1 HOTEL
copenhagen

EVENT MENU

2026

1HOTELS.COM/COPENHAGEN | +45 3345 9100 | 1CPH-EVENTS@1HOTELS.COM

Our food philosophy is simple:

Ingredients First. You'll find menus designed around the seasons, full of fresh, local ingredients and dishes that are both good and good for you. Cooking this way makes our jobs easy; nature does all the heavy lifting.

Breakfast

Breakfast Buffet

Upon arrival up to 2 hours - served in meeting room or business lounge

---

Continental Breakfast

BAKERY BASKET

YOGURT PARFAIT

SEASONAL FRUIT BOWL

245 DKK per person

Healthy Start

CHIA SEED PUDDING

YOGURT PARFAIT

SEASONAL FRUIT BOWL

245 DKK per person

Classic Breakfast

SCRAMBLED EGGS

DANISH BACON

CHICKEN SAUSAGE

BREAKFAST POTATOES

BAKERY BASKET

LOCAL DANISH PASTRIES, ARTISAN BREADS, WHIPPED BUTTER, PRESERVES

SEASONAL FRUIT BOWL (VG)

325 DKK per person

Working Breakfast

BREAKFAST SANDWICH

SCRAMBLED EGGS, CHEESE, HERB AIOLI

YOGURT PARFAIT

NORDIC SKYR, GRANOLA, SEASONAL

COMPOTE

SEASONAL FRUIT BOWL (VG)

BAKERY BASKET

LOCAL DANISH PASTRIES AND BREAD

345 DKK per person

Beverages served with each category

APRIL COFFEE
WHOLE MILK, OAT, ALMOND AND SOY MILK
HOT TEA
ASSORTED VARIETIES
RAW SUGAR, AGAVE, HONEY, LEMON WEDGES,
FILTERED WATER

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Breakfast Enhancements

To be added to Breakfast Buffet selection

Breakfast Sandwich

Soft scrambled eggs, locally smoked bacon, aged Danish cheddar, brioche bun.
95 *DKK per person*

Frittata (V, GF)

Free-range egg whites, seasonal vegetables, fresh herbs, local goat cheese.
75 *DKK per person*

Baked Eggs & Tomato Shakshuka

Free-range baked eggs, spiced tomato ragout, fresh herbs, grilled sourdough.
85 *DKK per person*

Zero Waste Bread Pudding

Up-cycled local pastries, sourdough, spices.
55 *DKK per person*

Enhancements

Danish bacon
Chicken sausage
Sautéed mushrooms
Breakfast potatoes
Toast
Two eggs
Roasted Kale
Charred Broccoli
Smoked Salmon
House Braised Beans
60 DKK per person

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Breakfast Stations

Served in meeting room or business lounge

Omelettes Made to Order

Free-range eggs, aged Danish cheese, local goat cheese, smoked ham, Danish bacon, cold-smoked salmon, seasonal mushrooms, spinach, kale, tomato, chives and garden herbs

195 DKK per person / +chef attendant

Yogurt & Parfait Station

Selection of individual breakfast pots:

- Nordic skyr, house granola, local honey
- Coconut yogurt, berries, chia seeds
- Overnight oats, almonds, dried fruits
- Seasonal fruit smoothies

195 DKK per person

Avocado Toasts

Assortment of avocado toasts:

- Rye bread, soft-boiled egg, sprouts
- Sourdough, pickled onion, Danish cheese
- Seeded bread, cucumber, sunflower seeds, herbs

175 DKK per person
Gluten-free bread available

Mimosa Station

- Sparkling Wine

Selection of juices:

- Orange
- Grapefruit

195 DKK per person
1 Hour | Additional hour: 95 DKK per person

Nourish & Restore

Choice of seasonal broths:

- Chicken
- Beef
- Mushroom

Served with:

- Fresh ginger
- Herbs

- Crudités Seasonal vegetables, herb dip
- Freshly Pressed Juice
- Kale, cucumber, apple, ginger, celery
- Wellness Shot Turmeric, ginger, lemon

195 DKK per person / +chef attendant

Bloody Mary Station

Premium vodka
House-made Bloody Mary mix
Garnishes:

- Celery
- Pickled vegetables
- Cornichons
- Olives
- Crispy bacon
- Horseradish
- Lemon

225 DKK per person
1 Hour | Additional hour: 105 DKK per person

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.
Chef or Bartender attendance: 2000 DKK per 50 guests

Lunch

'Keep it Going' Lunch

Choose your sandwiches, salads, and sweets at 450 DKK pp

Sandwiches *(Select 3)*

SEASONAL VEGETABLES (VG)
Roasted vegetables, salsa verde, arugula, hummus

CRISPY CHICKEN CAESAR
Chicken cutlet, kale, caesar dressing

STEAK
Salsa verde, rucola, roasted peppers, aioli

MORTADELLA
Emiglia romagna mortadella, straciatella, pistachio, pesto

TONNATO
Tuna salad, capers,herbs, sun dried tomatoes

FLÆSKESTEG
Roasted pork, pickled cabbage, whole grain mustard mayo, pickles

Salads *(Select 2)*

BEETROOT SALAD (VG)
Marinated beetroot salad, quinoa, mint

PANZANELLA SALAD (VG)
Burrata, heirloom tomatoes, basil, red onion, sourdough

SPINACH SALAD (VG)
Spinach, goat cheese, pomegranate, walnuts

GREEN SALAD (VE)
Baby gem lettuce, shallot, avocado dressing, fine herbs, croutons

Enhancements

BROTHS ENHANCEMENTS
Comes with fresh ginger, turmeric, cilantro

MUSHROOM BROTH (VG, GF)

CHICKEN BROTH (GF)

BEEF BROTH (GF)

95 DKK per person

Sweets

CHEF'S CHOICE OF HOUSE MADE DELICACIES

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Lunch Station

475 DKK per person

Build Your Own Bowl *(Select 2)*

GRAINS
Quinoa, bulgur, orzo, wild Rice

GREENS
Tuscan kale, wild Rocket, shaved fennel, baby spinach

PROTEINS
Marinated Chicken, white bean & herb Salad (VG),cold-Smoked salmon +35 DKK, grilled steak +65 DKK

Desserts

CHOCOLATE CREMEUX BAR
TIRAMISU (ALCOHOL)
COFFEE CAKE
SEASONAL PANNA COTTA
CHOCOLATE CAKE (GF)
CANNOLI (+ 25 DKK PP)
LEMON TART
CARAMEL BUDINO

Enhancements

(Select 2)

Shaved parmigiano reggiano
Fresh Mozzarella
Toasted Pistachios
Roasted squash
Grilled portobello mushrooms

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Lunch Menu

2 course Chef's seasonal daily menu (1 starter, 1 main) 295 DKK pp
Select your own 2 course menu 325 DKK pp
Lunch Buffet (Select 2 starters, 2 mains, 2 sides, 2 desserts) 550 DKK pp

---

Starters

TAGLIERE MISTO, SELECTION OF MEATS & CHEESES (DAIRY)

FRITTO MISTO, SEAFOOD, SEASONAL VEGETABLE, LEMON AIOLI (SHELLFISH)

PANZANELLA, BURRATA, HEIRLOOM TOMATOES, BASIL, RED ONION, SOURDOUGH (V)

SPINACH SALAD, GOAT CHEESE, POMEGRANATE, WALNUTS (V)

GREEN SALAD, BABY GEM LETTUCE, SHALLOT, AVOCADO DRESSING, FINE HERBS, CROUTONS (VE)

COTOLETTA ALL A CESARE, CHICKEN CUTLET, KALE

Mains

STROZZAPRETI AI GAMBERI, RED PRAWNS, DATTERINI TOMATO, PISTACHIO (SHELLFISH)

CACIO E PEPE, PECORINO ROMANO, CRACKED BLACK PEPPER (V)

RIGATONI BOLOGNESE, SLOW COOKED BEEF RAGÙ, PARMESAN

COTOLETTA MILANESE, RUCOLA

SKIRT STEAK, PEPPERCORN SAUCE (+35 DKK PP)

RISOTTO VERDE (V)

GRILLED SEABASS, CAPERS, FENNEL (+35 DKK PP)

Sides

ROASTED POTATOES

GRILLED COURGETTES, RICOTTA, BALSAMIC

GRILLED MIXED VEGETABLES

Desserts *(additional option +85 DKK pp)*

CHOCOLATE CREMEUX BAR

TIRAMISU (ALCOHOL)

COFFEE CAKE

SEASONAL PANNA COTTA

CHOCOLATE CAKE (GF)

CANNOLI (+ 25 DKK PP)

LEMON TART

CARAMEL BUDINO

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Canapés

3 canapés 300 DKK pp | 6 canapés 600 DKK pp
Each additional canape 85 DKK pp
(Premium bites not included)

Cold Canapés

SALT COD BACCALÀ, CROSTINI, LEMON (FISH)

ANCHOVY TOAST, PICKLED PEPPER, CREAM CHEESE

GOUGÈRE, VESTERHAVS CRÈME (V)

BRUSCHETTA, MOZZARELLA, DATTERINI TOMATO, BASIL, AGED BALSAMIC (V)

CAPRESE SKEWERS (V)

WHITE BEAN CROSTINI, SALSA VERDE (VG)

CAPONATA, BASIL, CROSTINI (VG)

TAGLIERE MISTO, SELECTION OF MEATS & CHEESES (DAIRY)

BEEF TARTARE, POMME ANNA, TRUFFLE, CAVIAR (+155 PP)

SMOKED SALMON BLINIS, CAVIAR, DILL CRÈME FRAÎCHE (+135 PP)

LOBSTER TARTLET, TROUT ROE, CHIVE, PONZU, ESPELETTE PEPPER (DF) (+145 PP)

Hot Canapés

ARANCINI WITH TALEGGIO AND SAFFRON (V)

LEMON PEPPER DANISH CHICKEN THIGH BITES, HOUSE RANCH

CRISPY STUFFED GORDAL OLIVES, DANISH BEEF, OREGANO

FLÆSKESTEG SLIDER, PORK BELLY, PICKLED RED CABBAGE, CUCUMBER AND MUSTARD MAYONNAISE

CRISPY OYSTER MUSHROOM SLIDER, LEMON AIOLI (VG)

PULLED BBQ BEEF SHORT RIB SLIDER, PICKLED AND CRISPY SHALLOT, TRUFFLE MAYO

FRITTO MISTO, SEAFOOD, SEASONAL VEGETABLES, LEMON AIOLI (SHELLFISH)

GILLARDEAU OYSTER ROCKEFELLER, SPINACH, PANCETTA, BREADCRUMBS (+135 PP)

Premium Bites

BEEF TARTAR, POMME ANNA, TRUFFLE, CAVIAR (+155 PP)

SMOKED SALMON BLINIS, CAVIAR, DILL CREME FRAICHE (+135 PP)

LOBSTER TARTLET, TROUT ROE, CHIVE, PONZU, ESPELLETE PEPPER (DF) (+145 PP)

GILLARDEAU OYSTER ROCKAFELLER, SPINACH, PANCETTA, BREADCRUMBS (+135 PP)

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Gather Around

Seasonal chef-led experiences designed for sharing and connection.

Nordic ceviche *455 DKK pp/hr*

NORDIC SHRIMP
CRAB CLAWS
CITRUS CURED HAMACHI
GILLARDEAU OYSTERS

Classic fixings: mignonette, cocktail sauce, lemon, hot sauce

The Grazing Board *190 DKK pp/hr*

SEASONAL CRUDITÉ, MARINATED MARKET VEGETABLES, HUMMUS, BUTTERMILK RANCH

Nordic Charcuterie Board *245 DKK pp/hr*

CURED MEATS, PICKLED VEGETABLES, MARINATED OLIVES, HOUSE FOCACCIA AND CRACKERS.

The Cheese Board *245 DKK pp/hr*

LOCAL ARTISANAL CHEESES, SEASONAL & DRIED FRUITS, MIXED NUTS, HOUSE HONEY, SEASONAL JAM, BREADS & CRACKERS

The Cheese Board *225 DKK pp/hr*

MARINATED OLIVES, TOASTED ALMONDS, MARINATED ARTICHOKES, SPICY LEMON TAHINI DIP, BABA GHANOUSH, FETA CHEESE, FLATBREAD & CRACKERS

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Dinner

Dinner Menu

3 course menu 500 DKK pp

Starters

TAGLIERE MISTO
OR
SPINACH SALAD WITH POMEGRANATE & GOAT CHEESE, WALNUT VINAIGRETTE (V)

ARANCINI, SAFFRON TALEGGIO (V)

Mains

RIGATONI BOLOGNESE
OR
RISOTTO VERDE (V)

Dessert

SEASONAL PANNA COTTA

4 course menu 750 DKK pp

Starters

TAGLIERE MISTO
OR
PANZANELLA SALAD (VEGETARIAN)

ARANCINI, SAFFRON TALEGGIO (VEGETARIAN)
OR
BRUSCHETTA (VEGETARIAN)

Mains

RIGATONI BOLOGNESE
OR
RISOTTO VERDE (V)

ROASTED POTATOES

Dessert

TIRAMISU

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Dinner Menu

5 course menu 950 DKK pp

Starters

TAGLIERE MISTO (DAIRY)

HAMACHI CRUDO
OR
PANZANELLA SALAD (V)

ARANCINI, SAFFRON TALEGGIO (V)

Sides

GRILLED ZUCCHINI, RICOTTA & ROASTED POTATOES

Primi

STROZZAPRETI WITH PRAWNS, CHERRY TOMATOES & PISTACHIO
OR
RISOTTO W/ BLACK TRUFFLES

Secondi

BISTECCA

EGGPLANT PARM (V)

Dessert

TIRAMISU
OR
CHOCOLATE CAKE (GF)

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Plated dinner

850 DKK pp

Starters *(Select 1)*

SEARED SCALLOPS, NDUJA PARSLEY BUTTER VITELLO TONATO

BEEF TARTAR, EGG YOLK CREAM, CAPERS, SOURDOUGH

HAMACHI CRUDO

BURRATA WITH SEASONAL VEGETABLES, PISTACHIO (V)

GREEN SALAD, BABY GEM LETTUCE, SHALLOT, AVOCADO DRESSING, FINE HERBS, CROUTONS (VE)

TAGLIERE MISTO, SELECTION OF MEATS & CHEESES STRACIATELLA, TOMATO, FENNEL, OLIVE, LOCAL SOURDOUGH (V)

FUNGAFARM MUSHROOM TOAST, SHALLOTS, HERBS, MADEIRA

Desserts *(Select 1, additional option +85 kr pp)*

CHOCOLATE CREMEUX BAR
TIRAMISU (ALCOHOL)
COFFEE CAKE
SEASONAL PANNA COTTA
CHOCOLATE CAKE (GF)
CANNOLI (+ 25 DKK PP)
LEMON TART
CARAMEL BUDINO

Mains *(Select 1)*

RIGATONI BOLOGNESE, SLOW COOKED BEEF RAGÙ, PARMESAN

STROZZAPRETI AI GAMBERI, RED PRAWNS, DATTERINI TOMATO, PISTACHIO

RISOTTO VERDE, ASPARAGUS, PEAS, PARMESAN, HERBS (V)

ROASTED CAULIFLOWER, MUHAMMARA, POMEGRANATE, WALNUTS (VG)

EGGPLANT PARMIGIANA, POMODORO, MOZZARELLA, BASIL

CHICKEN PARMIGIANA, POMODORO, MOZZARELLA, BASIL

COTOLETTA ALLA MILANESE, ROCKET, PARMESAN, LEMON

BAKED COD, BRAISED CANNELLINI BEANS, SALSA VERDE

GRILLED SEABASS, CAPERS, FENNEL, VIERGE

OSSO BUCO, POLENTA, PEARL ONION, JUS

ROASTED HALIBUT, SAUTEED LEEKS, SPINACH, TROUT ROE BUTTER SAUCE (+45 DKK PP)

ROASTED STRIPLOIN, RED WINE SAUCE (+ 65 DKK PP)

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Dinner Buffet

850 DKK pp

Starters *(Select 2)*

MARINATED BEETROOT SALAD, QUINOA, MINT (V)

PANZANELLA, BURRATA, HEIRLOOM TOMATOES, BASIL, RED ONION, SOURDOUGH (V)

SPINACH SALAD, GOAT CHEESE, POMEGRANATE, WALNUTS (V)

GREEN SALAD, BABY GEM LETTUCE, SHALLOT, AVOCADO DRESSING, FINE HERBS, CROUTONS (VE)

TAGLIERE MISTO, SELECTION OF MEATS & CHEESES

BRUSCHETTA (V)

Sides *(Select 2)*

ROASTED POTATOES

GRILLED COURGETTES, RICOTTA, BALSAMIC

GRILLED MIXED VEGETABLES

ROASTED BROCCOLINI

CREAMED TRUFFLE POTATOES (+35 PP)

LOBSTER MACCHERONI (+40 DKK PP)

Mains *(Select 2)*

RIGATONI BOLOGNESE, SLOW COOKED BEEF RAGÜ, PARMESAN

STROZZAPRETI AI GAMBERI, RED PRAWNS, DATTERINI TOMATO, PISTACHIO

RISOTTO VERDE, ASPARAGUS, PEAS, PARMESAN, HERBS (V)

ROASTED CAULIFLOWER, MUHAMMARA, POMEGRANATE,
WALNUTS (VE)

EGGPLANT PARMIGIANA, POMODORO, MOZZARELLA, BASIL

COTOLETTA ALLA MILANESE, ROCKET, PARMESAN, LEMON

BAKED COD, BRAISED CANNELLINI BEANS, SALSA VERDE

GRILLED SEABASS, CAPERS, FENNEL, VIERGE

BRAISED BEEF CHEEK, CREAMY POLENTA, ROASTED CARROTS, RED WINE REDUCTION

ROASTED HALIBUT, SAUTEED LEEKS, SPINACH, TROUT ROE BUTTER SAUCE (+45 DKK PP)

OSSO BUCO, POLENTA, PEARL ONION, JUS
ROASTED STRIPLOIN, RED WINE SAUCE (+ 65 DKK PP)

Desserts *(Select 2)*

CHOCOLATE CREMEUX BAR
TIRAMISU (ALCOHOL)
COFFEE CAKE
SEASONAL PANNA COTTA
CHOCOLATE CAKE (GF)
CANNOLI (+ 25 DKK PP)
LEMON TART
CARAMEL BUDINO

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Beverages

Beverage Packages

Premium Bar

295 DKK pp / ph

WINE SELECTION
France, Ancient Temps, Sauvignon Blanc
Spain, Melea, Tempranillo

ASSORTED CRAFT BEERS

ASSORTED SOFT DRINKS & JUICES

Elite Bar

350 DKK pp / ph

WINE SELECTION
France, Ancient Temps, Sauvignon Blanc
Spain, Melea, Tempranillo

ASSORTED CRAFT BEERS

ASSORTED SOFT DRINKS & JUICES

LONG DRINKS
1 Hotel Gin, Ketel One Vodka, Maker's Mark, Bacardi Carta Blanca

COCKTAILS *(Select 2)*
Old Fashion, Margarita, Negroni, Cosmopolitan, Moscow Mule, Mojito

ASSORTED SOFT DRINKS & JUICES

Deluxe Bar

425 DKK pp / ph

WINE SELECTION
Italy, 2023 Feudo Di Santa Tresa, Frappato, Rina Russa, Sicily
Italy, 2024 Soligo, Chardonnay, Veneto

ASSORTED CRAFT BEERS

ASSORTED SOFT DRINKS & JUICES

LONG DRINKS
Bombay Gin, Belvedere Vodka, Woodford Bourbon, Eminente 3YO

COCKTAILS *(Select 3)*
Old Fashion, Margarita, Negroni, Cosmopolitan, Moscow Mule, Mojito

exact brands are subject to change based on availability

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Beverages & Arrangements

Wine Selection

SPARKLING
France, NV Veuve Clicquot Brut, Champagne – 1150 kr
France, Ruinart Rosé, Champagne – 2150 kr
France, Ruinart Blanc de Blancs, Champagne – 2200 kr
France, 2015 Dom Pérignon Blanc, Champagne – 3350 kr

WHITE
Italy, 2025 Fiegl, Sauvignon Blanc - Collio, Friuli, Italy – 575 kr
Italy, 2024 Soligo, Chardonnay, Veneto – 650 kr
Italy, 2025 Alois Lageder, Misto Mare, Alto Adige – 675 kr
Germany, 2024 Nik Weis St. Urban-Hof, Riesling, Mosel – 700 kr
France, 2023 Marie André, Chablis, Burgundy – 750 kr
France, 2024 Henri Bourgeois, Les Baronnes Sancerre, Sauvignon Blanc - 900 kr

RED
Italy, 2023 Pertinace, Barbera D'Alba, Piemonte – 550 kr
Italy, 2023 Tenuta Il Cascinone, Avamposti, Nebbiolo, Piemonte - 625 kr
France, 2024 M.Chapoutier Belleruche, Côtes du Rhône Villages, Rhône – 750 kr
Italy, 2021 Alasia, Barbaresco, Piemonte - 875 kr
USA, 2021 Château Ste. Michelle, Cabernet Sauvignon, Woodinville – 825 kr
France, 2023 Albert Sounit Pinot Noir, Burgundy – 900 kr

ROSE
France, 2024 Minuty Prestige, Provence – 700 kr
France, 2024 Château d'Esclans, Whispering Angel, Provence – 800 kr
France, 2024 Henri Bourgeois, Sancerre Les Baronnes, Loire – 850 kr
France, 2023 Galoupet Cru Classé, Provence – 1250 kr

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Beverages & Arrangements

Bartender fee is 350dkk per hour or 900dkk for 3 hours.
Subject to change based on availability and seasonality.

Spritz Bar *250 DKK pp/ph | 600 DKK for 3 hours*

APEROL
CAMPARI
ST GERMAIN

Margarita Bar *275 DKK pp/ph | 675 DKK for 3 hours*

EL TEQUILENO TEQUILA
UPGRADE OPTION: PATRON
PREMIUM: DON JULIO 1942
MEZCAL UPGRADE: KOCH

RIM
Classic Salt, Tajin & Smoked Sea Salt

Martini Bar *300 DKK pp/ph | 750 DKK for 3 hours*

GIN MARTINI
VODKA MARTINI
VESPER MARTINI
LEMON DROP MARTINI
GIBSON

GARNISH
Olives, Lemon, Pickled Onion, Lemon Oil Drops

Negroni Bar *300 DKK pp/ph | 750 DKK for 3 hours*

CLASSIC NEGRONI
LEMON NEGRONI
AMARO NEGRONI
MEZCAL NEGRONI
COFFEE NEGRONI

GARNISH
Orange, Lemon, Mint, Lime

VG - VEGETARIAN | VE - VEGAN | GF - GLUTEN-FREE | NF - NUT-FREE

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT.

Thank you

1HOTELS.COM/COPENHAGEN | +45 3345 9100 | COPENHAGEN-EVENTS@1HOTELS.COM