01 May - 30 September 2024



EVENTS TERRACE Good food, Good mood!



DC

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! 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.

Welcome to our Summer Events Terrace



POP UP WINTER 2023

POP UP SUMMER 2022

EVEN

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

lolidau

- 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 Skimato

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













"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 *incl. 4 tasty summer appetizers pp in the 5h package
- 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

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



BBQ Time

OFYR BBQ 🕑

- € 89.00
- € 119.00 PER PERSON 5H00*

PER PERSON 3H30

Min 30 covers

- Sparkling wine / mocktail incl. olives *incl. 4 tasty summer appetizers pp in the 5h package
- Beef steak
- Salmon filet
- Free range chicken
- Plant-based burger
- Locally sourced and flavourful BBQ salad bar
- Hot BBQ sauce
- Refreshing summer dessert



REFRESHMENTS

- House 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*

- Sparkling wine / mocktail incl. olives *incl. 4 tasty summer appetizers pp in the 5h package
- Cocktail shrimp in verrine

Min 30 covers - Max 60 covers

- 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



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





Team Up for a Brighter Future



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 foortprint 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 responsability



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.themocktailclup.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!







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.







EVENTS TEAM **SUMMER**EVENTS TERRACE

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