



Health measures taken during events by Choux de Bruxelles

We have decided on some safety rules to ensure a safer future as events resume.

Through these, it is your safety and the safety of our teams that take precedence.

- *The Choux de Bruxelles team*

**Your event / our venues
Logistics / kitchen**





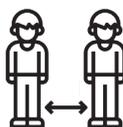
CHOUX De BRUXELLES

catering, venues, restaurants, guestrooms

List of measures: your event / our venues



Limiting the number of employees present at the same time in production spaces.



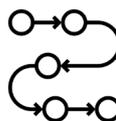
On request: setups and dressing are made so that there is a spacing of 1m50 between the buffets and the tables; a distance between the participants is in place...



On request: we offer a contactless 'turnkey' formula that includes setting up and breaking down a no-service event in order to avoid contact between our team and your guests.



On request: we provide hydroalcoholic gel dispensers in the rooms for the participants



On request: we provide marking on the floor for queuing.



At the beginning of the event, all staff members receive a specific briefing on hygiene procedures.



At each of our venues, a dedicated person prosecutes the rules in force. They regularly carry out briefings and debriefings to improve our sanitary measures.



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Staff members are systematically made aware of compliance with barrier gestures and good practices related to wearing masks.



Our waiter captains have been trained in risk management and are entirely informed with the inventory of measures to be put in place.



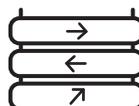
The service outfits are perfectly clean and intended for a single use for each event.



Thorough cleaning of the entire venue prior to the event.



Thorough cleaning of the toilets; disinfectant gel and single-use towels at disposal.



A clear signage: entry/exit...



We are setting up pictograms at the entrance of each of our venues to raise awareness.

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All tableware and table art items are washed at more than 70 degrees with disinfectants.



Furniture is washed and disinfected with bactericidal and virocid products before and after each use.



The production is carried out 24 hours in advance so that it is quarantined in our fridges in order to eliminate any trace of the virus that could still be found on the food.



More information ?
security@chou.be / www.chou.be