

HOTEL PEJSEGÅRDEN CELEBRATIONS



HOTEL 
Pejsegården

LET'S MAKE YOUR PARTY AN UNFORGETTABLE DAY

When milestones need to be celebrated - whether it's a reception, a wedding, a dinner party, or a gala evening - it's very important that everything runs perfectly.

Our staff provides personalized service and attention, from the moment guests arrive until the last guest leaves the event, saying "Thank you for a wonderful day."

In addition to the surroundings, the choice of colors for table settings, flowers, menu and wine selections, and possibly music, it's very important that you as the host or hostess feel confident about the overall arrangement.

Hotel Pejsegården has over 40 years of experience, and there is no event we haven't been involved in celebrating. Each party is unique, so it's important to choose a venue that understands your wishes and needs.

Each party is tailored to your wishes and needs.

We always put our guests at the center, and all event arrangements are made individually with a small tour of the hotel.

Afterwards, the menu, entertainment, table setup, and table settings are arranged. We are happy to provide advice and guidance if needed. If there are any special requests or requirements for the event, we are also happy to assist.

Hotel Pejsegården offers the option for overnight accommodation for event guests, so they can enjoy themselves without worrying about transportation.

We can create a package solution, or guests can book individually.

We have approximately 118 rooms, 100 of which each have their own small cozy terrace. All rooms are equipped with a bathroom, lounge furniture, a desk, TV, and hairdryer.



EVENT MENU 1

WELCOME DRINK

- Peach D'or

APPETIZERS

- Shrimp cocktail with caviar & homemade tomato dressing
- Smoked trout with cream cheese & dill
- Salmon plate with gravlax, smoked salmon & mustard-dill dressing

MAIN COURSES

- Glazed ham with ratatouille, vegetable timbale & the kitchen's special garnish
- Pork roast with vegetables or red cabbage, prunes & browned potatoes
- Traditional beef roast with glazed onions, the kitchen's special garnish & lingonberries

DESSERTS

- Italian lemon tart with vanilla parfait
- Chocolate mousse with fresh fruit & raspberry sorbet
- Poached pear with a variety of berries & licorice

DRINKS

- House wines, dessert wine, beer & water (unlimited during dinner)

COFFEE AND COOKIES

LATE NIGHT SNACKS

- Clear soup
- Asparagus soup
- Whole grain rolls with cold cuts

DKK 690,- PER PERSON



EVENT MENU 2

WELCOME DRINK

- Aperol Spritz

APPETIZERS

- Lightly smoked duck breast with horseradish cream & homemade pickles
 - Beef carpaccio with tarragon cream & salted almonds
 - Salmon tartare served on crispy salad & accompanied by aioli

MAIN COURSES

- Pork tenderloin Saltimbocca with tangy red onions, the kitchen's special garnish & mushroom sauce
- Spiced roast veal fillet with timbale & the kitchen's choice of delicious sides
- Carvery buffet featuring, among other items, rib roast, glazed ham & marinated chicken breast. Salad bar, pasta dishes, roasted potatoes & 2 types of sauce

DESSERTS

- Flambéed blackberries with vanilla ice cream and rhubarb
- Chocolate fondant with berries and blood orange sorbet
 - Ice roulade with fruit purée

DRINKS

- House wines, dessert wine, beer & water
(unlimited during dinner)

COFFEE AND MARZIPAN CAKE

LATE NIGHT SNACKS

- Filled croissant
- Omelette with bacon

DKK 720,- PER PERSON



EVENT MENU 3

WELCOME DRINK

- White wine with elderflower

APPETIZERS

- Roasted scallops on a bed of spinach, warm lemon cream & balsamic
- Crab salad with apple & warm mushrooms
- Garlic-roasted Chinese shrimp on a bed of salad & served with garlic bread

MAIN COURSES

- Braised pork cheeks, Pommes Anna & variation of onions
- Beef tournedos Oscar with Chinese shrimp on skewers, green asparagus, chef's choice of garnish & béarnaise sauce
- Veal tenderloin with Pommes Rissolées, chef's choice of side dishes & tarragon sauce

DESSERTS

- Dessert plate with homemade specialties
- Honey-glazed pancakes with vanilla parfait
- Crème Brûlée

DRINKS

- House wines, dessert wine, beer & water
(unlimited during dinner)

COFFEE AND PETIT FOUR

LATE NIGHT SNACK

- Meatballs with a selection of potato salad
- Cold cuts platter with 6 types of cured meats

DKK 790,- PER PERSON



EVENT MENU 4

WELCOME DRINK

- Lillet Vive

APPETIZERS

- Smoked pork tenderloin or smoked venison leg with crispy salads & fennel salad
- Lobster soup wrapped in pastry with homemade bread
- Nut-glazed salmon with asparagus, caviar & white wine sauce

MAIN COURSES

- Duo of veal tenderloin & duck breast
- Beef tenderloin wrapped in pastry with red wine sauce
- Venison medallion with Waldorf salad, lingonberries & game sauce

(To accompany all roasts, chef's special selection of potatoes & garnish will be served)

DESSERTS

- Salted caramel mousse with raw pickled berries & vanilla parfait
- Chocolate variation with buttermilk panna cotta
- Fragile roulade with a variety of parfait ice creams

DRINKS

- House wines, dessert wine, beer & water
(unlimited during the meal)

COFFEE AND ITALIAN CANTUCCINI

LATE NIGHT SNACK

- Serrano ham with sautéed asparagus & fresh cheese cream
- Potato and leek soup with crispy bacon cubes

DKK 790,- PER PERSON



EVENT MENU 5

WELCOME DRINK

- Alsace Crémant

APPETIZERS

- Selection of appetizers (6 small delicacies)
- Mushroom soup with pickled beech mushrooms & toast with pea purée
- Red sole fillet with spinach & lobster sauce

MAIN COURSES

Before the main course, a refreshing sorbet will be served:

- Mojito sorbet, elderflower granita, or cucumber/gin granita
- Honey-glazed duck breast with broccoli flan & Bordelaise sauce
- Venison fillet with chicken soufflé filling & a landscape of mushrooms
 - Veal tenderloin filled with spinach soufflé

(To accompany all roasts, chef's special selection of potatoes & garnish will be served)

DESSERTS

- Dessert buffet with exquisite specialties
- Gâteau Marcel with berry symphony

DRINKS

- Alsace Riesling, Vina Tarapacá, dessert wine, beer & water
(unlimited during the meal)

COFFEE AND SARA BERNARD COOKIES

LATE NIGHT SNACK

- 3 types of soup
- Smoked venison leg with leek terrine
- Hot dogs

DKK 890,- PER PERSON

