

Standing Reception

Menu Suggestion, Café Glyptotek (I'm a Kombo)

Small Tasty Snacks

Avocado with vinaigrette, chickpeas and dried olives
Reuben sandwich with corned beef, sauerkraut and Russian dressing
Bao with cold water prawns and chili mayonnaise
Lettuce leaf with tamarind and roasted peanuts
Beer sausage from *Spis min Gris* with a mustard and apricot dip
Digestive biscuit with creamed goat cheese and grilled pepper
Chocolate cake with caramelised popcorn

More substantial snacks to be eaten with a fork or chopsticks

Meat balls of slow-braised beef
Steamed greens with bouillabaisse vinaigrette
Mushroom risotto with aromatic oil

Prices

5 snacks 165 DKK per person
7 snacks 195 DKK per person
More substantial snacks 55 DKK per person
Bar with beer, wine and water from 200 DKK per person
Sparkling white wine or red wine from 350 DKK per bottle

Drinks

Gin and tonic (Tanqueray Ten, Premium Tonic)
Poul and Toni (Infantado Dry White Port, Pink Grape, Premium Tonic)
Kir (Welschriesling, Crème de cassis)
60 DKK per person

Waiter: 325 DKK per hour (1 waiter per 30 guests)
Serviettes and disposable plates and cutlery 15 DKK per person
30 café tables, tablecloths and setting: 12,500 DKK

All prices are excl. Danish VAT 25% and the minimum number of servings is 100. The final number of your servings must be confirmed five working days in advance and is thereafter binding. Please contact us for further information and answers to any questions you may have.