



HOTEL FREDERIKSMINDE

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Banquet 2021





WELCOME TO HOTEL FREDERIKSMINDE - A PART OF MINDEVÆRDIG

Surrounded by nature and a view of Præstø Fjord,
Hotel Frederiksminde creates the perfect settings for you.

You can read more about, what we can offer you,
for your event on the following pages.

We are delighted to present you of our banquet 2021.

Best regards
Hotel Frederiksminde



WEDDING FROM OUR BANQUET KITCHEN

The following prices are including:

Aperitif, menu, wine during dinner, coffee/tea and a bar with beer, wine and water for 2 hours. Minimum of 20 persons.

3, 4 or 5 dishes with house wines: DKK 1.395 / 1.595 / 1.795

3, 4 or 5 dishes with exclusive wines: DKK 1.595 / 1.795 / 1.995

UPGRADES

- Upgrade your aperitif with 1 glass of Champagne from DKK 40
- Upgrade your bar with 2 - 4 different cocktails from DKK 100 for 2 hours

Wedding reception after the ceremony for 2 hours

3 different snacks from DKK 95

5 different snacks from DKK 150

Beer, soda, house wines, water and coffee/tea of DKK 295 - can also be settled after consumption.



Flowers

We are happy to assist you with church decorations, bridal bouquet and table decorations according to your wishes.

Wedding cake

In collaboration with the country's leading patisseries, we can arrange the exquisite wedding cake for you according to your wishes.

Banquet 2021. All prices are per person. We reserve the rights to make changes.

EVENING EVENT

The following prices are including:

Aperitif, menu, wine during dinner, coffee/tea and petit four.

3, 4 or 5 dishes with house wines: DKK 1.145 / 1.295 / 1.445

3, 4 or 5 dishes with exclusive wines: DKK 1.295 / 1.445 / 1.595

Upgrade your aperitif with 1 glass of Champagne from DKK 40.

CONFIRMATION / BAPTISM

Aperitif

Menu

Salted cod from Langø with dill, mussel creme and herb salad

Veal with onion, celery puree and bearnaise with ramson

Rhubarb sorbet with lemon creme and white chocolate

DKK 495

Beverage ad libitum including:

House wines, beer and soda during lunch or dinner

Coffee/tea and petit four

DKK 950

Upgrade your aperitif with 1 glass of Champagne from DKK 40.

CHILDREN'S BANQUET MENU

STARTERS

Vegetables with sauce DKK 45

Hand-peeled shrimps with mayonnaise and salad DKK 95

MAIN DISHES

Linguine pasta with meat balls and cheese DKK 115

Fish & chips DKK 115

Chicken with fries and sauce DKK 135

DESSERT

Ice cream DKK 75

BRUNCH FAMILY STYLE

Can be ordered from 10.00 - 12.00 with a duration of 3 hours.

Minimum of 20 persons.

Our brunch is served in 3 rounds at your table and includes:

Sourdough bread, rye bread, apple juice and coffee/tea.

Salmon tartare with mustard and dill

Hand-peeled shrimps with lemon mayonnaise

Crab salad with taragon and summer pickles

Green salad with mustard vinaigrette and Thybo cheese

Yogurt with muesli

Ham from Skagen and spicy sausage from "Slagter Munch"

Selection of Nordic cheese with compote

Scrambled eggs with sausage and bacon

Chicken salad with mushrooms and chervil

Warm pancakes with maple syrup

DKK 395

DKK 195 under the age of 12 yrs.

LATE NIGHT SNACK

"Build your own" hot dog with garnish DKK 130

"Build your own" pork roast sandwich DKK 145

Selection of Scandinavian cheese and sausage DKK 135

Please, let us know, if you have any other references.

BUFFET

Minimum of 20 persons.

Our buffets are cold dishes served in 3 rounds as shared dishes at the table.

It is possible to purchase hot servings.

SPRING

Stirred snow crab with parsley mayonnaise and watercress
Asparagus with hand-peeled shrimps, egg crème and rye bread chips
Salted cod from "Vesterhavet" with dill emulsion and herb salad
Potatoe salad with Havgus cheese, dill and mustard vinaigrette
Beef with pickles and fried onions
Free-ranged pork with cabbage and mustard vinaigrette
Rhubarb crumble with double creme
Sourdough bread with organic rye bread

DKK 450 / Lunch

DKK 495 / Evening

SUMMER

Salted Scallops with peas, horseradish mayonnaise, rye bread crunch and wild herbs
Potatoes with hand-peeled shrimps, radish and asparagus mayonnaise
Salted organic salmon with summer pickles and herb emulsion
Stirred veal tartare with bitter salads and potatoe chips
Chicken salad with asparagus (in season) and mushrooms
Beef with pickles and fried onions
Berry crumble with double creme
Sourdough bread and organic rye bread

DKK 450 / Lunch

DKK 495 / Evening

PURCHASE - SPRING / SUMMER

2 different snacks	DKK 85
(Warm) Baked zander with asparagus and sauce nage	DKK 125
(Warm) Chicken from "Dalbakkegaard" with white asparagus and sauce blanquette	DKK 130
(Warm) Veal with peas, green asparagus and ramson sauce	DKK 165
(Warm) New potatoes with butter and spices	DKK 35
3 different Nordic cheese with crispbread and compote	DKK 95

BUFFET

AUTUMN

Salted cod with winter cabbage dill emulsion
Hand-peeled shrimps with lemon mayonnaise
Cod terrine with horseradish mayonnaise and dill
Chicken salad with mushrooms and pickles
Ripened pork breas with celery and pickled mushrooms
Beef with pickles and fried onions
Apple pie
Sourdough and organic rye bread

DKK 450 / Lunch

DKK 495 / Evening

WINTER

Cod terrine with horseradish mayonnaise and dill
Smoked salmon with mustard and herbs
Hand-peeled shrimps and lemon mayonnaise
Jerusalem artichoke salad with hazelnuts and dill
Heart salad with duck confit and summer pickles
Ripened pork breast with celery and pickled mushrooms
Apple pie
Sourdough bread and organic rye bread

DKK 450 / Lunch

DKK 495 / Evening

PURCHASE - AUTUMN / WINTER

2 different snacks	DKK 85
(Warm) Baked cod with fish fumé and cabbage	DKK 135
(Warm) Chicken from "Dalbakkegaard" with mushrooms, onions and sauce blanquette	DKK 130
(Warm) Beef with salted, baked celery and red wine glaze	DKK 135
(Warm) Crushed potatoes with chives	DKK 35
3 different Nordic cheese with crispbread and compote	DKK 125

VARIOUS

Beer	DKK 50
Soda	DKK 45
Danish specialty beer	DKK 65
Filtered water during lunch or dinner	DKK 50
Coffee/tea and petit four	DKK 125
House cognac and liquer (3 cl.) from	DKK 85
Menu description for the tables	DKK 15
Invitation cards with envelope	DKK 20
Food for the musician / photographer	DKK 225
Wines according to consumption	DKK 350
Aperitif from	DKK 95

BAR

2 hours bar including beer, soda and house wines
DKK 280

2 hours bar including beer, soda, house wines and hard liquor
DKK 350

Bartender for a minimum of 3 hours
DKK 395 per hour

The bar can also be settled according to consumption.



COCKTAILS

The packages contains house wines and beer from Royal Unibrew.
It is possible to upgrade to more exclusive wines and beer.

QUICK THURST

Choose between 2 cocktails in addition to the usuals:
GT (Gin and Tonic) or Cubra Libre (Rum and cola).

Grapeful: Vodka · Aperol · Grape · Lemon · Sugar
A cocktail balanced with sweetness and sourness from the grapefruit.

Dark N' Stormy: Rum · Lime · Gingerbeer
An all time classic with sweetness from the rum and the sharpness from the ginger.

DKK 375 per guest for 2 hours

FRUITY DRINKS

Choose between 3 cocktails in addition to the usuals:
GT (Gin and Tonic) or Cubra Libre (Rum and cola).

Ameretto Sour: Ameretto · Lemon · Sugar · Bitters · cherry

Jalisco Disco: Tequila · Lime · Passion fruit · Grape

Caipirinha: Caipirinha · Lime · Sugar · Bitters

DKK 400 per guest for 2 hours

"MAD MEN"

Want to drink like they did on Manhattan??
The cult series, that have brought old classic cocktails back to life again - and for some, they have probable never been dead.

Manhattan: Rye Whisky · Red Vermouth · Bitters · Cherry
Just classy..

Old fashioned: Bourbon · Sugar · Bitters · Orange
It's all about style..

Whisky Sour: Bourbon · Sugar · Lemon · Bitters

White Russian: Vodka · Kahlua · double creme · Ice
It is not only "the dude" who drinks this drink. It dates from the early 1950's.

DKK 450 per guest for 2 hours

It is also possible to create your own cocktail menu.

Feel free to send us your thoughts about your own personal cocktail menu.

FLOWERS

We can arrange different kinds of flowers in small vases for the tables.

Flowers in seasonal colors from DKK 45.

BRING YOUR OWN WINE

DKK 350 per bottle (normal sized) / DKK 700 per bottle (magnum sized).

WE ARE ALSO HELPFUL WITH

Music, transport, photographer, babysitter, fireworks and guided city walks.

VARIOUS

FIRST AND LAST

LUNCH

Latest arrival at 14.00 with a duration of 5 hours.

DKK 395 per waiter per extra hour.

Minimum 1 waiter per 20 guests.

EVENING

Arrival by arrangement. The last and finishing hour of your party is up to you.

However, with an extra payment of DKK 395 after 02.00 per waiter per hour.

Minimum of 2 waiters per 20 guests.

NUMBER OF GUESTS

Minimum of 20 persons.

RESERVATION GUARANTEE

To confirm the reservation, a reservation fee will be charged.

The amount will depend on the size of the event and must be paid within 14 days from receiving your written booking confirmation. The fee is set off against the total bill, but is not to be refunded upon cancellation.

IF YOU REGRET YOUR BOOKING

We refer to our website for our cancellation policy: www.frederiksminde.com

PAYMENT

The final payment must be made no later than at the end of the event, unless otherwise agreed in writing in advance. All prices are included VAT and service.

ACCOMMODATION

The hotel has har 19 elegantly decorated rooms and suites.

All of which are individually and stylishly decorated with antiques and classic interiors.

The rooms are divided in 13 double rooms, 3 single rooms and 3 suites.

We would like to offer you and your guests a special price for the rooms,
if you are booking all 19 rooms.

We are collaborating with accommodation establishments, and the opportunity for
accommodation for up to 100 people can be arranged.

Extra guests for breakfast will be charged DKK 150.

NO.	ROOM CATEGORY	EXTRA BEDS	VIEW
1	Bridal Suite	3	"Tårnværelse"
2	Double	-	City
3	Double	1	Præstø Fjord / City
4	Double	-	City
5	Double	-	Præstø Fjord / Balcony
6	Double	1	-
8	Single	1	City
9	Junior Suite	2	Præstø Fjord
10	Junior Suite	2	City / Balcony
11	Single	1	Præstø Fjord
12	Double	-	City / Balcony
14	Single	1	City / Balcony
15	Double	-	Præstø Fjord
16	Double	-	City / Balcony
17	Double	-	Præstø Fjord
18	Double	-	City / Balcony
19	Double	-	Præstø Fjord
20	Double	-	Præstø Fjord
21	Twin beds	1	Præstø Fjord

THOUGHTS BEFORE YOUR EVENT

We recommend you to make different thoughts and wishes before your event.

Have you thought about:

- **Number of guests** - children included? Do you want to hire a babysitter?
- **Time schedule** - at what time would you like to start your aperitif, dinner or midnight snack?
- **A toastmaster**, who can coordinate with the staff, so you can relax and enjoy your guests?
- **Flowers** for the event. Do you have any special requests - colors and decorations?

Would you like us to arrange the flowers, or do you want to do it yourself with a flower decorator?

- **Menu descriptions** by each guest, at each table?
- **Music** during or after lunch/dinner? Band or DJ? We can help you arrange this based on your wishes. Remember to order food for the musician/photographer.
- **Seating chart** - Let us know of your ideas, and we will find the best solution for your event.
- **Accommodation** for your guests? Do you have any guests with walking difficulties - should we provide for extra beds for children or extra guests? Do you even have a dog with you?
- **Breakfast** with your guest the following day? Do you expect extra guests for breakfast?

Would you like it to be breakfast or brunch?

- **Menu** - Buffet or plate serving? Hot or cold servings? How many dishes would you like?
- We will do our part to fulfill your wishes based on our supplies for seasonal raw materials.
- **Food restrictions** - We take most allergies or special eating habits into account, as far as possible.
 - **Wine** - Would you like house wines or more exclusive wines from the wine list?

Do you want the wine ad libitum or would you like it to be settled according to consumption?

- **Water** - Would you like filtered water or mineral water?
- **Coffee** with petit four? And would you like an avec to be served as well?
- **After-dinner drinks** - What drinks should the bar contain?

Do you want a bartender? Shots or cocktails?

- **Late night snack** - At what time would you like us to serve the late night snack?