



EATING POINT

WALK EAT • TALK EAT

More than a catering
company



Incentives
Team buildings
Commercial events
Conventions
Product launches

EATING POINT

WALK EAT • TALK EAT

DYNAMIC

It's all about
meeting people

MODERN

Quality & design
matter

HUMAN

Together we
make it better

“

We worked with them on an event recently, and the team were excellent. I found them to be communicative and very helpful both in the lead-up and on the day itself. All the staff were very easy and friendly, and the set up was excellent. We also got several compliments on the food, which usually doesn't happen at these types of events! Would 100% work with them again.

Felicity Still
Scan Source

Comme d'habitude votre service, professionnalisme et gentillesse étaient au rendez-vous!

Charlotte Raes
ArtCube

Eating point is één van ArtCube's meest begeerde partners! De ArtCube staat bekend voor kwaliteit, eating point vult dit perfect aan met haar kwalitatieve, hedendaagse en vooral lekkere keuken. Elk event met eating point is een top ervaring, van begin tot einde is alles tot in de puntjes afgewerkt.

Voor de tweede keer samengewerkt met Eating Point. Telkens een vlekkeloze service en lekker eten. Je hoeft je zelf van niets iets aan te trekken. Het personeel neemt alle zorgen weg en doet geheel discreet en onopgemerkt zijn werk. Echt een plezier!

Matthias Van Houteghem
Auriège

Sunniva Gautvik
SHAREACTION

Bonne organisation de la soirée de fin d'année d'UNILEVER. Le buffet était excellent pour tous les goûts et pour toutes spécificités. Personnel très souriant et professionnel. En tant que sales rep invité à cette réception, j'ai pu passer un excellent moment.

Yannis Leempoels
UNILEVER

Les commentaires entendus de la part de mes collègues sont élogieux. Le défi consistant à organiser la meilleure réception de l'histoire du CGRA a donc été brillamment relevé !!! Une belle réussite !

Damien Dermaux
CGRA (Commissariat Général aux Réfugiés et Apatrides)

”

2019

273

events

51.215

guests

They trusted us:



...and many more

"We believe
that tomorrow
is part of today!"

Therefore, we and our subcontractors are constantly increasing the amount of organic, local and seasonal ingredients in our recipes ; finding ways to redistribute the leftovers ; creating meaningful jobs ; reducing the environmental impact of our processes, packagings and furnitures ; ...

Last but not least we all strongly believe that enhancing and facilitating the interactions along events will definitely create an impact on the world of tomorrow.

Because together we make it better!

—
Jean-Benoît Verstraete
Founder Eating Point



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Spice up your walking dinners

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Our famous lunchboxes, the quick & clean solution

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Because it's always a good time to take a break

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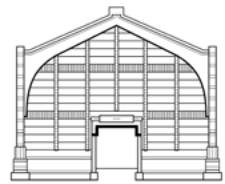


SPRUCE YOUR EVENT

The finishing touch to reach perfection

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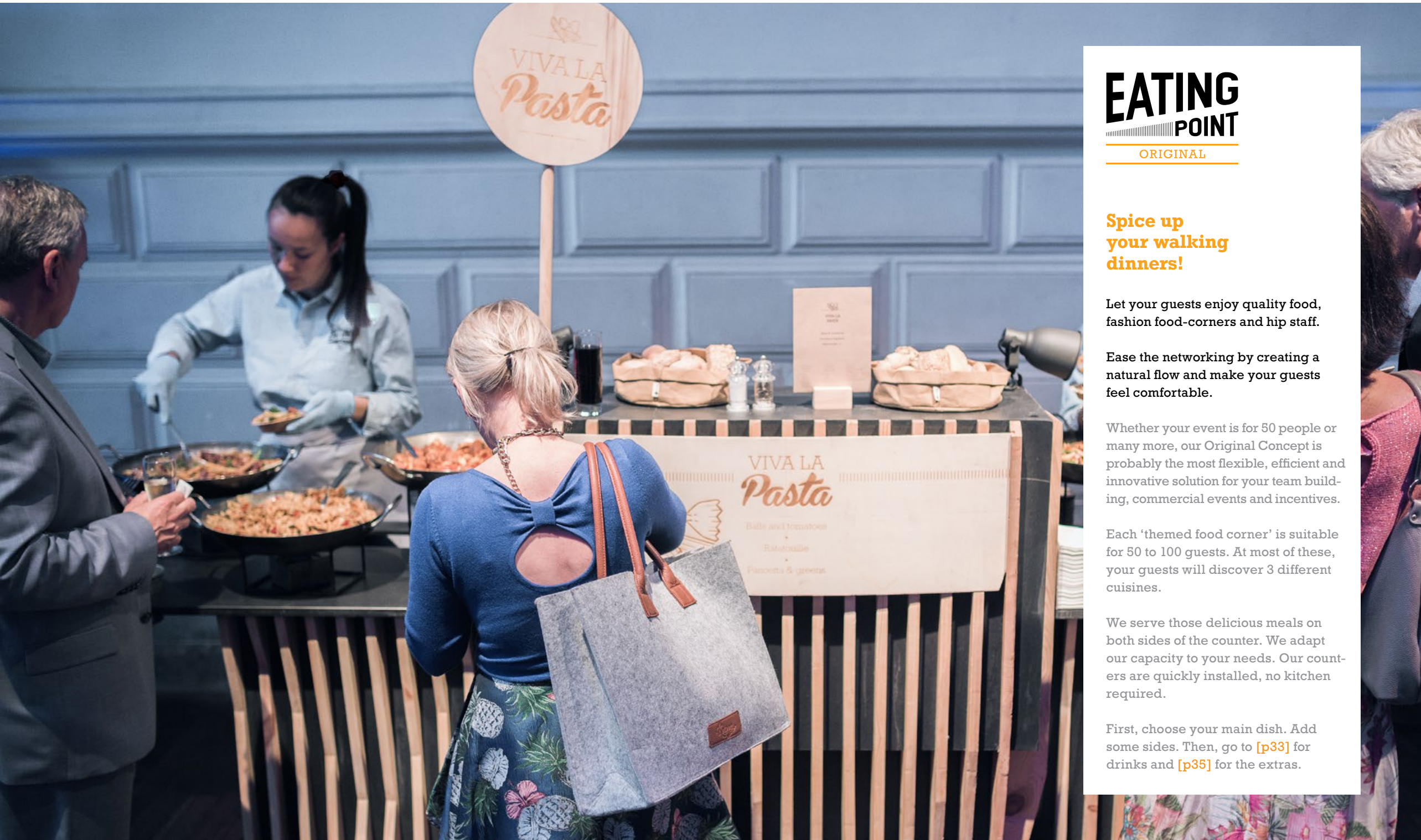


VENUES

Our partners to host your events!

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EATING POINT

ORIGINAL

Spice up your walking dinners!

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.

Whether your event is for 50 people or
many more, our Original Concept is
probably the most flexible, efficient and
innovative solution for your team build-
ing, commercial events and incentives.

Each 'themed food corner' is suitable
for 50 to 100 guests. At most of these,
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. Our count-
ers are quickly installed, no kitchen
required.

First, choose your main dish. Add
some sides. Then, go to [\[p33\]](#) for
drinks and [\[p35\]](#) for the extras.

Choose your main dish

Classic



THIS IS NOT A PIPE

Broccoli stoemp ••
Flemish stew
Vol-au-vent •
Served with potatoes



FRENCH TOUCH

Honey dijon pork •
Salmon chowder •
Basquaise chicken •••
Served with potatoes



CIAO BELLA

Pasta alla tartufata ••
Marengo veal & rice ••(•)
Zucchini cannelloni, ricotta and black sesame ••••



TUK TUK

Shrimps green curry ••••
Chicken yellow curry •••
Noodles salad & vegetables •••••
Served with rice



WILD VIKING

Danish mashed potatoes with bacon & mushrooms •
Finnish lohikeitto ••
Swedish meatballs ••
Served with rice



MEDINA

Kamoun kefta ••
The original tajine •••
Veggie couscous •••••
Served with semolina



HOLA, QUE TAL

Chipirones •••
Patatas bravas •••
Paella valencia •••



THE ITALIAN JOB

Penne pancetta & greens •••
Carne calabrese •••
Mozzarella di bufala & grilled veggies ••••



ASIA MANIA

Chicken, ginger & rice noodles •••
Shrimps, coconut milk ••••
Veggie curry •••••
Served with rice



OUT OF AFRICA

Moambe ••
Chicken maafe •••
Chakalaka •••••
Served with rice



SEA SIDE

Paella •••
Fisherman's pot •••
Salmon, pepper & hazelnut sauce ••••
Served with potatoes

Signature (*)



JOY

Smoked salmon, small spelt, steamed vegetables & parsley sauce ••••
Feta & red quinoa salad & hazelnut dressing ••••
Chickpea semolina, roasted vegetables & tahini sauce ••••

Not available on WE
Max 200 pax



THE JOURNEY

Moroccan meatballs, harissa & tomato sauce ••
Kissir: Bulgur, pomegranate melissa & fresh herbs ••••
Seasonal roasted vegetables, sweet & sour sauce ••••

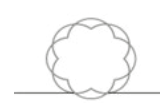
Not available on Sun.
Max 200 pax



HINDI FUSION

Veal & pork meatballs, curry sauce •••
Sweet potatoes & cauliflower curry •••••
Spiced rice ••••

Not available on Sun.
Max 200 pax



BEIRUTH

Beef kefta •••
Roasted cauliflower •••••
Roasted eggplant & tahini sauce •••••
Traditional hummus •••••

Not available in August



EL PASO'S HOTPOT

Chili con carne ••
Pollo mexicano •••
Roasted roots & veggies •••••
Served with rice



HO! HO! HO!

Autumn flavored jugged hind •
Landes' chicken with morels •
Sole, butter & Champagne sauce ••(•)

Winter only

All drinks on page -33-

Small: 400 gr
& 1 loaf of bread / guest

Medium: 450 gr
& 1 loaf of bread / guest

Large: 550 gr
& 1 loaf of bread / guest

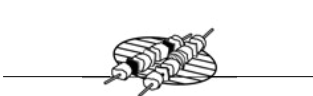
Extra Large: 650 gr
& 1 loaf of bread / guest

Our dishes may contain traces of allergens
(*) Ask for our specific conditions

• Vegetarian • Vegan • Gluten-free • Lactose-free • Hallal recipes
▼ With shellfish ▼ With nuts ▼ With peanuts ★ Cold dishes

Choose your main dish

Experience (*)



BBQ

Sausage mix
Chicken drumstick
Beef skewer
Served with BBQ salad

Only Large



RACLETTE

Potato salad
Tomato & cucumber salad
Grated carrot salad, asian dressing
Red rice salad, mango & peanuts
Grated celery salad

Only Large

The one & only!

Only Large

Streetfood



HOT DOG

The good old way!

Counter & serv. (1 hr) inc.



EASY LUNCH

Soup
Quiche or Bagel



CHEESE BURGER

Tremendous homemade cheeseburgers



FRIES

The real Belgian fries with our Belgian sauces

Add some extra bites



DIPS

Dips trio
Edamame
Veggies, saucisson & cheese cubes
Mixed nuts / wasabi peanuts
Veggie chips

Presented on high tables



NEW!

STARTERS

RELAX:
Soup bar
Quarter croque-monsieur
Gaspacho
Croquettes
Quiche
Borek

CELEBRATE:
Shrimps Skewers with Herbs
Smoked Salmon blinis
Holstein Beef toast
Shrimps blinis
Sashimi of Marinated Salmon with Ponzu
Vegetarian Maki
Tomato with Shrimps
Wild bar carpaccio
Bar Tataki
Marinated Beef Tartare
Vitello Tonnato

WINTER ONLY STARTERS:
Porcini mushroom soup
Chicken & morels puffs
Shrimp ravioli

Served directly to your guests



DESSERTS

Poffertjes
Cookies & brownies
Tartlets (reductions)
Homemade sorbet on sticks
Raw cakes
Donuts
Pasteis de nata
Waffles
Organic fruit basket
Local & seasonal fruit salad
Artisanal dessert buffet (red fruits cheesecake, apple crumbles, etc...)

Served at the counters or directly to your guests

All
drinks
on page
-33-

Information :

Concept developed for walking dinners / one service. Prices for 40 to 4000 people. Main dish is served for a maximum 2 hours service. Maximum 3 themes per

event. Access & parking for van(s) needed. No stairs (90x100cm needed for lifts). Quickly installed, no kitchen required, no/limited odour. 16Amp per counter.

Use of chaffing dish. 100% electric counter (3x16Amp) in option. We try as far as possible to work with local and organic products and to redistribute the leftovers.

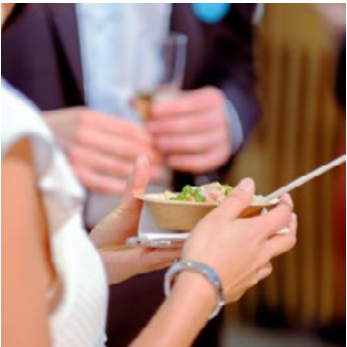
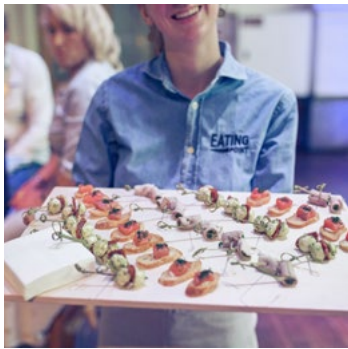
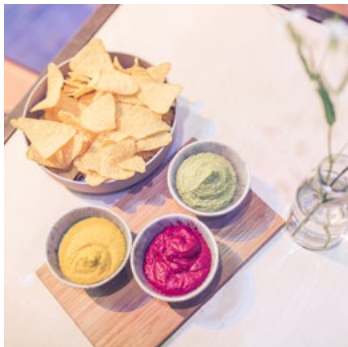
Our packaging is eco-friendly. Ask us for details. Some of our products may not be available everyday. Ask us!

info@eatingpoint.be

Our dishes may contain traces of allergens
(*) Ask for our specific conditions

• Vegetarian • Vegan • Gluten-free • Lactose-free
• Hallal recipes • With shellfish • With nuts • With peanuts

In pictures



EATING POINT

EXPRESS

**Make it quick
and clean with
our famous
Lunch Boxes!**

We developed 'distribution totem poles' transforming traditional lunch-packs into a trendy and fun Express experience.

Tasty, affordable and super efficient, this formula is exactly what you need for big symposia as well as for small team building or training.

Our Totems are quickly installed and fit anywhere.

Most of our Lunch Boxes include entree, main and dessert. Choose your menu [\[p18\]](#) , your extras [\[p35\]](#) and customise the Totem/Lunch Boxes [\[p35\]](#). Then relax, we'll do the rest!

You can even adapt our concept to your needs (goodies, Christmas boxes, etc.)!





*From early breakfast
to cheering up your
(online) guests, make it
quick & clean with our
famous Boxes*

Classics New recipe!

Two salads & sandwiches with a dash of fun

Happy

Pearled couscous
Greek Tabouleh

Brie, apple, beetroot, grana-
nola, mesclun, grainy mu-
stard & balsamic vinegar
Tomato hummus, grilled
pepper, feta, red onion,
nuts & arugula

Caramelized apple pie

●●▼▼▼

Smiley

Pearled couscous
Greek Tabouleh

Scamorza, spinach pesto,
roasted eggplant, tomato
& arugula

Sweet potato hummus,
goat cheese, grilled zucchini,
nuts, mesclun & sirup

Caramelized apple pie

●●▼▼

Veganista

Bulgur & chickpeas
Couscous & veggies

Tomato hummus, grilled
pepper, caramelised red
onion, nuts & arugula
Curry hummus, grated car-
rot, fig, mesclun, pumpkin
seeds & balsamic vinegar

Apple crumble

●●(●)●▼▼

Milkyfree

Bulgur & chickpeas
Couscous & veggies

Chicken, carrot hummus,
radicchio, roasted fennel,
onion, nuts & honey

Curry hummus, grated car-
rot, fig, mesclun, pumpkin
seeds & balsamic vinegar

Apple crumble

(●)●▼▼

Sunrise

Small pastries duo

Granola & yoghurt

Fruit salad

Orange juice

●(●)●

Specials

Themed Lunch Boxes to match your specific needs

Seasonal & Local

Seasonal Salad
Serrano, parmesan &
grilled vegetables sandwich
Mozzarella & pesto
sandwich
Turkey & watercress
sandwich
Seasonal dessert

Coming soon

Super Bowl

Seasonal Salad
Serrano, parmesan &
grilled vegetables sandwich
Mozzarella & pesto
sandwich
Turkey & watercress
sandwich
Seasonal dessert

Coming soon

Aperitivo

Seasonal Salad
Serrano, parmesan &
grilled vegetables sandwich
Mozzarella & pesto
sandwich
Turkey & watercress
sandwich
Seasonal dessert

Coming soon

Tasty

Pearled couscous
Greek Tabouleh

Meatballs, cheddar, to-
mato, mesclun & home-
made cocktail sauce

Smoked ham, emmental,
chives-apple salad, nuts,
grainy mustard & honey

Speculoos brownie

▼▼▼

Funky

Bulgur & chickpeas
Niçoise pasta salad

Chicken, roasted carrot,
caramelised red onion,
feta, nuts & mesclun

Italian ham, artichoke ta-
penade, parmesan, roas-
ted eggplant & arugula

Speculoos brownie

▼▼▼▼

Yummy

Pearled couscous
Greek Tabouleh

Roast beef, green pesto,
tomato, parmesan &
arugula

Chicken, olive tapenade,
feta, raw red onion &
mesclun

Speculoos brownie

●▼▼▼

Crazy

Bulgur & chickpeas
Niçoise pasta salad

Chicken, pesto mayo, gril-
led zucchini, grilled serr-
ano, parmesan & arugula

Ardennes ham, abbey
cheese, tomato, lettuce &
grainy mustard mayo

Speculoos brownie

▼▼▼▼

Early Bird

Small pastries trio

Fruit salad

Orange juice

●(●●)●

Seasonal, Local & Vege

Seasonal Salad
Serrano, parmesan &
grilled vegetables sandwich
Mozzarella & pesto
sandwich
Turkey & watercress
sandwich
Seasonal dessert

Coming soon

Vege Bowl

Seasonal Salad
Serrano, parmesan &
grilled vegetables sandwich
Mozzarella & pesto
sandwich
Turkey & watercress
sandwich
Seasonal dessert

Coming soon

Break free

Seasonal Salad
Serrano, parmesan &
grilled vegetables sandwich
Mozzarella & pesto
sandwich
Turkey & watercress
sandwich
Seasonal dessert

Coming soon

Information:

Book us for your event from
40 people to 4000. One hour
service. Maximum 2
different boxes per event.
Access & parking for van(s)

info@eatingpoint.be

needed. No stairs (90x100
cm needed for lifts). Quickly
installed. No kitchen re-
quired, no odour. We try as
far as possible to work with

local & organic products & to
redistribute the leftovers.
We've designed our concept
to be as eco-friendly as
possible: we're working with

FSC/recycled paper & sort
the Lunch Boxes, the rest of
the packaging is biodegrad-
able or recyclable, prints
and glue are water-based.

● Vegetarian ● Vegan ● Gluten-free ● Lactose-free ● Hallal recipe ▼ With shellfish / fish ▼ With nuts ▼ With peanuts
▼ With eggs ▼ With mustard * Ask us for specific conditions - Our dishes may contain traces of allergens

Spice up
your event, add
drinks and others
extras!

Check our Practical
Guide

Not
interested in the
individual packaging?

Ask for our
Flying Platters !



Customize
your totem,
box & concept
-35-



EATING POINT

RISE

Boost your mood with our delicious breakfasts & brunches!

Comfy or healthy, find your favorite breakfast to welcome your guests properly & offer them a fantastic way to start the day right.

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' [\[p16\]](#).

Add some extras [\[p35\]](#) and customize the Totem/Boxes [\[p35\]](#). Then relax, we'll do the rest!

① Choose your formula

Original (Counter)



GOOD TO GO

3 small pastries



ENERGIZER

Fresh orange juice



Assortment of small pastries



Fruit salad



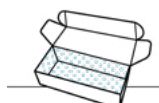
Granola & yoghurt



Eggs & bacon



Express (Boxes)

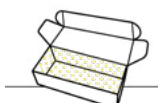


EARLY BIRD

Orange juice

3 small pastries

Fruit salad



SUNRISE

Cold pressed juice

2 small pastries

Granola & yoghurt

Small fruit salad



② Add some sides



FRUIT BASKET

Add an organic fruit basket & load yourself with vitamins!



SMALL PASTRIES

Add small pastries



BRUNCH

Add a bagel (smoked salmon & cream cheese, pastrami, mozzarella & pesto or hummus) to your breakfast & make it a brunch!



HEALTHY SNACK

Granola & yogurt

Raw bar

Organic fruit basket

Cold pressed juice

Avail. in counter or boxes



Information :

Book us for your event from 40 to 4000 people. One hour service for the boxes, maximum two hours service for the counters. Access &

info@eatingpoint.be

parking for van(s) needed. No stairs (90x100cm needed for lifts). Quickly installed, no kitchen required, no/limited odour. For the counters:

16Amp per counter. Use of chaffing dish. 100% electric counter (3x16Amp) in option. We try as far as possible to work with local

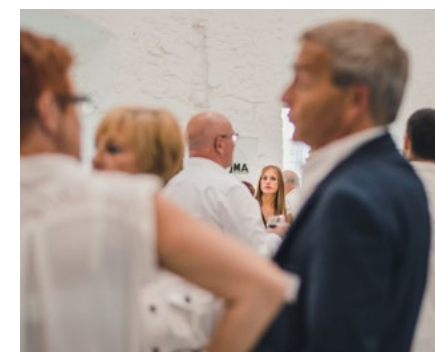
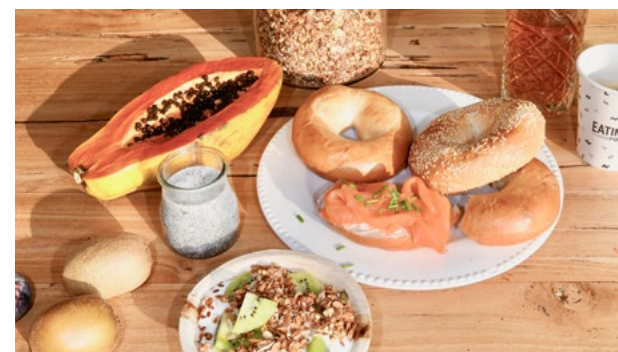
and organic products and to redistribute the leftovers. Most of our packaging is eco-friendly. Ask us for details.

• Vegetarian • Vegan • Gluten-free • Lactose-free • Hallal recipes ▼ With shellfish ▼ With nuts ▼ With peanuts

In pictures

Customize
your
breakfast

All
drinks
on page
-33-





EATING POINT

TIME-OUT

Because it's always a good time to take a break, enjoy our different snacks and drinks.

Every event is different and this is why we have developed multiples counters.

From the Saint-Nicolas counter, full of chocolate and candies to the Cocktail bar, discover the counter that matches your wishes.

You can't find what you are looking for? Tell us about your dream and we'll do our best to make it come true.

Choose your formula and customize your event. Then relax, we'll do the rest!

1 Choose your formula

Let's
create a
new concept
for you

Networking



AFTER
WORK

from 40 to 2000 pax

- Bar:

 - Sparkling, red & white wine
 - Bertinchamps beer
 - Homemade lemonade
 - Artisanal apple juice
 - Water & coke
- Dips:

 - Dips trio or veggies, saucisson & cheese cubes or edamame or mixed nuts

Counter & serv. (2 hrs) inc.



NETWORKING
EXPERIENCE

from 40 to 2000 pax

- BAR & DIPS:

 - Same concept as afterwork
- WINTER ONLY STARTERS:

 - Porcini mushroom soup
 - Chicken & morels puffs
 - Shrimp ravioli
- CELEBRATE:

 - Shrimps skewers with herbs
 - Smoked salmon blinis
 - Holstein beef toast
 - Shrimps blinis
 - Sashimi of marinated salmon with ponzu
 - Vegetarian maki
 - Tomato with shrimps

Counter & serv. (2 hrs) inc.

Theme



SAINT
NICOLAS

min 100 pax

- Assortment of: Crunchy speculoos, homemade milk chocolate, marshmallow, marzipan, praline bear, chocolate coins, candy cane, chocolate marshmallow
- + add hot chocolate, coffee and/or fresh juice

Avail. in counter or boxes
Counter & serv. (1 hr) inc.



EASTER
BUNNY

min 100 pax

- Assortment of: Chocolate egg, 2 praline eggs, 1 praline bunny, 2 crispy butter waffles
- + add hot chocolate, coffee and/or fresh juice

Avail. in counter or boxes
Counter & serv. (1 hr) inc.



HEALTHY
SNACK

min 100 pax

- Granola & yogurt
- Organic fruit basket
- Raw bar
- Cold pressed juice

Avail. in counter or boxes
Counter & serv. (1 hr) inc.



In pictures



Food



**HOT
DOG**

The good old way!

Counter & serv. (1 hr) inc.



**CHEESE
BURGER**

Tremendous homemade
cheeseburgers

Counter & serv. (1 hr) inc.



FRIES

The real Belgian fries with
our Belgian sauces

Counter & serv. (1 hr) inc.

Information :

Access & parking for van(s)
needed. No stairs (90x100
cm needed for lifts).

info@eatingpoint.be

Quickly installed, no kitchen
required, no/very limited
odour. 16 Amp per counter
(TBC).

We try as far as possible to
work with local & organic
products as well as redis-
tribute the leftovers.

Our packaging is
eco-friendly. Ask us for
details.

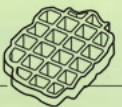
● Vegetarian ● Vegan ● Gluten-free ● Lactose-free ● Hallal recipes ▼ With shellfish ▼ With nuts ▼ With peanuts

**We are also
there for your
Family day!**

We make it a special
day whatever
your age!



POPCORN



WAFFLES



DESSERTS



**FRUIT
BASKET**

**All
drinks
on page
-33-**

**Choose
your food
& drinks and
add some
extras**



EATING POINT

DRINKS



Choose your drink formula(s)



OPEN BAR

Sparkling, red & white wine
Bertinchamps beer
Homemade lemonade
Artisanal apple juice
Water & coke



SOFT BAR

Homemade lemonade
Artisanal apple juice
Water & coke



THIRST POINT

Serve yourself
our homemade lemonade



BOTTLE POINT

Help yourself with bottles
of water or cold pressed
juices.



WELCOMING CHAMPAGNE

Welcome your guests with
a glass of our selected
champagne



COCKTAIL BAR

Are you ready for sparkle?
We prepare a fresh cocktail
for each of your guests.
Ask us about our full
selection



MOCKTAIL BAR

Ready for sparkle with alco-
hol free drinks ?
We prepare a fresh mocktail
for each of your guests



JUICY JUICE

Get fully loaded with
vitamins!
We propose a fresh smoothie
for each of your guests



HOT CHOCOLATE

Wake up gently with
sweetness



COFFEE & TEA

Costa Rica Blue
Mountain coffee
Assortment of teas



COFFEE BREAK

Costa Rica Blue
Mountain coffee
Assortment of teas
Cookies & brownies
or raw bars
+ Add water &/or
artisanal apple juice



COFFEE EXPERIENCE

Costa Rica Blue Mountain or
Guatemala Tres Maria beans
freshly ground
Assortment of teas & hot
chocolate



EATING POINT

SPRUCE YOUR EVENT



Spruce your event



HIGH TABLES

Quadra high tables
60x60x120



WALK & SIT

High tables for 4, 6 or 8
guests



CUTTLERY

Switch from disposable
to reusable



BOWLS

Upgrade your event with
our ceramic bowls



FLOWERS & CANDLES

Spice up the atmosphere by
adding flowers and candles
on tables and plants in the
venue



FURNITURE

Upgrade your event with
beautiful furniture : sofas,
coffee tables, gas heaters...



PHOTO

- Enter the photo booth,
smile & flash. Then print
or share!
- For endless memories,
have a photographer on
your event!



LET'S PLAY

Have a go at baby football,
giant mikado, Molkky &
other wooden games



CUSTOM TOTEM

- Black surface on the
front of Totem completely
customizable
- Customer's design & layout
- Book 20 work days
in advance



CUSTOM LUNCHBOX

- Customize your lunch box:
inside & out
- Customer's design & layout
- Book 20 work days in ad-
vance



CUSTOM STICKER

- 6 cm round paper
stickers, colour print
- Customer's design & layout
- Book 20 work days in ad-
vance



GOLDEN TICKET

Surprise your guests with a
golden ticket hidden in one
of the boxes, the reward is
up to you!



QUARTIER PAPIER

**Looking for a venue
for your next event?**

Some venues

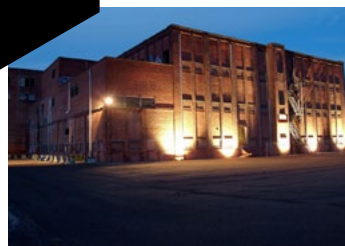
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ABBAYE DE LA RAMÉE



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ART CUBE



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THE LOFT



MAISON DE L'AUTOMOBILE



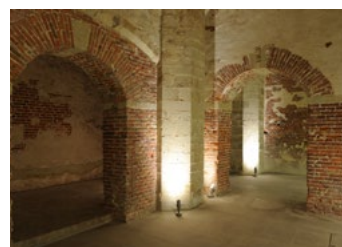
ATOMIUM



AREA 42



VAL-SAINT-LAMBERT



PALAIS DU COUDENBERG



WOLVENBOS



LUX



BRUSSELS EXPO



DOCKS DOME



FERME DE LA HESSERÉE



TOUR ET TAXIS



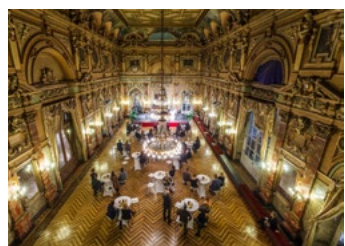
BOZAR



WILD GALLERY



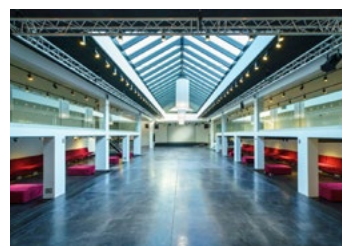
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