

Preface

Dear guest,

A lot of things enter into organizing an event. Therefore we want to make this as easy as possible for you if you choose to organize an event at TheaterHotel De Oranjerie.

TheaterHotel De Oranjerie is a flexible partner in the organization of your congresses, meetings, courses, business presentations, receptions, weddings, staff parties, dinners and other events. The banquet rooms are furnished full of atmosphere and are pre-eminently suitable for business or festal meetings.

The theatre hall, which has over 750 comfortable seats, meets the needs of all demands required for a professional organization of a symposium or congress. Our capacity reaches far. In combination with our other conference rooms we have more than once made the organization of large-scale events of 1500 people to an unforgettable success. The 102 hotel rooms and suites, equipped with all modern conveniences, will make a short or longer stay a great pleasure.

Because TheaterHotel De Oranjerie is situated in the centre of Roermond, it is easily attainable by own or by public transport. The car park next to the TheaterHotel gives you the opportunity to park quickly and nearby. Of course a perfect situation only is not satisfactory. Therefore we would like to draw your attention to the extensive facilities which TheaterHotel De Oranjerie can offer you and your guests.

Do you have any special wishes? Would you like an event organized at your own standards? Our banquet employees find it a challenge to make your event, in cooperation with you, to a special event. Please feel free to contact us for an extensive explanation or a tour around the hotel.

We hope we may welcome you soon for a personal encounter.

Monique Bakker
Banquet Sales Manager

August 2019

A handwritten signature in black ink, appearing to read 'M. Bakker', enclosed within a large, loopy circular flourish.

Table of contents	Page
Preface	1
Table of contents	2
General information	3-4
Survey conference room capacity	5
Survey conference room rates	6
Plan ground floor	7
Plan first floor	8
Meeting arrangements	9-11
Meeting accessories	12
Lunch / Bread / Meeting breaks / Limburgian style pies & so	13
Beverage arrangements / Beverage prices	14
Assorted appetizers	15
Menu suggestions / Food market	16
Buffet suggestions	17-20
Dessert suggestions	21
Hotel	22-23
Accessibility and Parking	24
Het Arresthuis	25

General information

TheaterHotel De Oranjerie
Kloosterwandplein 12-16
6041 JA ROERMOND

Banquet reservations

Monique Bakker

Phone number +31 (0)475-391420
E-Mail m.bakker@oranjerie.valk.com

Debbie Tellings / Aniek Pustjens

Phone number +31 (0)475-391423
E-Mail zaalreserveringen@oranjerie.valk.com

General information & hotel reservations

Phone number +31 (0)475-391491
E-mail info@oranjerie.valk.com
Website <http://www.theaterhotelroermond.nl>
Facebook <http://www.facebook.com/theaterhoteldeoranjerie>
Twitter <http://twitter.com/DeOranjerie>
Chamber of Commerce 13036429
Roermond
VAT-number NL804007391 B01
Bank account number NL92INGB0650611993
BIC INGBNL2A

All prices mentioned in this brochure are including 9% or 21% VAT, unless explicitly mentioned otherwise. Subject to alterations. The management cannot be held responsible for price changes or printing errors.

For all reservations and services we implement the Standard Terms and Conditions of the Hotel and Catering Industry. You can find these terms at www.khn.nl. On your request, we will gladly send these regulations to you.

Allergen

It is possible that our dishes contain allergen. If you want to have more information, please ask our employees. We take great care for your food allergy – food intolerance. We can't rule out for 100% cross-infection of allergen in our kitchen.

CSR

TheaterHotel De Oranjerie is devoted to Community Social Responsibility. For both internal management and our choice of suppliers and products we ensure careful ownership of our social responsibility. We manage our TheaterHotel with close attention for the welfare and health of both you and our employees and in doing so deliver a contribution to local charities through sponsorship. We utilise wherever possible local suppliers for regional products.

Green Key

With the "Green Key" quality mark TheaterHotel De Oranjerie proves that we work with a specific policy to support the sustainability of our hotel, restaurant and meeting facilities. "Green Key" is a well-known international quality mark for sustainable companies within the hotel and recreation branch. This quality mark illustrates that we do our very utmost to minimize the impact of our company on nature and the environment. By doing so we are one step ahead of what local law requires us to do. To maintain "Green Key" certification we are continuously striving to improve our products and make ourselves even more sustainable.



Survey conference room capacity

Maximum formation

Room	m ²	lxw h	Theatre	Cabaret	Square	U- shape	Block- shape	Dinner	Party
Ground floor									
Max Guillaume	52	8x6.5 2.90	50	36	<i>n/a</i>	20	16	40	<i>n/a</i>
Emile Seipgens	71	8x9 2.90	45	36	<i>n/a</i>	18	20	40	<i>n/a</i>
Klooster	82	9x9 2.70	73	54	28	22	20	57	57
Salle de Fête	514	28x18.5 7	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	290	400
Salle de Fête incl. lobby and gallery	837		<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	400	700
Theatre hall	625	25x25 7	794	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>

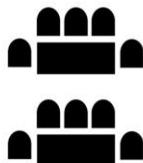
First floor

Mathieu Boessen	30	8x4 2.80	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	10	<i>n/a</i>	<i>n/a</i>
Frans Douven	47	8x6.5 2.80	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	12	<i>n/a</i>	<i>n/a</i>
Pierre Cuypers	56	8x8 2.80	45	32	<i>n/a</i>	19	16	<i>n/a</i>	<i>n/a</i>
Frans Dupont	56	8x8 2.80	45	32	<i>n/a</i>	19	16	<i>n/a</i>	<i>n/a</i>
Theatersociëteit	84	14.2x6 2.85	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	12	<i>n/a</i>	<i>n/a</i>
Orange Club	82	9x9 2.85	73	54	28	22	20	50	50
Leo Franssen 1*	226	20x11.5 2.80	188	132	60	40	<i>n/a</i>	150	200
Joep Nicolas 2*	255	22x11.5 2.80	229	168	72	46	<i>n/a</i>	190	200
Combination 1+2*	481	42x11.35 2.80	423	297	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>	350	400

Theatre



Cabaret



Square



U-shape



Block-shape



Survey conference room rates

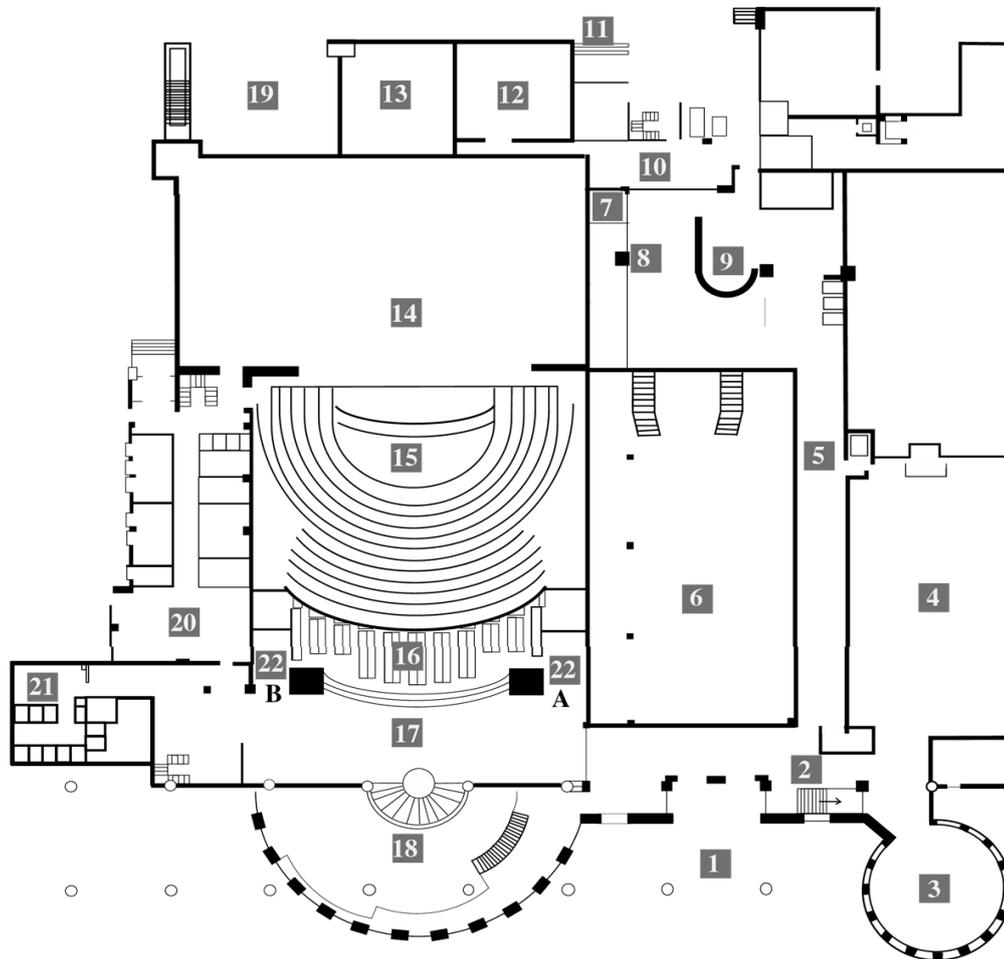
Room	1 part of the day	2 parts of the day	3 parts of the day	Exposition
Ground floor				
Max Guillaume	€ 115,-	€ 155,-	€ 195,-	€ 220,-
Emile Seipgens	€ 115,-	€ 155,-	€ 195,-	€ 220,-
Klooster	€ 165,-	€ 215,-	€ 265,-	€ 350,-
Salle de Fête	<i>price on request</i>			
Theatre hall	<i>price on request</i>			
First floor				
Mathieu Boessen	€ 110,-	€ 145,-	€ 180,-	<i>n/a</i>
Frans Douven	€ 115,-	€ 155,-	€ 195,-	€ 220,-
Pierre Cuypers	€ 115,-	€ 155,-	€ 195,-	€ 220,-
Frans Dupont	€ 115,-	€ 155,-	€ 195,-	€ 220,-
Theatersociëteit	€ 115,-	€ 155,-	€ 195,-	<i>n/a</i>
Orange Club	€ 165,-	€ 215,-	€ 265,-	€ 350,-
Leo Franssen 1*	€ 365,-	€ 410,-	€ 455,-	€ 510,-
Joep Nicolas 2*	€ 365,-	€ 410,-	€ 455,-	€ 510,-
Combination 1+2*	€ 650,-	€ 740,-	€ 830,-	€ 940,-

The above mentioned prices are **excluding** VAT.

The parts of the day are from 08.30 - 12.30, 13.30 - 17.30 and 19.00 - 23.00 hours.

A projection screen, beamer and flip-chart with paper and writing material are included in the room rent (except for the theatre hall). Instead of a projection screen and beamer, a TV screen is included in the Mathieu Boessen room and the Theatersociëteit.

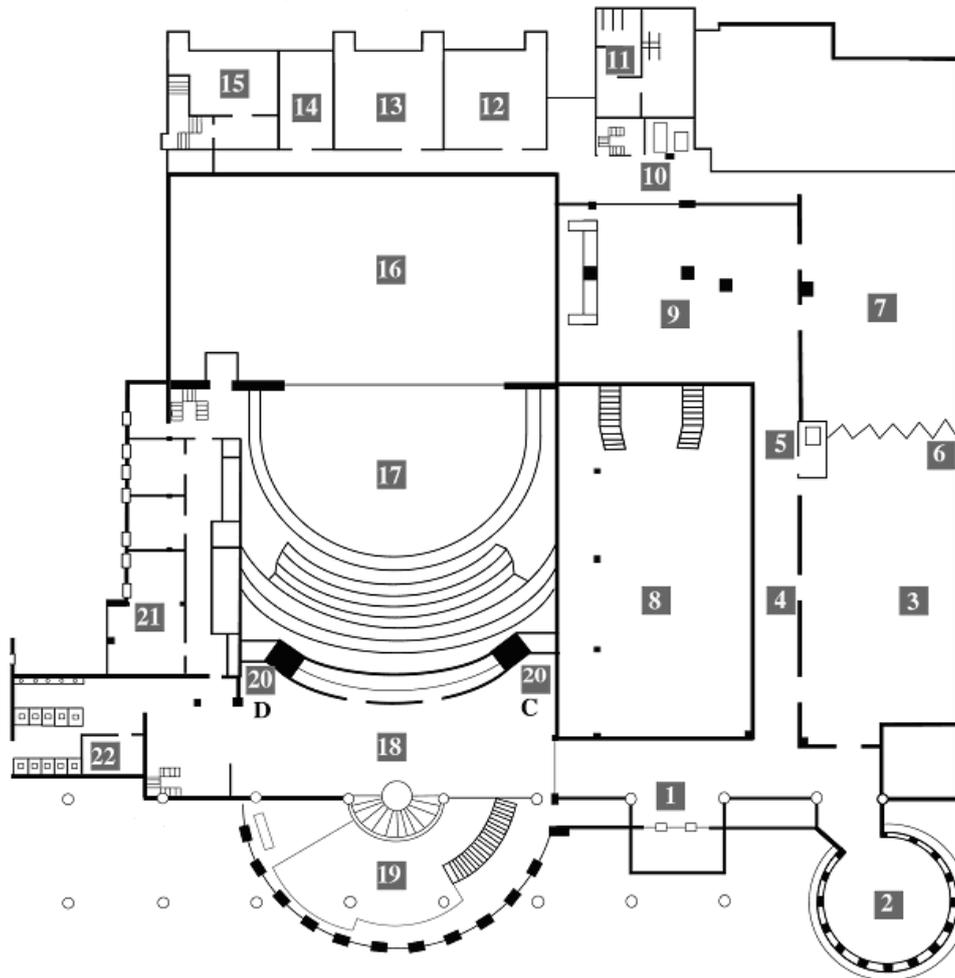
Plan ground floor



Legend

1	Main entrance	12	Max Guillaume room
2	Toilets / Wine cellar	13	Emile Seipgens room
3	Klooster room	14	Stage
4	Brasserie L'Orange	15	Theatre hall
5	Elevator	16	Cloakroom
6	Salle de Fête	17	Wim Sonneveld Foyer
7	Luggage room	18	Cerise Grand Café
8	Business point	19	Loading zone theatre
9	Reception / Theatre desk	20	Artiestencafé
10	Hotel elevators	21	Toilets theatre
11	Hotel entrance	22	Entrance theatre hall A-B

Plan first floor



Legend

1	Wim Kan Foyer	12	Frans Dupont room
2	Orange Club	13	Pierre Cuypers room
3	Leo Franssen room	14	Mathieu Boessen room
4	Gallery	15	Frans Douven room
5	Elevator	16	Stage tower
6	Partition	17	Theatre hall
7	Joep Nicolas room	18	Toon Hermans Foyer
8	Void	19	Cerise Grand Café 1st floor
9	Lobby	20	Entrance theatre hall C-D
10	Hotel elevators	21	Theatersociëteit
11	Toilets	22	Toilets theatre

Meeting arrangements

Below you will find our standard arrangements. They apply to meetings with a minimum of 10 persons (with exception of the theatre hall). Besides these arrangements, many varieties are possible in consultation, adjusted to your wishes. We also give you the opportunity to combine packages when you have a congress for several days.

The coffee corner, situated at the lobby, is the central meeting point. With our WI-FI facilities you are able to work for a short while, catch up with a colleague or enjoy a short break. In case you have booked a meeting arrangement, you are free to use this facility during the whole arrangement period. Here, your guests can enjoy a delicious fresh cup of coffee, cappuccino, tea or soft drinks in a relaxing atmosphere. Most certainly we will take care for some bites like sweet titbits, fruit, sweets and in the afternoon tasty snacks.



Morning-, afternoon- or evening arrangement

(8.30-12.30/13.30-17.30/19.00-23.00 hours)

4 hours meeting arrangement

- Including:
- Availability of a conference room for one daily period
 - Unlimited coffee and/or tea
 - Unlimited table water and soft drinks
 - Delicacies
 - Chocolates and peppermints in the room
 - Flip-chart with writing material
 - Projection screen
 - Beamer *
 - Writing pad and pen

Price per person: 10-49 persons € 19,00
Price per person: from 50 persons € 17,50

Meeting arrangements

8 hours meeting arrangement

- Including:
- Availability of a conference room for two daily periods
 - Unlimited coffee and/or tea
 - Unlimited table water and soft drinks
 - Delicacies
 - Chocolates and peppermints in the room
 - Flip-chart with writing material
 - Projection screen
 - Beamer *
 - Writing pad and pen
 - Meeting lunch (**12.30 – 13.30 hrs.**) including coffee, tea, milk and freshly squeezed orange juice

Price per person: 10-49 persons € 39,00

Price per person: from 50 persons € 37,50



8 hours evening arrangement

- Including:
- Availability of a conference room for two daily periods
 - Unlimited coffee and/or tea
 - Unlimited table water and soft drinks
 - Delicacies
 - Chocolates and peppermints in the room
 - Flip-chart with writing material
 - Projection screen
 - Beamer *
 - Writing pad and pen
 - Dinner: two course menu including two drinks

Price per person: 10-49 persons € 50,50

Price per person: from 50 persons € 49,00

Meeting arrangements

12 hours meeting arrangement

- Including:
- Availability of a conference room for one whole day
 - Unlimited coffee and/or tea
 - Unlimited table water and soft drinks
 - Delicacies
 - Chocolates and peppermints in the room
 - Flip-chart with writing material
 - Projection screen
 - Beamer *
 - Writing pad and pen
 - Meeting lunch **(12.30 – 13.30 hrs.)** including coffee, tea, milk and freshly squeezed orange juice
 - Dinner: two course menu including two drinks

Price per person: 10-49 persons € 74,50

Price per person: from 50 persons € 73,00

* Instead of a projection screen and a beamer, in the Mathieu Boessen room and the theatersociëteit a TV screen included.

In harmony with your requests we are able to make several alterations as well as supplementations to these arrangements. The prices will be adjusted to these changes. In order to get an impression of the possibilities we would like to give you the following suggestions:

	Page
Overnight stay in TheaterHotel De Oranjerie or Hotel Het Arresthuis	22-23 25
After meeting drinks, based on a beverage arrangement	14
Rental of audio-visual equipment	12
Replacement of the two course menu by a menu or buffet of your choice	16-21



Meeting accessories

Standard in our conference rooms

Free Wi-Fi
Daylight
Good lighting
Air conditioning or climate control
Beamer including projection screen or TV screen
Flip-chart with writing material

Audio-visual equipment

CD-player	€ 30,-
DVD-player	€ 30,-
Flip-chart with paper and writing material	€ 18,-
White-board and writing material	€ 23,-
Wireless hand microphone	€ 75,-
Lapel/revers microphone	€ 75,-
DPA-microphone	€ 75,-
Laptop	€ 85,-
Spot, LED Par	€ 10,-
Projection screen 2,40 – 1,80 m	€ 35,-
Front projection screen (2,25 – 3 m)	€ 45,-
Front or rear projection screen (3 – 4 m)	€ 85,-
Rear projection screen (5 – 2,90 m)	€ 200,-
Beamer for Salle de Fête or theatre hall	€ 650,-
Light- and sound equipment for Salle de Fête	<i>on request</i>

Other equipment

Writing pad and pen, per person	€ 1,50
Forestage, per part (2 m ²)	€ 20,60
Lectern	€ 15,00
Piano	€ 118,45
Grand piano	€ 278,10
Dance-floor, per m ²	€ 3,50
Technical assistance	<i>on request</i>

Prices mentioned above are **excluding** VAT.

Lunch

Meeting lunch

The meeting lunch consists of several luxury filled bread rolls and bread, assortment richly garnished salads, soup of the day and three warm items. There is a varying amount of daily fresh seasonal products with enough choice out of fish, meat and vegetarian options.

Coffee, tea, milk and freshly squeezed orange juice are included.

Price per person: € 16,50

Bread

Our bread is freshly baked and the assortment for instance consists of oven floor baked bread, maize bread rolls and baguettes

Assortment bread

Assortment bread and bread rolls richly filled with for instance: Medium matured cheese with mustard mayonnaise or farmer ham, piccalilly and gherkin or chicken and curry mayonnaise

Per piece: € 3,20

Assortment bread standard and luxury filled

Per piece: € 3,60

Assortment bread luxury filled

Assortment bread and bread rolls richly filled with for instance: brie, honey and walnuts or roast beef and mustard crème or shrimp salad

Per piece: € 4,20

Meeting breaks

Candy bar ** € 1,00

Piece of fruit ** € 1,55

Vietnamese spring roll with Chilli sauce ** € 1,95

Fresh pizza, per slice * € 2,85

Flammkuchen * € 2,85

Sausage roll Brabant style € 3,20

Croquette roll with mustard € 3,85

Wrap * € 4,10

Salad shaker * € 4,35

Cup of soup with breadsticks and croutons * € 4,65

* Also vegetarian option possible

** Vegetarian

Limburgian style pies & so

Assorted sweet delicacies, per person € 1,00

Almond filled biscuit € 1,00

Muffin € 2,00

Limburgian style pie (per pie / 10 pieces) *per piece* € 2,90

Luxury Limburgian style pie *per piece* € 3,80

Beverage arrangements

For your welcome, reception drinks or party we give you the possibility to reserve a beverage arrangement. The arrangement consists of: house wines, beer, Port, sherry, vermouth, Dutch jenevers, soft drinks, fruit juices, coffee and tea.

Beverage arrangement	Prices per person
- During ½ hour	€ 4,10
- During 1 hour	€ 6,10
- During 2 hours	€ 10,70
- During 3 hours	€ 14,70
- During 4 hours	€ 18,25
- During 5 hours	€ 21,50

In case of extension, we charge € 2,50 p.p. extra per 30 minutes.

Beverage prices

Various non alcoholic drinks	
Coffee, per cup	€ 2,40
Nespresso coffee, per cup	€ 2,60
Cappuccino, per cup	€ 2,60
Coffee, per jug	€ 15,25
Tea, per cup	€ 2,40
Tea, per jug	€ 15,25
Soft drinks, per glass or bottle	€ 2,40
Fristi, chocomel, per bottle	€ 2,40
Table water (0,75 l.), per bottle	€ 4,10
Bavaria non-alcoholic beer, per bottle	€ 2,90
Fruit water, per jug	€ 4,35
Fruit juices, per glass	€ 2,40
Fruit juices, per bottle	€ 2,60
Fruit juices, per jug	€ 10,25
Freshly squeezed orange juice, per jug	€ 16,50
Milk, per jug	€ 7,50
Various alcoholic drinks	
Bavaria pilsener draught beer	€ 2,40
Bavaria beer, per bottle	€ 2,80
Various Dutch jenevers	€ 2,60
Port, sherry, vermouth	€ 3,40
House wine, per glass	€ 3,50
House wine, per bottle	€ 19,00
Kir Royal, glass	€ 5,30
Cava, per glass	€ 5,10

Also enquire after our wine list. Due to delivery time we would like to have your choice at least two weeks in advance.

Assorted appetizers

Cold appetizers

Assortment appetizers

Assortment appetizers containing minimal three varieties like:

Cocktail stick Caprese

Bruschetta Serrano ham with melon chutney

Bruschetta smoked salmon, cucumber cream cheese and lime
mayonnaise

Per piece: € 1,00

Assortment appetizers extended with luxury appetizers

Assortment appetizers as mentioned above extended with luxury
appetizers

Per piece: € 1,30

Assortment luxury appetizers

Assortment luxury appetizers containing minimal three varieties like:

Bruschetta with raw minced and seasoned beef, gherkins, yellow
pickled "Amsterdam" cocktail onion and Parmesan

Bruschetta mousse of goat's cheese, pear, honey and walnut

Small glass with grey Dutch North Sea shrimps, butter head lettuce
and froth of Whisky sauce

Per piece: € 1,55

Bowls

A small bowl with marinated feta cheese and olives * € 3,35

A small bowl with assorted nuts and savoury biscuits * € 3,60

** for approx. 6 persons*

Warm appetizers

Bitterball (round meat croquette) € 0,65

Mixed warm savoury snacks: € 0,85

Assortment of small round meat croquettes, mini sausages, sesame
stick, hot spicy mini spring roll and vegetarian mini spring roll

Deep-fried sesame bread stick, filled with chicken, served with red
curry sauce € 0,95

Mini sausage roll € 1,00

Small chicken skewer with Oriental marinade € 1,30

Small cornet with French chips € 1,55

Stir-fried scampi prawns prepared with light spicy soy sauce € 2,55

Gamba prawn, prepared in bread crumbs, coconut and lime € 3,05

Mini beef burger with butter head lettuce, tomato, gherkin and farmer
house Cheddar cheese € 3,20

The prices stated are for an individual appetizer.

Menu suggestions

By mutual agreement we can compose a menu from the seasonal menu list of Brasserie L'Orange. We can also offer a customized menu according to your wishes. Dining in a separate room is also possible. For those guests with special dietary requirements, we can provide a complementing alternative.

Three course choice menu	€ 32,50
Four course choice menu (of which one course soup)	€ 37,50

We can offer you various other possibilities especially for informal party evenings. We have organized these concepts several times resulting in unforgettable success. An exceptional experience which will be remembered for a long time.

Food market

Or what about our "food market"? Walk aside the different market stalls, which are located at various places, with each market stall offering different delicacies. Some examples: Oriental, pasta, Mediterranean, pizza, snacks, fish, cheese, etc. We can also cater for a party evening with a specific theme.

We are most certainly willing to respond to your wishes, so that we will be able to make an attractive offer, according to your budget and preferences.



Buffet suggestions

Buffet 1

Served for groups of at least 25 persons

Cold dishes

Tumblers with prawns and frothy cocktail sauce
Smoked salmon with lime mayonnaise, spring onion and cucumber
Mirror with various sorts of seasonal fish
Serrano ham with melon, rocket lettuce and aceto balsamic syrup
Beef carpaccio with truffle mayonnaise, Parmesan and pine kernels
Gently prepared fricandeau with marinated mushrooms, roasted sweet pepper, grilled zucchini and pesto

Salads

Caprese salad
Caesar salad
Two seasonal salads, for instance asparagus salad
Various sorts of lettuce: rocket lettuce, beetroot and young spinach

Separately served:

Dressing, olive oil, aceto balsamico and four small garnitures like:
sun-dried tomatoes, Parmesan, spring onion and pine kernels

Warm dishes

Small beefsteaks with both, red wine and truffle sauce
Seasonal whitefish, served on stewed leek with butter sauce
Seasonal potato dish
Seasonal vegetables

Bread varieties

Assortment of mini bread rolls
Oven floor baked bread
Butter
Herb butter
Tapenade
Aioli

Price per person:

€ 26,50

Buffet suggestions

Buffet 2

Served for groups of at least 25 persons

Content of buffet 1 extended with:

Cold dishes

Poached salmon with creamy cucumber-tomato cream
Chicken cocktail with dried fig and yoghurt-mint sauce

Warm dishes

Coq au vin
Bits of pork tenderloin with peanut butter sauce
Rice

Price per person:

€ 30,50

Buffet 3

Served for groups of at least 25 persons

Content of buffet 2 extended with:

Cold dishes

Small glass with raw minced and seasoned beefsteak
Ham on the bone, carved in the buffet table
Extension: smoked eel on the mirror with various sort of seasonal fish
Extension: poached and marinated fruits de mer with the poached salmon

Warm dishes

Grilled lobster with sauce Hollandaise
Extension: fried gamba prawns with the whitefish

Price per person:

€ 35,50

Buffet suggestions

Regional buffet

Served for groups of at least 25 persons

Cold dishes

Tumbler with "Geul" trout with green peas, mint and lemon mayonnaise
Smoked salmon with regional mustard-dill mayonnaise
Mirror with various sorts of seasonal fish
Lightly smoked turkey fillet with salsa
Ham of "Livar" pork sirloin with pâté and roasted red onion, served with plums, vinaigrette and pistachio nuts
Carpaccio of regional beef with truffle mayonnaise, sunflower seeds and shredded Parmesan

Salads

Russian salad with filled eggs
Potato salad
Seasonal salad like: sauerkraut salad with mustard and honey
Greek salad: cucumber, tomato, olives, red onion, feta cheese and oregano
Various sorts of lettuce: rocket lettuce, beetroot and young spinach

Separately served:

Dressing, olive oil, aceto balsamico and four small garnitures like:
sun-dried tomatoes, Parmesan, spring onion and pine kernels

Warm dishes

Traditional regional "sour beef"
Bits of black pudding with apple
Fried neck cutlet of "Livar" pork with Whisky sauce
Seasonal whitefish, served on matching vegetables and tomato-Sherry cream sauce
Dish of seasonal vegetables and potatoes, like: hotchpotch or asparagus with boiled potato

Bread varieties

Oven floor baked bread
Assortment of mini bread rolls
Butter and herb butter

Price per person:

€ 28,50

Buffet suggestions

Italian buffet

Served for groups of at least 25 persons

Cold dishes

Carpaccio with truffle and Parmesan

Vitello tonnato: round piece of veal silverside with tuna cream, capers, olives, rocket lettuce and sun-dried tomato

Parma ham with artichoke, marinated with garlic, onion, lemon, parsley and rocket lettuce

Salads

Salad of penne pasta with grilled vegetables, tomatoes and olives

Salad Caprese: tomato salad with Mozzarella, pesto and red onion

Caesar salad: chicken, Roma lettuce, anchovy and Parmesan

Roasted vegetables salad with aceto balsamic and olive oil

Separately served:

Olive oil, aceto balsamico, olives, pine kernels, sun-dried tomatoes, and finely grated Parmesan and rocket lettuce

Warm dishes

Grilled fish, served on peperonata

Lamb's chops, served in sautéed sweet potato with rosemary sauce (separate)

Pork tenderloin, served on zucchini, sun-dried tomato and pancetta with creamy Marsala sauce, enriched with sage

Casarecce pasta with olives, eggplant and rocket lettuce

Gnocchi con patate with tomato sauce, thyme, rosemary, garlic, lemon and white beans

Bread varieties

Assortment of mini bread rolls

Bread baked on the floor of the oven: ciabatta and leavened bread

Tapenade

Salsa verde

Butter

Herb butter

Price per person:

€ 30,50

Dessert suggestions

Dessert buffet "l'Orange": **Served for groups of at least 25 persons** at € 11,50

You will find a large variety of sweet delicacies on our dessert buffet: turrets of choux pastry stuffed with whipped cream and dipped in chocolate, small glasses filled with various sorts of mousses, homemade tiramisu, Panna cotta with bilberry compote, various sorts of Bavarian cream, mini crème brûlée, tarts, fresh fruit salad and whipped cream. Next to it you will find a freezer case with four to six sorts of ice cream and various sorts of dessert sauces.

Possible additions for the Dessert buffet "l'Orange":

* Addition with a spectacular presentation: **for at least 50 persons** € 257,-

The dessert buffet will be driven in on a large cart with fireworks, music and smoke.

* Cheese platter **from 25 persons**

Cheese platter with various sorts of cheese: goat's, white mould, blue veined, red bacterium, hard and medium hard cheeses. The cheese will be accompanied by nuts-rye bread, sourish apple treacle from Limburg and figs compote.

As extension with the dessert buffet, per person at € 2,10
Per single person at € 8,75

* Chocolate fountain: **from 25 persons**

Chocolate fountain, filled with melted milk chocolate, in which seasonal fruit, small waffles, marshmallows and choux pastries, stuffed with whipped cream can be dipped.

As extension with the dessert buffet, per person at € 3,10
Per single person at € 10,80

Dessert plate service on request

Sweet titbits at € 2,55

Hotel

You can extend your business or private visit to TheaterHotel De Oranjerie with a stay in one of our luxury hotel rooms and suites. The spacious rooms are all equipped with air conditioning, coffee and tea facilities, telephone, flat screen TV and safe. The comfortable bathroom is equipped with a bath, shower cabinet, washbasin, toilet and hair dryer.

The price is included parking and free WiFi. In all the rooms, you can use our room service. Hotel guests can use our fitness facilities free of charge. We offer massages in your hotel room, as an extra, which you can book when you make your reservation. In brief, we are convinced that you will enjoy your stay in our hotel.

Comfort room

Your spacious Comfort room has a bath and/or a separate shower and toilet. The room has a sitting area.



Comfort Deluxe room

This beautifully appointed, spacious and light room is the perfect place with its double bed and large bathroom. The Comfort Deluxe room also has a bath and/or separate shower, separate toilet, sitting area and wardrobe.



Executive Suites

This spacious and airy suite has a double bed, sitting area, desk, tea and coffee making facilities, assorted nuts and a bottle of water. The bathroom has a separate toilet, bath and separate shower and hairdryer.



Deluxe Suite

This beautiful, airy penthouse suite is situated in the tower and enjoys fabulous views across Roermond. This spacious room has a double bed, sitting area with a sofa bed. In the room you will find tea and coffee making facilities, assorted nuts and a bottle of water. The bathroom has a bath and separate toilet. Our deluxe suites also have a large balcony with outdoor sofas.



Room rates 2019

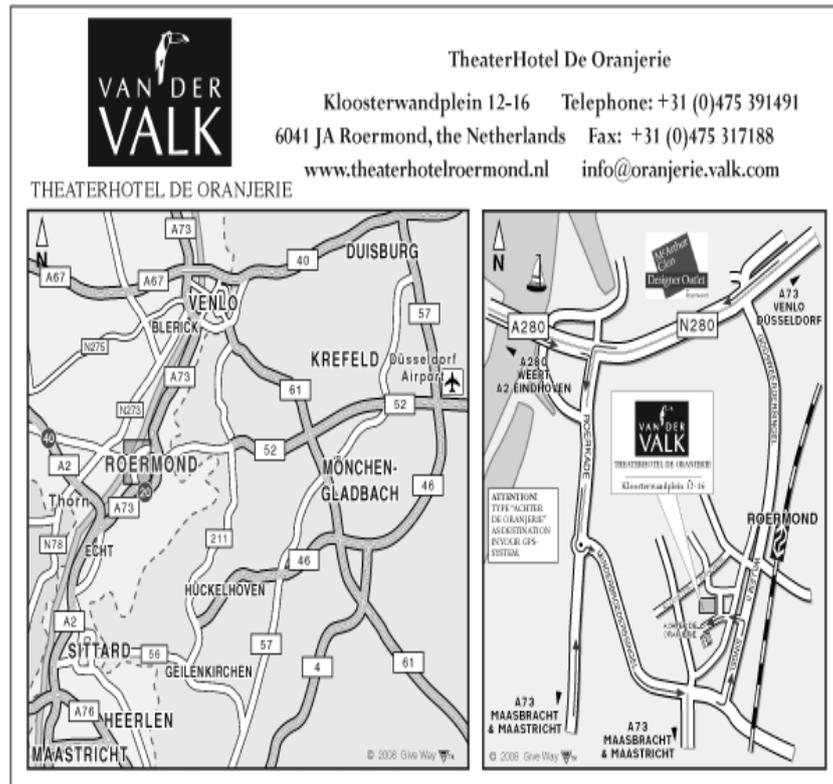
	Single room	Double room
Comfort	€ 100,00 - € 172,50	€ 113,50 - € 186,00
Comfort Deluxe	€ 110,00 - € 182,50	€ 123,50 - € 196,00
Comfort Deluxe Classic	€ 125,00 - € 197,50	€ 138,50 - € 211,00
Executive	€ 140,00 - € 212,50	€ 153,50 - € 226,00
Deluxe Suite	€ 155,00 - € 227,50	€ 168,50 - € 241,00

The room rates include breakfast buffet, but exclude tourist tax of € 1,59 per person per night.

Accessibility and Parking

TheaterHotel De Oranjerie is located at a 3 minutes walking distance from the railway station and bus station. The car park next to the TheaterHotel gives you the opportunity to park your car quickly and close to the hotel. With navigation you can use the address: Achter de Oranjerie.

From the moment you are in Roermond, please follow these signs:





Het Arresthuis:

Het Arresthuis in Roermond is a former jailhouse which offers 40 luxurious rooms and suites in a historical setting. The hotel opened its doors in the spring of 2011. In its former days as a jail it has been a place where nobody would enjoy his stay - now it has become a glorious hotel where surely nobody would mind to be locked in. The original elements of the jail dating back to 1863 remained in good order and give the whole building its characteristic atmosphere. You or your guests won't have to stay at the cost of great privations as in former times, quite the contrary is the case - you will be absolutely pampered during your stay with us!

What can we offer you and your guests:

- ⇨ Free Wi-Fi in the whole hotel
- ⇨ Free use of sauna and fitness
- ⇨ Parking
- ⇨ Restaurant & Bar
- ⇨ Elevator
- ⇨ A wonderful stay
- ⇨ Luxury seating with desk
- ⇨ Coffee and tea facilities in the room
- ⇨ Safe
- ⇨ Minibar
- ⇨ Flat screen
- ⇨ Bathrobes
- ⇨ Air conditioning
- ⇨ Rain shower
- ⇨ 24 hour room service

Contact:

Hotel : Het Arresthuis
Address : Pollartstraat 7
6041 GC Roermond
Telephone number : +31(0)475-870870
E-mail : info@hetarresthuis.nl
Web : www.hetarresthuis.nl