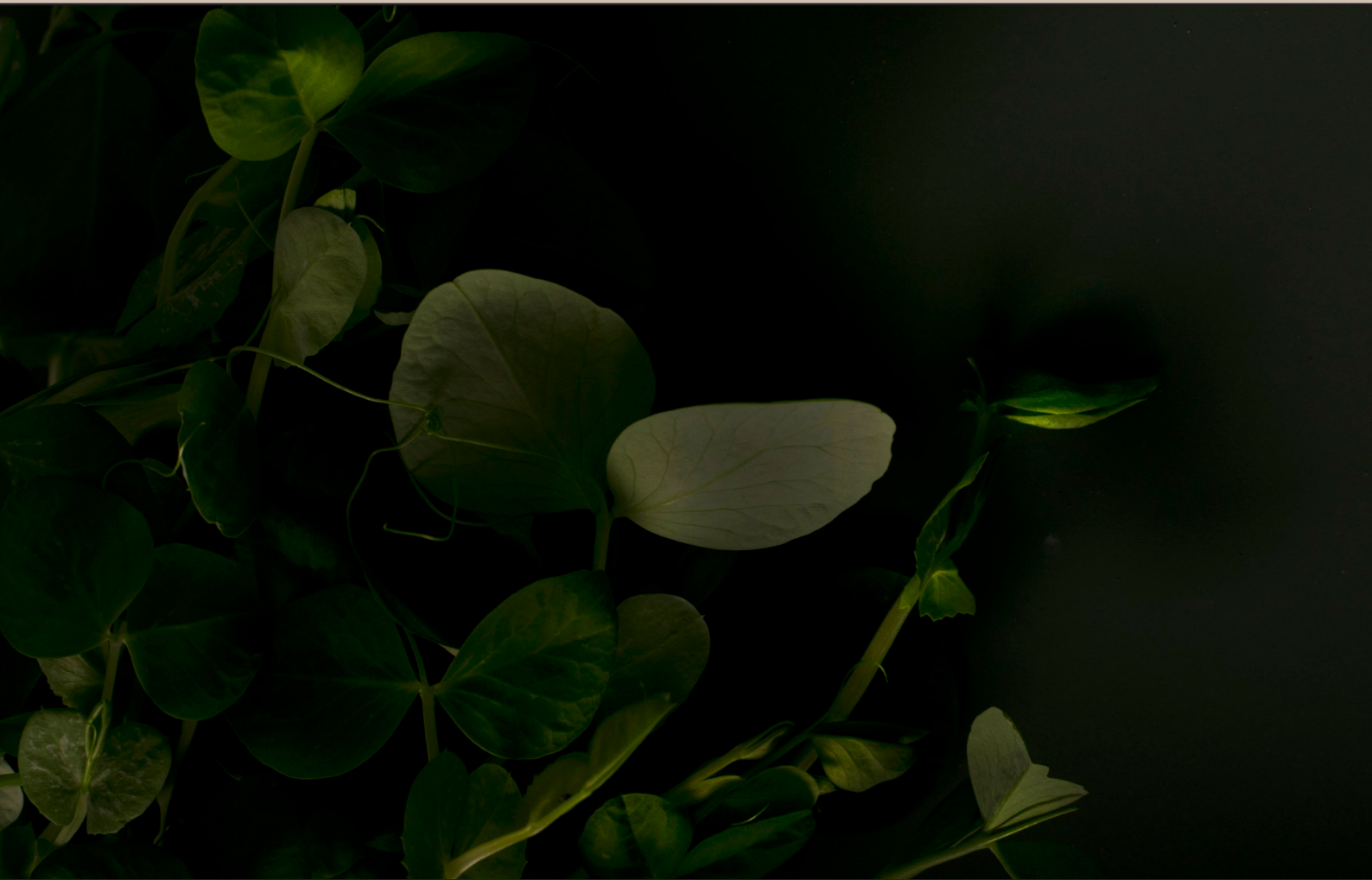


Reception



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

Pris:

Pris pr. person

560

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

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

Price:

Price per person

560

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

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.

