



« LE STOFÉ DE WAVRE »

CONFRÉRIE DE TRADITION SÉCULAIRE
ET DE GASTRONOMIE ANCESTRALE

ASBL FONDÉE EN 1972

Waver, June 8, 2022

Dear Sisters, Dear Brothers,
Dear Friends, Dear Friends,
Dear,

The Grand Master and the Dignitaries of the
“Confrérie du Stofé de Wavre” have the great
honour of inviting you to the chapter of their
50th anniversary which will take place on Sunday 18 September.



The chapter will take place in the village hall of « the Hôtel de Ville » of Waver, Place de l'Hôtel de Ville, 1 in B-1300 Waver.

Given this year's intense program, there will be, exceptionally, no induction!

We will then go to mass in procession preceded by the brass band.
Mass in habit with offering of brotherhood products.

After this, we will invite you to "la Sucrierie", Chemin de la Sucrierie, 2 in 1301 Waver, for a
gastronomic and musical meal.

You will find the complete program for Saturday 17 and Sunday 18 September on pages 2, 3
and 4 of this invitation.

The number of places being limited and to receive you as well as possible, we suggest that you
return the participation form that you will find attached as soon as possible.
Registrations will only be registered after receipt of payment and must be subject to
a confirmation from us.

We assure you of the joy we will have in meeting you and ask you to accept the expression of
our fraternal friendship.

The Grand Master,
Daniel Haulotte



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Program for Saturday September 17, 2022

For those who are already in Wavre on Saturday, we offer the following activities...

- Free morning "small market"

With around 11h:00 small concert by Audrey, our carillon player and meeting of characters from the game of "Jean and Alice" if our Lords are on their land

- Departure by bus for visits at 13h30 (Price: €30)

- Visit of the L'Ornoy farm

Visit of the chocolate factory where a typical Belgian product, the Dôme, is made.
And... tasting the local beer.

- Visit of the Valduc Brewery - Thor

Sustainable cooperative brewery in short circuit.
Visit of the Brewery, tasting...

- Return to Waver around 17h30 ...

- At 19h00 Dinner at the IPES (Price: 35€ Beer or ½ bottle of wine included)

The IPES hotel school in Waver will serve us a "typically Belgian" meal with a French touch with the famous "Pont l'Evêque" cheese offered by the "Confrérie du Pont l'Evêque" in Deauville. The beer and the "Saint Bernard" sausage are offered by the brotherhood of the "Hostieux Moines de Villers la Ville".



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Program for Sunday, September 18, 2022

Festival Hall of the « Hôtel de Ville » of Waver

08h00-9h45: Welcome with lunch and getting dressed

09h45: The mini chapter

(Welcome and delivery of the costume to new members)

Exceptionally, there will be no induction.

10h25: Departure in procession to the church (300m)

Preceded by the Fanfare "The Grez'y Band"

11 h00: Mass in the Church of St. Jean Baptiste.

Mass in habit with offering of brotherhood products

12h10-12h45: Return to the forecourt and group photo.

Return in procession preceded by the Fanfare "The Grez'y Band"

Photo on the forecourt of the Town Hall

Room “The Sucrierie”

13h00: Meal at « the Sucrierie »

(Under the control of the caterer "Yvon Organization" with the support of students from the IPES hotel school in Waver)

Musical entertainment: « DoRayMi »

The traditional 50th anniversary gift will be given to the guests during the meal



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The Menu

Apéritif

*Les Bulles façon kir royal
Servies avec une pyramide de mises en bouche
3 thèmes : asiatique, mer, et Périgord*

~

Pour suivre

*Le cappuccino de homard
Et émulsion safranée*

~

L'entremet

*Un feu de gambas
Présenté en 4 déclinaisons, 4 couleurs
Au coco, en spaghetti de pommes de terre, au charbon végétal et poudre de betteraves*

~

Pour rafraichir

Un sorbet au Marc de Champagne

~

Le relevé

*Un parmentier de canard confit, copeaux de foie gras fumé
Ici façon Jacques Chirac
Un mesclun à la vinaigrette de noisettes*

~

Et pour finir

*La fameuse tarte du Stofé
avec son véritable café Liégeois à la paille*

~

Café et mignardises

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Secrétariat : Rue de Nivelles 1 B-1300 Wavre (Belgique)
32 (0)486 600 600 - Email: confreriedustofe@gmail.com
Banque: IBAN BE20001020988856 - BIC: GEBABEBB





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Hosting

We have negotiated for you with hotel managers:

At Home Hôtel (+32 010 22 83 83)

Place Bosch 33, 1300 Wavre - Belgique

Hôtel Ibis Wavre Brussels East (+32 10 24 33 34)

Rue de Manil 91 - 1301 Wavre, Wallonie - Belgique

Other Hotel near the center :

Novotel Wavre Brussels East (+32 10 41 13 63)

Rue De La Wastinne 45 - 1301 WAVRE - Belgique

If you have any questions, only one contact....

our Grand Master

at +32 486 600 600 or confreriedustofe@gmail.com