





The EGG is a unique modular space housed in a post-industrial building, offering an incredible range of combinations and configurations.

With its 5000m², the infrastructure of The EGG will transform your projects into an original and successful experience from 2 to 999 guests.

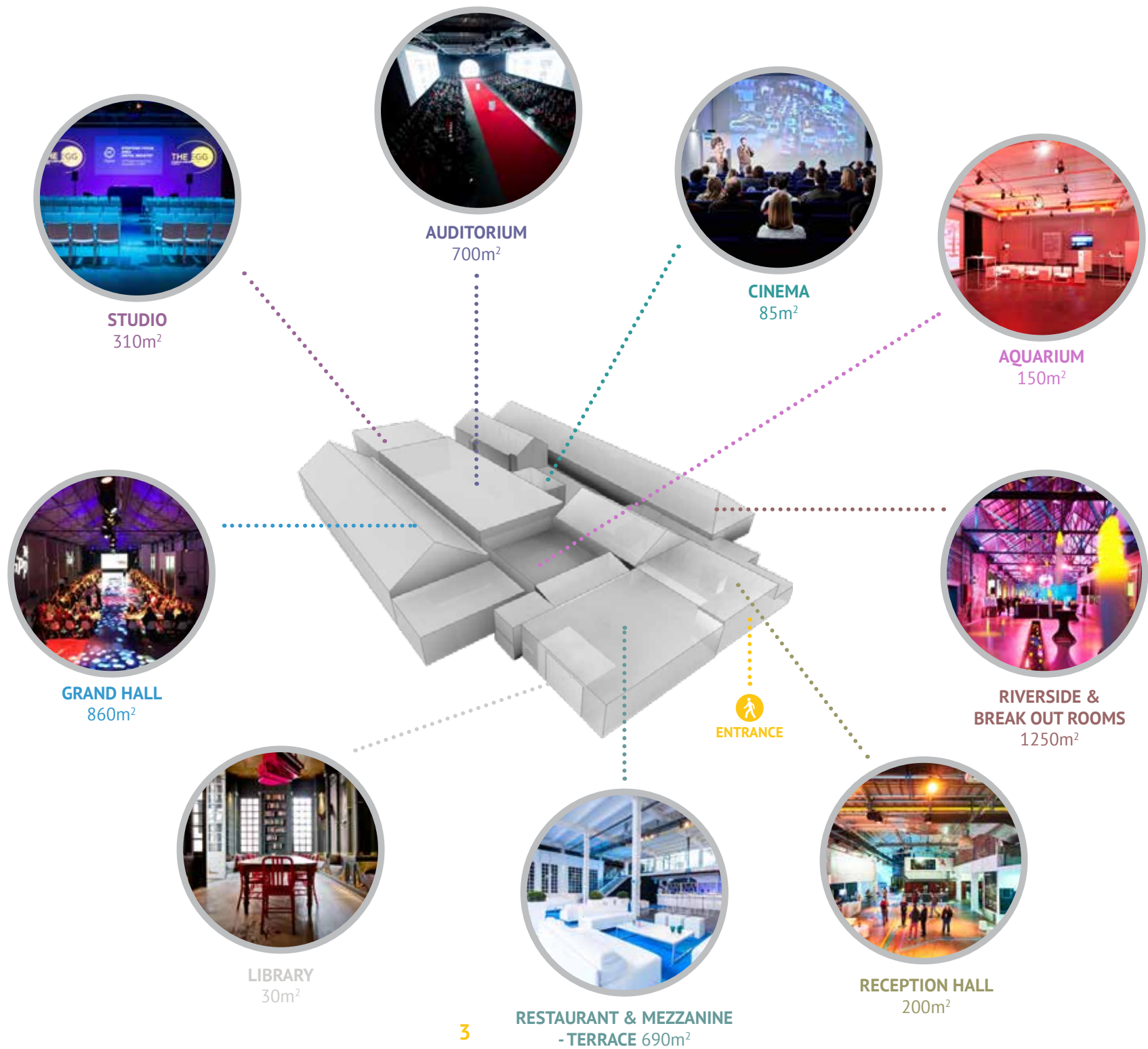
The EGG is the ideal venue to express your creativity when organising your meetings, workshops, seminars, receptions, galas, exhibitions or product launches.

Situated in the heart of Europe's capital city, a short distance from the South Station (SNCB, Thalys, Eurostar) makes The EGG the perfect location to be connected.

It is also easily accessible by car and public transport (Stib, De Lijn, TEC).



EGGceptional polyvalent event spaces



Capacity Chart



SALLES EVENT	 Surface m ²	 Walking Cocktail	 Seated	 Theatre	 Class
Riverside	1250	800	350	300	200
Grand Hall	860	850	700	850	-
Auditorium	680	750	500	900	350
Restaurant & Mezzanine	465	350	150	200	100
Terrace	210	200	-	-	-
Studio	310	350	200	300	150
Reception	200	-	-	-	-
Aquarium	150	250	120	130	80

SALLES MEETING	 Surface m ²	 Walking Cocktail	 Seated	 Theatre	 Board
Cinema	85	-	-	90	45
Press Room	70	-	-	60	35
Loge 1 & 2	62 - 65	-	-	60	30
Production Room 1 & 2	50 - 40	-	-	30	20
Large Break-out (River 1, 3, 6)	50 - 60	-	-	40 - 60	12-20
Small Break-out (River 2, 4, 7)	25 - 40	-	-	5 - 20	6-10
The Upside Down Library	30	30	18	30	18



RIVERSIDE



GRAND HALL



RECEPTION HALL



TERRACE



STUDIO



AUDITORIUM



RESTAURANT & MEZZANINE



HUITRIERE & EOLE

TRAITEUR SINCE 1975



This family owned company, a virtuoso caterer for your professional and private events, goes for a new logo putting forward its perfectionist state of mind adapted to fashion trends.

The star-trained Chef Xavier Paye steers his team in between tradition and audacity. He orchestrates in perfect harmony the know-how of a brigade of 20 cooks elaborating a gastronomic cuisine worthy of the finest tables.

HUITRIERE & EOLE defends its values through a constant quality based on innovation, performance and commitment translated into dazzling appetizers next to a bilingual approach by sales managers attentive to your most challenging wishes and budgets, all this topped by an irreproachable front of the house.

Numerous rave reviews by customers proof that the performances of this top-notch catering for 20 or 2.000 dishes follow but one goal: your satisfaction.

And this is only possible by mastering full production and a stable workforce.

A team of 35 staff, 17 vehicles and 2500 m² infrastructure strategically situated, allow HUITRIERE & EOLE to meet all your expectations.

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PrivilEGGED catering partner



Biorganic, the first and only organic event catering 100% certified by Certisys in Belgium, offers original and creative organic gastronomy.

By choosing us, you will have the insurance of eating organic, healthy and Fairtrade. Our team works in a coherent approach associated with sustainable development commitments throughout your events.

Always listening to your desires, Biorganic offers ideas that integrate your requirements while respecting the seasonal products, short supply chains and local productions. Biorganic will do everything to make your event an exceptional and responsible one.

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E-mail contact@biorganic.bio

Website www.biorganic.bio



The innovative partner for your dining experience.

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.

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.

CONTACT

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Bespoke & Prestige Catering for your events

Elegant cuisine, ingredients cooked with passion and expertise, all put together to create truly delicious dishes; this is what you can count on from Traiteur Léonard.

With 20 years of experience you can be sure of an impeccable and well-organised service guaranteed to delight your guests.

CONTACT

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Our Cuisine

The mission of our Chef is to bring food & art together. And then of course... People. His passion & commitment go beyond the plate. Traditional food, with a twist, never tampering with taste is the cornerstone of our trademark.

Create an Experience

The events you build have one goal: to allow your guest to be entertained, to network and to bond. What better way to achieve that with food! Sharing a meal is probably the oldest and surest way to bring people together wherever you come from. We will ensure that your guests go beyond sharing a meal.

Eco-friendly

B-Food is committed to taking the sustainable path in an often environmentally-unfriendly industry. We consistently seek to implement new methods of reducing waste, attend workshops highlighting eco friendly practices, and form partnerships with like-minded businesses to decrease our carbon footprint.

CONTACT

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As market leader of event technologies, PRG offers rental solutions and installs audiovisual equipment for enterprise events of all sizes (reunions, formations, workshops, product launch, receptions, company party,...), congresses or professional trade shows.

Sound, video, light, ... PRG proposes different techniques and know-how in each of its domains in order to offer you a total coördination, while at the same time optimizing costs because the whole technical installation is already present in our venues.

PRG works in close collaboration with enterprises, agencies and designers in order to respond to project specific needs and to propose a global service.

* Other technical partners are allowed but a buy-out will be applied (amount depending on the space rented).

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225 Rooms

- In front of Brussels South train station
- Only 2km from Grand Place
- Restaurant
- Lobby and Restaurant to be renovated in April 2017
- Completely new and delicious American breakfast buffet



142 Rooms

- Next to Brussels South train Station
- Private parking for 38 cars
- Fitness with panoramic view
- Renovated Lounge & Restaurant
- Modern & Comfortable rooms



60 Rooms

- Design boutique hotel
- Near Brussels South Station & The EGG
- Roof terrace & Lounge bar
- Sauna & Hammam
- Free shuttle



237 Rooms

- Located in Brussels South train station
- Only 7 min from The EGG by foot
- Full service hotel (24/24 Room service)
- Fitness & Sauna
- Free entertainment movie system, water, tea & coffee in all rooms



FAMILY OWNED HOTELS MANOS



50 Rooms

- Elegant baroque & modern decoration
- District of Stephanie/ Louise
- Terrace & Gardens
- Fitness & amazing Spa facilities
- Fine Cuisine & Drinks at Kolya Restaurant & Bar

For more information, please visit our website : www.theeggbrussels.com



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METRO 2 6
 ARRÊT GARE DU MIDI / HALTE ZUIDSTATION

BUS 78
 ARRÊT VÉTÉRINAIRES / HALTE VEEARTSEN

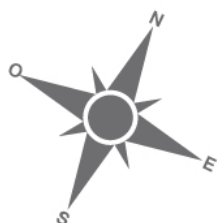
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 GARE DU MIDI ZUIDSTATION - DE LIJN
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 GARE DU MIDI ZUIDSTATION - STIB

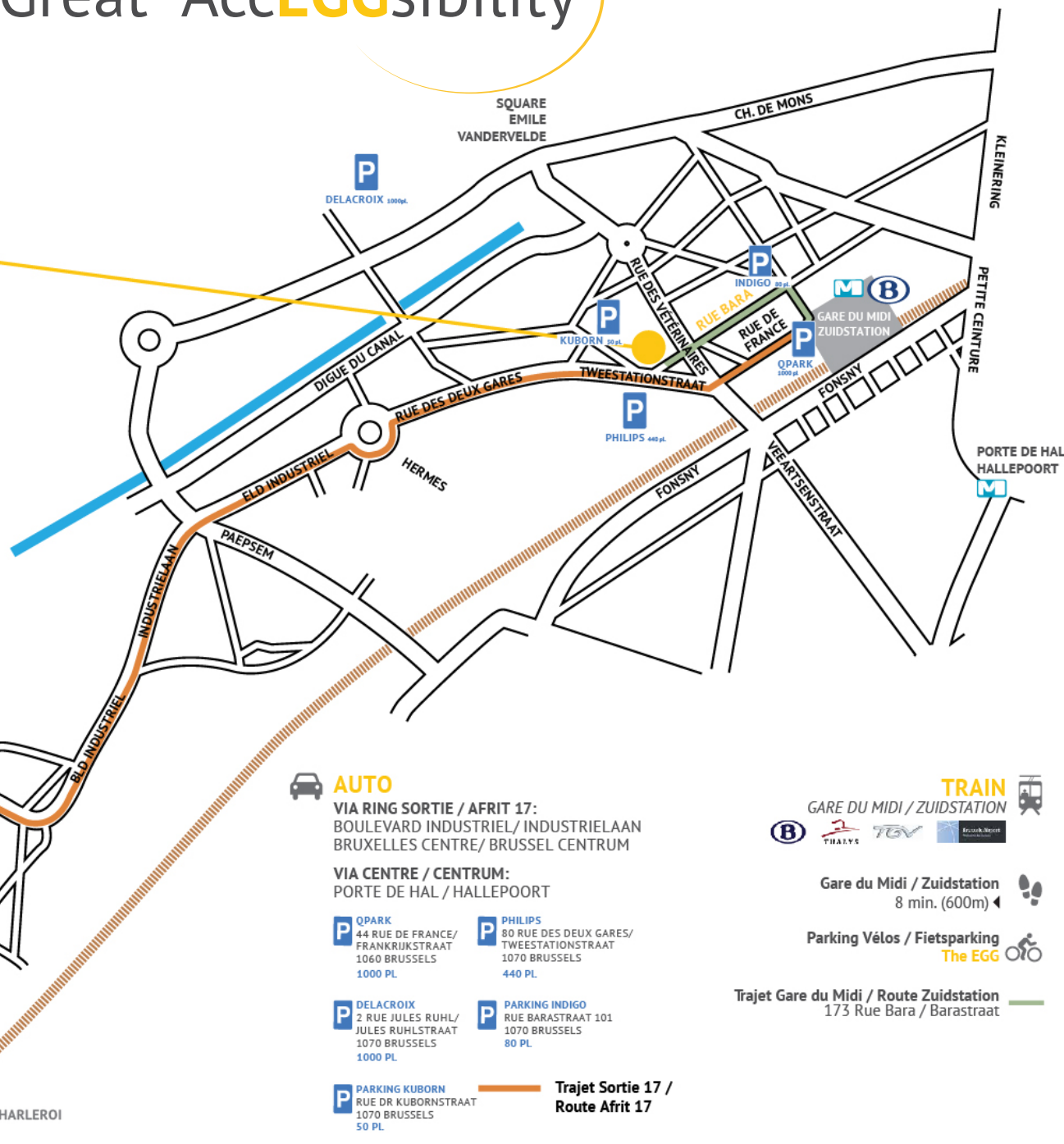
E40 GENT/OOSTENDE
 A12-E19 ANTWERPEN
 E40 LEUVEN/LIÈGE
 E314 HASSELT



17

E19 MONS/CHARLEROI

Great AccEGGsibility





Where creative events meet modularity



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