

ROLDUC ABBEY

For all your meetings, parties and culinary delights



Hotel rooms

Rolduc has 160 3- and 2-star hotel rooms at its disposal. For a current list of prices for our hotel rooms, please visit our website. Our reservation department will be happy to provide you with details of group rates.

Conference and party rooms

Rolduc Abbey provides an unbelievably inspirational setting for a conference or party. The abbey complex has 16 conference rooms with a capacity ranging from 2 to 450 persons. The authentic rooms have been renovated and modernised in keeping with the building's past. There are ample parking facilities and free WI-FI internet is available throughout the building.

Menus & buffets

In culinary terms, Rolduc Abbey has a rich diversity of cuisine on offer: from a regional buffet to a self-composed menu or buffet. A lunch buffet, a 3-, 4- or 5-course dinner, a high tea or a traditional Dutch lunch. Buffets can be arranged for groups of 25 or more (from € 27,50 per person). A dinner menu is available for 15 persons or more (from € 29,50). Our buffets will be served in a separate room. Of course, our chef can also prepare alternative dishes for those with special dietary needs.

Kloosterbrasserie de Kanunnik

In Kloosterbrasserie de Kanunnik you can have lunch, dinner or a small bite (individual guests or groups of max. 15 persons). The actual opening hours can be found on our website.

Abdij Rolduc

Hotel restaurant & conferentieoord
Heyendallaan 82
6464 EP KERKRADE
T: 0031-45-5466888
E: info@rolduc.com
www.rolduc.com

Price list: refreshments (parties & festivities)

Coffee or tea*		€ 2,00
Soft drinks*		€ 2,25
Fruit juice (apple, orange)*		€ 2,25
Mineral water, per bottle 0.75L*		€ 6,50
Pils (Brand), per glass*		€ 2,25
Pils (0,5 l), per glass		€ 4,95
Non-alcoholic beer, per bottle*		€ 2,25
Rolduc Abbey beer, per bottle*		€ 4,50
Jenever*, Vieux*, Els*		€ 3,25
Apfelkorn, Jägermeister		€ 3,25
Port*, Sherry*, Vermouth*		€ 3,25
Campari		€ 3,75
Foreign spirits, from		€ 2,95
Foreign liqueurs, from		€ 2,45
House wine white/red/rosé*	per glass	€ 4,75
	per bottle	€ 18,50
Rolduc Abbey wine rosé	bottle	€ 25,50
Prosecco	bottle	€ 22,95
Special drinks offer, 5 hours per person includes all drinks marked with an asterisk *		€ 25,50
for each additional hour p.p.		€ 7,50
Cocktail package 1 hour per person (min. 8 persons) <i>All non-alcoholic drinks including coffee, tea, Brand Pilsener, Rolduc Abbey beer, house wines, Port, Sherry, Vermouth, Jenever and mixed snacks</i>		€ 15,00
Extra hour (without mixed snacks) per person		€ 11,50
Cocktail package 1 hour (non-alcoholic) per person (min. 8 persons) <i>All non-alcoholic drinks including coffee, tea and mixed snacks</i>		€ 11,50
Extra hour (without mixed snacks) per person		€ 7,50

Prices are current for 2019/Prices subjected to changes.

General prices:

With coffee:

Coffee/tea (2 cups) and regional fruit tart, per person	€ 5,75
Coffee/tea (2 cups) and special regional fruit tart, per person (min. 10 persons)	€ 6,50
Regional cake, per person	€ 2,75
Special regional cake, per person (min. 10 persons)	€ 3,50
Muffin, a piece	€ 3,00
Brownie, a piece	€ 3,50
Selection of mini-pastries (Berliner, éclair, tompouce, doughnut), per person	€ 4,25
Warm apple strudel with vanilla sauce, per person	€ 3,75
Petit four, a piece from	€ 2,50
Filled bread rolls (soft, white), a piece	€ 3,25
Filled bread rolls (focaccia, ciabatta or Swedish flatbread), a piece	€ 4,50

With drinks/reception:

Olives, per person	€ 1,75
Nachos with cheese dip, per person	€ 2,75
Abbey cheese, per person	€ 3,25
Selection of mini-bruschetta's (2 pieces), per person	€ 3,25
Mini-pita, a piece	€ 2,25
Mini-hamburger, a piece	€ 2,50
Mini-wraps, a piece	€ 2,25
Wraps (salmon, Carpaccio or smoked chicken), a piece from	€ 4,50
Mixed snacks * (5 per person), consisting of: <i>bitterbal, vlammetje, meatballs and Indonesian nasi and bami snacks</i>	€ 2,85
Special appetizers, a piece (min. 25 pieces)	€ 3,25
Abbey bites (brawn, salmon, cheese, sausages, mustard), per person	€ 5,75

Other:

Hot snack, per person	€ 3,50
Vol-au-vent, a piece	€ 6,25
Traditional Dutch lunch, standard, per person	€ 15,50
Traditional Dutch lunch, luxury, per person	€ 19,75
High Tea, per person	€ 19,50
Abbey-arrangement, per person (min. of 15 persons)	€ 17,50
Historical guided tour (25 persons per guide)	€ 70,00

Gift packages:

Several abbey beers (if available) from	€ 8,95
Rolduc abbey wine (if available)	€ 12,50

Prices are current for 2019

Lunches & dinners:

Lunch buffet "Rolduc", per person € 19,75
consisting of 2 kinds of soup, a hot dish (meat, fish or vegetarian), seasonal salads with various toppings and dressings, an extended variety of filled bread rolls, focaccias, wraps, sandwiches, fruit salad, yoghurt, a dessert, coffee, tea, orange juice and milk.

Dinner buffet "Rolduc", per person € 25,50
consisting of salads & toppings, various starters (meat, fish and vegetarian), a vegetarian soup, a meat and fish main dish, seasonal vegetables, pasta en potato dish and a dessert buffet

Including 2 drinks & 1 cup of coffee/tea, per person € 33,00

Buffets (min. 25 persons):

- * Regional buffet, per person € 27,50
- * Buffet Ailbertus, per person € 27,50
- * Buffet Rolduc, per person € 29,50
- * Buffet Fabritius, per person € 32,50
- * Buffet Walram, per person € 35,50
- * Buffet Embrico, per person € 37,50
- * Buffet Rococo, per person € 42,50

Dinners (min. 15 persons):

- * 3 course dinner (soup, main course, dessert) € 29,50
- * 3 course dinner (starter, main course, dessert) € 35,00
- * 4 course dinner (starter, soup, main course, dessert) € 39,50
- * 4 course dinner (starter, second course, main course, dessert) € 42,50
- * 5 course dinner (starter, soup, main course, cheese, dessert) € 47,50
- * 5 course dinner (starter, second course, main course, cheese, dessert) € 52,50

Beverage package (house wine, water and coffee or tea):

- * for a buffet or 3 course dinner, per person € 14,50
- * for 4 course dinner, per person € 19,50
- * for 5 course dinner, per person € 24,50

Menu cards "Rolduc", a piece € 1,50

Barbecue:

Price and content upon request

Prices are current for 2019

Traditional Dutch lunch

Standard lunch:

Various bread rolls filled with
ham, cheese, cervelat and fricandeau

Mini-Berliner & chocolate croissants
Regional fruit tart (1,5 slices per person)

Coffee and tea

€ 15,50 per person (min. 20 persons)

Luxury lunch:

Various crusty bread rolls with succulent fillings:
roast beef, brie, smoked salmon

Selection of mini-pastries (Berliner, éclair, tompouce, doughnut)
Regional fruit tart (1,5 slices per person)

Coffee and tea

€ 19,75 per person (min. 20 persons)

Supplements (per person)

Vol-au-vent

€ 6,25

Soup with baguette

€ 3,75

HIGH TEA

There's nothing quite as relaxing as taking in the English atmosphere along with a nice cup of tea. Whatever your reason for celebrating – a birthday or a wedding – an English High Tea will make your day a special one.

For High Tea - (prior booking required) - you and your guests can enjoy a range of different teas (or coffee) and everything else that makes a real English High Tea so special.

We offer:

Soup of the day

Turkey sandwich with truffle cream
Abbey cheese sandwich with honey from our deer meadow
Wrap with cream cheese and beef
Focaccia with home smoked salmon
Quiche

Cupcake
Scones with marmalade from Eys
Brownie
Mini-cake
Macaron
Fruit salad with whipped cream

Tea variety

Price € 19,50 per person (min. 20 persons)

Prices are current for 2019

MENU'S

We serve the following menus for groups of 15 persons or more.
You can create your own menu yourself (maximum of two choices per course).

Of course, our chefs can also prepare alternative dishes
for those with special dietary requirements.

The prices given are per person and are current for 2019

3 course dinner (soup, main course, dessert)	€ 29,50
3 course dinner (starter, main course, dessert)	€ 35,00
4 course dinner (starter, soup, main course, dessert)	€ 39,50
4 course dinner (starter, second course, main course, dessert)	€ 42,50
5 course dinner (starter, soup, main course, cheese, dessert)	€ 47,50
5 course dinner (starter, second course, main course, cheese, dessert)	€ 52,50
Beverage package (house wine, water and coffee or tea):	
* for a buffet or 3 course dinner, per person	€ 14,50
* for 4 course dinner, per person	€ 19,50
* for 5 course dinner, per person	€ 24,50

Starters

Beef carpaccio with truffle cream, truffle cream, Parmesan shavings and rocket

Home smoked salmon with horseradish cream, salad and herb biscuit

Vitello tonnato: thinly sliced veal meat with tuna mayonnaise,
deep-fried capers and salad

Tuna marinated with sesame dressing, wasabi cream and a sesame biscuit

Aubergine cake with marinated vegetables, garlic croutons and salad

Beef cannelloni filled with oriental marinated vegetables,
wakame and a small salad

Soups

Seasonal soup

Beef broth of chicken broth with soup vegetables

Regionale mustard soup

Entremets

Baked sea bass with green asparagus and antiboise

Braised veal shoulder with risotto and port wine sauce

Main dishes

Baked regional chicken filet with roasted roseval potatoes and truffle sauce

Beef shoulder with baked pholiota, sweet potato cream and red port wine sauce

Baked veal steak with potato tartlet, roasted tomato and red wine sauce

Barramundi baked skin-on with creamy spinach and sauce Hollandaise

Baked codfish with white wine sauce and a tomato and pasta tartlet

Portobello filled with couscous and goat cheese and seasonal vegetables

Cheese

Cheese platter with fruit loaf and our own honey

Desserts

Chocolate trilogy: mousse, Bavarian cream and brownie

Cheesecake with red fruits jelly, crumble and yogurt ice cream

Red fruits panna cotta with white chocolate mousse and almond crunch

Mango and coconut tartlet with marinated pineapple and coconut mousse

Coffee with sweets

Buffets

Regional Buffet

Regional potato salad
Regional meat platter with ham, coppa and paté
Smoked regional brown trout with horseradish cream
Extensive salad bar with dressings en toppings

Regional mustard soup

Regional ham with pepper sauce

Regional meat stew

Seasonal vegetables

Roseval roasted potatoes

Chocolate mousse

Apple pastry

Fruit salad

€ 27,50 per person (min. 25 persons)

Create your own buffet!

We serve the following buffets for groups of 25 persons or more. You can create your own buffet. First you choose a buffet, then you choose a content. Of course, our chefs can also prepare alternative dishes for those with special dietary requirements.

Prices are per person and are current for 2019

Buffet Ailbertus

3 starters, 1 soup, 2 main dishes with 2 sauces,
1 potato or pasta side dish, 1 vegetable side dish, 3 desserts

€ 27,50 per person (min. 25 persons)

Buffet Rolduc

3 starters, 1 soup, 2 main dishes with 2 sauces,
2 potato or pasta side dishes, 1 vegetable side dish, 3 desserts

€ 29,50 per person (min. 25 persons)

Buffet Fabritius

3 starters, 1 soup, 3 main dishes with 3 sauces,
1 potato or pasta side dish, 1 vegetable side dish, 3 desserts

€ 32,50 per person (min. 25 persons)

Buffet Walram

4 starters, 1 soup, 3 main dishes with 3 sauces,
2 potato or pasta side dishes, 1 vegetable side dish, 4 desserts

€ 35,50 per person (min. 25 persons)

Buffet Embrico

5 starters, 1 soup, 3 main dishes with 3 sauces,
2 potato or pasta side dishes, 1 vegetable side dish, 4 desserts

€ 37,50 per person (min. 25 persons)

Buffet Rococo

4 starters, 1 soup, 3 main dishes with 3 sauces,
1 potato or pasta side dish, 1 vegetable side dish, complete dessert buffet

€ 42,50 per person (min. 25 persons)

Starters

Fish

Home smoked salmon with lime cream
Smoked mackerel
Smoked trout with dill-Mayonnaise
Grilled tuna with oriental dressing
Poached salmon
(€ 2,50 supplement per person)
Shrimp cocktail
Soused herring with diced onion
Fish terrine

Meat

Beefcarpaccio with truffle cream and Parmesan
Regional potato salad
Vitello tonnato
Regional meat platter: ham, coppa, pâté
Beef cannelloni with oriental marinated vegetables
Ham with melon
Baked roast beef with sesame dressing

Vegetarian

Vegetable garden: strained yoghurt and marinated vegetables
Salad Caprese: tomato, mozzarella and basilicum
Gazpacho
Home smoked Gouda 48+ cheese with walnuts and rocket
Roasted vegetables with olives

*All our starters are served with different salads, dressings and toppings,
traditionally baked bread and butter*

Soups

Seasonal soup
Creamy capsicum soup
Beef broth
Chicken broth
Regional mustard soup

Main dishes

Meat

Baked beef sirloin steak
Baked veal steak
Sous vide leg of lamb
Braised regional pork neck
Baked regional chicken fillet

*You can choose the following sauces:
red wine, truffle, regional mustard or rosemary*

Fish

Oven baked salmon
Baked pike-perch
Grilled butterfish
Baked barramundi

*You can choose the following sauces:
antiboise, white wine, Hollandaise, lobster*

Vegetarian dishes

Stuffed zucchini with quorn
Goat cheese, aubergine, capsicum and zucchini casserole
Vegetarian lasagna
Ravioli filled with goat cheese and honey
Portobello filled with couscous

Potato and pasta side dishes

Potato gratin
Oven baked roseval potatoes
Baked small potatoes
Penne with pesto

Vegetable side dishes

Seasonal vegetables
Ratatouille
Stir-fried vegetables
Cauliflower with bechamel sauce

Cheeses and desserts

Cheese

5 local cheeses
Syrup from Eys, fruit loaf, grapes and walnuts

€ 1,50 extra per person

Desserts

Chocolate mousse
Chocolate hazelnut bomb
Profiterole pyramid
Forest fruits cake
Miserable
Cheesecake
Siberian omelette
Fruit salad
Bavarian cream

Conference packages 2019 (*min. 8 persons)

Conference package "Standard" 4-hours € 14,50 per person

- Room rent for 1 plenary conference room (4 hours)
- Internet & 1 flip-chart with markers
- Notebook with pen
- Unlimited coffee, tea and mineral water (4 hours)
- Peppermint, sweets and biscuits

Conference package "Premium" 4-hours € 22,50 per person

- Room rent for 1 plenary conference room (4 hours)
- Internet & 1 flip-chart with markers
- Beamer with projection screen
- Notebook with pen
- Unlimited coffee, tea and mineral water (4 hours)
- 2 kinds of fruit syrup
- Fruits
- Peppermint, sweets and biscuits
- Selection of mini-pastries (Berliner, éclair, mini muffin)

Conference package "Standard+" 4-hours € 34,00 per person

- Room rent for 1 plenary conference room (4 hours)
- Internet & 1 flip-chart with markers
- Notebook with pen
- Unlimited coffee, tea and mineral water (4 hours)
- Peppermint, sweets and biscuits
- Lunch buffet "Rolduc":
2 kinds of soup, a hot dish (meat, fish or vegetarian), seasonal salads with various toppings and dressings, an extended variety of filled bread rolls, focaccias, wraps, sandwiches, fruit salad, yoghurt, a dessert, coffee, tea, orange juice and milk.

Conference package "Premium+" 4-hours € 42,00 per person

- Room rent for 1 plenary conference room (4 hours)
- Internet & 1 flip-chart with markers
- Beamer with projection screen
- Notebook with pen
- Unlimited coffee, tea and mineral water (4 hours)
- 2 kinds of fruit syrup
- Fruits
- Peppermint, sweets and biscuits
- Selection of mini-pastries (Berliner, éclair, mini muffin)
- Lunch buffet "Rolduc":
2 kinds of soup, a hot dish (meat, fish or vegetarian), seasonal salads with various toppings and dressings, an extended variety of filled bread rolls, focaccias, wraps, sandwiches, fruit salad, yoghurt, a dessert, coffee, tea, orange juice and milk.

Conference package "Standard+" 8-hours € 39,00 per person

- Room rent for 1 plenary conference room (8 hours)
- Internet & 1 flip-chart with markers
- Notebook with pen
- Unlimited coffee, tea and mineral water (8 hours)
- Peppermint, sweets and biscuits
- Lunch buffet "Rolduc":
2 kinds of soup, a hot dish (meat, fish or vegetarian), seasonal salads with various toppings and dressings, an extended variety of filled bread rolls, focaccias, wraps, sandwiches, fruit salad, yoghurt, a dessert, coffee, tea, orange juice and milk.

Conference package "Premium+" 8-hours € 48,00 per person

- Room rent for 1 plenary conference room (8 hours)
- Internet & 1 flip-chart with markers
- Beamer with projection screen
- Notebook with pen
- Unlimited coffee, tea and mineral water (8 hours)
- 2 kinds of fruit syrup
- Fruits
- Peppermint, sweets and biscuits
- Selection of mini-pastries (Berliner, éclair, mini muffin)
- Lunch buffet "Rolduc":
2 kinds of soup, a hot dish (meat, fish or vegetarian), seasonal salads with various toppings and dressings, an extended variety of filled bread rolls, focaccias, wraps, sandwiches, fruit salad, yoghurt, a dessert, coffee, tea, orange juice and milk.

* For groups less than 8 persons a surcharge for room rental applies of € 50,00 a day.

Prices are current for 2019

**Conference rooms: capacity & rent
(without conference facilities or as additional room)**

Aula Major (max. 450 persons)	€ 500,00
Aula Minor (max. 200 persons)	€ 200,00
Conference rooms 1, 2 and 4 (max. 100 persons per room)	€ 175,00
Conference room 6 (max. 80 persons)	€ 200,00
Conference room 3 & 14 (max. 25 persons)	€ 100,00
Conference room 11 & 12 (max. 16 persons)	€ 100,00
Conf. rooms 7, 8, 9, 9A, 10 and 13 (max. 10 persons) **	€ 75,00
<i>Room rental includes 1 flip-chart and WIFI internet access.</i>	
<i>** as additional room € 50,00 (in combination with 1 plenary room)</i>	

Audio-visual equipment*:

Multimedia projector including screen < 30 persons	€ 50,00
Multimedia projector including screen 30 – 75 persons	€ 100,00
Multimedia projector including screen < 75 persons	€ 200,00
Laptop	€ 50,00
Sound system with 1 cable microphone	€ 75,00
Sound system with 1 handheld or reverse microphone	€ 125,00
Extra microphone, from	€ 20,00
Whiteboard or notice board	€ 7,00
Laser pen	€ 15,00
Extra flip-chart + markers	€ 15,00

***Prices for audio-visual equipment may vary. We gladly send you a tailor made offer.**

Overview conference rooms & seat arrangements



Room	U-shape	Cabaret	Hollow square	Classroom	Theatre style	Price per day
Aula Major					450	€ 500
Aula Minor	46	120	50	72	220	€ 200
Zaal 1	40	72	50	68	110	€ 175
Zaal 2	40	72	50	68	110	€ 175
Zaal 3	12	24	16	16	25	€ 100
Zaal 4	40	72	50	60	110	€ 175
Zaal 6	30	72	30	40	90	€ 200
Zaal 7,8,9, 9A & 10*			12		15	€ 75
11	14	24	18	14	25	€ 100
12	12	24	16	14	25	€ 100
13*	10	24	12	14	20	€ 75
14	20	20	24	20	25	€ 100

**In addition to a plenary room, this room will cost € 50.*