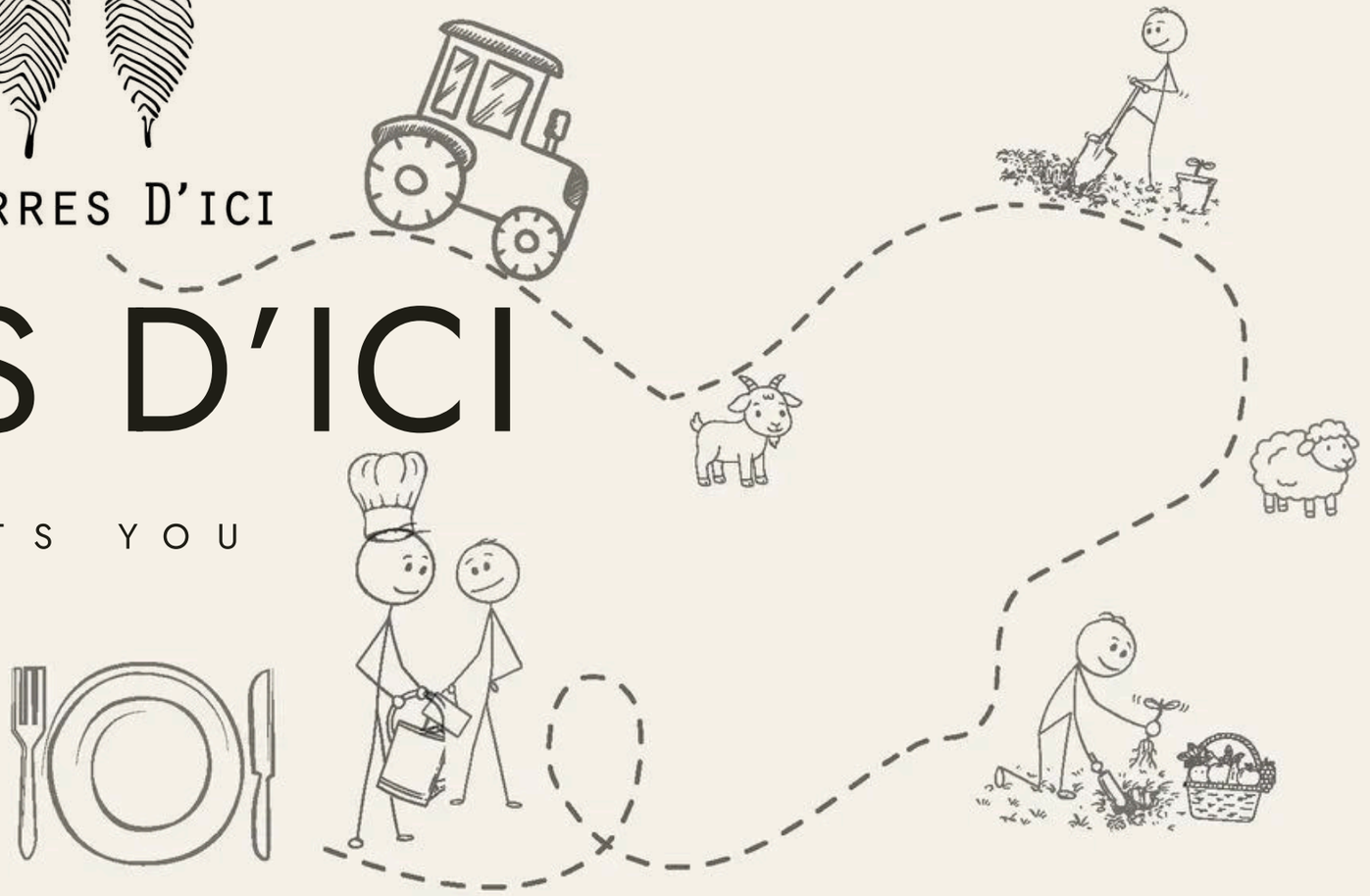
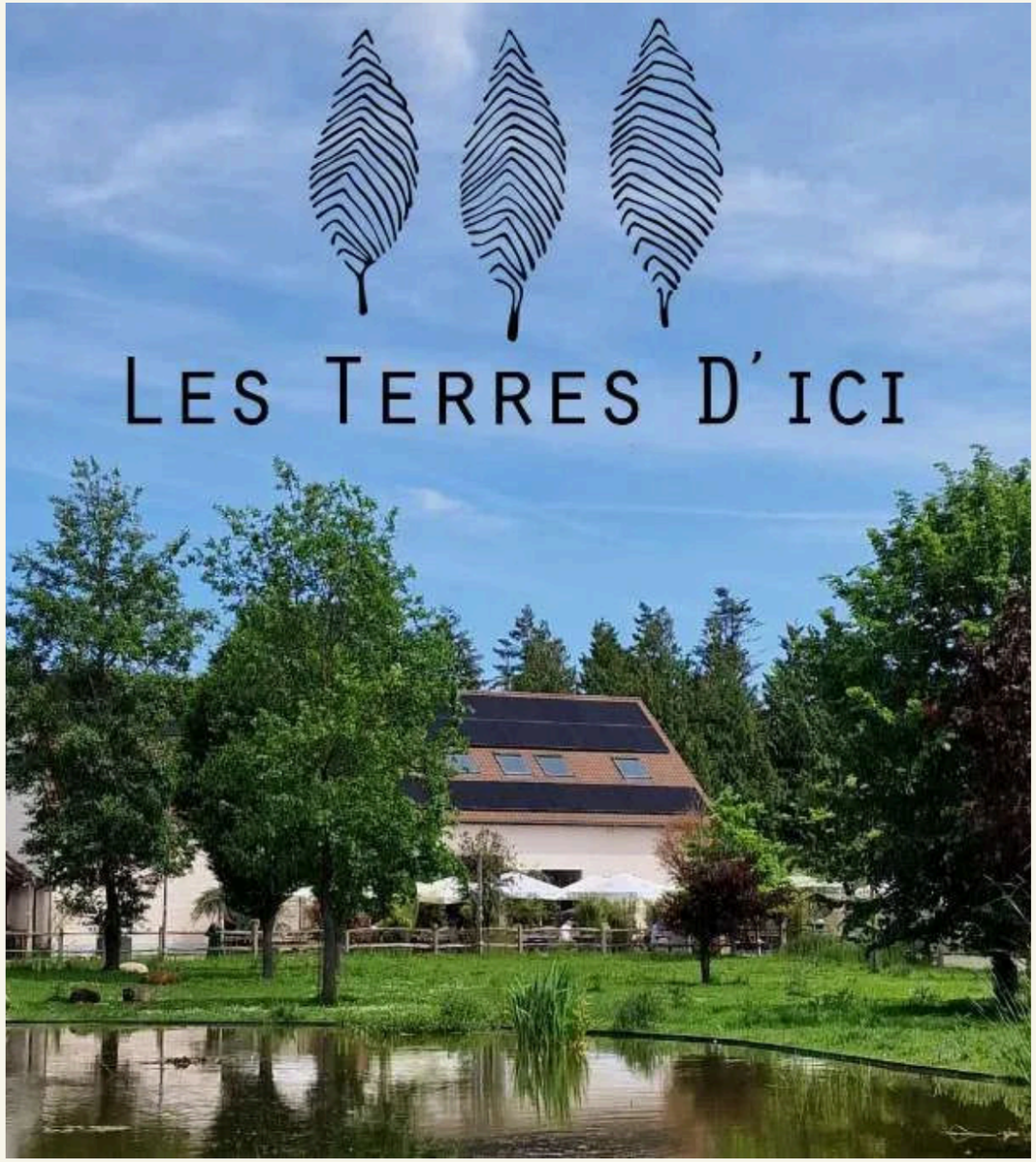
LES TERRES D'ICI

LES TERRES D'ICI

AN EVENT THAT REFLECTS YOU



2026



About our project

At Les Terres d'Ici, we celebrate fresh, seasonal produce to offer you an authentic and unique taste experience.

Our market gardeners from the Perma-Projects Academy work hand in hand with our cooks to bring you the best of nature. We use our estate to grow our own vegetables, which go into our dishes, especially our buffet.

Our aim is to develop alternative ways of growing and using produce, based on the principles of permaculture.

We grow in harmony with the seasons, for sustainable and environmentally friendly production.

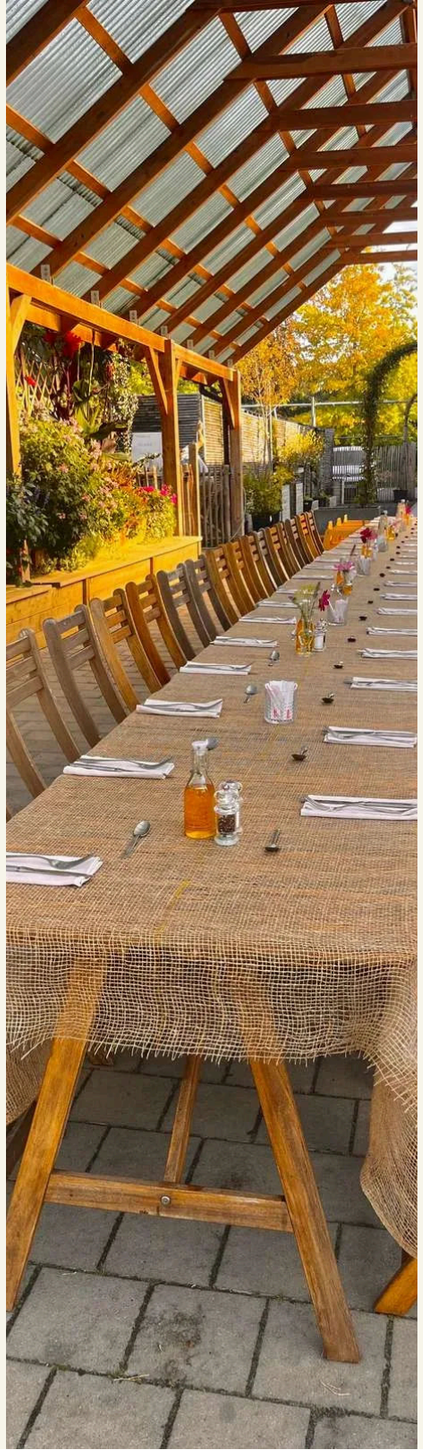


A reception venue with everything taken care of

- One single contact for the venue and the catering
- Several rooms available, seating from 30 to 150 guests
- A large, pleasant terrace for pre-dinner drinks
- Quality food tailored to your wishes
- Unlimited parking
- Close to the Château de La Hulpe and the town halls of La Hulpe and Hoeilaart
- Free wifi in every room
- Equipment provided: tables, chairs, table linen, tableware…
- Catering handled by us: preparation, service, clearing up
- Cleaning included (for normal use of the premises)
- A five-star hotel a short walk away, with preferential rates for your guests
- Contacts with decorators, florists, DJs, photographers, masters of ceremonies…

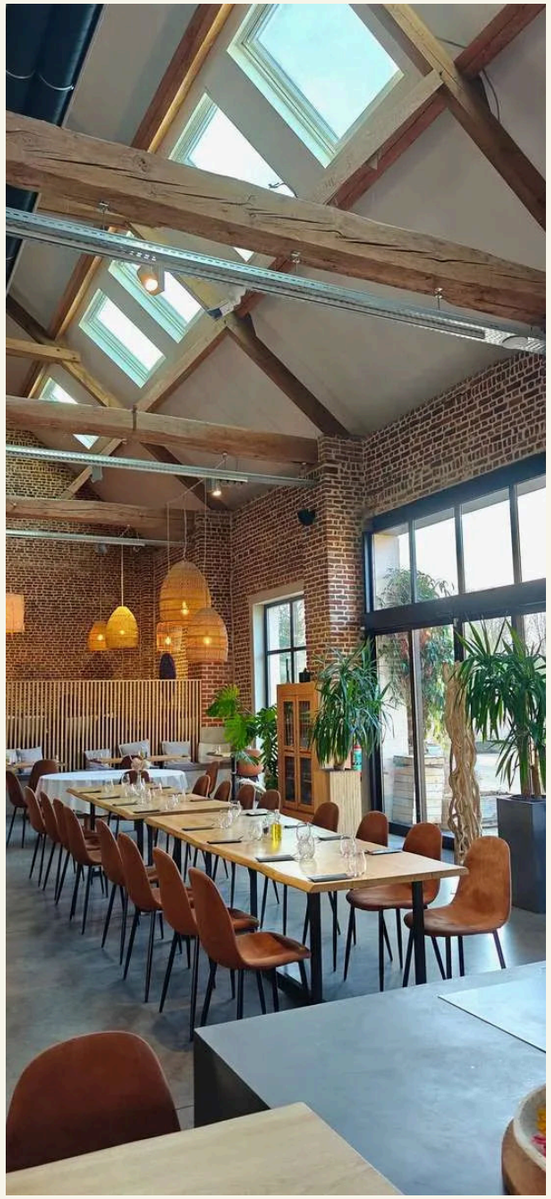
Our rooms

- The Barn
- The Glasshouse
- Our outdoor spaces













The Barn

A barn with exposed beams and vast, light-filled volumes. Its large open space can host every kind of event, from the most intimate to the most ambitious, in an authentic and warm atmosphere.

Capacity

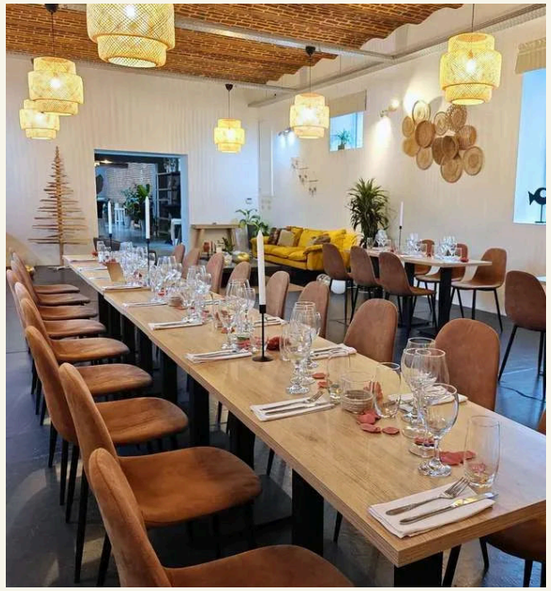
Standing	**220 people**
Seated	**150 people**
Theatre-style	**100 people**

Hire rates

Friday and Saturday — full day 11:00 – 02:00	**€3,000**
Friday and Saturday — half day 11:00 – 17:00 / 18:00 – 02:00	**€2,000**
Tuesday to Thursday — full day 11:00 – 00:00	**€1,900**
Tuesday to Thursday — half day 11:00 – 17:00 / 18:00 – 00:00	**€1,200**







The Glasshouse

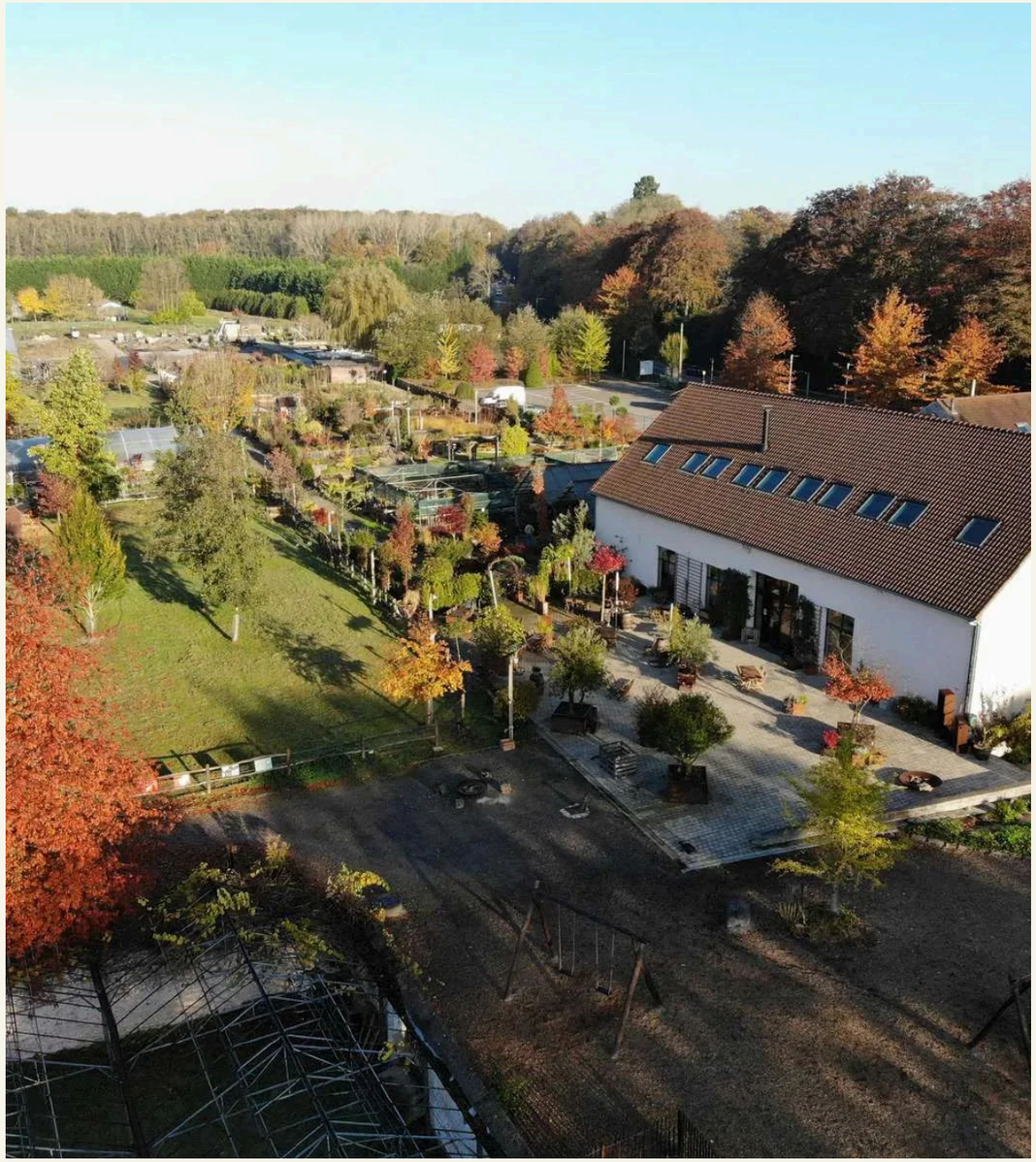
An elegant, light-filled glasshouse made up of two rooms, ideal for more intimate events. Perfect for a team meeting, a smaller wedding, a birthday or a private reception, it offers a refined and flexible setting, made for conversation and convivial moments.

Capacity

Standing	**120 people**
Seated	**70 people**
Theatre-style	**60 people**

Hire rates

Room 1 — full day 11:00 – 00:00	**€750**
Room 1 — half day 11:00 – 17:00 / 18:00 – 00:00	**€450**
Rooms 1 and 2 — full day 11:00 – 00:00	**€1,400**
Rooms 1 and 2 — half day 11:00 – 17:00 / 18:00 – 00:00	**€750**



Our outdoor spaces

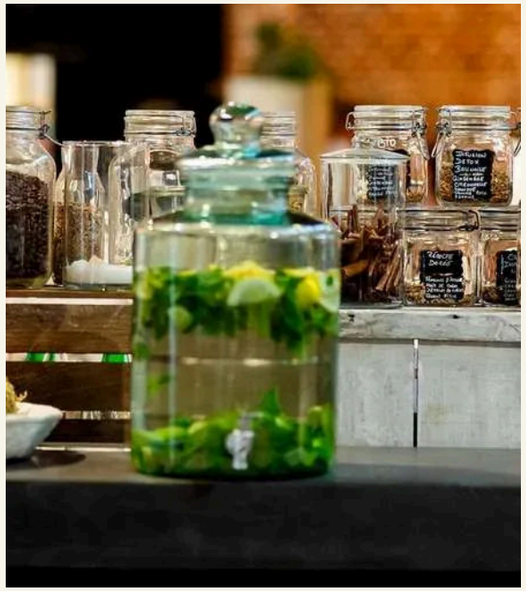
Exceptional outdoor spaces in the heart of nature: two large terraces and a covered terrace, with many ways to set the scene.

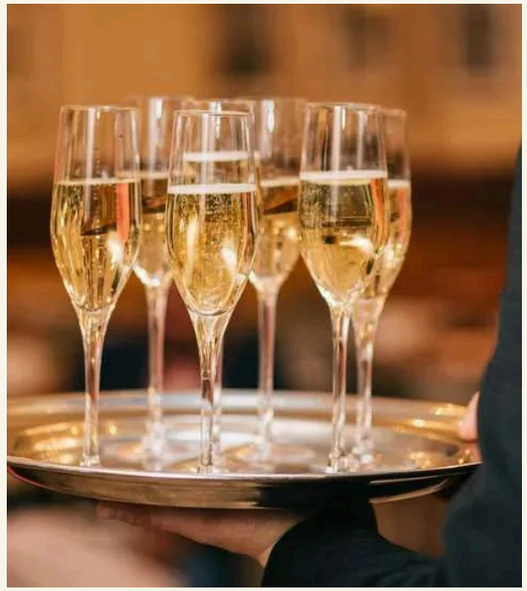
Ideal for cocktails, ceremonies or open-air highlights, these spaces can also host a Berber tent for a unique atmosphere.

Our welcome drinks



2026







Kooba

- Cava
- Mineral water
- Assortment of soft drinks and fruit juices
- Blonde and white beer on tap (on request at the bar)
- White and red wine

€12 per person · 1 hour
€16 per person · 2 hours

Ficelle

- Champagne
- Mineral water
- Assortment of soft drinks and fruit juices
- Blonde and white beer on tap (on request at the bar)
- White and red wine

€19.50 per person · 1 hour
€26 per person · 2 hours







Norbert

- Champagne brought by you
- Mineral water
- Assortment of soft drinks and fruit juices
- Blonde and white beer on tap (on request at the bar)
- White and red wine

€10 per person · 1 hour
€14 per person · 2 hours

Soft Only

- Mineral water
- Assortment of soft drinks and fruit juices

€6 per person · 1 hour
€9 per person · 2 hours

Appetisers & zakouskis



2026







Verrines & zakouskis

- Scallop carpaccio with passion fruit and yuzu
- Porcini ravioli with truffle oil and pine nuts
- Goat's cheese macaron with honey and thyme
- Verrine of toasted Sardinian fregola, chicken, green apple, mango
- Falafels & aioli with preserved lemon
- Asian-style beef tataki
- Scampi - red curry, lemon balm, cashew nuts
- Chicken satay skewer
- Duck breast - fig, pecan, port reduction
- Smoked salmon blini, cream cheese, honey & tartufata
- Bluefin tuna gravlax, hibiscus emulsion, lime
- Panko-breaded nobashi prawn with homemade tartare sauce
- Chicken & vegetarian gyoza

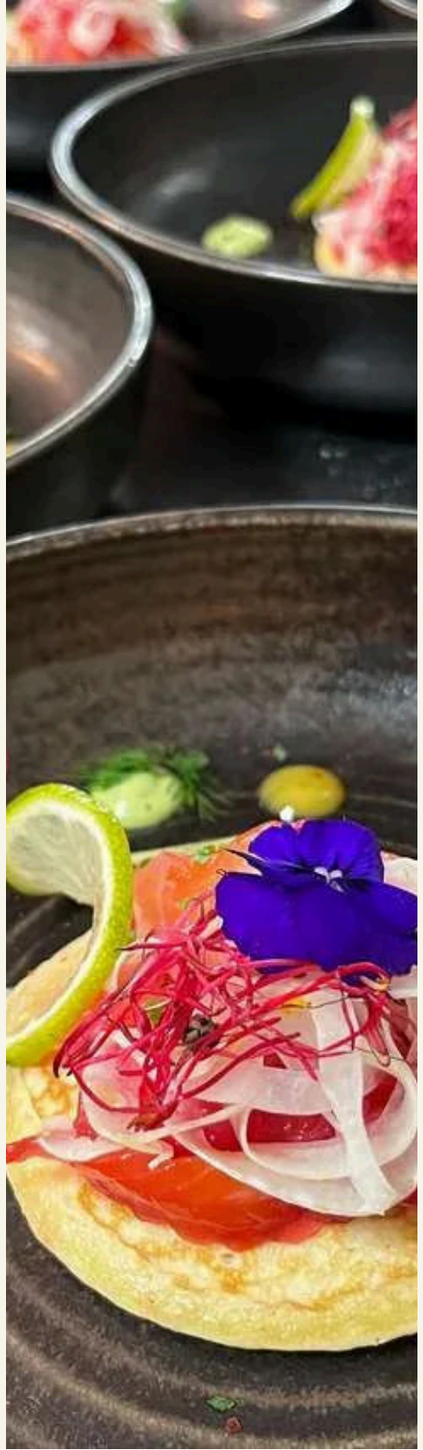
€3.50 each
€15 for 5 pieces

Vegetable platters and hummus

€4.50 per person

Our meal packages

- Buffet
- Three-course menu
- Walking dinner













Our buffet

- Seasonal soup
- Asian coleslaw
- Broccoli, gochujang and peanut
- Sweet potatoes, sesame and horseradish sauce
- Hummus of the day
- Labneh
- Pepper and feta tapenade
- Scampi in clarified butter with parsley
- Slow-cooked chicken, tarragon cream and honey
- Persian-style leg of lamb
- Green vegetable curry with Quorn
- Root vegetables, caraway, almonds and maple syrup
- Assortment of petits fours and homemade desserts

The buffet changes with the fresh produce from our vegetable garden and from our local producers. Rest assured, though, that it is always designed to please every palate.

€45 per person
€20 per child

Minimum 30 guests







Three-course menu

Starters

- Beetroot carpaccio with citrus fruit, dill cream and pine nuts (vegan)
- Black Angus tataki with lemon balm, sweet potato, pickles
- Scallop carpaccio, trout roe, mango and passion fruit vinaigrette, pomegranate

Mains

- Label Rouge chicken breast marinated in lemon and zaatar, garden vegetables
- Porcini and wild mushroom ravioli with tartufata sauce
- Lightly cooked salmon with bisque beurre blanc and vitelotte potato mousseline

Desserts

- Pineapple carpaccio, lemon and lemon balm sorbet (vegan)
- Red berry pavlova
- Verbena panna cotta & apricot coulis

The menu changes with the fresh produce from our vegetable garden and from our local producers.

One set menu (vegan and allergy requests excepted)

€55 per person

Minimum 30 guests





Children's menu

Starters

- Cheese croquettes
- Breaded scampi with homemade tartare sauce

Mains

- Chicken breast, apple compote from our orchard, croquettes
- Pasta with tomato sauce

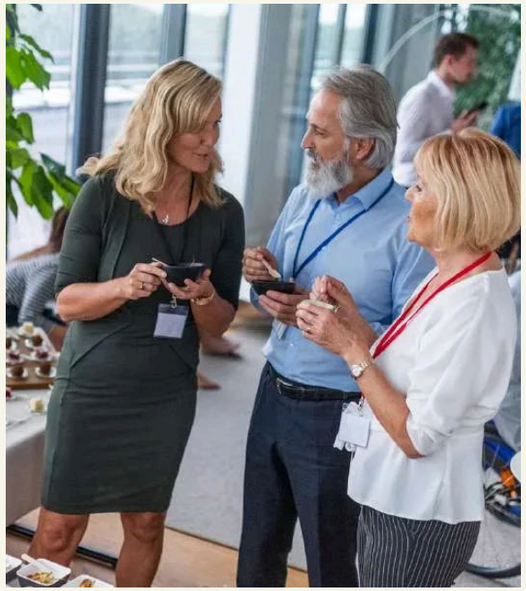
Desserts

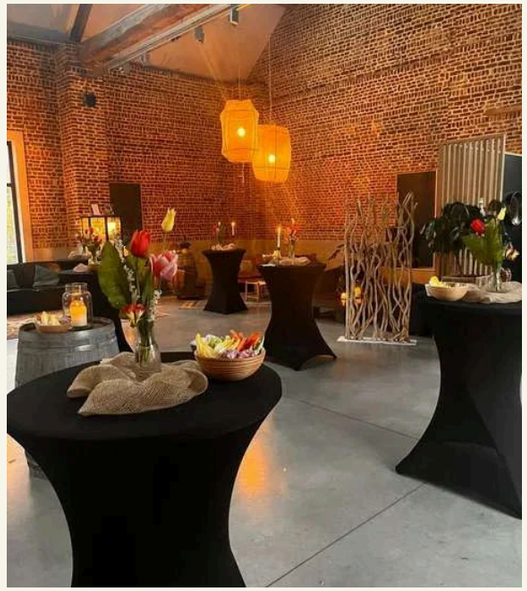
- Chocolate mousse
- Macaron

The menu changes with the fresh produce from our vegetable garden and from our local producers.

Set menu

€23 per child







Walking dinner

Zakouskis (3 choices) served on a tray

- Creamy red kuri squash and chestnut soup
- Mini shrimp croquettes & mini cheese croquettes
- Sardinian fregola with apples and mangoes
- Vegetable platter, hummus and tzatziki
- Chicken and vegetarian gyoza

Starter selection (2 choices) served from food stalls

- Green risotto with garden vegetables
- Chicken or scampi wok with green curry
- Pulled pork tacos, guacamole
- Scampi with Asian sauce vierge
- Fusilli with matured cheese, walnuts and rocket

Dessert selection (5 choices) as a buffet

- Chocolate brownie
- Bounty cookies
- Pear and almond cream tart, …

Do not hesitate to ask us for our current selection

€40 per person · 2 hours

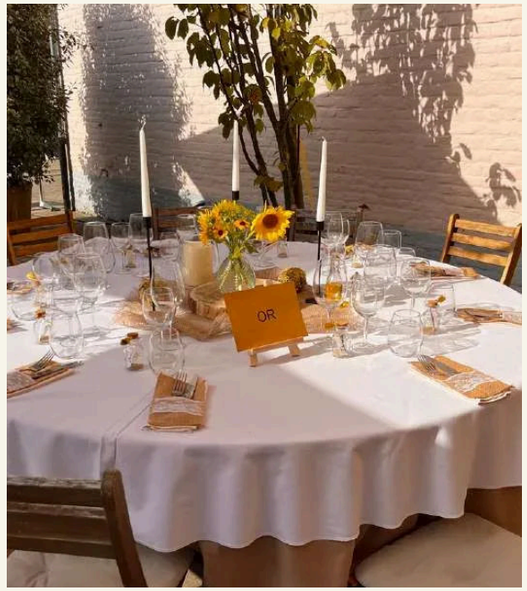
Minimum 30 guests

Our barbecue packages



2026







The Classic

- Country sausages
- Marinated beef skewers
- Marinated chicken breast
- Caramelised ribs
- NoMeat burger with fresh herbs

€42 per person
€18 per child

Minimum 30 guests

The Surf & Turf

- Lamb skewers with southern spices
- Chicken breast with garlic and lemon
- Gambas flambéed with ouzo
- Grilled octopus Galician style
- NoMeat burger with fresh herbs

€47 per person
€20 per child

Minimum 30 guests

These packages come with baby potatoes with mustard and rosemary, a fennel, orange and pistachio salad, mixed leaves from the garden, beetroot carpaccio with citrus fruit and an assortment of mini desserts.

Our drinks packages

- Open bar
- Midnight snacks



2026



Drinks with the meal

Tintin

- Mineral water
- House white and red wine, beers
- Assortment of soft drinks and fruit juices
- Coffee and tea

€20 per person · for the length of the meal
€8 per child

Hadock

- Mineral water
- Premium white and red wine, beers
- Assortment of soft drinks and fruit juices
- Coffee and tea

€29 per person · for the length of the meal

Praline

- Mineral water
- White and red wine brought by you
- Coffee and tea

€12 per person · for the length of the meal



Open bar

Blanchette

- Mineral water
- House white and red wine
- Assortment of soft drinks and fruit juices

€26 per person · 4 hours
€8 per person · extra hour

Merlin

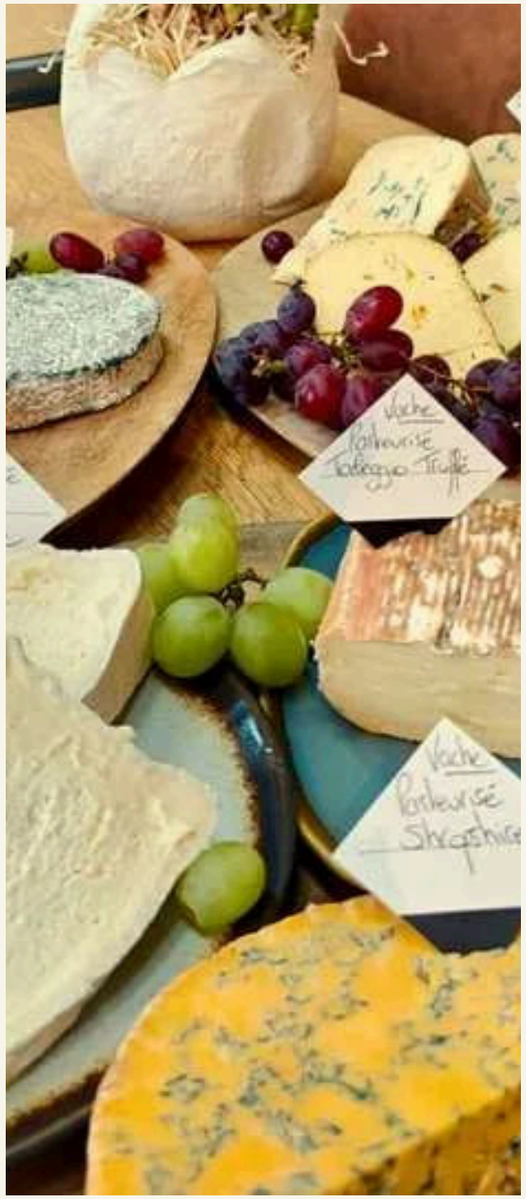
- Mineral water
- Premium white and red wine
- Assortment of soft drinks and fruit juices

€35 per person · 4 hours
€10 per person · extra hour

Quimper

- Mineral water
- White and red wine brought by you

€14 per person · 4 hours
€6 per person · extra hour

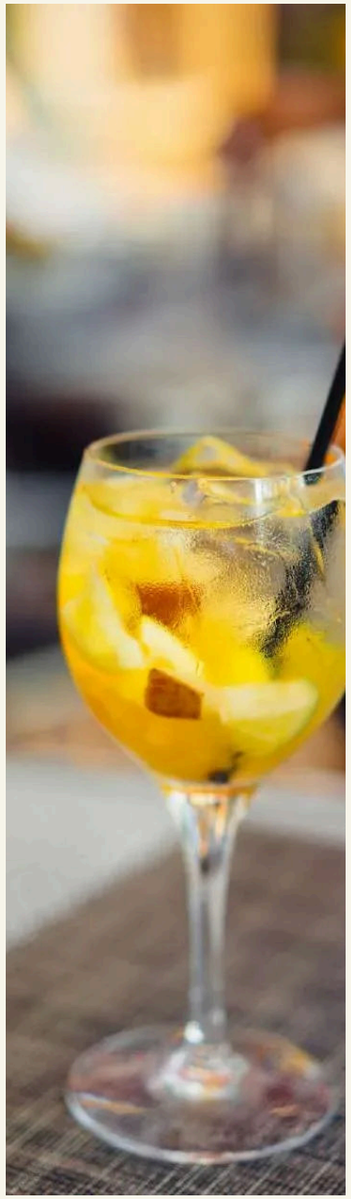


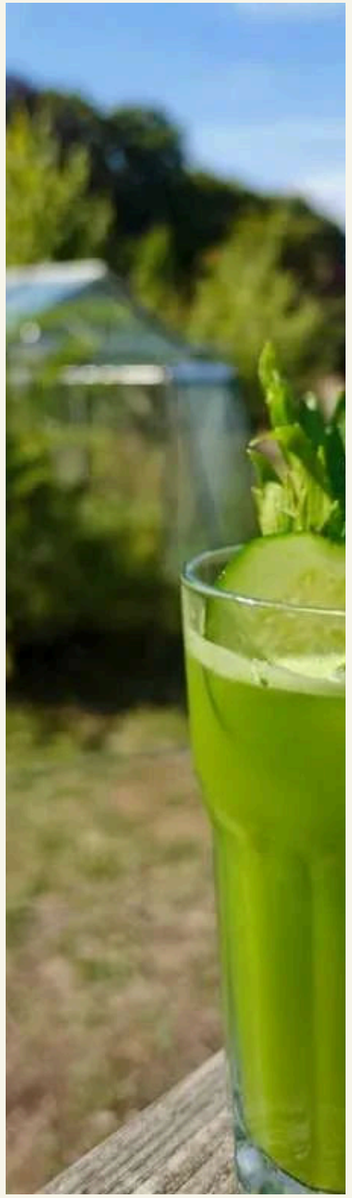


Midnight snacks

- Assortment of deep-fried snacks
- Chicken and vegetarian gyoza
- Chicken skewers with satay sauce
- Cone of fries

€10 per person · 1 hour





Our extras

White sangria

- White wine, triple sec, cane sugar, white fruit and garden flowers in season

About 6 glasses per litre.

€18.50 per litre

Mocktail

- Alcohol-free aperitif, a blend of fruit and vegetables from our gardens

About 6 glasses per litre.

€22 per litre

Prosecco

€32 per bottle

Champagne

€60 per bottle



Practical information

- Car park with 200 spaces
- Accessible to people with reduced mobility
- 10 km from Brussels, close to the main roads (E411, R0 ring road)
- We work only with our own kitchen team, who will always be happy to cater to your wishes
- Room hire always includes a catering package

In every room, we provide:

- Wireless microphones
- Sound system for background music
- 98″ screen
- Wifi across the whole site

Contact

event@lesterresdici.farm

www.lesterresdici.farm

Chaussée de Bruxelles, 117 – 1310 La Hulpe



