







Thank you for your interest in Grand Hotel Karel V!

In the course of eight centuries the monastery's chambers have staged both large and small conventions, both business and private. The monumental halls, the old grain loft and the mysterious vault tower continue to offer a setting that inspires our guests every day.

The use of our thirteen rooms is offered side by side with a gastronomic or bistronomic lining, with a capacity of up to 150 people. From intimate gatherings to substantial conferencing; your options are sheer limitless.

It is our pride and joy to assist you with a successful event.

Be most welcome to visit our hotel for a guided tour and discuss your wishes. For more details, to apply for a suitable offer or to make an appointment, please contact our events team on 030-233 75 50 or via events@karel5.nl.

For more information relating to the history of our location, visit www.karelv.nl





## **MEETING PACKAGES**

## **4-HOUR PACKAGE**

INCLUDING HIRE MEETING ROOM

Fine food lunch In the Refter or Fingerfood lunch in the meeting

room

Per person **59** Per person **59** 

or

2-course lunch (starter and main course) in the Bistro

Available for groups up to 20 people maximum, subject to availability

Per person 66,50

## 8-HOUR PACKAGE

INCLUDING HIRE MEETING ROOM

Fine food lunch In the Refter or Fingerfood lunch in the meeting

room

Per person 75

Per person 75

or

2-course lunch (starter and main course) in the Bistro

Available for groups up to 20 people maximum, subject to availability

Per person 82

Meeting packages are available for groups from 8 people upward. All packages include meeting room hire for a room to be determined by Karel 5, unlimited coffee, tea and mineral water. Standard included are the use of Wifi, LED screen or projector with projection screen and flipchart in all meeting rooms.

Memo pads and pens are provided.







## **COFFEE, TEA & MORE**

## **COFFEE & TEA**

Upon arrival or during recess you are offered our delicious espresso or cappuccino and a selection of teas and pastry. All through the day you are welcome in our coffee corner at 'De Graanzolder'. Mineral water is standard provided in all meeting rooms. Coffee and tea are served in your meeting room at your request.

## Half day

Per person 14

## Full day

Per person 18,50

## Less than 2 hour stay

Per person 8,50

Coffee and tea facilities are standard provided in the 'Boerderij'. Would you like a break in a different environment? You are welcome to use the coffee corner at 'De Graanzolder'.

## Your own company logo on our pastry?

We can display your company logo on your cakes or petit fours. Please enquire about the options.

## MORE

## Suggestions for complementing your coffee break:

-	Home-made apple pie with cream	5
-	Magic cookie bar	5
-	Éclair with vanilla cream	5
-	Lemon tartlet	5
-	Chocolate cake	5
-	Raisin scone with jam and vanilla cream	4
-	Muffin	4
-	Brownie	4
_	Lemon cake	4

# Healthy delicacies or savoury snacks to enjoy while you meet:

-	Smoothie with fruits of the season	4,50
-	Vegetable smoothie	5,50
-	Fresh herbs for tea (p.p.)	3,50
-	Infused water, per 1 litre	6
-	Yoghurt with granola	3,50
-	Fruit salad with tarragon and mint	5,50
-	Hand fruit	2,50
-	Energy bar or candy bar	2,50
-	Hummus with crudités	5,50
-	Croquette on a bun	6,50
-	Van Dobben sausage roll	4,50
-	Mini hamburger	7,50
-	Truffel tortellini 'en papillotte'	7,50



## **COFFEE & TEA**

## **COFFEE & TEA**

Enjoy our delicious espresso, cappuccino, selection of teas, fresh herbal tea and biscuits.

Per person 5,50

## **PASTRY**

-	Home-made apple pie with cream	5
-	Magic cookie bar	5
-	Éclair with vanilla cream	5
-	Lemon tartlet	5
-	Chocolate cake	5
-	Raisin scone with jam and vanilla cream	4
-	Muffin	4
-	Brownie	4
-	Lemon cake	4

Additionally, we offer a personalised home-baked-pastry and cake service. This could be a cake displaying your own text or photo. Please enquire about the options.







## LUNCH

## FINE FOOD LUNCH BUFFET

Served in the Refter

#### A fine food lunch includes:

- Soup of the season
- Traditionally baked fresh bread
- Selection of deluxe sandwich toppings, savoury and sweet
- Wraps
- Chef's choice of hot dish
- Van Dobben croquette
- Assorted salads
- Farmer's yoghurt with dried fruits and nuts
- Hand fruit and fruit salad
- Mini dessert by our own Patissier

## Assorted beverages:

- Coffee and tea
- Fresh fruit juices and smoothies
- Dairy drinks
- Infused water

## Per person 29,50

The Refter, the restaurant, is named for its former function as the monastery's common dining room. Here, the monks would take their meals, as early as in the 14th century.

## FINGERFOOD LUNCH

Served in your meeting room, 'De Graanzolder' or courtyard

## Our fingerfood lunch includes:

- Assorted rolls and sandwiches with a rich choice of toppings
- Salad of the season
- Chef's choice savoury snack
- Hand fruit
- Mini dessert by our Patissier

#### Assorted beverages:

- Fresh fruit juices and smoothies
- Dairy drinks

Per person 25,50

# The fingerfood lunch can be complimented with (p.p.):

-	Caesar salad with chicken	7
-	Niçoise salad	7
-	Couscous salad with Turkish yoghurt	7
-	Hummus with crudités	6,50
-	Chef's soup	6,50
-	Truffle tortellini 'en papillotte'	7,50
-	Croquette on a bun	6,50
-	Van Dobben sausage roll	4,50
-	Mini hamburger	7,50
-	Shake with mint, yoghurt and fruit	4,50
	of the season	
-	Deluxe fruit salad of the season	5,50
_	Cheese platter	8,50



## AFTERNOON TEA BISTRO

## Welcome with a glass of prosecco

Supplement Champaign at 5,75 per person

#### Amuse:

- Poached egg

## **Savoury:**

- Tomato bread with salmon and horseradish
- Sandwich egg salad with truffle
- Sausage roll with Wagyu
- Quiche from seasonal vegetables

## **Refreshment:**

Cucumber sorbet with yoghurt and green herbs

#### Sweet:

- Scones with clotted cream and lemon curd
- Panna cotta with white chocolate crumble and pineapple
- Tarte tartin with Tonka beans
- Chocolate tartlet
- Almond pie with amarena cherries
- Coconut macaron and passion fruit

## Fresh tea:

We serve fresh tea from "De Thee Cultuur"

China Finest Jasmine Traditional Earl Grey, Green Lemon Sencha, Formosa Tong Ting Oolong

Per person 33





## **AFTERNOON TEA & BRUNCH**

## **AFTERNOON TEA**

## Welcome with a glass of prosecco

Supplement Champaign at 5,75 per person

#### Amuse:

Poached egg

#### Savoury:

- Tomato bread with salmon and horseradish
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### Sweet:

- Scones with clotted cream and lemon curd
- Panna cotta with white chocolate crumble and pineapple
- Tarte tartin with Tonka beans
- Chocolate tartlet
- Almond pie with amarena cherries
- Coconut macaron and passion fruit

Served with a selection of teas

Per person 33

Afternoon Tea is served to groups of 10 people upward in a meeting room or outdoors between 14.00 and 16.00.

## **BRUNCH**

#### Welcome with a non-alcoholic cocktail

## Savoury:

- Traditionally baked bread and bread rolls
- Various cheeses and sliced meats
- Scrambled eggs with crème fraîche and truffle
- Soft boiled, free range egg
- Puff pastry with farmer's chicken stew
- Pasta salad of the Chef
- Marinated salmon and smoked trout with crème fraîche

#### Sweet:

- Traditionally baked 'viennoiserie'
- Sugar bread and Dutch style gingerbread loaf
- Mini dessert
- Tower of cream puffs
- Fresh fruit salad

## Assorted beverages:

- Fresh orange juice
- Coffee and tea
- Milk and buttermilk

Per person 39



## **BEVERAGES**

3,25

6,25

6

# NON-ALCOHOLIC BEVERAGES

-	Coffee/tea	5,50
-	Milk or butter milk	3,25
-	Soft drink	3,25
-	Fruit juices	4
-	Fresh orange jus	5
-	Smoothie from seasonal fruit	5,50
-	Vegetable smoothie	5,50

## MINERAL WATER

-	Sourcy 0,2 litre
	Still or sparkling
-	Sourcy 0,75 litre
	Still or sparkling
-	Infused water 1 litre

## **ALCOHOLIC BEVERAGES**

Port, sherry, vermouth	5,50	per glass
Wine	5,25	per glass
Wine	<b>2</b> 7	per bottle
Non-alcoholic wine	<b>2</b> 7	per bottle
Champaign	12,50	per glass
Champaign	<b>73</b>	per bottle
Prosecco	7,75	per glass
Prosecco	37,50	per bottle
Kir Royal	13	per glass
Spoom	9,50	per glass
Draught beer, from	3,75	per glass
Non-alcoholic beer	3,75	per bottle
Speciality beers		available on request
Wines from wine list		available on request
	Wine Wine Non-alcoholic wine Champaign Champaign Prosecco Prosecco Kir Royal Spoom Draught beer, from Non-alcoholic beer Speciality beers	Wine 5,25 Wine 27 Non-alcoholic wine 27 Champaign 12,50 Champaign 73 Prosecco 7,75 Prosecco 37,50 Kir Royal 13 Spoom 9,50 Draught beer, from 3,75 Non-alcoholic beer 3,75 Speciality beers







## **DRINKS & BITES**

## **CLASSIC DRINKS & BITES**

- Beer, wine and soft drinks
- Van Dobben snacks (3 per person)
- Roasted nuts

Per person 19 per hour

Per person 12,50 for each additional hour

(snacks excluded)

## **DELUXE DRINKS & BITES**

- Beer, wine and soft drinks
- Plate of charcuterie, marinated olives & seasonal Dutch cheeses
- Roasted nuts

Per person 22 per hour

## Would you like to complement above or create your own?

When creating your own, drinks will be charged based on consumption.

We recommend 3 snacks per person per hour.

-	Roasted nuts & salted biscuits
-	Marinated olives
-	Crudités with hummus
-	Farmer's cheese with Savora mustard
-	Charcuterie with Vocking sausage
-	Savoury vegetarian macaron
-	Savoury snack Chef's choice
-	Madeleine of aged cheese and olive
-	Salmon tartare with chives
-	Jumbo shrimp roll with kimchi
-	Chef's amuse bouche
-	Van Dobben mini croquettes
-	Van Dobben mixed snacks
-	Deluxe fried cheese snack
-	Crispy chicken
-	Vegetarian spring rolls
-	Dim sum
-	Butterfly prawn

6,50	per portion
5,50	per portion
7,50	per portion
8,50	per portion
4	each
5	each
10	plate of 8
14	plate of 12
10	plate of 8
10	plate of 8
8	plate of 8
8	plate of 8

plate of 8

10

4,50 per portion

## Or you can opt for a fingerfood arrangement:

# FINGERFOOD INSPIRED BY BISTRO per set 13,50

- Savoury vegetarian macaron
- Crostini with salmon
- Deluxe fried cheese snack
- Crispy chicken

# FINGERFOOD INSPIRED BY GASTRO per set 16,50

- Madeleine of aged cheese and olive
- Jumbo shrimp roll with kimchi
- Duck roll with sweet hoisin
- Dim sum with ponzu



## **CAVES CAROLI**

## **DRINKS**

Drinks in our Caves for groups up to 40 people maximum. No meeting room hire for groups of 20 people upward.

#### Classic:

- Beer, wine and soft drinks
- Van Dobben snacks
- Roasted nuts

Per person 19 per hour
Per person 12,50 for each additional hour
(snacks not included)

#### Deluxe:

- Beer, wine and soft drinks
- Plate of charcuterie, marinated olives, seasonal Dutch cheeses
- Roasted nuts

Per person 22 per hour

## **DRINKS & DINNER**

Drinks for an hour, followed by a 3 course shared dinner with matching wines, mineral water, coffee, tea and friandises.

Per person 72,50

## SHARED DINING

Informal dining for groups up to 30 people.

A shared dinner of 3 courses in which the dishes vary, depending on the season. The following dishes are examples of dishes on the table to enjoy together.

#### Cold dishes:

- Veal pastrami, cranberry, parsnip, mustard
- Caprese, tomato, mozzarella, basil
- Marinated salmon, crème fraîche, herb salad

## Hot dishes:

- Beef sucade, potato, sauce Foyot and seasonal vegetables
- Tortellini 'en papillotte', truffle, roquette, ricotta
- Bouillabaisse, fennel, jumbo shrimp

#### **Desserts:**

- 'Dulcey Heaven', chocolate, macadamia, salted caramel
- Dutch seasonal cheeses & dressing
- Crème brulee, vanilla, caramel

Per person 36





## **RESTAURANT KAREL 5**

## SIGNATURE MENU

## **Scallops**

Green apple, yuzu, coriander, ginger

#### Salmon

Grain genever, kelp, potato

#### Lobster

Camomile, yolk, corail, sea urchin

## Gasconne veal

Loin, sweetbread, onion, potato, sauce Foyot

## Wagyu A4 supplement 20

Gyoza, crosne, shiitake, paksoi, ponzu

## Seasonal cheeses supplement 12

With matching garnish, beer bread, brioche

#### Brutti ma Buoni

Hazelnut, chervil root, parsnip, brown butter

Menu Wine pairing

5-courses **75 38** 

## **CHEF'S MENU**

Inspired by the seasons we offer a 4-course menu. The menu includes aperitif, amuse bouche, wine pairing, mineral water, coffee & mignardises. An all-inclusive evening for 110 per person.

## **ELEGANT MENU**

#### **Beetroot**

Dill, ricotta, horseradish

#### Crab

Burrata, avocado, daikon, lovage

#### **Trout**

Ponzu, broccoli, chives, yuzu

## **Scallops**

Capers, cauliflower, hazelnut, brown butter

### Veal sweetbread

Gado gado, athar, shrimp

#### Deer

Hay, Jerusalem artichoke, bbq celeriac

## Wagyu A4 supplement 20

Gyoza, crosne, shiitake, paksoi, ponzu

## Seasonal cheeses supplement 12

With matching garnish, beer bread, brioche

### Pumpkin

Butterscotch, buckthorn berry, cru de cacoa

Menu Wine pairing

7-courses **85 50** 

## **BUSINESS MENU**

From Monday till Thursday evening we offer a 3-courses business menu.

Menu Wine Pairing

3-courses **60 23** 



## INSPIRED BY RESTAURANT KAREL 5

## SIGNATURE MENU

## King perch

Tom Yam, kaffir lime, wakame, radish, gingerbeer

## Pasta Carbonara

'Papillotte', truffle, pata negra, beam mushroom

#### Gasconne veal

Loin, onion, potato, sauce Foyot

## "Dulcey Heaven"

Macadamia, salted caramel, 23 carat gold

Menu Wine pairing

4-courses **68 29,50** 

Including aperitif & amuse bouche, wine pairing, mineral water, coffee & mignardises

Per person 110

## **CHEF'S MENU**

Inspired by the seasons we offer a 4-course menu. The menu includes aperitif, amuse bouche, wine pairing, mineral water, coffee & mignardises. An all-inclusive evening for 110 per person.

## **ELEGANT MENU**

### Edible crab

Camomile, fennel, white grapefruit

#### **Trout**

Ponzu, broccoli, chives, yuzu

#### Pasta Carbonara

Papillotte', truffle, pata negra, beam mushroom

#### Deer

Hay, Jerusalem artichoke, bbq celeriac

## 'Dulcey Heaven'

Macadamia, salted caramel, 23 carat gold

Menu Wine pairing

5-courses **78 36,50** 

Including aperitif & amuse bouche, wine pairing, mineral water, coffee & mignardises

Per person 140

A selection of cheeses

Supplement 13 per person

Selection of two Dutch hard cheeses Supplement 7,50 per person



## **BISTRO KAREL 5**

## **MENU CAROLUS**

A monthly changing menu in which the Chef and his kitchen brigade preferably use regional and seasonal products.

Menu	Wine pairing
2-courses 35	2 glasses <b>14</b>
3-courses <b>39,75</b>	3 glasses <b>20</b>
4-courses <b>47,50</b>	4 glasses <b>25</b>

## MENU MARKETENTSTER

For groups of up to 15 people, you can simply choose on the day from the Marketentster menu. For groups of 16 people or more, we kindly ask you to inform us regarding the group's choices three days in advance.

You can choose between two starters and two main courses. Our Chef Mat Zwetsloot serves our famous 'truffle tortellini en papillotte'.

#### Sea bream

Ceviche, kombucha, red cabbage, fennel, salicornia

## Flank steak

Pastrami, parsnip, black bean sauce, sauerkraut, tempeh

### Tortellini 🕏

'En papillotte', truffle, Parmesan cheese

## Hake fillet

Cauliflower, shrimp, freekeh, beurre blanc with curry

## 'Baambrugse' Piglet

Loin and cheeck, endive, potato, sausage, mace

## Pumpkin

Cake, cardamom sorbet, white chocolate

## Moelleux au chocolat

Orange sorbet, walnut, salted caramel

Menu	Wine pairing
3-courses <b>39,75</b> (without <b>\equiv</b> )	3 glasses <b>20</b>
4-courses <b>47,50</b>	4 glasses <b>25</b>



## INSPIRED BY BISTRO KAREL 5

## MENU MARKETENTSTER

#### Sea bream

Ceviche, kombucha, red cabbage, fennel, salicornia

or

#### Flank steak

Pastrami, parsnip, black bean sauce, sauerkraut, tempeh

## Tortellini 🚖

'En papillotte', truffle, Parmesan cheese

## Hake fillet

Cauliflower, shrimp, freekeh, beurre blanc with curry

or

## 'Baambrugse' Piglet

Loin and cheeck, endive, potato, sausage, mace

## **Pumpkin**

Cake, cardamom sorbet, white chocolate

or

#### Moelleux au chocolat

Orange sorbet, walnut, salted caramel

### Menu

## Wine

3-courses **39,75** (without \( \bigsim \))
4-courses **47,50** 

3 glasses 21

4 glasses **26** 

Including wine pairing, mineral water, coffee and friandises

3-courses **67** 

4-courses **80** 

For groups we kindly ask you to inform us regarding the group's choices three days in advance. You can choose between two starters and two main courses.

# Would you like to close your dinner with a dessert buffet?

Per person 9 - instead of a dessert

# Would you like to supplement your dinner with a fine selection of cheeses?

Per person 13

Per person 7,50 - instead of a dessert



## **WALKING DINNER**

## **BISTRO**

## King bolete

Yellow beetroot, lovage oil

#### Haddock

Ponzu, radish

#### Guinea fowl

Artichoke, aged goat cheese

#### Tortellini

'En papillote', truffle

## Norway haddock

Sauerkraut, carrot

## **USA-steak**

Vitelotte noir, chicory

## Quince

Cinnamon, almond

6-courses **51** 

7-courses **56** 

## **GASTRO**

## Edible crab

White grapefruit, camomile, buttermilk

#### Hamachi

Algae, black cardamom

## Norway lobster

Celery, vadouvan, papaya, green mango

#### **Trout**

Ponzu, onion, yuzu, pink pepper, enoki

## Veal sweetbread

Onion, potato, sauce Foyot

## Wagyu hamburger

Brioche, 'vocking worst', petit doruval

## 'Dulcey Heaven'

Macadamia, salted caramel, 23 carat gold

7-courses **75** 



## **BUFFET DINER**

## **CLASSIC BUFFET**

Our Chef composes a buffet dinner inspired by the season. Various salads, fresh-baked breads, cold and hot dishes with fish and meat and vegetarian.

Starting at 35 per person

## **DESSERT BUFFET**

Assorted sweet desserts from our Patissier

Per person 9

## **CHEESE BUFFET**

A fine selection of cheeses

Per person 13

## **CUSTOM BUFFET**

Create your own buffet (7 dishes at most). Your buffet is served with fresh-baked bread.

Starting at 57 per person

#### Starter:

- Tumbler niçoise with grilled tuna
- Utrecht charcuterie, Vocking sausage, dried sausage with pickled onions
- Dutch prawns with mango, avocado and a creamy cocktail sauce
- Pasta salad of free range chicken, apple, mild curry and pineapple
- Caprese, pomodori, buffalo mozzarella and basil
- Russian salad of ham, potato, gherkin, carrot and traditional mayonnaise
- Soup of the season

## **Vegetarian main courses:**

- Ratatouille with Provençal herbs and olive oil
- Penne pasta with ricotta, tomato and chives
- Spinach flan with mushrooms, pine nuts and garlic cream cheese

#### Fish or meat main courses:

- Salmon with yellow rice, grilled zucchini and cottage cheese with chives
- Paella with farm chicken, chorizo and garlic prawns
- Veal ragout, puff pastry shell, parsley and lemon
- Lamb's neck with rosemary, flat parsley and roasted mini pomodori
- USA steak with Béarnaise and dauphine potatoes supplement of 4 per person

#### **Dessert:**

- Assorted dessert pastries by our Patissier
- Dessert buffet



## **BARBECUE**

Caesar salad

Caprese salad

Jumbo shrimp skewer piri piri

Salmon with mushroom and miso

Merquez sausage

Beef with black garlic

Iberico steak

Green asparagus

Corn

Grilled pineapple

Bread with garlic butter

Sauces

Strawberry tiramisu

Per person 55



## **MEETING ROOM HIRE & CAPACITY**

			C.	APACI	TY				3	7	14		o <sup>k</sup> ⟨
	•••	٥	-#-					75	WIOTH	2		ALA	450
ROOM	<u> </u>	<b>O</b> I						7	7	T	2	~	V
Gravin van Meurs				16	16			6,5	6,5	3,2	37	300	450
Graaf van Egmond				18	13			6,5	6,5	3,2	37	300	450
Graaf Jan van Nassau				22	22			11	6,5	3,2	71	375	550
Graaf Willem IV			40	20	24	48		11	6,5	3,2	71	425	675
Hertog van Brunswijk			30	18	16	30		7,3	5	2,7	36	300	450
Hertog van Alva			30	18	16	30		7,3	5,6	2,7	41	300	450
Hertogen			40	22	26	50		7,3	10,6	2,7	78	500	685
De Graanzolder	60	50*						7,6	8,7	2,3	66	250	350
Gulden Vlies		8						4,5	4,5	3,5	20	275	450
Lodewijk Napoleon							12	7,5	4,5	3,6	34	275	450
Anna van Oostenrijk	32	32	30	16	18	30	20	7,7	7,7	3	60	425	565
Unico van Wassenaer	120	80	60	30	34	120	36	17,2	9,5	8,5	163	650	975
Maria van Hongarije	150	96	74	36	44	100	42	18,5	9	5,3	166	650	975
Graaf van Leicester	120	72	50	18	30	110	28	15	9,5	8,5	142	650	975
Bar & Lounge	20							8,2	8,2	3,5	67	tbd	tbd
Restaurant		135						22,5	9,2	4,4	207	tbd	tbd
Bistro		40						8,8	7,3	4,3	64	tbd	tbd
Caves (I + II + III)	80	30						6,6	4,1	2,8	25**	tbd	tbd
I - 40 II - 30 III - 40													
Kruidentuin	60											tbd	tbd
Officierstuin	175					100						tbd	tbd

Every meeting room is supplied with the following:

- LED screen with a wireless 'ClickShare' option or projector with projection screen
- Flipchart
- Conference box

We kindly ask you to inform us in advance about the equipment you wish to use.

1 half day: 4 hours maximum 2 half days: 8 hours maximum





## **GULDEN VLIES**



1 Half day **275** | 2 Half days **450** 



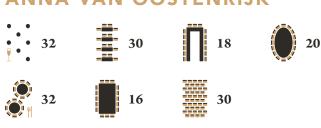
## **LODEWIJK NAPOLEON**



1 Half day **275** | 2 Half days **450** 



## **ANNA VAN OOSTENRIJK**

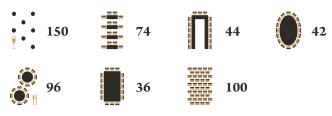


1 Half day **425** | 2 Half days **565** 





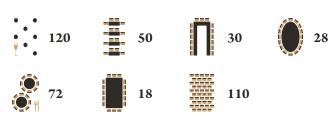
## MARIA VAN HONGARIJE



1 Half day **650** | 2 Half days **975** 



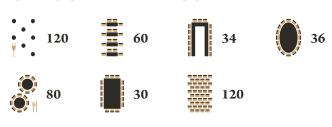
## **GRAAF VAN LEICESTER**



1 Half day **650** | 2 Half days **975** 



## **UNICO VAN WASSENAER**

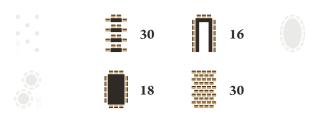


1 Half day **650** | 2 Half days **975** 





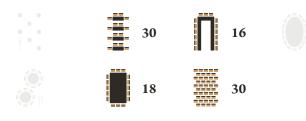
## **HERTOG VAN BRUNSWIJK**



1 Half day **300** | 2 Half days **450** 



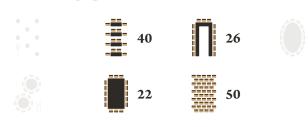
## **HERTOG VAN ALVA**



1 Half day **300** | 2 Half days **450** 



## **HERTOGEN**



1 Half day **500** | 2 Half days **685** 





## **GRAVIN VAN MEURS**

16 William 18 William 18

1 Half day **300** | 2 Half days **450** 



## **GRAAF VAN EGMOND**

1 Half day **300** | 2 Half days **450** 



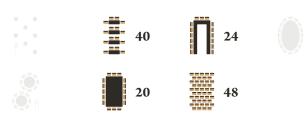
## **GRAAF JAN VAN NASSAU**

22 Western San Van Nassau

1 Half day **375** | 2 Half days **550** 



## **GRAAF WILLEM IV**



1 Half day **425** | 2 Half days **675** 











## DE GRAANZOLDER



1 Half day **250** | 2 Half days **350** 

## **BAR & LOUNGE**



1 Half day **tbd** | 2 Half days **tbd** 

## **BISTRO**



1 Half day **tbd** | 2 Half days **tbd** 

## **RESTAURANT**



1 Half day **tbd** | 2 Half days **tbd** 

## **CAVES** (| / || / |||)



1 Half day **tbd** | 2 Half days **tbd** 





## **KRUIDENTUIN**



1 Half day **tbd** | 2 Half days **tbd** 



## **OFFICIERSTUIN**



1 Half day **tbd** | 2 Half days **tbd** 



## **AUDIOVISUAL**

## **MEETING ROOM**

Every meeting room is supplied with the following:

- LED screen with wireless Clickshare option or projector with projection screen
- Flipchart
- Conference box

## WIFI

We provide Wifi with a speed of 0,5 Mb free of charge. Extra bandwidth of 4 Mb can be provided from **97** per day

## **ASSISTENCE**

We are pleased to offer technical assistance on request. Base rate **70,50** per hour (4 hour minimum).

## **MUSIC**

Due to the historical character of the property, amplified music is unfortunately not permitted in our halls or garden. We must limit ourselfs to a maximum volume of 65 decibel. If you so desire, we can make several suggestions to create the right musical setting. Each of our halls has a sound system which can be used to play background music. It is also possible to connect a mp3 player to the sound system to play your own selection of music.

## **ADDITIONAL RESOURCES**

We kindly ask you to inform us in advance about the equipment you wish to use.

Extra flipchart	32,50
Audio set Including stand with hand held microphone or lapel microphone	175
<b>Hand held microphone</b> Excluding audio set	112,50
<b>Lapel microphone</b> Excluding audio set	112,50
Forum microphone Including stand	48,50
<b>Piano</b> Including tuning	price on request
<b>Speaker phone</b> For groups of more than 15 persons	104,50 price on request
<b>Podium platform</b> 70 x 150 cm	50
Laptop	137,50

32,50

Laser pointer/navigator

about the options

Extra wishes, please enquire



# FLORAL DECORATION

## **Milles Fleures**

Starting at 25

## Oval flower arrangement

Starting at 35

## **Small MilleFleures**

Starting at 15

## Standing table vase

Starting at 10

## Lectern flower arrangement

Starting at 90

# Flower arrangement for the mantel piece in the Maria van Hongarije room

Starting at 350

## **Bouquet of flowers**

Starting at 20



## **ROMAN WING**



## STANDARD ROOMS

## Oversized single bed

Your Standard Single room has a spacious oversized single bed for a well-earned night's sleep. You can work comfortably in your room with its pleasantly calm furnishings.

## Queen sized bed

In your Standard Double room, there is a comfortable double queen-sized bed. Prefer to have two separate beds? That is also possible. Enjoy a good night's sleep in this calm room. There is an extra large desk in your room at which you can work undisturbed.



## **DELUXE ROOM**

Do you enjoy a beautiful view? Then the Deluxe room is perfect for you. With a view of our beautiful gardens or an amazing view of the Utrecht Dom Tower. You will be able to relax to the utmost in this beautiful room.



## **ROMAN WING**



## **DELUXE SPLIT-LEVEL ROOM**

Looking for a special room? The unique Deluxe Split-Level rooms have an upper floor with a work area, a chaise longue and an extra flat screen television.



## **EXECUTIVE SUITE**

An extensive and comfortable suite with a modern style. The suite has a separate sitting area and a work area with a desk and conference table. This room is very comfortable for an extended stay and can be perfectly used as an office or small conference room.



## **ROMAN WING**



## **BRIDAL SUITE**

Are you looking for a romantic suite? The Bridal Suite, situated in the Roman Wing, provides luxury and style, the perfect room to celebrate your special day. You can relax in the luxury of a bubble bath with a view of a special starlit sky. This room is romantically furnished with a large

canopy bed and a chaise longue. You can also enjoy the magnificent view of our garden and the Dom Tower. This room can also be booked for a bridal couple in combination with one of the bridal package deals: 'Yes, I Do' or 'Love in Luxury'.



## **FAMILY SUITE**

The best room for a family outing or a pleasant stay with colleagues or friends. You can stay in this suite up to four persons and create two separate sleeping areas. This suite is also very suitable for wheelchair users, owing to the specially adapted facilities.



## NAPOLEONIC WING



## **EMPIRE ROOM**

Do you prefer a classically furnished room? Your Empire room can be found in our historical Napoleonic wing. The magnificent view of gardens will give you a sense of peace and calm. The room has a classic interior with cherry wood furniture, a stylish wood floor and a classic canopy bed. Due to the large size of these rooms, it is possible to request an extra bed. Located on the top floor are the Empire rooms with original woodwork on the ceiling as pictured above.



## **EMPIRE SUITE**

A suite like you have never seen before. Spacious, classical and with plenty of character. This suite distinguishes itself from the other luxury rooms by its separate sitting area and the king-size bed. It is ideal when staying with us for several days. From the sitting area, enjoy the beautiful view of the garden. This romantically furnished suite is also perfect for a wedding night or a romantic weekend away. An extra bed is also possible in the suites.



## **FACILITIES**

## HOTEL

- Air-conditioning
- Baby chair
- Baggage storage
- Computer terminal
- Fitness facilities
- Pets permitted (at a surcharge)
- Copying service
- Reading corner
- Lift
- Lounge
- Night porter
- 13 unique and historical halls
- Parking
- Restaurant
- Room service
- Sauna
- Solarium
- Jacuzzi bath
- Terrace
- Turkish steam room
- Wash service
- Sitting corner

## **EXTRA**

- Ironing board
- Iron
- Baby bed (up to the age of 2)
- Wooden support for mattress
- Down pillows
- Anti-slip bathmat

## STANDARD IN ROOM

- Coffee/tea facilities
- Minibar
- Safe
- TV
- Telephone
- Internet (Wi-Fi)
- Air-conditioning
- Umbrella
- Hairdryer
- Wake-up service/alarm clock
- Trouser press
- Bathrobe
- Radio
- Desk
- Bathroom necessities
- Slippers
- Extra linen

## **BREAKFAST**

The extensive, luxurious breakfast is served in the hall of Restaurant Karel 5. You will find different types of bread and fillings, hot dishes and a range of beverages. Besides the extensive breakfast served buffet style, you can also make a selection from the à la carte menu, 22,50 per person. Would you rather have breakfast in your room? Please request this the previous evening.

#### **Breakfast times:**

- Monday through Friday 06.30 10.00
- Saturday & Sunday 07.00 11.30

## **BREAKFAST TO-GO**

From Monday through Friday, you can pick up your breakfast to-go in the breakfast hall starting at 06.30. The breakfast to-go cost **12,50** per person. You can order it the previous evening.



## HISTORY TOUR

Discover Utrecht and the history of Grand Hotel Karel V. The exceptional complex was built in 1348 on the commission of the Teutonic Order, a Catholic religious order of knights that was founded in ca. 1190 in the Holy Land. The building has functioned through the centuries as a monastery guesthouse and Military Hospital. Emperor Charles V (Karel V), after whom the present complex is named, was a guest here in 1546, when he was in Utrecht to attend a meeting of his knightly Order of the Golden Fleece. The history of the house and the order gives rise to numerous subjects that might be interesting for your target group; crusades, religious orders of knights, the history of the Teutonic Order, Charles V and his significance for Europe and the city of

Utrecht, the Military Hospital, the Treaty of Utrecht, the practice of medicine in the 19th century and 20th century, archaeologically sound building restoration, garden landscaping, etc. As an experienced cultural historian, Llewellyn Bogaers knows how to present these themes in an exciting manner. The costs involved depend on your wishes and the size of the group. It is also possible to have the tour given in English or German. Instead of a tour, Llewellyn Bogaers can also present a lecture or historical introduction in one of our halls. For more information and to register, you can contact Llewellyn Bogaers after first consulting the events department (030-233 75 50).

**Llewellyn Bogaers** | 030-271 57 05

## THEME BASED WALK

## The old city centre

An introduction to Utrecht, visiting the Domcathedral and neighbourhood churches.

## Courtyards and small houses

A walk through the out-of-the-way places of Utrecht past picturesque locations.

#### Old and new

A tour down the medieval Springweg with its courtyards and the ultramodern buildings on the Catharijnesingel.

## Jugendstil

A magnificent selection of a large number of Jugendstil buildings in Utrecht.

## **Sculptures in Utrecht**

A surprising collection of traditional and modern sculptures.

## The Mariaplaats

A short walk to experience the atmosphere of Utrecht through the centuries.



## **LECTURE & TASTINGS**

## **CULINARY LECTURE**

Add lustre to your meeting with a culinary lecture on a gastronomic level. One of our chefs will let you and your guests experience the world of taste, accompanied with a tasting.

Starting at 37,50 per person.

## **WINE TASTING**

Would you like to know more about wines? Or do you simply enjoy tasting different wines to compare them? If so, our sommelier, Johan Kragtwijk, would like to take you on a wine excursion. Tailored to the group, you will taste a selection of different wines. The wine tasting can be booked for 8 people or more and lasts one hour.

Starting at 32,50 per person

## **BEER TASTING**

Are you a culinary connoisseur and lover of special beers? If so, a beer tasting is just thething for you! Allow yourself to be tempted by tasting the local artisan beers and complementing appetizers. Of course, we will also tell you more about the complex process of brewing beer. A session can be booked for 8 people or more and lasts one hour.

Starting at 42,50 per person



## **ACTIVITIES**

## **JEU DE BOULES**

Jeu de Boules is a part of everyday life for our neighbours south of the border. It's not so surprising really, because this game helps to shake off the hectic pace of everyday life. The perfect way to end a fully packed programme. After your meeting, walk into our garden for a game of Pétanque and combine it with adelicious drink from the bar and finger food. Jeu de Boules can be reserved for 12 persons or more for 1,5 hours.

Starting at 15 per person

## **PICNIC**

The sun is shining brightly and you want to enjoy it to the utmost. Order a well-filled picnic basket from us, full of delicious bites. Our sumptuous garden lends itself perfectly for a relaxed afternoon on the grass. We will, of course, also provide a large picnic blanket so that you and your companions can enjoy a sunny day of culinary delights to the full.

Starting at 27,50 per person

## CANAL CRUISE

Exploring the heart of Utrecht from a special perspective. A boat tour is the ultimate and certainly a different way to become acquainted with the historic cathedral city. Enjoy the old wharfs, winding canals and the many unique house fronts of Utrecht. A boat can be reserved for 5 persons or more for a minimum of 1,5 hours.

Price on request

## **DOMUNDER**

The discovery tour DOMunder; a historical experience for young and old at fixed start times. After an introduction you go underground with the smart flashlight in search of the glorious Middle Ages and Roman Utrecht. The language of the discovery tour is Dutch or English. The audio is also available in German. A visit lasts 75 minutes.

Starting at 12,50 per person





## **ROUTE & PARKING**

Utrecht is working on a major city center project. The future will be wonderful: the singel river will ow along the hotel and the central train station, Jaarbeurs, Rabobank and TivoliVredenburg will be on walking distance. However, these activities provide regular traffic problems. Grand Hotel Karel V and the nearby garages are currently better accessible from the east side of the Catharijnesingel (Ledig Erf / Bleekstraat) than from the west side (Daalse Tunnel / Plein).

For the most up-to-date situation we refer to **www.goedopweg.nl** 

# COMING FROM AMSTERDAM (A2)

Take the exit "Utrecht Jaarbeurs", follow the signs for "Centrum" (City centre). After the Daalsetunnel, turn right on to the Catharijnebaan. After 1 kilometer you will see the hotel on your left. Turn left at the next traffic light. After crossing the bridge, turn left. Grand Hotel Karel V car park is located at the end of the street.

# COMING FROM ROTTERDAM, DEN HAAG, ARNHEM (A12) AND 'S-HERTOGENBOSCH, BREDA (A2)

Take the exit "Utrecht Jaarbeurs", follow the signs for "Centrum" (City centre). After the Daalsetunnel, turn right on to the Catharijnebaan. After 1 kilometer you will see the hotel on your left. Turn left at the next traffic light. After crossing the bridge, turn left. Grand Hotel Karel V car park is located at the end of the street.

# COMING FROM HILVERSUM (A27) AND AMERSFOORT (A28)

Take the exit "Utrecht Veemarkt", follow the signs for "Centrum" (City centre) followed by Station.

Turn left on to the Catharijnebaan. After 1 kilometer you will see the hotel on your left. Turn left at the next traffic light. After crossing the bridge, turn left.

Grand Hotel Karel V car park is located at the end of the street.

## **PARKING**

Parking on hotel grounds may only be used by overnight guests and dinner guests of Restaurant Karel 5. The hotel will offer two parking spaces for the organization of a meeting, organized in Grand Hotel Karel V. Due to limited capacity we can not guarantee availability.

## PARKING GARAGE

Grand Hotel Karel V has a contractual obligation to refer guests for the meetings and guests for Bistro Karel 5 to the surrounding parking garages.

- Follow Catharijnesingel
- Follow the signs that say Springweg or Rijnkade

To facilitate your guests, we can provide 'parking time credit tickets' for the Springweg garage on request (6 hours for 22,10 and 24 hours for 36). The normal rate is 0,60 per ten minutes. The Springweg garage is on Strosteeg, nr 83.

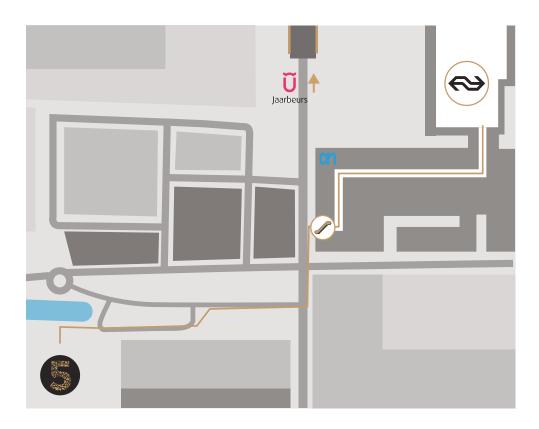


## **ROUTE FROM CENTRAL STATION**

With the direct train connection from Schiphol to Utrecht Central Station the journey takes less than 30 minutes. Grand Hotel Karel V is located within 10 minutes walking distance of the central train station.

## **Route from Utrecht Central Station**

- Walk from the station hall outside and enter the shopping centre 'Hoog Catharijne' on your right.
- Go right and follow the signs 'Moreelse Park'
- Leave 'Hoog Catharijne' at the exit 'Moreelse Park' and turn left.
- Cross over and turn right
- Walk straight ahead and you will see Grand Hotel Karel V on your left after around 150 metres.



# Dream wedding

# Planning the wedding of your dreams? Do you know exactly what you want or are you looking for some extra inspiration? Be surprised by the possibilities of Karel 5!

From an arrival by boat to classic wedding transport. Karel 5 is the place to make a Grande Entrée as bridal couple for all invites. Greet each other while enjoying a drink and some sweets.

After the reception the wedding ceremony can begin! An outside wedding? At Karel 5 you can give each other your 'Yes, I do' in the fairytale gardens underneath a plane tree. Would you prefer to marry during Winter times when the iconic property is covered by snow? That also is possible! Marry in one of our special rooms with historic allure. The authentic Unico van Wassenaer room with the 14th century open constructed wooden ceiling for example.

Make a toast on you newly weds with sparkling wine. The marble floor and beautiful beamed ceiling with chandeliers of the Maria van Hongarije room give the chic classic look you may be seeking. Cut the wedding cake together and enjoy all best wishes. During the gathering drinks and exclusive bites are served.

The day goes by way too quickly when you gather for the private dinner. You enjoy a culinary experience. While the taste buds are stimulated with tempting signature dishes and an adventurous wine trip, the sketches and speeches of your loved ones flatter the heart.

Wedding including reception, wedding ceremony, toast moment, drinks and finger food and dinner from 120 per person (Inspired by Bistro) or 145 per person (Inspired by Gastro).

Everything can be customized to your personal preferences.

How does your dream wedding look like? Contact us at +31(0)30 233 7550 or events@karel5.nl.

Do you want to spend the night in our romantic honeymoon suite or have guests staying the night?

We would like to show you our exclusive rooms and suites!

## WEDDING DAY

# "MOST BEAUTIFUL DAY" PACKAGE INSPIRED BY BISTRO

- Welcome with coffee, tea and soft drinks
- Marriage ceremony
- Toast with a glass of prosecco (1 p.p.)
- Reception with unlimited beer, wine and soda
- Warm and cold finger food inspired by Bistro Karel 5, including nuts and salty biscuits

## 52,50 per person

3,5 hours, excluding room rental, based on availability.

## CHILDREN PACKAGE

We have a package deal for children under 12. It is a festive children's buffet that includes softdrinks, fresh lemonade, for every kid a bag of candy and healthy snacks.

During the toast we serve special children's cocktails, so everyone can say cheers!

## **12,50** per child

3,5 hours, only available in combination with the 'Most Beautiful Day'package.

# "MOST BEAUTIFUL DAY" PACKAGE INSPIRED BY GASTRO

- Welcome with coffee, tea and soft drinks
- Marriage ceremony
- Toast with a glass of prosecco (1 p.p.)
- Reception with unlimited beer, wine and soda
- Warm and cold finger food inspired by Restaurant Karel 5, including nuts and salty biscuits

## 62,50 per persoon

3,5 hours, excluding room rental, based on availability.

## **WEDDING NIGHT**

- Staying the night in a luxury suite of your choice (excluding tourist tax)
- Extensive room service breakfast
- Champagne in your room, half bottle 37,5 cl
- Savoury and sweet treats in your room
- Luxury Rituals bath pampering packet
- Rose petals on the bed
- Use of our wellness center; sauna, jetstream bath, steam bath, solarium & fitness equipment
- Parking on the hotel grounds
- Karel V gift

## 300 per night

If you spend 6000 or more, we provide this package free of charge for your wedding night.

## TIPS FOR YOUR WEDDING

## **MUSIC**

## Maartje unplugged - Maartje Schepers

W: maartjeunplugged.nl

E: maartjeunplugged@gmail.com

T: +31(0)6 20 63 92 10

Amplified music is only possible in the cellar bars. In the other halls, there is a maximum volume limit of 60 decibels. Please ask us for suggestions regarding music groups that meet these restrictions.

## WEDDING RINGS

## Schaap & Citroen - Donald Vermeulen

W: schaapcitroen.nl E: info@schaapcitroen.nl T: +31(0)30 233 2299

## **PHOTOGRAPHER**

## Rick Mandoeng fotografie

W: bruidsreportage.nl E: info@fotorick.nl T: +31(0)6 52 04 63 95

## **VIDEOGRAPHER**

## Prachtige Bruid - Merel Pyhala

W: prachtigebruid.nl E: hallo@prachtigebruid.nl T: +31(0)6 12 18 12 65

## **STATIONARY**

## CardWise - Brigitte Mes

W: cardwise.nl

E: info@meswise.com

T: +31(0)6 10 92 99 71

## **FLOWERS**

## Event Flower Design – Ingrid & Wim van Leur

W: eventflowerdesign.com E: info@eventflowerdesign.com

T: +31(0)6 23 15 19 33

## Beeldschoon - Bloemen by Hanna

W: beeldschoonbloemen.com

E: hanna@beeldschoonbloemen.com

T: +31(0)6 37 33 74 53

## WEDDING OFFICER

## **BABS - Pauline Suidgeest**

W: paulinesuidgeest.nl

E: pauline@paulinesuidgeest.nl

T: +31(0)6 41 49 56 50

## WEDDING PLANNER

## Wedding & Planning - Wiesje Hallewas

W: weddingenplanning.nl E: info@weddingenplanning.nl

T: +31(0)6 23 27 55 46

## **WEDDING SUITS**

#### Misura Sartoria

W: misurasartoria.nl T: +31(0)6 14 11 16 16

## **BRIDAL MAKEUP**

## Très Jolie Visagie - Joselien

W: tresjolievisagie.nl

E: tresjolievisagie@gmail.com

T: +31(0)6 51 74 45 80

## Beauty salon PUUR by Kristel

W: schoonheidssalonpuur.nl

E: kristel@schoonheidssalonpuur.nl

T: +31(0)30 234 7823 / +31(0)6 23 12 72 21

## WEDDING CAKE

## **Sugarlips Cakes**

W: www.sugarlipscakes.com E: info@sugarlipscakes.com T: +31(0)6 20 42 34 02

## **Bond & Smolders**

W: bondsmolders.nl E: info@bondsmolders.nl T: +31(0)30 231 0913

## **BRIDAL FASHION**

## **Covers Couture Bruidsmode**

W: covers.nl E: info@covers.nl T: +31(0)30 231 2567

## **GENERAL CONDITIONS**

The General Conditions of the Catering Industry apply. We will send you these general conditions on request free of charge. Karel 5 books reservations based on a complete programme, including food and drinks. It is not possible to hold only a wedding ceremony in the hotel.

## DINNER

We kindly request you to choose a single menu for the entire wedding party in advance of the wedding day. We would also like to be informed of any dietary requirements of your guests.

## **MUNICIPALITY OF UTRECHT**

To obtain permission to marry at a location of your choice and to make an appointment with the Marriage Registrar for the Municipality of Utrecht, you can contact the Civil Affairs Department (afdeling Burgerzaken) of the municipality. This can be done via the website: www.utrecht.nl or by telephone:+31(0)30 2862145. When you have successfully placed an optional reservation with both the municipal authorities and the hotel, the municipal authorities will coordinate a time with us and send you a contract. You can then finalise the optional reservation with both parties.

## **MUSIC**

Due to the historical character of the property, amplified music is unfortunately not permitted in our halls or garden. We must limit ourselves to a maximum volume of 65 decibels. If you so desire, we can make several suggestions to create the right musical setting. Each of our halls has a sound system wich can be used to play background music. It is also possible to connect a mp3 player to the sound systemto play your own selection of music.

## **PARKING**

As the bride and groom, you will receive three free exit tickets for the hotel grounds. Please provide us the names of the guests that plan to make use of this. Parking is provided on the basis of availability. Other guests are not permitted to park on the grounds of the hotel.

## TRANSPORT

The hotel can be reached by boat via the Catharijnesingel canal. You can moor the boat at the public pier in front of the hotel.

## **DECORATIONS**

The use of blown soap bubbles and/or helium balloons is permitted. The balloons should be inflated outside the building and then tethered securely. One is not permitted to strew confetti, rose petals or rice on the grounds or in the hotel. Fireworks or other burning articles are also not permitted. Should your guests nonetheless use one of these or similar articles, then we will have to charge you to cover the clean-up costs.

## 'OFFICIERSTUIN'

For the wedding ceremony, we will provide a table for the Marriage Registrar and two chairs for the bride and groom. We will place the table between the bride and groom, on one side, and the marriage registrar, on the other, for the signing of the marriage certificate.

## **MISCELLANEOUS**

We kindly ask you to appoint one person as a contact for our service personnel. It is possible to take out cancellation insurance for your wedding. If, for instance, a family member is in poor health, this is recommended. Because Grand Hotel Karel V is not an insured party of any such policy, we cannot take out the insurance for you. For this reason, we suggest you contact your own insurance company.