

**WHEN SUCCESSFUL  
EVENTS BECOME  
THE BEST MEMORIES**



**Scandic**



## YOUR EVENT IS UNIQUE

Every event starts as an idea. Then there's the planning. The big day itself. And then a lifetime afterwards to remember it.

At Scandic, we've been hosting successful events for years. We're passionate about helping our customers celebrate those special moments in life with great food, wonderful company, and all set in a cosy, beautiful setting. Tell us what you're looking for – your ideas, wishes and needs. Then relax. Let us do the work to make your event a memorable success!

We look forward to welcoming you.



## WE HAVE THE RECIPE FOR OUTSTANDING EVENTS

At Scandic, we take care of every practicality – from the planning to tidying up. That way, you're free to relax and enjoy your event together with your guests.

With our lifetime of experience, we know that events come in all shapes and sizes – whether it's a confirmation, christening, wedding, or something entirely different.

We have a wide range of modern, charming, cosy hotels throughout Denmark that can host your event. Naturally, if you need to stay over, every Scandic hotel offers first-class overnight facilities so the party can go on all night.

At Scandic, our professionalism and passion for people ensures you and your guests get to enjoy the party.

## PERFECT INGREDIENTS PREPARED BY PROFESSIONALS

Our talented chefs prepare the agreed menu using only fresh, local, and seasonal ingredients – under guidance from one of our experienced head-chefs.

Committed to animal welfare and organic produce, you can be confident in the care we take and the quality of the food we serve.

Look through the rest of this brochure to discover a range of options designed to help you easily plan – your event.

**Enjoy.**



# BANQUET PACKAGES

30%–60%  
ORGANIC

Select the banquet package that best suits your occasion. All banquet packages include Category 1. Should you wish to upgrade your package, you can select Category 2 or 3. You can have a closer look at the various categories in the following pages.

	PACKAGE 1 4 Hours / Prices from DKK 995	PACKAGE 2 8 Hours / Prices from DKK 1395	PACKAGE 3 8 Hours / Prices from DKK 1495
Welcome drink	●	●	●
Menu (3 courses or buffet)	●	●	●
Unlimited banquet wine	●	●	●
Coffee/tea	●	●	●
Liqueur or brandy			●
After-dinner sweets			●
Bar after the meal (beer/soft drinks/wine) – Buffet style		●	●
Midnight snack		●	●

Minimum 20 guests for a 3-course menu. Minimum 25 guests for buffet and/or brunch.

## Additional Purchases: (price per guest)

- Snacks on arrival +DKK 45
- Extra bar time (beer/soft drinks/wine) per commenced hour +DKK 125
- House spirits available to buy at the bar, three sorts (gin, vodka and rum) +DKK 99
- Flowers or other requests are arranged separately and charged by agreement.





## THE MENU

### APPETIZERS

30%–60%  
ORGANIC

#### Category 1 – select from:

- Salmon rillettes with cucumber, horseradish and grilled lemon
- Forest mushroom soup with fresh herbs and bread
- Shrimp cocktail with salad, lemon and dressing

#### Category 2 – select from: (+ DKK 30 per guest)

- Smoked salmon with smoked fresh cheese, rye-bread crumble and fennel
- Shellfish bisque with roasted sunflower seeds and herb oil
- Beef carpaccio with Efterglød cheese, truffle oil and herbs

#### Category 3 – select from: (+ DKK 40 per guest)

- Smoked duck breast with pickled pearl onions, parsley mayonnaise and bitter salad leaves
- Scallops with cauliflower, hazelnuts and sour cream
- Air-dried ham with melon salad and citrus herbs

**PLEASE NOTE!** We have a strong focus on local, sustainable vegetables, so some changes may be required.

# MAIN COURSES

30%–60%  
ORGANIC

## Category 1 – select from:

- Danish welfare chicken breast with mushrooms, beans and chicken jus
- Pork tenderloin with root vegetables, onions and pepper sauce
- Veal cutlet with seasonal greens, carrots and red wine sauce

## Category 2 – select from: (+ DKK 45 per guest)

- Salmon with cabbage, lemon and smoked fish
- Beef roast with spring onions, celery and bordelaise sauce
- Fillet of Danish veal with carrots, tarragon and red wine sauce

## Category 3 – select from: (+ DKK 65 per guest)

- Fillet of beef with spring onion, celery and bordelaise sauce
- Lamb culotte with Jerusalem artichokes, onions and rosemary sauce
- Danish cod with seasonal greens and beurre blanc sauce

**PLEASE NOTE!** We have a strong focus on local, sustainable vegetables, so some changes may be required.



## DESSERTS

30%-60%  
ORGANIC

### Category 1 – select from:

- Panna cotta with biscuit, white chocolate and passion fruit
- Old-fashioned apple pie with apples, red currants and cream
- Chocolate mousse with berries, crystallized chocolate and salted caramel

### Category 2 – select from: (+ DKK 30 per guest)

- Chocolate fondant with berries and vanilla ice cream
- Lemon pie with meringue and almond crumble
- Cheesecake with sea buckthorn, toasted oats and mint

### Category 3 – select from: (+ DKK 40 per guest)

- Gateau Marcel with vanilla, roasted chocolate and pickled berries
- Dessert plate with a selection of house cakes and sweets
- Ice cream selection - 3 flavors of ice cream / sorbet with chocolate and garnish



## MIDNIGHT SNACK

30%-60%  
ORGANIC

### Category 1 – select from:

- Chili con carne with sour cream and rice
- Chicken curry with vegetables and rice. Served with freshly baked bread
- Danish omelet served with bacon, tomato, chives, mustard and rye bread
- Warm meatballs with potato salad

### Category 2 – select from: (+ DKK 30 per guest)

- Large sausage table with pâtés, various sides and bread
- Hash with beetroot, rye bread and béarnaise sauce
- Unlimited hot-dogs with traditional sides

# BUFFET

30%–60%  
ORGANIC

## Category 1

- Carpaccio with aged cheese and arugula
- Smoked salmon with smoked fresh cheese, rye-bread crumble and fennel
- Danish cod with radishes and celery leaves
- Fried beef toast with garlic and thyme
- Danish welfare chicken with tarragon
- Potatoes with herbs
- Seasonal vegetables
- Selection of hot and cold sauces
- Bitter salad leaves with herbs and vinaigrette
- Creamy pearl barley with parsley and fennel
- Danish cheeses with sweet and crispy sides
- Selection of desserts

## Category 2 (+ DKK 75 per guest)

- Crispy fennel salad with mustard marinade and fresh herbs
- Salad with roasted mushrooms, marinated red onions and roasted nuts
- Fried carrots with almonds and herb pesto
- Baked scallion with dill and horseradish sauce
- Smoked salmon, shrimps and lemon mayonnaise
- 2 kinds of Danish charcuterie and pickled garnish
- Danish cod with herb sauce
- Slow-cooked beef with garlic and fresh rosemary
- Danish welfare chicken with lemon and fresh herbs
- Baked potatoes and herb butter
- Béarnaise sauce and red wine sauce
- Danish cheeses with sweet and crispy sides
- Chocolate mousse with seasonal compote and nut crunch
- Bread with olive oil and butter



# WINE MENU

30%–60%  
ORGANIC

## Category 1

- House wine

## Category 2 – select from: (+ DKK 45 per guest)

- **Cava Nit del Foc**  
Requena, Spain light golden colour with delicate bubbles in the aroma, one can sense ripe white fruits
- **Villa Di Mare Pinot Grigio**  
Slightly spicy aroma with honey and fruit
- **Pays D'oc, La Font Du Mirail**  
South of France, La Font du Mirail  
Lovely impressions of pear, grapefruit and lemon
- **Villa Di Mare**  
Slightly spicy aroma with honey and fruit
- **Soldiers Block Shiraz**  
Fruity wine with soft tannins
- **Moscato D'Asti, D.O.C.G.**  
Slightly sparkling, sweet with notes of pineapple, peach and tangerine

## Category 3 (+ DKK 70 per guest)

- **Cava Nit del Foc**  
Requena, Spain light golden colour with delicate bubbles in the aroma, one can sense ripe white fruits
- **Scotto Chardonnay**  
Full-bodied wine with an aroma of tropical fruit and apples
- **Allo Alvarinho & Loureiro, D.O.C.**  
Lively “green wine” both fruity and citrusy in taste and aroma
- **Old Vine Zinfandel, Scotto**  
A bouquet of dark berries and pepper.  
Taste of red fruits and herbs
- **Côtes Du Rhône, Domaine Du Seminaire**  
Notes of raspberry, cherry, blackberry and plum
- **Moscato D'Asti, D.O.C.G.**  
Slightly sparkling, sweet with notes of pineapple, peach and tangerine

**PLEASE NOTE!** Reservations can be made for discontinued wines and vintages.

# BRUNCH

30%–60%  
ORGANIC

## Brunch DKK 295 per guest

- 3 kinds of cold cuts produced under Danish higher animal welfare label
- 2 types of cheese with olives
- 2 slags marmelade
- Warm liver pate with mushrooms and bacon
- Rösti with baked tomatoes
- Scrambled eggs with bacon and brunch sausages from Danish Duroc
- 2 kinds of yogurts with toppings
- Chia porridge with roasted coconut and blueberries
- Bean salad with chickpeas and herbs
- Pancakes with berries and toppings
- Croissants
- Sliced fruit
- Rolls, whole meal bread, rye bread and butter
- Coffee and tea
- 2 kinds of juice
- Ginger shots



## ADDITIONAL CHOICES FOR BRUNCH

### Additional brunch package + DKK 75 per guest

- Cold-smoked salmon
- Salad with grilled vegetables
- Small meatballs with pickled cucumber
- Warm vegetable pie
- Danish chicken nuggets
- Waffle station with sides

*The best parties*

# **WE LOOK FORWARD TO WELCOMING YOU!**

Stop by for a tour of the premises and to chat about the menu