



what we are doing to be

GREEN

Sheraton Brussels
Airport Hotel

has introduced a number of programs to offer you the choice of going Green when booking your next meeting.

Here are just a few examples of the eco-friendly initiatives you may experience throughout your stay.

Discover how we're making sustainability a top priority.

GREEN MEETINGS STARTING FROM €85/DAY

- Green Printing services
- Sustainable food menu: 100% Belgian Menu, all the dishes and "à la carte menu" are only made from local products. This positive initiative highlights and promotes local producers, their know-how, while being environmentally friendly.

GREEN ROOMS

- Make a green choice - Decline housekeeping service. Guests have the option to use the housekeeping service on alternate days, in order to assist our conservation efforts.
- Environmentally friendly alternatives for bottled water

Sheraton Brussels Airport Hotel

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sheratonbrusselsairport.com



Day meeting package including:

- The use of the conference room
- Coffee Buffet (coffee, decaffeinated coffee, a selection of "fair trade" teas, fresh fruit juice, seasonal Belgium fruits, Belgian Abbey cheese cubes and Belgian chocolat)
- "100 % Belge" sandwich buffet consisting of:
 - 3 Sandwiches (local cheeses, marinated vegetables,...)
 - Selection of salads
 - Homemade desserts
- "fresh" water
- Technical equipment: Lcd -projector; Flipchart;screen.
- 2 EUR donation to Unicef per participant
- For the duration of the seminar a free parking spot will be granted for the participants in the hotel car park driving a full hybrid car(without reservation and upon availability)

All taxes included.



centpourcentbelge.be *
opentopbelgisch.be

100% BELGIAN

Our hotel offers its customers the opportunity to eat a "100% Belgian" menu, also for 'à la carte' dishes.

This positive initiative highlights and promotes local producers and their know-how, while also being environmentally friendly.

Starters:

Tomatoes stuffed with grey shrimps
OR
Salad "Liegeoise"
OR
Asparagus

Main Courses:

Roasted chicken, braised Belgian endives, caramelized potatoes and Bintje potatoes
OR
Codfish "Ostend style"
OR
Rack of porc with stewed of Brussels sprouts

Desserts:

Strawberries
OR
Tart of pears from Haspengauw
OR
Cheese cake with plums

These menus can be adapted according to the season or market conditions.