

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.

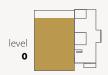


Set up Possibilities

Event Facilities (Ground Floor)

Convention 1 & Cocktail Area (1250 m²)

Capacity: 1000 Walking & 750 Seated







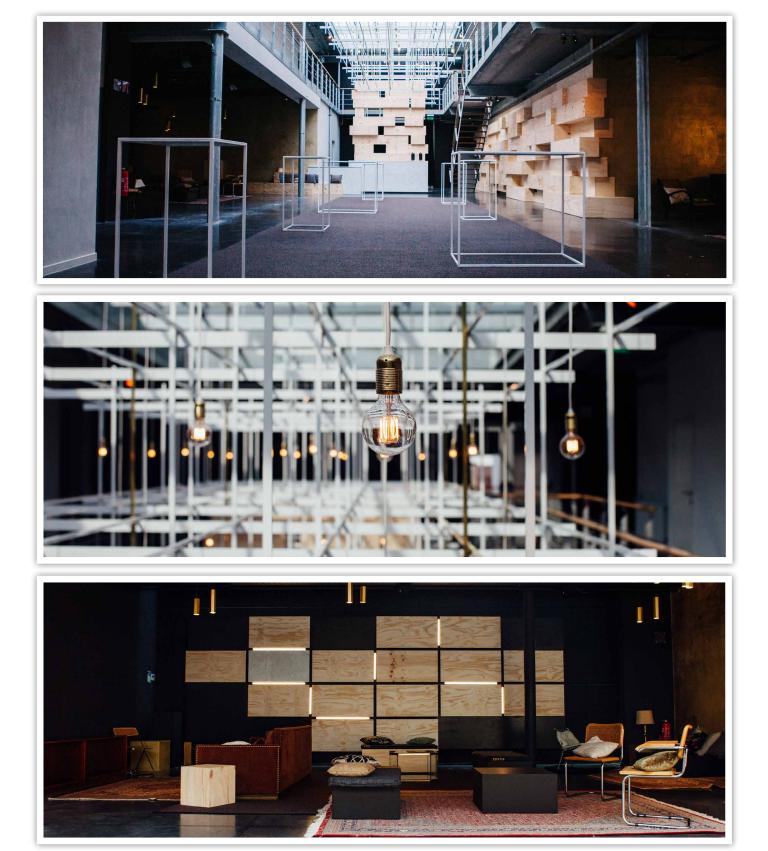




Lounge Bar Area (377 m²) Capacity: 750 Cocktail

level O

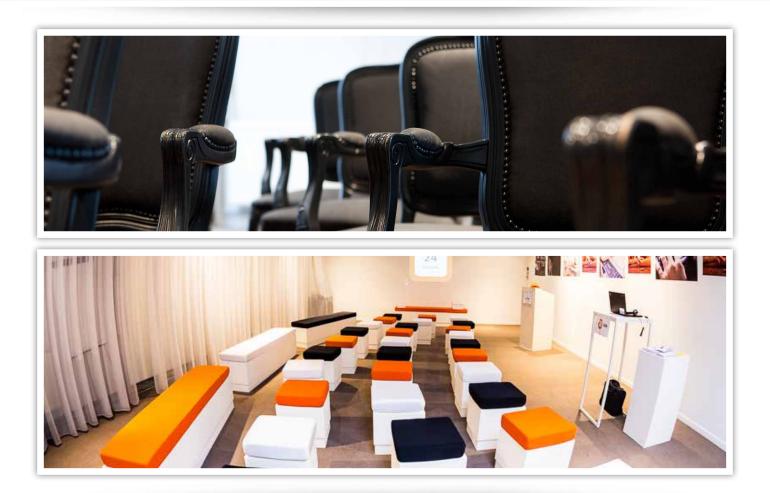




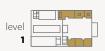
Business Facilities (First Floor)

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

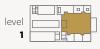


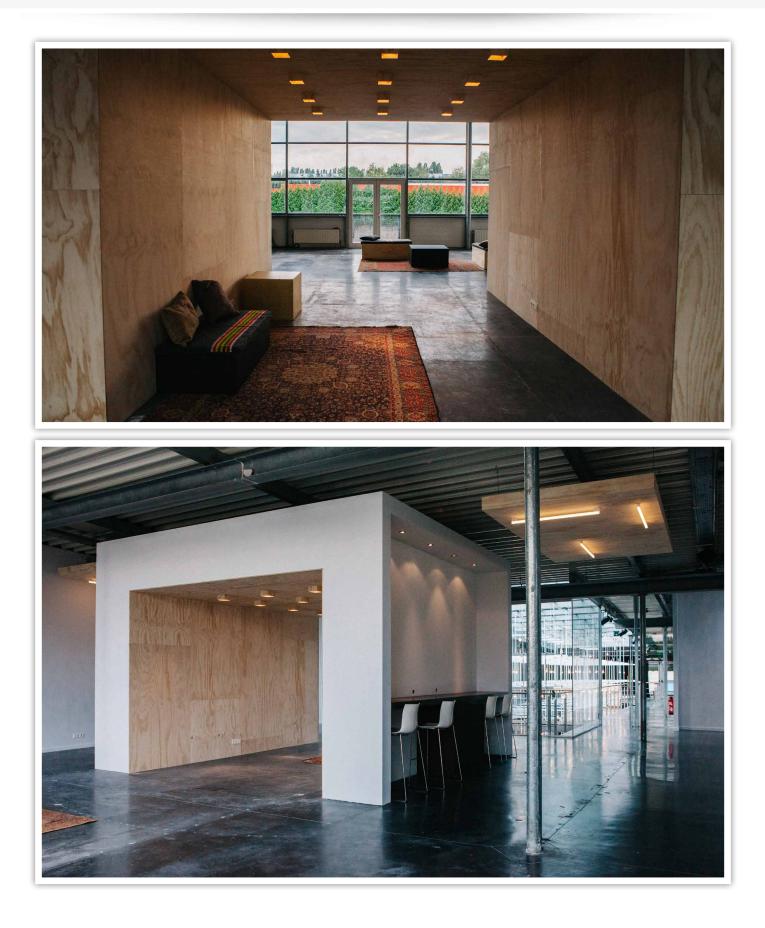




Executive Club (200 m²)

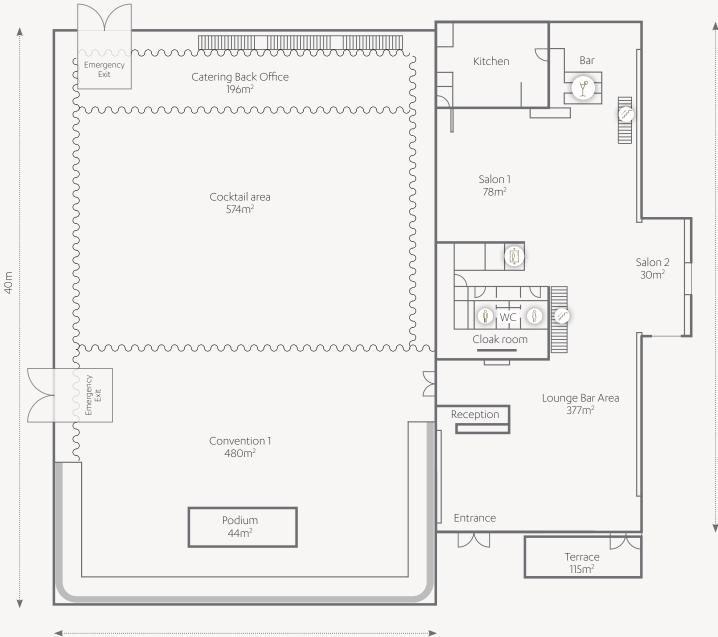
Capacity: 150 Cocktail







Ground Floor

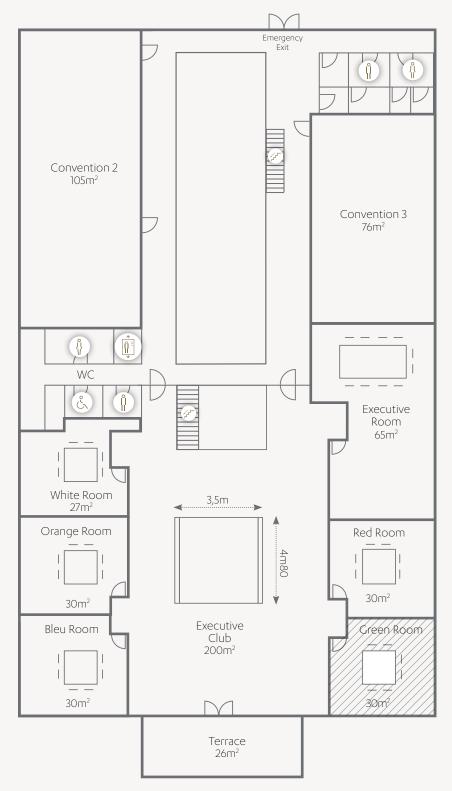


34m

28m



First Floor



Catering Partners



Frederic d'Oultremont frederic@great-traiteur.be





+32 (0)2 880 87 80 +32 (0)497 10 98 64 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.



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.



Aïko Vanholder aiko.vanholder@jmcatering.be

Your secret ingredient.





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

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.

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



Cécile Huppertz cecile@artfood.be





+32 (0)2 732 33 85 +32 (0)477 64 20 50 www.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. 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.



De Feestarchitect info@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 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 you main dish. Add some sides, drinks or other extras. Then relax, we'll do the rest!

Technical Partner





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

EXPRESS

Looking for a dynamic food solution during a symposia, 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!



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.

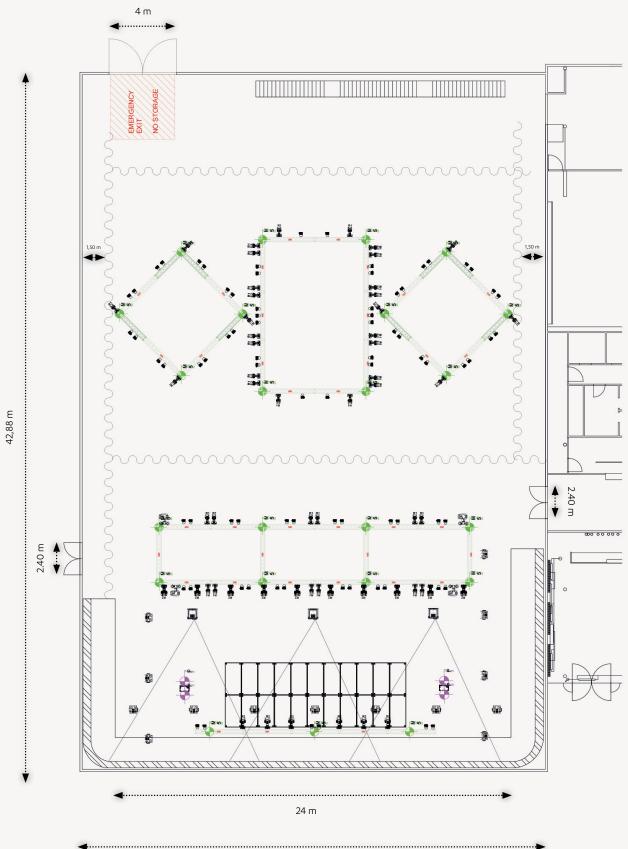
Bastien Richir and Marc Krevnak and the entire GSP2 Team, are at your disposal for your future events at Event Lounge.





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

Technical Plan Of Convention 1 & Cocktail Area



Contact & accessibility

Event Lounge

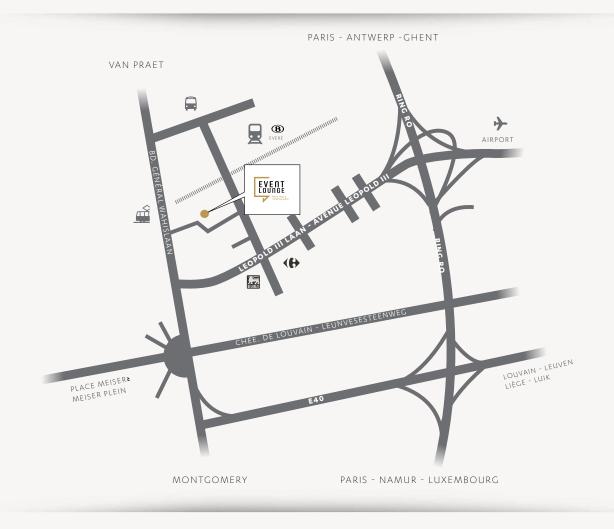
- > Bd. General Wahislaan 16F 1030 Brussels
- > Tel: +32 2 726 55 26
- > www.eventlounge.be

Contact Person

- > Venue Manager : Robin Huyghebaert robin@eventlounge.be
- > Event & Venue Manager Anissa Richard anissa@eventlounge.be
- > Event & Venue Coordinator : Charlotte Pijnaker charlotte@eventlounge.be
- Train
 Station Evere

 Image: Train
 Line 7 station Chazal

 Bus
 Line 64
- Private : 150 cars In the surroundings : 400 cars



Hotels Nearby Event Lounge

Lambermonthotels N.V. ***

Contactperson: Paco Tejada – Ingrid Vanlerberghe Lambermontlaan 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 Vak 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 ****

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