

VAN HONSEBROUCK

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VAN HONSEBROUCK BREWERY BIERKASTEEL

Van Honsebrouck Brewery is making a name for itself thanks to its Kasteel beers. The label is adorned with an image of Ingelmunster Castle. Van Honsebrouck Brewery has been active in Ingelmunster since 1900. Under the guidance of Luc Vanhonsebrouck, father of the current CEO, Xavier Vanhonsebrouck, the brewery turned its focus towards producing special beers. This initially concerned typical regional beers from the region around Izegem.

When the lambic beers, and specifically the gueuze, became all the rage in Brussels, Luc Vanhonsebrouck decided to start brewing the lambic beers in Ingelmunster, 100 km from the Pajottenland and the Zenne Valley, the traditional birthplace of the lambic beers. You can now find the gueuze, cherry, and other fruit beers under the name \$t-Louis

from the Van Honsebrouck Brewery. The Brigand triple was marketed in 1980. Kasteelbier was launched in the late 1980s. Throughout the years, the range has expanded to include Kasteel Donker, Blond, and Tripel, plus the extra-hoppy Kasteel Hoppy, and Kasteel Rouge, which is a blend of Kasteel Donker and the cherry liqueur used in the patisserie sector.

Xavier Vanhonsebrouck took over the brewery in 2010. Xavier resolutely aims for innovation, diversification, and is fully focused on export opportunities. The brewery grew quickly and the location in Ingelmunster couldn't keep up. Ultimately, Xavier opted to build a completely new brewery in nearby Emelgem (Izegem).

Now, in 'Het Bierkasteel', which has been operational since 2016, Van Honsebrouck can produce 250,000 hl of beer, which is twice the capacity of the previous location. There are facilities available for brewing high-fermentation beers (Kasteel type), spontaneous-fermentation beers (St-Louis type), and mixed-fermentation beers (Bacchus type).

You can visit 'Het Bierkasteel' individually or in groups; it's the perfect location for parties and events. Van Honsebrouck regularly launches innovations, which may or may not have been inspired by the existing beer styles and beers. Cuvée du Chateau is similar to a Kasteel Donker that's been maturing in the bottle for years. The Trignac XII is a tasting beer based on Kasteel Tripel aged in barrels originally used for cognac. Barista Chocolate Quad unites beer, coffee, and chocolate. Filou is a strong, blonde drinking beer. The dark Slurfke first appeared on the small screen in Thuis, the most popular Flemish TV series to be broadcast on the Flemish VRT network.







HET BIERKASTEEL, A UNIQUE, COMPREHENSIVE EXPERIENCE

'Het Bierkasteel' is a multifunctional event, relaxation, and experience space where you can literally and figuratively taste the brewing craft with a hightech touch to it all. Enjoying, tasting, partying, discovering, meeting, and more can now all be done in a new dimension that you wouldn't have thought possible.

Immediately after it opened, 'Het Bierkasteel' boomed, becoming a must-see star on the map for both national and international bon vivants. Tasty special beers, a homemade meal, and a healthy dose of history are just a few of the things you can expect.

'Het Bierkasteel' is open to groups, companies, associations, and individual bon vivants or families looking for a day trip with added value. 'Het Bierkasteel' is easily accessible and has a car park that can accommodate 250 vehicles.

You can find more info on www.bierkasteel.be



MICHELLE'S PUB VISITORS' CENTRE BRASSERIE EVENT LOCATION BIERBOETIEK



TASTE OUR FAMOUS BEERS IN A COSY SETTING

'Het Bierkasteel' added a new attraction in 2017, in the form of Michelle's Pub. And thus, the sixth generation of our brewing family joined the team.

Michelle's Pub wants to create an easy-going setting where both passers-by and fans of our beers are always welcome. It's set to be an extension of our brasserie, where brewery visitors can also enjoy their tastings. Michelle graduated from the Ter Duinen hotel school and also attended a

programme at the School for Butlers and Hospitality in Hertsberge.

We have seven beers on tap and the rest of our range is available in bottles. We also offer hot and cold snacks and beer cocktails.

Seasonal beers are also served regularly.

For more info, please contact

www.bierkasteel.be info@bierkasteel.be 051 62 25 43



WE HAVE SEVEN
BEERS ON TAP
AND THE REST OF
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AVAILABLE IN
BOTTLES.





LEARN ABOUT THE BREWING PROFESSION

'Het Bierkasteel' has also proven its value as a visitors' centre. It is the starting point for an inspiring guided tour of the brewery, supplemented with strategically placed screens and headsets in five languages. Discover how it all works in the brewhouse, the bottling plant, the packaging unit, and the cask room.

Plus, you get a nice little surprise at the end: a 75-cl bottle of special beer and two tastings of our world-famous beers, naturally.

The bottling plant is operational from Tuesday through Thursday. When the bottling plant is closed, multimedia films are shown there during the tour.

For more info and to make a reservation, please contact

www.bierkasteel.be info@bierkasteel.be 051 62 27 30



VISIT EUROPE'S MOST ADVANCED BREWERY.







AMBIENCE, FROM The Menu and the tap

What can you expect from 'Het Bierkasteel'? Firstly, there's the trendy brasserie. The inspiring interior is dominated by the open kitchen and the fireplace, but the true eye-catcher is the imposing wall covered with 29 taps. Our chefs prepare healthy, delicious dishes using an exclusive 'Mibrasa' charcoal oven. You can put together something à la carte from the menu or opt for the brasserie's business lunch. The bar and open kitchen are the perfect backdrops for cosy food-sharing.

For more info and to make a reservation, please contact

www.bierkasteel.be brasserie@bierkasteel.be 051 62 27 31



AWESOME DISHES SEASONED WITH BEER.







IMPRESS YOUR FAMILY, FRIENDS, CUSTOMERS, OR COLLEAGUES

Looking for an original location for an unforgettable company party or wedding reception? 'Het Bierkasteel' provides a unique touch as an event location. This entails a comprehensive new concept in which authenticity and modernity meet, with beer as the medium, naturally. Depending on the nature and size of your event, you can choose from different rooms equipped with the latest multimedia technology.

The Boardrooms and Ballroom are targeted at companies, while the spacious outdoor patio, a contemporary interpretation of the traditional castle garden, is the perfect setting for a reception or standing buffet.

For more info, to make a reservation, or to get a customised price quote, please contact

www.bierkasteel.be info@bierkasteel.be 051 62 27 30 OUR OWN CHEFS
WILL PROVIDE YOU
WITH AN UNFORGETTABLE CULINARY
EXPERIENCE.











HYPER-MODERN AND AUTHENTIC ROOMS WITH OCCUPANCIES RANGING FROM 16 TO 400 PEOPLE.



EVERY BEER LOVER'S ULTIMATE DREAM.

You'll find everything to make a beer lover's heart beat faster in our Beer Boutique, ranging from a wide assortment of beers in unique gift sets, beer pralines, beer glasses with high practical or collector value, and all kinds of other beer-related gifts, including textiles and merchandising

products. The boutique is spacious, airy, and conveniently designed for shoppers. The glass wall opens up on a great view of the wooden casks used to age the beers.

For more info, please contact

www.bierkasteel.be bierboetiek@bierkasteel.be 051 62 27 33



OUR BEER PRALINES
ARE EXCLUSIVELY
AVAILABLE IN
'HET BIERKASTEEL' AND
ARE DESIRED
AROUND THE WORLD.





OUR BEERS



For more info about our beers, please contact www.vanhonsebrouck.be



VAN HONSEBROUCK

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