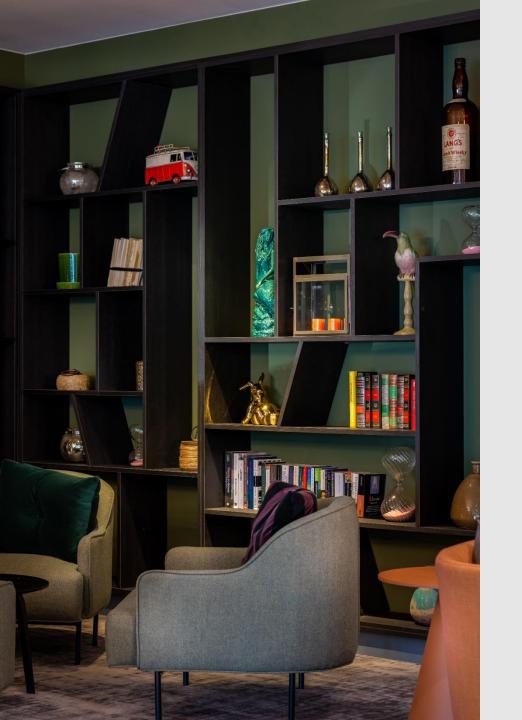
HOLIDAY INN BRUSSELS AIRPORE



202



ABOUT US

The Holiday Inn Brussels Airport is a modern and business-friendly hotel near Brussels Airport and with an easy access to the city centre.

We're big on your convenience, offering express check-in, 24-hour room service, a grab-and-go Wundermart and online payment options.

With its 24-hour business centre, open Lobby, inclusive Wi-Fi and its 18 fullyequipped meeting rooms, the hotel makes an ideal base for corporate visits.

All 310 stylish rooms of the hotel have been freshly refurbished, as well as our fitness center.

Our also brand new restaurant, Kreative Kuisine, offers you a dynamic ambiance, and serving quality, international cuisine and a range of Belgian beers.



MEETING ROOMS

HIBA

The HIBA meeting room is a big space with an even bigger personality, boasting capacity for up to 500 delegates theatre-style or 84 in a boardroom set-up. It also offers incredible garden views and stunning, nature-inspired decor to get your creative juices flowing.

The HIBA room is flexible and can be split into four parts, H, I, B and A meeting rooms.



AN I**hg**° hotel

MEETING ROOMS

1 to 9

Meeting Rooms 1 to 9 are the smallest meeting rooms. They are bright and adaptable space with bags of personality with a maximum space for 40 delegates seated theatre-style.

We're big on bespoke set-ups, and we'll do whatever we can do to make your event more memorable.

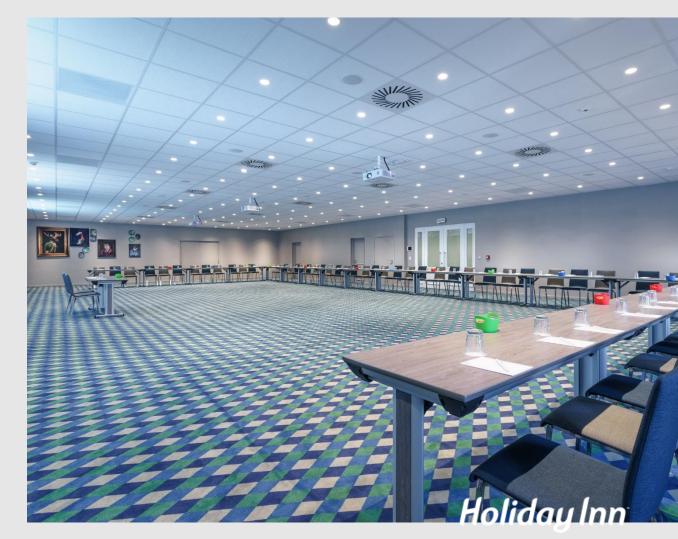


MEETING ROOMS

10 & 11

Meeting Rooms 10 and 11 are both quirky space for creative gatherings. It can host up to 180 delegates theatre-style, with garden views and out of the ordinary decor to get you thinking creatively.

Are you into boats inspired design as the meeting room 10 or maybe more looking for a British feeling as offered in meeting room 11?



AN I**hg**° hotel

2021 2022

NEW MEETING ROOMS 12 & 13

Discover our brand new meeting spaces !

2 medium size rooms that can be used individually or combined for greater flexibility.

With a capacity going up to 150 people in theatre, state of the art AV equipment and garden view, rest assured you will be in good hands!

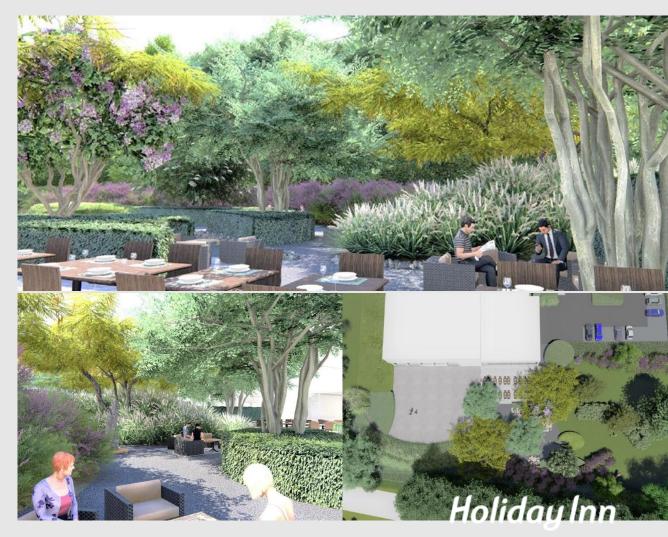


AN IHG[®] HOTEL



NEW GARDEN





2021 2022

AN I**hg**° hotel

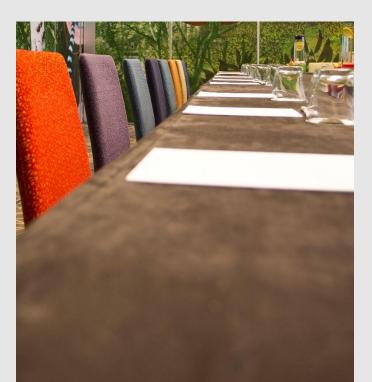
CAPACITY CHART

Names	Reception	Theatre	Class	Ushape	Boardroom	Banquet	Cabaret	M²	Height
MR 1/2/3/4	*	8	*	*	*	*	*	28,5	2,35
MR 5/6/7	*	*	*	*	12	*	*	28,5	2,35
MR 8	25	25	15	15	18	*	12	43	2,38
MR 9	50	40	24	21	27	24	12	85	2,38
MR 10	180	180	90	54	*	120	90	200	2,80
MR 11	60	70	40	25	30	40	36	94	2,80
MR 12/13	70	84	48	27	30	40	30	81	3,45
MR 12 + 13	140	180	90	45	60	112	66	162	3,45
MR H	20	25	12	15	18	*	18	43	4,80
MR I	60	80	42	27	36	40	30	90	4,80
MR B	60	80	42	27	36	40	30	90	4,80
MR A	60	80	42	27	36	40	30	90	4,80
MR HI	120	150	72	45	48	80	54	178	4,80
MR IB	120	150	72	48	60	80	54	178	4,80
MR BA	120	150	72	48	60	80	54	178	4,80
MR IBA	180	210	120	66	72	120	90	266	4,80
MR HIBA	400	400	225	75	96	250	138	450	4,80

Holiday Inn



MEETING PACKAGES



The Original

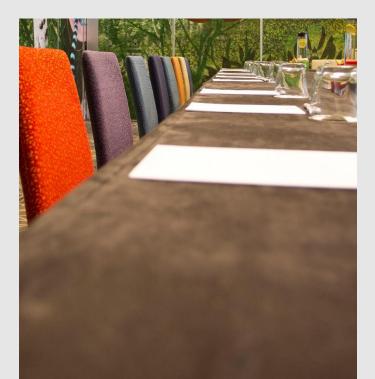
TheTheJoyfulSurprising

Minimum 10 participants Minimum 20 participants Minimum 10 participants





THE ORIGINAL



DAILY DELEGATE PACKAGE – ORIGINAL

€76,00 per person

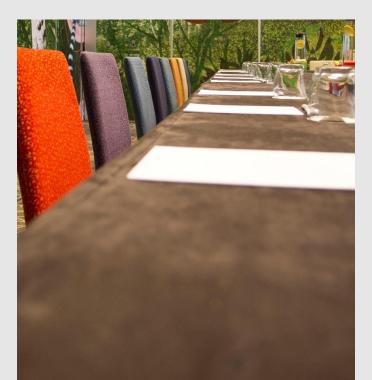
- Use of one of the renovated conference rooms adapted to the number of participants
- Welcome, morning and afternoon coffee break including coffee, tea, juices, fresh fruit, sweet snacks & smoothies
- Lunch buffet including salads, sandwiches, wraps, rolls, soup of the day, desserts & soft drinks
- Stationery, pencils, mineral water and sweets on each conference table
- Technical equipment: flipchart, beamer and screen
- Unlimited Internet access
- Parking

Half day rate, lunch included: €71,00 per person





THE JOYFUL



DAILY DELEGATE PACKAGE – JOYFUL

€81,00 per person

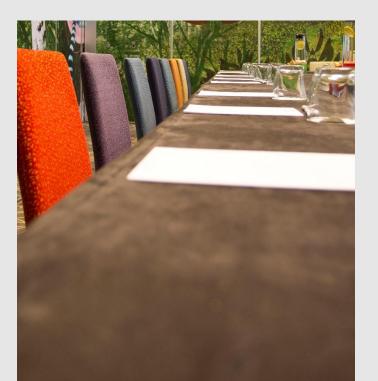
- Use of one of the renovated conference rooms adapted to the number of participants
- Welcome, morning and afternoon coffee break including coffee, tea, juices, fresh fruit, sweet snacks & smoothies
- Lunch buffet including cold & warm starters, salads, hot main dishes, desserts & soft drinks
- Stationery, pencils, mineral water and sweets on each conference table
- Technical equipment: flipchart, beamer and screen
- Internet access
- Parking

Half day rate, lunch included: €76,00 per person





THE SURPRISING



DAILY DELEGATE PACKAGE – SURPRISING

€86,00 per person

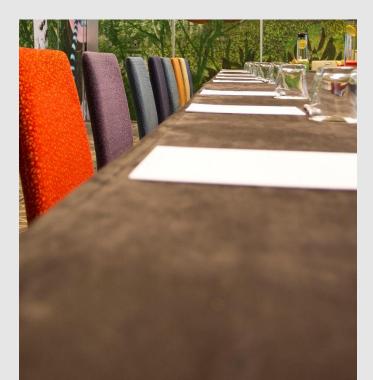
- Use of one of the renovated conference rooms adapted to the number of participants
- Welcome, morning and afternoon coffee break including coffee, tea, juices, fresh fruit, sweet snacks & smoothies
- 3-Course menu of our chef served in our restaurant, including soft drinks
- Stationery, pencils, mineral water and sweets on each conference table
- Technical equipment: flipchart, beamer and screen
- Internet access
- Parking

Half day rate, lunch included: €81,00 per person





CATERING



3-course Menus

Buffets

Cocktail

Menu A € 40,00 per person

Menu B € 43,00 per person

Menu C € 46,00 per person Sandwich buffet € 28,00 per person

Hot & Cold Buffet € 39,00 per person

BBQ as from € 45,00 per person Cocktail ½h € 9,00 per person

Cocktail 1h € 15,00 per person,

Cocktail 2h € 24,00 per person

Canapes € 12,50 per 4 pieces

+ Drink package: White wine, red wine, mineral waters, soft drinks, coffee/tea €18,00 per person



Menu A



STARTERS

- Beef carpaccio with pine nuts, pesto and roquette salad
- Scampi with asparagus and risotto
- Smoked duck breast and Serrano ham

MAIN DISHES

- Salmon steak, fine vegetables and sorrel cream, small potatoes
- Duck breast with oyster mushrooms, reduction of duck jus in port, baby potatoes with herbs
- Forest piglet fillet, baby potatoes with herbs

DESSERTS

- Coppa Amarena
- Crème brulée
- French molten chocolate cake with custard cream

Please make the same choice for one starter, one main dish and one dessert for the whole group.



*The above menu is subjected to change according to the seasonality



Menu B



STARTERS

- Duo of salmon carpaccio and Scallops
- Italian ham carpaccio style, green asparagus, parmesan

MAIN DISHES

- Cod fillet with leeks, white wine and gray shrimp sauce, potato mousseline
- Beef medallion, potato mousseline and young vegetables

DESSERTS

- Pavlova with red fruits
- French molten chocolate cake, custard

The menu choice per person may be different but must be communicated in advance. Only possible with the selection of this Menu

Holiday Inn

*The above menu is subjected to change according to the seasonality







STARTERS

- Salmon tartare with caviar
- Ravioli with truffle, cream sauce
- Pan-fried Scallops, orange butter, chicory compote

MAIN DISHES

- Monkfish fillet with gray shrimps, julienned leeks and saffron sauce, mashed potatoes with olive oil
- Beef tenderloin breaded with crushed pepper, beef jus with truffle, mashed potatoes with olive oil **DESSERTS**
- Pavlova with pears
- Tiramisu Limoncello
- Sweet pastries with chestnut cream

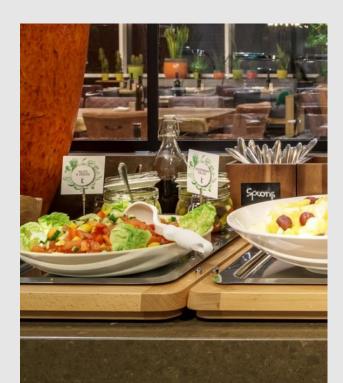
Please make the same choice for one starter, one main dish and one dessert for the whole group.



^{*}The above menu is subjected to change according to the seasonality







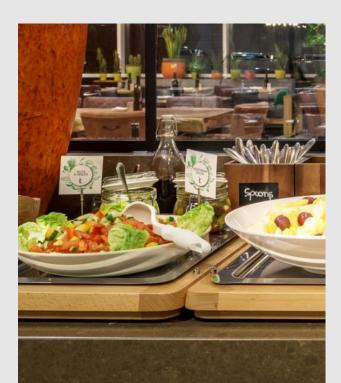
A variety of:

- Sandwiches
- Wraps
- Selection of seasonal salads
- Soup of the day
- Mini desserts,
- Coffee, tea and soft drinks





BUFFET HOT & COLD BUFFET



STARTERS

- Smoked salmon with grey shrimps
- Semi-cooked tuna, breaded with sesame and poppy, wakame salad
- Beef carpaccio, pine nuts and pesto

MAIN DISHES

- Wild boar fillet with cranberries, port sauce, gratinated young vegetables
- Roasted cod, almond crumble and spinach risotto
- Guinea fowl fillet stuffed with morels, young vegetables

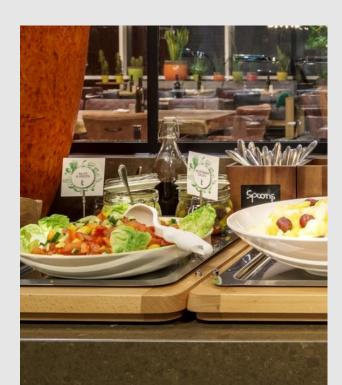
DESSERTS

- Tartuffo Limoncello
- Pavlova red fruits
- Crème brulée





BUFFET



MEAT

- Merguez
- Hamburgers
- Medallion of beef

POULTRY

- Mediterranean poultry skewers
- Chicken

FISH & SEAFOOD

- Marinated salmon with lemon pepper
- Scampi Skewer

SALADS & SIDE DISHES

20

- White cabbage and carrot salad
- Salad with green beans, spring onions and grilled sesame
- Pasta pesto salad dressed with pine nuts
- Thai salad with soy, broad beans, carrots, citronella, cashew nut
- Greek salad
- Avocado with olives, dried tomatoes and artichokes
- Quinoa with grilled vegetables
- Hot marinated tomatoes with herbs
- BBQ sauces
- Bread and butter

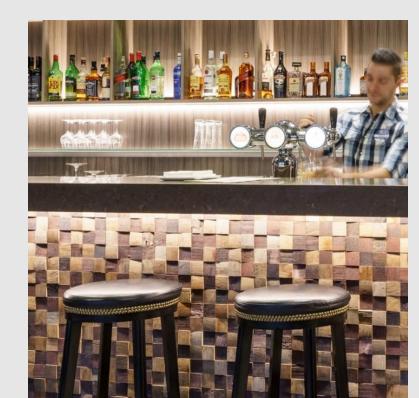
DESSERTS

- Fruit pies
- Crème brûlée
- Fresh seasonal fruits
- Foret Noir cake





COCKTAIL RECEPTION



COLD CANAPES

- Salted mini cookies with chorizo and smoked ham
- Mini club sandwich
- Salmon roulade with cheese
- Mozzarella skewer with tomato tartare
- Assortment of Mini Bruschetta
- Savory macaroon with figs and goat cheese, thyme
 HOT CANAPES
- Chicken Wings BBQ sauce
- Yakitori chicken skewer
- Mini cheese burger
- Mini pizza
- Mini vegetable loempia with sweet and sour sauce
- Cream of cheese and Jalapenos croquettes
- Calamari fritti with tartar sauce
- Fried breaded shrimp
- Scallops stuffed with garlic butter

DRINKS

- Cava, red or white wine
- and Belgian beers
- soft drinks
- juices



HOLIDAY INN BRUSSELS AIRPORT

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www.holidayinnbrusselsairport.com



2021