



# 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

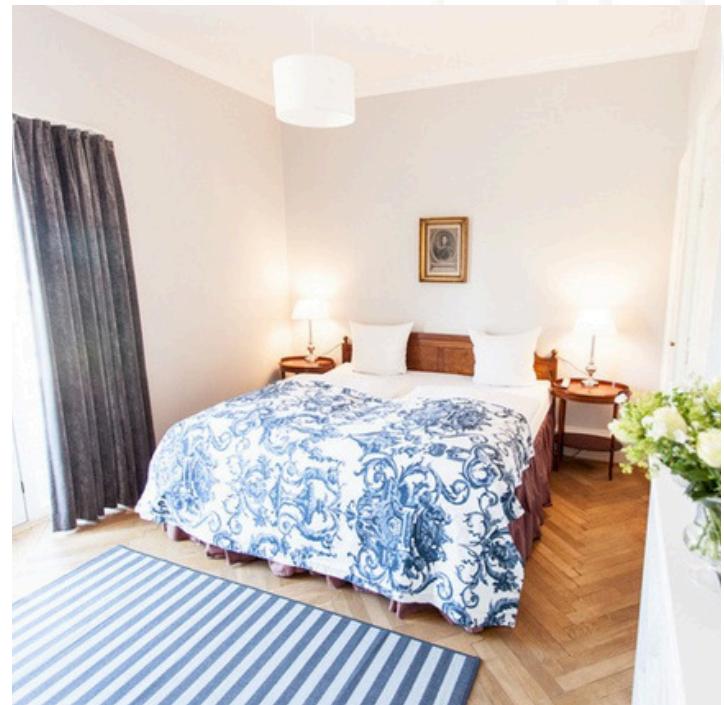
3 HOURS OF FREE COCKTAIL BAR

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

- Hand-peeled Shrimp, Wonton Tart, Smoked Cheese, Cress
- Smoked Salmon, Crouton, Cream Cheese, Dill, Horseradish
- Lumpfish Roe, Cucumber, Crème Fraîche 48%, Lemon
- Oysters With Horseradish & Dill (+DKK 25 per person)
- Coarse Beef Tartare, Tomato, Tartlet, Black Pepper, Flowers
- Gougère – Aged Cheese Cream – Free-Range Ham



## Starter & Intermediate course

*All dishes are served with seasonal vegetables.*

- Mixed crab, Citrus Fruits, Hazelnut, Crème Fraîche 48% (+DKK 45 per person)
- Scallop, Nashi Pear, Mussel, Cauliflower, Flowers
- Marbled Cod, Smoked Cheese Cream, Blanquette Sauce, Chives
- Halibut On Crouton, Lobster Bisque, Roasted Celery, Dill
- (Upgrade To Turbot +DKK 95 per person)
- Coarse Beef Tartare, Pepper Emulsion, Dehydrated Tomatoes, Chips, Horseradish, Cress
- Seasonally Inspired Vegetarian Starter

## Main course

*All main courses are served with seasonal vegetables and potatoes.*

- Baked Cod, Parsley Purée, Pickled Onions, Mussel Sauce
- Stuffed Quail, Lingonberries, Wild garlic Capers, Port Wine Sauce
- Presa Of Free-Range Pork, Smoked Marrow, Fresh Truffle, Morel Sauce
- Veal Tenderloin, Black Garlic, Onion Purée, Morel Sauce
- (Upgrade To Beef Tenderloin +DKK 55 per person)
- Seasonally Inspired Vegetarian Main Course



## Dessert

- Hazelnut Mousse, Chocolate Sorbet, Malt Tuiles, Salted Caramel, Red Herbs
- Citrus Chocolate Panna Cotta, Passion Fruit Sorbet, Pickled Pineapple, Thyme
- Coconut, Vanilla Cream, Chocolate Ganache, Almond Chocolate Crumble
- Lemon mousse, lemon thyme sorbet, lemon curd, crispy meringue
- Seasonal dessert (e.g. strawberries, white chocolate, crème anglaise, citrus herbs)

## Upgrades

Fresh Truffle DKK 65 per Person

Caviar 10 g DKK 195 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,  
vanilje, sukkerlage.



## Gin Mango

Gin, mango, citron,  
citron sodavand.

## ESPRESSO MARTINI

Vodka, espresso, vanilla,  
sugar syrup  
(Mocktail option available)

## GIN MANGO

Gin, mango, lemon, lemon  
soda  
(Mocktail option available)



## Dark 'N' Stormy

Mørk rom, angostura bitter,  
citron, ginger beer.



## Amaretto Sour

Amaretto, angostura bitter,  
citron, æggehvider.



## Gin & Tonic

Gin, San Pellegrino  
Acqua Tonica, lime.

## DARK 'N' STORMY

Dark rum, Angostura  
bitters, lemon, ginger beer

## AMARETTO SOUR

Amaretto, Angostura bitters,  
lemon, egg whites

## GIN & TONIC

Gin, San Pellegrino Acqua  
Tonica, lime  
(Mocktail option available)

# COCKTAIL MENU

## Raspberry Zing

Vodka, hindbær,  
citron, ginger ale.



### RASPBERRY ZING

Vodka, raspberry, lemon,  
ginger ale

(Mocktail option available)

## Paloma

Blanco tequila, citron,  
pink grapefruit soda

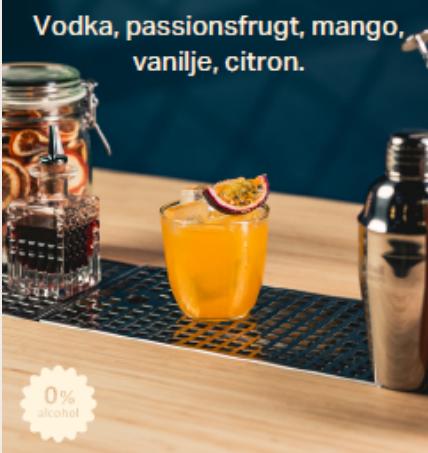


### PALOMA

Blanco tequila, lemon, pink  
grapefruit soda

## Vanilla Passion

Vodka, passionsfrugt, mango,  
vanilje, citron.



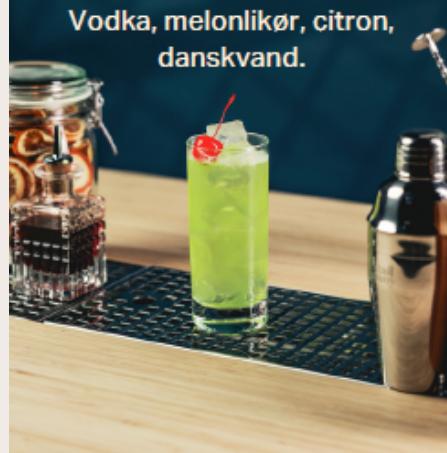
### VANILLA PASSION

Vodka, passion fruit,  
mango, vanilla, lemon

(Mocktail option available)

## Jade Highball

Vodka, melonlikør, citron,  
danskvand.



### JADE HIGHBALL

Vodka, melon liqueur,  
lemon, sparkling water