

MEETING ROOMS & PRICES

Standard room rental:

MEETING ROOMS	M ²	HALF DAY	FULL DAY
Margaux 1 & 2	456 m ²	€ 1800	€ 2400
Margaux 1	216 m ²	€ 990	€ 1200
Margaux 2	240 m ²	€ 990	€ 1200
Tiffany's *	198 m ²	€ 600	€ 895
Chambertin 1 & 2	126 m ²	€ 430	€ 660
Chambertin 1	68 m ²	€ 230	€ 330
Chambertin 2	58 m ²	€ 230	€ 330
Latour	96 m ²	€ 270	€ 450
Regent Lounge	45 m ²	€ 225	€ 350
Bordeaux	35 m ²	€ 150	€ 225
Champagne	35 m ²	€ 150	€ 225
Cognac	35 m ²	€ 150	€ 225
Loire	35 m ²	€ 150	€ 225
Disco **			€ 870

* Tiffany's has daylight and an open-air terrace which could be used for light lunches or coffee breaks during the meetings. This is also the ideal place to host a cocktail reception

** For more information about our Disco go to our website www.discoverdisco.com or contact us for a customized.

Our venues offer the following equipment:

- ▲ One Flip chart
- ▲ Meeting kit
- ▲ Pens and paper
- ▲ One screen
- ▲ Business centre with host
- ▲ Mineral water on meeting table
- ▲ Mints

CATERING PACKAGES

The main meeting room hire is included in the prices below. Please note there are a minimum number of attendees required for room hire to be included in package*. All prices include VAT and other taxes.

BREAKFAST MEETINGS

Breakfast Meeting

Max 3 hours: € 23,00 per person for Basic Breakfast package
Max 3 hours: € 39,00 per person for Special Breakfast package

This is a great option for a fast and functional meeting where you want to indulge your guests with breakfast. The room will be set up so you and your guests can enjoy a delicious breakfast during your meeting or presentation.

Basic Breakfast package:

- ▲ Fruit juice, coffee, tea and milk
- ▲ Different types of brown and white rolls and bread
- ▲ Different types of cereals and yogurts
- ▲ Chocolate spread, various jams and honey
- ▲ Cheese slices
- ▲ Finely sliced meats
- ▲ Scrambled eggs with baked beans and bacon

Special Breakfast Package (Basic Breakfast is included and you are able to split these options up):

- ▲ Smoked Salmon
- ▲ Croissants en chocolate Danishes
- ▲ Raisin Bread
- ▲ Pancakes
- ▲ Chocolate milk
- ▲ Sekt (sparkling wine or champagne mixed with fresh fruit juice)

* For meeting rooms Chamertin 1, 2 and Latour we ask an minimum of 8 guests.

For the meeting rooms Regent Lounge, Cognac, Loire, Champagne an Bordeaux we ask an minimum 4 guests.

Extra room hirer will be charge when the meeting is with less guests than stated above and is dependent on the number of total guests.

DAY PACKAGES

Standard Package

1 day: € 54,00 per person
½ day: € 47,50 per person

- ▲ Welcome coffee with coffee, tea, fruit juice and danish pasteries
- ▲ Coffee break with coffee, tea, fruit juice and fresh fruit and sweet snacks
- ▲ Sandwich lunch:
 - ▲ Assortment of rolls and sandwiches with sumptuous fillings (4 pieces per person)
 - ▲ Fresh Soup
 - ▲ Snack from our chef
 - ▲ Fresh fruit,
 - ▲ Water on the tables and two softdrinks **
 - ▲ Coffee and tea with sweets from our chef***.

Lunch be extended to include pasta, cold or hot, created by our chef for € 3,00 per person.

- ▲ Afternoon break with coffee, tea, fruit juice, fresh fruit and sweet delicacies from our chef

*Lunch for meetings that go for more than one (1) day will be varied
½ day packages included in lunch*

** If you would like wine during lunch is there a supplement price of € 2,00 per person.

*** To round off your lunch with a delicious dessert from our chef it is € 3,00 per person.

Luxury Package

1 day: € 62,50 per person
½ day: € 55,00 per person

- ▲ Welcome coffee with coffee, tea, fruit juice and danish pasteries
- ▲ Coffee break with coffee, tea, fruit juice, fresh fruit and sweet snacks
- ▲ 2 course lunch (up to the chef),
 - ▲ For example:
 - Salad with smoked salmon*
 - Veal steak with vegetable rataouille and rosemarie jus*
 - or*
 - Italian ham salad with marinated tortellini pasta and fried mozzarella*
 - Roodbaars fillets with cauliflower gratin and shrimp jus*
 - ▲ 2 soft drinks**
 - ▲ Coffee and tea with sweets*** from our chef
- ▲ Afternoon break with coffee, tea, fruit juice, fresh fruit and sweet delicacies from our chef

Lunch for meetings that go for more than one (1) day will be varied
½ day packages included in lunch

** If you would like wine during lunch is there a supplement price of € 2,00 per person.

*** To round off your lunch with a delicious dessert from our chef is it € 3,00 per person.

Buffet Package (minimum 25 guests)

1 day: € 69,50 per person
½ day: € 59,50 per person

- ▲ Welcome coffee with coffee, tea, fruit juice and danish pasteries
- ▲ Coffee break with coffee, tea, fruit juice, fresh fruit and sweet snacks
- ▲ A luxurious buffet lunch (up to the chef) includes:
 - ▲ Cold entree buffet
 - ▲ Warm seafood, meat and vegetarian main course
 - ▲ Dessert buffet
 - ▲ Includes 2 soft drinks**
 - ▲ Coffee and tea
- ▲ Afternoon break with coffee, tea, fruit juice, fresh fruit and sweet delicacies from our chef

*Lunch for meetings that go for more than one (1) day will be varied
½ day packages included in lunch*

** If you would like wine during lunch is there a supplement price of € 2,00 per person.

*** To round off your lunch with a delicious dessert from our chef it is € 3,00 per person.

Walking lunch package (minimum 25 guests)

1 day: € 84,50 per person
½ day: € 74,50 per person

- ▲ Welcome coffee with coffee, tea, fruit juice and danish pasteries
- ▲ Coffee break with coffee, tea, fruit juice, fresh fruit and sweet snack
- ▲ A luxurious walking lunch includes:
 - ▲ Cold entree:
 - Sushi with Spin Crab
 - Sushi met Smoked Salmon
 - Blue Fin Tuna Carpaccio
 - ▲ Main course:
 - Spicy soup from Sand Crabs with coconut
 - Sun Fish Filet with vegetable ratatouille and sweet patato chips
 - St Jacobs fruit Tempura with black Catalans Risotto,
 - Filled Penne Pasta with Asparagus
 - Breach chicken and black truffel
 - ▲ Dessert:
 - Assortment of pastries and sweets with Belgian Chocolate theme
 - ▲ Includes 2 soft drinks **
 - ▲ Coffee and tea
- ▲ Afternoon break with coffee, tea, fruit juice, fresh fruit and sweet delicacies from our chef

*We will ensure that lunches for meetings that are more than 1 day vary.
Lunches are included in ½ day package.*

** If you would like wine during lunch is there a supplement price of € 2,00 per person.

*** To round off your lunch with a delicious dessert from our chef it is € 3,00 per person.

To end your meeting on a good note can you add an After Meeting package.

After Meeting Package

€ 7,50 per person

After your meeting you can keep on chatting in our Gozo Bar, where we will reserve a place for you accompanied with canapes and a drink.

- ▲ 2 drink cards for a glass of wine, soft drink or beer per person
- ▲ Accompanied with an assortment of warm canapes

COCKTAIL PACKAGES

Silver - package

1 hour: € 12,50 per person
1/2 hour: € 7,50 per person
per extra hour: € 5,50 per person

- ▲ Fruit juice, soft drink, beer, white and red wine
- ▲ Standard savoury snacks included

Diamond Champagne - package

1 hour: € 19,00 per person
1/2 hour: € 11,50 per person
per extra hour: € 10,50 per person
with real champagne: € 6,50 per person

- ▲ Fruit juice, soft drink, beer, white and red wine and an alcohol free cocktail and sparkling wine Méthode Champenoise
- ▲ Standard savoury snacks included

COCKTAIL CANAPES

Choose from our packages or you can mix and match!

Chef's Assortment (minimal 10 guests)

Assortment of 5 types: € 7,00 per person

- ▲ Five (5) cold and warm canapes up to our chef!

Standard Assortment (minimal 10 guests)

Assortment of 5 types: € 10,00 per person

- ▲ Fried vegetable sticks with herbed kwark
- ▲ Bitter Balls with spicy Gentse Mustard
- ▲ Mini sausage roll with Merguese Sausage
- ▲ Vegetarian Samosas
- ▲ Yakitori Chicken Strips
- ▲ Raw vegetables with dipping sauce

Luxury Assortment (minimal 25 guests)

Assortment of 9 types: € 18,00 per person

- ▲ Mini Pizzas with goats cheese
- ▲ Spicey, herbed rice and shrimp balls
- ▲ Toast with smoked Salmon and Maredsous Herbed cheese
- ▲ Crab Sushi
- ▲ Bread Sticks with Coppa Ham
- ▲ Raw Vegetables with two dipping sauces
- ▲ Greek sheep cheese rolls with Ganda Ham
- ▲ Fried Mozzarella sticks with tomato dip
- ▲ Mini Spring Rolls with sweet ginger and lemon dip

Super de luxe (minimal 25 guests)

Assortment of 12 types: € 24,75 per person

- ▲ Fried shrimp tarts with fresh bearnaise dressing
- ▲ Mini season soup
- ▲ Tortellini pasta with black truffel cream
- ▲ Aperol Oysters
- ▲ Smoked Salmon Sushi
- ▲ Pumpkin Bavarois with gilled shrimps
- ▲ Duck pie with confit from endive
- ▲ Mini grilled sandwiches with cooked leg ham, tomato pesto and Old Brugge cheese
- ▲ Herbed Chicken Strips with red pepper and olives
- ▲ Steamed Dim Sum meatballs with soya dip
- ▲ Toast with shrimp salad
- ▲ Bruschetta with Italian smoked ham and Parmesan cheese

Party Bread (minimal 25 guests)

€ 75,00 per bread

- ▲ Party bread filled with 50 small sandwiches
- ▲ Filling up to the chef or of your choice

MENUS

2-course menu

€ 25,00 per person (exclusive drinks)

- ▲ Duck Paté
- ▲ Turkey Lasagne with Gorgonzola sauce

3-course menu

€ 35,00 per person (exclusive drinks)
Matching wines: € 25,50 per person

- ▲ Blue Fin Tuna Carpaccio with lemon vinaigrette and French Brie bites
- ▲ Porkling fillet with provincial vegetable quiche, rosemary jus and shoe-string potatoes
- ▲ Dessert creation from our pastry chef

Matched Wines:

- ▲ Pinot Gris Dopff au Moulin
- ▲ Altozano Red
- ▲ Water on the tables, coffee and tea.

3-course menu

€ 39,00 per person (exclusive drinks)
Matching wines: € 15,50 per person

- ▲ Salmon Tartare with Blinis
- ▲ Pork ribs with prunes and apricots, red cabbage with appel and gratin
- ▲ Dessert creation from our pastry chef

Matching wines:

- ▲ Luis Felipe Chardonnay
- ▲ Luis Felipe Cabernet Sauvignon
- ▲ Water on the tables, coffee and tea.

4-course menu

€ 37,00 per person (exclusive drinks)

Matching Wines: € 20,00 per person

- ▲ Platter of Scottish Salmon
- ▲ Pumpkin soup with parsley and coconut pesto
- ▲ Butter fish fillet with red wine sauce, shallots and orange
- ▲ Mini apple strudel, Italian style, with creamy vanilla ice-cream

Matching Wines:

- ▲ Chateau Bel Air (1/2 bottle per person)
- ▲ Water on the tables, coffee and tea.

4-course menu

€ 40,00 per person (exclusive drinks)

Matching Wines: € 31,50 per person

- ▲ Deer carpaccio with a tompoesje of duck and pomegranate vinaigrette
- ▲ Soup of young turnip with black truffle cream
- ▲ Guinea fowl fillet filled with endive, turnip puree and wild mushroom jus
- ▲ Dessert platter with a Belgian Chocolate theme

Matching Wines:

- ▲ Groot Eiland - Chenin Blanc
- ▲ Caves de Tain – Cruzes Hermitage
- ▲ Water on the tables, coffee and tea.

4-course menu

**€ 65,00 per person (exclusive drinks)
Matching Wines: € 14,00 per person**

- ▲ Salmon Bonbon, apricot tarte tartin with baked duck liver and grilled shrimp cappuccino
- ▲ Zeetong creation and Salmon in herb tea
- ▲ Duck with port sauce and vegetable mousakka
- ▲ Bitter chocolate Moulleux with white chocolate ice cream

Matching Wines:

- ▲ Chateau La Brie Bergerac
- ▲ Groot Eiland Sauvignon Blanc
- ▲ Groot Eiland Pinotage
- ▲ Water on the tables, coffee and tea

4-course menu

**€ 85,00 per person (exclusive drinks)
Matching Wine: € 32,50 per person**

- ▲ Lobster Salad with caviar and curl of fresh goose liver
- ▲ St-Jacobs fruit with wild mushrooms and crispy Spin Crab
- ▲ Tournedos of French Charolai beef with black truffle and potato gnocchi
- ▲ Sabayon from "bollinger" champagne with vanilla ice-cream

Matching Wines:

- ▲ Glass of Jacquart Champagne
- ▲ Pinot Griss Dopff
- ▲ Château Du Moulin
- ▲ Water on the tables, coffee and tea

BUFFET

Market Buffet (minimal 200 guests)

€ 26,50 per person (exclusive drinks)
With drink menu: € 11,00 per person extra
Supplement soup: € 3,00 per person extra

Why not spoil your guests with new concept; a buffet made up of different stalls – a unique and fun concept!

- ▲ Paella and feta cheese salad
- ▲ Wok buffet: wok noodle with chicken strips and baked rice with shrimp served in noodle boxes with chop sticks
- ▲ Sushi buffet accompanied with mini spring rolls
- ▲ Italian ham wraps and straciatella soup (veel boullion with egg garnished with a hint of truffel)
- ▲ Cheese buffet with Belgian cheese and assortment of bread
- ▲ A ice kart as dessert stall

Cold and Warm Buffet (minimal 15 guests)

€ 35,00 per person (exclusive drinks)

With drinks menu: € 11,00 per person extra

Supplement soup: € 3,00 per person extra

- ▲ Smoked Salmon roses
- ▲ Tuna Sushi
- ▲ Grilled chicken salad
- ▲ Mozzarella salad with vine tomatoes
- ▲ Cauliflower mousse with shrimps
- ▲ Various salads and dip sauces

- ▲ Wok with egg noddles with Zeebaars tempura and lemon grass
- ▲ Lasagne with veal
- ▲ Grilled beef strips with green pepper and potato jems
- ▲ Market vegetable mix

- ▲ Desserts from our chef

Menu Buffet mix (minimal 15 guests)

€ 35,00 per person (exclusive drinks)
With drink menu: € 11,00 per person extra
Supplement soup: € 3,00 per person extra

Plated Entree

- ▲ Free range chicken cocktail with sweet water shrimp and white asparagus, with a hint of orange and curry.

Main Buffet:

- ▲ Butter fish fillet with smoked Salmon pices, fresh garden herbs and saffran potatoes
- ▲ Porkling Medaillons with potato rosti and mustard cream pasta
- ▲ Rigatoné Pasta with a black truffel tapenade and broccoli flowers

Plated Dessert:

- ▲ Marinated strawberries with vanilla ice-cream and lemon creme

Classic Buffet (minimal 40 guests)

€ 42,00 per person (exclusive drinks)
With drinks menu: € 11,00 per person extra
Supplement soup: € 3,00 per person extra

Entree

- ▲ Scottish Salmon and "belle-vue"
- ▲ Various assortment of smoke fishes
- ▲ Fish Terrines
- ▲ Tomato Mozzarella
- ▲ Paté from the chef
- ▲ Tandoori chicken pieces
- ▲ Pork ribs and cured side of pork
- ▲ Parma ham with melon
- ▲ Salad bar and sauces
- ▲ Bread and butter

Main

- ▲ Salmon steak with mushroom sauce
- ▲ Roast ham with old mustard sauce
- ▲ Season vegetables
- ▲ Potato Dish
- ▲ Pasta or rice dishes (guest's choice)

Dessert

- ▲ Dessert buffet up to the chef

Italian Buffet (minimal 20 guests)

€ 44,00 per person (exclusive drinks)
With drink menu: € 11,00 per person extra

Entree

- ▲ Tomato Mozarella
- ▲ Parma ham and Melon
- ▲ Sardines with persillade
- ▲ Straciatelle Soup

Main

- ▲ Lamb Saltimbacca
- ▲ Various fish with a Sand Crab Bisque
- ▲ Two Pasta Choices
- ▲ Risotto

Dessert

- ▲ Tiramisu
- ▲ Chocolate Mousse with Amaretto
- ▲ Zabaglione with Marsalla

WALKING THROUGH

Walking Diner (minimal 40 guests)

€ 64,00 per person (exclusive drinks)
With drinks menu: € 11,00 per person extra

An assortment of small and larger dishes served both directly to guests and on a buffet.

Entree

- ▲ Oyster bar
- ▲ Sushi assortment
- ▲ Blue Fin tuna Carpaccio
- ▲ Salad with warm, smoked Scottish Salmon strips and fresh bearnaise dressing
- ▲ Smoke Forel mousse with spicy carrot chutney and lemon shrimps
- ▲ Sand Crab spicy soup with coconut

Main

- ▲ Sun Fish fillet with vegetable ratatouille and sweet potato chips
- ▲ St Jacobs fruit tempura with black Catalaanse risotto
- ▲ Mini pizza with grill leg of ham and Maredsous cheese
- ▲ Glass noodle Springrolls with duck breast confit with young leek
- ▲ Striped Tiger prawn tempura with saffran risotto and red pepper coulis

Dessert

- ▲ Assortment of pastries and sweets with a Belgian Chocolate theme.

BARBECUE*

A delicious barbecue on our summer terras from Hugo's restaurant is a unique option for your event. For storms, rain or other climatic circumstances, your guests can be served in our restaurant.

Basic Barbecue (minimal 25 guests)

€ 37,00 per person (exclusive drinks)
With drink menu: € 11,00 per person extra
Supplement soup: € 3,00 per person extra

- ▲ Marinated pork skewers
- ▲ Grilled butter fish with rouille and bread croutons
- ▲ Lamb burger with old Brugge cheese and tomato chutney
- ▲ Grilled chicken drumsticks with curry, lemon marinade
- ▲ Turkey sausages with fresh pineapple chutney

Included in this menu is a salad bar, sauces, bread and potato dishes.

Barbecue Deluxe (minimal 25 guests)

€ 57,50 per person (exclusive drinks)
With drink menu: € 11,00 per person extra
Supplement soup: € 3,00 per person extra

- ▲ Half a baby lobster and papillot with small potatoes and soft peppers
- ▲ Packages of Zeeuwse Mussels with Cajun spices
- ▲ Shrimp tarts with a hint of garlic, green garden vegetable and steamed safran rice
- ▲ Scottish Salmon fillet with bearnaise sauce
- ▲ Grilled steak with pepper sauce

Included in this menu is a salad bar, sauces, bread and potato dishes.

* From March 1 till September 30. During all other periods our chef will cook a mixed grill for you. Ask for a personalised proposal!

DRINK MENU

You can choose one of the following standard drink menus during your lunch or dinner:

Standard Glass

€ 7,00 per person

- ▲ Two (2) glasses of red or white house wine, beer or soft drink
- ▲ Water on the tables, coffee and tea

Standard Bottle

€ 11,00 per person

- ▲ 1/2 bottle of red or white wine, beer or soft drink
- ▲ Water on the tables, coffee and tea

EXTRAS

Mix & match! – Put your own package together to make your event unique!

Create your own perfect package to fit your event. Simply contact us with what you require from the alternatives listed in this offer and we'll customize a proposal for you.

Is your event a half day meeting, followed by a reception, dinner or even a party including accomodation? Do you want to discover Antwerp or organise something special for your guests? Ask us and we will organise the best possible customised solution to meet your needs!

Ask us to make your meeting or event special:

- ▲ Personalised menu cards *
- ▲ Secretary service
- ▲ Fax or photocopier
- ▲ Flowers and plants
- ▲ Hostesses
- ▲ Photographer**
- ▲ DJ
- ▲ Music and entertainment
- ▲ Bus services
- ▲ Incentives such as chocolate workshops, entertainment during your dinner such as Maffia Game, Casino Royal or relaxation massages...
- ▲ Decoration, lounge area, bars to size...
- ▲ Outside dinners, we will find the perfect restaurant for you
- ▲ Translastion cabins

* To make your personalised menu cards, please send your company logo and personalised text two weeks before your event or meeting.

** Our photographer specialises in group and atmosphere photos and individual portraits. The photos can be delivered in the size that you wish or in digital format. Prices provided upon request.

DISCO DISCO!

Studio 94

www.discoverdisco.com

Our in house disco, with a unique 70's style, is an ideal place for a private party for 50 to 250 guests.

We can organise the entertainment or a DJ for your event or cocktail party as an alternative to the other venues.

Enjoy the atmosphere while you listening to your favourite music and leave it to us to make your event unforgettable.

Please visit our website **www.discoverdisco.com** or contact us for customized proposal!

RENTAL EQUIPMENT

Audiovisual material:

Sound

Sound Amplification – More than 150 pers.	€ 220,00
Sound Amplification – 50 to 150 pers.	€ 150,00
Sound Amplification – Less than 50 pers.	€ 120,00
Wired Microphone (with stand)*	€ 25,00
Conference / Table Top Microphone*	€ 25,00
Wireless hand held or Lapel Microphone*	€ 55,00
CD, Tape player / Recorder	€ 30,00

* For the use of all microphones a sound system is required.

Projection

Overhead Projector 400 W	€ 35,00
Beamer: LCD Video/Data Projector-XGA-1700/1800 A/L.	€ 185,00
Beamer: LCD Video/Data Projector – XGA – 3000 A/L.	€ 325,00
Slide Projector – Incl. Remote Control	€ 50,00
Other projectors upon request.	
Roll Screen (2,05x1,55m)	€30,00
Fast Fold Screen (2,4x1,8m) – Front/Back Proj. Incl. Drape	€ 70,00
Fast Fold Screen (3x2,25m) – Front/Back Proj. Incl. Drape	€ 95,00

Video

VHS Video Player / Recorder	€ 40,00
DVD Player / Recorder	€ 55,00
TV / Video Combination Unit – 52 cm	€ 65,00
Other format Video Players / Recorder upon request.	

RENTAL EQUIPMENT

Audiovisual material:

Conference

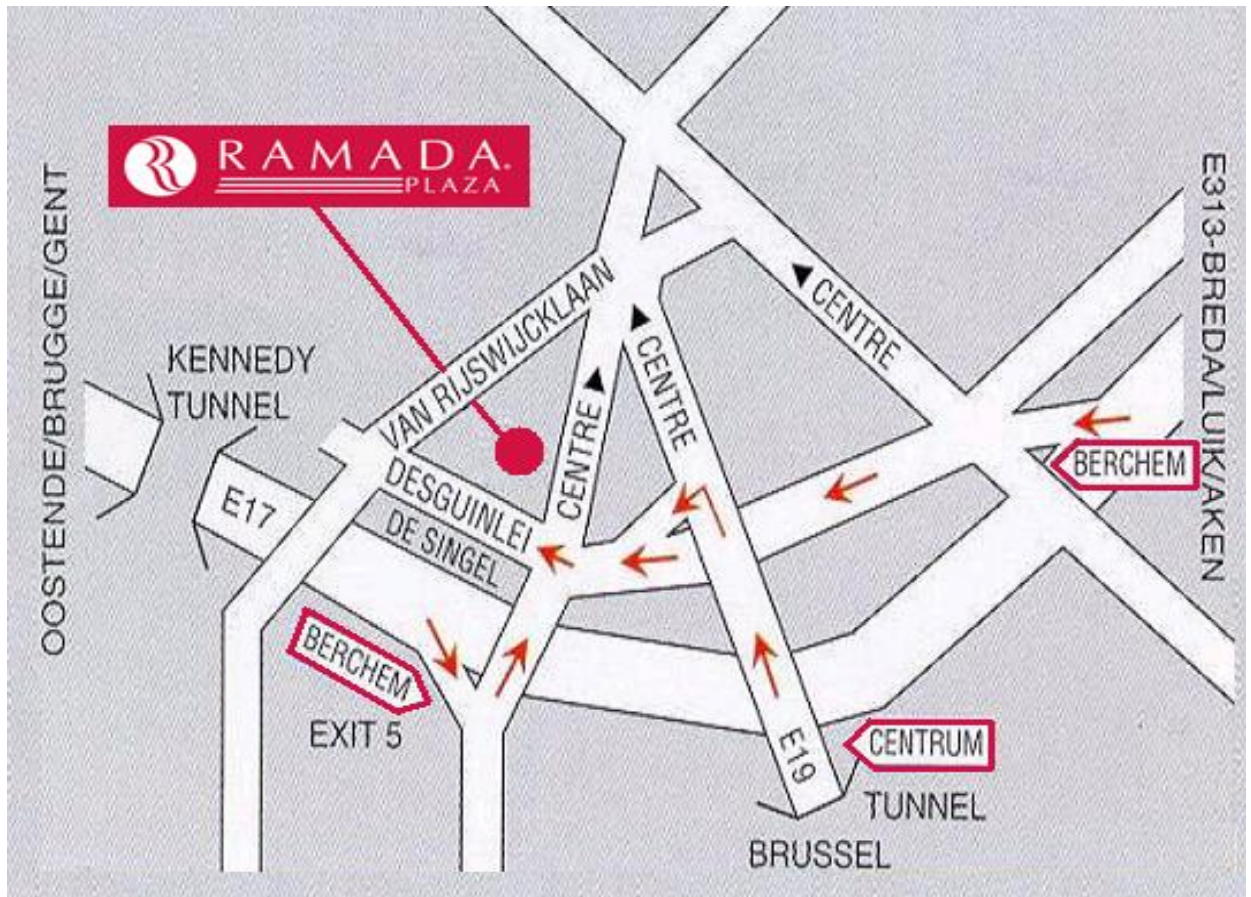
Flipchart – Incl. Paper & Markers	€ 35,00
Whiteboard	€ 25,50
Laser Pointer	€ 16,00
Conference Phone	€ 70,00
Computer Laptop P4	€ 165,00
Videoconferencing Systems (Excl. Phone Lines)	
– Max 20 pers. / 3 ISDN Lines upon request	Upon request
– More than 20 pers. / 3 ISDN Lines upon request	
Translation cabins	Upon request

Assistance AVSC

Following prices Per Hour:	
Per Technician – Weekdays 8 – 18h	€ 45,00
Per Technician – Weekdays 18 – 8h / Saturdays	€ 55,00
Per Technician – Sundays / Bank Holidays	€ 70,00

All above prices are per unit & per day. Including 21% V.A.T.

DIRECTIONS



Access plan for Ramada Plaza Antwerp****

Own Transport:

Coming from HASSELT, EINDHOVEN or AKEN

Follow the highway E313/E34 direction 'Singel'. At the end of 'Antwerpen-Centrum – Singel' exit you arrive at the 'Lt Lippenslaan': turn right and take immediately the left lane.

You will pass under a bridge at the 'Plantinpoort' and exist left following the signs 'Singel Zuid'. After 5,3 KM you will automatically arrive on the 'Desguinlei', where you will see the Ramada Plaza Antwerp on your right side, behind the 'VIVIUM' building.

Coming from GHENT, BELGIAN COAST and LILLE (France)

Take the E17, direction 'ANTWERPEN'. When leaving the Kennedy tunnel, take exit 5A 'Antwerpen Centrum – Het Zuid'.

At the traffic lights you turn right towards the 'Singel Noord' (you are already on the Singel) After 1,7 KM you will arrive at a bridge: don't drive on the bridge but stay on the right side. At the traffic lights turn left under the bridge. At the first traffic lights turn right onto 'Markgravelei', then after 200 meters turn right onto 'Karel Oomsstraat', then after 300 meters turn right again and you will see the Ramada Plaza Antwerp on your right side behind the 'VIVIUM' building.

Coming from BRUSSELS, BRUSSELS INT'L AIRPORT and PARIS (France) E 19

Take the E19, direction 'ANTWERPEN/MECHELEN'. When leaving the Craeybeckxtunnel, take the left lane indicated as 'CENTRUM'. Turn left at the traffic lights indicated as 'SINGEL-ZUID'. You are now on the singel, after +/- 500 meters you will see the Ramada Plaza Antwerp on your right side behind the 'VIVIUM' Building.

Coming from BRUSSELS and PARIJS (France) A 12

Take the A12 direction 'BOOM/ANTWERPEN' at the end of the A12 follow the exit Wilrijk-Valaar. Follow 'Antwerp Expo' (bouwcentrum), you are now on the Jan Van Rijswijcklaan,

Once you have passed the 'Antwerp Expo' (on your right-hand side) turn right at the second traffic lights onto 'Markgravelei', after 200 meters turn right onto 'Karel Oomsstraat', after 300 meters turn right again and you will see the Ramada Plaza Antwerp on your right side behind the 'VIVIUM' building.

Coming from BREDA (Holland) E 19

At the E19 'Noord' take the direction of Nederland 2 towards the A12 'Bergen-op-zoom'
You exit the A12 at exit number 16 Ekeren. After +/-11 km you will automatically arrive on the Desguinlei where you will see the Ramada Plaza Antwerp on your right side, behind the 'VIVIUM' building.

Public Transportation

Arriving at CENTRAL STATION

Take the underground tram number 2, direction HOBOKEN. Get out on the street JAN VAN RIJSWIJCKLAAN, the stop is called THE SINGEL. Cross the road and you will see the glass building of 'VIVIUM', Ramada Plaza Antwerp is behind this building. (Tram ticket 1,50 euro per person)

Arrival at BERCHEM STATION

We advise you to take a taxi to our hotel. (Cost approximately € 7,50)

PIVA Parking

You drive by the Ramada Plaza Antwerp towards the traffic lights and go straight on. At the second traffic lights, turn right. At your left hand side is the PIVA parking.

