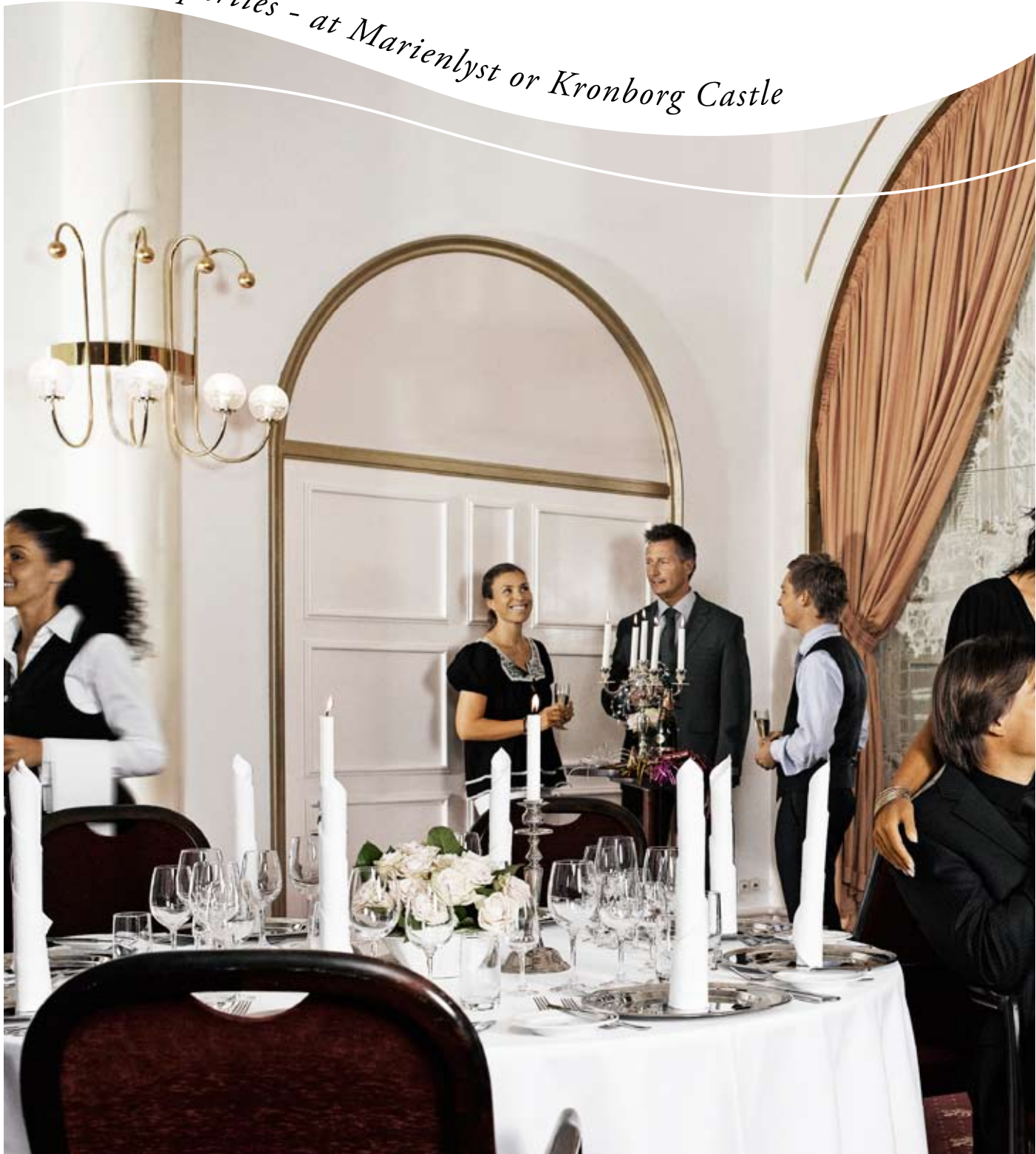


Office parties - at Marienlyst or Kronborg Castle



www.marienlyst.dk

Banquet offers in separate room

Banquet offer 1

- Marienlyst Welcoming drink
- 3-course season menu (starter, main course and dessert)
- Wine menu I ad libitum during dinner
- Coffee with petit four
- Flower decorations

Price per person: DKK 798,-

Banquet offer 2

- Marienlyst Welcoming drink
- 3-course season menu (starter, main course and dessert)
- Wine menu I ad libitum during dinner
- Coffee & avec with petit four
- Late night snack
- Flower decorations

Price per person: DKK 910,-

Banquet offer 3

- Marienlyst Welcoming drink
- 3-course season menu (starter, main course and dessert)
- Wine menu I ad libitum during dinner
- Coffee & avec with petit four
- Free bar with house wine, beer & spirits for 2 hours
- Late night snack
- Flower decorations

Price per person: DKK 1.195,-

Accommodation in connection with conferences and office parties

158 hotel rooms and suites - many of them with sea view and balcony, others with a view to the nearby forest or the hotel's green garden. All our room rates include large breakfast buffet, free entrance to Marienlyst pool and to Casino Marienlyst as well as free wireless Internet access.

Contact our booking department on +45 4921 4000 or booking@marienlyst.dk for an offer for your next office party.

See our season menus, buffets, wine and late night snacks on the following pages.

Package prices are valid at minimum 25 participants.

A supplement from DKK 30,- will be charged if you wish to exchange your 3-course menu to one of our buffets. Prices and menus are valid from 1st January 2012, and until new pricelists are published.

Season menus



December, January & February

STARTERS

- **Carpaccio of beef.** With parmesan, fresh lettuce, truffle cream and croutons.
- **Baked codfish.** With lobster crumble, shellfish sauce and parsnip cream.

MAIN COURSES

- **Pepper-glazed rumpsteak of veal.** With oven-baked roots, potato terrine, port wine sauce and herbs.
- **Pan-fried guinea fowl.** With red onion marmelade, rich chicken fumé and sauté of the season's vegetables. Served with potato of the day.

DESSERT

- **Dark Belgian chocolate mousse.** Flavoured with espresso and served with vanilla-marinated winter fruits and almond fragilité.

March, April & May

STARTERS

- **Thyme-smoked salmon.** With pea cream, shellfish timbale and beurre blanc. Served with preserved radishes.
- **Roasted breast of duck.** With raw-preserved lingonberries, smoked bacon, root purée and crispy herb salad.

MAIN COURSES

- **Roasted fillet of beef.** With sauce Calvados, potato timbale, sauté of spring vegetables and butter-fried asparagus.
- **Red wine marinated rumpsteak of lamb.** With thyme velouté, polenta and steamed fresh vegetables.

DESSERT

- **Home-made cheesecake.** Flavoured with roasted nuts, served with berries and crunch.

June, July & August

FORRETTER

- **Toast "Skagen".** Butter-fried toast with shellfish salad, served with salmon roe, fresh lettuce and citrus vinaigrette.
- **Spicy salmon.** With mild citrus cream and cucumber rilette. Served with fresh dill and malt flakes.

MAIN COURSES

- **Fillet of veal.** With morel sauce, butter-fried apples and endive lettuce. Served with preserved onions and new potatoes.
- **Grilled "Bornholmer" rooster.** With tarragon glaze, variation of the season's vegetables and herb-baked new potatoes.

DESSERT

- **Strawberry trifle.** Strawberries, vanilla cream, macarons and foam cake.

September, October & November

STARTERS

- **Pheasant ballotine.** With plum syrup, crispy "Skagen" ham and pumpkin cream. Served with fresh herb salad.
- **Salmon- & shellfish rilette.** Crispy filo pastry, apple- & herb vinaigrette, tomato confite and carrot cream.

MAIN COURSES

- **Fillet of beef.** With variation of mushrooms and preserved onions, potato timbale and rosemary jelly.
- **Crispy roast duck.** With orange-flavoured red wine glaze. Served with glazed roots and pommes Rösti.

DESSERT

- **Tarte Tatin.** Caramelized apple pie with vanilla ice, roasted nuts and mocha foam.

3-course season menu: DKK 395,-

A supplement will be charged for exchange of one or more courses from another season menu.

Prices and menus are valid from 1st January 2012, and until new pricelists are published.

Buffets

Spirits of Southern Europe

- **Bruchetta traditionnel.** Garlic-marinated tomatoes with basil, Mediterranean salt and crispy slices of ciabatta.
- **Anti pasti.** Different garnish such as feta, grilled artichokes, marinated squash, semi-dried tomatoes, etc.
- **Warm-smoked salmon.** With herb dressing and shrimps.
- **Bouillabaisse.** With aioli.
- **Skinker og salami.** Selection of hams and salamis.
- **Shellfish flambé.** Huge selection of shellfish roasted and flambéed in cognac with fresh herbs and garlic. Served on saffron rice.
- **Roasted whole leg of veal.** Roasted with acacia honey and rosemary. Served with baked root vegetables and onions.
- **Grilled young rooster in gorgonzola.** Breast fillet on fresh pasta with mushroom crème with gorgonzola.
- **Spicy meatballs.** In tomato sauce with gnocchi and fresh-grated parmesan.
- **Fresh and crispy green salads.**
- **Italian and French cheeses.** Served with nut compote and olives.
- **Tiramisu.** Italian dessert cake.
- **Fruit baskets.**
- **Fresh-baked bread & butter.**

DKK 435,- per person

Northern Larder

- **Season & smoke.** Smoked seafood of the season with garnish.
- **Citrus steamed salmon.** With shellfish rilette.
- **Leg of lamb.** With mint and rosemary jelly, served with roasted potatoes.
- **White wine steamed mussels.** With vegetables and herbs.
- **Creamy Jerusalem artichoke soup.** With bacon and vegetables.
- **Poultry & compote.** Meuniere fried chicken, served with red onion compote & thyme.
- **Smoked fillet of Pork.** With horseradish cream.
- **Pork tenderloin.** With pineapple glaze and wrapped in air-dried ham. Served with creamy mushroom stew with fresh sage.
- **Culotte of veal.** Marinated in red wine and braised in various root vegetables and aromatic herbs.
- **Fresh and crispy green salads.**
- **Selection of Danish and Swedish cheeses.**
- **Chocolate & nuts.** Rich chocolate cake with nuts and crunched chocolate.
- **Fruit baskets.**
- **Fresh-baked bread & butter.**

DKK 425,- per person

In-betweens, late night snacks & wine



In-betweens - served before the main course

- **Granité or sorbet**
DKK 35,- per person
- **Foie gras.** With chutney, home-baked brioche and rucola lettuce.
Served with raspberry balsamico.
DKK 135,- per person

Late night snacks

- **Soup**
Choose between Curry with chicken and peppers, Asparagus soup and Hungarian gulash.
DKK 130,- per person
- **Buffet with selection of Danish sausages**
DKK 155,- per person

Wine

- **Wine menu I**
Chardonnay, Riders Hill, South-Eastern Australia
Shiraz, Riders Hill, South-Eastern Australia
Voület Casorzo, Fracchia, Italy.
DKK 255,- per person
- **Wine menu II**
Sauvignon Blanc, Punto Niño, Casablanca Valley, Chile
Grenache/Syrah, Côtes du Rhône Belleruche, 2009, M.Chapoutier, Rhône-Syd R.Parker 89 pts, France
Moscato, La Lupa, Moscato d'Asti DOCG, Boffa, Piemonte, Italy
DKK 351,- per person

Overtime for waiters

We kindly draw your attention to the fact that an extra DKK 350,- will be charged for every extra hour and waiter after 2. a.m. (1 waiter per 25 guests - minimum 2 waiters).

Also, in consideration of other overnight guests, we kindly ask you to lower the music at this time.