

**HOLD YOUR EVENT WITH US**



**PAKHUS 11**

**YOU GET THE RUSTIC LOOK WITH CHARMING DETAILS AND  
A VIEW OF THE WATER**







## Company packages

1.395 DKK Per person incl. VAT

### 7 hours

House welcome drink

Salted snacks for welcome

3 course plate or buffet

Free beer, wine and water all evening

Coffee & tea

## NOTES

### Add On

Free bar in long drinks for 3 hours: **275** DKK per person

Late dinner: **100** DKK per person

Extra hours: **115** DKK per person

Extra hours:

Calculated based on the number of guests  
back per extra hour started

Minimum number of people:

60 persons

(less can possibly be done, ask for price)

### Other costs that are in addition to the envelope price

Premises rent incl. electricity, water, heat

Smedjen **12.500** DKK incl. VAT

Pakhus 11 **24.000** DKK incl. VAT

Cleaning kr. **3.000** incl. VAT



# MENU 2023

COMPOSE YOUR MENU (SUGGESTIONS ONLY)

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Plate

## Starters

**S1** Scallops with cucumber in dill oil, currants and cabbage  
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**S2** Lightly salted haddock with fennel, hazelnut, dried seaweed and salted yoghurt  
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**S3** Cold smoked salmon, horseradish cream, kale and red onion and glazed beets  
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**S4** Thinly sliced veal with pickled tomatoes, sweet onions and chanterelle mayo  
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All starters are served with freshly baked bread and butter

## 2. Course

**C2** Roasted beets with crispy buckwheat, pickled red onions and radicchio  
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**C2** Salt – baked celery, sauce on Danish cheese " Vesterhavsost" and long –  
baked onions, fresh spinach  
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**C3** Seared cauliflower and puree, hazelnuts and deep fried sage  
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**C4** Fries Jerusalem artichokes and puree, browned butter and chips



## Main Courses

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**M1** Veal with grilled carrots tossed in herbs, Danish peas, sauce bordelaise

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**M2** Young rooster with grilled Danish corn, mushrooms and tarragon

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**M3** Grilled cabbage with peas, radish crudite, beetroot and sauce of elderflower and wild garlic

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All maincourses are served with  
Danish potatoescooked with leaf sticks, turned with cress and parsley  
Tomato salad with fennel and sunflower seeds

## DESSERTS

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**D1** Rhubarb pie with oat crumble and white chocolate cream

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**D2** Buttermilk panna cotta with cardamom biscuits, salted lemon, fresh summer berries and elderberry

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**D3** Chocolate cake with caramel, raw pickled berries and chocolate mousse

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# Additional purchases

## **Salty snacks for aperitif**

Salted nuts

Large green olives

Chips of root vegetable

Cracked bread with fresh cheese and herbs

## **Savory canapes**

Courgeres with Danish cheese and truffle

Prawns on crispy bread with dill mayo and herbs

Oysters with finely chopped shallots and elderflower vinaigrette ( Day price )

Crispy chicken skin with pickled burnt onions, tarragon mayo and herbs.

## **Sweet canapés – with the coffee**

Rhum balls

Brownie

Peanutbuttercup

Mini cup cakes

## **Natmad**

Wrap med saitan kebab, rødbede, kikærter, kål og humus

Pulled pork med spidskål, gulerødder, yoghurt og creme samt ærteskud

Hot dog, brioche brød, syltede agurker, rødløg, dijonnaise, trøffelsne og karse (personale)

Tomatsuppe med mascarpone



# **BUFFET**

## **STARTERS**

Salad caprese - sun-ripened tomatoes -  
mozzarella - pine nuts - basil  
Hot smoked Icelandic salmon - fennel crudité - wild herbs.  
Roman-inspired salad with fried chicken breast -  
bacon and caesar dressing.

## **MAIN COURSE**

Grambogård neck fillet / Gråsten chicken  
Roasted veal culotte with red wine glaze and wild herbs.  
Small Danish potatoes turned in herb butter.  
Glazed vegetables from Klippingegård.  
Gratin pasta with ricotta sauce

## **DESSERT**

Chocolate dream with berries and vanilla ice cream.

## **LATE DINNER**

CHOOSE BETWEEN:

Hotdogs, miniburgers or tartlets  
(if you want anything else, please contact us)



# Contact our team in Pakhus 11

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