

The Caribbean Chamber of Commerce launches inaugural Caribbean Days' promotion in the Capital of Europe

Brussels, June 30, 2022 - The Caribbean Chamber of Commerce in Europe (CCCE) is proud to launch the first annual **Caribbean Days'** promotion, which will be held in and around the *Sofitel Brussels Europe* from July 25-31, 2022.

The 'Caribbean Days' is a series of business and cultural events to showcase **'The Best of the Caribbean'**, featuring a Caribbean Culinary Week at the *1040 Restaurant* of the *Sofitel Brussels Europe*, and several trade workshops to promote Caribbean premium Cocoa, Coffee, Rum & Spirits, as well as Cigars.

For the **Caribbean Culinary Week** the award-winning celebrity Chef Orlando from Saint Lucia will be preparing a special 4-course Caribbean Gourmet Menu, a unique opportunity to experience the finest Caribbean cuisine at special rate of 49 Euros, including a bonus course and free digestive, after dinner drink.

A Media Tourism workshop, to include the greatest number of Caribbean destinations ever seen in Belgium, will also be organised (date to be confirmed with Air Belgium and ANTOR Belux) at the Press Club Brussels Europe. The annual Caribbean Days' promotion will be extended in 2023 with more cultural events to be hosted in Brussels, including a Caribbean Art Exhibition, **Caribbean Film** Festival, Caribbean Fashion Show, Caribbean Fairs & Festivals, Caribbean Poetry & Literature evenings, Caribbean Gaming & Sports Days and much more.

Her Excellency Mrs. Joy-Ann Skinner, Ambassador of Barbados, current Co-ordinator of the **CARIFORUM Group of Ambassadors** at Brussels (CGAB), said: 'We welcome the Caribbean Days' promotion in Brussels, as an excellent way to raise the profile of the Caribbean, which is not as well-known here in Belgium, as other regions of the world are known. The Caribbean Culinary Week would allow local, regional and international patrons in Belgium to experience Caribbean's rich cultural heritage through the region's finest gastronomic flavours, artistic products and services.'

CCCE is grateful for their support and the **Sponsors'** of the first annual Caribbean Days' promotion, which to date include: Chairman's Reserve Rum, Coverpoint RCM, the St. Lucia Tourist Board and Tobago Gold Chocolate Liqueur.

For dinner reservations at the Restaurant 1040, please visit: <https://www.the1040.be/reserver-une-table>, or call telephone no.: +32(0)2- 235 5123.

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Editors notes:

About the Caribbean Chamber of Commerce in Europe (CCCE):

The Caribbean Chamber of Commerce, *AISBL* was founded in November 2019 to facilitate trade between the greater Caribbean and Europe and promote investments from Europe to the Caribbean. CCCE is a non-for-profit, multi-lateral business services organisation that is based at BECI, the Brussels Enterprises, Commerce & Industry, Avenue Louise 500, 1050 Ixelles, Brussels. For further information about CCCE, visit: www.caribbeanchamber.eu

About the CARIFORUM Group of Ambassadors at Brussels (CGAB):

The CGAB is composed of Heads of Mission of twelve (12) Caribbean Embassies accredited to the Kingdom of Belgium and Missions accredited to the European Union (EU) and the Organisation of African, Caribbean and Pacific States (OACPS). They represent The Islands of the Bahamas, the Republic of Barbados, Belize, the Republic of Cuba, the Dominican Republic, the Eastern Caribbean States, including Grenada, the Co-operative Republic of Guyana, the Republic of Haiti, Jamaica, the Republic of Suriname and the Republic of Trinidad and Tobago.

About the Sofitel Brussels Europe:

The Sofitel Brussels Europe is the Flagship property of the [Accor Hotel Group in Belgium](#), located at Square Jourdan in the heart of the European district. The 5-star hotel benefits of an exclusive location: between the European Parliament and the European Commission, a few steps from the famous Jubilee Park and close to many museums. Succumb to the charm of its timeless decoration and to the comfort of its 149 rooms with elegant and modern lines. Its high quality service and unique location make each stay a comfortable and memorable experience.

The Sofitel Brussels Europe features a tropical decorated Lobby, 11 modular lounges for meetings and private functions, a library and sun terrace, as well as the 1040 Restaurant and – Bar. Illuminated by the daylight and in an elegant setting of a meticulous brewery, the 1040 extends much further afield than the district in Brussels that gives it its name.

The Sofitel Brussels Europe is easily accessible with public transports, by car or by taxi. The hotel has a private and secured parking, and also offers limousine service.

For further information about the hotel, visit: <https://www.sofitel-brussels-europe.com/en/>

About Chef Orlando:

Orlando Satchell, better known as Chef Orlando is a British born (of Jamaican-Barbadian heritage) internationally-accredited and award-winning celebrity chef, who made Saint Lucia his home, where he owns and operates [Orlando's Restaurant & Bar](#) at Fond Bernier in Soufrière.

Chef Orlando's culinary establishment has been accredited as one of the 'Top Three in the Caribbean' and he gained the prestigious title 'Caribbean Chef of the Year' at the Caribbean

Travel Awards 2020. The food veteran was voted one of the best chefs in the region in 2018 and 2019 by Caribbean Journal and has been recognised as the only Caribbean restaurant to be observed as one of the best in the world by the readers of [Travel & Leisure and Food & Wine in 2020](#). The Top Chef's Saint Lucian culinary abode is the only Caribbean restaurant to have attained this accolade by the renowned rated publications; the annual 'World's Best Restaurants' list, a collaboration between Travel + Leisure and Food & Wine, is a celebration of eateries around the world that best capture the spirit, culture and cuisine of their communities.

In 2019 Chef Orlando was also honoured with a **Gault Millau France** award and as one of the top restaurants to dine in the Caribbean numerous times by [Trip Advisor](#). The experienced chef deemed these major feats which he is humbled by giving props to his Barbadian mother as the main foundational contributor toward his success. He relished fond memories of growing up and observing her in full swing in the heart of their home, the kitchen, exhibiting her impeccable bargaining skills in the bustling marketplaces of London, England.

For interviews and further information, please contact: cheforlando@caribbeanmediapr.com