Seaside

# DINNER RECEPTION

Come to Seaside for our Dinner Reception. An exciting and less formal approach to dining without compromising on quality and taste. Enjoy our space and socialize freely while enjoying the menu with a selection of our favourite finger foods that can be enjoyed while standing and will take the edge off your hunger without draining the energy of the party.

## 7 DISHES DKK 320

MENO

## **EMPANADAS**

w/ beef, olives, egg & peppers

PATAGONIA G R I L L

#### **QUESABIRRIA TACOS**

"Gringa de pastor" wheat tortillas w/ pork marinated "al pastor"-style. Topped w/ cheese, onion, coriander, pineapple & salsa verde SONORA

### **FOCACCIA**

w/ charcuterie

MARINA

## **CROUSTADE**

w/ caramelized onion, balsamic & truffle



## **CRAB CAKES**

w/ crab, potato, fennel jam, ramson mayo & tuna flakes



#### FRESH SPRING ROLLS

w/ salmon, seasonal salad, cucumber, avocado, coriander, trout caviar, miso aioli & goma sauce



### **TIRAMISU**

Homemade Italian tiramisu



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# BEVERAGE PACKAGES

## AFTER-DINNER DRINKS

1 BEER, HOUSE WINE & SODA
4 HOURS DKK 350 + DKK 100 PER ADDITIONAL HOUR

BEER
Royal Øko. Pilsner, Classic, Anarkist Bloody Wiezen & Nørrebro Bryghus IPA

BEER, HOUSE WINE, SODA & MIXED DRINKS
4 HOURS DKK 475 + DKK 125 PER ADDITIONAL HOUR

crisp whites and bold reds, carefully selected to complement the menu

**BEER** 

Royal Øko. Pilsner, Classic, Anarkist Bloody Wiezen& Nørrebro Bryghus IPA

WINE

crisp whites and bold reds, carefully selected to complement the menu

MIXED DRINKS

Gin, vodka, tequila, whisky & bourbon w/ various mixers

BEER, HOUSE WINE, SODA, MIXED DRINKS & COCKTAILS
4 HOURS DKK 600 + DKK 150 PER ADDITIONAL HOUR

BEER

Royal Øko. Pilsner, Classic, Anarkist Bloody Wiezen & Nørrebro Bryghus IPA

WINE

crisp whites and bold reds, carefully selected to complement the menu

MIXED DRINKS

Gin, vodka, tequila, whisky & bourbon w/ various mixers

**COCKTAILS** 

Mojito, Dark'n Stormy, Red Passion & Espresso Martini