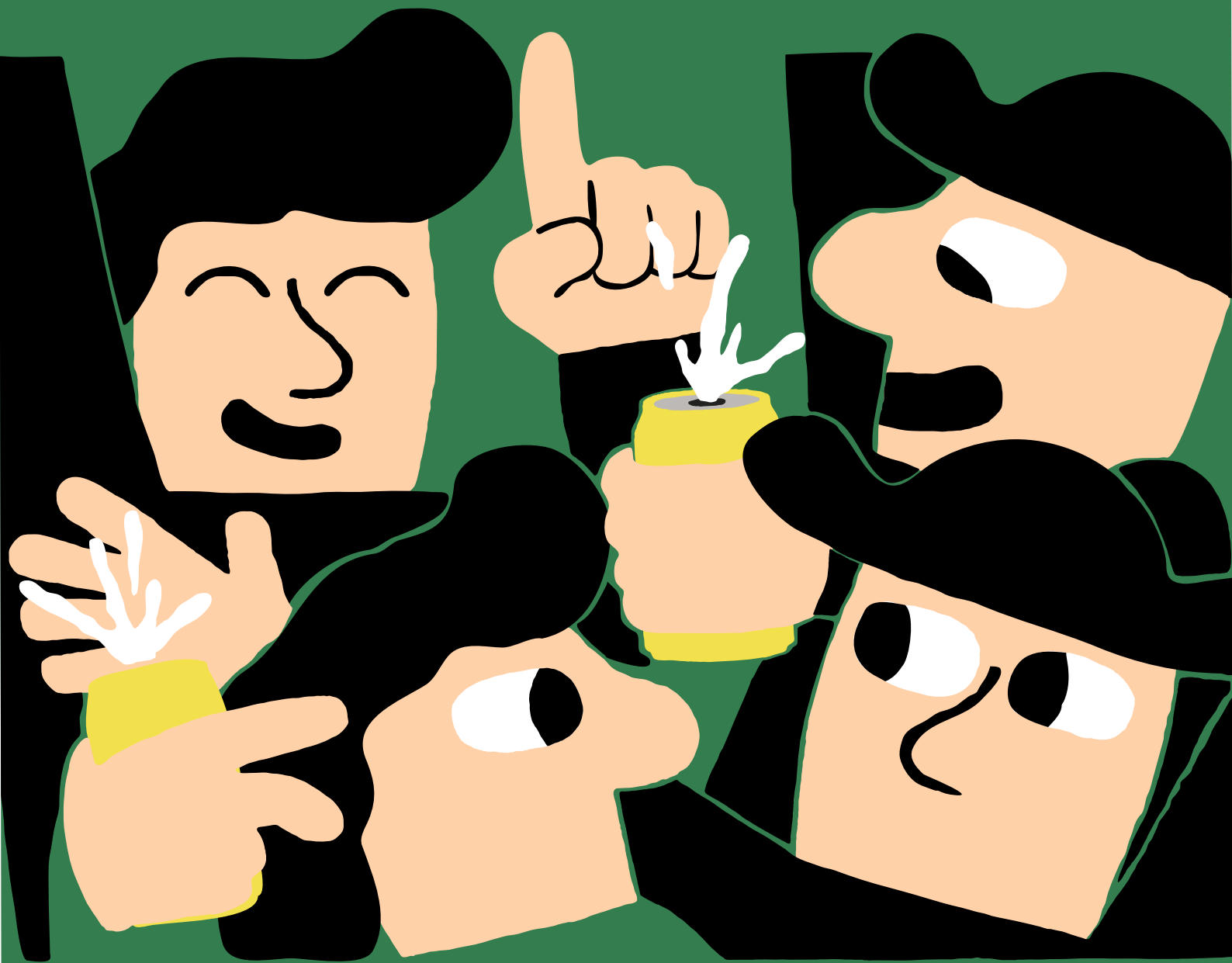


MIKKELLER VENUES



NOT YOUR USUAL COMPANY EVENT



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 drinks
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

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 drinks
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

Dessert

Eton Mess with fresh berries, coulis and crispy meringues

Beer

SOUR BEERS	
1	STAVNSBAR 7.90
2	WOLFIN 7.50
3	De Bije 6.90
4	Ruud PELS 6.50
5	VEBLERDING SPONTAN 7.50
6	SPONTAN BERGAMOT 7.50
7	ICH BIN BLUEBERRY 8.50
8	Organic Mikkelles LAGER HELLES 5.50
9	TSKOLD CLASSIC 5.50
10	PETER & MARY PALE ALE 6.50
11	Vesterbro Brown Ale 5.50
12	OPBODETE FORPAT 6.50
13	KÆRLIGHED PALE ALE 6.50
14	SINGLE HOP CITRA 6.50
15	BEEPGEEK BREWERY 7.50
16	

WINE	
Red	White
Orange	
PIPER'S CHIPS	
SODAS	
Cola	
Cola Zero	
Apple	
Orange	
Raspberry	
LEMON	
MATE	

COCKTAILS	
GINTON	
STOUT	
PACOMIA	
Cachaça Khubab	
Pineapple	
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 drinks
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
Vesterhavssost 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 drinks
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





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 Fægekroen. 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.

The bar

Mikkeller Fægekroen 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 Fægekroen. From time to time, we invite guest brewers from around the world to craft unique beers specifically for the restaurant.

Why choose Fægekroen 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 Fægekroen can offer.

EVENT OPPORTUNITIES:

COMPANY EVENT, LUNCH MEETING, TEAMBUILDING, SUMMER PARTY, CHRISTMAS PARTY



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

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

OPTION 2: MAIN COURSE & DESSERT

- or -

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, a selection of drinks, 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



ØL
FÆRGE MIKKELLER
FÆRGEKROEN

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 COFFEE COLLECTIVE COFFEE AND TEA AD LIBITUM
 FILTERED STILL AND SPARKLING WATER 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 COFFEE COLLECTIVE COFFEE AND TEA AD LIBITUM
 FILTERED STILL AND SPARKLING WATER 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





WARPIGS

MEATPACKING DISTRICT

CAPACITY: 10-60

FLÅSKETORVET 25-37, 1711

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



WARPIGS RITE IPA 7.4% 65kr	FFF BLOT OUT THE SUN IMP. STOUT 10.4% 100kr	WARPIGS CHAMPAGNE BRUS ALE WITH CHAMPAGNE YEAST 4% 60kr	WARPIGS MONDRIAN OF FILTH OATMEAL STOUT 6.3% 65kr	WARPIGS LIGHTS OUT, RICK SMOKED LAGER 6.1% 65kr
WARPIGS PATE MONGOL 60kr	WARPIGS SUBTLE LIKE AN ATOMIC BOMB SESSION ALE 3.8% 55kr	MIRKELLER BEER GEEK COCOA SNAIL IMP. STOUT 12.10% 60kr	WARPIGS CRY FOR HELP, RICK ROBUST PORTER 7.4% 70kr	WARPIGS KILLER KYLE'S GOLD NUT BROWN ALE 6.5% 65kr
WARPIGS PATCH DOWN ALE 5% 65kr	WARPIGS BIG DRUNK BICYCLE BLACK IPA 6.3% 65kr	WARPIGS BIG DRUNK BIRD DIPA 9% 70kr	WARPIGS MUSTARD TIGER BELGIAN PALE ALE 6.9% 70kr	MIRKELLER SPONTAN TRIPLE BLUEBERRY SOUR 10% 80kr
Small Beer	WARPIGS SALMON PANTS HOPPY PILSNER 5.7% 55kr	WARPIGS SMOLDERING HOLES IMPERIAL STOUT 9.6% 80kr	DOON 2015 FEEDER 78 2-YEAR LAMBIC 6.5% 75kr	



THE MENUS

PARTY MENU (LARGE)

DKK 584* / DKK 344 per person (excl. VAT)

*Includes unlimited beer, wine, and sodas for 2 hours
No spirits or drinks 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

PARTY MENU

DKK 528* / DKK 280 per person (excl. VAT)

*Includes unlimited beer, wine, and sodas for 2 hours
No spirits or drinks 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

GENERALS MENU

DKK 520 per person (excl. VAT)

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

Vegetarian options

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

Sides

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

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).



WARREN
TEXAS
Hot & fresh
made with
MIRABELL



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.

EVENT OPPORTUNITIES:

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

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.



BEER TASTING AT KOELSCHIP

Whether you are new to craft beer or a seasoned enthusiast, our guided tastings are designed to surprise and delight. vLed 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

