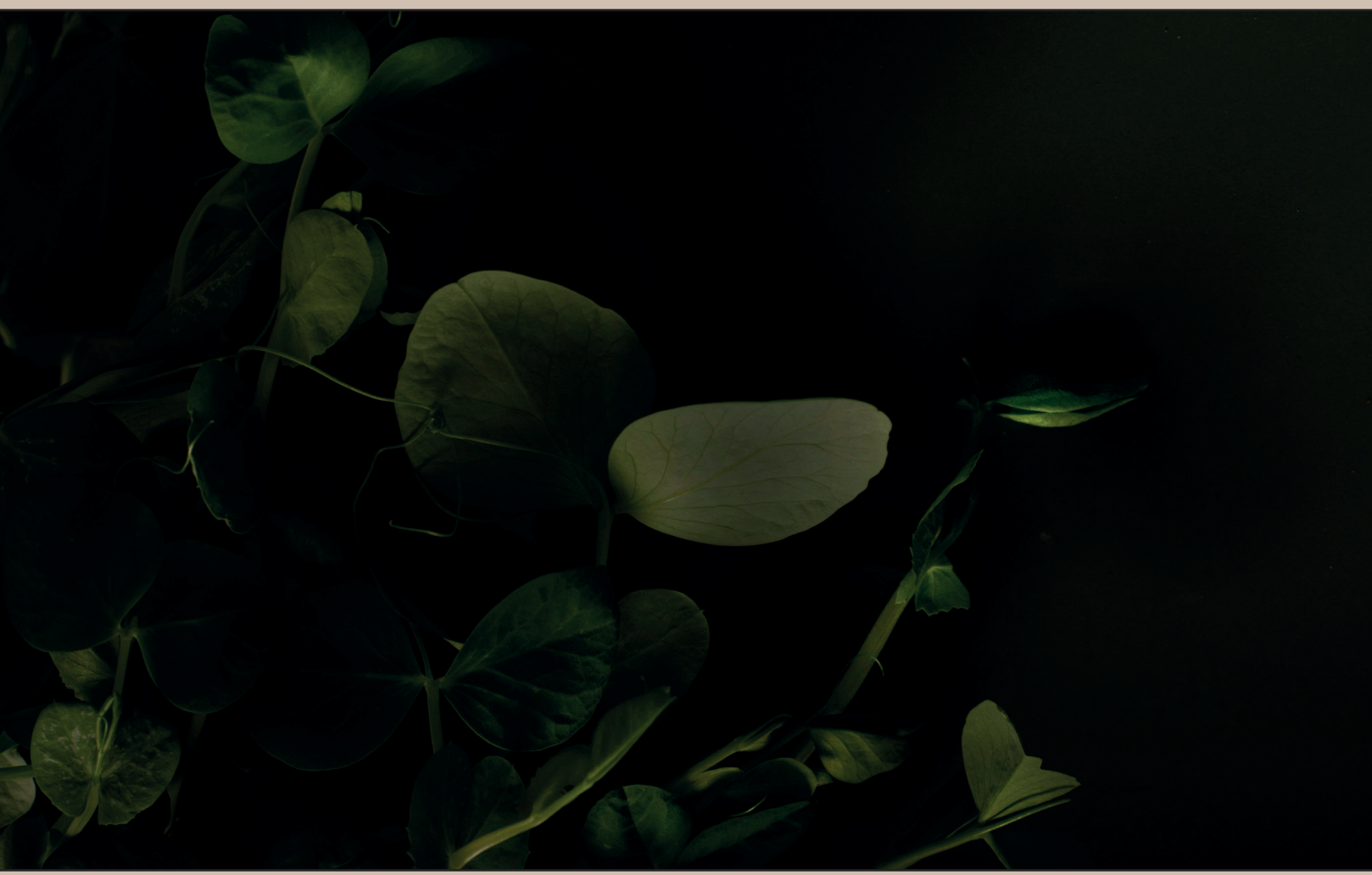
Reception



Madkartoteket

DEN SORTE DIAMANT
The Black Diamond

Kontakt / Contact

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Reception
Stående

Om os
Vi står for kvalitet, tradition og fornyelse 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 to oplæg som inspiration.
Vi glæder os til at høre fra Jer.

Reception
2 timer
Minimum 50 gæster

Tilbuddet indeholder:
Udvalg af Snacks
Små anretninger
Husets økologiske vin, øl & vand ad libitum
Tjenere, kokke & øvrigt personale

Pris:

Pris pr. person	**535**

Priser beregnet ved minimum 50 personer.

Tilvalg
Pris pr. person

Husets økologiske bobler	**65**
Økologisk kaffe & te	**55**
Sødt til kaffen	**30**
Avec til kaffen	**55**
Forlængelse af reception 1 ekstra time	**125**
Dekoration og blomster	**45**

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
Minimum of 50 guests

The offer includes:
Selection of snacks
Small dishes
Organic house wine, beer & water
Waiters, kitchen staff & additional staff

Price:

Price per person	**535**

The price is calculated for at least
50 people

Extras
Price per person

Organic cava	**65**
Organic coffee & tea	**55**
Sweets for coffee	**30**
Avec to coffee	**55**
1 Hour Extension of reception	**125**
Decoration and flowers	**45**

Alle priser er inkl. moms.

All prices include VAT.

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.