one clause of these terms and conditions does not affect the validity of any other stipulations.

18. This agreement is subject to the laws of Belgium and the courts of the Brussels' legal district are exclusively competent for disputes resulting from them.