

Annemie De Rooy

After her tourism studies, Annemie took a job at Intercomfort, still in the hands of the Van Hove (Massemen) family in those days, and after a short experience she ended up in 1992 at the head office of Neckermann.

Since 1993 she was very active in the incentive department at Thomas Cook Belgium, first as an Account Executive, later as an Account Manager.

In 2008, in the middle of the crisis, she successfully started, together with 2 partners, the incentive house MIND and MOTION.

Annemie loves good food, tastes from all over the world and is very open to new discoveries. Her deep interest in cooking was translated in 4 years of evening cookery classes.

A 'really' quick bite

At home, a quick cup of gazpacho with a few bruschettas or a nice salad with mozzarella, fresh tuna, feta cheese or pata negra... mmm..divine!

A quick bite

One of my favorite addresses is Mondada in Ghent (www.mon-dada.be <<http://www.mon-dada.be>>), a no nonsense meeting place where fresh, tasteful dishes and affordable quality wines of the world are served in an efficient and friendly way: rich tapas, sushi, sashimi, abundant salads, creative pasta dishes as well as grilled fish and meat dishes all prepared 'à la minute'.

A welcoming place at any given time of the day, for a healthy breakfast in a design interior, lunch on a sunny terrace or in the evening a colorful cocktail in a lounge atmosphere...

Because of its location in the 'Zuid' area of town, you drive straight of the motorway into ample parking and in just a few minutes walking you are at the Capitool, Vooruit or the centre of Ghent.

A serious tête à tête

In "Dolce Far Niente" (Sint Martens Latem) one can enjoy a quiet,

intimate dinner of superior Italian quality, near an open fire or on the quiet terrace at the back. The host 'Signor Mura' welcomes you with open arms and 'la mamma' will explain her personal suggestions and then prepares the most divine pasta dishes in her sweet smelling kitchen.

A favorite for years..... 't Vier Emmershof in Lokeren (www.vieremmershof.be <<http://www.vieremmershof.be>>), a green, out-of-this-world location, a beautiful place, first class cuisine and excellent service.. pure enjoyment.

Business-business-business

The Biznis hotel in Lokeren (www.biznishotel.be <<http://www.biznishotel.be>>) has a good cuisine with a varied menu and because of its many assets (restaurant, brasserie, terrace, meeting facilities and easy access minutes away from the motorway) I use this place regularly for 'biznis' appointments.

In Brussels is regularly use 'Brasserie Tasso' for both Belgian clients and international contacts (www.tassobxl.be <<http://www.tassobxl.be>>), it is situated in Tour & Taxis and has a great interior and inventive menu.

Outside Belgium

I enjoy tasting local dishes from the many outside eateries in the streets in Thailand to the arepas (flour based balls filled with vegetables and deepfried in oil) in South America.

Paris: **Restaurant Georges**, fusion kitchen on the 6th floor of the Centre Pompidou and **Chai33** located in a former wine warehouse (Bercy).

Monaco: **Louis XV** (Alain Ducasse) in the hotel de Paris in Monte Carlo.

Croatia: for the unique location: **Konavoski Dovri** (Konavle valley).

A few favorites

Hotels

Dubai: Bab al Shams Desert Resort & Spa and the Al Qasr Madinat

Turkey (Fethiye): Hillside Beach Club

Chiang Mai: Mandarin Oriental

Bali: Maya Ubud

Cities

Privately it will be Paris without a doubt, professionally I love working with/in London, Valencia, Dubrovnik, Rome, Marrakesh, Berlin, Istanbul, Lisbon,

I'd love to discover: St Petersburg, Bilbao and Beijing.

Country

In essence I love the entire globe....but my top 3 would be...Venezuela, Bali, Jordan.

Venue

For me it's the creation of a venue in an authentic location such as a temple in Luxor, or the Aqaba castle, or organize a stylish dinner at the pyramids in Cairo and bring in everything from electricity, kitchen, tables and chairs, sanitary conveniences etc.. a fantastic experience and unforgettable moments..

MICE secret

You may give me a call for that one!

MICE personality

Worldwide there are many suppliers and competitor/colleagues that I admire for their dedicated dynamism and passion. All people who give their utmost are worth mentioning here.

5 likes

My sisters children Warre, Tuur & Fien

Share quality time with friends (with or without food)

Being in love
Traveling
Discovering
One more: Carpe Diem

5 dislikes

Pessimism
Lazy people
Arrogance
Extremism
Racism

Favorite quote:

"Ever tried. Ever failed. No matter. Try again. Fail again. Fail better."
Samuel Beckett

Who are the 5 or more people (dead or alive) you would most like to have around your dinner table and why..?

- Axelle Red, because she is top!
- Nelson Mandela, needs no further comment!
- Yes was can... Barack Obama ! what a relief after Bush.
- Mark Knopfler, gitare virtuoso, touches every fiber of your being with his music (or all of the Dire Straits guys.. should they feel like a reunion)
- Luke Walter Jr... died much too early...
- George Clooney... for the enjoyment of my girlfriends at the party☺.

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