





Winter Lounge Experience

DoubleTree by Hilton Brussels City





Dive Into The End-of-Year Magic

FROM NOVEMBER 26 2025 TO JANUARY 14 2026

Celebrate the season in your own private corner of Christmas wonder, a space where every detail captures the warmth, joy, and sparkle of the holidays. **The Christmas Room is an exclusive, flexible and fully immersive hideaway designed for intimate festive gatherings.** From the soft glow of candlelight to the scent of pine and the shimmer of gold, every element has been thoughtfully curated to immerse you and your guests in the spirit of Christmas. It transforms your end-of-the-year gatherings into a warm and memorable celebration.

€450 for room rental

Seated dinner | From 8 to 14 guests

Standing cocktail | From 8 to 25 guests

Cocktail Reception

House Wine Selection

White, red and rosé house wine, still and sparkling water, Stella beer and organic fruit juices

pp. tax incl.: 30 min - 12€ | 1h - 15€ | 1h30 - 18€ | 2h - 22€ | 2h30 - 26€ | 3h - 30€ | 4h - 38€

Sparkling Wine Selection

House Wine Formula + Sparkling Wine

pp. tax incl.: 30 min - 14€ | 1h - 17€ | 1h30 - 20€ | 2h - 25€ | 2h30 - 30€ | 3h - 35€ | 4h - 42€

Belgian Beers Selection

Tasting of Brussels beers, still and sparkling water and organic fruit juices

pp. tax incl.: 30 min - 16€ | 1h - 19€ | 1h30 - 24€ | 2h - 27€ | 2h30 - 32€ | 3h - 37€ | 4h - 46€

Champagne Selection

Brut Champagne, still and sparkling water and organic fruit juices

pp. tax incl.: 30 min - 21€ | 1h - 26€ | 1h30 - 32€ | 2h - 38€ | 2h30 - 48€ | 3h - 52€ | 4h - 61€

Cocktails & Mocktails Selection

Mocktails and/or cocktails from the Belgian Cocktail Brewery SipsNSoda, still and sparkling water and organic fruit juices

pp. tax incl.: 30 min - 17€ | 1h - 22€ | 1h30 - 27€ | 2h - 33€ | 2h30 - 42€ | 3h - 48€ | 4h - 58€

House Wine & Belgian Beers Selection

Mocktails and/or cocktails from the Belgian Cocktail Brewery SipsNSoda, still and sparkling water and organic fruit juices

pp. tax incl.: 30 min - 13€ | 1h - 18€ | 1h30 - 22€ | 2h - 26€ | 2h30 - 30€ | 3h - 35€ | 4h - 45€





Finger Food

€90 / platter

*Finger food is presented on a dish - 1 dish serves 10 pax.
Limited to 2 different types of finger food per group - EUR 90 per platter.
Please inform us in case of allergies.*

Belgian Finger Food

Small potato waffles, Belgian cheese skewers with 'sirop de Liège', chicken meatballs with tomato sauce, Belgian cold cuts, grissinis and dips

Spanish Finger Food

Mix of olives, Serrano ham, vegetable albondigas, Basque-style Pintxos, tortilla, raw vegetables, grissinis and dips

Italian Finger Food

Arancinis, Parma ham, grilled vegetables skewers, eggplant and mozzarella, grissinis and dips

Lebanese Finger Food

Different kinds of humus, Lebanese bread, eggplant dip, falafels, grilled chickpeas, raw vegetables

Finger Food Bowls

1 Hot Tasting Bowl - 5€ pp.
2 Hot Tasting Bowl - 10€ pp.
3 Hot Tasting Bowl - 15€ pp.
4 Hot Tasting Bowl - 20€ pp.

Hot Tasting Bowl

- BEANS WITH SMOKED SCALLOPS
- SOY MONKFISH SKEWER
- COCONUT AND CARROT SOUP WITH GREY SHRIMPS AND GINGER
- CRUNCHY GREEN VEGETABLES WITH RED TUNA
- PARMESAN CHEESE AND TRUFFLE RISOTTO
- '3 CHEESES' CREAMY POLENTA
- CHICKEN AND VEGETABLE CURRY WITH BLACK SESAME
- VEAL WITH HEIRLOOM VEGETABLES
- PULLED DUCK WITH GINGERBREAD
- EGGPLANT ARRANCINI
- YELLOW SOYBEANS SEEDS WITH GREEN TOMATO CREAM



Three-Course Festive Menu

€60 pp

*Also available at the Grand Café for groups under 8 guests or
for those who prefer to enjoy the menu outside the Winter Lounge
Excluding Drinks
Please inform us in case of allergies.*

Available on demand

New Year's Menu

€85 pp

*Available from 7 P.M to 11 P.M
Also available at the Grand Café for groups under 8 guests or
for those who prefer to enjoy the menu outside the Winter Lounge.
Please inform us in case of allergies.*

Apetizer

Roasted scallops, butternut squash mousseline, and crispy pata negra ham

Starters

Ravioli with lobster and scampi bisque

Main Courses

Meat Option

Rossini-style beef fillet, mashed potatoes, mini turnips, and chanterelle sauce

Fish Option

Turbot/line-caught sea bass, sweet potato mousseline, baby spinach, beurre blanc sauce, and fish caviar

Desserts

New Year's dessert





Contact

Group Meeting

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