het ICC ghent – Klant : ESAT - Klantnummer

Tav. Mevr. Evelyn Borgonie - Accountmanager
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Ghent, 27 mei 2009

ESAT – 26+27+28+29-09-2010

Event

Persons: 26/09/2010 : 400 persons

27/09/2010 – 28/09/2010 – 29/09/2010 : 700 à 900 personen per dag

26/09/2010

BREAK
At the buffet the following assortment of drinks will be available.

Assortment:
- Freshly ground espresso coffee
- Assortment of teas and tisanes
- Mineral waters; sparkling and still
- Orange juice
- Biscuits

Price : € 4,65 / per person / per break

27/09/2010

WELCOME COFFEE

Welcome Coffee
Your guests will be welcomed with a coffee or fruit juice. At the buffet the following assortment of drinks will be available.

Assortment:
- Freshly ground espresso coffee
- Assortment of teas and tisanes
- Mineral waters; sparkling and still
- Orange juice
- Cake and/or biscuits

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27 + 28 + 29/09/2010

BREAK

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At the buffet the following assortment of drinks will be available.

Assortment:

- Freshly ground espresso coffee
- Assortment of teas and tisanes
- Mineral waters; sparkling and still
- Orange juice
- Biscuits

LUNCH (1)

Large variety of sandwiches, ciabatta, “pan bagnat”, sourdough bread (2 pp)

Salmone Rustichini
Smoked salmon - horseradish – Red onion rings – Lolo Rosso

Tuna
Tuna (with yoghurt + capers +red onion) – cucumber – Radish

Chicken Ceasar
Grilled chicken - Caesardressing – Roman lettuce - parmesan cheese - anchovy

Pocuto Crudo
Raw ham - Green Pesto – Sundried tomatoes - Rucola

Bresaola
Bresaola – Olive tapenade – Rucola - parmesan flakes

Brie
Brie - Honey - Lolo Rosso

Dutch Style
Cheese - Cresson – Grain mustard

Soup buffet
Our assortment of homemade soups changes with the seasons.
Your guests may enrich their soups themselves with sprinklings of lardons, croutons or grated cheese.

Mini salads served in glasses :
Zorba salad:
Feta cheese, lettuce, tomato, red onions, thyme and olives
Salade niçoise:
Tuna, lettuce, tomato, spring onions and olives

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Tuscan twist salad:
Spirelli, red pesto sauce and Parmesan flakes

Pasta : Pastabuffet, keuze uit 2 pastagerechten geserveerd in foldpack
- Penne a l'arrabiata
- Penne con crema di funghi tartuffo
  Gasten bedienen zichzelf van parmezaankaas.

Fingerfood dessert
Small glasses of chocolate mousse, crème brulée, mango mousse with passion fruit jelly, cherry mousse with chocolate sauce & biscuits
Assortment of petit-fours based on fruit, chocolate, pastry cook's cream, bavarois

Drinks assortment:
- White and red wine *Les Bois de Saint Jovian*
- Mineral waters; *Sparkling or still*
- Soft drinks
- Draft beer
- Coffee / Thee

LUNCH (2)

Soup buffet

Our assortment of homemade soups changes with the seasons.
Our soups are always served up in the crust of a loaf, and your guests may enrich their soups themselves with sprinklings of lardons, croutons or grated cheese.

Cold buffet

Marinated salmon steaks with a marriage of mustard, dill and lemon
Carpaccio of beef with fresh Parmesan cheese flakes and truffle oil
Cured Serrano ham with pesto dressing
Mini goat's cheese with raspberry dressing and roasted walnuts
Cherry tomato and mozzarella salad with fresh basil
Salade niçoise
Vitello Tonato
Grilled Mediterranean vegetables
Pasta salad with tiger prawns
Tabbouleh of chunky diced grilled chicken
Catalan potato salad
Green salad
Complementary sauces

Bread rolls, butter, olive oil, salt and pepper

Fingerfood dessert

Small glasses of chocolate mousse, crème brulée, mango mousse with passion fruit jelly, cherry mousse with chocolate sauce & biscuits
Assortment of petit-fours based on fruit, chocolate, pastry cook's cream, bavarois

Drinks assortment:
- White and red wine *Les Bois de Saint Jovian*
- Mineral waters; *Sparkling or still*
- Soft drinks

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- Draft beer
- Coffee / Thee

LUNCH (3)

Soup buffet

Our assortment of homemade soups changes with the seasons.
Our soups are always served up in the crust of a loaf, and your guests may enrich their soups themselves with sprinklings of lardons, croutons or grated cheese.

Cold buffet

Marinated salmon steaks with a marriage of mustard, dill and lemon
Carpaccio of beef with fresh Parmesan cheese flakes and truffle oil
Cured Serrano ham with pesto dressing
Mini goat's cheese with raspberry dressing and roasted walnuts
Cherry tomato and mozzarella salad with fresh basil
Salade niçoise
Vitello Tonato
Grilled Mediterranean vegetables
Pasta salad with tiger prawns
Tabbouleh of chunky diced grilled chicken
Catalan potato salad
Green salad
Complementary sauces

Bread rolls, butter, olive oil, salt and pepper

Hot main courses in buffet form

Chicken fillet served with Italian Fontina cheese, spinach and thyme sauce
Fish waterzooi with leeks and carrots julienne in a four-grain loaf crust
Candied leg of Guinea fowl with French beans and French new potatoes
Noix d'agneau with gratin dauphinois and candied tomatoes
Penne crema di fungi tartuffo
Halibut with white wine sauce, green asparagus and leek and mashed potato "stoemp"
Gentse Waterzooi : Belgian specialty from Ghent, with crunchy vegetables served in the crust of a loaf
Picanha (South American beef) with cabbage and mashed potato "stoemp" and bacon
Vegetarian buffet

Fingerfood dessert

Small glasses of chocolate mousse, crème brulée, mango mousse with passion fruit jelly, cherry mousse with chocolate sauce & biscuits
Assortment of petit-fours based on fruit, chocolate, pastry cook's cream, bavarois

Drinks assortment:

- White and red wine *Les Bois de Saint Jovian*
- Mineral waters; *Sparkling or still*
- Soft drinks
- Draft beer
- Coffee / Thee

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BREAK

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Assortment:

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- Mineral waters; sparkling and still
- Orange juice
- Biscuits

Furniture

Lunch	Round tables (max. 10 p / table)

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Overview	
26.09.2010	**Price : € 4,65 / per person / per break**
27.09.2010	**Price 1 : € 59,00 per person** **Price 2 : € 64,00 per person** **Price 3 : € 69,00 per person**
28.09.2010 + 29.09.2010	**Price 1 : € 56,50 per person** **Price 2 : € 61,50 per person** **Price 3 : € 65,50 per person**

Included in this proposal:

- Staff costs; project manager, kitchen crew and waiters for the duration of your event including the set up and clean up time
- Small materials; crockery, cutlery, glasses, ashtrays, etc.
- High tables dressed with linen, overlay, tea light and napkins.
- Round tables / 1/10
- Buffet tables and buffet materials
- Set up, clean up and transport

Not included in this proposal:

- It is possible to extend the reception beyond the hours mentioned above. Our project manager will inform you during the event.
  Additional rates for drinks and wait staff outside of the hours mentioned above:
  - Wait staff; hours during the day: € 31,00 and during the night: € 36,50 per waiter, per hour.
  - Drinks € 4,00 per person for the first hour, € 2,50 per person per hour for the following hour/hours.
- 21% VAT

Gourmet Invent works according to high hygienic standards, as determined by the HACCP quality system.

We hope that this letter has answered your questions and our proposal meets your wishes and expectations. It is without question that this proposal can be adjusted to your wishes.

Kind regards,

Els Verschraege
Sales Account
Gourmet Invent

Tel. 09 241 50 24
Gsm. 0497 61 48 21
els.verschraege@gourmetinvent.be

NEW ADRESS AND TELEPHONE NUMBER
Gourmet Invent Sales Team
Citadelpark 1, Van Rysselberghedreef 2, bus 2
(ingang Koning Leopold II laan)
9000 Gent

GENERAL TERMS AND CONDITIONS OF SALE

1. Introduction

Contracts made between GOURMET INVENT and the client concern a rental of services. The contract of GOURMET INVENT is a commitment of means.

2. Order

The proposal and its conditions are valid for 30 days after issue. An reservation can only be accepted by GOURMET INVENT after receiving a minimum deposit of 50% in cash.

Cancellations have to be made in writing. Cancellations are only valid if confirmed in writing by GOURMET INVENT. In case of cancellation the client will be charged a cancellation fee, equivalent to any loss suffered by GOURMET INVENT as explained as follows. In case of cancellation more than one month prior to the event GOURMET INVENT is entitled to a cancellation fee of 15% of the total value of the reservation. In case of cancellation within one month prior to the event the cancellation fee is set at 25% of the total value of the reservation. In case of cancellation within one week prior to the event the cancellation fee is set at 50% of the total value of the reservation. For cancellation within 24 hours prior to the event the cancellation fee is set at 90%.

The client is allowed to make changes to the order and notify GOURMETG INVENT at the latest 2 weeks prior to the event. This notification has to be made in writing. Later changes in the order are not accepted - except for otherwise approved in writing by GOURMET INVENT.

The number of people attending the event is set and confirmed ten working days prior to the event. Changes up to a maximum of 10% are allowed up until four working days prior to the event.

3. Terms and conditions of payment

The client pays a deposit of 50% upon reservation. If the client fails to pay the deposit the reservation is not accepted. The remaining balance has to be paid within one month after the event has taken place. The invoice is based on the confirmed number of guests. In case more guests have attended the event, the actual number of guests will be charged.

In default of payment this negligence is considered a one sided wrongful breach of contract on account of the client. When declared in default, the client has to compensate GOURMET IINVENT for all its expenses, all its labour and everything it could have gained from this contract. Invoices declared in default are by law subject to an interest charge of 9% per year and compensation of damages of 15% with a minimum of € 65.00 per invoice.

All invoices have to be paid in cash to GOURMET INVENT, unless clearly arranged otherwise beforehand. Under no circumstance the client is allowed to withhold payment for reason of a complaint that has been lodged.

4. Rendering of services

The client sets the date at which the services have to be rendered. In case this date cannot be met due to circumstances beyond anybody's control, under no circumstances GOURMET INVENT can be held liable for any damages incurred by the client.

Gourmet INVENT cannot be held liable for any damages due to not observing the stipulations of the reservation form, the general and additional terms and conditions by the client. In all other cases the liability of GOURMET INVENT will be limited to payment of foreseeable damages directly or indirectly caused, caused deliberately, by a big mistake or by gross negligence on the side of Gourmet Invent or by actions of its associates. In no case GOURMET INVENT will be liable in any way for any damage, among others indirect losses, business losses, loss of income or profit, missed savings, additional expenses, financial losses or commercial losses.

5. Materials

All materials (tables, chairs, crockery…….) are delivered to the client in perfect condition. The client is obliged to report any visible faults or defects to GOURMET INVENT at the time of receipt. The client is obliged to return all materials at the end of the event in the same perfect condition. The client is liable for all damages stemming from the wrongful use of the materials by the client.

6. Complaints

Any complaints have to be made in writing addressed to Gourmet Invent, within eight days after the event. Complaints have to be described clearly and fully, allowing Gourmet Invent to investigate the complaint fully, otherwise the complaint cannot be accepted.

7. Authority

In case the client cannot accept these terms and conditions and/or has any remarks concerning these terms and conditions, the client has to send these remarks by registered mail addressed to Gourmet Invent's within seven working days after signing the proposal or receiving the invoice. After this period Gourmet Invent assumes the client has read and accepted these terms and conditions. After this period no complaints or reclamation will be accepted.

All contracts are subject to Belgian law, in case of contest only the courts of Gent are authorized.

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