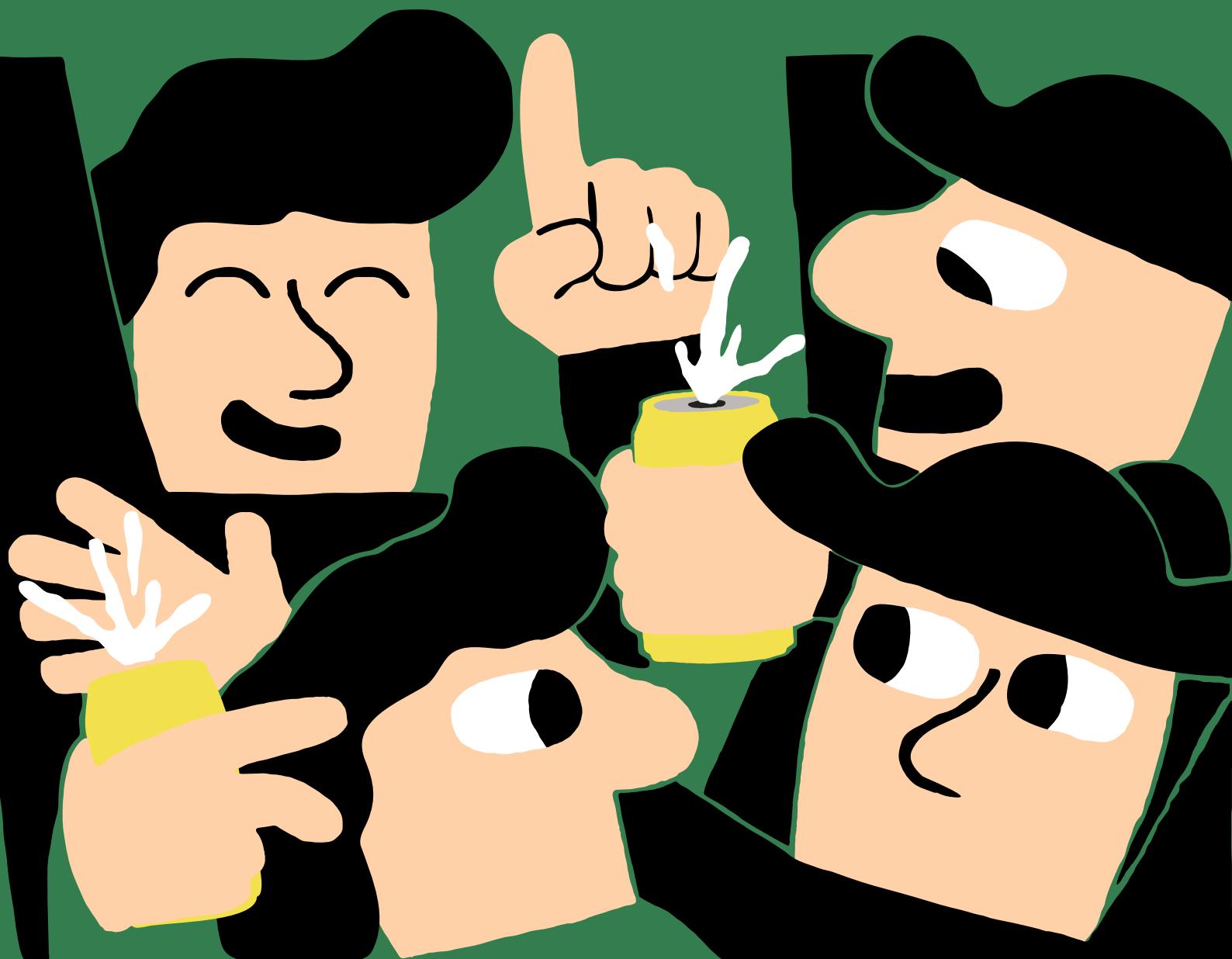


# MIKKELLER VENUES



NOT YOUR USUAL COMPANY EVENT



# WARPIGS

MEATPACKING DISTRICT

CAPACITY: 10-60

FLÆSKETORVET 25-37, 17II

# WARPIGS

## WHEN WORK ENDS. TEXAS BBQ BEGINS

Warpigs is where industrial diner vibes meet smoky Texas-style ribs. American BBQ traditions come together with a Scandinavian touch, creating a unique experience. At its core, Warpigs Brewpub is a Texas-style smokehouse designed to add flavour and energy to your next company event.

### How to use the space

Whether you're celebrating a milestone, marking an anniversary, or simply bringing colleagues together for a Friday gathering, Warpigs Brewpub offers a relaxed and lively setting for company events. As a bonus, it is also possible to rent the "Generals Room" for a more intimate and exclusive setting. Located in Copenhagen's former Meatpacking District, Warpigs Brewpub is the go-to venue for companies seeking great food in a vibrant, down-to-earth atmosphere.

### The bar

In classic saloon style, Warpigs features a long wooden bar filled with seasonal and limited-edition releases that can only be found at Warpigs.

A standout feature is their barrel-aged beers, matured in bourbon or rum barrels for added depth and complexity.

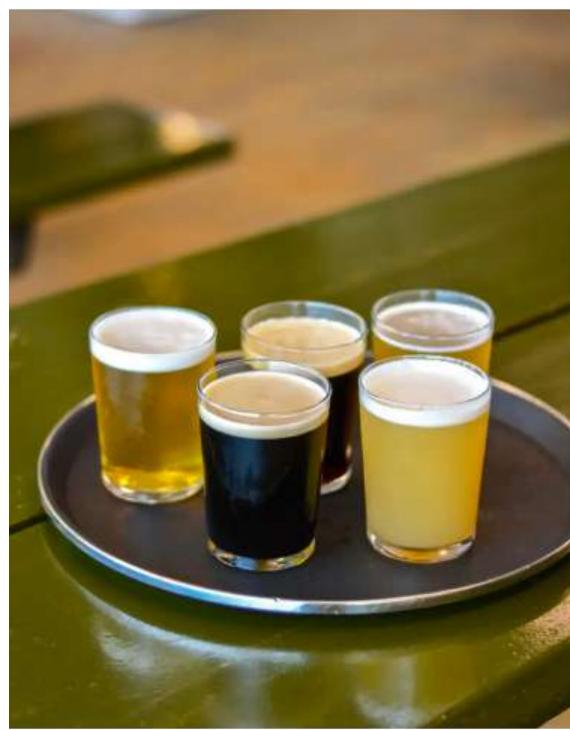
### Why choose Warpigs for your next event?

Easy access, iconic neighbourhood, spacious and laid-back venue, pre-planned menu, endless taps.

Ready to make your next company event feel anything but corporate? Book a meeting with Julius and discover what Mikkeller Warpigs can offer.

### EVENT OPPORTUNITIES:

COMPANY EVENT, TEAMBUILDING, SUMMER PARTY, CHRISTMAS PARTY



# THE MENUS

## PARTY MENU (LARGE)

DKK 730\* / DKK 430 per person

\*Includes unlimited beer, wine, and sodas  
No spirits or cocktails included

### Mains

Buffalo wings with blue cheese sauce,  
BBQ meats, Brisket, Pork shoulder,  
Weekly special pork sausage, Chicken

### Sides

Dill pickles, Spicy pickles, Coleslaw, Mac  
'n' cheese, Potato salad, BBQ sauces

### Vegetarian options

Mac 'n' cheese, Nachos, Coleslaw,  
Potato salad, Dill and spicy pickles

### Dessert

Seasonal pie

## PARTY MENU

DKK 660\* / DKK 350 per person

\*Includes unlimited beer, wine, and sodas  
No spirits or cocktails included

### Mains

Spareribs, Pork shoulder, Weekly  
special pork sausage, Chicken

### Sides

Dill pickles, Spicy pickles, Coleslaw, Mac  
'n' cheese, Potato salad, BBQ sauces

### Vegetarian options

Mac 'n' cheese, Nachos, Coleslaw,  
Potato salad. Dill and spicy pickles

### Dessert

Seasonal pie

## GENERALS MENU

DKK 650 per person

The General's Room is a private dining space at Warpigs for 4-6 guests,  
offering a family-style BBQ experience with dedicated service.

### Mains

Buffalo wings with blue cheese sauce,  
Brisket, Pork shoulder, Special link  
(rotating pork sausage) and Chicken

### Sides

Dill pickles, Spicy pickles, Coleslaw, Mac  
'n' cheese, Potato salad, Sauces,  
Selection of signature BBQ sauces

### Vegetarian options

Mac 'n' cheese, Nachos, Coleslaw,  
Potato salad, Dill and spicy pickles

### Dessert

Seasonal pie

Food is served family-style and shared at the table \*Menu can't be  
modified, but extra items can be added (including vegetarian options).





TIVOLI GARDENS

CAPACITY: 20-220

VESTERBROGADE 3, 1620 KØBENHAVN

# FÆRGEKROEN

**TRADITIONAL FOOD MEETS MODERN  
BEER IN ENCHANTING SURROUNDINGS**

Centred in the heart of Copenhagen lies the classic landmark and beloved amusement park, Tivoli. Among the picturesque rides, glazed apples, and scenic gardens, you will find Mikkeller Færgekroen. The atmosphere is authentic and curated to match a traditional Danish pub. Pair your meal with a classic femkamp or a relaxing boat ride, the perfect night out with your colleagues, if we may say so.

## How to use our space

Whether it is an intimate business lunch, a larger gathering, or a classic Danish julefrokost, we have got you covered. With this venue, you do not have to worry about the details. The practicalities are taken care of, and the theme is ready to go.

**EVENT OPPORTUNITIES:  
COMPANY EVENT, LUNCH MEETING, TEAMBUILDING, SUMMER PARTY, CHRISTMAS PARTY**

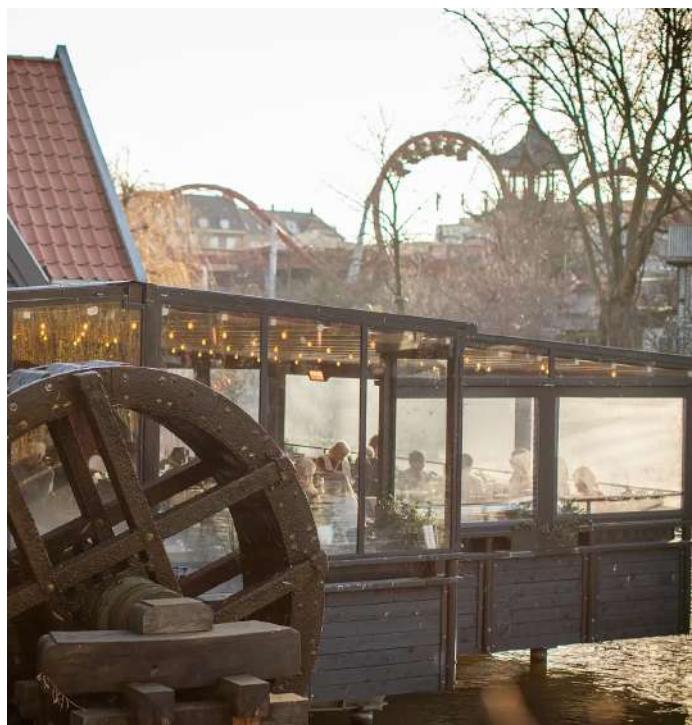
## The bar

Mikkeller Færgekroen offers around 16 taps, featuring everything from crisp lagers to bold India Pale Ales, as well as our popular selection of alcohol-free options. The venue also hosts its own brewery, where Mikkeller creates an innovative range of seasonal beers exclusively for Færgekroen. From time to time, we invite guest brewers from around the world to craft unique beers specifically for the restaurant.

## Why choose Færgekroen for your event?

Central location, iconic scenery, a spacious venue, and endless taps.

Ready to make your next corporate event feel anything but corporate? Book a meeting with Julius and discover what Mikkeller Færgekroen can offer.



# THE MENUS

## LARGE MENU & 4 HOUR DRINKS

DKK 1,125 per person (excl. VAT)

TIVOLI ADMISSION TICKET  
SPARKLING WINE AND ASSORTED SNACKS UPON ARRIVAL  
3-COURSE SEASONAL MENU - SERVED FAMILY STYLE

### 4-hour open bar

Beer, wine, soft drinks, non-alcoholic beer, and water

#### Starter

Cold-smoked Danish salmon  
Served with horseradish cream, pickled red onions, rye bread, and butter

#### Main Course

Roast beef with Danish potatoes  
Served with creamy pepper sauce and a fresh salad with honey-mustard vinaigrette

#### Dessert

Traditional Danish apple dessert  
With vanilla, almond cake crumble, and whipped cream

## MEDIUM MENU & 2 HOUR DRINKS

DKK 645 per person (excl. VAT)

TIVOLI ADMISSION TICKET  
2-COURSE SEASONAL MENU - SERVED FAMILY STYLE

### 2-hour open bar

Beer, wine, soft drinks, non-alcoholic beer, and water

#### OPTION 1: STARTER & MAIN COURSE

#### OPTION 2: MAIN COURSE & DESSERT

- or -

#### Starter

Cold-smoked Danish salmon  
Served with horseradish cream, pickled red onions, rye bread, and butter

#### Main Course

Roast beef with Danish potatoes  
Served with creamy pepper sauce and a fresh salad with honey-mustard vinaigrette

#### Main Course

Roast beef with Danish potatoes  
Served with creamy pepper sauce and a fresh salad with honey-mustard vinaigrette

#### Dessert

Traditional Danish apple dessert  
Served with vanilla, almond cake crumble, and whipped cream

## FREDAGSROCK "PRE-PARTY"

DKK 1,045 per person (excl. VAT)

TIVOLI ADMISSION TICKET  
TIVOLI TO-GO CUP (RETURNABLE THROUGH TIVOLI'S DEPOSIT SYSTEM - DKK 5)

### 5-hour open bar

Beer, wine, cocktails, soft drinks, non-alcoholic beers and water

#### Grambogård pork roast sandwich

Roast pork in a brioche bun with mustard mayo, pickled red cabbage, and cucumber

#### French fries & dip



FÆRGEKROEN

## DAY MEETING WITH LUNCH

12:00-4:00 PM (up to 30 guests)

DKK 545 per person (excl. VAT)

Host your meeting in Bryggerstuen – our private venue located above the brewery, ideal for exclusive gatherings of up to 30 guests. The space features its own balcony with views over the Tivoli Lake.

TIVOLI ADMISSION TICKET  
FILTERED STILL AND SPARKLING WATER AD LIBITUM

COFFEE COLLECTIVE COFFEE AND TEA AD LIBITUM  
FRESH FRUIT IN THE MEETING ROOM

### Lunch

Two pieces of assorted open-faced sandwiches from Selma

Selma serves innovative Danish smørrebrød with a strong focus on seasonal ingredients and fine craftsmanship. Awarded a Bib Gourmand by the Michelin Guide.

One large soft drink, juice, or lemonade

Cake or another sweet treat served in the meeting room afterwards

## DAY MEETING WITH LUNCH & DINNER

12:00-Close (up to 30 guests)

DKK 1,145 per person (excl. VAT)

Host your meeting in Bryggerstuen – our private venue located above the brewery, ideal for exclusive gatherings of up to 30 guests. The space features its own balcony overlooking the Tivoli Lake, as well as a private draft beer system in the room.

TIVOLI ADMISSION TICKET  
FILTERED STILL AND SPARKLING WATER AD LIBITUM

COFFEE COLLECTIVE COFFEE AND TEA AD LIBITUM  
FRESH FRUIT IN THE MEETING ROOM

### Lunch

Two pieces of assorted open-faced sandwiches from Selma

One large soft drink, juice, or lemonade

Cake or another sweet treat served in the meeting room afterwards

### Evening Menu

#### 2-hour open bar

Beer, wine, soft drinks, non-alcoholic beer, and water

#### Starter

Cold-smoked Danish salmon  
Served with horseradish cream,  
pickled red onions, rye bread,  
and butter

#### Main Course

Roast beef with Danish potatoes  
Served with creamy pepper  
sauce and a fresh salad with  
honey-mustard vinaigrette

#### Dessert

Traditional Danish apple dessert  
With vanilla, almond cake  
crumble, and whipped cream

## BEER TASTING

Whether you are new to craft beer or a seasoned enthusiast, our guided tastings are designed to surprise and delight. Led by our passionate bartenders, each session includes a curated selection of Mikkeller brews, presented with stories, tasting notes and time to enjoy.

3 x 20 cl beers: 180 DKK excl. VAT

5 x 20 cl beers: 240 DKK excl. VAT





NØRREBRO

CAPACITY: 10-45

STEFANSGADE 35, KLD, 2200 KØBENHAVN

# KOELSCHIP

## PRIVATE, LAID-BACK BELGIAN STYLE BAR

Are you looking for an intimate event space for your next company gathering? Koelschip might be exactly what you need. Small but mighty, this retro-style bar pays tribute to European cycling culture and offers a cosy and laid-back atmosphere. And if you appreciate Belgian beer, you will feel right at home. After all, who would not want to take over an entire bar for a day?

### How to use the space

Koelschip is ideal for small corporate gatherings, teambuilding sessions, or informal celebrations. We provide the atmosphere, the beer, and the drinks, so you can focus on your team. Fries can be added on request, and trust us, they are worth it. Located in the heart of Nørrebro, the neighbourhood invites you to relax and enjoy good moments with your colleagues.

### The bar

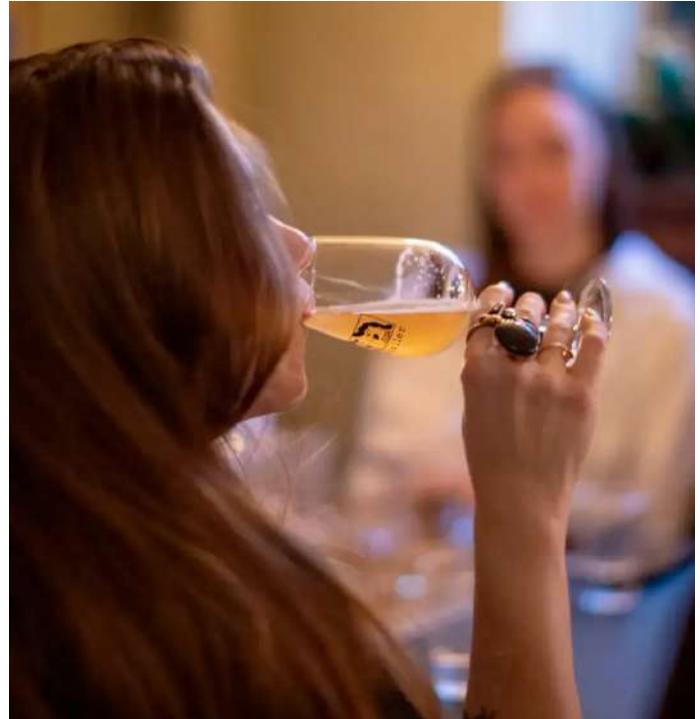
With Belgian beers flowing from the taps, the bar creates a calm and welcoming universe that feels removed from the busy world outside. With a bar made entirely of wood and surrounded by wooden barrels, the space adds a sense of warmth and character that enhances the whole experience.

### Tailormade Events

Want to turn your gathering into something truly unique? Our venue can be transformed to fit your vision, whether it's a private party, team celebration, or product launch. From bespoke decorations and curated drink menus to personalized activities, we work with you to create an experience that reflects your style and leaves a lasting impression. With our flexible spaces and attentive team, your event will feel effortless, fun, and completely one-of-a-kind.

### EVENT OPPORTUNITIES:

COMPANY EVENT, FRIDAY BAR, TEAMBUILDING, SUMMER PARTY, CHRISTMAS PARTY



## BEER TASTING AT KOELSCHIP

Whether you are new to craft beer or a seasoned enthusiast, our guided tastings are designed to surprise and delight. Led by our passionate bartenders, each session includes a curated selection of Mikkeller brews, presented with stories, tasting notes and time to enjoy.

3 x 20 cl beers: 180 DKK excl. VAT

5 x 20 cl beers: 240 DKK excl. VAT



Lambikbrouwerij  
**Beersel 1882**





REFSHALEØEN

CAPACITY: 70–400

REFSHALEVEJ 169B, 1432 KØBENHAVN

# BAGHAVEN

## RELAXED WATERFRONT VENUE WITH AN INDUSTRIAL EDGE

Located in the vibrant Reffen Street Food district, Baghaven offers stunning views of Copenhagen landmarks, including The Little Mermaid and Kastellet. The venue has a spacious indoor area for up to 150 guests and an outdoor terrace for 400 more. Whether you're planning an intimate gathering or a large event, Baghaven provides a memorable and flexible setting. Its waterfront location, generous terrace, and roomy indoor bar create a relaxed atmosphere where ambience matters.

### How to use our space

Launching a product or celebrating a milestone? From speeches and awards to reports and presentations, our team ensures everything runs smoothly, from AV setup to coffee, lunch, and support throughout your event.

### EVENT OPPORTUNITIES:

PRODUCT LAUNCH, SEMINAR OR CONFERENCE, COMPANY EVENT, SHOWROOM, SUMMER PARTY, CHRISTMAS PARTY

### The bar

Our bar features a carefully curated selection of Mikkeller beers and guest brews, with a focus on wild ales, saisons, and other unique styles that showcase the creativity and quality Mikkeller is known for. A variety of menus and light bites makes it easy to settle in and enjoy the atmosphere.

### Why choose Baghaven for your next event

Spacious location, an industrial venue with the potential for a highly personal touch, a large outdoor terrace, a big indoor bar, and an iconic location with a great view. Ready to make your next corporate event feel anything but corporate? Book a meeting with Julius and discover what Baghaven can offer.



## PRIVATE EVENT PACKAGE

(Minimum 60 guests) · Price per person: 1,245 DKK excl. VAT

Venue rental (18:00–02:00) · Includes staff, cleaning, etc.

Sparkling wine and light snacks upon arrival

Three-course menu, served family style

### Soft bar (18:00–22:00)

Premium Pilsner, IPA and Classic

White wine (Chardonnay) and red wine (Spanish blend)  
Soft drinks, water and non-alcoholic beer

### Full bar (22:00–02:00)

16 taps with a variety of craft beers

Selection of 6–8 cocktails

White wine (Chardonnay) and red wine (Spanish blend)  
Soft drinks, water and non-alcoholic beer

Additional open bar can be added at 100 DKK per hour, per guest

### Starter

Cold-smoked salmon with herb cream and freshly baked bread

### Main Course

Garlic and thyme roasted veal topside

Juicy turkey thigh roasted with masala

Small roasted potatoes with onions and capers

Roasted carrots with feta, herb salsa and spinach

2 mixed salads with seasonal vegetables

2 homemade dressings

Romesco tapenade and hummus

Cold-fermented sourdough bread, served unsliced

### Dessert

Gateau Marcel with fresh berries and wood sorrel

## PRIVATE EVENT PACKAGE WITH VEGETARIAN MENU

(Minimum 60 guests) · Price per person: 1,245 DKK excl. VAT

Venue rental (18:00–02:00) · Includes staff, cleaning, etc.

Sparkling wine and light snacks upon arrival

Vegetarian menu, served family style

### Soft bar (18:00–22:00)

Premium Pilsner, IPA and Classic

White wine (Chardonnay) and red wine (Spanish blend)  
Soft drinks, water and non-alcoholic beer

### Full bar (22:00–02:00)

16 taps with a variety of craft beers

Selection of 6–8 cocktails

White wine (Chardonnay) and red wine (Spanish blend)  
Soft drinks, water and non-alcoholic beer

Additional open bar can be added at 100 DKK per hour, per guest

### Servings

Half avocado with teriyaki and sesame

Grilled green asparagus with garlic and grated parmesan

Beetroot spread with pea shoots

Grilled halloumi with chimichurri

Roasted sweet potatoes with paprika

Salad with white beans, cherry tomatoes, mango, red onion, chopped parsley, chopped coriander and smoked almonds

Beef tomatoes with burrata, balsamic glaze, basil, fresh figs and pine nuts

Cold-fermented sourdough bread, served unsliced

### Dessert

Eton Mess with fresh berries, coulis and crispy meringues

# Beer

SOUR BEERS	
1	STAVNSBAR
2	Origin of Culture
3	De Drie
4	Quud PESHTA
5	WESTERHO SPRINTER
6	SPONTANBERGAMOT
7	ICH BIN BLUEBERRY
8	
SOUR BEERS	
9	Organic Mikkeller LAGER HELLES
10	ISKOLD CLASSIC
11	PETER & MARY PALE GOLDEN ALE
12	Vesterbro Brown Ale
13	OBSEQUIE FORYAT PALE ALE
14	KA.RLIGHED ALE
15	SINGLE HOP CITRA
16	BEERGEEK BREWERY

## WINE

Red White Orange

PIPER'S CHIPS

SODAS

FRUIT COLA

FRUIT COLA ZERO

FRUIT APPLE

FRUIT ORANGE

FRUIT RUMBA

FRUIT LEMON

FRUIT MATE

## COCKTAILS

GINTON

STIFF

PAKOMA

Cachaca Rhubarb

FIZZSPRIZZ

VODKA SODA



## RECEPTION PACKAGE

Price per person: 795 DKK excl. VAT

Venue rental (18:00-00:00) · Includes staff, cleaning, etc.

Sparkling wine and light snacks upon arrival  
Reception menu, buffet

**4 hours Full bar (18:00-22:00)**

16 taps with a variety of craft beers

Selection of 6-8 cocktails

White wine (Chardonnay) and red wine (Spanish blend)

Soft drinks, water and non-alcoholic beer

Additional open bar can be added at 100 DKK per hour, per guest

### Menu

Little gem lettuce with salmon rillettes, herbs,  
rye bread crumble and pickled celeriac

Croustade with shrimp salad, dill and roe

Tempura prawns with miso-lime mayo

Vesterhavstost cheese sticks

Onion tarts with caramelised onions

Chicken skewers with soy and sesame

Crispy bread with Ibérico ham and mushroom mayo

Large olives and red pepper drops

Roasted cauliflower florets with truffle mayo

## OPEN BAR

Price per person: 795 DKK excl. VAT

**6 hours Full bar (18:00-00:00)**

16 taps with a variety of craft beers

Selection of 6-8 cocktails

White wine (Chardonnay) and red wine (Spanish blend)

Soft drinks, water and non-alcoholic beer

Offered as an open event, meaning the venue is open to other guests

Includes cleaning and staff



Mikkeller

Beer

Baghaven