

PHOENIX
C O P E N H A G E N
ARP-HANSEN  HOTEL GROUP



BANQUETS at the PHOENIX COPENHAGEN

Thank you for your interest in our banquet facilities. In this brochure you will find our menu and wine suggestions for different events and also general information when arranging an event at the Phoenix Copenhagen.

If you have questions or special requests please do not hesitate to contact our Restaurant Manager Jesper Gjørnlund at jgj@arp-hansen.dk



Gyldensteen:

One of our wonderful banquet rooms with the capacity to hold up to 48 people for an exquisite dining experience in surroundings not often found in the centre of Copenhagen.



Frederik V:

This beautiful meeting and banqueting room can hold up to 110 people. It is decorated in the elegant style that characterises the Phoenix Copenhagen.



Restaurant Von Plessen

Restaurant Von Plessen can hold parties from 10-150 people.

If you choose the “All evening event” for a minimum of 25 people we offer a free night in one of our beautiful rooms.

Phoenix Copenhagen built by the Von Plessen family, has a long history of being the preferred hotel to the gentry and even the royal family.

We look forward to welcoming you in our beautiful facilities

ALL EVENING EVENT

8 hours event

Welcome drink

with 3 kind of snacks

Gourmet menu

Choose three courses from our banquet menu

Additional DKK 75,- per extra course

Wine

An exquisite wine menu ad libitum will be arranged based on your choice of menu

If you prefer a wine menu a class better this can be arranged for additional DKK 95,- per person

Coffee, Avec & sweets

Open Bar

Open bar with white wine, red wine, beer, liquor and soft drinks

Late night snack

Choose from the banquet menu

DKK 1375,-

Price per person for the whole event

The price includes flower arrangements and cloak room facilities

BANQUET MENU

In the following you will find our first courses, main courses and desserts.

You can combine your menu as you please.

Are you not able to find exactly what you are looking for, you are more than welcome to bring your own ideas or contact us, then we will compose the menu together.

First courses

Creamy lobster soup

with pieces of smoked lobster and chervil oil

Rimed salmon

with horse radish, cucumber, pickled onion, radishes,
herb mayonnaise and crispy rye bread

Scallops

with pickled onion, apple and beurre blanc

Terrine of goose liver

with grilled brioche, citrus and berries

Main courses

Fillet of beef

with mushrooms, vegetables of the season and sauce espagnole with herb oil

Sirloin of Veal

served with carrot, garnish of the season and sauce bordelaise

Halibut

served with cauliflower puré, garnish of the season and lemon-dill sauce

Variation of lamb

served with celery, garnish of the season and rosemary sauce

All main courses are served with potatoes of the season

BANQUET MENU

Cheese

Selection of cheeses from Europe

Dessert

Chocolate mousse

with berries, crystallized chocolate and passion fruit

Crème brûlée

with apple sorbet and crunch

Chocolate cake

with soft chocolate cream, syrup of citrus fruit and vanilla ice cream

Dessert plate of the season

2 course gourmet menu DKK 315,- per person

3 course gourmet menu DKK 395,- per person

4 course gourmet menu DKK 445,- per person

BUFFET

The following is meant as inspiration. Are you not able to find exactly what you are looking for, you are more than welcome to bring your own ideas or contact us, and we will compose the menu together.

Canapés

Oysters with red onion
Scallops with cucumber and dill
Smoked salmon with apple and chili
Sticks with marinated beef and chipotle dip
Sticks with chicken and pineapple
Lumpfish roe with crème fraiche and red onion (only in season)
Dried ham with herbal cream and cress

Prices

3 pcs. DKK 95,-
5 pcs.. DKK 155,-
7 pcs. DKK 215,-

BUFFET

Reception buffet

Steak sandwich with tomato relish
Small buns with chicken and bacon
Chickpeas with Emmentaler in wholemeal bread
Tatar of salmon with capers, red onion and dill
Dried ham with melon
Sticks with marinated chicken
Sticks with marinated beef
Vegetable sticks
Salad of the season
Phoenix sweets
Chocolate cake with raspberry

DKK 225,- per person

Evening buffet

Warm smoked salmon with herbal cream
Terrine of white fish with lemon and chives
Tarte with vegetables of the season
3 kinds of salads
Cold cuts and pâté from Europe served with garnish of the season
Baked halibut with herbs and fish crème
Veal with garnish of the season
Chicken breast with mushroom and serrano ham
Cheese board with 3 kinds of cheeses, apple compote and nuts
Fresh fruit
Chocolate cake
Mazarin pie

DKK 365,- per person

BUFFET

Brunch buffet

Drained skyr with syrup and muesli
Beef salami with olives
Ham from Skagen with sun dried tomatoes
Spicy sausages with mild Dijon mustard
Smoked salmon with dill cucumber
American pancakes with maple syrup
Bacon and scrambled eggs
Danish Svendbo and St. Clemens with pickled walnuts
Fresh sliced fruits
Assorted jams
Organic rolls, homemade rye bread and croissants
Smoothies
Coffee and tea
Juice

DKK 245,- per person

Champagne Brunch
DKK 325,- per person

Minimum 20 persons

LATE NIGHT SNACKS

Hungarian goulash soup

with mild chili and caraway

DKK 75,-

Danish meat balls

with potato salad, rye bread and homemade pickled cucumber

DKK 70,-

Curry soup

with chicken and chili

DKK 85,-

European sausages

The finest selection of European sausages

DKK 105,-

WINE AD LIBITUM ARRANGEMENTS

An exquisite wine menu ad libitum will be arranged based on your menu of choice.
It will be possible to have a rehearsal dinner.

Wine arrangement I

White wine and red wine will be served ad libitum during the dinner

DKK 325,- per cover

Wine arrangement 2

Welcome drink (sparkling wine, Kir, Phoenix special, etc.)
White wine, red wine and dessert wine will be served ad libitum during the dinner

DKK 395,- per cover

Open bar arrangement

Softbar in 2 hours

White wine, red wine, beer and soft drinks

DKK 225,- per cover

Open bar in 2 hours

White wine, red wine, beer, liquor and soft drinks

DKK 295,- per cover

PRACTICAL INFORMATION

Table set-up:

It is possible to arrange the tables in an E-shape or U-shape, long or squared tables.
In Gyldensteen and Frederik V it is also possible to arrange with round tables of with 4-10 guests.

Accommodation

If you choose to hold an “all evening event” of a minimum of 25 guests we will offer you
1 free night in one of our beautiful rooms.

Our booking department is also at your service if you wish to receive an offer regarding accommodation
for your guests.

Wedding cake:

We are happy to help you arrange your wedding cake from DKK 125,- per cover
You are also more than welcome to bring your own wedding cake

Flowers:

Flower arrangement DKK 65,- per cover

Rehearsal dinner

It is possible to taste a selection of the wanted dishes and wine. DKK 300,-

The fine print

Music is expected to end at 1AM
Banquets and events are expected to end at 3 AM.
However, there will be an additional charge of
DKK 1000,- per hour for events lasting longer than 1AM.

Dinner parties: Minimum of 15 covers

Buffet arrangements: Minimum of 20 covers

All prices are subject to changes, price increases, and typographical errors.

Six weeks before the event is held a deposit of 75% of the total amount for the ordered arrangement has
to be paid to the hotel.

The remaining amount is paid after the event.
Cancellation: the current HORESTA rules apply.

All rates are inclusive all taxes and service charges



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www.phoenixcopenhagen.com • +45 3395 9500 • Bredgade 37 • 1260 København K