

søren k

Catering for meeting and events

Restaurant søren k will provide service at your meeting, seminar or conference in The Black Diamond!

Our ambition is to provide the well-known quality throughout your visit with us. With this menu, we are focusing particularly on organic produce, the healthy energy and that the produce is sourced as close to home as possible.

We have composed several fixed packages as well as divided our offers into individual parts, so we together with you, can compose a program, which precisely matches your wishes.

Full day package

price per person DKK 465,-

Arrival

Rye bread and warm morning buns with butter
Creamy cheese and seasonal jam
Juice, ice water, coffee and tea

Morning break

Fresh fruit
Coffee, tea and ice water

Lunch break

Meetings with less than 40 guests will have today's 2 course lunch menu served in the restaurant, where the focus is on vegetables and fish
Ice water and 1 soft drink

-

By more than 40 guests, lunch will be served as a standing buffet in the Diamond Atrium with fish, vegetables, meat and cheese or dessert
Ice water and 1 soft drink

In the meeting room after lunch

Coffee, tea and ice water

Afternoon break

Coffee, tea and ice water
Today's cake or a vegetable shot

All prices are incl. VAT and service

søren k

Catering for meeting and events

Half day package incl. lunch

price per person DKK 385,-

Morning energy

Rye bread and morning buns with butter

Creamy cheese and seasonal jam

Cold porridge with apples and roasted nuts

Charcuterie

Juice, ice water, coffee and tea

Lunch break

Meetings with less than 40 guests will have today's 2 course lunch menu served in the restaurant, where the focus is on vegetables and fish

Ice water and 1 soft drink

-

By more than 40 guests, lunch will be served as a standing buffet in the Diamond Atrium with fish, vegetables, meat and cheese or dessert

Ice water and 1 soft drink

Afternoon energy

Fresh fruit

Today's cake

Chocolate from Valrhona

Homemade juice

Coffee, tea and ice water

Morning or afternoon break as add-on

Energy package DKK 120,- per person as single choice

Salty snack

price pr. Person 75,-

Marinated olives, salted nuts

cheese and charcuterie

All prices are incl. VAT and service

søren k

Catering for meeting and events

Compose your own catering

prices per person

Beverage

Coffee / tea	DKK 28,-
Juice	DKK 35,-
Iced water (complimentary with any order of soft drinks)	DKK 12,-
Soft drink – mineral water	DKK 30,-
Beer from Thisted Bryghus (per bottle)	DKK 40,-
House cava (per bottle)	DKK 375,-
House wine (per bottle)	DKK 295,-
Coffee, tea & iced water for up to 10 hours in the meeting room	DKK 100,-

Morning

Rye bread and buns with butter	DKK 30,-
Croissant baked with butter	DKK 25,-
Croissant with chocolate, baked with butter	DKK 30,-
Creamy cheese and seasonal jam	DKK 15,-
Charcuterie	DKK 32,-
Cold porridge with apples and roasted nuts	

In-between

Today's cake	DKK 30,-
Cookie with peanuts and chocolate	DKK 25,-
Chocolate Valrhona	DKK 20,-
Filled chocolate from our confectioner	DKK 25,-
Fresh fruit	DKK 30,-
Salted nuts	DKK 20,-
Cheese	DKK 20,-
Marinated olives	DKK 20,-
Root vegetable chips	DKK 20,-
Charcuterie	DKK 32,-
Vegetables shot	DKK 15,-

All prices are incl. VAT and service

søren k

Catering for meeting and events

Compose your own catering (lunch)

prices per person

Unspecified house sandwich in the meeting room / Atrium

with 3 types of filling – vegetarian, meat and fish

Sandwich (2 half) DKK 75,-

Unspecified house salat in the meeting room / Atrium

hearty salad with seasonal produce, bread and butter

Salad DKK 75,-

Unspecified house open sandwiches in the meeting room / Atrium

3 pieces in the meeting room / 6 small pieces in Atrium

min. 25 persons

Open sandwiches DKK 175,-

Today's lunch at søren k / Atrium

Meetings with less than 40 guests will have today's 2 course lunch menu served in the restaurant, where the focus is on vegetables and fish

-

By more than 40 guests, lunch will be served as a standing buffet in the Diamond Atrium with fish, vegetables, meat and cheese or dessert

DKK 225,-

Today's 3 course lunch menu at søren k

3 small servings in one hour from our menu card

DKK 325,-

All prices are incl. VAT and service

søren k

Catering for meeting and events

Compose your own catering (evening)

prices per person

Today's dinner at søren k / Atrium

Parties with less than 40 guests will have today's 3 course menu served in the restaurant, where the focus is on vegetables and fish

-

By more than 40 guests, lunch will be served as a standing buffet in the Diamond Atrium with fish, vegetables, meat and cheese or dessert

DKK 325,-

4 course dinner at søren k

incl. 3 glasses of wine, coffee / tea with dessert

min. 16 persons

DKK 695,-

Seasonal menu for groups at søren k

Choose from our season menu (please ask for separate menu)

min. 16 persons

4 course menu from 395,- per person

5 course menu from 495,- per person

All prices are incl. VAT and service