



The Duvelorium Grand Beer Café is located on the first floor of the Historium and offers a splendid view of Bruges' Market Square.

This reception area can also be hired for private receptions after closing time.

The Duvelorium is the ideal location for both small business or private parties as well as large bespoke events.

CAPACITY

Reception: max. 80 persons
Walking dinner: max. 70 persons

The capacity may be lower, depending on room layout.

PRICE

Private use of the Duvelorium after closing time (from 6.30 pm to 1 am)	€1,000
Hire of the Duvelorium for the whole day (from 9 am to 7 pm)	€2,000

Included:

- 1 room coordinator (who coordinates the evening) + 1 bartender
- Standard Duvelorium layout
- Sound installation with mike
- Projection screen + projector
- Heating and cleaning costs

CATERING

The Duvelorium has a great selection of delicious Belgian beers which makes it an exceptional location for an original beer reception or beer tasting. The Duvelorium also has an attractive menu (see page 3).

Flat charge for drinks (price per hour per person)	€12
<ul style="list-style-type: none"> • The flat charge for drinks applies to all drinks on our menu • Minimum of 2 hours • 1 extra bartender is provided for groups of 20 and above 	

Finger food (price per portion)

€11

- Mixed plate (platter with a selection of 'Oud Brugge' cheese, and salami)
- 1 portion for 4 persons

We always work with a caterer when requested products are not on the Duvelorium menu (such as wine, cava, snacks, walking dinner, etc.)

Our preferred caterers are:

Cardinal (www.cardinal.be)

Deldycke (www.deldycke.be)

Seated dinners can only be organised through event agencies. The maximum capacity for seated dinners is 60 persons.

EXTRA PAID-FOR SERVICES

- Extra staff charge (price per hour) €30
 - Depending on the type of event and number of persons
 - Minimum service of 3 hours.
 - Events preferably start before 8 pm. If an event starts later, staff charges will apply from 7 pm.
- Other services (shuttle service, parking tickets, flowers, etc.) are available on request.

INFO AND RESERVATIONS

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All stated prices exclude VAT at 21%. The Historium retains the right to review prices. Please contact us for a firm quotation.



BEER ON TAP

De Koninck, La Chouffe, Cherry Chouffe, Liefmans Fruitesse, Maredsous 6° (blond), Maredsous 8° (bruin), Vedett Extra White and CraftWorks (seasonal beer)

BOTTLED BEER

Duvel, Duvel Tripel Hop Citra, Liefmans Goudenband, Liefmans Kriek-Brut, Maredsous 10° Tripel, Mc Chouffe, Triple d'Anvers, Wild Jo, Vedett Extra Blond, Vedett Extra IPA and Brugse Zot blond

SOFT DRINKS

Chaufontaine sparkling and still water, Coca-Cola, Coca-Cola Zero, Fanta Orange, Lipton Iced-Tea and Schweppes Indian Tonic

HOT DRINKS

Coffee, decaffeinated coffee, espresso coffee and tea

FINGER FOOD

Mixed plate (platter with a selection of 'Oud Brugge' cheese, and salami)