

GARE MARITIME F O O D M A R K E T

Corporate Package

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GARE MARITIME POWERED BY *victoria*

Gare Maritime Food Market: The Concept



Showcasing the Belgian Terroir

The Gare Maritime Food Market is a showcase for the Belgian gastronomy. Being a platform for our Chefs, F&B producers and food start-ups, as well as a playground for F&B Events.

Let's raise our glass to enjoy an exclusive, qualitative Food Project with a social impact!

We expect to eat well, drink well, party, share, taste and live the Belgian Terroir. But we also want you to expect the unexpected...



Food Market – 10 Food concepts

The aim is to serve an exclusive & original F&B “Gare Maritime Food Market” proposal, where the product is highlighted.

A diverse offer, in order to satisfy a wide target audience, representing the Belgian Gastronomy, the Melting Pot of Brussels cuisine, but always interpreted with local and seasonal products.

All restaurants are mainly allocated to new concepts, discoveries and experiences, by renowned national and international top chefs, as well as flagship houses of our Cuisine.

Take a look at the menu via this link

<https://mobilemenu.eu/GareMaritimeTakeAway>



10
FOOD
CONCEPT

Potato concept: 140 !

By Mallory & Adrien Cachot

The chefs

As former candidates of "Top Chef" and good friends in real life, Mallory Gabsi and Adrien Cachot are two rising stars of Belgian and French cuisine who are always up for a crazy challenge! Their specialty? Fries of course, but that's not all...

The concept

140° is the right temperature to begin to cook perfect, golden and crispy fries. Enjoy the famous Belgian fries that make us proud all over the world. Croquettes, gratins and potato buns are also on the menu.



Vegetable concept: XGreen

By Xavier Pellicer

The chef

If there is one chef who knows how to tempt you in the vegetable area, it's Xavier Pellicer. Expert in biodynamic agriculture and a fan of Ayurvedic cuisine, he is bound to captivate your taste buds!

The concept

Here, vegetables are not just considered as side dishes, they are the real stars of the show... A paradise for all veggie lovers!



Broth Concept: Bouillon

By San Degeimbre

The chef

Born in Korea and raised in Wallonia, Sang Hoon Degeimbre is not only a magician of flavours and a double starred chef, he also grows his own seasonal fruits, herbs and vegetables that nature provides..

The concept

The place to go when you need the ultimate comfort food, inspired by rural cooking and childhood memories... A festival of flavours with a kick of exotic spice!



Meat concept: Carne

By Mauro Colagreco

The chef

Born in Argentina to an Italian family, Mauro Colagreco is inspired by the wonders of nature for his creative and sustainable cuisine at his three-starred restaurant, voted one of the best in the world.

The concept

Let yourself be tempted by a delicious burger with layers of natural goodness: 100% Belgium pasture meat, fresh vegetables from local sustainable farms, organic mushrooms and much much more...



“Sugarlandia” concept: Aubrion Chocolates

By Patrick Aubrion

The chef

Patrick Aubrion, the chocolate magician, known for his passion and balanced combinations, will bring you some surprising dessert combinations together with Chefs&Shakers friends.

The concept

Every year Don Papa Rum brings Sugarlandia, a majestic place, where not everything is what it seems, to Belgium in a Chefs&Shakers competition. And for the first time everyone can enjoy some of the exuberant desserts created by the best Belgian pastry chefs!



Ham & Cheese concept: Just Graze

Food Market Selection

The chef

The best cheesemakers, butchers and bakers in Belgium invite you to discover a selection of exquisite gems and special artisanal cheeses and cured meats, served on sharing platters or in personalised cones.

The concept

A gourmet counter where you will discover the concept of 'grazing' and enjoy a selection of the finest quality cheeses and cured meats to share with your friends and loved ones... Savour every bite and share happy moments together.



Belgian Classics concept: BART – Belgian Culinary Art

By Bart De Pooter

The chef

Creative and forward-thinking, Bart De Pooter has never stopped reinventing himself for the last 30 years... No one can say that cooking is not an art after tasting one of his dishes!

The concept

A new way of discovering classic and traditional Belgian specialities in a street food style... On the menu? Carbonnades, vol-au-vent, or shrimp stuffed tomatoes like you've never tasted before.



Cereal concept: Cereal Killer

By Giovanni Bruno

The chef

Cooking is a family affair for Giovanni Bruno, who likes to draw inspiration from his Sicilian roots to reinvent, twist and modernize the great classics of Italian gastronomy!

The concept

A favourite meeting place for those who just can't live without pasta, pizza or sandwiches, not to mention gluten-free options!



Fish concept: Fishheads

By Bia Mara & Humphrey

The chef

Born in the streets of Dublin, the story of Bia Mara began with a simple idea: take fish and chips to the next level! And when you combine this dish with Belgian beer, you get a perfect match... At Humphrey', the other "Fish head", Chef Glen is not afraid to surprise you with his Filipino inspired-cuisine.

The concept

Welcome to our pop-up fish bar dedicated to the delicious products of the North Sea! Every three months, different chefs will take you on a journey to the dunes of our small (but very popular) Belgian coast...



Hospitality Revisited



Hospitality Revisited

Enjoy the COMFORT of standard formulas with the LUXURY of a customized experience.

Organizing an event, hosting productive meetings or informal networking while enjoying a tasteful setting: it's all possible at the Food Market. This historic location located at Tour & Taxis, in the heart of Brussels, is ready to meet your professional needs.

Our prepaid system; our private event space for 60 guests or the whole Gare Maritime ? Your choice is one click away. Will definitely be there: our tastemakers, a passionate team and, yes, the most beautiful hall in the world.

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is what

fun 

TASTES LIKE



Hospitality Revisited

The 3 options



**Prepaid
Vouchers**



**Exclusivity
Spaces**



**Tailormade
Events**

01

PREPAID VOUCHERS

Offer the Food Market Experience for your guests with our Prepaid Gare Maritime Voucher.



The Prepaid Gare Maritime Voucher

How does it work's ?

The Food Market ensures a fully digital & cashless culinary experience where you can choose, through our QR codes, several food and drink experiences. Combine whatever you want, while waiting for your personal device to pop up and get your order in our different Food units.

When arriving at Gare Maritime Food Market, guests receive a single code, with a predefined amount. Enter the code when completing a purchase in our webapp; the balance available will be used to pay your order.

Note: The Prepaid Gare Maritime Voucher is cumulative with other authorized payment methods in the Gare Maritime Food Market. If a purchase is higher than the balance of the Voucher, guests will need to top up the remaining amount through our webapp.

Availabilities: 7/7

Capacity: min. 20; max. 250 guests, no space reservation

Fee: starting from € 15/pp *

Included: Voucher activation

'15 € Voucher' :	€ 15,00 pp *
'20 € Voucher' :	€ 20,00 pp *
'30 € Voucher' :	€ 30,00 pp *
'40 € Voucher' :	€ 40,00 pp *
'50 € Voucher' :	€ 50,00 pp *
'85 € Voucher' :	€ 85,00 pp *

*** Prices are VAT included 12% & 21%**

(*) Vouchers are allowed for the purchase of food and beverages.

(*) Vouchers remain valid for 2 months after purchase.

02

EXCLUSIVITY SPACES

Opt for a more intimate
experience with our
privatized spaces.



Exclusivity Spaces

How does it work?

Availabilities

Wednesday - Thursday
11h30 – 22h00

Friday - Saturday
11h30 – 19h00

Capacity

Maximum **60p**; More guests upon request.

Exclusive space

Space rental fee

1h-3h : € 300,00
Additional hours : € 50,00/h

One host(ess) included

Prices are VAT excluded (21%)

Open bar

Open bar fee

2h : € 15,50 pp
3h : € 19,50 pp
4h : € 23,00 pp

Prices are VAT excluded (21%)

Included

Schlumberger sparkling brut (first ½ hour), beer, wine, softs, coffee & tea.

Terms

Drinks will be served in your exclusivity space to provide the best Food Market experience for your business guests.

Vouchers

Voucher fee

Starting from € 15,00 pp
Prices are VAT included (12%)

Terms

Use your voucher to order food.
The food needs to be taken by your guests in the Food kiosks.
For a full experience we suggest you a min. of € 30 Voucher pp.

Optional Experiences

Prices are VAT (21%) excl.

What's à la carte ?

Wine Tasting Challenge: € 25,00* pp (min. 30 pax) – duration 45 min.

How is a rosé wine made? Is there a Chinese wine? What is the difference between a champagne and a crémant?

Through different interactive workshops, dive into the world of wine.

Look, smell, taste...

Culinary challenge: € 25,00* pp (min. 30 pax) – duration 45 min.

Can you recognize this cheese? What is this spice? How do you make mayonnaise? Through various interactive workshops, dive into the world of cooking.

Beer Cocktail Workshop: € 25,00* pp (min. 30 pax) – duration 45 min.

Michelada or Coronarita are probably the most famous beer cocktails. But we can create your own beer cocktail during an interactive workshop.

Cooking classes: € 80,00* pp (min. 8 – max. 16 pax) – duration +/- 3h.

In a relaxed atmosphere, cook together a seasonal menu.

For a teambuilding, an incentive or just for fun, come and take a cooking class with colleagues.

Behind the scenes of Tour & Taxis : max. 20 pax/guide - duration 1h30, timing can be adapted.

Combine the useful with the pleasant and discover the Tour & Taxis site behind the scenes. Together with a qualified guide you will go inside several buildings and learn more about the history and new evolutions of the site.

Book directly with our partner “Korei Guided Tours”: info@korei.be

(*) Prices are VAT excluded (21%)

Optional Services

Prices are VAT (21%) excl.

What's à la carte ?

Personal speaker/Music set-up : € 750,00*

The personal music set-up includes a music system, transmitter, receivers and headphones (per guest) to address your guests personally and confidentially at the Gare Maritime public venue.

Presentation materials to clearly visually convey presentations, speeches and keynotes to your guests.

Photographer : € 350,00*

Our photographer will discreetly provide a tangible and visual reminder of your event. After movies available upon request.

Parking Service : € 12,00*/car

Access to paid parking @ the Tour & Taxis site, payment according to use, thanks to a QR code system.

Parking Host : € 100* (First 3h, then €30/h)

Optionally, a parking host can be added to the parking service to welcome and guide your guests.

Starting from 50 cars

Toilet service : € 1,00*/use

Payment according to use, thanks to a QR code system.

(*) Prices are VAT excluded (21%)

03

TAILOR MADE EVENTS

Your ultimate brand
experience at our Food
Market.



Tailor-made Events

How does it work ?

The entire foodmarket tailored to your company's needs?

We're talking corporate parties, performances, networking events and product launches in a historic, tasteful location that will overwhelm your guests.

A tailor-made approach is devised for each exclusive event, so be sure to get in touch with our team.

- Plug-and-play location
- Fully customizable
- Catering by the foodmarket
- Experienced team

**The whole Food Market can be rented in exclusivity
until the end of January 2022.
From minimum 300 people,
on Mondays and Tuesdays only.**

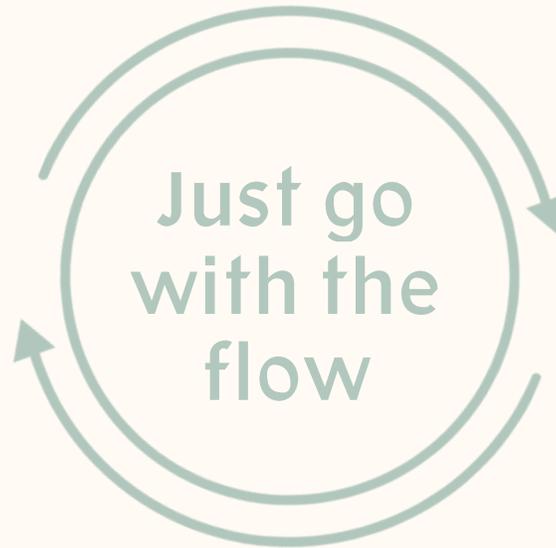
We are happy
to make you a
customized
proposal

The Flow

How does it work?

1. Make your choice
 - Do you want an exclusive space or not?
 - Choose the amount and number of Vouchers.
 - Confirm the date and time.

5. Enjoy!



2. We confirm.

4. We receive the payment of the invoice at least one week in advance.

3. We send the invoice.

“I hope to arrive at my death, late, in love,
and a little drunk.” - Atticus



What's happening this winter?

Winter Wonderland

(7 Dec – 30 Dec)

Transforming Gare Maritime into a true indoor Christmas wonderland. The perfect occasion for a teambuilding/party in cold and bad weather.

New Year

(2 Jan – 31 Jan)

Fusing the magic of the holidays with the go-getter spirit of a new year's resolution. We'll add a touch of gold and lots of fireworks.

Apres Ski Evening

(31 Jan – 01 March)

YOU BRING
THE VIBE



GARE MARITIME POWERED BY victoria



WE GOT
THE SPICE



GARE MARITIME POWERED BY victoria

BOOKING
QUESTIONS
REQUESTS

Contact Our
Business Relations Manager

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