



DELUXE EVENING PACKAGE

*8-hour event (from 5-6 PM until 1-2 AM)
Minimum 25 people*

WELCOME DRINK

WATER AND BREAD ON THE TABLES

3-COURSE MENU

SOFT BAR AD LIBITUM

COFFEE/TEA

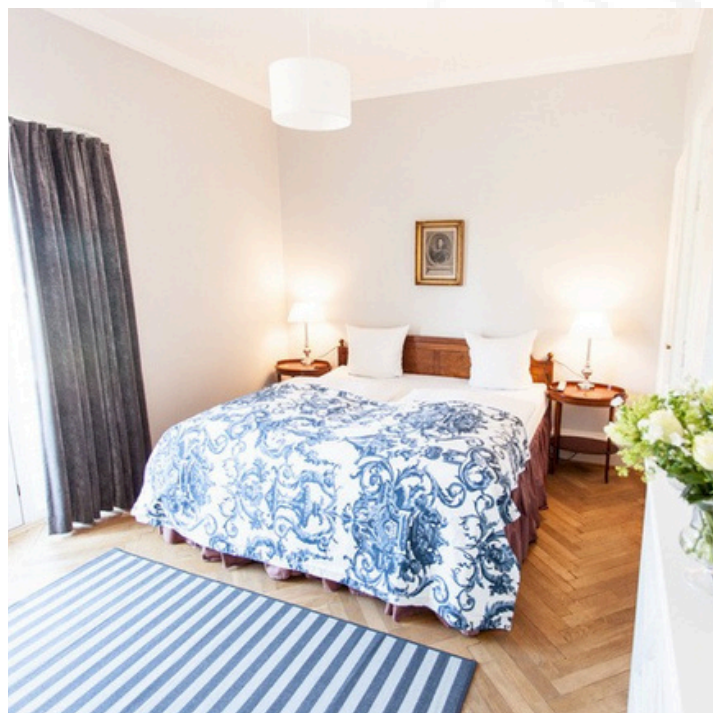
3 HOURS OF FREE COCKTAIL BAR

LATE NIGHT SNACK (SEASONAL SOUP)

SIMPLE FLOWERS

FREE OVERNIGHT STAY FOR THE
HOSTS

DKK 1795,00 PR. PERSON



ADD-ONS

Snacks

- One type of salted snacks DKK 35.00
- Two types of salted snacks DKK 65.00
- Petit fours DKK 45.00

Brought-in food and drinks

- Brought-in salted snacks DKK 25.00
- Brought-in chocolate DKK 35.00
- Serving of brought-in cake DKK 70.00
- Brought-in wine DKK 295.00 per bottle
- Brought-in spirits DKK 795.00 per bottle

Extra service

- Extra hour until 2:00 AM DKK 3000 per started hour
- Extra hour from 2:00-3:00 AM DKK 5000 per started hour
- Room drop DKK 35.00
- Supplement for special diets – Ask for price
- AV equipment rental DKK 250.00

Late Night Snack

Build-your-own hot dogs DKK +45.00

Warm brioche buns served with fried sausages and classic garnishes – served buffet style

Savory Buffet DKK +45.00

Rolled pork, ham, salami, warm liver pâté with fried mushrooms and bacon. Served with roasted onions, pickled cucumbers, remoulade, mayonnaise, sour gravy, and homemade bread.

Charcuterie

Air-dried ham, selection of sausages, pâté, and a variety of unique cheeses – served with compote, pesto, pickles, and seasonal bread



Add-ons are selected for the entire group.

EVENT MENU

Welcome Snacks + DKK 145.00

- Wonton tart, Rømø shrimp, cream cheese, cress
- Puffed tapioca, mayo, tarragon, dehydrated garlic
- Cucumber, whipped sour cream, lemon, and lumpfish roe
- Oysters with horseradish and dill (+25 DKK per person)
- Gougère – aged cheese cream – black-legged ham

Starter & Intermediate course

All dishes are served with seasonal vegetables.

- Crab mix, sour cream 48%, buckwheat, tarragon (+45 DKK per person)
- Cured scallop, nashi pear, mussel sauce, dill
- Marbled cod, smoked cheese cream, blanquette sauce, chives
- Halibut on crouton, lobster bisque, caramelized celery, dill
- Coarse tartare, pepper emulsion, dehydrated tomatoes, horseradish, and cress
- Seasonally inspired vegetarian starter

Main course

All main courses are served with seasonal vegetables and potatoes.

- Ballotine of beef fillet, Serrano ham, truffle sauce
- Confited pork belly, smoked marrow, fresh truffle, morel sauce
- Baked cod, parsley purée, pickled onions, mussel sauce
- Stuffed quail, lingonberries, ramsons capers, port wine sauce
- Veal tenderloin, black garlic, onion purée, morel sauce
(Upgrade to beef tenderloin +55 DKK per person)
- Seasonally inspired vegetarian main course

Dessert

- Hazelnut mousse, chocolate sorbet, malt tuilles, salted caramel, red herbs
- Citrus chocolate panna cotta, passion fruit sorbet, pickled pineapple, thyme
- Lemon mousse, lemon thyme sorbet, lemon curd, crispy meringue
- Seasonal dessert (e.g. strawberries, white chocolate, crème anglaise, citrus herbs)

Upgrades

- Fresh truffle 65 DKK per person
- Baerii caviar 10 grams 195 DKK per person



The same menu is selected for the entire group — adjustments to the menu may be made based on seasonal ingredients.

COCKTAIL MENU



ESPRESSO MARTINI

Vodka, espresso, chocolate, toffee,
sugar syrup, & licorice



BRAMBLE

Gin, blackberry, lemon
& sugar syrup



DARK 'N' STORMY

Dark rum, aromatic bitters,
sugar syrup, lemon &
ginger beer



WHISKEY SOUR

Bourbon, aromatic bitters,
sugar syrup, lemon & egg
whites



SEVILLA G&T

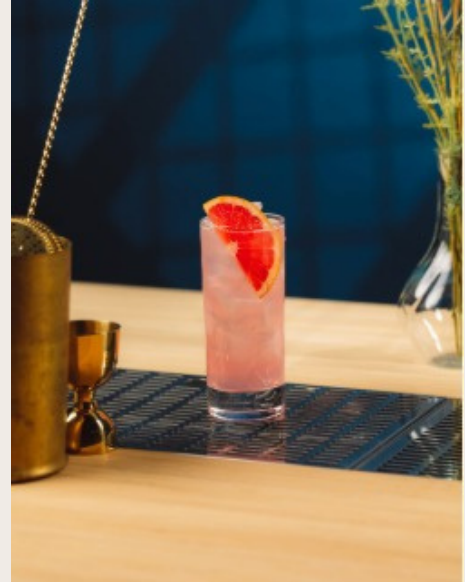
Flor de Sevilla Gin, San
Pellegrino Tonic Water &
lime

COCKTAIL MENU



GIN MANGO

Gin, mango, lemon & lemon soda



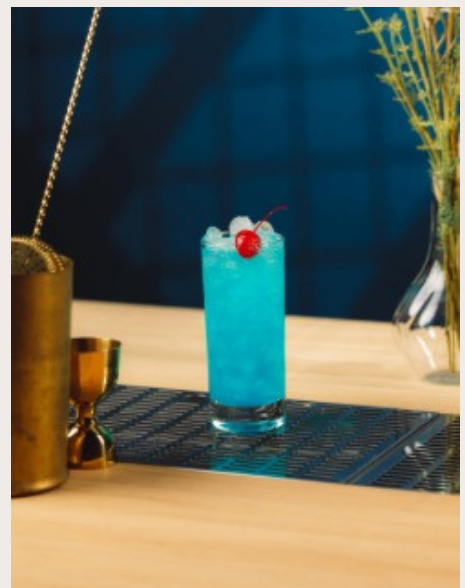
PALOMA

Tequila, sugar syrup, lemon, grapefruit & soda water



VANILLA PASSION

Vodka, passion fruit, mango, orange, vanilla & lemon



SAPPHIRE COLLINS

Gin, Blue Curacao, sugar syrup, lemon & sparkling water