

Meetings, banquets & events



VAN DER VALK
HOTEL NIVELLES-SUD



*... a world
of possibilities!*

FOREWORD

Dear Sir/Madam,

Due to its exceptional location at the very centre of communication links in Belgium, **Hotel Nivelles-Sud** is unquestionably the ideal place to organise **professional or private events**.

Situated less than 30 minutes by car from Brussels, Charleroi, Mons and Louvain-la-Neuve, our hotel has a large free car park (450 places) and several Tesla® charging points. The international airports of Brussels and Charleroi are very accessible as well as the Brussels-South railway station (Thalys, Eurostar, ICE and TGV). In addition, the international motorways which are near our hotel means that we are less than an hour's drive from Antwerp, Bruges, Liege or Lille and less than a three hour drive from Paris, Amsterdam, Cologne or Luxembourg. **You will experience your meetings in an entirely relaxed atmosphere just a short distance from the capital of Europe.**

The hotel is currently undergoing a large-scale expansion to be able to offer its guests even more flexibility. As from autumn 2019, **40 extra rooms will be added to the 115 existing ones and 17 new reception and meeting rooms with coffee corners which are completely modular and can accommodate up to 750 people depending on how the room is laid out.** There is also a wellness centre with an indoor pool, in addition to our outdoor pool, a fitness room, a brasserie-type restaurant, a bar and a completely new restaurant. **As you can see, your comfort and satisfaction remain our priority.**

As you can see, your comfort and satisfaction remain our priority.

Through these few pages, we are able to offer various **business packages or special arrangements for private events** specially designed for you. Whether you would like to arrange an intimate breakfast meeting for employees or impress your customers by means of a day-long seminar ending with a gastronomic meal or hold an unforgettable team building activity, we can take care of it. Has the date of your wedding or family party been fixed? Then consult us. We will do everything possible to satisfy your wishes and facilitate your life.

So now you know. Choosing Hotel Nivelles-Sud for all your events means a world of possibilities is open to you.

Looking forward to welcoming you to Hotel Nivelles-Sud,

Bob Wohrmann,
Manager



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MEETINGS

As from
autumn
2019

FLAT RATES

MEETING FLAT RATE | € 15 PER PERSON

halfday – to be added to cost of any room rental

- **In the room** : desk sets, notepads, ballpoints, peppermints and bottles of water
- **Equipment** : flipchart, projector and screen
- **In the coffee corner** : unlimited coffee, tea, water, soft drinks, fruit drinks and petits fours

BREAKFAST FLAT RATE | € 23 PER PERSON

*Mornings only up until noon
including room rental as from 15 people*

- **In the room** : desk sets, notepads, ballpoints, peppermints and bottles of water
- **Equipment** : flipchart, projector and screen
- **In the coffee corner** : mini croissants and chocolate croissants (2 per person), fresh fruit basket and unlimited coffee, tea, water, soft drinks and fruit drinks

BREAKFAST BUFFET FLAT RATE | € 30 PER PERSON

*Mornings only up until noon
including room rental as from 15 people*

- **In the room** : desk sets, notepads, ballpoints, peppermints and bottles of water
- **Equipment** : flipchart, projector and screen
- **In the restaurant** : unlimited access to the breakfast buffet up until 11 am (10.30 am weekends and official holidays)
- **In the coffee corner** : unlimited coffee, tea, water, soft drinks, fruit drinks and petits fours



Need a
residential seminar ?

**155 fully
equipped rooms**
are at your disposal (*)

COMPANY FLAT RATE | AS FROM € 45 PER PERSON

Daily flat rate – minimum 15 participants – including room rental

- **In the room** : desk sets, notepads, ballpoints, peppermints and bottles of water
- **Equipment** : flipchart, projector and screen
- **In the coffee corner** : mini croissants and chocolate croissants (2 per person), fresh fruit basket and unlimited coffee, tea, water, soft drinks and fruit drinks
- **In the coffee corner in the morning** : unlimited coffee, tea, water, soft drinks, fruit drinks and fresh fruit basket
- **In the coffee corner in the afternoon** : unlimited coffee, tea, water, soft drinks, fruit drinks and petits fours
- **A la carte lunch in the restaurant** :

► **Business Lunch
(buffet style)**

€ 45 per person
(water and soft drinks on the table)

► **Open sandwiches or wraps
(buffet style)**

€ 45 per person
4 per person
(water and soft drinks on the table)

► **3 courses**

€ 50 per person
single choice for all participants
(water and soft drinks on the table)

Wine supplement : € 7 per person

If you would like to continue your meeting after your event,
we can offer **after-work formulas as from € 13 per person**
(consult us to work out the after-work programme).



EQUIPMENT

All our rooms are equipped with a flipchart, projector and screen. You may also have access to other equipment subject to a minor supplement:

▶ Additional flipchart with paper and felt pens	€ 15
▶ Data X VGA projector with screen	€ 68
▶ Installation of two microphones and sound system	€ 150
▶ Extra microphones available (handheld, clip or wireless microphones)	€ 30 /per item
▶ Lectern	€ 10
▶ Giant screen (320 cm X 240 cm)	€ 100
▶ Laser pointer	€ 15
▶ Podium	price on request



As from
autumn
2019

BANQUETS

COCKTAIL RECEPTIONS

There are two cocktail reception formulas:

- ▶ Sparkling wine or sparkling kir € 17 per person
(€ 7 per half-hour suppl./person)
- ▶ In-house champagne € 30 per person
(€ 10 per half-hour suppl./person)

With these formulas, unlimited drinks are served for one and a half hours.
They are accompanied by an assortment of five hot and cold spring rolls per person
including wine, soft drinks, fruit drinks and water.

The cost of room rental is not included.



SANDWICH RECEPTIONS

Types of bread available:

- | | |
|--------------------------------------|-------------------|
| ▶ Soft open sandwich | € 3.00 / per item |
| ▶ Rustic-style open baguette | € 3.00 / per item |
| ▶ Open full grain brown bread | € 3.50 / per item |
| ▶ Wrap | € 3.00 / per item |

Choice of fillings :

steak tartar • tuna salad • spicy tuna salad • chicken curry salad • surimi
 shrimp salad • smoked salmon • cheese & pickle • brie & Liege syrup
 beef carpaccio, roquette & parmesan • tomato, mozzarella & pesto
 Parma ham & tomato pesto • Philadelphia cheese & salad • glazed duck & onion confit
 meat salad • breaded chicken & tartar sauce

BANQUETS

Hotel Nivelles-Sud's method of organising banquets means it can provide a room that is perfectly adapted to your needs (minimum 30 persons). Our teams will take care of setting the tables and decorating them with artificial flowers and candles. And there is no problem if you prefer a stand-up buffet. We will do everything possible to satisfy your every wish.

In order to plan your meals, please find below a large choice of appetizers, dishes, menus, buffets, etc. So go ahead, anything and everything is possible.

• Appetizers •

► Canapés € 2.50 / each

Salmon carpaccio with lime and ginger
Cone filled with foie gras mousse
Spoonful of beef carpaccio, truffle oil and parmesan
Ham and mozzarella
Smoked duck with marshmallow
Praline of foie gras, fig confit
Oriental taboulé
Smoked salmon wrap & Philadelphia cheese spread

► Appetizers € 3.00 / each

Marinated chicken wings
Assortment of raw vegetables and sauces
(radishes, carrot sticks, cauliflower and celery pieces)
Capuccino of lobster soup
Beef carpaccio with truffle oil
Red tuna carpaccio, wakame and grilled sesame seed oil
Snail cassiolette, butter, tomato and garlic
Zeeland mussel cassiolette
Goat's cheese, Namur curly lettuce and pine nuts
Oysters
Savoury macaroon duck in orange flavour
Mini- brochette of scampi tails with garlic butter
Mini-brochette of caramelised chicken
Small bowl of Andaluz gaspacho
Small bowl of chicken waterzooi
Cannelloni with ricotta and spinach
Salmon sashimi with cream of horseradish

► Pizzas € 18 / each for 8 people



• Menus •

There are two menus available with a choice of particularly mouth-watering dishes. Please note that these menus are for a minimum of 15 people and that the choice of dishes can be cooked to fit in with the taste of all your guests.

• Formula for € 37 per person •

A starter

A main course

A dessert

• Formula for € 47 per person •

Two starters

Main course

Dessert

These arrangements can be added to by :

- Soup
- Small glass of calvados
- Cheese

€ 3.50 / per person

€ 3.00 / per person

€ 7.00 / per person

► Cold starters

Smoked salmon cannelloni, Philadelphia cream cheese with herbs & shrimps
(suppl. € 2 per person)

Beef carpaccio, extra virgin olive oil, coarse salt, parmesan slices & rucola

Red tuna carpaccio sprinkled with Sichuan pepper & grilled sesame seed oil

Snow crab with green apple slices, light curry dressing & mixed green salad sprinkled with hazelnuts

Glazed duck, fig confit & brioche roll

San Daniele ham & buffalo mozzarella

Tomato & buffalo mozzarella in flaky pastry, aubergine caviar quenelle

Taboulé salad with fresh coriander & scampi brochette marinated in Thai curry

Smoked duck with salad, foie gras & nut oil

Taboulé of cauliflower, king crab & chioggia

Beef tartar, unrefined salt, olive oil, foie gras slices sprinkled with truffles

Scottish salmon tartar, shallots, chives and large lemon balls

Vitello rosa, roquette & tuna dressing



► Hot starters

Paris mushroom pastry boat, shrimps & garlic cloves

Quail stuffed with foie gras, grapes & cognac

Saint-Jacques scallop cassiolette au gratin

Half lobster in court-bouillon (suppl. € 7 per person)

Warm goat's cheese in flaky pastry on a bed of curly lettuce and dry fruit

Pan-fried foie gras, gingerbread & caramelised apples

Pan-fried scampi in a Le Bailli cheese and Saint-Feuillien beer sauce

Pan-fried sweetbread covered with a carrot and Bourbon vanilla coulis

Saint-Jacques scallops à la plancha, leek fondue & beetroot chips

► Main course

Royal cod fillet in a light bouillon flavoured with Thai spices, lemon grass & coconut milk
Grilled veal entrecote, grilled grenailles potatoes in lightly salted butter,
herbs & carrot coulis
Roasted sea bass fillet, grenailles potatoes, young caramelised fennel & butter-fried chorizo sausage
Braised fillet of royal sea bream, spicy onion fondue & aubergine caviar
Corn-fed chicken fillet, gingerbread, liquorice sauce, bouquet of vegetables
& dauphinois potato gratin
Red mullet fillet, sauce vierge, mashed parsnip and carrot
Veal fillet, truffle juice, young vegetables & rosti potatoes
Turkey medallion steak, orange sauce, braised endive & duchesse potatoes
Scottish salmon in honey and almonds, crunchy salad
Farm-raised stir-fried pork with three peppers & dauphinois potato gratin
Knuckle of lamb with prunes & roasted almonds
Guinea fowl supreme, stuffed with broccoli & Philadelphia cheese, Liege syrup sauce

► Desserts



Caramelised pineapple, flambéed in thyme
Malibu pineapple carpaccio & bourbon vanilla
Red fruit charlotte
Crème brûlée
Chocolate dome with
salty caramel centre & vanilla cream
Chocolate emotion,
black and white chocolate mousse & brownies
Chocolate fondant cake, custard
& raspberry sorbet
Iced nougat & red fruit coulis
Chocolate & raspberry panna cotta
Peach melba
Iced profiteroles & hot chocolate sauce
Lemon meringue tart
Warm apple and almond tart
& vanilla ice cream
Tiramisu



► Soups (suppl. € 3.50 per person)

Lobster bisque flavoured with Armagnac
(suppl. € 2 per person)
Crecy soup (cream of carrot flavoured
with bourbon vanilla)
Cream of tomato
Crème parisienne
(leek and potato soup)
Minestrone & garlic toast
Onion soup, Gruyere cheese
& croutons



► Small glasses of calvados (suppl. € 3.50 per person)

Campari-morello cherry sorbet
Lemon sorbet
Raspberry sorbet
Blood orange sorbet
Pink grapefruit sorbet
Apple sorbet



• Buffets •

Nothing is more simple than to enhance your reception with a buffet. Choice, flexibility and discovery are the buzz words of this formula. Buffets are available as from 25 people.

You are therefore invited to choose the best formula for you and to create your buffet based on your taste and preferences.

VALK BUFFET | € 30 per person

6 cold dishes, 2 hot dishes, 2 vegetables,
4 salads and 1 pasta dish

TOUCAN BUFFET | € 35 per person

7 cold dishes, 3 hot dishes, 2 vegetables,
4 salads and 2 pasta dishes

BORNIVAL BUFFET | € 45 per person

9 cold dishes, 4 hot dishes, 4 vegetables,
5 salads and 3 pasta dishes

ACLOT BUFFET | € 65 per person

15 cold dishes, 8 hot dishes, 2 vegetables,
4 salads and 2 pasta dishes

► Cold dishes

Meat

Assortment of sausages & compote

Beef carpaccio, truffle oil,
parmesan slices & roquette

«Halal» meat products (3 types)

Coppa

Chicken fillet with herbs

Ham on the bone

Ardenne ham

Serrano ham, grissini & melon

Mortadella with pistachio nuts

Duck mousse, onion or fig confit

Paté in pastry

Marinated chicken drumsticks

Roast beef seasoned with three peppers

Rosette de Lyon (French dried sausage)

Roast pork with mustard

Vitello tonnato (veal with tuna sauce)



Fish

Pineapple with crab

Anchovies

Baby squid with oriental marinade

Norwegian shrimp

Marinated gambas (large shrimp)

Herring marinated in vinegar

Scampi

Stroganoff mackerel

Cherry tomatoes with shrimps (suppl. € 3)

Peaches filled with tuna

Marinated squid

Bellevue salmon

Oak-smoked salmon

Tomatoes served in glass with pink shrimps



► Hot dishes

Meat

- Lamb with prunes and almonds
- Meatballs à la liégeoise
- Brochettes of lamb
- Beef stew cooked in Duvel beer
- Chili con carne
- Halal lamb chop (+€ 2)
- Leg of rabbit cooked in beer & grapes
- Leg of guinea fowl with mushrooms
- Shredded pork and beef, lemon grass & coconut milk
- Shredded sweet and sour chicken
- Halal kefta (+€ 2)
- Merguez spicy sausage
- Halal mini beef brochette (+€ 2)
- Chicken cooked in candied lemons & olives
- Roast beef & meat gravy
- Roast turkey in orange sauce
- Caribbean roast pork
- Veal roast with mushrooms
- Texan spare ribs
- Ghent waterzooi stew (chicken)

Fish

- Scampi brochettes
- Half mussels with garlic butter
- Cod fillet with leek sauce
- Red mullet fillets in sauce vierge
- Goujonnette of salmon in honey and almonds
- Royal seafood paella
- Gambas fried in pesto
- Sole and salmon rolls with diced vegetables
- Fish waterzooi stew

Pasta

- Meat cannelloni
- Cannelloni with ricotta & spinach
- Vegetable gnocchi
- Lasagne bolognaise
- Penne arrabiata
- Ravioli stuffed with walnuts & gorgonzola

► Vegetables

- Broccoli in white sauce
- Braised endives
- Spinach in cream sauce
- Cauliflower gratin
- Green beans
- Peas & carrots
- Mushroom risotto



► Salads

Cucumber with fresh yogurt sauce
Cesar salad
(iceberg lettuce, croutons, pine nuts, tomatoes & chicken)
Coleslaw salad
Hummus salad
Beetroot salad
Carrot salad with orange
& spices
Pesto pate & sun-dried tomato salad
Potato salad
with mayonnaise
Roquette salad with mature balsamic vinegar
Oriental-flavoured taboulé salad
Horiatiki salad
(feta cheese, cucumber, onions, peppers, tomatoes, olives & oregano)
Salade Niçoise
(peppers, onions, green beans, potato, tuna & black olives)
Russian salad
(diced vegetables, eggs & mayonnaise)
Tex Mex salad
(red beans & corn)
Waldorf salad
(potatoes, walnuts & celery)
Tomatoes filled with mozzarella

► Potato dishes

Potato croquettes
French fries
Dauphinois potato gratin
Oven-baked potatoes
Grenailles potatoes

► Shellfish selection

• 3 choices • Supplement € 15 per person

Oysters
Zealand mussels
Whelks
Razor clams
Soft-shell clams
Winkles





► Live Cooking

Have an astonishing tasting experience !
(in addition to a buffet or a set menu – with supplement)

Meat

- Rib steak **€ 12** per person
(minimum 30 persons)
- Suckling pig **€ 12** per person
(minimum 50 persons)
- Young lamb **€ 12** per person
(minimum 50 persons)

Noodle stir fry

- Scampi, chicken, beef or duck **€ 9** per person



• Desserts •

► Dessert buffet

(accompanying a buffet or a menu)

In order to make your life easier during events,
we can offer a delicious dessert buffet available in two formulas :

4 choices for **€ 10** per person | **8 choices** for **€ 16** per person

Choose from the list below :

Assortment of bavarois desserts
Trolley with 5 different ice creams
with toppings (Suppl. € 7 per person)
Crème brûlée
Fresh fruit platter
Macaroons
Mini rum babas

Mini éclairs & mini puff pastries
Mini Saint-Tropez tarts
Mini cannelés de Bordeaux
(small pastry flavoured with rum and vanilla)
Chocolate mousse
Panna cotta with red fruit
Profiteroles

► Pièces montées

(pyramid-shaped puff pastry cake)

Genovese sponge cake or ice cream
Personalised pièce montée
Cheese platter (4 types)

€ 6 per person
on request

€ 7 per person

► Chocolate fountain

on request

• Flat rates for drinks •

To make your meal more agreeable, there are five flat rates for drinks that can be reserved for service lasting 3, 6 or 9 hours.

FLAT RATES	3Hrs	6Hrs	9Hrs	Per extra hour.
PATRON FLAT RATE water, soft drinks, lager on tap, House wine (white, red and rosé)	€17	€ 26	€ 37	€ 5
SPECIAL BEERS FLAT RATE Patron flat rate + Blanche, Chimay, Kriek, Leffe, Saint-Feuillien, etc.	€ 25	€ 40	€ 57	€ 6
SUPERIOR QUALITY WINE FLAT RATE Patron flat rate + a selection of wines chosen by our wine waiter	€ 30	€ 43	€ 55	€ 6
GRAND CRU FLAT RATE Patron flat rate + a selection of wines to define with our wine waiter	€ 40	€ 50	€ 67	€ 7
ALCOHOL FREE FLAT RATE water, soft drinks, assortment of fruit juices and alcohol-free sparkling wine	€ 13	€ 18	€ 25	€ 5





• Room layout •

Your room can be enhanced with the following decorations:

Chair covers (white or bordeaux) :

€ 4 / each

Fresh-cut flowers:

€ 15 / per table

Five-branched chandeliers 75 cm high :

€ 8 / each



Do not hesitate to contact our teams to obtain a customised estimate.
Furthermore, if you would like to give a more personal touch to your event,
the aperitif can be served in the room, on the terrace or at the swimming pool
(depending on availability and with an extra charge).



KIDS TIME

To celebrate a birthday for your little ones, Hotel Nivelles-Sud will do everything possible to receive their friends in a completely relaxed atmosphere (minimum 10 people). You can reserve a room just for you and your party which is available for four hours:

Balloons (also used to decorate the room)
Bouncy castle (outside)
Sweets corner
Birthday cake (sponge or ice cream) with candles
Grenadine cordial
Make up workshop
A clown making balloon sculptures

This very complete formula is available at
€ 15 /per person with no charge for the birthday boy or girl!

For the payment of a small extra fee, you can also order:

Kidibul children's champagne (**€ 15**)
Candy floss trolley (**€ 75**)
Sandwiches or pasta
(**€ 7** per person)

DESCRIPTION

Room	Floor	Size	U-shaped meeting room	Theatre	School
Oslo	1st floor	19 m2	4	-	4
Amsterdam	1st floor	35 m2	8	-	10
Madrid	1st floor	41 m2	20	30	23
Rome	1st floor	41 m2	20	30	23
Vienne	1st floor	43 m2	20	30	23
Copenhagen	1st floor	44 m2	20	30	23
Bornival	GF	72 m2	33	50	38
Martin	GF	87 m2	43	65	50
Dublin	1st floor	106 m2	47	70	54
Aclot	GF	123 m2	-	85	-
Moscou	1st floor	136 m2	-	105	-
Bornival-Aclot	GF	197 m2	-	135	-
Dublin-Moscou	1st floor	242 m2	-	175	-
Sidney	1st floor	254 m2	-	215	-
Berlin	1st floor	307 m2	-	220	-
Moscou-Sidney	1st floor	390 m2	-	320	-
Toucan	Basement	455 m2	-	380	-
Faucon	Basement	475 m2	-	400	-
Dublin - Moscou Sidney	1st floor	496 m2	-	390	-
Berlin Sidney	1st floor	561 m2	-	435	-
Berlin-Sidney Moscou	1st floor	697 m2	-	540	-
Berlin-Sidney Moscou-Dublin	1st floor	803 m2	-	610	-
Toucan Faucon	Basement	930 m2	-	780	-

** These capacities are indicative only and not contractual.*

OF ROOMS

Cocktail reception AREA	Cocktail tables	Bar	Terrace	Price 1/2 day	Price full day	Price evening
-	-	-	Yes	€ 150	€ 200	€ 150
-	-	-	-	€ 175	€ 225	€ 175
32	20	-	-	€ 175	€ 250	€ 175
32	20	-	-	€ 175	€ 250	€ 175
32	20	-	Yes	€ 200	€ 250	€ 200
32	20	-	-	€ 175	€ 250	€ 175
53	33	-	Yes	€ 225	€ 275	€ 225
68	43	Yes	Yes	€ 250	€ 300	€ 250
74	47	Yes	Yes	€ 300	€ 400	€ 300
89	57	Yes	-	€ 300	€ 400	€ 300
111	70	-	Yes	€ 350	€ 450	€ 350
142	90	-	Yes	€ 450	€ 600	€ 450
184	117	Yes	Yes	€ 500	€ 650	€ 500
226	143	-	Yes	€ 500	€ 650	€ 500
232	147	Yes	Yes	€ 600	€ 750	€ 600
337	213	Yes	Yes	€ 650	€ 800	€ 650
400	253	Yes	-	€ 650	€ 800	€ 650
421	267	Yes	-	€ 650	€ 800	€ 650
411	260	Yes	Yes	€ 700	€ 850	€ 700
458	290	Yes	Yes	€ 750	€ 900	€ 750
568	360	Yes	Yes	€ 900	€ 1050	€ 900
642	407	Yes	Yes	€ 1250	€ 1800	€ 1250
821	520	Yes	-	€ 1250	€ 1900	€ 1250



OUR ROOMS

Hotel Van der Valk Nivelles-Sud**** has 115 spacious, comfortable and relaxing rooms (22 m2 to 45 m2). Some have a balcony with a view over the outside pool or the vineyard, others have a salon corner and a bathroom with a jacuzzi and all are air conditioned and have a satellite television, a mini bar (soft drinks are free) and top quality beds.





HOTEL VAN DER VALK NIVELLES-SUD**** AUTUMN 2019 !

JUST A BIT MORE PATIENCE...

40 extra brand new rooms

A **wellness** centre with inside pool

A **fitness** room

450 free **parking** spaces

A **new restaurant**

A **Brasserie/bar**

A **lounge bar**

17 reception/meeting rooms

8 **Tesla©** charging points



HOW TO GET THERE

BY CAR

E19/A7 Paris-Brussels motorway, exit 19 Wavre – Nivelles-Sud
E420/A54 Charleroi-Brussels motorway, exit 20 Petit-Roeulx – Nivelles-Sud
N25 Wavre/Louvain-la-Neuve-Nivelles and R24 direction Braine-le-Comte – Nivelles-Sud



*As from autumn 2019,
450 free parking spaces will be available in front of the hotel.*



BY TRAIN

SNCB Nivelles station	3 Km
Brussels-South station (Eurostar, ICE and Thalys)	32.5 Km



BY BUS

Nivelles shopping centre stop, 250 metres – Bus from and to the centre and to Nivelles station
(journey time: 10 minutes)



BY PLANE

Brussels South Charleroi Airport	25 Km
Brussels Airport	40 Km
Lille Lesquin Airport (FR)	100 Km



IN THE VICINITY

Shopping Centre of Nivelles (Wereldhave)	250 M
Historic centre of Nivelles	1.5 Km
Golf Château de la Tournette	5 Km
1815 Memorial of Battle of Waterloo	12.5 Km
Historic Centre canal (UNESCO protected)	20 Km
University of Louvain-la-Neuve (UCL)	25 Km
Forest National concert hall - Brussels	28.5 Km
Free University of Brussels (ULB)	32.5 Km
Brussels Grand' Place (UNESCO protected)	33.5 Km
SHAPE (Supreme Headquarters Allied Powers Europe)	33.5 Km
King Baudouin stadium (Heizel) – Brussels	40 Km
NATO headquarters – Brussels	45 Km
Eau d'Heure lakes	60 Km
Rock Werchter Festival	65 Km
Port of Antwerp	85 Km
Liege Airport (CAL Airlines, DHL, Fedex, TNT, etc.)	97.5 Km
Bruges (UNESCO protected)	130 Km
Belgian coast	140 Km
Spa-Francorchamps racing circuit	150 Km



Discover the hotels of the Van der Valk group in Belgium !



VAN DER VALK
HOTEL NIVELLES-SUD

London
(5h)

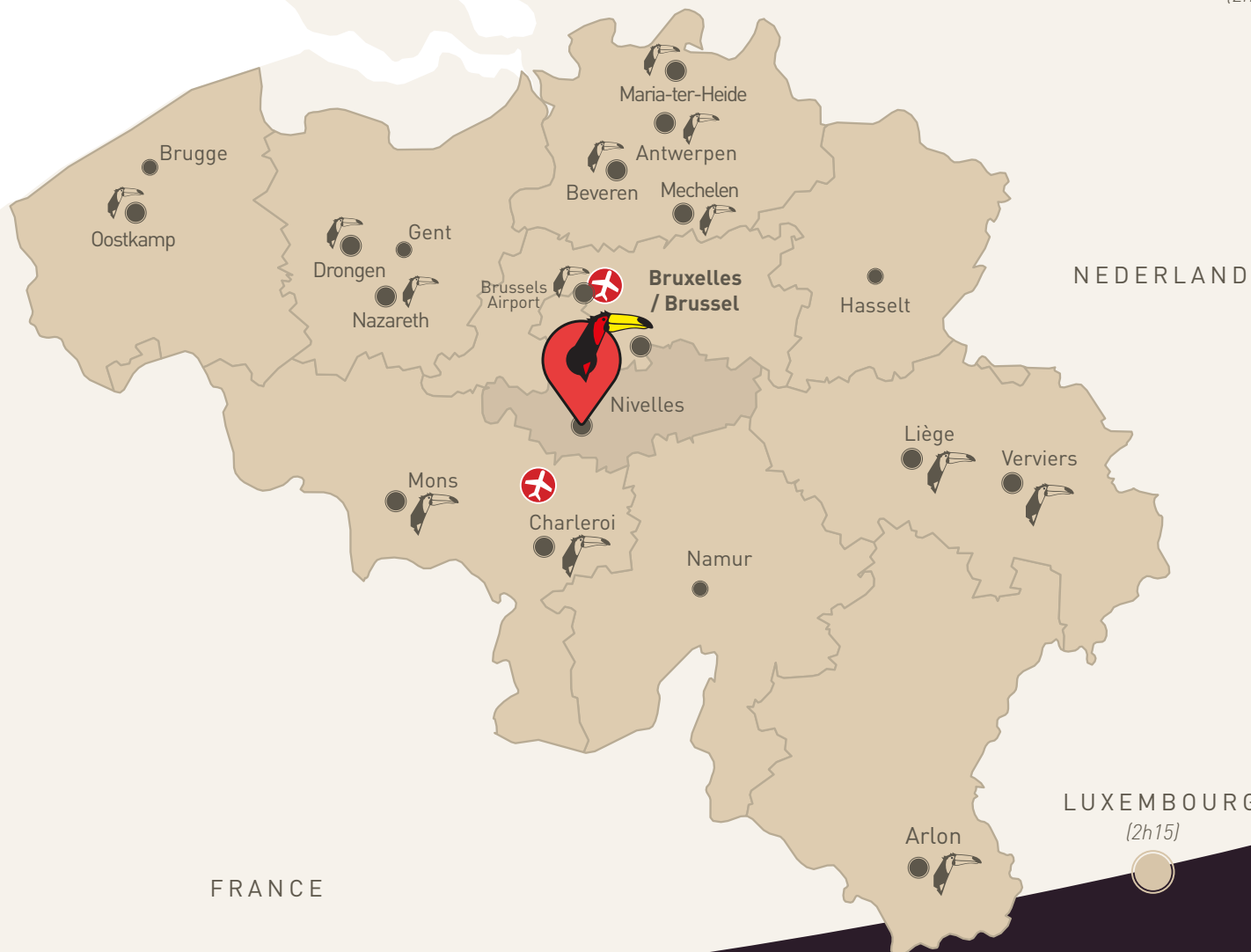
GREAT BRITAIN

Amsterdam
(2h30)

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Köln
(2h30)



FRANCE

Paris

LUXEMBOURG
(2h15)

OUR PARTNER HOTELS:

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Carbon offsetting supported by
climate protection projects
Protection of Madre de Dios forests, Peru

For more information about the project, please contact:



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