



A family dinner, a birthday party or a corporate dinner are perfect opportunities to discover the flavor of local and homemade preparations at **The Sister Brussels Café**.

Involved in a sustainable approach, we choose to work with **local**, **seasonal** and organic* products, while minimizing food waste.

Our kitchen is also entirely **gluten free**, which makes it celiac safe. We also offer a wide range of **vegetarian and vegan food**, and more than 80 beers from **Belgian micro-breweries**.

You are currently looking for a place to host your **event**? Discover our different offers in this booklet.

*Certified by Certisys (BE-BIO-01): At least 99% per year of the financial value of our purchases comes from organic farming.

Rue Chair et Pain 3 1000 Brussels thesister.cafe@gmail.com

PRIVATES ROOMS



BLUE ROOM

- Capacity sitting: 22 people
- A big table for 14 people and two tables for 4 people
- Semi-private: next to the bar on the ground floor
- For greater privacy, the blinds of the blue room can be lowered.

FIRST-FLOOR ROOM

Capacity:

- Sitting: 40 people
- Standing: 60 people

Equipment* :

- Dimmable lights
- Stage lightning
- Projectors and screen
- Sound system with 2 speakers,

a mix table and an amplifier



*An additional 25€ fee is charged for the use of this equipment. **We do not provide mixing equipment (turntable, computer or mobile phone, etc.) or cables relating to it.



ROOM PRICING OFFER

FREE OF CHARGE RENTAL

The spaces are made available free of charge when you order "à la carte" or you choose one of the packages we present in the following pages.

REGULAR RENTAL FEE

If you are looking for a place to host your guests while bringing your own food and drinks, our two rooms are available for **50€/hour**. The catering materials (plates and glasses) will be yours to bring.



RENTING CONDITIONS

- Additional time will be charged at full price.
- We kindly ask you to leave the room clean and take your trash bags with you at the end of your rental. We are following a zero waste approach and we need all your help reducing the waste we produce at our café.

DRINKS PACKAGES



OPEN-BAR PACKAGE

Choose the type(s) of drinks (beer, wine, etc. on our menu) to include during your event and how much your guests can order.

TICKETS PACKAGE

Order drink tickets for your guests. These tickets allow them to ask the following drinks at the bar:

- 1 ticket = 5€: 1 soft, 1 water, 1 draught beer 25 cl or 1 glass of wine
- 2 tickets =10€: 1 cocktail of your choice

BOTTLES PACKAGE

Order bottles of wine in advance for your event at the price of **22€ per bottle**. Minimum 12 bottles.

PUNCH PACKAGE

Choose our punch made with fresh organic fruits at the price of **80€ for 5L**, approximatively 40 glasses.



32€ per person

- Starter or dessert
- Main course
- Drinks

Vegan antipasti to share

Avocado, grilled pepper, artichoke, mushroom, pickles, olive tapenade, dried tomato, hummus,

tortilla chips

Focaccia sandwich with small soup

Order "à la carte"

OR

Avocado buddha bowl

Warm buckwheat and red beans, with beetroot, pomegranate, apple, arugula, sunflower seeds,

sprouted shoots & tahini sauce

Peanut butter raw cake, vanilla rice ice cream

A 25cl draught beer, a glass of wine or a soft drink

+ 1/2 of water

*Please note that we only offer the following packages for a group of 25 people minimum. *All of our products are labelled organic & the kitchen is entirely gluten-free.





42€ per person

Main course

• Starter

• Dessert • Drinks

23€ per person

- Main course
- Drinks





50€ per person

Celery & apple soup

Create your plate with:

Buckwheat, lentils, chickpeas, red beans, beetroot, pomegranate, avocado,

vegan cheese, sesame lentil falafels, boiled eggs, soy yoghurt

Peanut butter raw cake, vanilla rice ice cream

1/2 bottle of Claude Vialade Elegantly chardonnay

OR

1/2 bottle of Pablo Claro Special Selection

+ 1/2 bottle of water



"IT'S YOUR DAY" PACKAGE



40€ per person

Trio of hummus & tortilla chips

Celery & apple soup

Mozzarisella "cheese" & kalamata olives

Lentils, beetroot, goat cheese & basil

Cucumber & grilled peppers

Sesame lentils falafels & soy yogurt

Mini focaccia sandwiches

Mini waffles made with chickpea & rice flour

Mini raw cakes

1/2 bottle of Claude Vialade Elegantly chardonnay

OR

1/2 bottle of Pablo Claro Special Selection

OR

1/2 bottle of MiSolFa Cava Brut Reserva

+ 1/2 bottle of water









25€ per person

Vegan antipasti & tortilla chips to share

Avocado, grilled pepper, artichoke, mushroom, pickles, olive tapenade, dried tomato, hummus, tortilla chips

1/2 bottle of Claude Vialade Elegantly chardonnay

OR

1/2 bottle of Pablo Claro Special Selection

OR

1/2 bottle of MiSolFa Cava Brut Reserva

+ 1/2 bottle of water





28€ per person

Real fresh juice "à la carte"

OR

Mimosa cocktail

Hot drink "à la carte"

Cheesy parody waffle

Topped with bacon, goat cheese, avocado, mushrooms, fried egg & salad

OR

Vegan history waffle

Topped with vegan "bacon", avocado, mushrooms, fried egg & salad

OR

Pomegranate waffle

Topped with banana, pomegranate, almonds & agave syrup

All served with a falafels salad & a small soup







25€ per person

Glass of wine "à la carte"

OR

Real fresh juice "à la carte"

Pomegranate salad

Pomegranate, avocado, apple, celery, pumpkin seeds

OR

"The Sister" focaccia sandwich, small soup

Goat cheese, beetroot, apple, walnuts, arugula

OR

Avocado budda bowl

Warm buckwheat and red beans, with beetroot, pomegranate, apple, arugula, sunflower seeds, sprouted shoots & tahini sauce

Hot drink "à la carte"

OTHER ACTIVITIES



You would like to add some entertainment to your event?

Cuban salsa entertainment:

- 200€ / 60 min (10 people max.)
- 250€ / 60 min (more than 10 people)

Samba de gafieira lessons:

- 150€ / 60 min (10 people max.)
- 200€ / 60 min (more than 10 people)

Handpan workshops: 250€ / 60 min (6 people max.)

Striptease show: 150€ / 20 min (15 people max.)

Wedding tango choreography (opening of the ball):

- 550€ / 10 hours
- 750€ / 15 hours

Belgian beer & chocolate pairing: 25€ / person

DJ: 250€ / night

Photographer: 250€ / night

Important information: The activity is paid directly to the facilitator.



GENERAL TERMS & CONDITIONS



- Group bookings must be submitted to the following mail address: thesister.cafe@gmail.com.
- Prices quoted include VAT and service.
- When you make your booking, send us the necessary information for invoicing.
- The invoice will be established according to the number of participants confirmed by mail, 3 working days before the event.
- The pre-defined balance must be paid in advance by bank transfer, or on the day of event at the café.
- We accept cash, Maestro, Visa and Mastercard payments. American Express cards is not accepted.
- Drinks and meals not included in the menu (extra orders) will be charged at the full prices displayed on our menu.
- The establishment cannot be held responsible for loss, theft or damage of personal belongings.

THANK YOU

We are open to discuss your event plans & find the most suitable solutions for you and your guests. Our offers are adaptable according to your event!

If you would like to have more information, please contact us by using this mail address: <u>thesister.cafe@gmail.com</u>

We hope to see you very soon!



Don't hesitate to discover our <u>event calendar</u> & join us on our social media accounts!

