



Event Lounge is a venue with a trendy and glamorous style, offering you an **“all in one”** service package for your events: rooms equipped with the most modern audio and video technology, a modular set-up, high-level catering, as well as an experienced and dynamic coordination team. The originality, modularity and flexibility of Event Lounge allows you to organize corporate meetings, parties, road shows, TV recordings & private events.



Event Lounge offers an infrastructure of **2500m²** of Business & Event possibilities. This unique venue can host events from **40 up to 1150 guests** with his main room of **1250 m²** and **11m height**.



Event Lounge is easily accessible and situated not far from the **heart of Brussels & Brussels National Airport**. Event Lounge has a private parking of **150 cars** and parking facilities in the surroundings for **400 cars**.



Event Lounge cares about the environment and limits its CO² emissions wherever possible. In this respect, Event Lounge has signed the **“Green Key, ECO dynamic”** charter and has undertaken a series of steps to limit its ecological footprint, without however endangering its correct functioning and efficiency.

At Event Lounge, you have at hand all the support you need to make your event unforgettable. The unlimited creativity of Event Lounge is the reason for its forever growing success.

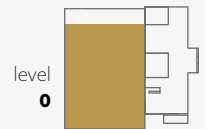


► Set up Possibilities

Event Facilities (Ground Floor)

Convention 1 & Cocktail Area (1250 m²)

Capacity: 1000 Walking & 750 Seated



Lounge Bar Area (377 m²)

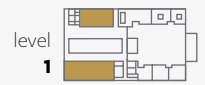
Capacity: 750 Cocktail



Business Facilities (First Floor)

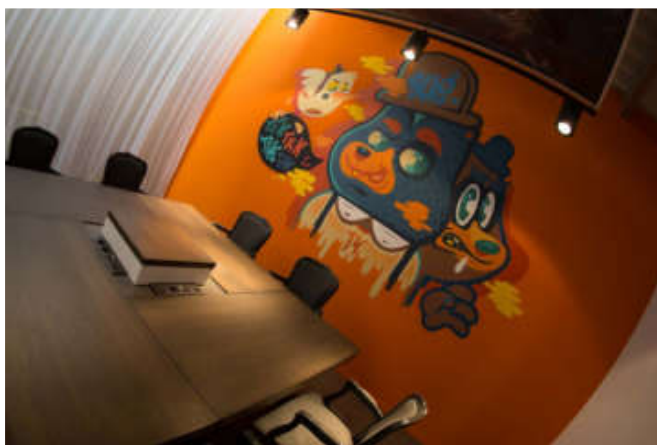
Convention Rooms (76 m² & 105 m²)

Capacity: 75 Plenary Session + 120 Plenary Session



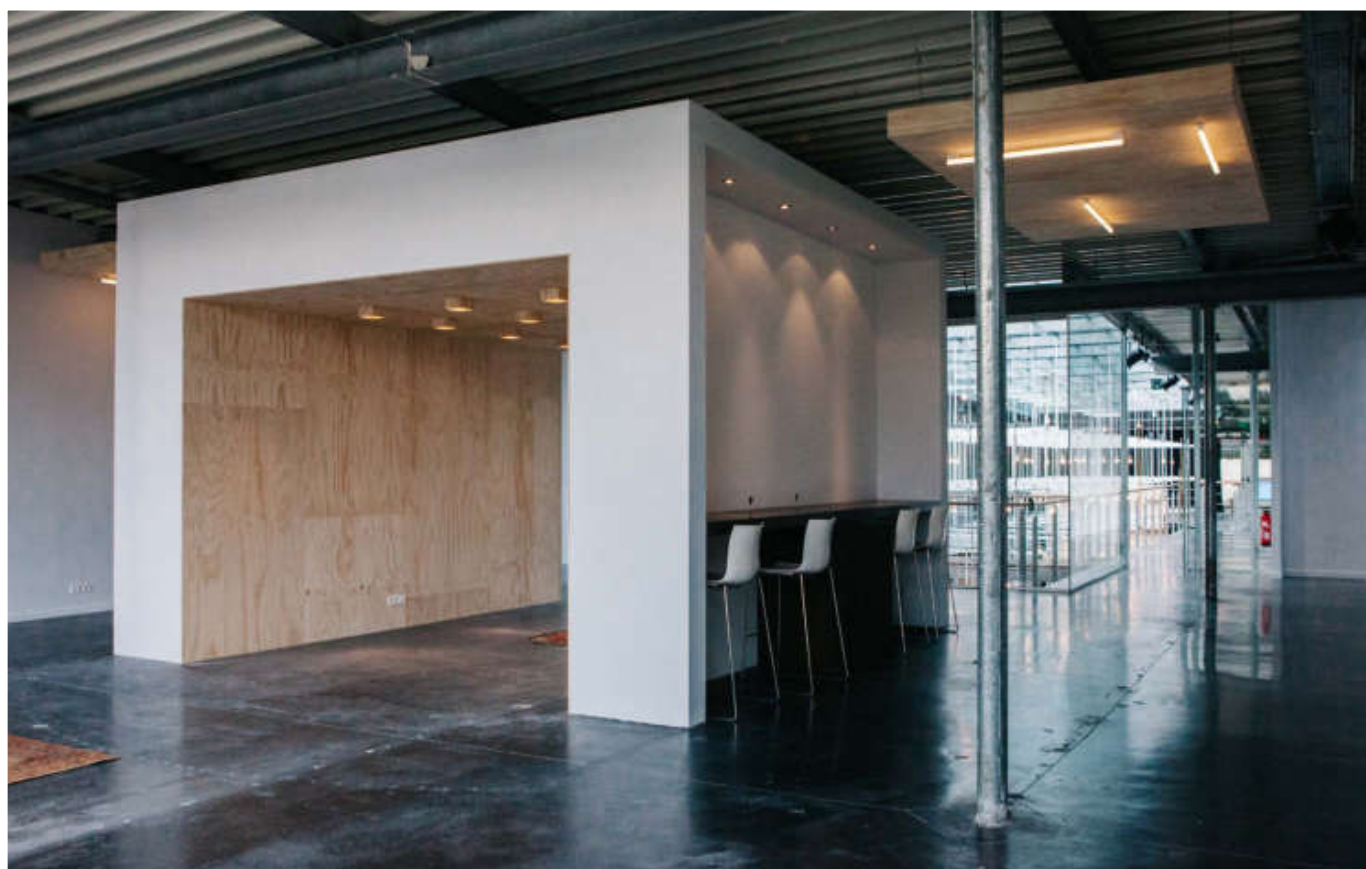
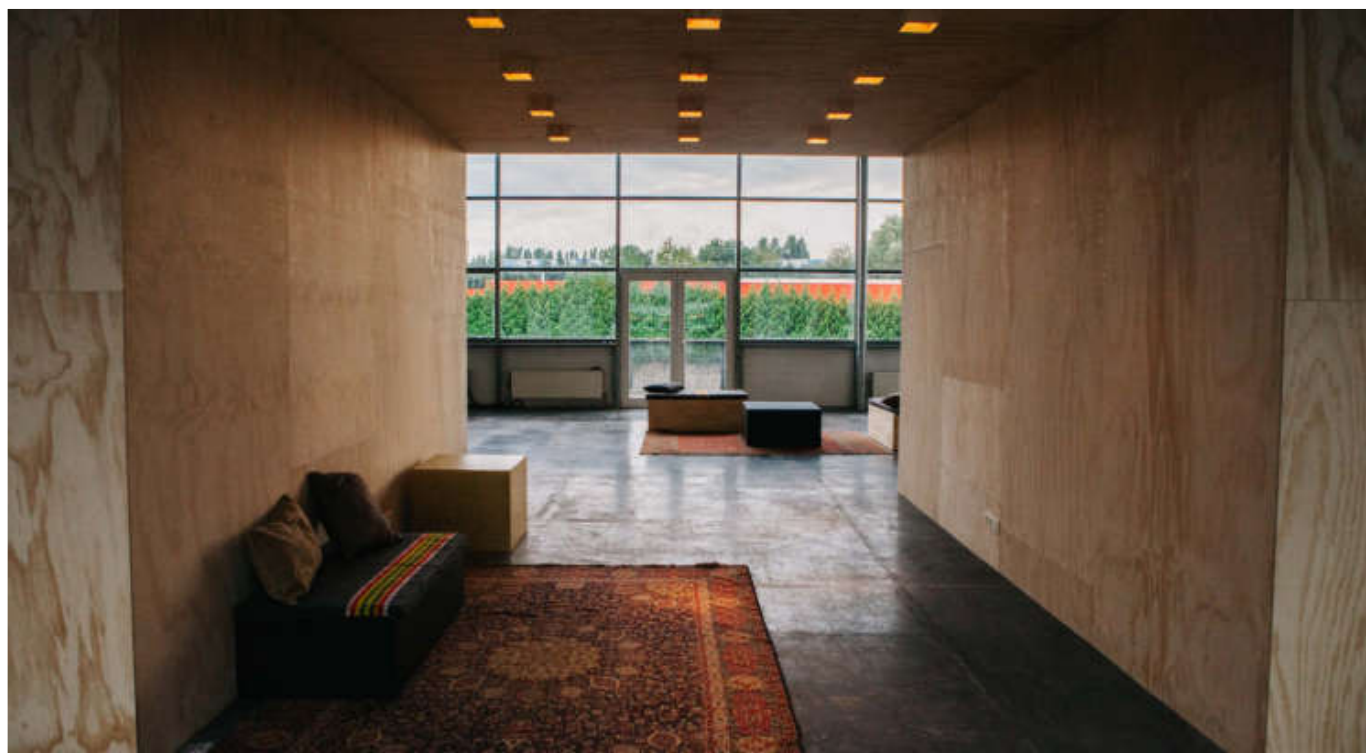
Boardrooms & Executive Room (6 rooms - 30m² each)

Capacity: 12 to 16 Board Room



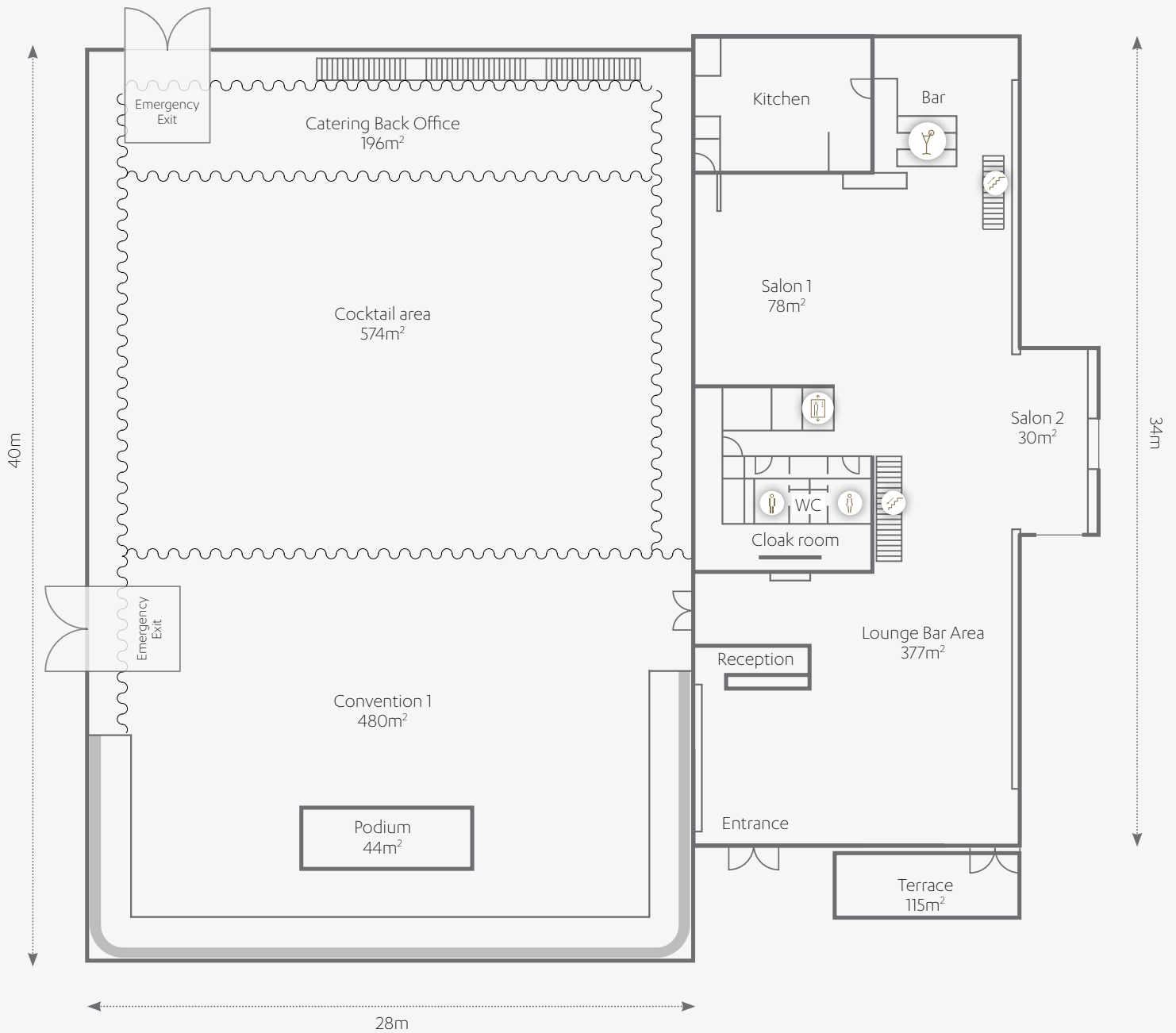
Executive Club (200 m²)

Capacity: 150 Cocktail



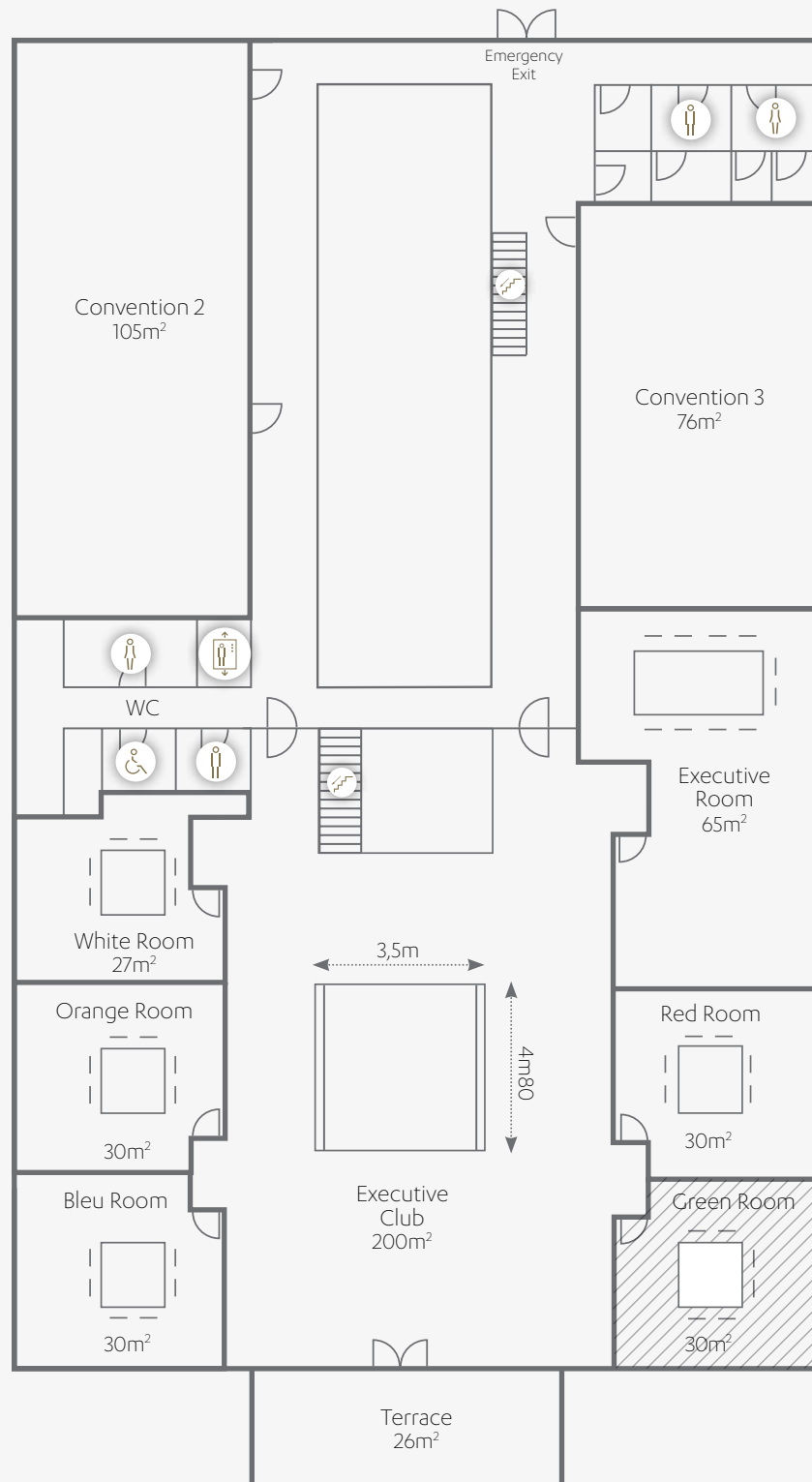
> Plans

Ground Floor



> Plans

First Floor



➤ Catering Partners



Christophe Konings
ceekay@great-traiteur.be

GREAT TRAITEUR The innovative partner for your dining experience.

For your event, every detail is important. Great traiteur coordinates every aspect of it: products, equipment, service and staging.

We are a professional team that leaves nothing to chance and adds the right touches of flavor that make the difference.

Special care is given to the sourcing of your products. We create menus meeting specific dietary requirements, incorporating more sustainable ingredients and responding to customer demands for health without compromising taste.



+32 (0)2 880 87 80
+32 (0)472 11 08 27
www.great-traiteur.be

In order to always respect the committed engagement, Great Traiteur continuously adapts itself to your requirements in order to offer an event equal to your image.

Great Traiteur is a modern company, committed to its core values, who has a sustainable approach and is proud to carry an Eco Dynamics label.



Aïko Vanholder
aiko.vanholder@jmcatering.be

Your secret ingredient.

J&M has been active in event catering for private citizens and companies since 1992. Our team of motivated and passionate employees guarantees a professional approach and strive for absolute perfection for every assignment. Authenticity and innovation go hand in hand at J&M. Every budget has its prestige.

With refined tastes and delirious decoration, we offer you and your guests an unforgettable experience. For J&M, a party is only successful if you and your guests can enjoy yourselves knowing full well that everything is being taken care of. A successful party is a cocktail prepared correctly with the right ingredients.



info@jmcatering.be
Tel : 03/877 88.10
<https://www.jmcatering.be/?lang=en>

J&M stands for client focus with an eye for sustainability, social responsibility and food safe entrepreneurship. All activities – production, processing, preparation and distribution of food and beverages and the related services – are steeped with social and ecologically responsible entrepreneurship.

Are you just looking for a caterer or can we join you in thinking about decoration and experience as well? We like to take you on a journey from start to finish! Let us be your secret ingredient.

> Catering Partners



Anne-Laure Cael
anne-laure@artfood.be

The cuisine of Artfood Traiteur is a combination of gastronomy, modernity, aesthetics and ethics.

Founded in 2009 Artfood Traiteur is a modern company that is driven by the notions of excellence, passion and creativity with a human and environmentally responsible vision.



+32 (0)2 732 33 85
+32 (0)478 80 42 97
www.artfood.be

Our company guarantees a unique approach to even the most exclusive and elegant receptions by offering refined menus made with seasonal produce, original decorative solutions and impeccable service.

You can rely on the professionalism of Artfood Traiteur to guide you through the organisation of even the most exacting events.



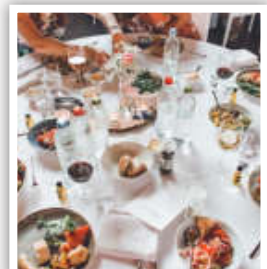
Mona Naudts
mona@defeestarchitect.be

TAILOR-MADE CONCEPT CATERING

De Feestarchitect does not work with standard formulas, folders or pricelists. De Feestarchitect team believes that the power of a personal approach is the key to a successful collaboration. They will accompany you in the creation of a tailor-made catering concept, based on your wishes and personality. You only have to sit back and enjoy your party.

UNIQUE WITH SOUL

We listen! Every time we work on a unique and perfectly finished experience that results in a lifelong memory. No effort is too much for us, we like to go the extra mile for our client! You will notice the difference!



+32 (0)9 355 28 93
+32 (0)478 32 27 29
www.defeestarchitect.be

NO WORRIES

We are the ARCHITECTS of your party, take full control and place the groundwork for your event. We work out everything until the last personal, but very important detail, like a tailor finishes his clothes.

> Catering Partners

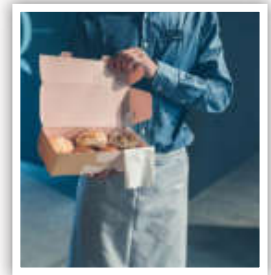


Thibault Van Geet
thibault@eatingpoint.be

From early morning 'till the break of dawn, Eating Point has all the answers to your needs for your commercial events.

ORIGINAL

Let your guests enjoy quality food, fashion food-corners and hip staff. Ease the networking by creating a natural flow and make your guests feel comfortable. Each 'themed food corner' is suitable for 50 to 100 guests. At each counter, your guests will discover 3 different cuisines. We serve those delicious meals on both sides of the counter. We adapt our capacity to your needs. First choose your main dish. Add some sides, drinks or other extras. Then relax, we'll do the rest!



+32 (0)474 30 66 57
www.eatingpoint.be

EXPRESS

Looking for a dynamic food solution during a symposium, team building or training? Make it quick and clean with our famous lunch boxes! Our lunch boxes include entree, main and dessert. Choose your menu, your extras and customize the Totem/Lunch Boxes. Then relax, we'll do the rest!

RISE

Offer your guests a fantastic way to start the day right with our comfy or healthy breakfasts and brunches. Have it the 'Original' way to ease the networking & make your guests feel comfortable or choose to make it an 'Express' & super efficient experience with our 'distribution totem poles'. Then relax, we'll do the rest!

> Technical Partner

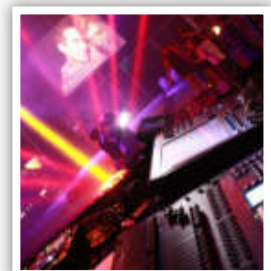


Marc Krevnak
marc@gsp2.be

GSP2 is your professional partner for audiovisual support (sound, video, lighting, electrical distribution,...) required for the organization of your events « Corporate » or « Private » in Event Lounge respecting the technical and budgetary constraints and wishes of each client.

The human size of the company, the qualitative and flexible approach, the dynamic team of professionals as well as the high level equipment, more than just keywords that will guarantee the success of your event in this special venue.

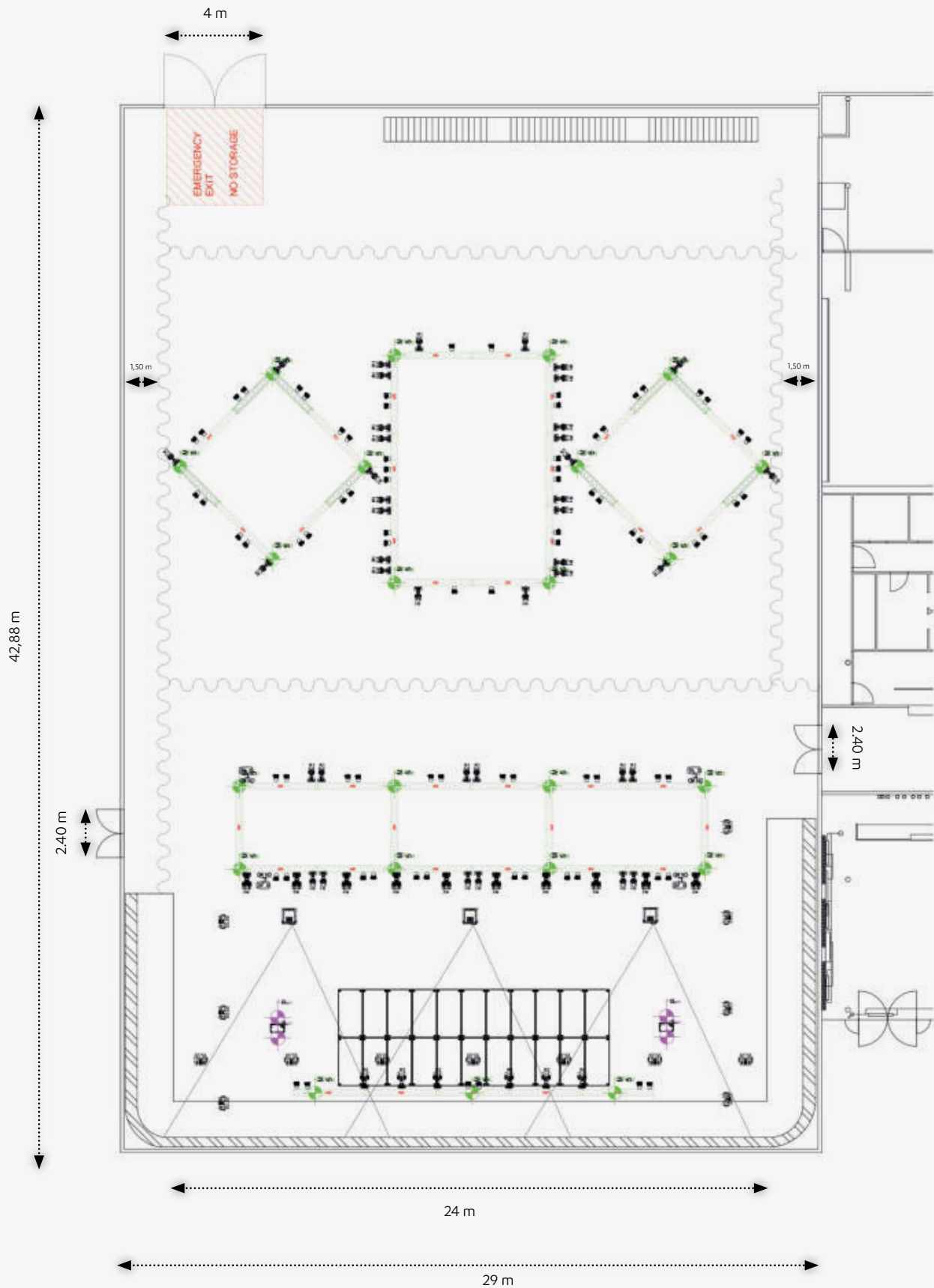
Bastien Richir and Marc Krevnak and the entire GSP2 Team, are at your disposal for your future events at Event Lounge.



+32 (0)2 240 10 20
+32 (0)475 81 10 80
www.gsp2.be

> See Technical Plan Next page

► Technical Plan Of Convention 1 & Cocktail Area






> Contact & accessibility

Event Lounge

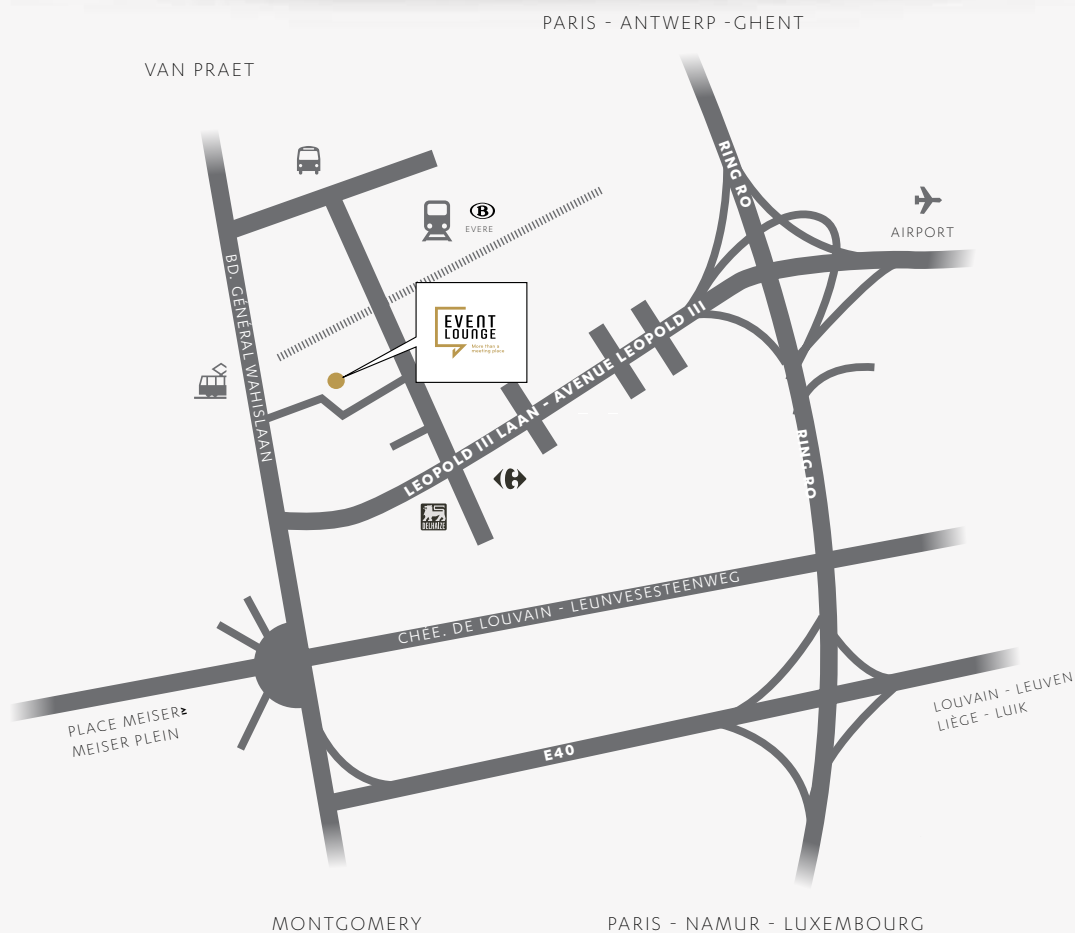
- > Bd. General Wahislaan 16F
1030 Brussels
- > Tel: +32 2 726 55 26
- > www.eventlounge.be

Contact Person

- > Field & Project Manager :
Robin Huyghebaert
robin@eventlounge.be
- > Co Founder & Partner :
Gilles Poot Baudier
gilles@eventlounge.be

-  Train Station Evere
-  Tram Line 7 station Chazal
-  Bus Line 64

- P** Private : 150 cars
- P** In the surroundings : 400 cars



Hotels Nearby Event Lounge

Lambermonthotels N.V. ***

Contactperson: Paco Tejada –
Ingrid Vanlerberghe
Lambermonthotels 322 - 1030 Brussels
Tel.: +32 2/242.55.95
E-mail : info@lambermonthotels.com
www.lambermonthotels.com

Gresham Belson Hotel Brussels ****

Contactperson: Loes Colpaert
Oudstrijderslaan - Avenue des Anciens
Combattants 1, 1140 Brussels
Tel: +32 2 708 31 54
Fax: + 32 2 708 31 66
E-mail:
resa@gresham-belsonhotel.com
www.gresham-hotels-brussels.com

Van Der Valk Brussels Airport ****

Contactperson: Arjanne Gilbert –
Ditte Vermeyen
Culliganlaan 4b, 1831 Diegem
Tel.: +32 2 277 20 30
E-mail: brussels@valk.com
www.hotelbrusselsairport.com

Courtyard by Marriott Brussels Hotel ****

Contactperson: Astrid van Eijkeren
Avenue des Olympiades 6
1140 Evere
Tel.: +32 (0)2 337 08 14
E-mail:
Astrid.van.Eijkeren@marriott.com
www.courtyardbrussels.com