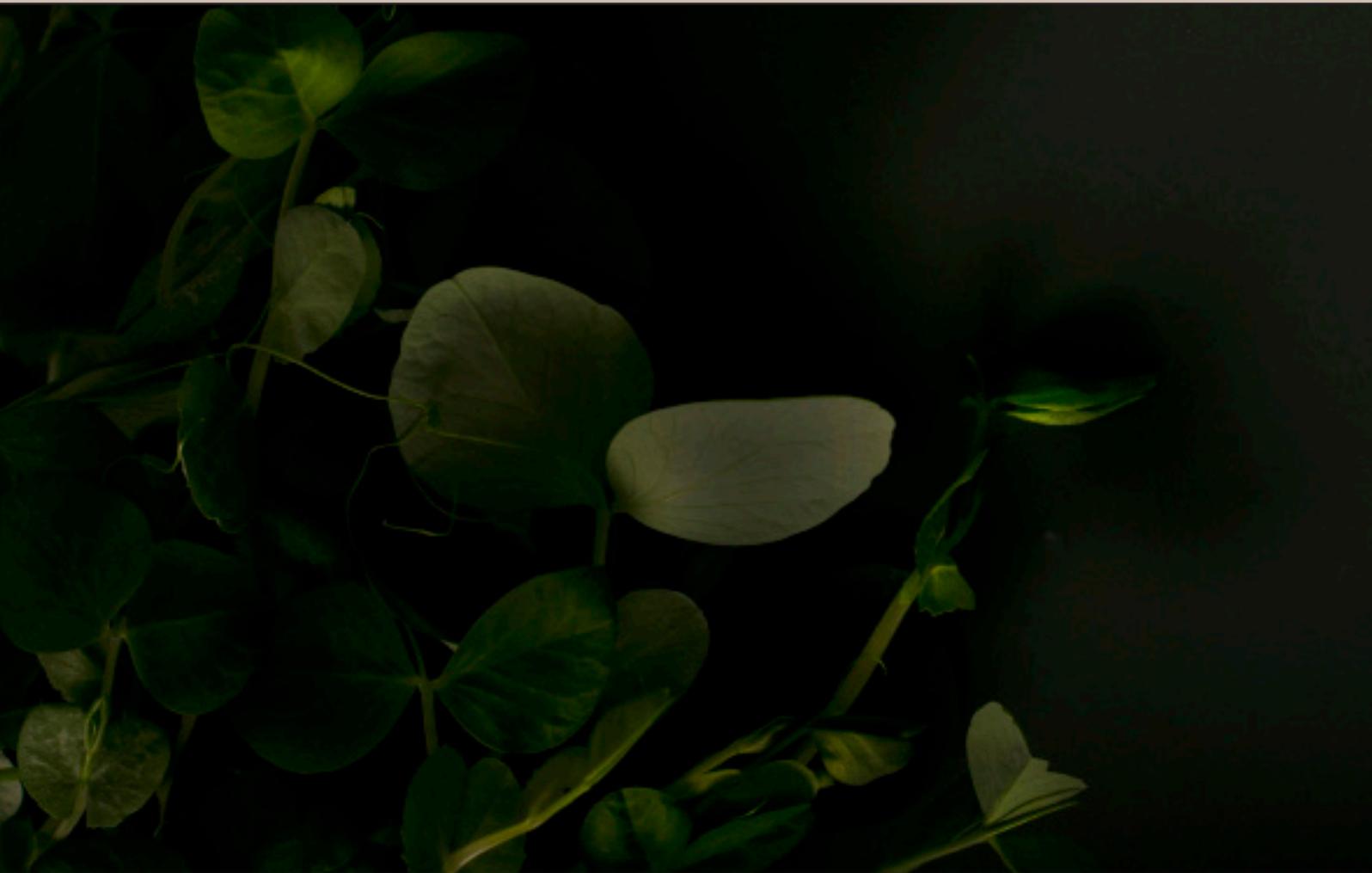


Reception



Madkartoteket

DEN SORTE DIAMANT

The Black Diamond

Kontakt / Contact

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Reception

Stående

Om os

Vi står for kvalitet, tradition og fornyelse og er i konstant udvikling. Det betyder, at der kan skabes et væld af muligheder i form af servering, opsætning og logistik.

Vi finder stor værdi og drivkraft i at skabe den optimale og mindeværdige dag, der netop passer til jer.

For et gennemskueligt overblik og indblik i pris, har vi nedenfor lavet et oplæg som inspiration.

Vi glæder os til at høre fra jer.

Reception

2 timer

Tilbuddet indeholder:

Udvalg af Snacks

Små anretninger

Husets økologiske vin, øl & vand ad libitum

Tjenere, kokke & øvrigt personale

Adgang til lydanlæg

Lokaleleje og rengøring

Pris:

Pris pr. person **595**

Priser er beregnet ved minimum 50 personer

Tidsramme: 2 timer

Tilvalg; pris pr. person

Husets økologiske bobler **95**

Økologisk kaffe & te **58**

Sødt til kaffen **32**

Avec til kaffen **58**

Forlængelse af reception 1 ekstra time **132**

Dekoration og blomster, fra **47**

Omstilling til højborde **4720**

Reception

Standing

About us

We value quality, tradition, and innovation. We can create a variety of servings, set-ups and logistics.

The possibilities are many, and with our focus and quality at heart, we can make it happen.

Do not hesitate to reach out to us.

Reception

2 hours

The offer includes:

Selection of snacks

Small dishes

Organic house wine, beer & water

Waiters, kitchen staff & additional staff

Access to sound system

Room cost and cleaning

Price:

Price per person **595**

50 quest as a minimum

Timeframe: 2 hours

Extras; price per person

Organic cava **95**

Organic coffee & tea **58**

Sweets for coffee **32**

Avec to coffee **58**

1 hour extension of reception **132**

Decoration and flowers, from **47**

High table set-up **4720**

Alle priser er inkl. moms.

All prices are in DKK and include VAT.

Madkartoteket

DEN SORTE DIAMANT

The Black Diamond

Our kitchen

From elegant and traditional - to innovative and creative experiences. We create food experiences for both private and corporate events – no event is too big or small. The essence and common to both is a foundation of quality, honesty, and professionalism. Our kitchen is constantly developing, and we have a stable and professional team that can create a variety of servings, set-ups and logistics. We value proud of our silver food certification documenting our level of organic foods to be at 60-90 %. We celebrate craftsmanship and sustainable choices that combined create a balance between tradition and innovation.

