

# NORBERTINE CENTER FOR SPIRITUALITY

## at St. Norbert Abbey

### Rates Sheet 2025 (Effective January 1, 2025)

#### RETREAT GUEST ROOMS

Retreat Guest Rooms	Day Use (8 am - 4:30 pm)	Overnight (10 am - 10 am)
Single Occupancy	\$35	\$75
Double Occupancy	\$45	\$95

30 retreat guest rooms available: 14 - One twin bed, 8 - Two twin beds, 8 - One queen bed

#### MEETING & CONFERENCE ROOMS

Meeting/Conference Room (capacity limit)	Less than 4 hours	4 hours or more
Spiritual Direction Room (2)	\$25	\$40
Pennings Room (14)	\$45	\$75
Blessed Hugh of Fosse Room (8)	\$45	\$75
Tremel Room (48)	\$65	\$125
Killeen Room (30-50)	\$75	\$150
Neville Room (104)	\$125	\$250
Saint Norbert Room (104)	\$175	\$350

#### ADDITIONAL

**Spiritual Direction** \$40  
 (Individual day or overnight guest room retreatants  
 may add a one-hour spiritual direction session, regularly \$50)

**Room Set-Up Fee** \$50  
 (One time fee per room, if modifying typical arrangement)

**Lobby Level Kitchen Use** \$30  
 (One time fee per retreat, includes counter space and  
 oversized refrigerator, exclusive to group)

**Mass Kit** \$20  
 (Fee per Mass, everything needed for Mass, does not include vestments)

## **BUFFET MEALS (Individuals and Groups)**

Buffet meals are served at preset times in our refectory (dining hall).

Breakfast Buffet - \$13 per person per day

Example Menu: pastry, eggs, breakfast meat, potatoes, fresh fruit, and coffee, tea, juice

Lunch Buffet - \$14 per person per day

Example Menu: Chef's choice entree, composed salad, vegetables, chef's choice starch, dessert, and beverages

Dinner Buffet - \$17 per person per day

Example Menu: Chef's choice entree, composed salad, vegetables, chef's choice starch, dessert, and beverages

## **A LA CARTE FOOD OPTIONS (Groups only)**

A la carte food options can be delivered to conference rooms at prearranged times.

Continental Breakfast - \$8.50 per person

Pastry item, coffee/tea, and assorted juices

Deluxe Continental Breakfast - \$9.50 per person

Pastry item, fresh fruit salad, coffee/tea, and  
assorted juices

Salty Snack - \$5.75 per person

Popcorn, pretzels, and assorted soda and  
water

Sweet Snack - \$5.75 per person

Coffee, assorted home-made cookies,  
assorted soda and water

Healthy Snack - \$8.50 per person

Assorted granola bars, snack mixes, whole  
fresh fruit and water

## **Beverages**

Coffee/Tea Service - regular/decaf coffee and assorted teas - \$25 per gallon

Bottled Water - \$2.00 per bottle

Assorted Canned Soda - \$2.00 per can

Bottled Juices - \$3.25 per bottle

Lemonade - \$16.50 per gallon

Iced Tea - \$16.50 per gallon

Effective: January 1, 2025  
Prices and availability subject to change

## **A LA CARTE FOOD OPTIONS (Groups only)**

A la carte food options can be delivered to conference rooms at prearranged times.

### **Bakery**

Assorted Bagels with cream cheese - \$30.00 per dozen

Assorted Muffins - \$23.00 per dozen

Banana or Cinnamon or Peanut Butter Banana Bread (24 slices per loaf) - \$21.00 per loaf

Assorted Freshly Made Cookies - \$18.00 per dozen

Scones - \$15.75 per dozen

### **Snacks**

Extra Fancy Mixed Nuts - \$27.50 per pound

Gardetto Snack Mix - \$13.00 per pound

Popcorn or Pretzels or Potato Chips - \$9.00 per bag

Granola Bars - \$2.50 per bar

Freshly Made Tortilla Chips with Salsa - \$11.00 per pound

Fresh Fruit (assorted apples, bananas, and oranges) - \$2.50 per piece

### **Cold Hor d'Oeuvres**

Antipasto Kabobs (25 pieces) - \$35.00

Mediterranean Phyllo Cups (25 pieces) - \$35.00

Italian Tomato Bruschetta (25 pieces) - \$35.00

Bacon and Cream Cheese Chutney Finger Sandwiches (25 pieces) - \$35.00

Fig and Goat Cream Cheese Crostini (25 pieces) - \$35.00

Chilled Shrimp Cocktail with Lemon and Cocktail Sauce (25 pieces) - \$76.00

### **Hot Hor d'Oeuvres**

Breaded Cheese Curds with Zesty Ranch Dipping Sauce (25 pieces) - \$23.00

Madeira Meatballs (25 pieces) - \$30.00

Pork and Vegetable Egg Rolls with Sweet Red Chile Sauce (25 pieces) - \$35.00

Bacon Wrapped Dates (25 pieces) - \$73.50

## **A LA CARTE FOOD OPTIONS (Groups only)**

A la carte food options can be delivered to conference rooms at prearranged times.

### **Culinary Display Boards**

(Each board serves 25 people)

Italian Antipasto Platter - \$99.00

(Olives, fontina cubes, fresh mozzarella, salami, pepperoni, figs, apricots, flatbread crackers)

Wisconsin Cheese Board - \$58.00

(Cheddar, Swiss, and Colby-Jack cheeses served with crackers)

Wisconsin Cheese and Sausage Board - \$64.00

(Cheddar, Swiss, and Colby-Jack cheeses, and summer sausage served with crackers)

Crudite Board - \$35.00

(Fresh vegetables served with ranch dip)

Fresh Fruit Tray - \$35.00

(Seasonal cubed fresh fruit)

Cheese and Fruit Board - \$47.00

(Assorted cubed cheeses and assorted cubed fresh fruit served with crackers)

### **Desserts**

Apple Pie with caramel rum sauce - \$5 per slice, \$51 per pie (12 slices per pie)

Chocolate Peanut Butter Silk Pie - \$5 per slice, \$51 per pie (12 slices per pie)

New York Cheesecake with berry sauce - \$6 per slice, \$61 per pie (12 slices per pie)

Spanish Almond Cake with strawberries and cream - \$6 per slice, \$122 per cake (24 pieces per cake)

Tres Leches Cake with fresh fruit - \$6 per slice, \$122 per cake (24 pieces per cake)

Carrot Cake with cream cheese frosting - \$6 per slice, \$122 per cake (24 pieces per cake)