MURA
BY MODA

Event Book May 2026 - July 2026

Contact : moda.brussels@aramark.be

Early Bird

The perfect offers for early morning meetings or welcoming your guests to an all-day-long training or event.

Simplicity

€ 19,00 / pers.
Including :

Coffee & Tea
Orange juice
Mineral & sparkling water
3 mini pastries
1 mini soft sandwich
1 rustic bun
Cheese & ham
Fresh fruit salad

Luxury

€ 25,00 / pers.
Including :

Coffee & tea
Orange juice
Mineral & sparkling water
Hard-boiled egg (cold)
1 mini croissant
1 brioche bun
2 rustic buns
Smoothie with seasonal fruits
Yoghurt bowl with fresh fruits
A maximum of 3 toppings per group can be chosen: Cheese – Smoked ham – Smoked chicken breast – Biscoff Speculoos – Jam

Healthy

€ 22,00 / pers.
Including :

Coffee & Tea
Orange juice
Mineral & sparkling water
Fresh fruit salad
Yaourt & Granola
Blueberry muffin

Quick 'n Easy

€ 12,50 / pers.
Including :

Coffee & Tea
Mineral & sparkling water
2 mini pastries
2 mini soft sandwich
Cheese – Nutella - Biscoff....

** Optional, needs to be confirmed at least 3 days in advance.*

More than Coffee

For boosted meetings.

Just a Break

Coffee pack: water, coffee & tea	€ 3,00
Coffee cup	€ 1,00
Tea cup	€ 0,80
Soft drink – 0,50L	€ 2,50
Still water / Sparkling – 0,50L	€ 1,90
Still water – 1L	€ 2,15
Fruit juice – 1L	€ 3,20
Biscuit	€ 0,50
Butter crisps	€ 0,50
Stroopwafel	€ 0,55
Mignonnette	€ 0,55
Croissant – 1 piece	€ 1,60
Chocolat croissant	€ 1,60
Mini-pastries – 2 pieces	€ 2,50
Nuts & dried fruit assortment 40g	€ 2,15

The Bakery Collection

Fresh and homemade.

Madeleine	€ 1,50
Macaron	€ 3,00
Meringue	€ 1,00
Tartelettes vanilla/lemon/chocolate/caramel	€ 2,50
Mini cake	€1,50
Mellow cake	€2,00

Minimum 10 persons. Price per piece

Power Pause

€ 7,20 / pers.
Including :

Coffee & Tea
Mineral & sparkling water
Homemade infused water
Nuts & dried fruit assortment

Sweet Pause

€ 10,50 / pers.
Including :

Coffee & Tea
Mineral & sparkling water
Soft drinks
Cake
Homemade macarons (flavour mix)

Healthy Pause

€ 7,20 / pers.
Including :

Coffee & Tea
Mineral & sparkling water
Homemade infused water
Nuts & dried fruit assortment
Seasonal fruit platter

Lunch Bowls

Cold and fresh bowls with a variation of colours
and flavours to enhance your business lunches.
Order them with your favourite sweet treat.

Choose between a maximum 2 bowls and 2 desserts per group. € 28,00 / pers.*

The Brussels Bowl

Vegetarian sausage marinated in beer, Potato waffle, Gouda with mustard, Wheat and chicory salad, vinegar and cider dressing

The Spanish Bowl

Pan con tomato, goat's cheese with olives, serrano ham, white beans, fried eggplant, marinated peppers, dressing

The Napoli Bowl

Italian style beef burger, penne rigate, vegetable caponata, parmesan, sun dried tomato pesto, rocket salad

The Cancun Bowl

Scampi with anise, iceberg lettuce, avocado, beans, Pico de Gallo, crispy tacos, lime and lemon emulsion

The Parisian Bowl

Quinoa salad, slow cooked beef, green beans, red onion, tomatoes, pumpkin seeds, honey & mustard dressing

Desserts

- Fresh fruit salad
- Choco mousse
- Tiramisu
- Cheesecake

** Water and coffee are included in the menu.*
** Wine (€7,00) and soft drink(€4,50) on supplement*

Gusto Board

From classic sandwich lunch, to
an assortment of funkier recipes.

La Baguette Lunch
Classic baguettes

€ 12,00 / pers.
Including

4 pieces per person
- Selection of Belgian cheese
- Meatlovers festival *
- Fishlovers festival
- Vegetarian Butcher

Wrap me up !
Wraps

€ 12,00 / pers.
Including

4 pieces per person
- Selection of Belgian cheese
- Meatlovers festival *
- Fishlovers festival
- Vegetarian Butcher

Gusto Bread Festival
Assortment of mixed bread

€ 18,00 / pers.
Including

4 pieces per person
- Selection of Belgian cheese
- Meatlovers festival *
- Fishlovers festival
- Vegetarian Butcher

Desserts

Fresh fruit salad	€3,00
Choco mousse	€3,50
Panna cotta	€4,00
Cheesecake	€4,50

Drinks

water & coffee	€ 4,80

** Dietary restrictions must be mentioned at least 3 days in advance*
** Please let us know in advance if it needs to be pork-free.*

Sharing is Caring

Small bites to share with your favourite colleagues.

Cheese & More

€ 2,65 / pers.
Including :

Cheese cubes
Sticks & dips

Bakers' Basket

Small, soft sandwiches

€ 99,00 / platter (50 pieces)
Including :

- Selection of Belgian cheese
- Meatlovers festival *
- Fishlovers festival
- Vegetarian Butcher

Bakers' Upgraded Basket

Assortment of small, soft sandwiches, wraps, polar bread and ciabatta :

€ 129,00 / platter (50 pieces)
Including :

- Selection of Belgian cheese
- Meatlovers festival *
- Fishlovers festival
- Vegetarian Butcher

Dip & delight

€ 8,50 / pers.
Including :

Veggie assortment: carrots, radishes, white celery, cauliflower florets & cherry tomatoes
Cold dips & hummus
Grissini sticks
(All served together in big bowls)

Fine cheese platter

Minimum 10 persons

€ 40,00 / 10 pers.

Don't hesitate to combine your favourite 'Sharing is Caring' formula with one of our drink formulas.

Sharing is Caring

Small bites to share with your favourite colleagues.

Asian Horizon Sushi Bites

€ 105,00 / platter
Including

Shrimps Temari
Sushi Smoked Salmon
Temari Sushi Shrimps Nigiri
Sushi Raw salmon Nigiri
Sushi Shrimps California
Sushi Maki with paprika and avocado

European Elegance

€ €90,00/ platter (50 pieces)
Including

Foie gras, apple, raspberry, and pistachio
Smoked salmon & lemon sesame cream
Goat cheese and marinated tomato with basil
Bresaola cheese mousse, arugula and basil
Fresh cheese, peppers, almonds and chives
Chicken and cucumber, tomato with herbs
Shrimp, paprika mustard cream
Smoked salmon, avocado and lemon

Orient flavour

€90,00/ platter (50 pieces)
Including

Chicken Spring Roll
Chicken Brick Roll
Chicken cones
Yakitori Tandoori
Maroccan style kefta skewers

Gourmet Garden

€ 105,00 / platter (48 pieces)
Including

Verrines with beetroot hummus
Verrines with carrot mousse, tahini & cumin
Foccacia with guacamole and onion pickles
Foccacia with goat cheese cream
Foccacia with carrot hummus and curry
Foccacia with pesto rosso and olives

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Sharing is Caring

Small bites to share with your favourite colleagues.

European stopover

€ 65,00 / platter (50 pieces)
Including :

Mini pizza
Mini camembert bites
Mini Quiche
Mini Chorizo bites

The bakery collection

Minimum 10 persons

Madeleine	€ 1,50
Macaron	€ 3,00
Meringue	€ 1,00
Mini cake	€ 1,50
Mellow cake	€ 2,00
Tartelettes: vanilla – lemon – chocolate – caramel - …	€ 2,50

Asian street

€ 85,00 / platter (48 pieces)
Including :

Shrimp torpedo
Marinated Yakitori
Cantonese – Style Spring Roll
Chicken Kaarage

World Veggie Bites

€ 85,00 / platter (48 pieces)
Including :

Vegetarian Quiche
Meatball skewers with goat cheese & honey
Cheese county bites
Onion rings
Mini Zucchini and tomato muffins with cheese

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Gourmet & Buffet

Our buffets feature a variety of chef-prepared dishes, made fresh and full of flavor.

Served with seasonal salads, homemade dressing, and bread with butter.

The Classic Touch

€ 45,00 / pers.
Including :

Starters

(please choose 2 starters for the group)

- Rigatoni with grilled vegetables
- Smoked aubergine caviar with sesame and cumin
- Olive and Sun-dried Tomato Tapenade with Mozzarella Balls Chickpea Hummus with Turmeric
- Greek-style Quinoa and Feta Salad
- Chicken Rillette with Rosemary & Panko-crusted Chicken Breast

Main course

- Assortment of meat, fish, seasonal vegetables and salad, roasted potatoes and two sauces.

Dessert

- The chef's mini pastries assortment

The Season Touch

€ 46,00 / pers.
Including :

Starters

(please choose 2 starters for the group)

- Oriental-style bulgur
- Shredded Serrano ham, goat cheese mousse with honey & walnuts
- Roasted tomato cocktail with burratina and toasted pistachios
- Avocado guacamole with marinated shrimp
- Asparagus with Eggs mimosa

Main course

- Assortment of meat, fish, seasonal vegetables, two seasonal salads, roasted potatoes and two sauces.

Dessert

- The chef's mini pastries assortment

** Water and coffee are included in the menu.*
** Wine (€7,00), soft drink(€4,50), aperitif & wine (€10,00) on supplement*

Seasonal Menus

Our 3-course menu.

Signature Menu

Please choose one menu for the whole group
€ 39,00 / pers. Including :

Starters

- Malines white asparagus velouté, roasted chickpea crumble
- Goat cheese terrine with basil & tomato gelée, braised zucchini & celeriac fritto
- Mackerel gravlax, smoked eggplant caviar, feta cream with sweet pepper

Main dishes

- Lemon sole & salmon mousse roll, spring vegetable with asparagus velouté
- Roasted Quorn with mushrooms, gorgonzola and walnut ravioli, dry sherry cream.
- Spiced chicken, honey, cinnamon & glazed pineapple, Thai pak choi wok, ginger & lime yogurt.

Desserts

- Exotic coconut-Pineapple cookie
- Gianduja praline, chocolate crumble & praline mousse
- Clementine-Bergamot delight, vanilla & lemon cream
- Tonka delight, almond cookie & vanilla cream

Premium Menu

Please choose one menu for the whole group
€ 43,00 / pers. Including :

Starters

- Salmon herb gravlax, black radish carpaccio with star anise & citrus
- Asparagus with burrata, Coppa & Miso-Aka Emulsion
- Mini beef tartare with sun-dried tomatoes, rocket pistou, parmesan & truffled mayonnaise

Main dishes

- Panko tofu fritters, wok-fried vegetables,
- Thai sweet-and-sour sauce & rice.
- Roasted salmon “mi-cuit”, broccoli & broad bean mousse, mashed potatoes, mousseline espuma
- Turkey escalope alla parmigiana, basil pappardelle & cherry tomato passata

Desserts

- Exotic coconut-Pineapple cookie
- Gianduja praline, chocolate crumble & praline mousse
- Clementine-Bergamot delight, vanilla & lemon cream
- Tonka delight, almond cookie & vanilla cream

Don’t hesitate to combine your menu with one of our drink formulas
** Dietary restrictions must be mentioned at least 3 days in advance*

Seasonal Menus

Our 3-course menu.
Please choose one menu for the whole group (starter, main dish & dessert)
Drinks are not included ,

Executive Menu

Please choose one menu for the whole group
€ 47,00 / pers. including :

Starters

- Tuna tartare and marinated prawns, artichoke mousse, crushed cashews, sweet pepper emulsion.
- Veal carpaccio, avocado hummus, miso-lime yogurt with coriander, black olives crumble
- Grilled herb halloumi, citrus carpaccio with honey and lemon, crushed pistachios, baby leaves & pomegranate

Main dishes

- White tuna, provençal vegetable caponata, chorizo espuma, roasted baby potatoes
- Low-temperature teriyaki beef, coconut-peanut infusion, crunchy vegetable slices, potato galette
- Roasted duck breast, forest mushroom caviar, Jerusalem artichoke duo, rich maple and rosemary Jus

Desserts

- Exotic coconut-Pineapple cookie
- Gianduja praline, chocolate crumble & praline mousse
- Clementine-Bergamot delight, vanilla & lemon cream
- Tonka delight, almond cookie & vanilla cream

Don't hesitate to combine your menu with one of our drink formulas
** Dietary restrictions must be mentioned at least 3 days in advance*

VIP Menu

€ 79,00 / person without wines (incl. water, coffee and tea)

€ 99,00 / person with wines (incl. aperitif, wine, water, coffee and tea)

Starters

- Malinois asparagus, smoked salmon,
  espuma mousseline, beurre blanc & pink peppercorns
- Homemade foie gras carpaccio & smoked duck breast, pineau
  jelly, caramelized apples & candied grapes
- Beef carpaccio ballotine, black truffle, goat cheese mousse with
  sun-dried tomatoes & basil
- Low-temperature seared scallops, marinated prawns, Jerusalem
  artichoke & tarragon Oil

Main dishes

- Crispy sea bass with asparagus & grey shrimps,
  potato purée & sweated spring onions
- Spiced lamb fillet, balsamic & pomegranate jus,
  spring vegetables & purple carrot
- Veal medallion with green asparagus,
  carrot mousse with cumin & sesame, baby potatoes
- Grilled beef tenderloin, vegetables, celeriac mousse & rich slightly smoked jus

Desserts

- “The Chocosphere” chocolate mousse, speculoos & Almond
- Red fruits Rosette with vanilla mousse
- Fresh fruits salad (Season)
- Cannelé with Vanilla and Caramel
- Dark chocolate almond pebble

** Dietary restrictions must be mentioned at least 3 days in advance*

The drinks

Pair your lunch or event with one of our drink packages.

Packages are available for 1 or 2 hours (1,5 hours not available anymore).

Bronze

€ 10,00 / pers. for 1 hour
€ 11,50 / pers. for 2 hours
Including :

Mineral & sparkling water
Soft drinks
Juices

Silver

€ 12,00 / pers. for 1 hour
€ 16,00 / pers. for 2 hours
Including :

Mineral & sparkling water
Soft drinks
Juices
White and red wine
Beers (Jupiler & Jupiler NA)

Gold

€ 17,00 / pers. for 1 hour
€ 25,00 / pers. for 2 hours
Including :

Mineral & sparkling water
Soft drinks
Juices
White and red wine
Beers (Leffe, Jupiler, alcohol free ...)
Cava

Platinum

€ 18,00 / pers. for 1 hour
€ 27,00 / pers. for 2 hours
Including :

Mineral & sparkling water
Soft drinks
Juices
White and red wine
Beers
Champagne

Terms & Conditions

These General Terms and Conditions apply to every offer, quotation, and agreement related to products and/or services offered by Aramark NV.

Reservations:

- Booking of a party/event is done exclusively via email.
- Agreements made with Aramark NV staff are not binding unless confirmed in writing by authorized persons. If you have not received a confirmation email, it means that the change/request has not been processed.
- Compass Rooms can only be reserved for groups of 15 or more.
- All events must be reserved at least 7 working days before the event date.
- For menu requests, you must choose the same starter, main course, and dessert for the entire group, excluding those with dietary restrictions. Dietary restrictions must be communicated at the same time as the menu, as well as the room setup details (at least 5 working days before the event date).
- Due to the use of fresh products, it may happen that some ingredients are not available (seasonality, supply, market availability…) and will be replaced by equivalent products of the same quality and price.
- The final number of guests can be modified up to 1 working day before the event (before 11 A.M.) via email (moda-brussels@aramark.be). The last number communicated will be the number invoiced or if more guests are present during the event then communicated, the additional number guests will be invoiced.
- Events organized outside the standard event booking may be subject to price adjustments, even if a price has already been communicated to the client by Aramark NV, should there be an increase in material costs due to fluctuating daily market prices.
- Prices in quotations remain valid for the days mentioned in the offer.

Additional Costs:

- Delivery and set-up rates: delivery and room set-up requests will be charged. The delivery fee is mandatory, unless the trolley is picked-up at the Diplomat restaurant and brought back with all the material. If the trolley needs to be retrieved, the delivery fee will still be charged.
- Standard deliveries : 28,00 € / Standard set-up : 50,00 €
- Deliveries at Staff Center & MW building : 45,00 € / Set-up at Staff Center & MW building : 149,00 €
- Delegation deliveries : 28,00 € / Delegation set-up : 45,00 €
- For our catering services, any broken or lost material will be charged at a flat rate of €5.00 per piece.
- Corkage fee: A fee of €7.00 will be charged for each bottle (wine, cava, champagne, spirits) brought by the customer.

Terms & Conditions

These General Terms and Conditions apply to every offer, quotation, and agreement related to products and/or services offered by Aramark NV.

Invoices :

- Any invoice request less than €125 will not be possible.
- Any order to invoice, without a PR/PO/ED/TR/RT number, will not be confirmed or taken into account. Upon confirmation of the offer, the PR/PO/ED/TR/RT number must be communicated to Aramark. Without these numbers, the event will be automatically canceled. Invoice details, as specified below, must be communicated with the PR/PO/ED/TR/RT number.

The prices listed on price lists, quotations, and agreements are, unless otherwise stated and except for private consumers, always exclusive of VAT. Logistical and other necessities, such as plates, glasses, cutlery, chairs, tables, and table decorations, are included in the agreed price unless otherwise stated.

Hospitality Rules: Aramark NV reserves the right to cancel a reservation if a higher authority mandates that a priority event (such as, but not limited to, a private office meeting, CONSEC event, or another significant event) must take place on the reserved date.

In the event of force majeure, we are not obliged to fulfill our obligations. In such a case, we may either suspend our obligations for the duration of the force majeure or terminate the agreement definitively.

Force majeure is any circumstance beyond our control that prevents the fulfillment of our obligations in whole or in part. This includes, but is not limited to, strikes, unexpected traffic jams, accidents on European roads, fire, business interruptions, power outages, failures in a (telecommunications) network or connection or used communication systems, and/or the website being unavailable at any time, non-delivery or delayed delivery by suppliers or other third parties involved.

- All support requests must be sent by the client through the official support platforms on Confero or directly by e-mail to the involved support services. The costs of these services will be charged to the requesting client.
- Staff Center bookings need to be done through IFM (Sophie Melkebeke: melkebeke.sophie@hq.nato.int) & Aramark moda@aramark.be
- Technical support such as microphones and speakers NATO AV Events: NATOAVEvents.Mailbox@HQ.NATO.INT
- The mezzanine area is dedicated only for coffee breaks and must be booked in advance with the ICS Team via Confero. Mezzanine rules:
  - Coffee break slots should not last more than 30 minutes
  - Agreed start/end time should be observed
  - Any changes in timing should be communicated to us and Aramark in advance and/or asap, minimum 1.5 days in advance
  - Clients should look for the tagged table(s) in the assigned Mezzanine area and not mix up with other booked areas

Cancellations: Cancellations needs to be notified the latest the day before at 11.00 AM in order for the team to be able to take them into account. Cancellations that are notified past this time will be charged.

Complaints: Complaints must be submitted to Aramark NV in writing via moda@aramark.be and sufficiently substantiated no later than one week after the date of the event. The notice of default must contain a description of the shortcoming in as much detail as possible, so that the user can respond adequately.

MODA

MODERN DINING APPROACH

A Tasteful Way to Connect