



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

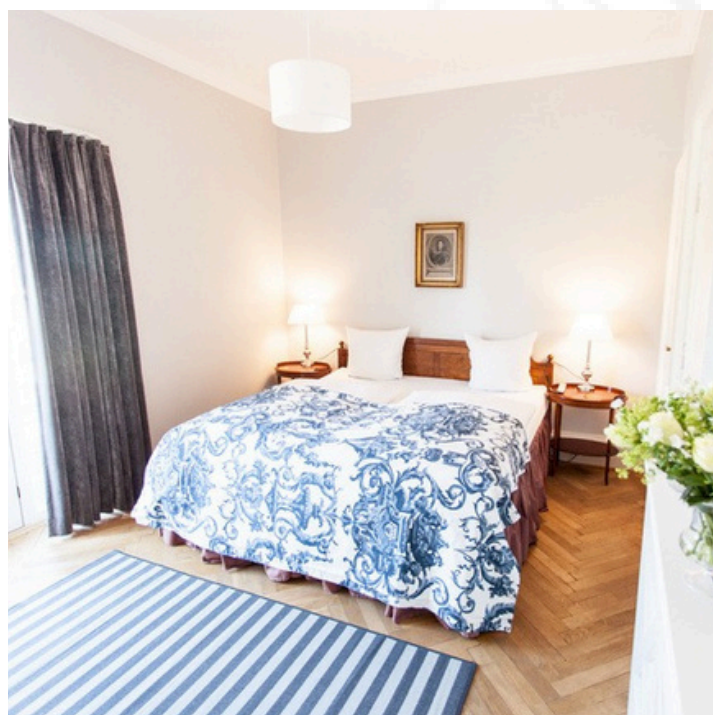
3 HOURS OF FREE COCKTAIL BAR

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.

ESPRESSO MARTINI

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



Gin Mango

Gin, mango, citron,
citron sodavand.

GIN MANGO

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

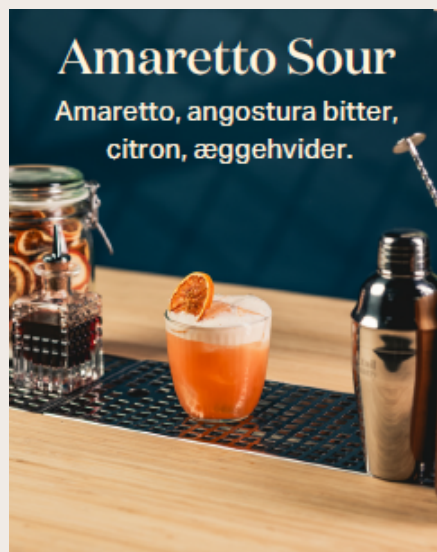


Dark 'N' Stormy

Mørk rom, angostura bitter,
citron, ginger beer.

DARK 'N' STORMY

Dark rum, Angostura
bitters, lemon, ginger beer



Amaretto Sour

Amaretto, angostura bitter,
citron, æggehviter.

AMARETTO SOUR

Amaretto, Angostura bitters,
lemon, egg whites



Gin & Tonic

Gin, San Pellegrino
Acqua Tonica, lime.

GIN & TONIC

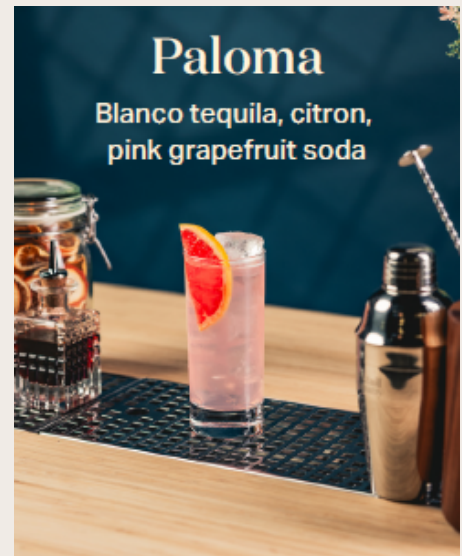
Gin, San Pellegrino Acqua
Tonica, lime
(Mocktail option available)

COCKTAIL MENU



RASPBERRY ZING

Vodka, raspberry, lemon,
ginger ale
(Mocktail option available)



PALOMA

Blanco tequila, lemon, pink
grapefruit soda



VANILLA PASSION

Vodka, passion fruit,
mango, vanilla, lemon
(Mocktail option available)



JADE HIGBALL

Vodka, melon liqueur,
lemon, sparkling water