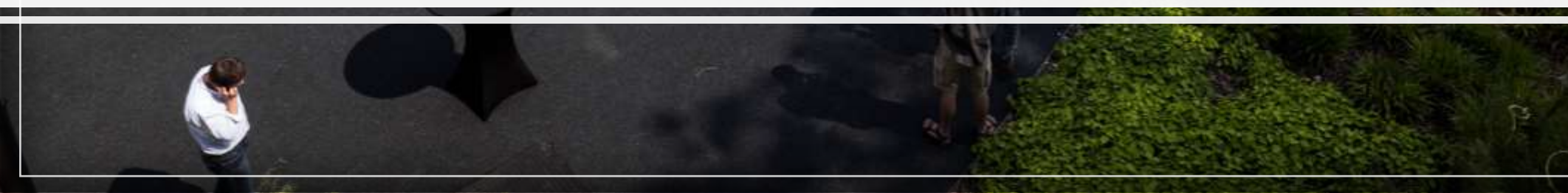


BLUEPOINT

ANTWERPEN

MEETING & EVENT OFFER 2024-2025





Quick links

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Who are we and what do we offer you?

BluePoint is part of the Agoria group and manages two well-equipped business & event venues in Belgium located in Antwerp and Liège.

Both stand out as a 'one-stop-shop' for meeting and event space rental, as well as hybrid/virtual gatherings and trendy office spaces.

Discover the [Antwerp](#) venue and its state-of-the-art infrastructure:

- A wide range of meeting and event spaces
- State-the-art audiovisual equipment
- A surprising rooftop terrace and multiple outside spaces
- Private parking with electrical charging stations
- A podcast studio
- A sustainability label

Our expertise in event planning, audiovisual support and catering services has been making the magic for your events happen for more than 25 years now.



Discover our high-end on-site services

The BluePoint Antwerp venue brings a **whole range of services and facilities you would expect from a top-class establishment:**

- Our 25 meeting & event spaces are fully furnished.
- We provide high-tech presentation equipment including sound and light.
- Audio-visual experts assist you and can provide recording and live-streaming services if needed.
- Excellent on-site catering service guarantee a perfect catering solution for all types of occasions/events.
- Our centralized reception service will welcome your guests and provide clear and easy signposting.
- The dedicated and flexible operational team ensures flawless on-site support.
- Creative and professional event experts can provide personalized advice for the entire event planning.



Extra large event spaces

BluePoint Antwerp provides two large and multifunctional event halls: 'James Cook' (capacity up to 300 persons) and 'Marco Polo' (capacity up to 550 persons).

Both rooms provide the comfort and technology necessary to dazzle your participants.

Whether you're planning a congress, a corporate conference, a themed staff party or a hybrid event, we have you covered.

Need additional smaller rooms as [breakout sessions](#) or for workshops?

Take a look at the floorplans below to get an idea of what BluePoint Antwerp has to offer.

For personalized event advice contact our event planners directly via email at infoantwerpen@bluepoint.be or by phone: 03/280.45.11



Efficient meeting rooms

BluePoint is the go-to destination for organising training sessions, presentations, internal or external meetings or working groups in Antwerp.

The location is easily accessible and offers 20 multifunctional meeting rooms which are all fully furnished and well equipped.

In-house catering facilities provide delicious coffee breaks and a large variety of catering options for lunch arrangements.

You don't have to worry about presentation equipment since everything is on-site.

Want to book a room easily?

Get in touch via email at infoantwerpen@bluepoint.be or by phone: 03/280.45.11





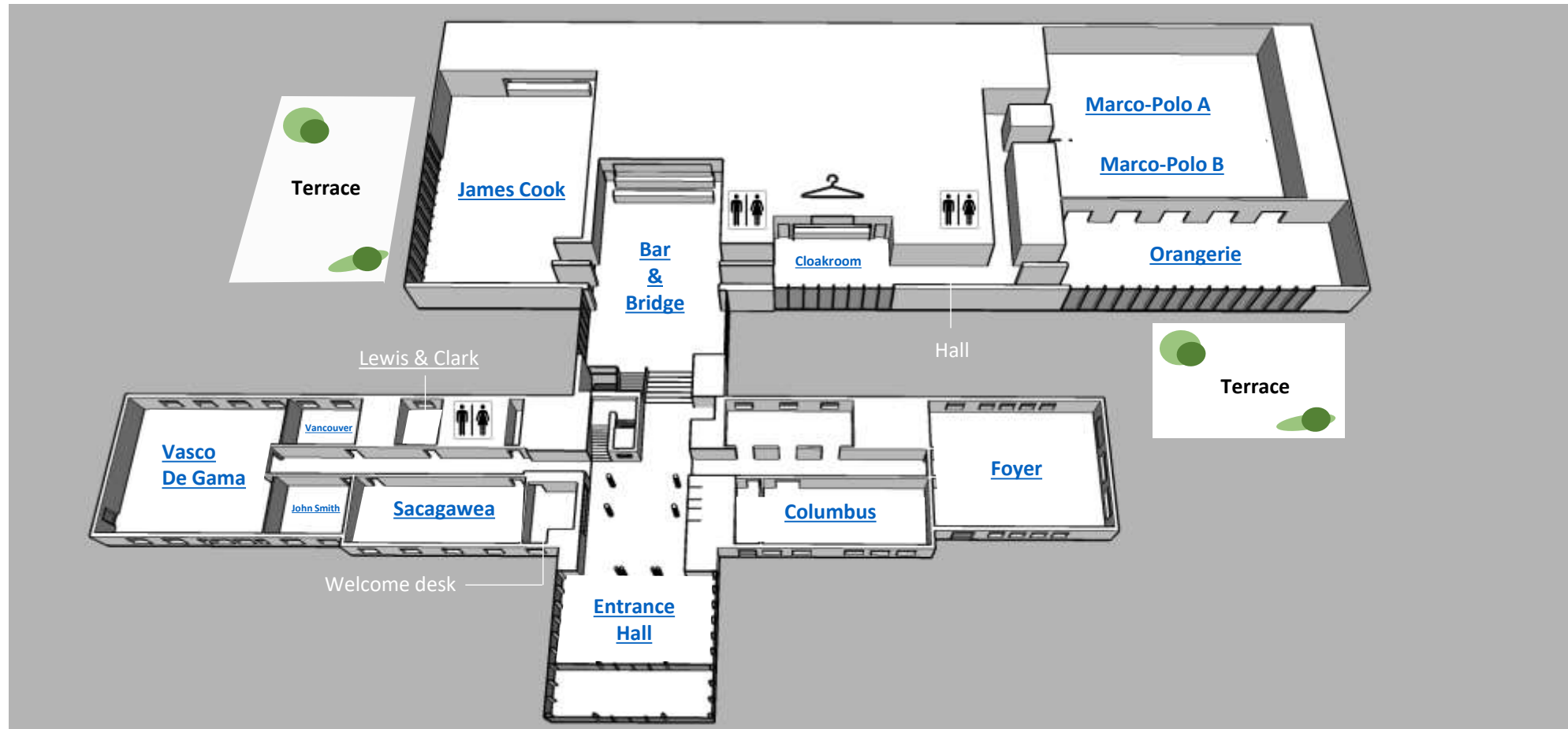
Surprising roof top terrace

No other venue in the city can offer such an elegant rooftop for all types of private or business events.

Its unique setting makes it an ideal location for outdoor activities, such as cocktails, barbecues, summer entertaining, team-building, wedding receptions and more.

The bar and elegant stretch tent complete the picture. Fancy a party already? Our venue including furniture, AV installations, catering and technical support are waiting for you at BluePoint Antwerp.

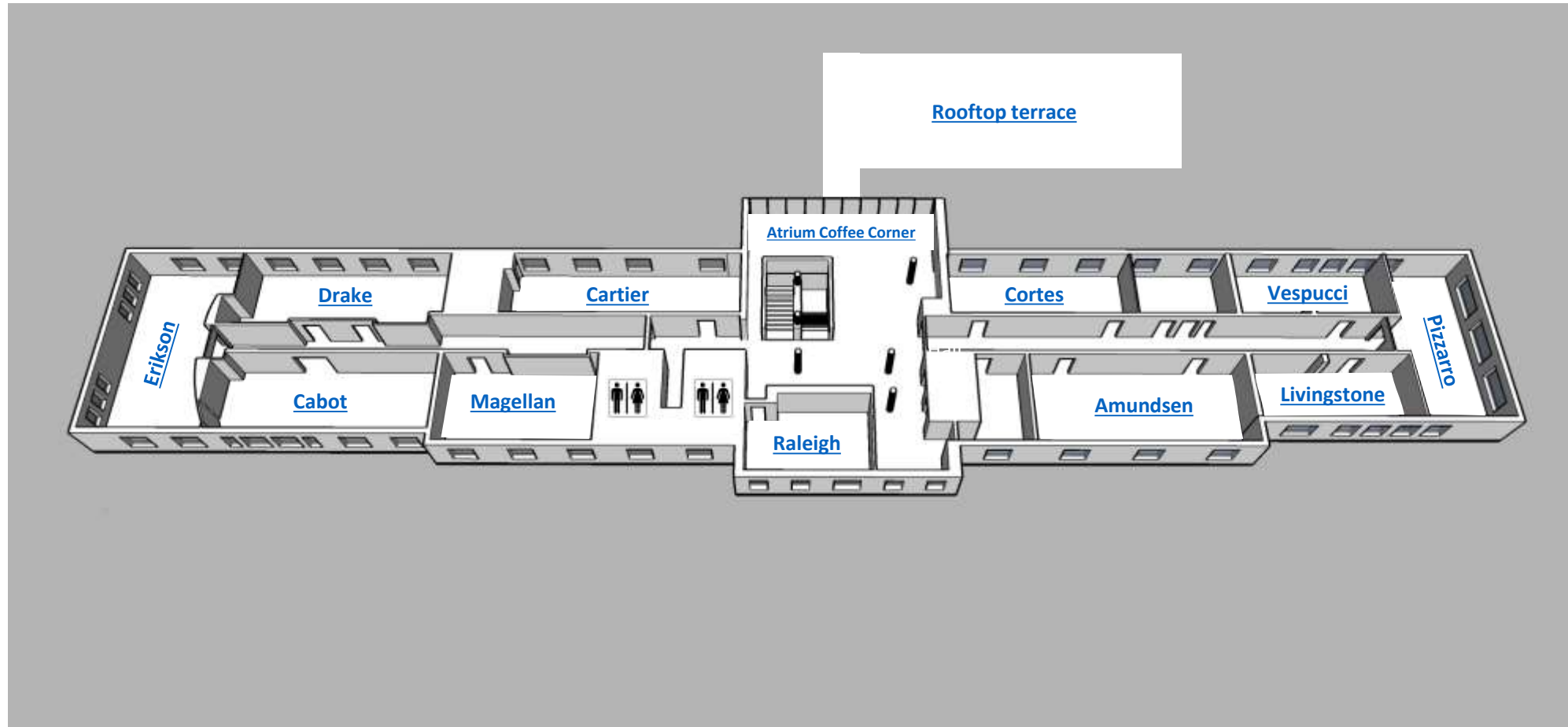
Floorplan - groundfloor



Click above for 360° preview !



Floorplan – 1st floor



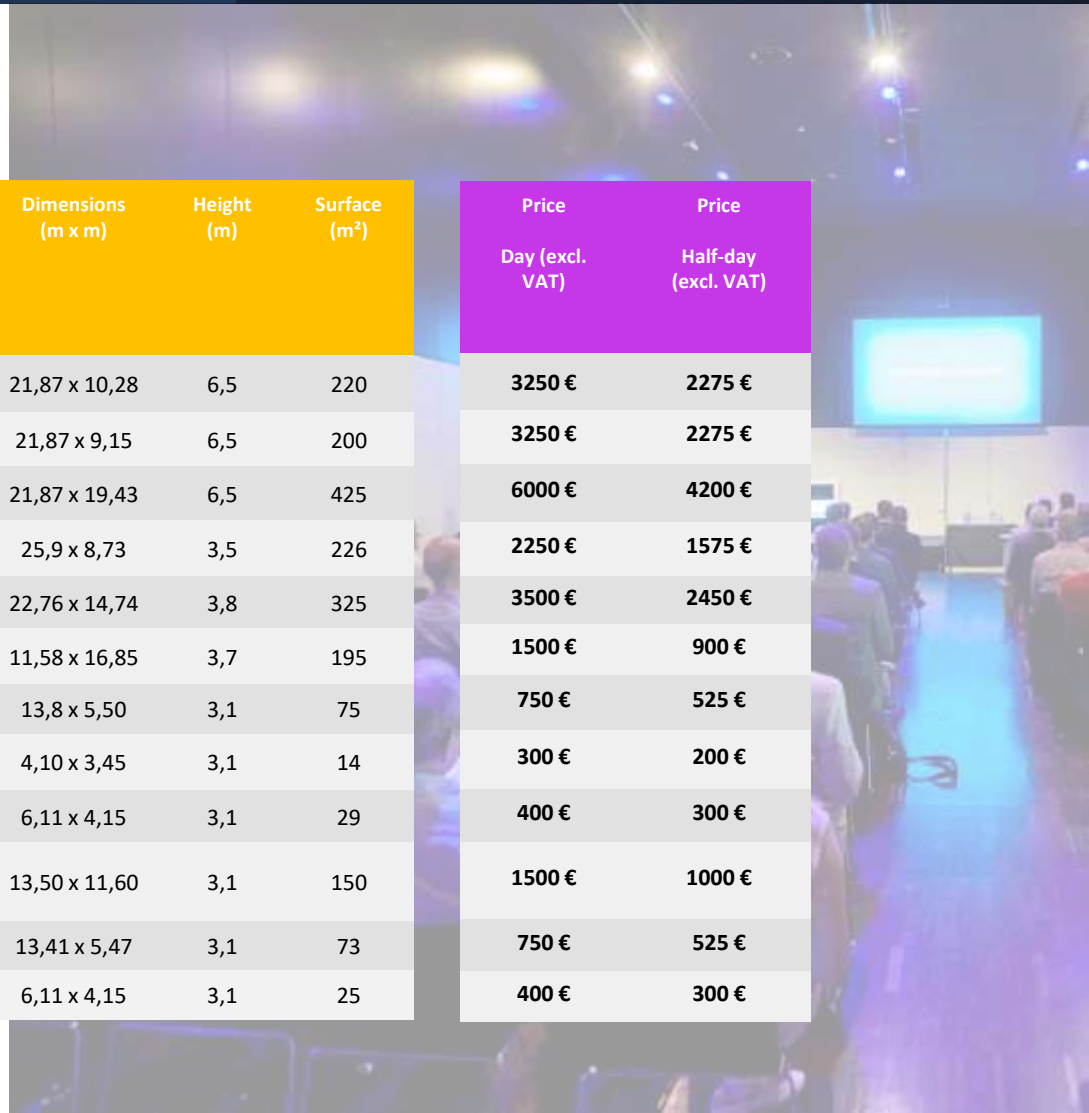
Click above for 360° preview !



Room specifications & prices (1 of 2)

[> Contact us](#)

Room	Level	Theather (max. capacity)	Classrooms (max. capacity)	U-Shape (max. capacity)	Board-room (max. capacity)	Round tables (max. capacity)	Cocktail (max. capacity)	Cabaret (max. capacity)	Dimensions (m x m)	Height (m)	Surface (m ²)	Price Day (excl. VAT)	Price Half-day (excl. VAT)
Marco Polo A	0	220	150	60	-	140	240		21,87 x 10,28	6,5	220	3250 €	2275 €
Marco Polo B	0	200	140	60	-	140	240		21,87 x 9,15	6,5	200	3250 €	2275 €
Marco Polo AB	0	500	260	72	-	330	500		21,87 x 19,43	6,5	425	6000 €	4200 €
Orangerie	0	242	120	40	-	120	250		25,9 x 8,73	3,5	226	2250 €	1575 €
James Cook	0	300	160	60	-	260	330		22,76 x 14,74	3,8	325	3500 €	2450 €
Bar & Bridge	0	-	-	-	-	-	230	-	11,58 x 16,85	3,7	195	1500 €	900 €
Sacagewa	0	85	52	32	28	-	-	-	13,8 x 5,50	3,1	75	750 €	525 €
Lewis & Clark	0	-	-	-	6	-	-	-	4,10 x 3,45	3,1	14	300 €	200 €
John Smit	0	20	12	12	-	-	-	-	6,11 x 4,15	3,1	29	400 €	300 €
Vasco De Gama	0	120	70	-	-	-	-	-	13,50 x 11,60	3,1	150	1500 €	1000 €
Columbus	0	70	42	24	22	-	-	-	13,41 x 5,47	3,1	73	750 €	525 €
Vancouver	0	-	12	12	-	-	-	-	6,11 x 4,15	3,1	25	400 €	300 €



Room specifications & prices (2 of 2)

[> Contact us](#)

Room	Level	Theater (max. capacity)	Classrooms (max. capacity)	U-Shape (max. capacity)	Board-room (max. capacity)	Round tables (max. capacity)	Cocktail (max. capacity)	Cabaret (max. capacity)	Dimensions (m x m)	Height (m)	Surface (m ²)	Price Day (excl. VAT)	Price Half-day (excl. VAT)
Raleigh	1	24	16	12	10	-	-	-	7,48 x 4,11	3,0	36	400 €	300 €
Magellan	1	30	23	20	18	-	-	-	9,01 x 5,52	2,8	50	600 €	420 €
Cabot	1	32	28	24	24	-	-	-	12,40 x 4,80	2,8	60	600 €	420 €
Erikson	1	56	30	20	18	-	-	-	11,65 x 4,92	2,7	57	600 €	420 €
Drake	1	32	28	16	16	-	-	-	12,40 x 4,13	2,7	51	600 €	420 €
Cartier	1	60	28	30	16	-	-	-	14,00 x 4,11	2,7	57	600 €	420 €
Cortes	1	45	28	20	20	-	-	-	11 x 4,10	2,9	45	550 €	400 €
Vespucci	1	26	20	12	12	-	-	-	9,2 x 4,2	2,9	38	400 €	300 €
Pizarro	1	50	36	20	20	-	-	-	11 x 4,90	2,9	53	550 €	400 €
Livingstone	1	26	20	12	12	-	-	-	9,2 x 4,2	2,9	38	400 €	300 €
Amundsen	1	75	48	28	26	-	-	-	12,50 x 5,50	2,9	68	700 €	500 €
Roof terrace	1	-	-	-	-	-	120	-	10,6 x 17,35	-	184	1000 €	700 €



Full day meeting packages

Make your life easy with **our full-day meeting packages**. They include **fully equipped meeting rooms, a welcome coffee break, morning and afternoon coffee and a lunch** according to your choice. Discover our packages:

'Express'
68,-€ pp * includes a selection of 4 varied sandwiches

'Premium'
74,-€ pp * includes a selection of meal salads and quiches

'Business'
83,-€ pp * includes a 2-course seated menu



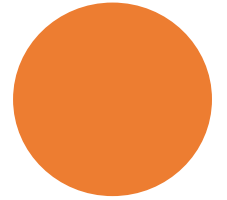
In-house catering offer

BluePoint Antwerp provides top-notch culinary experiences for private and corporate events.

Why?

Thanks to our partnership with 'White Signature', BluePoint Antwerp can offer a truly exceptional dining experience for your event attendees by producing food on-site.

We are committed to providing healthy and sustainable event options, using local ingredients and offering healthy food choices.



Wish you had a vegan menu? You can! BluePoint's catering team takes your wishes into account and provides dishes without animal products.



BluePoint offers alternatives for people who are sensitive to gluten, or who are simply looking to improve their general health. These menus **do not** include any **wheat, barley or rye** ingredients.



Those following a lactose-free diet can, upon request, enjoy a menu that **excludes all milk-, cheese- and yogurt-based products.**

Breakfast

Classic

16,50 € pp

- Mini viennoiseries
- Yoghurt - granola – coulis
- Assorted breads
- Savoury fillings
- Sweet fillings
- Seasonal fruit salad



Luxury

24,50 € pp

- Mini viennoiseries
- Yoghurt - granola – coulis
- Assorted breads
- Savoury fillings
- Sweet fillings
- Smoked salmon
- 'Egg station' | warm egg preparations
- Crispy fried bacon
- Breakfast sausages
- Breakfast pancakes
- Smoothie
- Fruit salad according to season

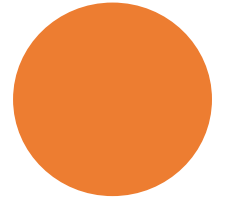


Coffee breaks

“BluePoint” Coffee break

5,50 € pp

- 100% Arabica coffee, fair-trade sugar
- Organic tea
- Orange juice
- Water & aromatized waters
- Soft drinks
- Sweet treats and fruits basket



“Green Key” Coffee break

8,50 € pp

- 100% Arabica coffee, fair-trade sugar
- Organic tea
- Fairtrade orange juice
- Water & aromatized waters
- Bio lemonade
- Local sweet treats and fruits basket



Working lunches

Sandwich lunch

19,50 € pp

Savour a selection of **4 different sandwiches** presented on trays or baskets with various bread types, wraps, and garnishes including meat, cheese, fish, and a vegetarian option.

Urban lunch

25,50 € pp

Our **'Poké bowls'** are Individually prepared bowls filled with fresh and pickled vegetables, rice, and oriental garnishes. Guests can choose their protein at a topping bar, such as smoked chicken, marinated salmon, sushi, dumplings, mini spring rolls, skewers etc.

Our **'Local bowls'** are a nice and more sustainable alternative consisting of wheat grains and fresh or fermented vegetables. The topping bar consists of cheese, different types of ham, trout, salmon, chicken wings....



Working lunches

Italian lunch

25,50 € pp

Indulge in the Italian lunch showcasing the finest dishes Italy has to offer:

Enjoy a **pasta dish**, a **risotto dish**, and **freshly baked pizza**, each featuring seasonal sauces and toppings. Finish off your meal with Parmesan cheese or add some Tabasco if you like spicy food.

Buon appetito!

Healthy lunch

25,50 € pp

Healthy fast and tasty!

Savour an **individually prepared salad bowl** with fresh vegetables and garnishes. Choose a topping of your own choice consisting of meat, fish or a vegetarian product.

Guests who prefer a hot meal can choose a **home-made quiche** with lots of vegetables, herbs, goat cheese or bacon.

Enjoy!



Working lunches

Streetfood lunch

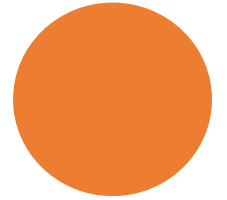
25,50 € pp

Discover the excitement of trendy street food at our food points, where we always offer at least two delicious dishes served in typical disposals.

What's on the Menu?

- 'Wok' cups: fresh and flavorful
- Gourmet hot dogs with unique toppings
- Fry & Dip: crispy fries with several dips.
- Burgers: juicy and attractive
- Sushi: fresh and delightful
- Pide: Turkish flatbread with savoury fillings.

Are you curious about the culinary delights our chefs have in store for your event? Just ask and get ready to indulge in various mouth-watering street food!



Seated lunches

Treat your guests to a savoury lunch served at the table, choosing between a 2 or 3-course menu. Our menus are thoughtfully crafted using the freshest market and seasonal products, enhanced by the chef's creative touch :

Two-course lunch*

35,00 € pp

(Choice between : soup/main dish or main dish/dessert)

Three-course lunch

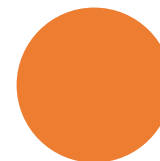
40,00 € pp

With your lunch, you can opt either for soft drinks or alcohol beverages :

*Beverage package : water & softs 5,- € pp

Beverage package lunch including a glass of wine or beer 8,50 € pp

[Contact us for more information](#)





Event catering offer

'White Signature's' talented chefs impress our clients with their exceptional daily culinary creations.

Your event participants will be delighted by the trendy and tasty dishes the chefs suggests.

In addition to the various menu propositions you'll find on the following pages, don't hesitate to ask for a tailored suggestion for your event occasion.

Whether you prefer vegan, fish, or meat, and need to include dietary requirements, the team ensures that the menu meets your needs."

Curious? Just ask, and we'll be more than happy to create a memorable culinary experience for you and your guests!

[Contact us for more information](#)



Cocktail reception

	1 hour	2 hours
<u>Formula I</u>		
White & red wine, beers, soft drinks	15,00 € pp	20,00 € pp
<u>Formula II</u>		
Cava, white & red wine, beers, soft drinks	20,00 € pp	25,00 € pp
<u>Formula III</u>		
Champagne, white & red wine, beers, soft drinks	25,00 € pp	35,00 € pp
<u>“Mocktail” Formula</u>		
Alcohol-free cocktail, alcohol-free beer, assortment of flavoured waters, soft drinks	15,00 € pp	20,00 € pp





Bits & Bites

Treat your guests to a variety of delicious platters designed for 10 people, perfect for any occasion. It's easy to mix and match different plates. Treat your guests to a variety of delicious platters designed for 10 people, perfect for any occasion. It's easy to mix and match different plates.

Vegetables, meat & cheese platter (for 10 persons)

40,- €

Tasty healthy vegetables, cheese and salami cubes with matching dips and other garnishes.

The composition varies according to the season.

Crunchy snacks platter (for 10 persons)

50,- €

A platter of different sorts of fried appetizers and matching dips, delicious during a closing drink.

*Examples: 'Bitter'balls | Cheese croquettes | chicken snacks | spicy snacks
Gyoza ... | mustard dip | mayo dip | ketchup*

Tapas platter (for 10 persons)

65,- €

A delicious platter composed of a selection of 6 different cold tapas according to market and season.

*Examples: Grana Padano cheese | Spicy chorizo | Finely chopped Coppa de Parma
Mortadella | Marinated olives | Anchovies | Peppadews - cheese-filled mini peppers | Marinated
mushrooms | Tapenades | Humus | Breadsticks & crisps | Artichokes | Pickled southern
vegetables*

A wide choice of appetizers



Discover examples of the 'Classic' selection:

Sushi, wasabi, ginger | Tartelette vitello tonnato | Pane pore, grey shrimp | Antwerp tripe, apple gel | Mini wrap, filet d'Anvers 'Ceaser' | Tataki of salmon 'madras' | 'Bieter' ball presented on lentils | Seasonal soups with garnishes | Meat on sticks & dips | Sweet sins, mini pastries, waffles, doughnuts

Appetizers classic - 3 pieces per person	13,50 € pp
Appetizers classic - 4 pieces per person	17,50 € pp
Appetizers classic - 5 pieces per person	21,50 € pp

Discover examples of the 'Deluxe' selection :

Bouillabaisse mullet | Vitello veal, 'raz el hanout', herring 'cavi' | Pumpkin soup, pulled oyster mushroom | Baked scallops, peas & morels | Fondant sea buckthorn berry, walnut | Soup of grilled red peppers and puffed rice | Tartare of scallops, small shells, sour cream & leek oil | Espresso of cauliflower, herring eggs, Ganda ham chips & grey shrimp | Tartare of Belgian Beef, crispy Grana cheese, sesame & marinated beech mushroom | Chawamushi of leek, razor shell & tarragon oil | Pana puri, artichoke tartare, sundried tomato & smoked burrata

Appetizers deluxe - 3 pieces per person	15,50 € pp
Appetizers deluxe - 4 pieces per person	20,00 € pp
Appetizers deluxe - 5 pieces per person	24,50 € pp





Walking dinners

Discover an ideal combination of individual dishes on trays and food points (with or without live cooking) including 1 dessert.

Our walking dinners are :

- **Seasonal and Market-Fresh:** All dishes are crafted with the freshest market and seasonal products, inspired by the latest catering trends and our chef's creativity.
- **Sustainable:** designed to minimize food waste while maximizing the culinary experience

4 food points formula:

Examples: Spring roll langoustine | Beef tartare, nut salad, truffle mayo oyster mushroom | Guinea fowl, pumpkin cream, broad beans & lentils, foam of salty lemon | Chocolate, coffee, orange

45,-€ pp

5 food points formula:

Examples: Bouillabaisse, mullet | Vitello calf, 'raz el hanout' & herring cavi' | Beef fillet, peas, oxtail & kohlrabi | Tail fish, Madeira, tomato & aubergines | Rhubarb, raspberry, sechuan & mango

50,-€ pp

6 food points formula:

Examples: Poke bowl, marinated salmon, Goyza & dim sum | Kefta, Greek salad, tzaziki | Flatbread, lacquered chicken brochette, coleslaw, aoli & grilled paprika | French fries, Flemish stew meat, pickle mayo, herb salad | Fish & chips | Marshmallows, whipped cream waffles

55,-€ pp

Looking for a customized formula for your event? Don't hesitate to ask about our tailor-made proposals.

Food Lover's Dinners

Did you know that White Signature's executive chef, Ivan Pintens, is a proud member of the Mastercooks of Belgium? Ivan and his talented team collaborate closely with several Belgian star chefs, infusing their culinary expertise into our menus, including those at Bluepoint.

Why choose our dinners for your next event ?

- **Market and Seasonal Freshness:** Our dinners are crafted with the finest products available, reflecting market and seasonal supply.
- **Culinary Trends and Creativity:** We stay ahead of catering trends, incorporating innovative concepts and creative dishes inspired by our chef's vision.
- **Tailored to Your Event:** Curious about the dishes we can offer for your event? Feel free to ask! Our chef will be delighted to help you create a memorable dining experience.

Exclusive 3-course dinner

59,00 € pp

[Need a 4 or 5-course dinner? Contact us](#)



Beverage formula with house wines & local beer

House wines, beer, water, coffee/tea

1.5 hours	14.50€ pp
2.5 hours	18.50€ pp

Meal formula with Sommelier sélection wine

Organic wines as well as beer, still and sparkling water, orange juice and coffee/tea

1.5 hours	19.50€ pp
2.5 hours	24.50€ pp

“Ofyr” Barbecue formulas

The raw power of steel and fire, tempered and tamed in the OFYR barbecue, leads to surprisingly refined preparations. Our chefs are highly skilled at cooking with the OFYR, creating top dishes and giving advice. It's all part of the show and a unique experience for your guests.

Explore the options for outdoor events, featuring seasonal ingredients, the latest catering trends, and our chef's creative flair. Don't hesitate to inquire about the dishes available for your event.

Classic

- Hamburgers BBQ Sausage : Chicken skewer / Beef skewer Haloumi / Kefta / Vegetables & chimi churri Assorted
- Sides : Viennese potato salad / Pasta salad with sundried tomatoes/Fresh Hawaiian rice / Fresh vegetables such as, tomato with tarragon, cucumber with radishes, beetroot, carrot, mixed lettuce, green beans
- Sauces : BBQ- , curry-, garlic-, cocktail sauce, mayonaise

42,50 € pp

Deluxe

- Main: Prawns / King crab/ Sole / Lacquered pork belly / Tomahawk / Beef picanha
- Sides : Fried corn with sea salt and butter / Sweet potatoes / Red and yellow beetroot salad /Chimichurri / Potato salad
- Sauces : Bearnaise - Smokey BBQ sauce - Bread basket with butter

49,50 € pp

Winter

- Main : Perch fillet on sea salt / Prawns / Portobello stuffed with bake cheese and vegetables / Tomahawk / Leg of lamb / Chicken thigh brochette
- Sides : Puffed vegetable assortment / Pelle chips with red onion and mushrooms
- Sauces : Bearnaise / Mustard sauce / Provençal sauce BBQ / Curry-, garlic-, cocktail sauce, mayonaise

49,50 € pp





Other culinary delights in mind?

We will be very happy to work out a tailor-made proposal for you.

Challenge us and we will work with you to find a formula that suits your event perfectly !

[Let us know about your ideas through our contact form](#)



Added value services

BluePoint is proud to be your one-stop shop for all your event needs.

In addition to our modular and fully equipped event rooms, state-of-the-art lighting and audio-visual equipment, and excellent in-house catering, we can assist you with making your imagination come to life.

Let us take care of the rest! Be sure to check out our added-value services below.

Audio-visual, IT & technical gear

Delivering an outstanding presentation requires professional audio and display equipment, which often comes at a high cost and requires technical expertise.

BluePoint offers a comprehensive range of technical products that are available in-house and managed by our expert team.

Our range of products includes:

- LED screens- Microphones
- Video recording and streaming devices
- Laptops- Switchbox - Professional long-distance clicker
- High-speed Wi-Fi or wired network... and more.

If we don't have an item you need in-house, we'll get it for you via our partners.

[Need more information about our possibilities? Consult our AV brochure](#)



Décor, lighting & animation

Are you interested in creating a special atmosphere for your event using specific decorations or are you looking for a fully themed decoration?

Do you consider hiring a DJ, a live band or even a comedian for your event?

Our event planners can assist you. They have a wide network of specialized service providers who are experienced in working on high-end projects.

Additionally, BluePoint's in-house equipment can help you build the perfect scenery:

- Staging equipment and specific furniture
- 'Easy' chairs and low tables for panellists
- Dancefloor & DJ sets
- Special light equipment
- Plants and flower decoration
- Back-drop
- And much more

[Want to discuss your ideas with our event planners ? Tell us everything in our online contactform!](#)



We are here to help



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Our societal commitment

BluePoint has obtained the Green Key label since 2013.

This label proves that the establishment respects the environment and its natural resources and that it respects the authorized quota's regarding the use of water, energy, waste and cleaning products.

Additionally, the catering department align with the following quality criteria :

- Use of local and seasonal products
- Use of organic or fair-trade products
- Seafood sourced responsible fishing suppliers
- Reduction of food waste and energy consumption
- Integration of vegan options for all offers

They enjoy working with us



(4.2/5 - 713 reviews)*



9.5/10

(89 reviews)*

* seen on September 2024

Where to find us?

BluePoint Antwerpen

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infoantwerpen@bluepoint.be

www.bluepoint.be

Follow us on socials :



From Berchem Station : 15 min. - From Antwerp Airport : 10 min. - From downtown : 20 min.

BluePoint Antwerp is ideally located !

Our venue is right at the city gates, just off the E19 highway exit. Coming by public transport? Stop at Berchem train station or Antwerp Central station.

Do your guests need to get to the airport? Our receptionist can arrange a taxi for you.



Publication reference: **BP-04092024 EN**

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BluePoint reserves the right to update its prices and conditions at any time.