

01 May – 30 September 2024



EVENTS TERRACE

Good food, Good mood!

Good food, Good mood



Pop-up events are part of Holiday Inn Brussels Airport's identity. We teamed up with like-minded partners to offer an unforgettable and sustainable experience. We invite you and your guests to embark on this journey, together with us!

Welcome to our Summer Events Terrace

Take a moment to immerse yourself in the lush green and beautiful surroundings, while enjoying good food. And when you are ready for some friendly competition, invite your colleagues to a game of petanque.

Images speak louder than words, so sneak a peak on the previous editions.



POP UP WINTER 2023



POP UP SUMMER 2022



EVENTS

at Holiday Inn Brussels
Airport

OUR PASSION IS TO BRING
MORE EXTRAVAGANCE TO OUR
EVENTS

From building an alpine chalet
in winter to bringing the beach
to Brussels Airport in summer,
it is this touch of madness
that makes our strength.
Each year, we see further, go back
to the drawing board to come up
with fresh ideas: our aim is to
surprise

FACTS

Summer Events Terrace

400 sqm

+

combined with garden
1 000 sqm

- Decorated stretch tent with atmospheric lights
- Wooden rectangular high tables with chairs
- Herbs & vegetable garden
- Outdoor Bar
- OFYR BBQ
- 1 Outside audio system
- 2 Petanque courts
- 1 Ping pong table
- Large television screens *upon request
- Automatic suncream dispenser
- Extra picnic tables
- Extra tables with chairs

OUR CATERING FORMULAS

Carbon labelled by  **Klimato**

We are working with Klimato to calculate the carbon footprint of our dishes, so we can stay on the right track towards serving more planet-friendly food, offering the best dining experience for you and the planet.



Tapas




BBQ




Sharing tables




“Food rating (A-E) reflects the climate impact based on the carbon footprint of a standard 400g meal. CO2e data is provided by our sustainability partner Klimato.”



Small bites, big delights



TAPAS TEMPTATIONS

€ 79.00 PER PERSON 3H30

€ 109.00 PER PERSON 5H00

Min 30 covers - Max 60 covers

- Sparkling wine / mocktail incl. olives
- Artisanal bread & butter
- Selection of fine meat & cheese
- Assortment of olives, artichokes heart & sundried tomatoes
- Albondigas, patatas bravas & samosa
- Shrimps and scampi du Chef
- Creme catalan

REFRESHMENTS

- Cool climate wine selection (white, red, rosé)
- Belgian Beers
- Soft drinks
- Coffee and tea

BBQ Time



€ 89.00 PER PERSON 3H30

€ 119.00 PER PERSON 5H00

Min 30 covers

- Sparkling wine / mocktail incl. olives
- Beef steak
- Salmon filet
- Free range chicken
- Plant-based burger
- Locally sourced and flavourful BBQ salad bar
- Refreshing summer dessert



REFRESHMENTS

- Cool climate wine selection (white, red, rosé)
- Belgian Beers
- Soft drinks
- Coffee and tea



Sharing is caring



€ 99.00

PER PERSON 3H30

€ 129.00

PER PERSON 5H00

Min 30 covers - Max 60 covers

- Sparkling wine / mocktail incl. olives
- Cocktail shrimp in verrine
- Red beetroot with goat cheese
- Free-range chicken
- Nothern fish
- Plant-based meatballs
- Wedge potatoes
- Chicory salad with apples, nuts and aged cheese
- caramelized carrots with Liege syrup and thyme
- Refreshing summer dessert

REFRESHMENTS

- Cool climate wine selection (white, red, rosé)
- Belgian Beers
- Soft drinks
- Coffee and tea



Team Up for a Brighter Future

The Klimato logo features a green circular icon with a white mountain silhouette inside, followed by the word "Klimato" in a bold, green, sans-serif font.

The Mocktail Club



Les potagers de Thomas



Sundo

Our like-minded partners

What better way to start your event that with one of our homemade mocktails based on the recipes of **"The Mocktail Club"** sisters.

As for the meals, ingredients are selected by our Chef Ben to create the most climate friendly menus with the help of **"Klimato"** carbon footprint measuring tool.

Our only focus is to provide nothing but a cheerful dining experience. He will bring each dish to life, using the freshest herbs hand-picked from our very own garden, cultivated by **"Les potagers de Thomas"**.

And when you are ready to turn on the heat, **Sundo** will make sure you remain safe with automatic suncream dispensers for you to enjoy sun safe experience while sponsoring the fight against cancer.

Sustainability is not a competition, it is a responsibility





The Mocktail Club

The sisters Claessen from Kruibeke created unique and delicious non-alcoholic drinks.

Their passion for using fresh and natural ingredients resulted in delicious mocktails!

They strive for the most environmentally friendly production process possible by working with local suppliers to support local communities. Bottling, pasteurizing and packaging is done in a social workshop.

MORE INFO
www.themocktailclub.com

Les potagers de Thomas



Thomas is a young man from Ghent who has faced some challenges in life, including a mild intellectual disability and a lack of self-confidence. His future was limited to working in a sheltered workshop, but his parents decided to give him a chance by starting this gardening project!

Thomas has poured his heart and soul into this endeavour, taking great pride in his work and putting in long hours to achieve success.

Thomas will maintain our vegetable and herb garden during the full term of our Summer Events Terrace!

MORE INFO

www.lespotagersdethomas.be



Together towards a sun-safe future.

Sundo is changing the global view on sun protection, in an innovative and sustainable way with respect for both man and the environment.

Sundo goes beyond the product and actively participates in the attitude change on skin cancer prevention.

MORE INFO
www.sundo.be



EVENTS TEAM
SUMMER
EVENTS TERRACE

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