



NORBERTINE CENTER FOR SPIRITUALITY AT ST. NORBERT ABBEY

SUMMER / FALL 2023 (effective July 1, 2023)

RETREAT GUEST ROOMS

Retreat Guest Rooms	Day Only (8am-5pm)	Overnight (10am - 10am)
Single Occupancy	\$35	\$75
Double Occupancy	\$45	\$95

30 Rooms Available: 14 twin singles, 8 twin doubles, and 8 queen rooms. All rooms include private bathrooms & air conditioning.

Guest Room Add-ons

Day/Overnight Guest Room Retreatants may add a one hour spiritual direction session for \$40 (reg. cost \$50).

MEETING & CONFERENCE ROOMS

Conference/Meeting Rooms (capacity)	Half Day (1-4 Hours)	Full Day (4+ Hours)
Spiritual Direction Rooms (2)	\$25	\$40
Pennings Meeting Room (10)	\$45	\$75
Blessed Hugh of Fosse Meeting Room (8)	\$45	\$75
Tremel Room (44)	\$65	\$125
Killeen Room (40-65)*	\$75	\$150
Neville Room (108)*	\$125	\$250
Saint Norbert Conference Room (80-140)*	\$175	\$350

*: A/V equipment installed and included in rental cost.

Meeting & Conference Room Add-ons

Room Set-up (one time fee, per room, if modifying normal arrangement)	\$50
Warming Kitchen Use (one-time fee)	\$20
Mass Kit (liturgical texts, vessels, hosts, sacramental wine, etc.)	\$20

BUFFET MEALS **(Individuals & Groups)**

Breakfast Buffet - \$11 per person	<i>Assorted bakery, scrambled eggs, bacon or sausage, breakfast potatoes, fresh fruit salad and coffee, hot tea, orange juice.</i>
Lunch Buffet - \$12 per person	<i>Chef's choice entree served w/ caesar salad, dinner rolls, steamed vegetables, chef's choice starch, dessert bars and beverages.</i>
Dinner Buffet - \$15 per person	<i>Chef's choice entree served w/ garden salad bowl, dinner rolls, steamed vegetables, chef's choice starch, dessert of the day and beverages.</i>

GROUP A LA CARTE FOOD OPTIONS

Breaks & Refreshments

A.M. Continental - \$8.00 per person	<i>Assorted bakery, coffee, tea and assorted juices</i>
Deluxe Continental - \$9.00 per person	<i>Assorted bakery, fresh fruit salad, coffee, tea and assorted juices</i>
Time for a Snack Break - \$5.50 per person	<i>Popcorn, pretzels, and assorted soda and bottled water</i>
Sweet Snack - \$5.50 per person	<i>Coffee, assorted fresh made cookies, assorted soda and bottled water</i>
Healthful Snack - \$8.00 per person	<i>Assorted granola bars, snack mixes, whole fresh fruit and bottled water</i>

Beverages

Coffee - regular/decaf - \$22.00 per gallon
Bottled Water - \$2.00 each
Assorted Canned Soda - \$2.00 each
Bottled Juices - \$3.25 each
Hot Tea w/ Lemon - \$1.75 per bag
Lemonade - \$16.50 per gallon

Bakery

Assorted Bagels w/ Cream Cheese - \$28.00 per dozen
Assorted Muffins - \$22.00 per dozen
Banana <i>or</i> Sweet Cinnamon Bread (24 slices per loaf) - \$20.00 per loaf
Assorted Fresh Made Cookies - \$17.00 per dozen
Scones - \$15 per dozen

Snacks

Extra Fancy Mixed Nuts - \$27.50 per pound
Gardetto Snack Mix - \$13.00 per pound
Popcorn/Pretzels/Potato Chips - \$9.00 per bag
Granola Bars - \$2.50 each
Fresh Made Tortilla Chips w/ Salsa - \$11.00 per pound
Apples/Oranges/Bananas - \$2.50 each

(BREAKS & A LA CARTE FOOD OPTIONS CONTINUED)

Cold Hors d'Oeuvres

- Antipasto Kabobs (25 pieces) - \$33.00
- Mediterranean Phyllo Cups (25 pieces) - \$33.00
- Italian Tomato Bruschetta (25 pieces) - \$33.00
- Bacon & Cream Cheese Chutney Finger Sandwiches (25 pieces) - \$33.00
- Fig & Goat Cheese Crostini (25 pieces) - \$33.00
- Chilled Shrimp Cocktail w/ Lemon & Cocktail Sauce (25 pieces) - \$72.00

Hot Hors d'Oeuvres

- Water Chestnuts Wrapped in Bacon (25 pieces) - \$22.00
- Breaded Cheese Curds w/ Zesty Ranch Dipping Sauce (25 pieces) - \$22.00
- Madeira Meatballs (25 pieces) - \$28.00
- Pork & Vegetable Egg Rolls w/ Sweet Red Chile Sauce (25 pieces) - \$33.00
- Bacon Wrapped Dates (25 pieces) - \$38.50

Culinary Display Boards *(Each board serves 25 people)*

- Italian Antipasto Platter - \$93.50
(Olives, fontina cubes, fresh mozzarella, salami, pepperoni, figs, apricots, flatbread crackers)
- Assorted Sliced Wisconsin Cheese Board - \$55.00
(Cheddar, Swiss & Co-Jack served w/ Crackers)
- Combination Wisconsin Cheese & Sausage Board - \$60.50
(Cheddar, Swiss & Co-Jack accompanied by Summer Sausage and served w/ Crackers)
- Crudite Board - \$33.00 *(Fresh Vegetables served w/ Ranch Dip)*
- Fresh Fruit Tray - \$33.00 *(Seasonal cubed fresh fruit)*
- Cheese & Fruit Display - \$44.00 *(Assorted cubed cheeses with seasonal fresh cubed fruit and served with crackers.)*

Desserts

- Apple Pie w/ Caramel Rum Sauce - \$4.50
- Chocolate Peanut Butter Silk Pie - \$4.50
- Spanish Almond Cake w/ Fresh Strawberries and Cream - \$5.50
- New York Cheesecake w/ Berry Sauce - \$5.50
- Tres Leches Cake w/ Fresh Fruit - \$5.50

*Effective July 1, 2023.
Prices and availability are subject to change.
Contact ncs@norbertines.org or 920-337-4315.*