

The Belgian Beer and Food Academy VI

BLCCJ food pairing event

After successful editions in different cities, the BLCCJ's Belgian Beer & Food Academy is returning to Tokyo for the 6th time. It promises once again to become an exploration of the Belgian beer paradise and Belgian cuisine.

New Hilton Executive Chef Thomas Jakobi will present the menu of the evening, highlighting the Belgian products used. A beer expert will give information on Belgian beers and focus on the pairing with the menu.

This event is a must for F&B professionals as well as lovers of Belgian beer and food. So come and join us for a great Belgian culinary evening!

When? Thursday 7 June 2018, 18:30-21:30

- *Registration from 18:15*
- *Aperitif from 18:30 till 19:10*
- *Presentations about the menu and Belgian beers*
- *4-course dinner from 19:30 till 21:30*

Where? Hilton Tokyo, Yamato Room (3F)

**We can arrange tables for you and your guests; 1 table seats 8 people.*

How much? JPY 14,500 (members and guests), JPY 17,000 (non-members)

**A vegetarian option is available with advance notice.*

Please send back the reply sheet before Thursday 31 May 2018!

Email: info@blccj.or.jp or Fax: 03-6457-8663

Name: _____ Phone: _____

Title: _____ E-mail: _____

Company Name: _____

I would like to reserve a total ___ seats for this event.

I will make a total payment of _____ by Thu 31 May 2018 (receipt upon request)

Signature: _____

*** Please note that cancellations after 31 May or no-shows will be charged in full!**

Bank: Mitsui Sumitomo Banking Corporation, Kojimachi Branch

Account: Check Account (toza) No. 226330

Account holder: The Belgian-Luxembourg Chamber of Commerce in Japan

※With the kind support of: the Federal Public Service Foreign Affairs of Belgium, Flanders Investment and Trade (FIT),

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