



ARTFOOD
T R A I T E U R

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Cocktail Party

Seated Dinner

Foodsharing

Garden Party Ofyr

Live Cooking Stand

Hot & Cold Buffet



WE'RE HERE FOR YOU

Even if it rains or storms

What do we do ?

Artfood Traiteur was founded in 2009 and will celebrate its 15th anniversary in 2024 !

We organize your events so you don't have to !

We make good food for walking dinners, garden parties, crazy seated dinners for 50 or 3000 people, junk food gatherings, cheese and wine candle light suppers, tea-times, healthy lunches, vip parties on festivals,...



OUR PHILOSOPHY

Great ideas, hard work, talented people and a touch of magic!

Our VALUES



Excellence, Passion, Creativity, Humanity and Ecology are the values that drive us in the realisation of our events.

Our VISION



To become the quality reference in a sustainable, human and eco-responsible approach.

Our MISSION



The fulfilment of our customers' wishes is our motivation and drives us to excel every day.

OUR *Environmental* COMMITMENTS

FOOD



- Products from the organic sector (Certisys certification)
- Seasonal menu that favours short circuits and Belgian products
- Wide choice of 100% vegetarian options
- Self-controlled food traceability (the only caterer in Brussels to have the ASFCA Smiley)
- Kitchen completely renovated in 2020 to meet the most stringent HACCP hygiene standards

EARTH



- In-house Green Manager 100% dedicated to developing our sustainable commitment
- Solar panels covering 50% of our energy needs
- Company located in the heart of Brussels to limit travel
- Environmental commitment (Ecodynamic label - the only caterer to have 3 stars)
- Participation in the planet's regeneration program by financing reforestation (Weforest)

WASTE



- Recycling of our organic waste (Recyclo)
- Donation of any consumable leftovers (Resto du Cœur and Alpaca)
- Quantities calculated to avoid waste
- Use of reusable tableware, equipment and decoration
- Donation of used equipment (computers, furniture, tableware and decoration)



*What do we do
with your waste?*



www.artfood.be/en/commitments/



LET'S GET IN TOUCH

How are you today?

We'll move mountains for you

A rendez-vous, a meeting with our account manager who'll listen very carefully to all the details you would like to encounter on your event and in your plate.

From that moment just lay back and let us take over.

Our team will do everything in it's power to do so. It begins from the team leader to the Maitre d'hotel, from the kitchen team to the logistic part.



WHAT DISTINGUISHES US ?

Passion, creativity and emotions

We love food, that's our business

We want to share with you our passion : good wine, amazing food, some music, lovely table settings, candle light, emotions, togetherness... What else ?

Our team is a mix of unique personalities, experienced people with a big heart and diverse specialities with a strong sense of creativity and lot's of hunger.

Passion for *food*

Passion for *innovation*

Passion for *decoration*

Passion for *creativity*

Passion for *events*

Passion for *sustainability*



OUR CRAZY TEAM

Sky is the limit

Over **45** talented people



ATMOSPHERE

Let your imagination go wild



SOME OF OUR CONCEPTS

To get your mouth watering

Cocktail Party



SOME OF OUR CONCEPTS

To get your mouth watering

Seated Dinner



SOME OF OUR CONCEPTS

To get your mouth watering

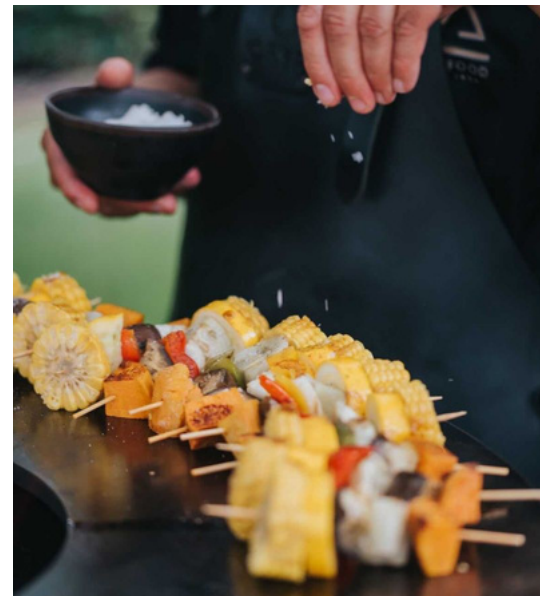
Foodsharing



SOME OF OUR CONCEPTS

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Garden Party Ofyr



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To get your mouth watering

Live Cooking Stand



SOME OF OUR CONCEPTS

To get your mouth watering

Hot & Cold Buffet



CONTACT US

We are ready to listen to you

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