



Weddings

LET'S CREATE YOUR BEST
MEMORIES !

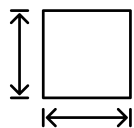






The Imperial ballroom

THE HOTEL'S MOST PRESTIGIOUS BALLROOM, WHERE YOU CAN CELEBRATE AN UNFORGETTABLE DAY.



440 SQM



MAX. 300

*based on 10 guests per table



03:00AM

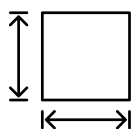
*end time





The Loyal ballroom

THE ELEGANCE OF THE ROYAL BALLROOM TO SHARE MEMORABLE MOMENTS WITH YOUR LOVED ONES.



346 SQM



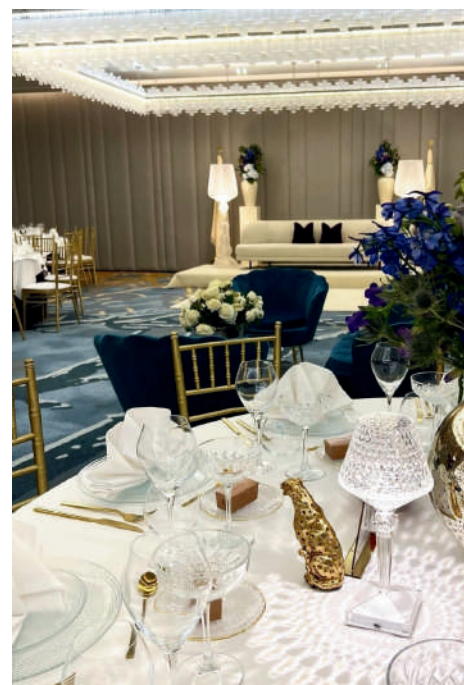
MAX. 190

*based on 10 guests per table



02:00AM

*end time

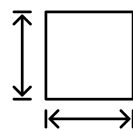




Cloakroom — and — Changing room

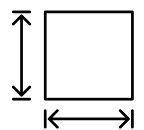
Two rooms, the Discreet and the Confidential, are available as cloakrooms or dressing rooms, offering you the opportunity to change and prepare in complete privacy throughout the evening.

CONFIDENTIAL



28 M2

DISCREET

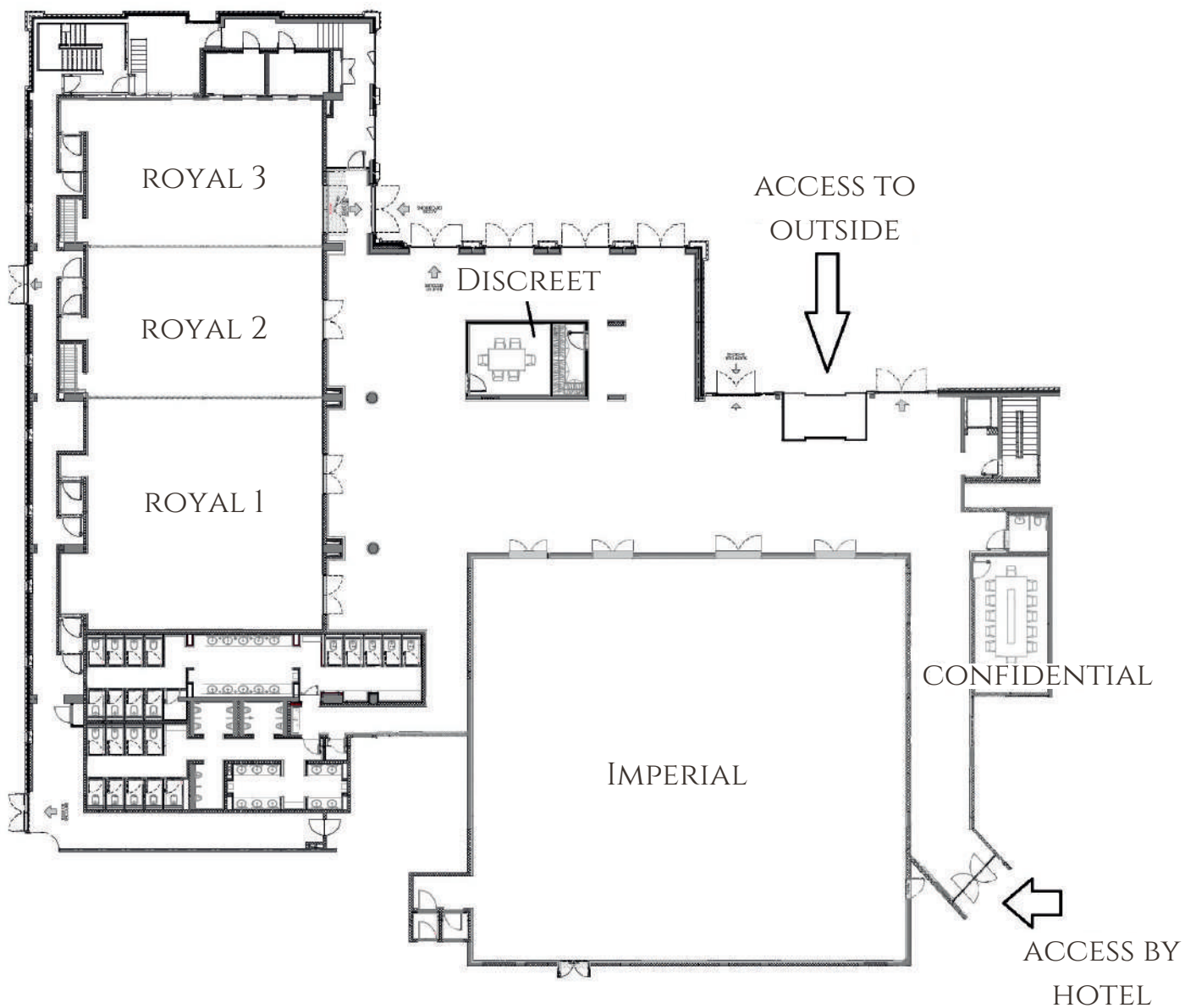


16 M2



The wedding spaces

Floorplan





Catering

TWO DINING OPTIONS

Tangla Hotel will meticulously craft your dining experience, offering a choice between a 3-course dinner or an elegant buffet, each selected from the chef's refined seasonal menu and can be customized to suit your preferences.



At Tangla Hotel, prepare your traditional dishes with your caterer in a professional kitchen with access to a dishwashing area and a dishwasher available until 11:00 PM or more depending on your needs, ensuring a seamless culinary experience.





Make it a unique place

WOODEN DANCEFLOOR OF 20SQM

PACKAGE UPLIGHTERS

STAGE PER UNIT 2.44M X 1.83M X 0.41M

WHITE CHAIR COVER

HOSTESS

SUPERVISOR

PARKING

	TOTAL CAPACITY	WITH DANCEFLOOR	WITH STAGE	WITH STAGE & DANCEFLOOR
IMPERIAL	300	280	280	270
ROYAL	220	200	200	190

*indicative capacities



A Luxurious Gift

MARK THE BEGINNING OF YOUR JOURNEY TOGETHER WITH A
COMPLIMENTARY ONE-NIGHT STAY AT TANGLA HOTEL !

Enjoy a luxurious room, from our Deluxe room to our Premier Suite, on the night of your celebration. Your experience includes a delightful breakfast for two, as well as access to our serene Wellness Center for relaxation and rejuvenation.

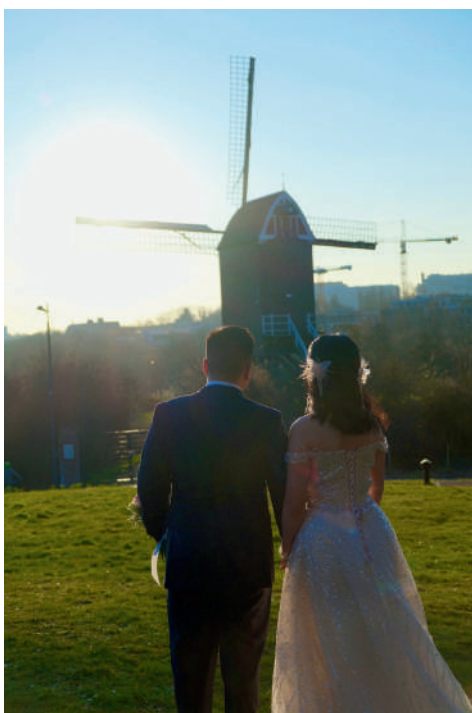
A perfect gift to celebrate love and create lasting memories.





The outdoor spaces

IMAGINE YOUR ENTRANCE IN AN ELEGANT SURROUNDING, PERFECT
FOR CAPTURING EVERY INSTANT IN PICTURES.



CATERING PACKAGES

ELEVATE YOUR EVENT
WITH FINE DINING





SUPERIOR MENU

PLEASE SELECT FOR THE ENTIRE GROUP (EXCEPT FOR
VEGETARIANS AND THOSE WITH DIETARY RESTRICTIONS)

*CHINESE OPTION AVAILABLE

STARTERS

Scallops a La Plancha, asparagus & Parmesan
Sake and mirin-marinated Beef, tataki style
Gravlax Salmon, honey mustard vinaigrette
Pressed Chicken Terrine with crunchy carrots
Terrine of 12 Vegetables 🌱
Half-moon Mushroom & Porcini Ravioli 🌱

MAIN COURSES

Chicken Supreme stuffed with Crustacean
Cod Fillet with 3C (Curry, Coriander, Coconut)
Lamb Chops with Apricot, Carrot & Cumin
Sea Bass Fillet in Chorizo Crust, Shellfish Jus
Vegetable Curry with Coconut Milk & Black Rice 🌱
Roasted Cauliflower with Peanut Butter 🌱

DESSERTS

Mango & Raspberry Pavlova
Red Berry Cheesecake
Raspberry & Matcha Finger by Cokoa
Mango Chia Pudding 🌱

THE RATE INCLUDES ONE STARTER, ONE MAIN
COURSE, AND ONE DESSERT (VEGETARIAN OPTIONS
AND ALLERGIES INCLUDED).

ADDITIONAL CHOICES ARE AVAILABLE AT €7.00 EACH.



PRESTIGE MENU

PLEASE SELECT FOR THE ENTIRE GROUP (EXCEPT FOR VEGETARIANS AND THOSE WITH DIETARY RESTRICTIONS)

*CHINESE OPTION AVAILABLE

STARTERS

Vitello Tonato, Smoked eel, Arugula & Tomato caviar

Red tuna Sashimi, Sesame & Wakame

Scallop ravioli & Grilled walnut

Tomato variation & fresh herbs 🌱

MAIN COURSES

Sole fillet Florentine, Market vegetables & Shellfish juice

Rack of lamb with Parsley and Honey mustard crust

Mignon of veal Rossini

Sea bass with Asparagus and Seaweed butter

Tofu plancha, Meli melo of vegetables & "Duvel" reduction 🌱

DESSERTS

Noisettine by Cokoa

Crème brûlée, Citrus compote and Lemon cream sauce

Trio of chocolate quenelles, Brownies biscuit

Fruit heart Maxi Macaron, Mascarpone mousse & Raspberry crumble 🌱

THE RATE INCLUDES ONE STARTER, ONE MAIN COURSE, AND ONE DESSERT (VEGETARIAN OPTIONS AND ALLERGIES INCLUDED).

ADDITIONAL CHOICES ARE AVAILABLE AT €7.00 EACH.



SUPERIOR MENU ORIENTAL

PLEASE SELECT FOR THE ENTIRE GROUP (EXCEPT FOR
VEGETARIANS AND THOSE WITH DIETARY RESTRICTIONS)

STARTERS

Royal Salad (to share)

Trio of briouat (Chicken, Lamb, Cheese)

MAIN COURSES

Chicken Tagine with Olives

Fish marinated with preserved lemon & tomatoes

DESSERTS

Red berry cheesecake with pistachio and mascarpone
cream



THE RATE INCLUDES ONE STARTER, ONE MAIN
COURSE, AND ONE DESSERT (VEGETARIAN OPTIONS
AND ALLERGIES INCLUDED).

ADDITIONAL CHOICES ARE AVAILABLE AT €7.00 EACH.





PRESTIGE MENU ORIENTAL

PLEASE SELECT FOR THE ENTIRE GROUP (EXCEPT FOR
VEGETARIANS AND THOSE WITH DIETARY RESTRICTIONS)

FIRST STARTERS

Assortment of Oriental pastries & mint tea

SECOND STARTERS

Seafood pastilla (to share)*

Royal Salad (to share)

THIRD STARTERS

Seasonal soup

MAIN COURSES

Lamb tagine with apricots & prunes

Whole sea bass stuffed with seafood & vermicelli (to share)

Fillet of royal sea bream with chermoula

DESSERTS

Jasmine Tangerino by Cokoa

THE RATE INCLUDES ONE STARTER, ONE MAIN
COURSE, AND ONE DESSERT (VEGETARIAN OPTIONS
AND ALLERGIES INCLUDED).

ADDITIONAL CHOICES ARE AVAILABLE AT €7.00 EACH.

*INDIVIDUAL PORTIONS POSSIBLE UP TO 20 GUESTS




SUPERIOR MENU CHINESE

PLEASE SELECT FOR THE ENTIRE GROUP (EXCEPT FOR
VEGETARIANS AND THOSE WITH DIETARY RESTRICTIONS)

SOUPS

Chef's special chicken soup

Hot & Sour soup 

STARTER

Frisée salad with sesame and honey sauce

MAIN COURSES

Crispy fried beef with sweet and sour sauce

Hot & Sour Fish with green vegetables

Tofu in stone pot 

RICE

White rice

DESSERTS

Creamy chocolate rabbit (1pc.)



THE RATE INCLUDES ONE STARTER, ONE MAIN
COURSE, AND ONE DESSERT (VEGETARIAN OPTIONS
AND ALLERGIES INCLUDED).

ADDITIONAL CHOICES ARE AVAILABLE AT €7.00 EACH.






PRESTIGE MENU CHINESE

PLEASE SELECT FOR THE ENTIRE GROUP (EXCEPT FOR
VEGETARIANS AND THOSE WITH DIETARY RESTRICTIONS)

SOUPS

Shrimp wonton soup

Hot & Sour soup 

FIRST STARTER

Frisée salad with pine nuts with special sweet and sour sauce


SECOND STARTER

Spring roll, shrimp dumpling and vegetable dumpling combo (Handmade)

MAIN COURSES

Flamed lamb chops

Tangla grilled fish (Seabass)

Sour and spicy with tofu and morel mushrooms 

RICE

White rice

DESSERTS

Peony flower with white chocolate cream

THE RATE INCLUDES ONE STARTER, ONE MAIN
COURSE, AND ONE DESSERT (VEGETARIAN OPTIONS
AND ALLERGIES INCLUDED).

ADDITIONAL CHOICES ARE AVAILABLE AT €7.00 EACH.



BUFFETS

POSSIBILITY TO MIX BUFFETS

BELGIAN BUFFET

COLD BUFFET


Kip-Kap with dressing
Pressed Veal head with Parsley
Black Puddings and white Sausages
Delicatessen from Ardennes and Flanders
Salads and Vegetables

WARM BUFFET

Meatballs “à la Liégeoise”
Cod fillet “à l’Ostendaise”
Endives au Gratin
Rabbit in Gueuze Beer
Onion Soup

DESSERTS

Sugar Pie
Custard Tart
Cheese Cake
Fruit Tart
Fruits Basket





BUFFETS

POSSIBILITY TO MIX BUFFETS

ITALIAN BUFFET

COLD BUFFET

Beef carpaccio with Parmesan cheese

Marinated Peppers with Olive oil

Seafood salad alla Romana

Tomato Mozzarella

Italian delicatessen

Potato salad with Bacon

Zucchini salad

Spinach salad and Mushrooms

Tomato salad with Onions and Basil

WARM BUFFET

Sea bream with fennel

Saltimbocca alla Romana

Fresh, black and green Tagliatelle with eggs

Raviolis

Pollo alla Cacciatore

DESSERTS

Wild berries Tart

Limoncello Tart

Tiramisu

Chocolate Tart

Cannolo





BUFFETS

POSSIBILITY TO MIX BUFFETS

ORIENTAL BUFFET

COLD BUFFET


Carrot and Orange Salad
Marinated Raw Vegetable Salad
Oriental Tabbouleh
Stuffed Avocados
Eggplant Caviar
Avocado and Citrus Salad
Shrimp Salad with Coriander
Lentil Salad
Green Bean Salad
Wheat and Bell Pepper Salad

WARM BUFFET

Lamb Tajine
Chicken Tajine with Olives
Roasted Sea Bream Fillets with Rice and Tomato
Falafel flavored with Coriander and Tomato

DESSERTS

Assortment of Oriental Pastries
Orange marinated with Cinnamon





BUFFETS

POSSIBILITY TO MIX BUFFETS

CHINESE BUFFET

STARTERS

Frisée salad with pine nuts with special sweet and sour sauce
Thread soybean curd with scallions
Steamed chicken with scallions
Mixed vegetable with special sauce

SOUP

Egg, mushroom and corn soup

MAIN COURSES

Kung Pao chicken
Sour and spicy fish
Bak choi with Black Fungus
Stir-fried beef with scallions

DESSERT

Assortment of two desserts

FRUITS

Fruit salad



BUFFETS

POSSIBILITY TO MIX BUFFETS

CHINESE BUFFET

STARTERS

Lemon-flavored shredded chicken
Sliced beef with chili sauce
Frisée salad with pine nuts with special sweet and sour sauce
Mixed seafood with special sauce
Salmon Sushi
California Roll
Rainbow Roll

SOUP

Seafood egg drop soup

MAIN COURSES

Beijing duck
Cod in tomato sauce
Stir fried vegetables & shrimps
Sour and spicy beef with Enoki mushrooms
Diced chicken with chilli & peppers
Stir fried seasonal vegetables

RICE

Special fried rice

DESSERT

Assortment of four desserts

FRUITS

Fruit salad





CANAPÉS SELECTION

MAKE YOUR SELECTION OF EXQUISITE BITES

COLD CANAPÉS

Toast with smoked Duck Breast, Grape
Mini Salad of Smoked Chicken & Candied Gizzard
Beef Carpaccio, Truffle and Arugula
Marinated Scampi Curry, Wakame
Scallop Carpaccio, Citrus and Olive Oil
Vitello Tonnato, Tuna Sauce, Capers
Mini skewer with Tomato and Mozzarella 🌿
Tomato Cherry Toffee Apple style 🌿
Vegetable Tabouleh 🌿

WARM CANAPÉS

Mini Chicken Skewers with Sweet and Sour Sauce
Mashed Parsnip Profiterole with Duck Confit and Apples
Sliced Beef, Soy Sauce and Celeriac Purée
Salmon Tataki with Algae and Sesame
Scampi Tempura with Soy Sauce and Coriander
Lobster Bisque with Yellow Curry
Mini Grey Shrimp Croquette
Sautéed Vegetables with Soy and Coriander 🌿
Vegetable Nem 🌿

SWEET CANAPÉS

Chocolate Mousse
Macaron
Mini Éclair
Mini Raspberry Tartlet with Crunchy Nougatine



WINE OPTIONS

CLASSIC WINE PACKAGE

CHATEAU LA MAZEROLLE

Sauvignon blanc

Elegant and well-balanced, this refined French Sauvignon offers delicate oaky notes with hints of crisp apple. A perfect pairing for white meat, pork, veal, poultry, and lean fish.

CHATEAU LA MAZEROLLE

Merlot, Cabernet Sauvignon, Cabernet Franc

A sophisticated French blend offering aromas of cedar, blackcurrant, and earthy undertones. Its smooth structure makes it an ideal match for red meats such as poultry and game.

SUPERIOR WINE PACKAGE

CLOUDY BAY

Sauvignon blanc

Crafted from New Zealand's finest vineyards, this Sauvignon Blanc captivates with zesty grapefruit and citrus freshness. Ideal with cod, asparagus, and avocado, transforming each bite into a moment of indulgence.

TERRAZAS DE LOS ANDES

Malbec

Grown at high altitudes, this Argentinian wine offers vibrant red fruit, bold spices, and a touch of chocolate. It perfectly complements cod, asparagus, and avocado, making every meal unforgettable.



DRINK OPTIONS

BASIC PACKAGE

Still & sparkling water, coffee or tea

SOFT DRINK PACKAGE

1 Soft drink 25cl, still & sparkling water, coffee or tea

LARGE SOFT DRINK PACKAGE

3 Large bottle 1L of soft drinks per table (all-in service), still & sparkling water, coffee or tea

WINE & BEER PACKAGE

1/2 bottle of Superior wine, 2 glasses of beer, still & sparkling water, coffee or tea

WELCOME BUBBLES PER GLASS

1 CAVA

1 PROSECCO

1 CHAMPAGNE



Contact us

CELEBRATE THE MOST EXTRAORDINARY MOMENT OF YOUR LIFE AT TANGLA HOTEL, WHERE ELEGANCE MEETS EXCELLENCE IN PRESTIGIOUS RECEPTION ROOMS.

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eventdesign@tanglabrussels.com





Love Deserves the Best!
An unforgettable chapter to begin...





TANGLA HOTEL BRUSSELS

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