







ASIATISK SPISEHUS COPENHAGEN







Our new venue for large parties and dinners.

We have compiled...

Chai: Wong – our Asian restaurant
Kiin Kiin – Michelin star-awarded Thai food
Ricemarket – our Asian bistro
VeVe – our vegetarian restaurant

Each restaurant has been allowed to create their own menu especially for the warehouse.

The beautiful old warehouse in Dampfærgevej is centrally located in Copenhagen, only a stone's throw from Langelinie. The large hall holds the lounge, where we welcome you, and apéritifs are enjoyed, dinner is served at the round tables (or long tables, as you wish), and coffee is poured in the soft sofas afterwards. Both sound systems and bar are available, if dancing is on the agenda.



In the beautiful rooms with a view of the marina and Amerikakaj, we have room to celebrate all aspects of life. We will happily set the table for your big day, whether it is a wedding, a birthday, a confirmation or any other festive occasion. We can accommodate both small and larger companies, and of course, parking is right at the door.

The narrow terrace makes it possible, the weather allowing, to enjoy your apéritifs, snacks or coffee outside.

We lay out cushions and rugs, and when the dew falls, we spread out the matching awnings and light the candles.

We host almost 300 small & large events every year, so whether it is for a wedding, the office party, birthdays, christenings, confirmations, silver or gold anniversaries or just the informal, cosy get-together, we'll do everything in our power to fulfil your wishes. We know how important it is for everything go exactly according to plan, when you have

invited guests for a special occasion. That is why we take the time for an in-depth conversation with you prior to the event, so we can help make the evening as personal and perfect as possible.

Please get in touch with any questions or wishes that we may assist in sorting out. We look forward to welcoming you and your guests for an unforgettable experience.



The prerequisite for providing you with the very best for your event is thorough planning and the right communication with you. This is why we ask you to give the following items some thought:

NUMBER OF GUESTS

You are kindly requested to inform us of any special considerations such as allergies, diabetics, kosher meals etc.prior to the event.

The listed prices are based on a minimum purchase amount [DKK 30.000 on Wednesday/Thursday, 40.000 Friday/Saturday and DKK 25.000 on other days], and it is a prerequisite that the same menu is served to all participants. For diabetics and vegetarians, however, a suitable special menu is always served.

Kapacitet – a maximum of:
96 persons at round tables
112 persons at long tables
36 persons at round tables with a seated lounge
54 persons at round tables with a standing lounge

TOASTMASTER

It is important that your toastmaster coordinate the events of the evening with the waiter in charge or the kitchen staff.

MUSIC

If you hire a musician or band, please note that instruments etc. must be in place before the host couple arrives. Please also be aware that musicians are, according to standard contract terms, usually entitled to food and drink – we charge DKK 250 per person for musicians' meals.

MIDNIGHT SNACK

Served no later than 2:00 am. We recommend 1:30 ... the later it is served, the fewer guests are there to enjoy it. Keep in mind that the midnight snack is not a "get-out-of-here-meal". Midnight snacks must be preordered, and the minimum purchase amount must be DKK 3.000.

CHILDREN

Menus for children under 12 years of age are settled at the agreed price. A special children's menu is offered.

We set up beautiful round tables, and the room has its own sound system.

A gift table may also be set up upon request. Let us know if you would like us to register the gifts and make a note of names etc. Extra charge of DKK 400.



SPIRITS & CONCLUSION OF THE EVENING

After dinner bar service – 2 hours all inclusive bar with long drinks, wine and beer. By agreed price per person or by amounts consumed.

When closing time approaches, the waiters will politely turn on the lights and make the guests aware that the party is coming to a close.

PRICES AND TERMS OF SETTLEMENT

The menus and prices listed on the website are only applicable for events held prior to 31st December, 2019. We reserve the right to change prices. Prior to the event, an invoice will be forwarded for a deposit to the amount of DKK 10,000. The amount will be deducted from the final invoice.

THE INVOICE AMOUNT

Settled upon receipt of invoice and no later than 8 days from receipt of final invoice. After this date, an interest rate of 1.5% per 30 days is calculated and levied on the amount due. We do not send invoices to companies outside of Denmark.

TERMS OF CANCELLATION

Adjustments in the number of guests may be made free of charge until 72 hours before the event.

When cancelling up to 1 month prior to the starting date of the event, a cancellation fee [compensation] is calculated at 25% of the confirmed price of the event. When cancelling up to 1 week prior to the starting date of the event, a cancellation fee [compensation] is calculated at 50% of the confirmed price of the event.

In addition, it is assumed that the restaurant will be indemnified for costs of special services not eligible for cancellation.

When cancelling 0-6 days before the event, a cancellation fee (compensation) is calculated at 75% of the confirmed price of the event.

Adjustments to the number of guests may be made free of charge until 72 hours before the event. When reducing the number of guests later than 72 hours before the starting time of the event, a cancellation fee (compensation) is calculated at 50% of the agreed full price per person. In addition, it is assumed that the restaurant will be indemnified for costs of special services not eligible for cancellation. In case of non-attendance, full price is paid for the whole event.

CANCELLATION

Latest number of attendees must be conveyed 72 hours in advance. We invoice for the number of guests conveyed 72 hours in advance and always a minimum amount of DKK 30.000 on Wednesday/ Thursday, 40.000 Friday/Saturday and DKK 25.000 on other days.

VARIOUS PRICES

Mineral water (1 l) DDK **35,-**Soda (33 cl) DDK **35,-**Regular beer (33 cl) DDK **40,-**Mikkeller (33 cl) DDK **55,-**Coffee (per person) DDK **35,-**Cognac, liqueurs etc. (3 cl) DDK **50,-**Cognac, liqueurs etc. de lux (3 cl) DDK **95,-**Corkage on BYO wine, 350,- pr 1/1 flaske: DDK **250,-**Sweets for your coffee (per person) DDK **45,-**Cake for birthdays/christenings (per person) DDK **65,-** (if you wish to bring your own cake, we charge DKK 20 per person)
Wedding cake (per person) from DDK **105,-**Printed menus (per person) DDK **15,-**Printed invitations with envelopes (each) DDK **35,-**

All prices are incl. VAT and service. Fee imposed on payments with credit card. We accept no liability for price changes or misprints.

Flowers (per person) DDK 35,-

Place cards (per person) DDK 10,-

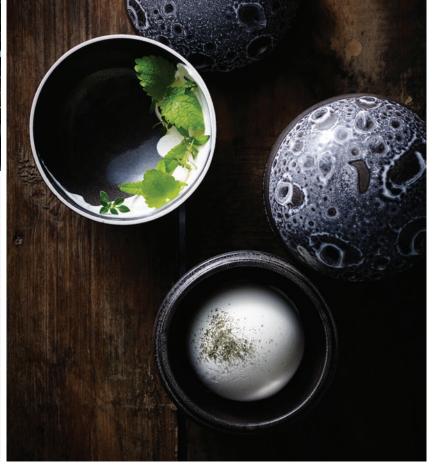




A fabulous evening in the world of vegetables.

Our new project, VeVe, whose home turf is also Østerbro, serves all the best from the plant kingdom. The kitchen is lactovegetarian with great emphasis on seasons, sustainability and animal welfare. All the wines are organic, as a minimum.





KIIN KIIN VERDENSKØKKEN VERDENSKØKKEN



The menu follows the seasons, and we always recommend the current menu. Naturally, we tailor the menu based on your wishes.

In the spring, asparagus, rhubarb and the first chervil abound. Summer is filled with strawberries, peas and newly dug up potatoes. Autumn is the time for mushrooms, thick leeks and sweet corn. Winter is the time for succulent herbs, sweet pomegranates and juicy oranges.

6 SNACKS

6 snacks with cava or freshly squeezed juice

Roasted nuts, almond flakes, lime leaves, lemon grass & chili

Soy meringue, wasabi & yogurt

Olive croquette with paprika

Sphere of potato, smoke & chives

Puff pastry with parmesan & truffle

Beetroot with apple vinegar & feta

White baguette, dark malt bread with olive oil & whipped butter

MENU

Mushroom broth with pickled shiitake & smoked mushroom toast

Salad with apple & celery, yuzu dressing, walnut oil & roasted walnuts

Baked tomato salad on summer tomatoes with concasse & ice cream on cream & basil

Olives, salted baked celery, lemon, oregano & deep-fried capers, chili & garlic oil

Parsley, miso bouillon, soft tofu & green beans

Carrot with tamarind, lemon grass, yellow flowers & lime leaves

Fried cauliflower with hazelnut, nougat & browned butter hollandaise

Cheese platter
Toasted rye bread with blue cheese & quince jam
Comte with oil & macadamia
Munster with caraway & walnut bread

Irish coffee – salted brown sugar ice cream, whiskey & coffee foam

Apple compote with thick cream & amaretto, almond tuiles, marzipan ring cake & macaroons

Tea or coffee served with petit fours

5 COURSES including apéritif, wines served during dinner & coffee with sweets DDK **1.145.**-

6 COURSES including apéritif, wines served during dinner & coffee with sweets DDK **1.345,-**

7 COURSES including apéritif, wines served during dinner & coffee with sweets DDK **1.495,-**





KIIN

Discover Thailand's exotic cuisine with exciting, multi-sensory dishes from the Michelin star-awarded restaurant Kiin Kiin.

The chefs from Guldbergsgade have created an intense and rich taste experience. Dinner starts in the lounge, where we offer you a glass of Champagne accompanied by seven small appetizers. Dinner is served at the round tables and the coffee is poured in the soft sofas afterwards.

Let us know if other seating arrangements will be required.









7 SNACKS

Spicy coconut salad

Soy meringue with wasabi

Small, crisp shrimp cakes

Prawn crackers with lobster mayonnaise

Chicken satay with peanut dip

Lotus salad with lemon grass

Small fish cakes with kimchee & chutney

MENU

Salad with cucumber, red onion, mint, white fish & spicy marinade

Frozen curry with lobster & lychee

Scallop tamarind with carrot & lemon grass

Rimmed salmon with sesame, soy $\boldsymbol{\vartheta}$ avocado

Quail tom ka with mushrooms & pickled onions

Beef with small, crispy Thai rolls, ginger & oyster sauce

Banana cake with salted ice cream $\boldsymbol{\delta}$ soft caramel

Passion fruit with kumquat & vanilla

Coffee or tea with a selection of petit fours

Cognac, Calvados, grappa, Baileys

5 COURSES

including wine ad libitum during dinner, aperitif, coffee, water & digestif

DDK 1.500,per person

6 COURSES

including wine ad libitum during dinner, aperitif, coffee, water & digestif

DDK 1.700,per person

7 COURSES

including wine ad libitum during dinner, aperitif, coffee, water & digestif

DDK 1.900,per person





ASIAN BISTRO
COPENHAGEN



Discover the spicy Thai street kitchen with exciting dishes from our Asian bistro Ricemarket. The chefs will be ready at the buffet, swinging the wok with fresh pad thai and carving ripe mangoes for Thailand's favorite dessert.

We serve a glass to gather around in the lounge.

Dinner is served at the round tables with wine or beer ad libitum, and the event ends in our sofas with coffee or tea.

BUFFET, SELF SERVICE

A warm welcome with cava, beer or freshly squeezed juice with salted cashews & prawn crackers.

Spring rolls with sweet chili

Shrimp bread with chili mayo

Spicy salad with grilled beef, red onion, mint & watercress

Tuna tartare mixed with salmon, cucumber, soy & sesame

Chicken skewers with peanut sauce

Red curry with chicken & greens

Beef stir-fry with mushrooms & leeks

Pad thai live station with shrimp, tamarind & peanuts

Coconut soup with lemon grass & mushrooms

Coconut panna cotta with baked pineapple

Sticky rice with mango & warm coconut milk

Freshly steamed jasmine rice & prawn crackers

White wine, red wine or asian beer poured ad libitum during dinner

Coffee with petit fours & biscuits

DDK 775,per person

餐

Chai Wong

ASIATISK SPISEHUS

COPENHAGEN



The critically acclaimed Chai:Wong in Frederiksberg has created a tight menu, perfect for events with many features, or when dinner does not need to take all evening.

The dishes are plate servings with inspiration from Southeast Asia and the Danish seasons.

Apéritif, cava, wine, beer or juice

APPETIZERS

Roasted nuts with Thai spices

Prawn crackers with chili mayo

Crispy shrimp bread fried with sesame

Miangkam – spicy salad with coconut & ginger

Chicken satay with peanuts

DINNER

Thinly sliced beef with a warm marinade of soy, sesame & ginger

Grilled salmon with lemon grass, beurre blanc & leeks

Tuna tartare with wasabi, mayo, cucumber & watercress

Penang curry with chicken ballottine, lychee & Thai basil

Kumquat cake with passion fruit & sesame

Coffee with peanut truffles, small crisp cakes & cream puffs with lime

A wine pairing menu, 5 glasses, is served under the meal

DDK 995,per person

MIDNIGHT SNACK

Round the feast off with some great flavors.

Gaubao – steamed Asian wheat buns with braised pig & sweet soy,

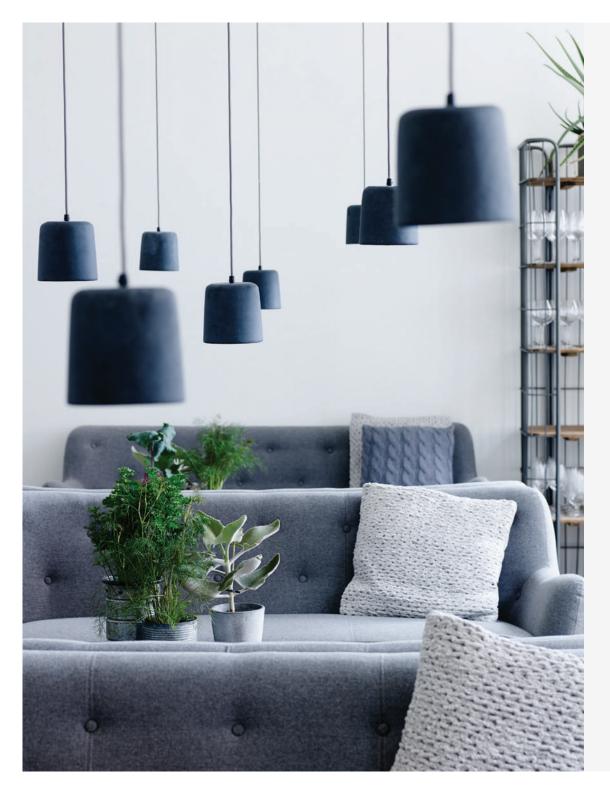
DDK **75,- for two**

Spring rolls with sweet chili,

DDK **45,- for two**

Crisp chicken with Asian coleslaw & spicy chili relish

DDK **75,- for two**



MEETINGS

Our centrally located premises at Langelinie may be hired for meetings and conferences.

Minimum 12 persons.

Equipment

Ceiling hung screen, projector and sound system.
We are of course happy to assist with the hiring of additional equipment.

08.00 am-04.00 pm

MEETING PACK AGE

LUNCH

Coffee, tea, water, nuts & fruit throughout the day.

Good morning buffet with whole-wheat croissants, rye bread with quality cheese & ham, yoghurt with fruit & crunch.

Morning break: freshly squeezed apple juice with ginger – crisp salad with vitamins.

LUNCH SUMMER / LUNCH WINTHER

Afternoon break: Smoothie on fruit of the day. freshly baked rhubarb mazarin& sour cream.

DDK 995,per person

MINI PACKAGE DEAL

Good morning croissants & yoghurt with fruit & crunch, Lunch sandwich with smoked salmon & herhal cream

ΩR

Chicken with dried tomatoes & coarse pesto Coffee, tea, water & mixed fruit throughout the day.

595.per person

LUNCH WINTHER 3 courses - may be served in 45 minutes

- 1. Salad with salt-baked beetroot, goat's cheese & mustard
- 2. Potato soup with crisp leek
- 3. Tuna tartare with sesame, soy & ginger
- 1. Baked salmon with tomato, olives & sweet onions
- 2. Chicken with cream of smoked mushrooms & honey baked root vegetables
- 3. Duck with red curry, coconut milk, lychee & jasmine rice
- 1. Three kinds of cheese with toasted rye bread & quince jam
- 2. Chocolate cake with soft caramel & coffee ice cream
- 3. Lemon mousse with basil-lime sorbet
- 4. Freshly baked mazarin apple pie with cinnamon & sour cream

LUNCH SUMMER

3 courses - may be served in 45 minutes

Green asparagus with mousseline & large shrimp

Chilled tomato soup with olive oil & shrimp salad

Tartare of beef with tarragon mayo, shallots & watercress

Grilled yeal with basil & baked tomatoes

Fricassee of chicken with green asparagus & peas

Fried summer fish with lemon grass, beurre blanc & arilled onions

Vanilla panna cotta with summer berries

Three kinds of Danish cheese with toasted rye bread & quince jam

Strawberries in strawberries with soft vanilla ice cream



BUFFET WINTHER

Coffee, tea, water, nuts & fruit throughout the day.

Good morning buffet with whole-wheat croissants, rye bread with quality cheese & ham, yoqhurt with fruit & crunch.

Morning break: freshly squeezed apple juice with ginger – crisp salad with vitamins.

Buffet:

Coriander-gravlax with sourbread

Salad with seaboiled shrimp & freshly steamed mussels

Salad with walnuts & apples

Salmon tartare with soy & sesame

Chicken as a fricassee with mushrooms $\boldsymbol{\vartheta}$ bacon

Salt-baked celery with olives & lemon zest

Beetroot with goat cheese & capers

Chocolate cream with caramel

Blue cheese with black currant jam

Afternoon break: Smoothie on fruit of the day, freshly baked rhubarb mazarin & sour cream.

DDK 1.195,per person

Offer only for lunch, 1 hour time limit applies

BUFFET SOMMER

Coffee, tea, water, nuts & fruit throughout the day.

Good morning buffet with whole-wheat croissants, rye bread with quality cheese & ham, yoqhurt with fruit & crunch.

Morning break: freshly squeezed apple juice with ginger – crisp salad with vitamins.

Buffet:

White asparagus gratiné with crab

Smoked salmon with cress & sour cream

Small cocotte with chicken & tarragon

Spicy salad with grilled beef, mint & red onion

Potato salad of new potatoes with dill $\boldsymbol{\vartheta}$ coarse mustard

Baked onions with parsley & olive oil

Tomatoes in tomatoes with basil

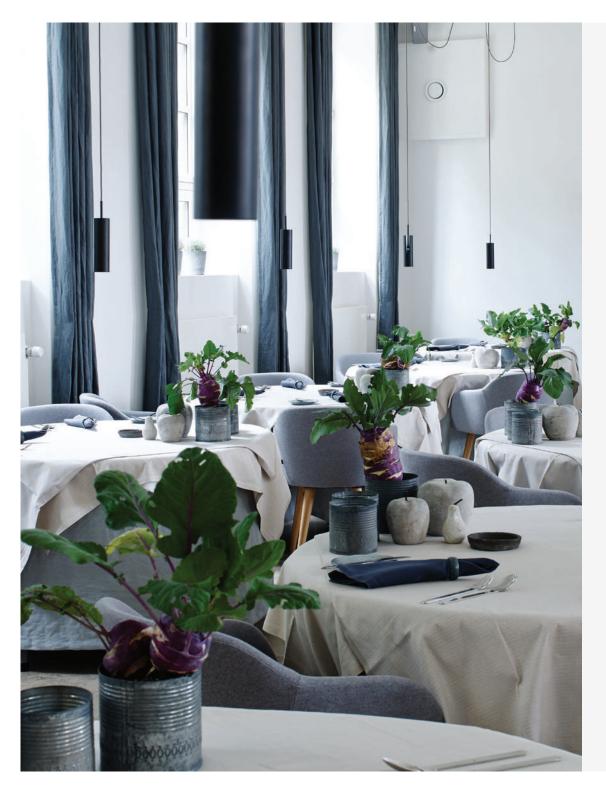
Panna cotta with strawberries

Comte with rosehip chutney & crispbread

Afternoon break: Smoothie on fruit of the day, freshly baked rhubarb mazarin & sour cream.

DDK 1.195,per person

Offer only for lunch, 1 hour time limit applies



PARTY PACKAGE

Our classic menus are perfect for weddings or birthday parties when all the family comes together. The food is inspired by Danish and French cuisine.

Equipment

There are a ceiling hanging canvas and a projector available for use. We are of course more than willing to provide you with any extra equipment you might need.

APRIL-SEPTEMBER

PARTY PACKAGE

SUMMER

LOUNGE

We offer small canapes with the aperitif

Tart with duck
Shrimp cake with sesame
Onion chips with chickpeas
Smoked salmon with dill
Brandade with chervil

Champagne or beer/wine

MENU

You can choose between 4 or 5 dishes

STARTERS

- Marinated salmon with cucumber dill and smoked cheese
 Wine: Chenin blanc
- 2. Tuna tartare with cucumber and sesame soya with honey marinade Wine: Riesling
- 3. White asparagus with hollandaise sauce and fine prawns
 Wine: Pinot blanc
- 4. Summer kale with scallops and lobster bisque Wine: Chardonnay

MAIN COURSE

- Foie gras terrine with pickled raspberries
 Wine: Late harvest sweet wine
 or
- 2. Chicken timbale with green asparagus and new potatoes with butter and parsley Wine: Pinot noir/gamay or
- 3. Veal tenderloin with brown sauce and summer greens new potatoes with butter and parsley Wine: Pinot noir

DESSERT

- White chocolate flan with rhubarb Wine: Moscato d`Asti
 or
- 2. Vanilla ice cream with strawberry consommé Wine: Moscato d`Asti

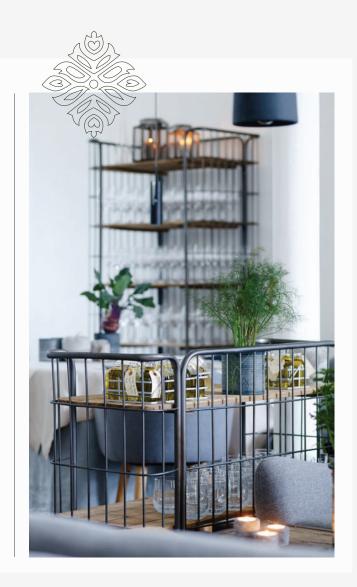
4 dishes

1.250,- per person

5 dishes

1.450, - per person

Total price includes aperitif, water, coffee and petit four



OCTOBER-MARCH

PARTY PACKAGE

WINTER

LOUNGE

We offer small canapes with the aperitif

Tart with duck
Shrimp cake with sesame
Onion chips with chickpeas
Smoked salmon with dill
Brandade with chervil

Champagne or beer/wine

MENU

You can choose between 4 or 5 dishes

STARTERS

- Artichoke soup with crispy artichokes Wine: Chenin blanc
- 2. Marinated codfish with parsley & oysters Wine: Riesling
- 3. Crab soufflé with lobster bisque Wine: Chardonnay or
- 4. Miso glazed salmon with bitter salads & white radish Wine: Muscadet

MAIN COURSE

- Foie gras terrine with beef tails and pickled ginger Wine: Sauternes or
- 2. Beef sirloin with béarnaise sauce or mushrooms with crème crisp potatoes Wine: Cabernet sauvignon
- 3. Calf rose with waldorf salad & crème sauce Wine: Pinot noir

DESSERT

- 1. 3 kinds of cheese with quince marmalade Wine: Shiraz
- 2. Chocolate cake with soft caramel and espresso ice-cream
 Wine: Port wine
- or
 3. Almond pie with Pistachio ice-cream & nuts
 Wine: Light port wine

4 dishes

1.250,- per person

5 dishes

1.450,- per person

Total price includes aperitif, water, coffee and petit four

PRESTIGOUS PACKAGE

We offer (small) canapes with the aperitif

Canapés
Serrano ham melon 5
Skagen salad with crab
Tuna tartare with wasabi
Croquette with brandade

Blinis with caviar and sour cream
Foie gras terrine with duck confit and pickled berries

Lobster bisque with scallops
Asparagus with hollandaise sauce and fjord shrimps (summer)
Cod with hollandaise sauce and Skagen shrimp (vinter)
Wild lobster soup with sauce
Veal steaks with morels and beans with summer

4 small chocolate desserts or 4 desserts with summer herries

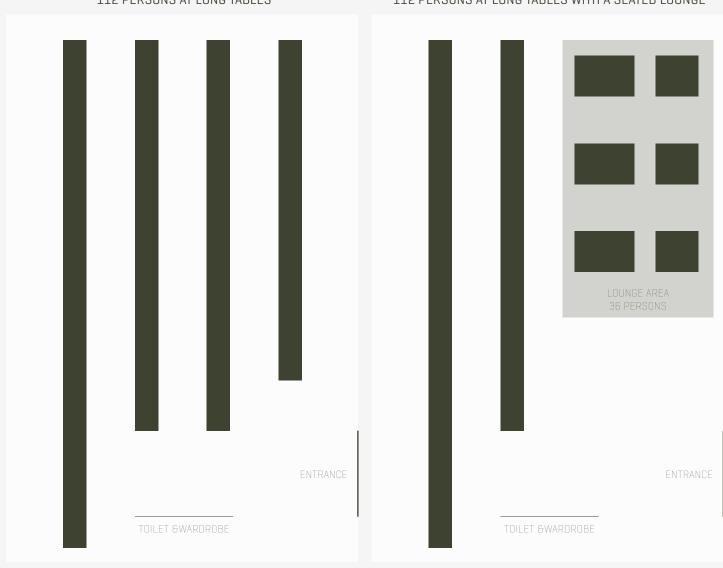
truffles

2.450, - per person
The total price includes aperitif, wine, water, coffee and petit four

OVERVIEW LONG TABLES

112 PERSONS AT LONG TABLES

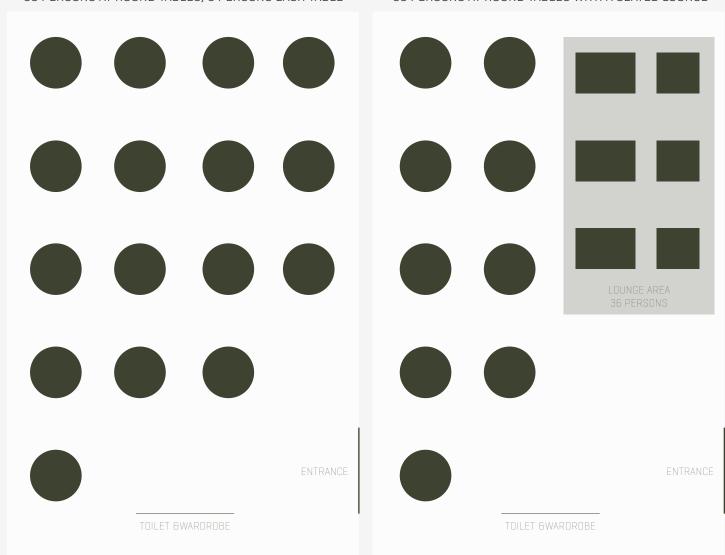
112 PERSONS AT LONG TABLES WITH A SEATED LOUNGE

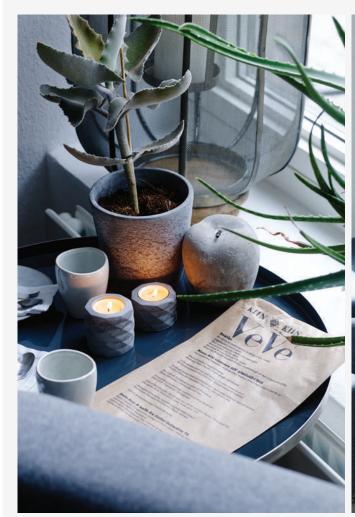


OVERVIEW ROUND TABLES

96 PERSONS AT ROUND TABLES, 6 PERSONS EACH TABLE

90 PERSONS AT ROUND TABLES WITH A SEATED LOUNGE







CONTACT THE WAREHOUSE

Email: party@kiin.dk Phone.: 2945 8135

Dampfærgevej 7-9, 2100 KBH Ø

www.veve.dk

