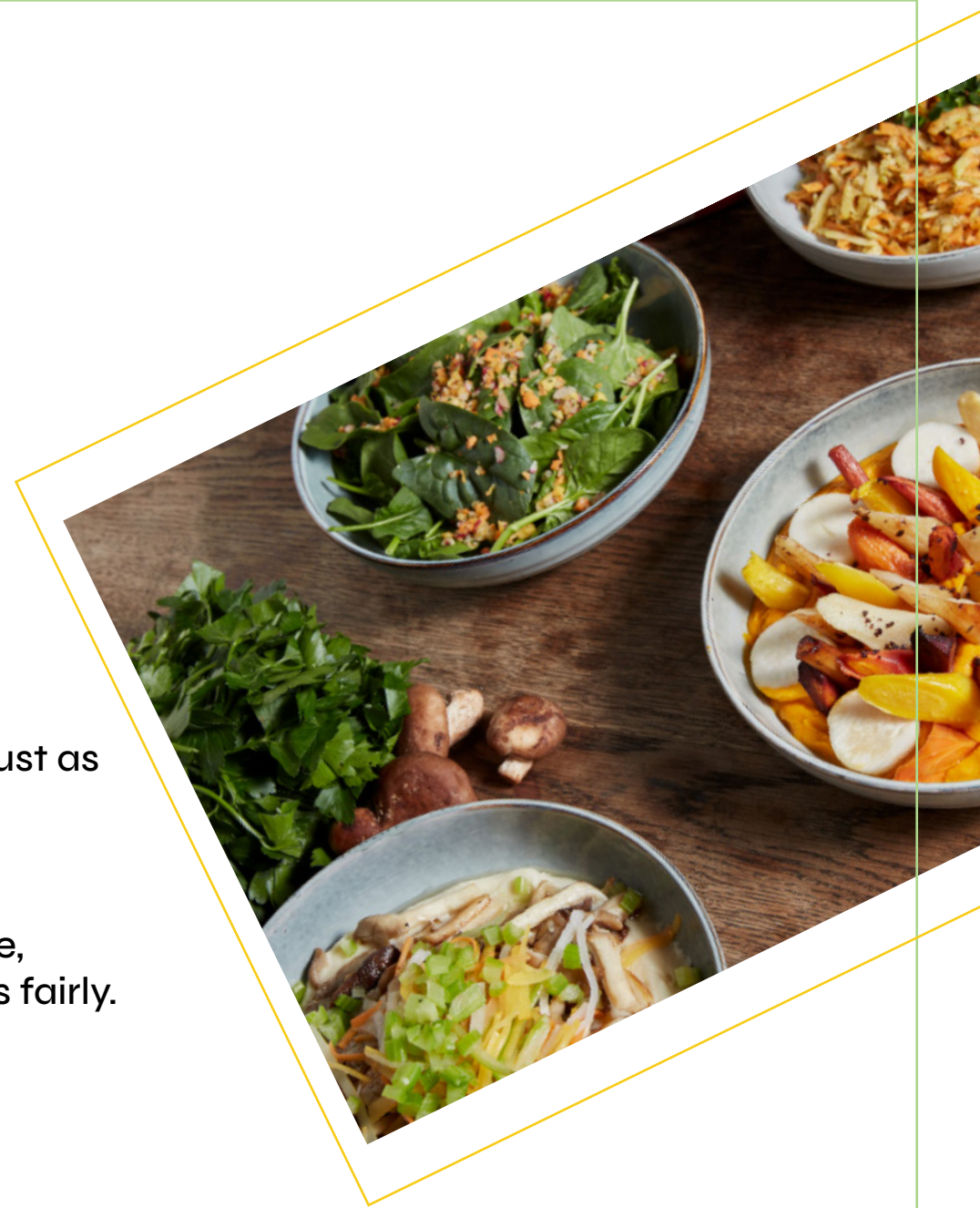




## OUR CHARTER

Why choose Belgobon when other caterers seem just as committed to sustainability as we are?  
We'll explain everything!

In a nutshell, at Belgobon, we care about the people, the planet, and we make sure to pay our employees fairly.



## WE LOVE OUR JOB

It's quite simple: at Belgobon, we make everything ourselves!

From dips for appetizers, to juices and sauces for main dishes, and even desserts, we take pride in cooking everything in our kitchen in Schaerbeek. Pretty cool, right?

### THE ARTISAN LABEL



To prove we're not just telling you tall tales, we obtained the Artisan Label in September 2024. In addition to being a proof of our commitment, this certification highlights the work of our cooks who are proud to prepare the delicious dishes that end up on your plate with love and expertise.



## WE LOVE GOOD PRODUCTS

### BELGIAN PRODUCTS

When we choose the products that will end up on your plates (and in your glasses, of course, we pay the same attention to drinks), we always prioritize locally sourced ingredients.

We love quality products... but you know what the Belgian weather is like! When certain ingredients don't grow well here, we don't hesitate to source them a little further afield. As long as it gives us a little something extra in the kitchen like a touch of lemon zest, a perfectly balanced spice... We go for it! But rest assured: our ambition remains the same: to showcase the products of our local producers, while minimizing the number of intermediaries in large-scale distribution.



## WE LOVE GOOD PRODUCTS

### SEASONAL PRODUCE

Local also means... seasonal! At Belgobon, you won't find tomatoes in winter or pumpkins in summer. We let nature decide what's on the menu. While we're not vegetarians, we have a soft spot (okay, a real passion) for good seasonal vegetables.

They are in all our dishes.

Each season has its own character, its favorite recipes, and its delicious alternatives... which we love to share with you.



### ORGANIC PRODUCTS

Eating organic, for our health... and to help protect the planet!  
Since May 2018, we have been 80% certified organic by the Certisys inspection body, which visits us regularly to verify the quality of our raw materials.

Why “only” 80%? Because in Belgium, some organic products are still hard to come by: some dried fruits, certain berries in the summer, or even some local drinks.



## WE LOVE GOOD PRODUCTS

Our goal? To keep moving towards 100% organic, without ever compromising on taste, quality, or our commitment to you and our land. For example, in Belgium, we're lucky to have some excellent wines... but they're rarely organic. And since we love sharing these local gems with you, we don't want to miss out on them. Similarly, we don't close the door to a well-conceived, delicious, and responsible product, even if it hasn't yet received certification. These small exceptions are part of the 20% that isn't organic. Because we prefer to nurture our creativity... rather than repress it.

### PRODUCTS THAT WE GROW ON OUR ROOF

On the roof of our kitchen, we take good care of our rooftop vegetable garden. It doesn't get much more local than this! With its 100 m<sup>2</sup>, we obviously can't grow all our vegetables... but from spring to autumn, we're self-sufficient in edible flowers, and a good portion of our herbs come directly from our own gardens. Marigolds, cosmos, basil, sage, parsley, nasturtiums... and many other varieties to add color, fragrance, and flavor to your meals.



## WE LOVE GOOD PRODUCTS

### BELGOBON IS GOOD FOOD

At the end of 2020, our sustainable approach was recognised with the Good Food label. This label highlights initiatives that prioritise local and seasonal products, reduce the amount of animal protein on the plate, and choose foods grown with respect for the environment and the producers. It also recognizes our efforts to limit food waste... because every bite counts.



## WE ARE SUSTAINABLE DOWN TO THE SMALLEST DETAIL

### WE TRAVEL TO BRUSSELS AND THE SURROUNDING

Our goal: to reduce our carbon footprint as much as possible and that starts with limiting the distance we travel. That's why we focus on events close by, in Brussels and the surrounding area. This proximity allows us to ensure more environmentally friendly logistics.

And if the volume allows, it we'll even come by bike... so that your event is as light on the environment as it is on our conscience.

### WE GET AROUND BY BIKE WHEN WE CAN

We can provide catering for your event... by cargo bike!  
With our four bikes, we can easily cover all your needs for a walking dinner, for up to 150 guests.  
And since we cook on-site, it smells delicious, it's visually appealing... and it reduces food waste.  
Between soft mobility and well-thought-out technical choices, we save a significant amount of CO<sub>2</sub>. And let's be honest: arriving in Brussels by bike means zero parking stress... and a team that arrives with a smile.



## WE ARE SUSTAINABLE DOWN TO THE SMALLEST DETAIL



### WE AVOID FOOD WASTE

Nothing wasted, everything transformed! We make powders, crackers, and even crisps. From our peelings. If there's any food left over, it goes to our guests or to charities near our workshop (Fedasil, Sbar ASBL, etc.). And for the rest, we obviously sort all our unavoidable waste. Because a sustainable approach is also about the small, everyday gestures.

### WE SERVE YOU ON REAL DISHES

We always prioritize reusable tableware. And good news is that all deliveries includes the collection of dirty items after your event. When disposable containers are truly unavoidable, we only choose biodegradable... or even edible options. Yes, we love it when tableware is edible!

## WE ARE SUSTAINABLE DOWN TO THE SMALLEST DETAIL



### WE PRODUCE OUR OWN ENERGY

In early 2024, we installed solar panels on our second roof. Even with the Brussels's somewhat shy sun, they provide us with electricity. Twenty-four panels that produce up to 10 kilowatt-hours, making clean energy that matches the good energy in our kitchen.



### BELGOBON HAS THE ECODYNAMICS LABEL

At the end of 2024, our commitment to sustainability was recognised with the Ecodynamic label, receiving the maximum rating of 3 stars. This label highlights companies that strive to reduce the environmental impact of their activities, a wonderful recognition for our entire team.

## WE ARE LISTENING

### DIRECT CONTACT

We will take the time to call you and meet with you to fully understand your wishes and offer you the best option. For weddings, we also organize tastings in our workshop, so you can be sure you have made the right choice.

### A 100% PERSONALIZED SERVICE

We are truly committed to offering you an event that is 100% tailored to your needs. All our packages can be adapted to suit your requirements and preferences and desires (specific dietary requirements, intolerances, ethical or religious choices, and more), as long as they are in line with our ethics and values, of course!



## WE ARE LISTENING

### EFFICIENT LOGISTICS

Before each event, we visit the venue with you to clearly define the material and logistical requirements together.

We also provide you with access to our excellent network of professionals:

venues, photographers, florists... everything you need to make your event run smoothly.

### A SMILING AND EXPERIENCED TEAM

At Belgobon, we have over ten different full-time profiles. But we also team up with our friends in the industry, independent freelancers and catering professionals who share our values and vision. All other cooks and servers are hired directly, without subcontracting. Every person who joins us receives in-house training from our team!

A pinch of smiles, a dose of listening, a hint of rigor, and a sprinkle of good vibes... these are our secret ingredients, the ones that make us stand out and guarantee the success of your event.





We look forward to meeting you and remain at your disposal for any further questions, please do not hesitate!

Juliette Heene and Corenthin De Dryver



info@belgobon.eu - 02/ 342.13.98

61/63, Rue général Eenens, 1030 Schaarbeek