

# Dear Guests

Thank you for your inquiry regarding the possibility of holding an event at Herlev Kro & Hotel!

At Herlev Kro & Hotel we have many years of experience in organizing events, and we always offer you a personal meeting to ensure that all details are to your liking.

We are happy to give a fixed price for the event. This means: No surprises when the party has to be settled. You are always welcome to look inside and see our cozy premises and get a non-binding offer.

We offer separate rooms, with a minimum of 20 people.

If you would like to invite only for dining, the conference room is available for 4 hours. If an all-evening event is chosen, the room is available for up to 7 hours. That is, from the time the guests are invited and until after dinner is served. Extra time can be purchased for DKK 1,000 per started hour + consumption and must be agreed no later than 14 days prior the event.

All prices include a beautiful setting with white tablecloths, napkins and candles. Flower decorations or other decorations can be brought or purchased by agreement.

Events on Sunday or public holidays will have a surcharge of 25% on the total bill. The final count must be announced no later than 14 days prior the event.

Payment is made by Dankort at the reception, unless otherwise is agreed. Residual amounts are calculated immediately thereafter. In connection with the event, we can offer accommodation at favorable prices.

As security for both parties, a reservation fee of DKK 5,000 is paid at reservation, which is offset against the final arrangement. The fee is not returned in case of cancellation.

**We are looking forward to welcoming you**

Best Regards

Herlev Kro & Hotel

---

Herlev Torv 9-11

DK-2730 Herlev

Phone: (+45) 44940003

Email: [events@herlev-kro.dk](mailto:events@herlev-kro.dk)

Internet: [www.herlev-kro.dk](http://www.herlev-kro.dk)

CVR-nr.: 43649949

# Menu



Herlev Kro & Hotel

# Starters

- All starters are portioned -

<b>Smoked North Sea salmon</b> <i>with creamy egg salad, salmon roe, dill and citrus</i>	105
<b>Parma ham and cantaloupe melon</b> <i>with parsley pesto, sun-dried tomatoes and olives</i>	105
<b>Shrimp cocktail</b> <i>with hand-peeled shrimps, thousand island dressing and crispy fried shrimps</i>	125
<b>Salmon tartare</b> <i>stirred with coarse mustard, red onion and herbs. Incl. crisp salad, citrus mayonnaise and herb oil</i>	135

- All starters are served with home-baked bread -

# Main Courses

<b>Marinated turkey cuvette</b> <i>with rosemary, lemon, garlic, plus seasonal garnish</i>	185
<b>Fully roasted veal loin</b> <i>fried with lemon thyme, seasonal garnish and red wine sauce</i>	215
<b>Roasted veal</b> <i>with venison sauce, Waldorf salad, currant jelly, hasselback potatoes and seasonal garnish</i>	225
<b>Rib fillet with sauce bordelaise</b> <i>with seasonal garnish and sauce bordelaise</i>	280
<b>Beef fillet</b> <i>with seasonal garnish and truffle sauce</i>	280

- All main courses are prepared as a buffet or as plate service -

## Desserts

<b>Trifle of the season</b> <i>with vanilla cream, macaroons and whipped cream</i>	95
<b>Old fashioned apple pie</b> <i>with whipped cream and crunch</i>	95
<b>Creme brûlée</b> <i>with sorbet and berries</i>	105
<b>Gateau marcel chocolate cake</b> <i>with berries and vanilla ice cream</i>	115
<b>Dessert plate of the house</b> <i>side dish with 3 small desserts as well as coulis and berries</i>	125

- All desserts are portioned -

## Dinner

<b>Asparagus soup</b> <i>with meatballs</i>	95
<b>Potato leek soup</b> <i>with crispy serrano ham</i>	95
<b>Meatballs</b> <i>with cold potato salad</i>	105
<b>Sausage board</b> <i>with Italian and Spanish sausages and pâté; to this garnish and 2 types of bread</i>	115
<b>Cheese board</b> <i>Variation of 5 cheeses, served with garnish/side dishes</i>	115

- Dinner is served from buffet -

# Aperitif

*Welcome drinks provide a more festive start to the event!*

<b>Cava</b> <i>Spanish sparkling wine</i>	55
<b>Cava (non-alcoholic)</b> <i>Sparkling wine without alcohol</i>	55
<b>Punch</b> <i>Orange juice, grenadine, rum and Grand Marnier</i>	55
<b>Passion delight (non-alcoholic)</b> <i>Passion fruit, orange, lime, tonic</i>	55

## Beverages during dinner

### **Beverages after consumption**

*If drinks during the meal are settled according to consumption fee is applied per person. We serve wines, beer and soft drinks by agreement. Consumption of drinks will be added to the bill. The charge includes ice water ad libitum during dinner.*

*The house's red and white wines, price per bottle* 265

### **House wines ad libitum**

*Semi-dry white and red wine, which can be enjoyed by most people.  
Dessert wine by arrangement.  
Including ice water for a maximum of 3 hours during dinner.*

*Price per person* 265

### **House wines - EXTRA - ad libitum**

*Extra good wine makes a dinner experience.  
We offer to put together an arrangement of good wines,  
specially adapted to your menu. Including ice water,  
for a maximum of 3 hours during dinner.*

*Price per person* 325

## After dinner

<b>Coffee / tea, per person</b>	45	<b>Petit four, 2 pcs.</b>	45
<b>Danish wreath cake, per pcs.</b>	30	<b>Cognac or liquor, per 3 cl.</b>	55

## Bar

*Between coffee and possibly dinner, we serve drinks.*

### **Open bar**

*Bottled beer, various waters, wines, juice and ad libitum from the buffet.*

*Price: 155 DKK, per person*

*Can only be ordered in connection with a 7 hour event.*

### **Calculation of drinks according to consumption**

*Open bar - on count, a cover charge is calculated, which includes ice water ad libitum.*

*It is agreed with you which drinks we will present.*

*Any additional time can be purchased for 1,000 DKK per hour started + consumption. Extra time must be agreed no later than 8 days prior the event. Various liquor can possibly be added to the open bar as desired and settled according to consumption.*

## À la carte

<i>Beer bottle</i>	38	<i>Various liquor, per 3 cl.</i>	55
<i>Light beer</i>	38	<i>Liquor, per ½ bottle</i>	450
<i>Various water</i>	32	<i>Liquor, per whole bottle</i>	750
<b><i>Draft beer, various</i></b>		<i>Snaps/ Spirits, per ½ bottle</i>	400
<i>Tuborg - Classic</i>	38/58	<i>Various bitters, per ½ bottle</i>	400
<i>Grimbergen Double</i>	48/68	<i>Various bitter, per 2 cl.</i>	35
<i>Kronenburg 1664</i>	48/68	<i>House wine, per bottle</i>	265

# Brunch buffet



*A cozy way to gather family and friends for a traditional brunch event. We typically cover up smaller tables, decorated with candles. A brunch event starts no later than 12.00 pm, and you have the room for a maximum of 3 hours. The buffet is available for 1.5 - 2 hours. Coffee/tea and juice are available at all times. Brunch buffet is settled for a minimum of 20 adult place settings. Children under 12: half price. Various bitters, a glass of "bubbles", wine, beer and water can of course be purchased additionally by agreement.*

## Traditional Brunch

- 2 types of cheese
- 2 types of toppings
- Lun Liver pâté with bacon and mushrooms
- Warm meatballs with sour
- Sausages with scrambled eggs
- Freshly cut fruit
- Freshly baked rolls and bread
- Assorted pastries
- Pancakes with maple syrup
- Ketchup and mustard
- Honey
- Jams
- Spread chocolate
- 2 types of juice
- Coffee and tea ad libitum

*Price: 295 DKK, per person*

# Lunch

*Choose between the original lunch or the luxury lunch.*

*A lunch event starts no later than 1 pm, and you have the room at your disposal for 4 hours.*

## The Original Lunch

*Pickled herring*

*Curried herring*

*Fish fillet with remoulade and lemon*

*The tartlet with chicken in asparagus*

*Meatballs with sour*

*Sirloin steak with soft onions*

*2 types of cheese with seasonal compote*

*Today's cake / dessert*

*Beverages during the meal*

*after consumption*

*Price: 330 DKK, per person*

## The Luxury Lunch

*Pickled herring*

*Curried herring*

*Eggs and hand shelled prawns with mayonnaise*

*Fish fillet with remoulade and lemon*

*Smoked salmon with scrambled eggs*

*Chicken salad with pickled red onions and bacon*

*Tartar with side dishes*

*Rib roast with red cabbage*

*Sirloin steak with onions*

*Tartelets with chicken and asparagus*

*2 types of cheese with seasonal compote*

*Today's cake / dessert*

*Beverages during the meal*

*after consumption*

*Price: 430 DKK, per person*

*Orders must be made for a minimum of 20 people. You can choose whether everything is served at the table or set up as a buffet. The lunch dishes are served with 2 types of bread and butter.*

*If you have any other requests, than listed above, we are happy to assist you.*

## Take a step inside..



*The Pillar Hall - with space for approx. 40-70 people  
- can be covered with e.g. round- or long tables.*



*Remember to tell your guests that they can  
reserve one of our cozy rooms at a special price  
in connection with the party.*



# We are looking forward to...

We are looking forward to welcoming you to Herlev Kro & Hotel.

Please note any wishes and needs below.

We are happy to give you a fixed price for your event.

Starting time:

Adults:

Welcome drinks:

Children (under 12 years of age):

Children (under 4 years of age):

Starters:

Allergies?

Main Course:

Vegetarian/ vegan/ other?

Dessert:

Table setting?

Beverages:

Flowers? Decorations?

Coffee, tea, cake?

Music?

Bar:

Toastmaster? Speaker? Singer?

Dinner:

Other: