



Cateringlist 'Taste Ledent' (1/7)



Catering provided by catering service 'Taste Ledent' aboard the Rivertours ships.
VAT 12% included. For all catering questions:
BVBA Bram Ledent - Schoenstraat 11 F - 9140 Temse - GSM: 0476 46 84 84
info@taste-ledent.be - www.taste-ledent.be - VAT BE0811.384.016 - BE41 6528 0906 9810

Last update: 09-03-2023 | Subject to price changes

• Receptions •

Get to know each other better! Are you organizing a reception for your clients, staff, acquaintances, friends or business associates? Then we have the solution! While your guests talk to each other and get to know each other better, we pamper them with really tasty and handmade snacks.

• Reception Uno •

TAPAS + 3 appetizers/pp cold
• for 1h, including service.
We work out a proposal with original cold appetizers.

€ 12,00 p.p.

• Reception Tre •

TAPAS + 6 appetizers/pp 3 cold - 1 soup and 2 hot
• during 2h, including service.
We work out a proposal with original cold & hot appetizers and a tasty soup.

€ 22,50 p.p.

• Reception Due •

TAPAS + 4 appetizers/pp cold and 1 dessert
• during 1h30, including service.
We work out a proposal with original cold appetizers + crème brûlée "classic".

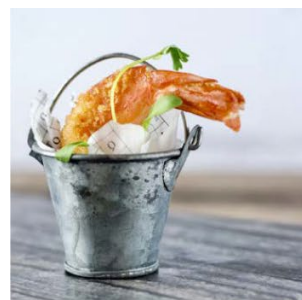
€ 17,00 p.p.

• Reception Quatro •

TAPAS + 8 appetizers/pp
• for 2h30, including service.
We work out a proposal with original cold & hot appetizers, a delicious soup and dessert.

€ 27,00 p.p.

More elaborate receptions are possible. Would you like a tailor-made reception, taste, needs or predetermined budget, feel free to ask for more information and challenge us!





Cateringlist 'Taste Ledent' (2/7)



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• Sitting & walking dinner (1) •

SITTING DINNER

Sit and enjoy! Nothing is more fun and social than a cozy dinner at beautifully set tables. In consultation with you, we create the atmosphere and setting you are looking for. The interpretation of Taste Ledent depends directly on the occasion and purpose of your sitting dinner. Do you want a gala dinner, VIP dinner, or... we will work something out with seasonal products and create a menu for each dinner.

WALKING DINNER

Keep on walking, don't stand still! A walking dinner is the modern version of the 'walking buffet'. However; there is a big advantage over a buffet: you never stand in line! A walking dinner from Taste Ledent is composed of several, small dishes that together form a full meal. The different courses are served in a manageable way and this makes a walking dinner very suitable for a business meeting where networking is important. It is also very suitable for non purely business events. It creates a looser atmosphere than a seated dinner and the guests are free to go wherever they want. The number of courses and the type of dishes will be determined in consultation with you in which the products of the respective season are leading.

(From a social point of view, we are very happy to offer this formula. By choosing a sitting or walking dinner, food waste is reduced to a minimum).



• A selection of our assortment •

FISH

Carpaccio of scallops:

Salad of potato - wasabi - rocket - apple - shiso

Laviolini lobster:

Fine vegetables - lobster gravy - puffed tomato - leeks - tartare crayfish

Red gurnard:

Pearl couscous - avocado cream - southern dressing olive/tomato/shallot - harissa - herbs

Sea bass:

Asparagus - lemon puree - lime butter - pistachio

Plaice:

Celeriac/shiitake - clarified butter - pesto hazelnut - muzina

MEAT

Guinea fowl:

Asparagus - beech mushroom - quiche asparagus / Parmesan - thyme gravy - lime mayo

Duck breast:

5 spices - chestnut mushrooms - ointment parsnip - parsley potatoes - red port gravy

Iberico back loin:

Honey & herbs - creamed peas - roasted carrots - cajun potatoes - gravy port - aioli

Entrecote Limousin:

Cream yellow carrot - pea/butter bean & pancetta - Ratte potato - veal jus - tarragon mayo

Lamb soul:

Eggplant caviar - grilled vegetables - oven potato - honey/thyme sauce

SWEET

Chocolate explosion

Brownie - quenelles of chocolate mousse (milk/pure/white) - amaretto & mascarpone cream crumble & crackling chocolate

Dame Blanche Taste-style

Cookie - meringue - vanilla ice cream - irish coffee mousse hot chocolate sauce - chocolate crumble



Cateringlist 'Taste Ledent' (3/7)

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• Sitting & walking dinner (2) •

• Sitting dinner Uno •

1 cold starter + 1 hot main course
+ 1 dessert.

+/- 2h, € 42,50 p.p.

• Sitting dinner Due •

1 hot appetizer + 1 hot main course
+ 1 dessert.

+/- 3h, € 46,00 p.p.

• Sitting dinner Tre de Luxe •

3 appetizers + 1 starter + 1 soup
OR starter (+ € 4,00)
+ 1 main course + 1 dessert.

+/- 4h, € 58,50 p.p.

• Kids menu •

1 soup + 1 hot main course + 1 dessert.

+/- 2h, € 30,00 p.p.

• Walking dinner Uno •

2 cold dishes + 1 soup
+ 2 hot dishes + 1 dessert.

+/- 3h, € 44,50 p.p.

• Walking dinner Due •

2 cold dishes + 1 soup
+ 3 hot dishes + 1 dessert.

+/- 4h, € 52,50 p.p.

• Sample menu •

APPETIZERS

Asparagus green/white

Our grey shrimps - marinated tomato -
cream of pea/dragon - chive cream

Slow cooked pork belly

Oriental lacquer - peanut - young fine leek -
crispy onion

DINNER

Tartare of sea bass

Flatbread - dill - sour cream -
marinated radish & radish

horseradish dressing purslane - herb oil

Suckling pig

Honey & herbs - cream parsnip -
roasted carrots macaroni potato - gravy port - aioli

DESSERT

Chocolate - yogurt

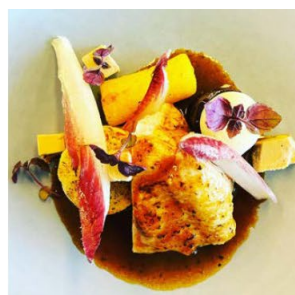
Almond cake - bergamot lemon -
white chocolate - Greek yogurt
crumble yogurt & raspberry - coulis raspberry

CHILDREN'S MENU (4-12 YEARS)

Tomato soup: fine vegetables -
balls & crème fraîche

Chicken fillets: peas & peas - cream sauce
& oven fries - mayo

Brownie & chocolate mousse: white & dark
chocolate - brownie - mascarpone - crumble





Cateringlist 'Taste Ledent' (4/7)



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• Buffet •

Don't be stuck at the table! A buffet is a completely different style of dining. Unlike a seated dinner, here you are not served your food at the table, but your guests choose what to eat and how much the hungry stomach can handle. Likewise, there is more choice and variety, resulting in something for everyone. This is also more casual and your guests can chat while waiting in line!

• Buffet Taste It •

RECEPTION

Asparagus green/white: Our grey shrimps - marinated tomato - dressing erwt/dragon - chive cream

Slow cooked pork belly: oriental lacquer - peanut - young fine leek - crispy onion

COLD BUFFET

Vitello tonato: Duroc - tuna dressing - capers - walnut salad - tuna - grana padano

Tomato - mozzarella: Grilled zucchini - buffalo mozzarella - olives tapenades gazpacho marinated tomato - arugula - pine nuts - basil

Salmon 'Gravad Lax': Couscous - herbs - grilled bell pepper - zucchini - guacamole - dill dressing

Caesar salad 'smashed chicken':

Our creation of the world famous classic

Carpaccio slow cooked sirloin steak:

Parmesan - soy mayo - remoulade celeriac - croutons pine nuts - arugula

BREADCORE

Freshly baked rolls - tapenades / tzatiki & butter tubs

WARM BUFFET

Lasagna: Grilled vegetables - bechamel & tomato sauce - 3 cheeses

Thai curry North Sea fish: Zucchini - peas - cauliflower - our shrimps

Guinea fowl fillet: Fines champagne sauce - fried oyster & beech mushroom - young leek

Pork tenderloin: Beans - shallot - mushrooms - bordelaise

Gratin: Potatoes - herbs & mozzarella

DESSERT BUFFET

Crème brûlée: Classic

Panna cotta of raspberry:

White chocolate mousse - crumble raspberry

Brownie & chocolate mousse: Apple orange - mousse Cointreau - hazelnut - crumble

€ 47,50 p.p.





Cateringlist 'Taste Ledent' (5/7)



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• Streetfood •

World dishes on the go! Booming as the topic is, we at Taste Ledent continue to bang out what it's really all about. Crafting the most delicious food concepts on demand. Anything you can eat on the street, we pimp up into a full-fledged dish. As long as it's original and top quality. Come hungry, leave happy!

• Streetfood •

*1 soup + 5 dishes + 1 dessert.
Anticipated duration of approximately 3h.*

SOUP

Asparagus soup

Quail egg - smoked chicken - parsley oil

FISH

Pasta scampi

Soft curry sauce - lime grass - fine vegetables -
scampi - crackers

MEAT

Merguez

Pearl couscous - smoked paprika - zucchini -
fresh herbs - yogurt dressing

Hamburger black agnus

Sesame bun - home-made sauce -
Bicky onions & cheddar

Pitta a la flamande

Pistolette - chicken - bacon - marinated vegetables -
curry & garlic sauce

VEGGIE, TASTY FOR EVERYONE

Chinese noodle salad

pak choi & Chinese cabbage - allspice - bell pepper -
spring onion - coriander - fried onion

DESSERT

Crunch Brussels waffle

Red fruit - infusion of cherry beer - whipped cream

€ 31,50 p.p.





Order 'Taste Ledent'

You can count on our advice in your choice of dishes. Our current assortment spring/summer 2023 has been worked out based on seasonal products. If products are not in stock, we will guide you to an alternative. All prices in our offer are valid from 50 persons (adults) , including VAT and service. For a lower number of guests, the price is on request. Every offer is subject to our general conditions, mentioned on the next page.



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Name:

Address:

.....

Phone - Fax: E-mail:

VAT number:

Date boat trip:

Boat:

Place and time of departure:

Place and time of arrival:

On the occasion of:

Choice:	Price:
.....
.....
.....
.....

Other wishes - suggestions:

.....

.....

.....

Number of persons:

Date: Signature:





General conditions 'Taste Ledent'



Our terms and conditions are part of the offer, with the exception of the customer's own terms and conditions. Deviations from our conditions can only be made in writing, after mutual agreement.

We reserve your date until 2 weeks after the offer date.

The agreement and reservation of your date is final after your 'agreement for offer' via mail to info@taste-ledent.be and after payment of an advance of € 350,00.

Prices are valid until 2 weeks after the offer date, as we are strongly dependent on market prices of products. The final number of guests for your event must be sent to us by e-mail at the latest 5 calendar days prior to the date of your event.

of your event, via email to info@taste-ledent.be. If more persons are present, they will be invoiced. If fewer people attend your event than the number communicated by you 5 calendar days prior to the date of your event, this number of people will be charged, given orders and purchases of our products, will not be deducted from your invoice.

The quotation price is calculated on the expected number of people and per person. If your quote is confirmed 'for agreement', but confirmed for a lower number of people than stated on your quote, no later than 5 calendar days before your event, we can adjust the price. The quoted price includes staff for preparation and service, including use of plates/cutlery, materials for preparation and dishes, unless otherwise stated on the quotation. The price does not include staff for serving and serving beverages not supplied by us. The quotation price does not include glass breakage. This will not be determinable until after your event and will be listed on your invoice. Service of own drinks by Taste Ledent bvba are charged per hour from departure to arrival registered office.

We charge €35.00/hour excluding VAT.

For the execution of your event we ask for the following minimum facilities:

- sufficient work tables of minimum 90 cm height
- sufficient lighting
- closed heated space to prepare hot dishes
- utilities: water & minimum electrical voltage of 230 V for our appliances
- minimum passage to the working space of 90 cm
- shelter from rain at BBQ : waterproof canopy or tent
- an elevator with minimum passage of 90 cm, if your facility is not on the ground floor

If your venue for your event does not meet these requirements, please notify us in your confirmation email.

This will allow us to adjust our installation and facility in a timely manner.

Taste Ledent likes to take care of its employees: after all, they are a rare breed.

If during your event the service is held up by speeches or entertainment of any kind, we charge the hourly wages of each staff member present at your event, at the cost of € 35.00/hour/personnel (excluding VAT). We would like to see your script/planning in advance of your event. You can mail this to Bram Ledent at info@taste-ledent.be.

Payment of advance and invoice have to be done on account number ING bank BE41 6528 0906 9810 in the name of Bram Ledent BVBA - Schoenstraat 11F - 9140 Temse.

If you object to your invoice, you must notify us in writing, at the latest two calendar days after receipt of your invoice. your invoice. After this period, the deliveries and services are considered as definitively accepted. No protest is possible for delivered food after consumption.

In case of non payment of your invoice within 14 calendar days after invoice date, by operation of law and without further notice interest of 10% per year, as well as a fixed compensation amounting to 10% of the invoice amount.

Notifications of dietary requirements and/or allergens must reach us by e-mail at the latest 5 calendar days prior to the date of your event.

In case of cancellation of an entire event, more than five calendar days before the planned date, the deposit will not be refunded. It is then considered as compensation. In case of cancellation of an entire event, less than five calendar days before the planned date, 75% of the invoiced amount will be charged. This serves as compensation for goods already ordered and refusals of other events for other customers. Prices for the rental of tables, chairs, linen, decoration, ... are always on request.

