



BLUEPOINT

LIÈGE



Meet. Work. Tech.

Digital signpost

Reception

Patio

Seminars

High comfort level

7 modular meeting rooms

Symposium

Marketing events

Congress

Cocktail



Team building

Conference

Latest generation sound system

Natural daylight

General Meeting

Product presentation

Green spaces

Staff day

Press conference

Secure parking

State-of-the-art technology

BLUEPOINT LIÈGE

“BLUEPOINTLiège” is located in the heart of the “Quartier des Venues” , a green environment just beside the Ourthe. This conference center is your ideal partner for the organization of all your meetings.

With 7 modular meeting rooms which can welcome up to 400 persons, the conference center is equipped with state-of-the-art technology. The comfort, as well as the flexible facilities and excellent sound system will improve the productivity of your events.

You can count on a professional team who will assist you with the preparation as well as throughout the event.

Our Chef “Euro-toques” offers you tailor made high quality catering appropriate to your event.

At your disposal:


- ✓ Seven modular meeting rooms with **NATURAL DAYLIGHT** and private patio
- ✓ A **PROFESSIONAL** team
- ✓ **QUALITY** catering
- ✓ An underground and **SECURE** parking
- ✓ **GREEN SPACES** for your outdoor events
- ✓ **STATE-OF-THE-ART** projectors and sound systems
- ✓ Very **COMFORTABLE** ergonomic furniture
- ✓ Ground floor meeting rooms, **EASY ACCESS**



We are looking forward to meeting you and to make your event a success,

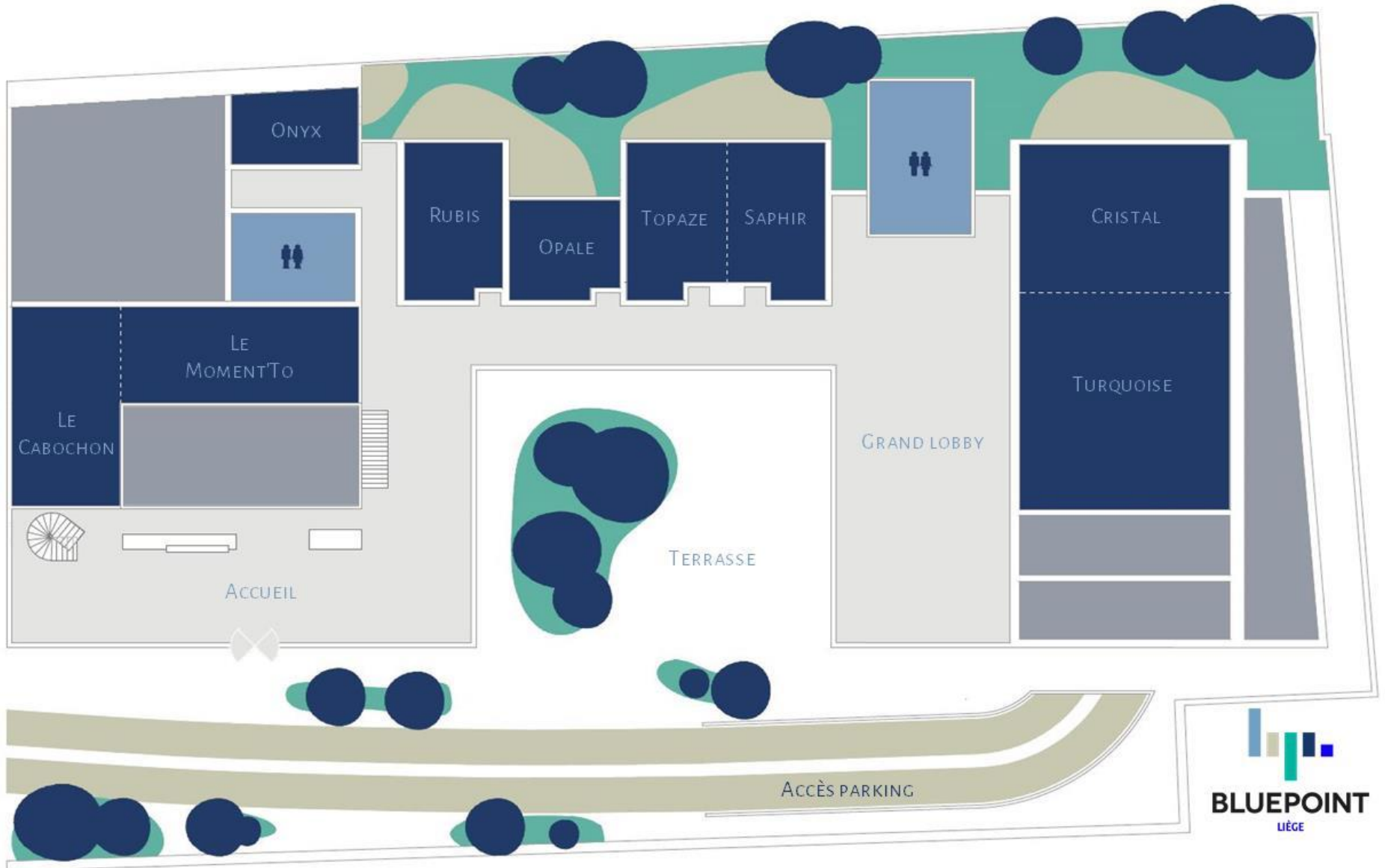
Your BLUEPOINT Liège team,

WIDE RANGE OF MEETING ROOMS

Room	Surface	Theatre	Classroom	U-Shape	Board-room	Banquet	Cocktail
Onyx	24 m ²	-	-	-	12	12	15
Rubis	40 m ²	35	19	17	20	24	35
Opale	28 m ²	20	9	9	12	12	20
Topaze	40 m ²	35	19	17	20	24	35
Saphir	40 m ²	35	19	17	20	24	35
Topaze + Saphir	80 m ²	80	45	32	39	48	80
Petit Lobby	60 m ²	-	-	-	-	-	50
Cristal	80 m ²	80	45	32	36	60	80
Turquoise	120 m ²	120	60	36	42	100	140
Cristal + Turquoise (A)	200 m ²	230	120	60	72	180	250
(A) + Grand Lobby	400m ²	-	-	-	-	260	500
Grand Lobby	200m ²					180	250
Le Cabochon	66 m ²					40	60
Moment'To	46 m ²					30	40
Terrasse	270 m ²					-	250

Depending on the set-up, the meeting rooms will be prepared with a white board, flipchart, bloc notes, pencils, water and mints.

MAP



MEET'INCENTIVE

„ALL-IN“ PACKAGES THAT MIX WORK AND FUN

- ✓ **A welcome coffee** with mini Danish pastries or muffins for the morning or the afternoon
- ✓ **A meeting room** accommodating the number of participants (audio/video)
- ✓ **A lunch** 2 courses with drinks
- ✓ **A tour of Liège** in the morning or the afternoon
- ✓ **Transport** from BLUEPOINT Liège to the place of visit and back



Accommodation possible and program « on demand »



MEET'INCENTIVE

**TAILOR MADE PROGRAM
FOR EVERY TASTE...**

THE ROYAL OPERA OF WALLONIA

The Royal Opera of Wallonia is one of the three most prestigious houses in Belgium



VISIT OF THE HISTORICAL HEART

Liège, first tourist city in Wallonia founded in the 10th century by Notger. The Cité ardente holds a rich cultural and architectural heritage



DISCOVERY OF LIÈGE « SMALL TRAIN »

After arriving at BLUEPOINT Liège, you leave for 3h of a commented trip in the city, you will travel across the historical part, the Outremeuse district, the Guillemins train station, the citadel hillside, ...



CRUISE IN LIÈGE

Boat cruise on the Meuse: Wade in the waves of the Meuse along the urban landscapes of the « Cité ardente »



CURTIVS BREWERY

The Brasserie C, a trip that will lead you from the grain fields to the glass of beer



CUSTOMISED TEAM BUILDING

CONCEPT

After a briefing to set the rules, compose the teams and most importantly motivate the troops, each group of 4 or 6 people must reproduce from a visual and gustatory point of view the plate presented by Jean-Luc Daniel.

After the deliberations of the jury led by the Chef, the winning team is awarded a trophy just before they can taste their own creations.

CULINARY WORKSHOP BY JEAN-LUC DANIEL



This activity is proposed from 15 people and has a duration of 1h30 excluding tasting the dishes.



FULL DAY MEETING PACKAGES

The **'PACKAGE'** includes :

- ✓ A welcome coffee with mini Danish pastries
- ✓ A coffee break « intense » all day long
- ✓ A lunch of your choice (see list below)
- ✓ A meeting room accommodating the number of participants
- ✓ whiteBoard, flipchart, bloc notes, pencils, water and mints

'Express' (min. 10 pers.)

A sandwich lunch offering a selection of 4 sandwiches and 2 mini pastries per person, beers, soft drinks, water, coffee and tea.

'Blue' (min. 10 pers.)

Aromated water infused with fruits and herbs and the traditional coffee, tea and juices. Fruit basket, yoghourt, cereal bar, ...

A lunch with cold or warm soup depending on the season, a quiche, a salad and quinoa tabbouleh.

Selection of fruit and chocolate desserts. Beer, softs, water, coffee and tea.

'StreetFood' (min. 10 pers.)

A varied buffet lunch with mini burgers, pita, wraps, ... Two desserts per person, two glasses of wine and beer, water, coffee & tea.

'Business' (min. 10 pers.)

A 2 course lunch

glasses of wine or beer, water, coffee and tea.



À LA CARTE

Coffee breaks (1/2 day)

« Intense »

Coffee, tea, fruit juices, water and biscuits in the meeting room

« Blue »

Coffee break « Intense » with mini pastries or muffins or a fruit basket

« Bien-être »

Coffee break « Intense » with aromated water infused with fruits and herbs, yoghurt, fruit basket, selection of healthy snacks

Breakfasts

These are served with coffee, tea, fruit juices and water

« Sur le pouce »

Danish pastries and a fruit basket

« Fraicheur »

Danish pastries, fruit salad, yogurt and a fruit basket

« Continental »

Selection of bread and mini Danish pastries, salty (jam, cheese) and sweet spreads (3 kinds of jam and chocolate), yogurt, fruit salad and a fruit basket

« Luxe »

Selection of bread and mini Danish pastries, salty (jam, cheese, smoked salmon) and sweet spreads (3 kinds of jam and chocolate), scrambled eggs and spreads (bacon, tomatoes, red beans), yogurt, fruit salad and fruit basket



LUNCH

Sandwich lunch 'classic'

Consisting of 4 mini sandwiches per person with varied, seasonal spreads, mini pastries, coffee & tea.

Bagels of homemade meatballs and tartar sauce – wraps with Italian ham, dried tomatoes and fresh cheese – Chili buns with tuna salad, red onions and fines herbes – mini baguette with Brie de Meaux, syrup of Liège and dried fruit – mini baguette with steak tartar and pickles – chicken wraps, pineapple, coriander and pine nuts – bagels with smoked salmon like gravlax (honey-dill) – chili buns with mozzarella, green olive tapenade and basil – etc.

Sandwich '+' (min 10 pers.)

Soup, three mini sandwiches with varied, seasonal spreads (see "sandwich lunch 'classic'", selection of mixed salads and desserts, coffee & tea.

Street Food (min 20 pers.)

Selection of mini pita, burgers, wraps or pizza (3 pieces per person): veggies and spreads, selection of desserts, coffee & tea.

Cold : Ricotta wraps, roasted veggies, pesto – wraps with smoked salmon like Gravlax – wraps with italian ham, dried tomatoes and black olives - ...

Hot: Mini beef burger with "Vieux conté' cheese – chicken burger, curry saus, corn – Zalm burger with fresh herbs mayonnaise – chipolata hotdog, crunchy bread and pickles cabbage - ...

Pita: Mini chicken gyros pita, yoghurt, pepper – merguez lamb pita, feta, cucumber, tzatziki – chili corn carne wraps, red beans - ...

Pizza of the day - Pizza du jour – sweet potatoes – mini french fries - ...

Desserts: Liège's waffle – whipped cream –pancakes with syrup of Liège – smoothie - ...



Each catering concept includes vegetarian options



TRENDY LUNCH

Tasty bowls (min 20 pers.)

Variety of jars (2 ½ per person), mini pastries, coffee & tea.

Roasted salmon with sesame, vegetable wok and « Asian » noodles with teriyaki sauce – red mullet filet, potatoes, mustard made in the traditional way and onions – meat loaf made with poultry, medina onions, coriander tabbouleh and dried grapes, pesto sauce – fennel and pepper gyros, tzatziki sauce – pasta salad, vegetables from the south, arugula salad and Parmesan cheese – etc.

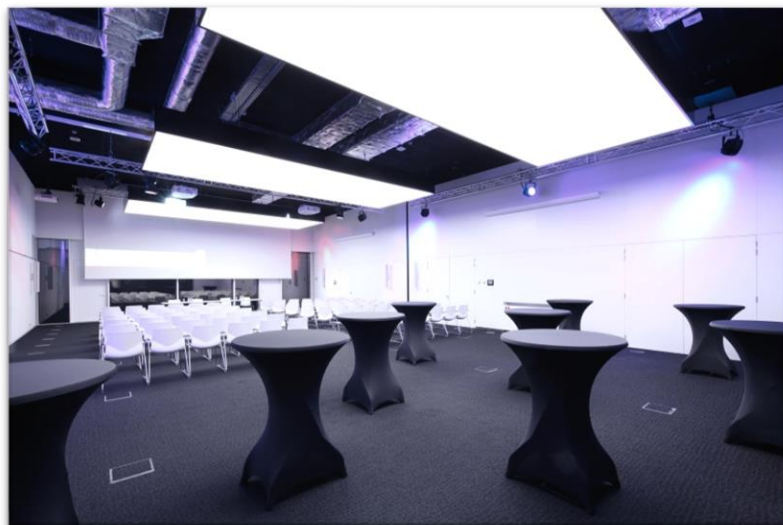
BLUE lunch (min 10 pers.)

Assortment of cold or warm soup depending on the season, a quiche, a salade and a quinoa tabouleh, selection of fruit and chocolat dessert, coffee & tea.

Goats' quiche, zucchini and dried tomatoes – smoked bacon dices quiche and onions – scampi and leek quiche – chicken and mushroom quiche – etc.



Each catering concept includes vegetarian options



WALKING LUNCH/DINNER

Street Food (min 40 pers.)

Selection of 3 cold and 3 hot dishes in a "street food" style served in a buffet (heat lamps and individual ecological disposable packaging or cups).

Burger with duck confit, Brillat-Savarin IGP cheese, marinated red cabbage - carbonara pasta - smoked salmon wraps - salmon and broccoli quiche - bulgur and spicy chicken tabbouleh - fresh salmon and guacamole tacos - chicken fajitas

Selection of desserts coffee & tea.

The real Liège's coffee with pekete – mascarpone cream and macaron



WALKING LUNCH/DINNER

BISTRONOME *(min 30 pers.)*

Selection of 6 tasting dishes served in verrines, cups and plates (2 cold, 2 hot and 2 desserts)

GASTRONOME *(min 40 pers.)*

Selection of 8 tasting dishes served in verrines, cups and plates (3 cold, 3 hot and 2 desserts)

Example of cold dishes:

Marinated salmon carpaccio - fig condiments

Marinated beef with juniper berries and tarragon

Winter panzanella with beets

Example of hot dishes:

Scallops - creamy parsley root - beurre blanc

Parmentier of duck confit

Fregola with broth - pancetta - espuma of parmesan

Example of desserts:

Chocolate cream - dried fruit granola

Panna cotta - passion cream



Les formules 'walking dinner' sont prévues pour être dégustées aisément autour de tables hautes

BUFFET

STREET FOOD (min 40 pers.)

Selection of cold and warm dishes like « street food »

Caesar salad – zalm burger with herbs mayonnaise – mini french fries

Smoked zalm wraps like Gravlax – mini chicken gyros pita, yoghurt, pepper

Pizza of the day – fresh pasta cone, guanciale, parmigiano reggiano

Chicken nems, oriental saus – veggies wok, yellow curry and noodles

Selection of desserts, coffee & tea

Liège's waffles, whipped cream – lacquemant syrup and pancakes – smoothies

ASIAN (min 40 pers.)

Soup, selection of cold and warm Asian dishes, veggies, spreads

Tom khai kai soup – sushi and maki selection – prawns nems – crab and mango salad – caramelized pork – schrimps ravioli with Thai soup – roasted chicken brochette – crispy chicken with lemon – Cantonese rice – Chinese noodles

Selection of desserts, coffee & tea

Exotic fruitsalad with ginger – panna cotta with passion fruit – roasted mango with Japanese pepper – poached pineapple with Hibiscus tea

MEDITERRANEAN (min40 pers.)

Soup, selection of cold and warm Mediterranean dishes, veggies, spreads

Quinoa salad, red and green lentils, zalm, hazelnut – tomato salad, feta, anchovy saus and parmesan – burrata mousse, red tuna, parmesan crumble with hazelnut – Basquaise chicken slice, cilantro – 'pissaladière niçoise' – grilled octopus, fine lemon puree – risotto of the season

Selection of desserts, coffee & tea

Panna cotta with red fruits – chocolat cream with hazelnut and granola – orange salad with cinnamon and mint - tiramisu

The 'walking dinner' formulas can be easily eaten on standing table.

BUFFET

Culinary workshops (min 50 pers.)

Four workshops "themed cooking" (show cooking)

Products authenticity – flavours and modernity in the presentation and respect of the traditions

Asian

Starter : zalm sashimi and pickles veggies, avocado mousse, caramel saus with ginger

Main course : Green curry wok with shrimps, basmati rice

Dessert : Panna cotta with coconut, fried pineapple and Japanese curry

Mediterranean

Starter : Vitello tonnato , tuna saus, Talgiaches olives

Main course: Seasonal risotto (milanese, truffels, asparagus, etc.)

Dessert : The real tiramisu

France

Starter: Homemade country terrine, seasoning, grilled bread

Main course: Charolais grilled beef nuts – bearnaise saus – grenaille potatoes with thyme – cherry tomato salad

Dessert : chocolat fondant with 75 % cacao – bourbon vanilla cream

USA

Starter : Caesar salad (fine chicket slices, golden crusts with olive oil, Roman salad, the real saus of Mr Gardini)

Main course: Traditional chili corn carne, yoghourt saus, guacamole, over potatoes and crunchy baguette

Dessert: pancakes minutes



Les formules 'buffet' sont prévues pour être dégustées aisément autour de tables hautes

MENU «La table de Jean Luc Daniel »

Examples – according to the season

The menu can be personalised according to your expectations
(In the evening, in the weekend min. 25 persons)



- 2 courses Business
- 3 courses Classic
- 4 courses Découverte
- 5 courses Dégustation



Fregula – low cooked eggs - guanciale - parmesan emulsion

Red tuna tartar – avocado mousse

Pumpkin capuccino with hazelnut oil – bruschetta with carrot caviar

Guinea fowl stuffed with mushrooms - potatoes espuma

Cod filet – artichoke puree – lemon muslin

Selection of cheese by Le Clos du Gourmet

Gianduja chocolat cream – nougatine with pain de seigle

Coffee with mini desserts

COCKTAIL



Formule I

Kir, white & red wine, beer and fruit juices

30 minutes

1 hour*

2 hours*

*Extra 30 minutes

Formule III

Champagne, white & red wine and fruit juices

30 minutes

1 hour*

2 hours*

*Extra 30 minutes

Formule II

Cava, white & red wine, beer and fruit juices

30 minutes

1 hour*

2 hours*

*Extra 30 minutes

Belge

White & red wine, different kinds of Belgian beer, fruit juices

30 minutes

1 hour*

2 hours*

*Extra 30 minutes

FORFAITS 'DRINK'

Forfait 'soft'

Water, soft, beer and fruit juices

Forfait 'drink'

1/2 bottle of wine, beer, water, soft and fruit juices

Forfait 'drink +'

1/2 bottle of **superior** wine, beer, water, soft and fruit juices

AMUSE-BOUCHE

Formule I

Selection of warm and cold appetizers, 3 pp

Formule II

Selection of warm and cold appetizers, 5 pp

Formule III

Selection of warm and cold appetizers, 6 pp
& 2 mini pastries

A la pièce Salt and sweet appetizers

Cold appetizers

Smoked salmon wraps, sour cream and dill – Provencal bruschetta with parmesan – duck verrines with apples – Andalusian gazpacho – foie gras, gingerbread and vanilla pineapple confit – etc.

Warm appetizers

Caramelized chicken brochette – scampi tempura with house made tartar sauce – Italian croque monsieur, truffle flavor – mini shrimp croquette – mini cheese croquette, sauce liégeois – scallops, muslin & green lemon peel, etc.

Sweet appetizers

Mini éclairs – macaroons – lemon pie – vanilla & chocolate bars – almonds & apricot pie – coco & passion fruit financier cake – pistachio & raspberry quarters – almond cake – etc.



D'AUTRES ACCOMPAGNEMENTS



Mini sandwiches

Selection of closed soft mini sandwiches with filling

Truffle omelette with smoked duck breast – homemade smoked salmon with cottage cheese and herbs – ham and cheese, like a club sandwich – crab salad with mimosa egg and onions – tuna salad with red onions – curry chicken, carrots and lemon – meat salad with pickles – turkey filet with tarragon – Cobourg ham and candied tomatoes

Selection of trendy closed mini sandwiches with filling

Wraps with smoked salmon and Philadelphia – mediteranean bread with Serrano ham and salad – Marinated raw salmon like Gravlax – grey shrimps with mustard – beef tartar with pickles – scrambled eggs with truffle – italian ham and pignon de pin – candied tomatoes, salad & parmesan

Cheese & vegetables platter (for 10 persons)

Abbey cheese – carrots, cucumber – radishes – cauliflower – broccoli – cherry tomatoes – grissini – cocktail sauce – mustard

Tapas plate (for 10 persons)

Dried tomatoes tapenade – selection of olives – tortilla with vegetables from the south & chorizo dices – Mediterranean focaccia – « wedge » potatoes – tempura scampi – marinated chicken brochette – aioli sauce with saffron, cocktail and barbecue sauce

Dessert buffet

Selection of 4 verrines and mini pastries per person: *Chocolate trio, speculoos tiramisu & lemon mousse – cuberdons panna cotta – raspberry mousse – mango mousse – café liégeois – mini raspberry and passion fruit Bavarian – chocolate crisp – miserable – Black forest cake – speculoos Bavarian – apple tatin pie – mini éclair and mini profiteroles – seasonal fruit salad – chocolate fountain and fruit brochette (from 30 persons)*

Cheese buffet

Selection of mature cheese, selection of bread, salad and dried fruit

SUGGESTIONS

Furniture

Staging equipment two m²

Armchair or 'Easy chairs'

Bar

Rental dance floor

Rental LED dance floor

DJ

Flowers

Centerpiece

Flower arrangement

Plants

Lighting

Spots for special effects

Services

Technical assistance *

Test projection (dry run)

Security agent *

(Mandatory during the we and between 7:30 PM and 7:30 AM)

Hostesses

Badges

Personalized use of the 'video wall'

* rate indication – price on demand and according to the type of your event.



TECHNICAL EQUIPMENT

Projection / Screen

Projector 7 500 lumens 3LCD WUXGA

Projector 5 200 lumens 3LCD WUXGA

Double projection (8m x 3,5m)

Mobile projector Full HD 3 000 à 6 000 lumens

LED screen Full HD 75"

LED screen Full HD 65"

LED return screen 40"

Wireless presenter



Sound equipment

Table microphone

Portable, 'Madonna' or tie microphone

Recording (mp3)

Mobile sound kit



IT equipment

Laptop

Switchbox pro

Rental printer

WIFI

High speed internet (cabled)



Simultaneous translation

Integrated translation cabins

Translation headsets

Interpreters

TOOLS FOR GREATER AUDIENCE ENGAGEMENT

Videoconference

The Lifesize videoconferencing system offers unparalleled audio-visual quality and is very easy to use. Thanks to a universal platform, you can participate in the meeting and exchange data from anywhere in the world via any communication device. And icing on the cake, we take care of the whole installation for you!



Technologies

All our rooms are equipped with a high definition LED projector or display, a wireless connection, as well as a digital flipchart (SmartKapp). Our larger rooms are equipped with an audio control room and offer perfect acoustics. The **CrowdBeeper** allows you to share your presentation live on all the tablets or smartphones in the meeting. Use the **Catchbox** (microphone to launch) during question and answer sessions to give your participants the opportunity to speak in a fun way. The **HoloLens**, on the other hand, will allow you to make demonstrations in augmented reality. Translated with www.DeepL.com/Translator

Event application

The use of an application for your event is certainly an advantage for your participants. This gives them information about the program, the speakers and participants, but it is also an added value for you as an organizer. It is an interactive tool that encourages more active participation and, indirectly, a better return on investment.



TOOLS FOR GREATER AUDIENCE ENGAGEMENT

LIVE STREAMING



Streaming “classique” package

the whole day(max. 8h)

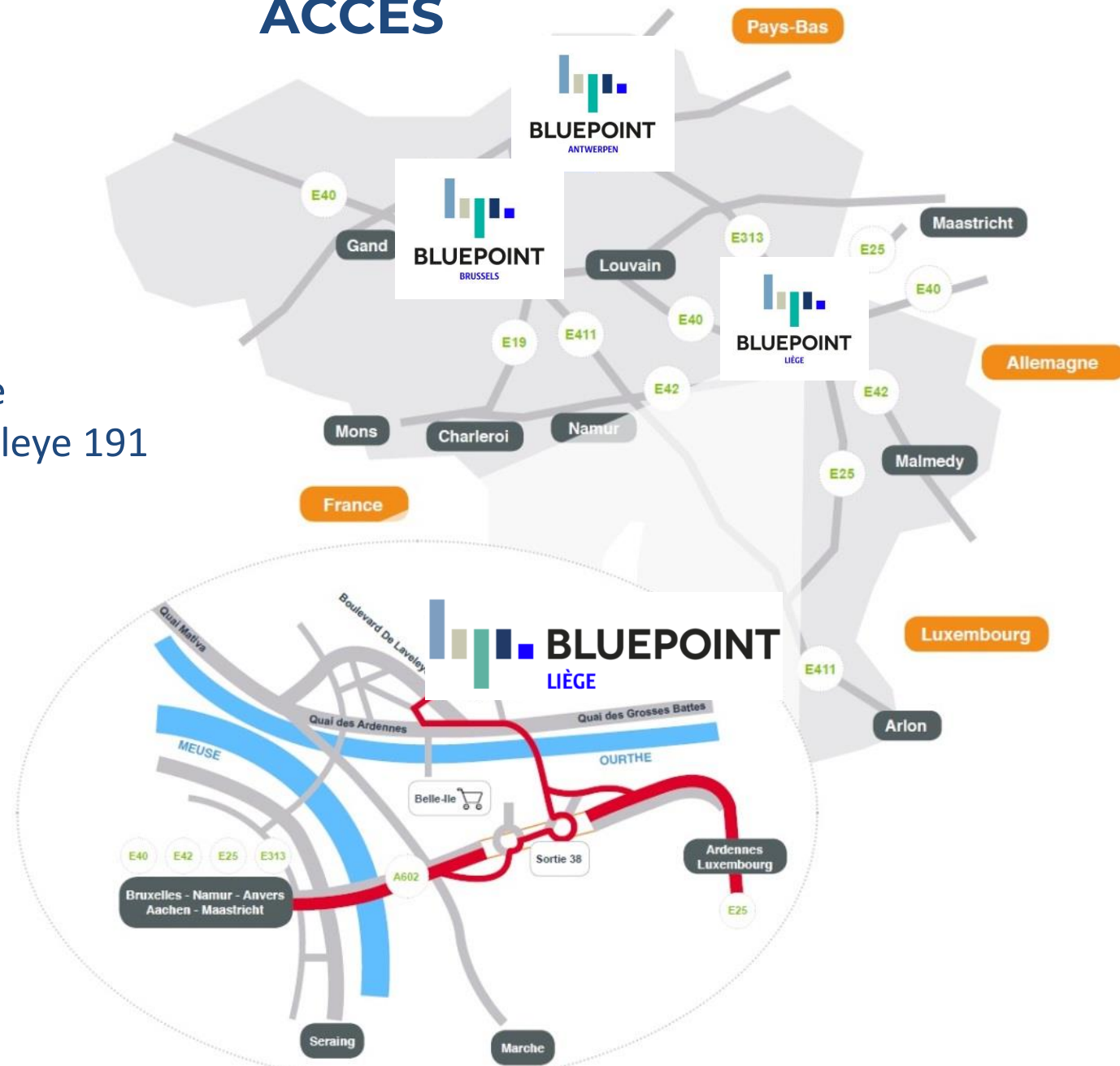
- Rental of a standing camera (video recording of the speaker)
- Audio-set rental (audio recording of the speaker)
- Rental of streaming equipment for the video and audio transmission of the speaker, as well as his presentation
- On-site technician
- Transport and installation
- Custom web page that can be password protected if necessary
- A maximum of 250 simultaneous streams

Supplement streaming PRO

- Rental of a second camera (video recording of the panel of speakers and/or participants)
- Video control room rental for video mixing
- 2nd technician on site

ACCES

BLUEPOINT Liège
Bd Emile de Laveleye 191
4020 Liège



CONTACT

A PROFESSIONAL TEAM ASSISTS YOU IN ORGANIZING YOUR EVENT

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Terms & conditions for reservations



1. Applicability of the General Terms and Conditions

These General Terms & Conditions apply to the organisation of events, meetings, seminars, lunches and receptions, including catering, technical and logistical services and all other services provided at the premises of Agoria Real Estate NV whose headquarters are located at Boulevard A. Reyers 80, 1030 Brussels; VAT: BE0403 263 444 – RPR Brussels. The premises are located in buildings owned by Agoria Real Estate NV, including the building located at Boulevard A. Reyers 80, 1030 Brussels, at Boulevard Emile de Laveleye 191 in 4020 Liège, and at Filip Williotstraat 9, in 2600 Berchem.

The customer accepts these Terms and Conditions by the mere act of placing an order with Agoria Real Estate NV. Deviations from these terms are only valid if they have been accepted in writing by Agoria Real Estate NV, either because they have been stipulated in the special conditions of the quotation submitted by Agoria Real Estate NV, or because they are the subject of a specific agreement between the Parties. In such a case, these General Terms & Conditions shall continue to apply to all aspects for which there are no express exemptions.

2. Reservation

In order to be validly reserved, an event must be the subject of a quotation signed by the customer and returned to Agoria Real Estate NV. The reservation Contract enters into force only when Agoria Real Estate NV has given its written confirmation. Each document signed by the Customer bounds the signatory in his/her own name, as well as the person or legal person on whose behalf the signatory is acting.

At the time of the reservation, the Customer shall inform Agoria Real Estate NV of the subject of the event as well as the event's target audience.

3. Confirmation of the number of participants and the programme

The Customer undertakes to inform Agoria Real Estate NV no later than 15 calendar days before the event of the estimated number of participants for each service. No later than two calendar days before the event, the Customer must confirm in writing the final number of participants to Agoria Real Estate NV. If the number of participants declines between the date of reservation and the event, Agoria Real Estate NV reserves the right to propose a different room to match the size of the group and costs may be charged accordingly, pursuant to Article 5.

The Customer undertakes to comply with the pre-agreed times for the event. In case of overtime resulting from non-compliance with the pre-agreed times for catering services, the customer will pay a surcharge of 35.00 euros net per commenced hour and per Agoria Real Estate NV staff member who is performing this service.

4. Reduction in the number of participants

Should the Customer reduce the number of participants in the event, he/she shall be charged the following amounts by Agoria Real Estate NV, depending on the date on which Agoria Real Estate NV is informed in writing of this reduction:

- Up to 3 calendar days before the event, Agoria Real Estate NV shall accept a reduction of up to 15% of the total number of participants originally provided without claiming any compensation. In such a case, the price shall be invoiced on the basis of the reduced number of participants. Where the total number of participants originally indicated is reduced by 16% and/or more, compensation shall be charged that is calculated in accordance with the cancellation terms stipulated under Article 5.

- From 2 calendar days before the event, the number of participants specified in the reservation will be fully invoiced, regardless of whether the number of participants has been reduced.

5. Cancellation of an event or service ordered

If the customer fully cancels the services ordered, the following fixed lump-sum indemnity shall be due to Agoria Real Estate NV, depending on the date on which Agoria Real Estate NV is informed in writing of the cancellation:

- If cancellation takes place **more than seventy calendar days prior to the event: 5%** of the total estimated cost upon reservation.
- If cancellation takes place **within seventy calendar days prior to the event date: 25%** of the total estimated cost upon reservation.
- If cancellation takes place **within fifty calendar days prior to the event date: 50%** of the total estimated cost upon reservation.
- If cancellation takes place **within twenty calendar days prior to the event date: 75%** of the total estimated cost upon reservation.
- If cancellation takes place **within three calendar days prior to the event date: 100%** of the total estimated cost upon reservation.

6. Intended purpose of the rooms

The Customer may use the rooms exclusively for the intended purpose specified in the reservation Contract. Any change to the specified purpose will automatically lead to a review of the Contract.

Should the rooms not be booked for private use (paid access or not), the Customer must provide adequate and efficient security services to ensure that the event runs smoothly without incidents and that damage to the installations of Agoria Real Estate NV is prevented.

Agoria Real Estate NV provides the Customer with rooms and equipment in perfect condition. The Customer undertakes to keep the rooms and equipment in the same condition, which also implies taking into consideration the general safety guidelines of Agoria Real Estate NV. In the case of damage, whether caused intentionally or unintentionally, to installations or infrastructure of Agoria Real Estate NV, those who caused it and those who organized the event shall be held liable jointly and severally. Unless agreed otherwise, the damage will be billed to the Customer.

Agoria Real Estate NV reserves the right to cancel entirely and immediately, or to stop an event, without incurring any penalties or costs, if the event conflicts with the law or poses a threat to public order. In that case, the total estimated price remains payable by the Customer.

7. Catering

The Customer is not allowed to use his/her own catering service in the rooms provided by Agoria Real Estate NV unless expressly stated in the Contract. If the Customer provides his/her own catering, he/she will be charged a corkage and/or tableware (cutlery/crockery/glassware) fee in any case.

8. Prices

Prices for services are set out in the quotation submitted by Agoria Real Estate NV. They are expressed in euros or in the currency agreed between the parties; they are calculated net and discount free.

No commissions on the quoted prices shall be paid to brokers or agents unless expressly stated in the Contract.

9. Invoicing

A deposit of 50% of the estimated amount must be paid to Agoria Real Estate NV for all reservations. This advance payment is 75% for international customers. Invoices will be issued once the price quotation(s) has/have been signed. Agoria Real Estate NV reserves the right to refuse access to the rooms and the use of the equipment if the client has not paid the deposit at the latest on the date of the event.

Purchase order numbers and accurate billing data should be provided to Agoria Real Estate NV by the time the reservation is confirmed. Should this information be amended at a later stage, the Customer will have to pay an administrative fee of 15 euros to edit the invoicing data.

10. Payment

Invoices are payable, net and without discount, within 30 days of the invoice date by transfer to the bank account number BE04732029408431 (CBC) or BE79410064050133 (KBC) held by Agoria Real Estate NV.

All invoices still unpaid by the due date shall, ipso jure and without further notice, be increased by 15% (with a minimum of 50 euros), as lump-sum compensation. Furthermore, late-payment interest at a rate of 1% per month shall, ipso jure and without further notice, be payable from the due date, where the interest of each month is payable for the whole month.

11. Complaints

Complaints or objections regarding invoicing should be submitted in writing within eight days of the invoice date. Later objections will not be taken into account.

12. Liability

Agoria Real Estate NV cannot be held liable for the damage, destruction or theft of objects or effects brought by the Customer or his/her guests to the premises of Agoria Real Estate NV.

Agoria Real Estate NV can only be held liable for damages resulting from the incorrect execution of the services. Complaints or objections regarding services should be submitted in writing within eight days of the invoice date. Once this deadline has passed, our performance will be considered as definitively accepted. Where food and drinks are delivered, no more complaints are possible after use.

Agoria Real Estate NV can only be held liable for its own gross negligence, excluding any liability for any form of indirect damages (including lost profits or revenues) and for any claim whatsoever that would be brought by third parties against the Customer. In any case, the liability of Agoria Real Estate NV remains limited to the lesser of the following amounts as a maximum: (i) either the amounts paid by the Customer during the 12 months prior to filing the claim (ii) or an amount of 10,000 euros, regardless of whether the claim was adjusted to a contractual or extra contractual basis. The Customer shall indemnify Agoria against all third-party claims which would be based on or connected with the execution of the Contract.

13. Force majeure

Are considered as force majeure any circumstances which are beyond the control of the parties and prevent the execution of the Contract, including but not limited to strikes, fire, mobilization, confiscation, embargo, prohibition of currency transfer, riots, terrorist acts, lack of means of transport, general scarcity of raw materials, and restricted energy use. Agoria Real Estate NV cannot be held liable if any of these conditions occur.

14. Severability Clause

Should any provision of these General Terms and Conditions or the contract to which they apply be deemed illegal, void or unenforceable in whole or in part under the applicable law, this shall not imply that the remaining provisions of these Terms and Conditions or contract are null, void or unenforceable as a result.

15. Applicable law and jurisdiction

This Contract is governed by Belgian law. Any dispute regarding the validity, interpretation or execution of this Contract shall fall within the jurisdiction of the courts of the registered office of Agoria Real Estate NV.

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