



# Belgian Pavilion Expo 2025 Osaka



## Events Centre **BROCHURE**



From 13 April 2025 to 13 October 2025 the world will come together for the next world expo: Expo 2025 Osaka under the theme: '**Designing Future Society for Our Lives**'. The expo will also focus on three sub-themes: **Saving Lives**, Embracing Lives, and Connecting Lives. In the exhibition in its pavilion Belgium will focus on the first and will display its knowledge regarding life sciences and healthcare technologies. Additional industries and sectors will also be promoted in an elaborate content program with events following expo's thematic weeks. We aim to make those six months count!

The Belgian Pavilion at Expo 2025 Osaka invites you to use this occasion as a platform to the world by organising **your event**!

Our Events Centre offers a versatile space tailored for **corporate and private events**, combining cutting-edge digital technologies and a unique atmosphere. Whether you are hosting a product launch, a corporate seminar, a networking event, a workshop, or a gala dinner our event space provides the **perfect backdrop to impress your guests and elevate your brand**.

### **Your opportunity to shine at Expo 2025 Osaka**

Hosting your event at the Belgian Pavilion gives you and your organisation a unique opportunity to align with Belgium's presence at one of the world's largest gatherings.

Discover the possibilities of hosting your event at the **Belgian Pavilion Events Centre**, and let us help you make your event an unforgettable experience.

The Belgian Pavilion also features a restaurant which is located on the third floor of the pavilion and accessible to the general public. The restaurant seats up to 60 people.

Our team can help you choose between the various catering packages and in making your reservation. The Events Centre rates are detailed in the pages below and **include a host to welcome your visitors and standard audiovisual equipment**.

We also provide **day passes for 2 persons within your organisation**. **Speakers**, as well as **artists** performing at your event, are entitled to a day pass as well. Keep in mind that all other visitors / staff members will need a **ticket** to enter the Expo/site before reaching the Belgian Pavilion.

The Belgian Pavilion at Expo 2025 Osaka has a fully air-conditioned Events Centre covering 56 m<sup>2</sup> and an adjacent VIP terrace of 47m<sup>2</sup>, all on the third floor. This multi-purpose area is the perfect place to put your activity or organisation in the spotlight with an exclusive event.

**Events Centre capacity (maximum)**

- Auditorium – 70
- Meeting room – 48
- Seated gala dinner – 30
- Walking dinner - 70
- Reception - 90

BelExpo can help you choose between the various catering menus and in making your reservation. The catering menu is available on pages 10 to 13. The fully equipped Events Centre can be rented at the following rates, including a host to welcome visitors and standard audiovisual equipment.

**Rental fees:**

Time of day	Price
Morning (10.00 AM – 12.30 PM)	€ 1.500
Afternoon (13.30 PM – 17.00 PM)	€ 2.000
Evening (18.00 PM – 21.00 PM)	€ 2.000
Whole day	€ 4.000

Other sessions may be agreed, such as lunches or dinners. In addition to the Events Centre, the pavilion features a restaurant on the third floor, seating 60, and a rooftop terrace (315m<sup>2</sup>): a lounge bar offering a magnificent view of the Expo site. The restaurant and terrace are open to the public. However, on request, part of it can be reserved for private lunches and dinners. All food and beverage activities, including catering in the Events Centre, are managed by our designated F&B operator, the Belgo-Japanese combination of Creneau & Aquaplannet.

If you require extra time to build up and/or break down your event, we will charge an additional fee.

**Dimensions:**

- Total surface: 56m<sup>2</sup>
- Surface VIP terrace: 47m<sup>2</sup>
  
- Height of ceiling: 2,8m

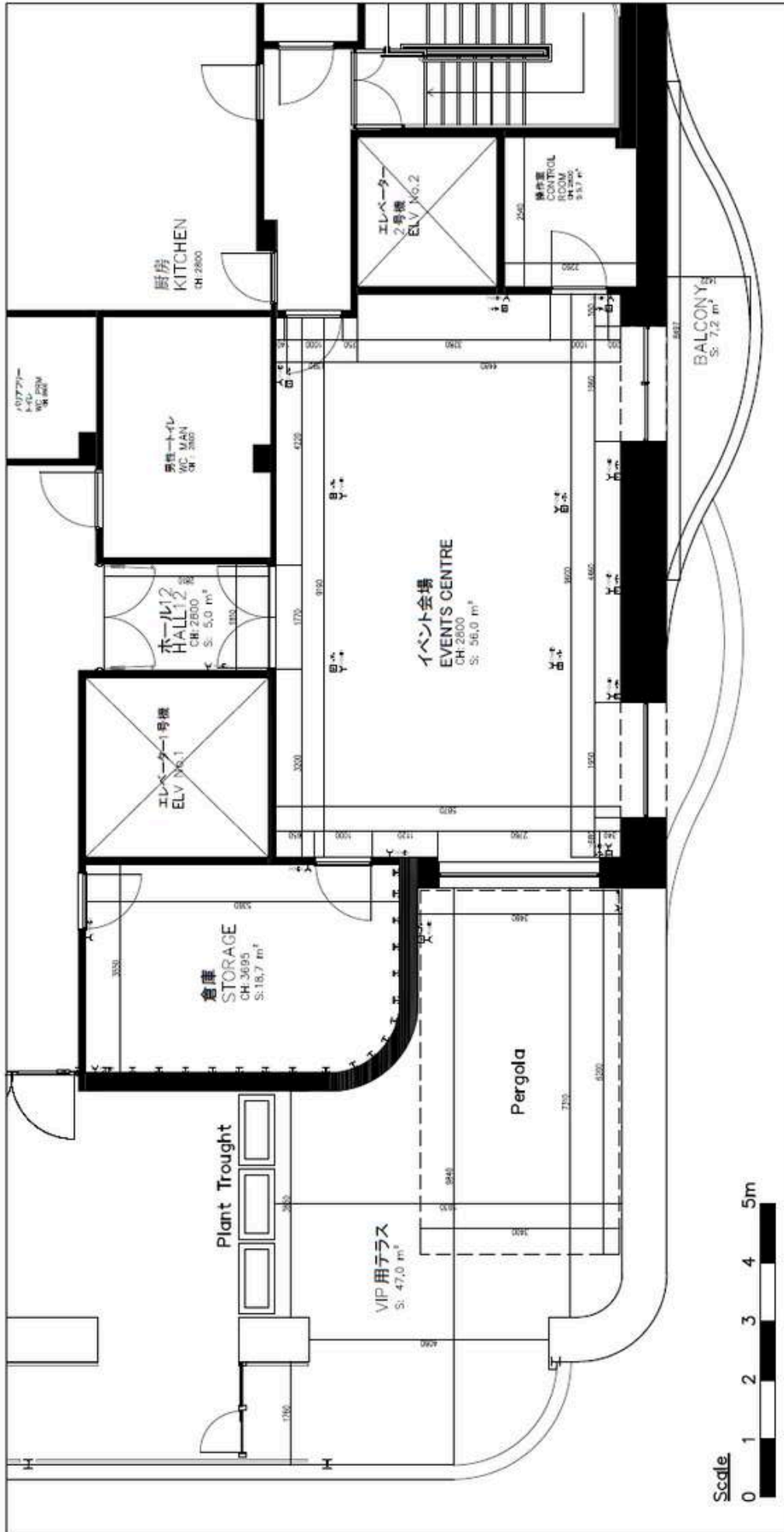
**Fitout:**

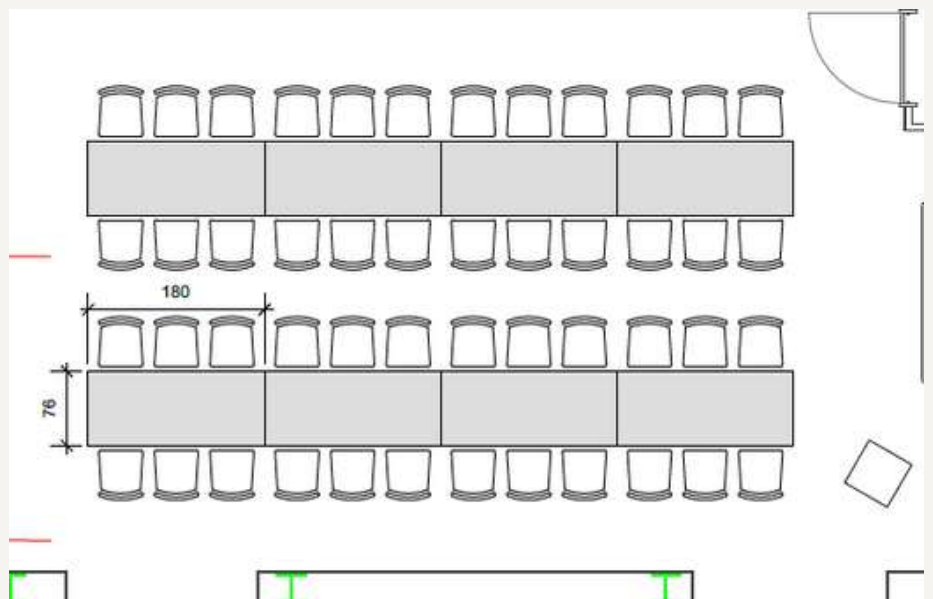
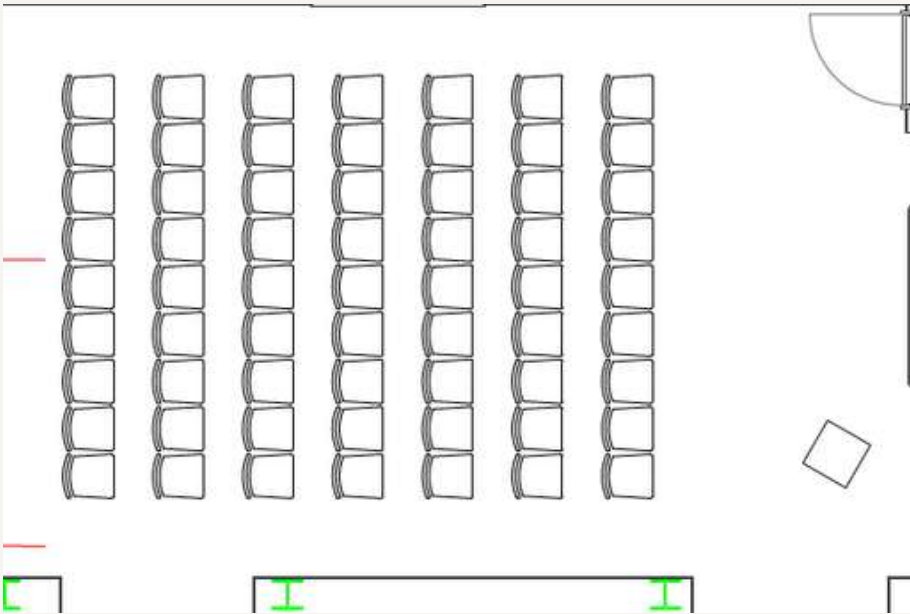
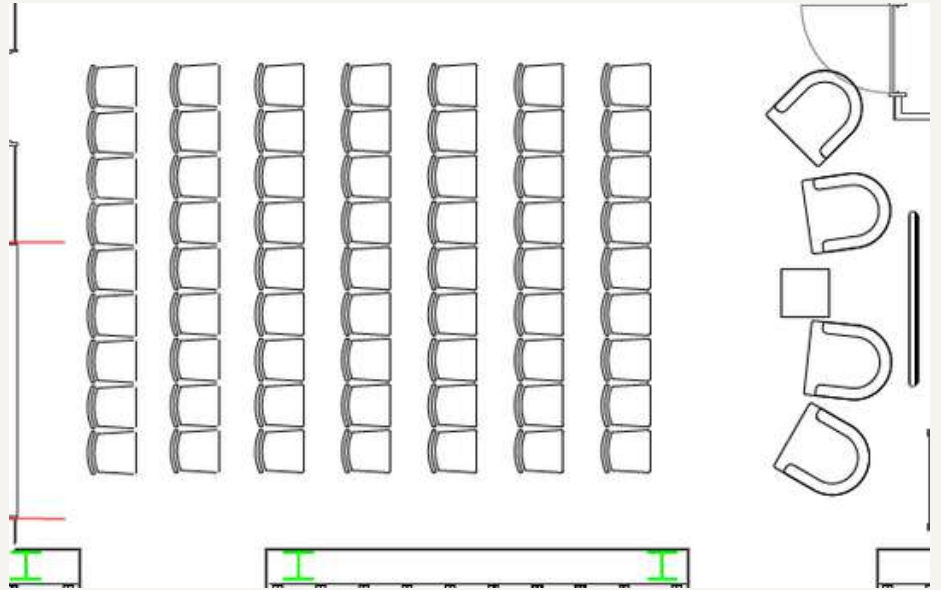
A fully equipped Events Centre with an audiosystem, microphones and an 85 inch TV screen to accommodate your presentations, meetings, product launches, workshops, networking events, etc.

**Furniture available:**

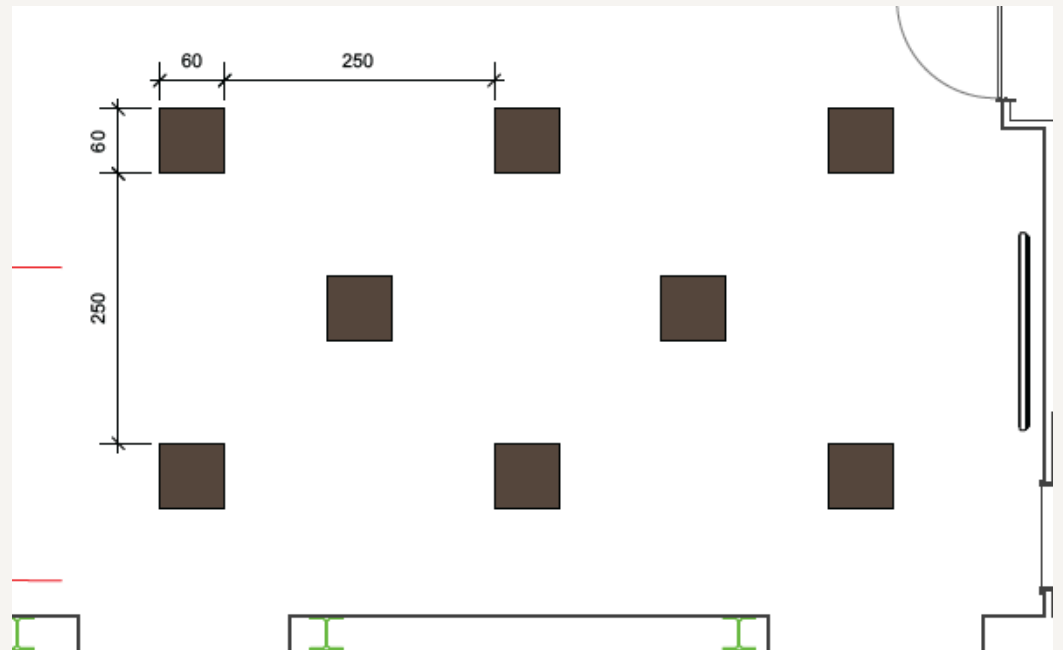
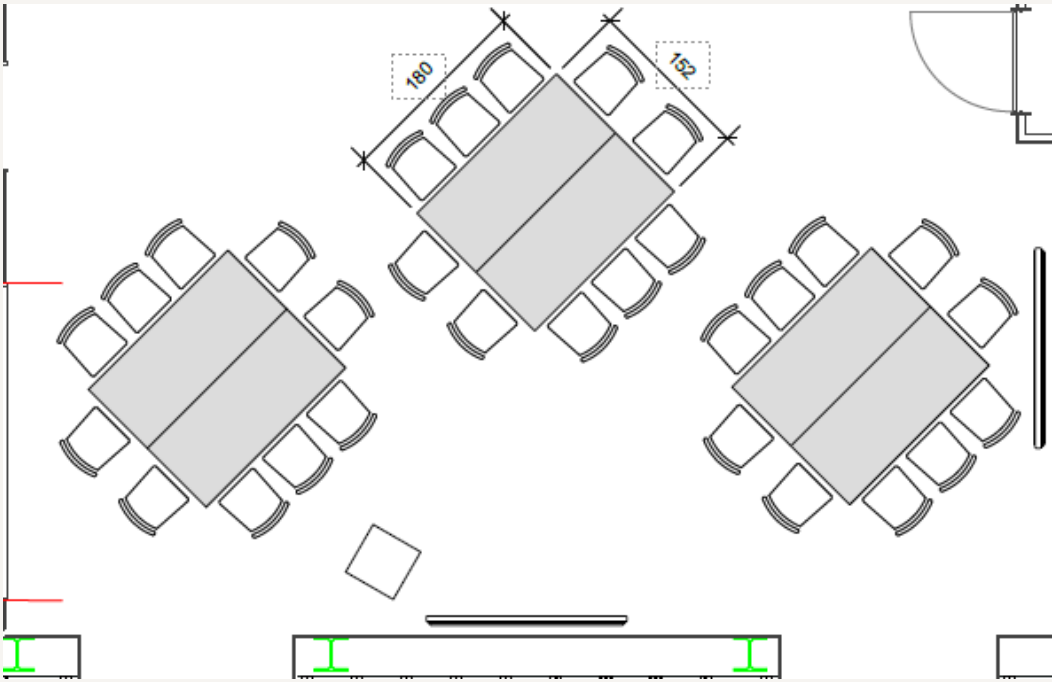
- Coffee tables
- Speaker chairs
- Stackable chairs
- Presentation lectern
- Podium
- Dinner tables
- High tables (cocktail tables)
- Picture rails along the room

THE EVENTS CENTRE





# THE EVENTS CENTRE



**The basic package includes :**

- A host to welcome you and attend to your needs
- Audio visual equipment: screen, two microphones, lectern, possibility of background music, flipchart
- Access to the VIP terrace which is partially covered
- Set up and cleaning of the Events Centre. Mid-day room refresh (for full-day rental)

**Optional additions:**

- An accompanied tour of the pavilion (groups of max. 25 people)
- Food & Beverages (see catering menu)



### Conditions related to renting the Events Centre

- The form at the end of this brochure must be completed and returned to [events@belexpo.be](mailto:events@belexpo.be).
- You will subsequently receive confirmation of the requested time and date(s).
- 25% of the total amount must be paid to BelExpo within ten days of receipt of the invoice. In the event of cancellation, the deposit is non-refundable. Your reservation will only be guaranteed on receipt of this sum and will be automatically cancelled if the sum is not transferred.
- The remaining 75% must be paid 3 weeks before the event at the latest. Should you wish to use the Events Centre for multiple days, please fill in a reservation form for each day separately.
- If cancellation occurs more than 3 weeks before your event, the deposit of 25% paid at the time of booking will be retained. If cancellation occurs less than 3 weeks before your event, you shall be charged the full amount.
- Should you require extra equipment, we can assist in renting these materials through external services.
- At the time of booking, you will be asked to accept the general terms and conditions for renting the Events Centre.
- The renting of the Events Centre and additional material arranged by BelExpo will be invoiced by BelExpo in EUR payable to a Belgian bank account. Catering will be invoiced directly by the F&B operator in JPY and payable to a Japanese bank account.

**Set events menu for lunch or dinner****Basic menu****¥6,000**

- Amuse-Bouche

**Starter**

- Cheese croquettes served with syrup liege and fried parsley
- Lightly Seared Scallop and Salmon Tartare
- Soup of the day
- Baked mushrooms on toast

**Main Course**

- Traditional Belgian Waterzooi
- Vegetarian vol-au-vent served with Belgian fries
- Flemish beef stew served with Belgian fries
- Boulets Liégeois served with mashed potato

**Dessert**

- Dame blanche (vanilla ice cream, warm chocolate sauce and whipped cream)
- Brussels waffle served with ice cream

**Set events menu for lunch or dinner****Classic menu****¥7,500**

- Amuse-Bouche

**Starter**

- Tomates Crevettes
- Shrimp Croquette served with tartare sauce and fried parsley
- Salad Liégeoise served with green beans and bacon
- Endive, apple and blue cheese salad
- Lightly Seared Scallop and Salmon Tartare served with fresh toast

**Main Course**

- Fish of the day
- Bone-In Chicken Thigh Confit served with mashed potato
- Steak and Belgian fries
- Steamed mussels served with Belgian fries
- Vegetarian waterzooi

**Dessert**

- Belgian chocolate mousse
- Liege waffle served with ice cream

**Set events menu for lunch or dinner****Prestige menu****¥10,000**

- Amuse-Bouche

**Starter**

- Pan-Seared Foie Gras served with brioche toast
- Tomates Crevettes
- Shrimp Croquette served with a tartare sauce and fried parsley
- Classic Belgian beef tartare served on toast
- Endive salad served with apple and walnuts

**Soup**

- Soup of the day

**Main Course**

- Flemish beef stew served with fries
- Steak and fries
- Herb-Crusted Lamb Loin served with grilled vegetables and potato gratin
- Grilled salmon served with vegetables and mashed potato
- Belgian fries and mussels
- A hearty stew of wild mushroom prepared with Leffe beer

**Dessert**

- Selection of desserts (brussels waffle, liege waffle, crème brulee and chocolate mousse)

**The client will need to select 2 dishes per course at least 3 days before the event.**

**Standing Buffet and Pass around menu**

The client can select from the below list:

<b>3 different dishes</b>	<b>¥2,700</b>
<b>4 different dishes</b>	<b>¥3,500</b>
<b>5 different dishes</b>	<b>¥4,200</b>
<b>6 different dishes</b>	<b>¥4,600</b>

**Pass around dish selection;**

- Endive, Apple, and Blue Cheese Salad
- Pâté de Campagne served on brioche bread
- Tomato and Shrimp Salad
- Cheese croquettes
- Mini waterzooi
- Belgian Fries
- Steak tartate on toast
- Mini carbonade Flamande
- Tartine with mixed mushrooms
- Shrimp croquettes
- Mini vol au vent
- Fried Brussels Sprouts
- Mini boulette Liegeoise
- Mini vegetarian vol au vent
- White Asparagus a la flamande
- Soup of the day
- Chocolat Cake (Gâteau au Chocolat)
- Creme brulee
- Liege Waffle

## RESERVATION FORM

Please fill in the form below and return it to [events@belexpo.be](mailto:events@belexpo.be).

Should you have any questions, or experience any problems filling in this document, please do not hesitate to contact our event manager Tom Claes at [tom.claes@belexpo.be](mailto:tom.claes@belexpo.be).

COMPANY NAME: .....

NAME EVENT: .....

DATE EVENT: .....

- Morning (10.00am - 12.30pm)     Evening (18.00pm - 21.00pm)  
 Afternoon (13.30pm - 17.00pm)     Whole day

SET-UP TIME: .....

STARTING TIME: .....

END TIME: .....

COFFEE BREAK TIME: .....

### CONTACT PERSON

NAME: .....

MOBILE and/or PHONE Number: .....

E-MAIL: .....

ARRIVAL TIME:.....

YOUR COMPANY'S INVOICING DETAILS (if applicable, please provide VAT or tax registration number):

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.....

### EVENT DESCRIPTION

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## RESERVATION FORM

FORMAT:

- CONGRESS/SEMINAR
- PRODUCT-LAUNCH
- NETWORKING EVENT
- GALA DINNER
- RECEPTION
- OTHER (please specify):

.....

- EXPECTED ATTENDANCE: ..... people
- DO YOU EXPECT VVIPS AT YOUR EVENT?
  - YES / NO
    - IF YES, WILL SPECIAL PROTOCOL NEED TO BE ADHERED?
      - YES / NO
- HOW MANY PEOPLE WILL BE ON-SITE TO MANAGE YOUR EVENT?
  - ..... people
- WILL YOU REQUIRE ADDITIONAL TECHNICAL EQUIPMENT:
  - YES / NO
  - IF YES, WHICH EQUIPMENT DO YOU REQUIRE?

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.....  
.....  
.....

- WILL YOU BRING:

- Name tags
- Folders
- Giftbags
- Displays
- Other (please specify): .....

- DO YOU WISH TO HAVE AN ACCOMPANIED TOUR IN OUR BELGIAN PAVILION?  
(complementary)
  - YES / NO
  - IF YES

..... Ppl ..... Time

## RESERVATION FORM

- CATERING:
  - YES / NO (see pg 10 - 13 for available menus)

• COFFEE BREAK:                    ... Ppl                    ..... Time

• LUNCH:                            ... Ppl                    ..... Time

• DINNER:                         ... Ppl                    ..... Time

• RECEPTION:                    ... Ppl                    ..... Time

• OTHER: (Please specify): .....

- Please specify your choice of menu:

.....  
.....  
.....

Available furniture (please choose the options needed and the amount per option):

- Chairs (height seat: 45cm)
  - amount needed: ..... pcs

- Dinner tables (74cm height, 150 x 70cm)
  - amount needed: ..... pcs

- High tables (cocktail tables: 105cm height, 60 x 60cm)
  - amount needed: ..... pcs



Your seating plan of choice:  
(please choose one option and specify amount of people):

Auditorium or Theater style seating

- amount of people: .....
- construction/dismantling needed? YES / NO

U-Shape setup (without tables)

- amount of people: .....
- construction/dismantling needed? YES / NO

Banquet style setup

- amount of people: .....
- construction/dismantling needed? YES / NO

Crescent round seating or Cabaret-style seating

- amount of people: .....
- construction/dismantling needed? YES / NO

Reception style

- amount of people: .....
- construction/dismantling needed? YES / NO

Other:.....

- Amount of people: .....
- Construction/dismantling needed? YES / NO

**Cancellation policy:**

- In case of cancellation more than three weeks before your event, the deposit of 25% paid at the time of booking will be retained.
- In case of cancellation less than three weeks before your event, you will be charged the full amount.

Date: .....

Name and signature:

.....

## How to Get to Expo 2025 Osaka

**Location:** The Expo 2025 Osaka venue is on Yumeshima, an artificial island in Osaka Bay, west of Osaka City.

### By Train (Recommended)

The fastest and most convenient way to reach Expo 2025 is by train.

- **From JR Osaka Station:** Take the Osaka Loop Line to Bentencho Station, then transfer to the Osaka Metro Chuo Line to Yumeshima Station (East Gate). (27 min, ¥550)
- **From Namba Station:** Take the Midosuji Subway Line to Hommachi Station, then transfer to the Chuo Line to Yumeshima. (30 min, ¥430)
- **From Shin-Osaka Station:** Take the JR Kyoto Line to JR Osaka Station, transfer to the Osaka Loop Line to Bentencho, then take the Chuo Line to Yumeshima. (36 min, ¥570)
- **From Kansai International Airport:**
  - Via JR: Take the JR Kansai Airport Line to Tennoji, then transfer to the Osaka Loop Line to Bentencho and take the Chuo Line to Yumeshima. (1 hr 24 min, ¥1,590)
  - Via Nankai Line: Take the Nankai Airport Line to Namba, then transfer to the Midosuji Line to Hommachi, and take the Chuo Line to Yumeshima. (1 hr 19 min, ¥1,400)

More information: <https://metronine.osaka/en/line-departure/>

### By Shuttle Bus

Shuttle buses run from major stations in Osaka and nearby cities. **Advance booking via the Kansai MaaS app is required.**

- From Shin-Osaka Station: 30 min, ¥1,500
- From JR Osaka Station: 30–40 min, ¥1,000–¥2,000
- From Namba Station: 30 min, ¥1,300–¥1,500
- From Sakai & Amagasaki: 30–43 min, ¥1,300–¥2,000

### By Airport Bus

Direct buses run from Kansai International Airport and Osaka Itami Airport to Yumeshima Transportation Terminal (West Gate).

### **By Car (Park & Ride)**

Private cars are not allowed at the Expo venue. Instead, use Park & Ride lots in Maishima, Sakai, and Amagasaki, then take a shuttle bus to the Expo. **Reservations required.**

### **By Bicycle**

Cyclists can use the Yodogawa Riverside Cycle Line to reach Yumeshima. **Bike parking (¥500) is available but must be booked in advance.**

### **By Taxi**

A taxi can take you to Yumeshima Transportation Terminal 1 near the West Gate. Estimated fares:

- From JR Osaka Station: ~¥4,700 (31 min)
- From Namba Station: ~¥5,200 (33 min)
- From Kansai Airport: ~¥18,000 (41 min)

### **By Boat**

Passenger boats run from Kobe, Awaji Island, central Osaka, and Sakai City to Yumeshima Pier, with a shuttle bus to the West Gate. **Check ferry providers' websites for tickets.**

CORPORATE PARTNERS

DIAMOND PARTNERS



PLATINUM PARTNERS



GOLD PARTNERS



SILVER PARTNERS



INSTITUTIONAL PARTNERS

