



**chocolate
nation** THE BELGIAN
CHOCOLATE
EXPERIENCE

**Experience the magic of Belgian chocolate
in an exceptional venue**



Welcome to Chocolate Nation, Antwerp's sweetest attraction

THE WORLD'S LARGEST BELGIAN CHOCOLATE MUSEUM IS A MAJESTIC PLACE IN THE HEART OF THE CITY. A MUSEUM FILLED WITH SENSORY EXPERIENCES AND STORIES TOLD BY CHOCOLATE BRANDS AND CHOCOLATIERS, GIVING VISITORS A UNIQUE INSIDER VIEW INTO BELGIAN CHOCOLATE TRADITIONS AND INNOVATIONS.

In a **60 to 90 minute chocolate journey**, guests are taken through fourteen thematized spaces. The journey starts in the cocoa plantations at the equator and follows the cocoa bean to the world's largest storage port of cocoa in Antwerp. A giant fantasy machine demonstrates how chocolate is made and how the typical velvety taste is created. Visitors discover how Belgian chocolate attained its worldwide reputation and enjoy various chocolate tastings along the way.

In addition to the museum and its restaurant Octave, Chocolate Nation offers a **unique event location for groups and companies**. This brochure will give you an overview of the many possibilities on offer, including workshops, food pairings and our very exclusive chocolate vault.



Discover our conference and event opportunities

Chocolate Nation offers various rooms and spaces in a professional and atypical setting customized to your needs. Including fully connected AV systems, movable screens, handheld wireless microphones and speakers and free wireless internet access.

Forastero Room

Forastero is the world's most grown cocoa. What makes it so popular is that it is much sturdier and that it has a much higher yield than the Criollo variety. Forastero cocoa has purple-coloured beans and is mainly used to give chocolate its full-bodied flavor.

- Easily accessible by stairs or elevator
- Meeting room set-up styles:
 - Theater (60 persons)
 - U-shape boardroom (30 persons)
 - Classroom (40 persons)
- In combination with our Criollo bar, a walking dinner can be organized for up to 80 people

“The ideal environment and infrastructure for team meetings or break-out sessions”



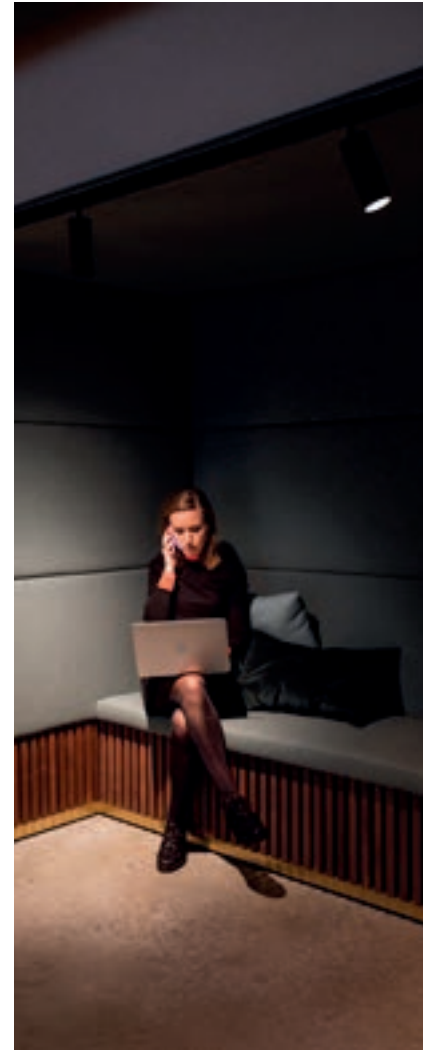
Located on the first floor



ground surface: 95m²

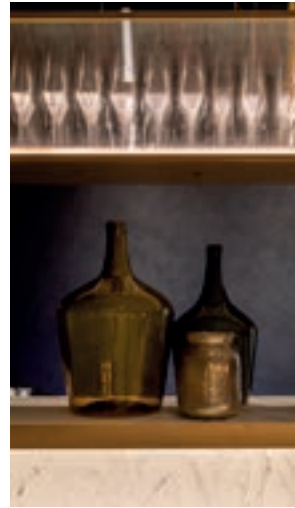


capacity: 30 - 80



Trinitario Room *(with private bar)*

Trinitario is a noble cocoa of a subtle quality with a rich taste. It is the result of a cross-pollination between Forastero and Criollo, the most delicate cocoa variety in the world. This makes Trinitario very rare and exclusive.



- Easily accessible by stairs or elevator
- Diverse set-ups styles:
 - Theater (60 persons)
 - U-shape boardroom (30 persons)
 - Classroom (40 persons)
 - Boardroom (30 persons)
 - Seated dinners with Chef's menu (40 persons)
- Optional private bar
- A walking dinner with private bar is possible for up to 90 people

“The ideal place for team meetings and product launches in combination with a walking dinner”



Located on the first floor



ground surface: 98m²



capacity: 30 - 90

Criollo Bar

Criollo is the queen of cocoa beans. This native type of cocoa is very rare and expensive, it represents only 5 to 10% of the world's harvest. It is appreciated by chocolatiers from all over the world because of its extremely delicate, well balanced, smooth taste and intense aroma.

- A cosy and beautifully designed bar for all types of events
- Easily accessible by stairs or elevator
- Walking dinners can be organized for up to 35 people
- Just for drinks the bar can welcome up to 40 people
- The Criollo bar is also available for coffee breaks for groups attending meetings in the Trinitario or the Forastero room.

“Enjoying food and drinks during or after an event? Criollo Bar is the place to be”



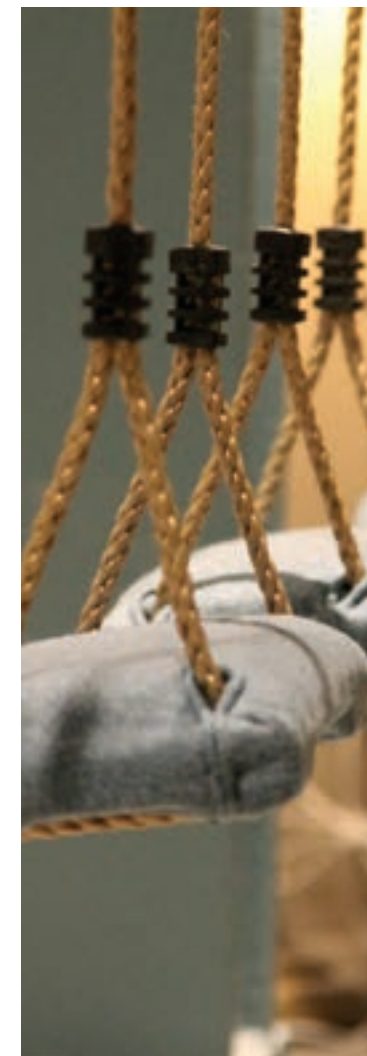
Located on the first floor



ground surface: 103m²



capacity: 30 - 50



Expo Room

The Expo Room is ideally suited for larger groups and can also be used for temporary exhibitions.



- The largest meeting room in the building, especially for seated presentations up to 100 people.
- Easily accessible by stairs or elevator
- It can also be used for standing up receptions for up to 150 people

***“From seated presentations
to stand up receptions,
check out our Expo Room”***



Located on the
second floor



ground surface:
168m²

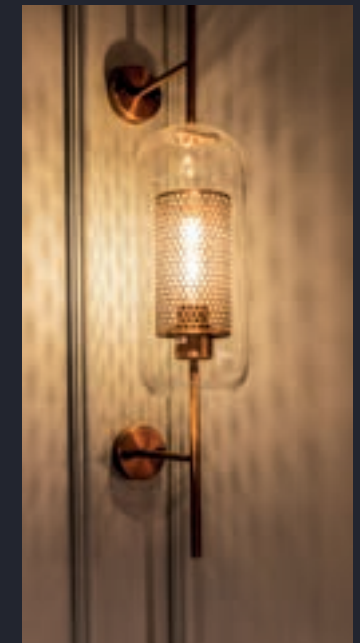


capacity:
80 – 150

Porcelana Private Dining Room

The Porcelana cocoa is the purest form of the Criollo cocoa and has always been regarded throughout history as the finest, demanding the highest price. Porcelana tablets have a limited availability and are therefore often provided with a serial number. Its exclusiveness is like gold, referring to the golden ballotin boxes that have carefully been placed in our chocolate vault.

- Beautifully decorated luxury private dining room in an intimate setting
- Easily accessible by stairs or elevator
- The Private Dining Room offers a unique view on world's most beautiful chocolate vault
- Together with our Executive Chef and Master Chocolatier a menu is created based on fresh and seasonal ingredients.
- Optional Private Bar



building floor:
1



ground surface:
62m²



capacity:
8 - 24

“Porcelana Private Dining Room offers the ideal setting for an unforgettable and exclusive event”

Chocolate Nation Vault

Treat your VIP guests to the exclusive 'Chocolate Nation Vault'.



For an unforgettable top-notch event that will be the talk of the town amongst your guests, the Chocolate Nation Vault offers the ideal setting to impress. Champagne receptions or food pairings lead by our Master Chocolatier in this unique location will create a memorabel experience.



building floor:
0



ground surface:
22m²



capacity:
2 - 8



Services & Extra's

We believe in the power of chocolate and that is why we have developed a wide range of extra services for you and your guests.

“Chocolate Nation offers a one-stop shop for a perfect, well defined and all inclusive event.”





COMBINE YOUR MEETINGS WITH A VISIT TO

Chocolate Nation

Treat your guests to a visit to world's largest Belgian Chocolate museum and immerse them in Belgian chocolate. A tour through this magical experience is a perfect addition to your event and can be combined with workshops, food pairings and tastings. An exclusive nocturne can also be organised for you and your guests.

Combine your meeting with an unforgettable experience

IN SOME OF OUR HOME MADE PRALINES OUR CHOCOLATIERS ADD A PINCH OF SALT TO CREATE THAT EXTRA TOUCH AND AWAKEN YOUR TASTE BUDS. WE STRONGLY BELIEVE THAT BY ADDING ADDITIONAL EXPERIENCES, YOUR EVENT WILL GENERATE AN EXTRA BOOST.



Bean-to-bar

At Chocolate Nation you can get acquainted with eight different types of chocolate, made in our own **bean-to-bar workshop**. These chocolate species are also used for our food pairings. Discover the fascinating process of making chocolate explained by our master chocolatier.

A collection of dark chocolate truffles, some whole and some cut in half, arranged on a light-colored, textured surface. The truffles are glossy and have a rich brown color. One truffle in the foreground is cut in half, showing a smooth, dark interior. The background is a light, mottled grey or white surface.

*“A truly unique
teambuilding activity”*

Workshop

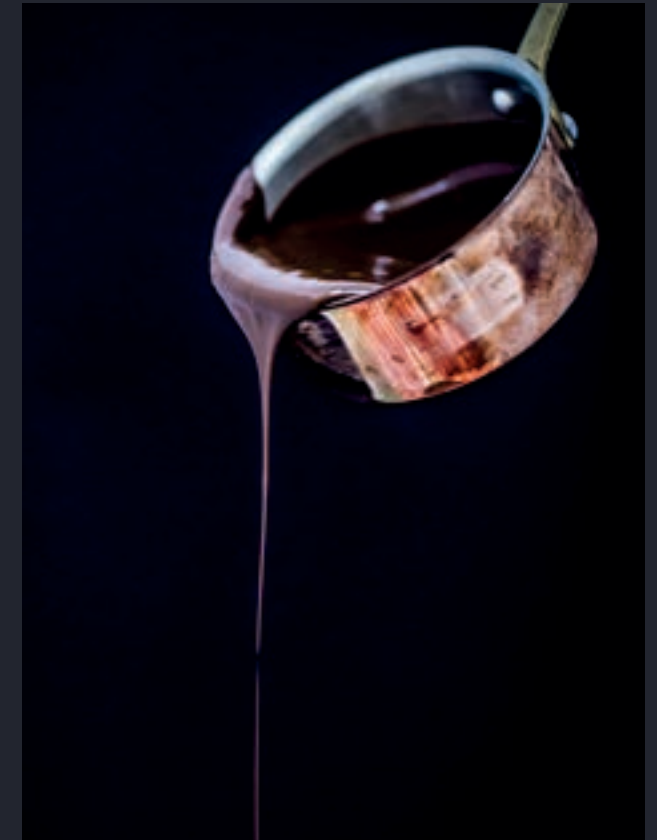
Chocolate Nation is the **ideal place** for a **fascinating teambuilding** event. Groups up to twenty people can participate in a unique ‘chocolate making’ workshop.

The workshops are organized in one of our ateliers where our skilled chocolatiers teach the participants how to make chocolate products themselves. During workshops, groups are familiarized with the creative process behind pralines, truffles, chocolate lollies, trail mix and other delicious chocolate products. These are subsequently shared together. Every participant will be able to take their own chocolate creations home with them after the workshop.



Food pairings

Chocolate Nation invites you and your guests to **discover the diversity of chocolate** by pairing it with beer, wine or even more unusual combinations such as cheese or savory dishes. The food pairings are always realized with our home-made origin chocolate, produced in our own bean-to-bar.



Chocolate Sommelier

Chocolate has over 400 different aromas, in comparison to wine which 'only' has 200. There are many different varieties of cocoa, each with their own distinguished flavour profile.

Treat your guests to chocolate indulgence and have them taste various chocolate origins. Our Master Chocolatier will reveal many chocolate insights and share his extensive knowledge with you and your guests.

This is not only an educative addition to a business meeting or worklunch, it's lots of fun and quite irresistible too.

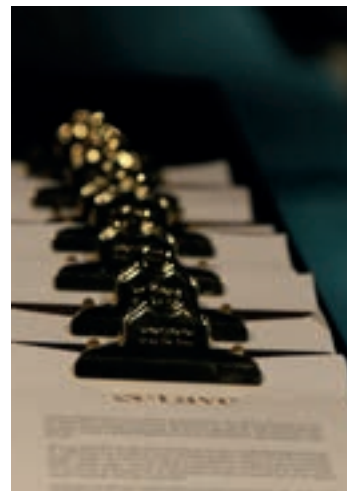


Catering Services



Our culinary team offers multiple catering services; from cocktail receptions to business lunches and sumptuous dinners. In consultation with our chef, we will propose menus tailored to your requests and budget.

***“From sandwich lunch to seated dinner.
Treat your guests to a delightful day and
or evening in a unique setting.”***



Restaurant Octave

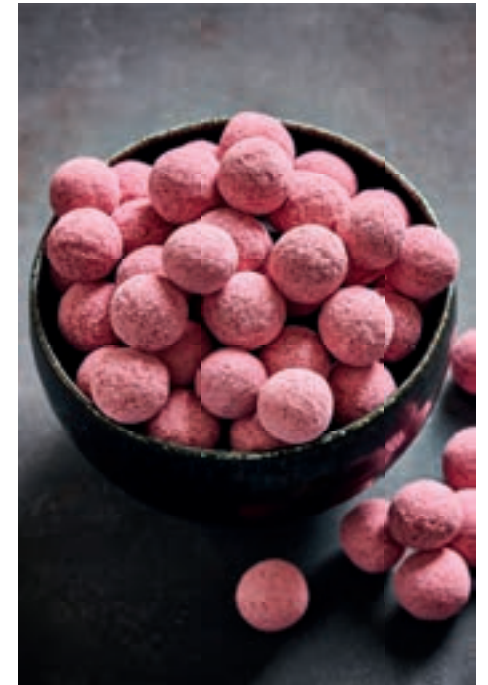
Antwerp-based Octave brings Belgian cuisine that combines classic flavours with contemporary influences. All Octave dishes are prepared with fresh ingredients and seasonal produce. The decor exudes tranquillity and elegance, making it a beautiful setting for a lunch, drinks, dessert or a lovely evening out. Lunches and dinners are also available for larger groups.

Tailor made gifts

Surprise your guests with a chocolate gift that is produced in our own bean-to-bar by our Master Chocolatier and his team.

Let our chocolatiers create a personalized chocolate package for your guests which will remind them of the unique event they enjoyed in your company.

*“Surprise your guests
with original,
tailor made gifts”*





DO YOU WANT TO ORGANISE A TRULY UNIQUE
EVENT FOR YOUR CUSTOMERS OR YOUR TEAM?
CONTACT US AND WE WILL PROVIDE YOU WITH
A TAILOR-MADE PROPOSAL.



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