

MEDITERRANEAN POP-UP

MARHABA GARDEN

01 MAY – 30 SEPTEMBER 2025



Holiday Inn

AN IHG® HOTEL

BRUSSELS AIRPORT



THIS SUMMER,

At Holiday Inn Brussels Airport, we're renowned for our iconic pop-up events.

From constructing an alpine chalet in the heart of winter to transforming Brussels Airport into a sun-soaked beach in the summer, it's our bold creativity that sets us apart.

Embark with us on a boat and discover the wonders of the Mediterranean Sea. From Gibraltar Strait to the Gulf of Iskenderun. "MARHABA GARDEN" is not just a restaurant it's an immersive experience where every corner, every detail transports you to the sun-drenched shores of the Mediterranean. From creamy hummus and tangy tabbouleh to perfectly grilled meats and aromatic spices, every dish is crafted with the finest ingredients, bringing the flavours of the Mediterranean straight to your table. Opt for unforgettable experiences and memories with friends, colleagues, or loved ones.

Because images speak louder than words, check out our previous pop-up events locations!

[!\[\]\(003082e50e3009141f59bd5df831749f_img.jpg\) POP UP WINTER 2023-2024](#)

[!\[\]\(17413706fd4997a1a4bdf85c6864eee1_img.jpg\) POP UP SUMMER 2024](#)

WELCOME



Decorated stretch tent in
the Mediterranean spirit

OFYR Mezze

Outdoor bar

High tables and chairs

Lounge area

Outdoor audio system

Outdoor wooden games

One ping pong table

Large television screens*

Automatic suncream
dispenser

Parking

*upon request

APERITIF

CATERING OPTIONS



Transform your evening with a culinary journey inspired by the world's most flavourful cuisines.

Choose from Italian, Greek, or Middle Eastern themes, and let our chefs craft a dining experience where every dish is thoughtfully curated to reflect the essence of your chosen destination.

Savour the taste of summer with every bite.

APERITIF DRINKS*

30 mins

*ONLY AVAILABLE IN COMBINATION WITH A DINNER RESERVATION

- Sparkling wine / fruit juice
- Italian/Greek/Middle East welcome cocktail
- Italian/Greek/Middle East welcome mocktail

OPTIONAL APERITIF BOARDS

Italian board

- Crostini trio
- Smoked salmon & dill cream cheese
- Prosciutto & fig Jam
- Roasted pepper & ricotta
- Olives
- Chips

Greek board

- Feta & watermelon skewers
- Mini spanakopita triangles: (spinach and feta-filled pastry)
- Stuffed vine leaves
- Olives
- Chips

Middle East board

- Halloumi and cherry tomatoes skewers
- Falafel and tahini sauce
- Za'atar spring rolls
- Olives
- Chips



DINNER PRESENTATIONS



ITALIAN FEAST

incl. drinks

Includes an array of Italian specialties such as focaccia, antipasti misti, caprese salad, vegetarian lasagna, grilled sea bass, and desserts like cannoli and lemon tiramisu. Drink package included



GREEK FEAST

incl. drinks

A Greek-inspired selection featuring tzatziki, marinated lamb skewers, moussaka, grilled vegetable skewers, and many more Greek delights. Drink package included

MIDDLE EAST FEAST

incl. drinks

Flavourful and colourful dishes such as hummus, baba ganoush, shawarma, falafel, lamb skewers, and traditional desserts such as kataifi and tulumba. Drink package included



MEDITERRANEAN AFTERWORK FORMULA

incl. drinks

2 HOURS

A tasty selection of snacks like spanakopita skewers, falafel with tahini, halloumi skewers, and Mediterranean olives, paired with sparkling wine and cocktails/mocktails.





ITALIAN FEAST

incl. drinks

- Focaccia: Italian flatbread with olive oil, rosemary, and sea salt
 - Caponata: mix of eggplants, olives, capers, and sun-dried tomatoes
 - Pesto alla Genovese: green pesto made with basil, pine nuts, parmesan, and garlic
 - Marinated olives with herbs and citrus
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- Caprese salad: tomatoes, mozzarella, basil and olive oil (v)
 - Insalata di rucola e parmigiano: arugula salad with parmesan and balsamic vinegar (v)
 - Thinly sliced beef carpaccio with parmesan, arugula, and lemon
 - Antipasti misti: assortment of cured meats, cheeses, grilled vegetables and olives
 - Cucumber gazpacho with garlic and yogurt (v)



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- Vegetarian lasagna with ricotta, spinach and tomato sauce (v)
 - Melanzane alla parmigiana: baked eggplants with tomato sauce and mozzarella (v)
 - Branzino al forno: grilled sea bass with lemon and herbs
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- Cannoli: crispy pastry rolls filled with ricotta and chocolate
 - Panna cotta with vanilla cream and fruit coulis
 - Lemon tiramisu

Drink package

House wine, beers, soft drinks, water, coffee and tea





GREEK FEAST

incl. drinks

- Tzatziki: creamy yogurt with cucumber, garlic, and dill
 - Roasted beetroot dip
 - Cacik: yogurt with mint and garlic
 - Fried pieces of pita bread
 - Marinated olives
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- Greek salad with tomatoes, cucumber, olives, feta, and oregano (v)
 - Fresh tomato salad with olive oil and herbs (v)
 - Roasted beetroot salad with fresh cheese and lemon vinaigrette (v)
 - Stuffed vine leaves with rice (v)
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- Marinated lamb skewers
 - Grilled chicken skewers with Mediterranean spices
 - Halloumi pizza with grilled vegetables (v)
 - Mélitzanes: eggplants with tomato and feta (v)
 - Marinated shrimp skewers
 - Moussaka: gratinated eggplants with minced meat
 - Roasted potatoes with Mediterranean herbs (v)
 - Grilled vegetables skewers(v)
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- Portokalopita: orange cake soaked in syrup
 - Karithopita: walnut cake with spiced syrup
 - Mediterranean fresh fruits

Drink package

House wine, beers, soft drinks, water, coffee and tea





MIDDLE EAST FEAST

incl. drinks

- Pita bread pieces
 - Labneh: creamy Lebanese fresh cheese, served with olive oil and herbs
 - Hummus: creamy chickpea purée with tahini, garlic, and lemon
 - Baba Ganoush: grilled eggplant purée mixed with tahini and lemon
 - Muhammara: Aleppo pepper sauce served with Turkish bread
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- Kibbeh: spiced meatballs made with minced meat, bulgur and herbs
 - Sambousek: small pastries stuffed with cheese (v)
 - Falafel: fried chickpea balls seasoned with spices (v)
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- Shawarma: marinated chicken, served in thin slices with garlic sauce
 - Lamb skewers: grilled lamb with lemon and parsley
 - Chicken tagine with lemon
 - Kefta skewers
 - Lebanese tabbouleh: salad made with fresh parsley, tomato, bulgur, lemon and mint (v)
 - Kisir: bulgur salad (v)
 - Turkish stuffed peppers
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- Kataifi: shredded phyllo pastry filled with nuts soaked in sweet syrup
 - Tulumba: fried Turkish doughnuts soaked in sweet syrup
 - Fresh fruits



Drink package

House wine, beers, soft drinks, water, coffee and tea

AFTERWORK



MEDITERRANEAN AFTERWORK FORMULA

incl. drinks
2 HOURS

Tasty selection of aperitif snacks

- Crostini with parma ham and figs jam
- Crostini with roasted red pepper and ricotta
- Feta and watermelon skewers
- Spanakopita skewers: puff pastry with feta and spinach
- Falafel and tahini sauce
- Halloumi and cherry tomatoes skewers
- Mediterranean marinated olives
- Chips



Drink package

Sparkling wine, house wine,
beers, Mediterranean cocktail/
mocktail and soft drinks

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