



# EVENTS MENU

# MEETING PACKAGE

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## THE MARRIOTT - FULL DAY (8HR MEETING)

- Meeting room rental
- Midmorning coffee break
- Lunch (Chef's choice of the day)
- Afternoon coffee break
- Standard AV equipment; LCD projector, Screen, 1 x flipchart and wifi

## THE MARRIOTT - HALF DAY (0800-1300 OR 1200-1700)

- Meeting room rental
- Midmorning/afternoon coffee break
- Lunch (Chef's choice of the day)
- Standard AV equipment; LCD projector, Screen, 1 x flipchart and wifi

## THE MARRIOTT - EVENING

- Meeting room rental
- Afternoon coffee break
- 2- course dinner or working dinner (Chef's choice of the day)
- Standard AV equipment; LCD projector, Screen, 1 x flipchart and wifi

# COFFEE BREAK UPSELL ITEMS

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- Selection of candy
- Mini American donuts
- Macaroons
- Popcorn
- Smoothies
- Cupcakes
- Chocolate fountain ( minimum 20 persons)
- Fruit skewers
- Home roasted cashew nuts
- Healthy sugar free muesli bars
- Selection of dried fruit
- Root vegetable chips
- Simply chocolates individually wrapped

# WORKING LUNCH

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## MENU 1

- Cold smoked salmon with horseradish cream, baby spinach, organic rye bread
- Beef tenderloin with truffle potato mash, ecological greens, port wine jus
- Crème catalana with almond biscotti
- Organic bread and whipped butter with dill

## MENU 2

- Gaspacho with grilled foccacia and lemon oil
- Baked cod with cous cous, chorizo and pesto dressing
- Tiramisu
- Organic bread and whipped butter with sea salt

# SANDWICH LUNCH

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## MENU 1

- Whole meal toasted bagel with smoked salmon, avocado mousse, grilled peppers and mixed salad leaves
- Nordic flat bread with pulled beef, pickled red onions, horseradish crème fraiche and parsley
- Croissant filled with brie, apricot chutney and baby spinach

## MENU 2

- Ciabatta filled with spicy grilled chicken, mozzarella, BBQ dressing and pickled peppers
- Whole meal baguette served with grilled vegetables, parmesan, and toasted pinenuts
- Brioche bun filled with crayfish tails, dill, red onion, lemon mayonnaise and vendance roe

## MENU 3

### Danish smørrebrød

- Deep fried plaice, mayonnaise, egg, hand peeled shrimps with dill and lemon served on organic rye bread
- Roast beef, pickles, red onion and remoulade and horseradish served on organic rye bread
- Brie cheese served with a sweet onion chutney, watercress, served on organic rye bread

# SET MENUS 3-COURSE

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## SET MENU 1

- Cauliflower soup with truffle oil
- Beef tenderloin, braised potato fondant, pickled carrots, honey baked beetroot and port wine jus
- Crème fraiche Cremeso with hazelnuts, salted caramel and blackcurrants

## SET MENU 2

- Local smoked salmon from Fynbo, cucumber shavings, salmon roe, horseradish crème and dill
- Pan-fried cockerel breast, crushed potato cake, thyme and honey baked root vegetables, creamy tarragon sauce
- Chocolate mousse with buckthorn, raspberries and caramelized oats

## SET MENU 3

- Carpaccio of beef, pickled red onions, fig and balsamic reduction, rocket salad, toasted pine nuts and parmesan shavings
- Dill and butter baked halibut, lemon braised fennel, potato purée and lobster sauce
- Mascarpone panacotta, poached pears and ginger snap biscuits

# VEGETARIAN & VEGAN MENU

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## STARTER VEGETARIAN

- Tomato and basil salad with grilled halloumi
- Beetroot carpaccio with roasted pumpkin seeds, goats cheese and tarragon oil
- Cauliflower soup with truffle oil

## STARTER VEGAN

- Beetroot carpaccio with roasted pumpkin seeds and tarragon oil
- Carrot ginger and coriander soup
- Nordic flatbread with roasted shallots, honey and thyme, pickled root vegetables

## MAIN CORUSE VEGETARIAN & VEGAN

- Grilled aubergine and tomatoes with smoked tomato confit, pesto dressing
- Roasted fennel risotto with sage and toasted sunflower seed crisp
- Baked aubergine rolls filled with pepper chutney, pickled red onions and baby spinach

## DESSERT VEGETARIAN & VEGAN

- Rice pudding with cardomen and rice milk, plum compote
- Chocolate brownie with vanilla ice cream
- Apple compote with tahiti vanilla and hazelnut crisp

# FINGER FOOD BUFFET

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## FINGER FOOD BUFFET

- Crostini with parsley and black olive pesto
- Spicy gazpacho
- Watermelon with mint syrup
- Crudités with pesto dressing
- Duck terrine with balsamic glaze and pickled onions
- Mini crisp bread with brie, beetroot and onion chutney
- Chicken satay skewers
- Crispy fried risotto balls with garlic mushrooms
- Smoked salmon mousse with smoked cheese, dill and watercress
- Mini Toast Skagen with Løjrom from Vänern
- Chicken fritters with mango, coriander and chili salsa
- White chocolate brownie with hazelnuts
- Vanilla pannacotta with berry compote

## FINGER FOOD BUFFET DELUXE

- Frittata with green peas and ricotta
- Honey glazed smoked salmon with dill remoulade
- Caramelized onion and goats cheese tarts
- Courgette and halloumi cheese fritters with yoghurt dip
- Pulled pork with pickled cabbage and salted cucumbers
- Cured beef with a horseradish cream and sour beets
- Lobster hotdogs with aioli dressing
- Indian onion bahjis with raita
- Honey comb and macadamia brownie
- Blood orange meringue

# CANAPE MENU

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## COLD CANAPES

- Smoked salmon, salmon roe, pickled onion
- Smoothies, a fusion of smørrebrød and sushi
- Blue cheese from Bornholm with apple and fig chutney
- Blini with smoked cream cheese, fresh herbs and shrimps
- Lobster with aioli dressing
- Beef tartar with quails egg, shallots, Dijon mustard
- Tortilla roll with pulled duck with black bean sauce, spring onion
- Grilled brioche with foie gras, champagne jelly

## HOT CANAPES

- New York crab cakes
- Chicken satay with satay sauce
- Frittata
- A selection of dim sum
- Crispy tiger prawns with sweet chili and coriander dressing
- Pulled pork with apple chutney
- Deep fried white bait with lemon dressing

## SWEET CANAPES

- Chocolate and almond biscotti
- Lemon tartlet
- Pastry chefs chocolates
- Havtorn fudge
- Macaroons
- Panacotta

## CHEF'S RECCOMENDATIONS

Pre dinner: 3 cold items

After conference: 2 cold, 2 hot, 2 sweet

Cocktail party reception: 4 cold, 4 hot, 4 sweet

# BUFFET MENU 1

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## SALAD BUFFET

- Create your own salad
- From our extensive fresh, crispy salad buffet
- Fresh condiments,
- Homemade dressings,
- Nuts and seeds

## STARTER

- 3 kinds of herring
- Cheese platter with honey and nuts
- Bread buffet with spreads

## HOT BUFFET

- Baked salmon in citrus oil served with a dill crème fraiche
- Pork tenderloin, crispy pickled silver onions, confit tomatoes and sage cream sauce
- Roasted celeriac and beets with rosemary and honey
- Fennel risotto with parmesan shavings
- Garlic roasted baked potatoes

## DESSERTS

- Followed by – ripe, sweet fresh fruit,
- Contemporary and classic cakes and dessert creations
- Coffee and chocolate gâteau
- Pannacotta
- Hazelnut and orange fraglite
- Traditional Danish butter cookies

# BUFFET MENU 2

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## SALAD BUFFET

- Salad buffet
- Create your own salad
- From our extensive fresh, crispy salad buffet
- Fresh condiments,
- Homemade dressings,
- Nuts and seeds

## STARTER

- 3 kinds of herring
- Cheese platter with honey and nuts
- Bread buffet with spreads

## HOT BUFFET

- Steamed cod with horseradish and whole grain mustard sauce
- Cockerel breast with thyme sautéed forest mushrooms and tarragon jus
- Carrots and green beans with shallot dressing
- Bulgur with grilled bell peppers and sun dried tomato
- Herb crushed potato with butter, onions and parsley

## DESSERTS

- Followed by – ripe, sweet fresh fruit,
- Contemporary and classic cakes and dessert creations
- Lemon tart with crème fraiche
- Crème brulee with rose water
- White chocolate mousse
- Traditional danish butter cookies

# WEDDING PACKAGES

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## SILVER WEDDING MENU

- Air dried Italian pork with a pomegranate and strawberry salad
- Cockerel breast marinated with lemon thyme and garlic oil, haricot vertes and red onion salad, Danish new potatoes, wild onion butter
- White chocolate mousse filled with passionfruit brulee, raspberry sorbet and almond croquant

## DIAMOND WEDDING MENU

- Smoked salmon lightly grilled with lime and ginger crème fraiche
- Champagne sorbet
- Beef fillet roasted with solo garlic, summer vegetables, Danish potatoes and red wine jus
- Warm chocolate fondant with Tahiti vanilla ice cream and pickled raspberries

## GOLD WEDDING MENU

- Lobster and crab salad with mango, papaya and avocado, citrus dressing
- Champagne sorbet with fresh strawberries
- Veal fillet rolled in Parma ham and sage, braised potato cylinder, Haricot vertes, amarone and truffle jus
- White chocolate panacotta with rhubarb ice cream