



| Conference offer

from 100 to 300 people

An all-inclusive offer

- The assurance of quality by our best service providers: catering, technical, hostesses, toilet attendant
- Two equipped rooms for your conferences and seminars
- The time required for setting up your event is:
 - **Half-day** setting-up from 2 pm to 7 pm the day before
 - **One Day** conference/reception from 7 am to 7 pm
 - **Conference room**, AREA 1 equipped with chairs in theatre
 - **Conference room**, AREA 2 with catering furniture, tablecloths and tableware
 - **2 coffee breaks**
 - **Walking lunch** served by the caterer CHEF CHEZ SOI
 - **Staff** for reception, catering service, cleaning, management
 - **20 places VIP PARKING** with parking boy
 - **2 way service shuttle** for the first 100 guests from your hotel (or extra public parking) to the venue in partnership with LC Agency
 - **All charges included** : water, electricity, heating, 20 meters delivery zone, cloakroom and toilet equipped,

Rates

(price per person, excluding taxes 21%)

Incl. menu variety of sandwiches	€74
Each person over 100 persons	€66



Conference room AREA 1

Both retro and contemporary, this 262 m² room, equipped technically, has parquet floor, equipped with acoustic panels and situated on the edge of a park for the highest sound quality for your conference days.

Technical equipment

- 2 screens 2mx3M
- 4 powered speakers
- 1 x 12- track mixer
- 2 video projector

- 2 HF microphones
- 3 standard microphones
- WiFi 5 M/1 M
- Power : 2x 63 A lines

Furniture

- Stage 28m²
- 300 white design chairs
- Conference design tables



Conference room AREA 2

360 m² parquet floored around a small garden terrace and culminating in a beautiful double-height space where a steel sculptural staircase signed Gi Monseu stands majestically.

The catering service *CHEF CHEZ SOI* will ensure the setting up of the furniture and decoration of the buffet.

- Service area and reserved
- . terrace-garden area
- direct access parking
- . catering furniture and decor

AREA 42
46A, rue des Palais
1030 Brussels

+ 32 2 218 16 41
www.area42.be
www.facebook.com/area42bxl

Vanessa Cano
+ 32 475 66 09 73
vanessa.cano@area42.be



| chef chez soi

Catere Offer

Timing :

09h00 Welcome coffee
11h00 Coffe break
12h-13h30 walking lunch

Materiel :

High table, linens, dishes, equipment service

Shipping & Handling :

Incl.

Staff :

1 maître d'hôtel, 1 chef, 2-3 servers, 1 cook on basis 100 pax

CHEF CHEZ SOI obtained the Label Eco-dynamique Bruxelles Capitale region with a 2star rate !

More information :

www.chefchezsoi.be

Menu détaillé

Welcome Coffee

Coffee, tea, fruit juice, water, cakes
2 mini-Danish pastries & croissants

Pause café

Coffee, tea, fruit juice, water, cakes

Walking Lunch

1 soup of the day/pp

4 full sandwiches pp /pp

Choice of smoked salmon, shrimp, ham, cheese, tuna salad, crab salad, smoked halibut, hars-boiled egg and Anchovy, smoked turkey, steak-tartare, spread...

Dessert

2 mini pastries/pp
coffee bar

Drinks

Softs drink, water, coca and coca light, orange juice

Supplement in option

- Wine - Château Moulin Caresse 2012 Montravel – Château la Mazerolle 2012 Bordeau supérieur : +5€/pp
- Lunch 3 sandwichs/pp with fresh pasta buffet, salad bar and quiche buffet (detailed menu on demand) : +5€/pp
- Cocktail for 1h : +12€/pp or cocktail for 2h :+18€/pp (detailed menu on demand)

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