

MARK
Bistro & Bar

Wedding 2026



A WEDDING IN THE HEART OF COPENHAGEN

MARK Bistro & Bar warmly congratulates you on your big day and welcomes you to our atmospheric venue in the heart of Axeltorv, surrounded by iconic landmarks such as Copenhagen City Hall, Tivoli Gardens, Palads Theatre, and the Glyptotek.

Start your special day with a refreshing glass of sparkling wine on the terrace, while our talented chef and sommelier guide you on a delicious journey through seasonal dishes paired with perfectly matched wines, ensuring an unforgettable experience.

The kitchen at MARK Bistro & Bar is a modern and ambitious bistro, rooted in French techniques and high-quality, seasonal Danish ingredients.

Our flexible venue accommodates everything from intimate celebrations to larger gatherings of up to 70 guests. Whatever your wedding dreams may be, we are ready to help make your day truly special.



MARK'S EVENT SPACES

Our event spaces are situated separately but are still in close connection to MARK Bistro & Bar's à la carte restaurant.

The spaces can be easily closed off or opened to the main restaurant based on your needs and preferences. This allows you to enjoy privacy, immerse yourself in the lively atmosphere of a modern bistro, or combine both experiences during the day.

Our smaller event space accommodates 8 to 12 guests, while the larger space can be adjusted to host 25 to 55 seated guests. Together, the spaces can hold up to 65 guests.

Both spaces are tastefully furnished with wooden furniture and natural materials.





MARK

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SUGGESTIONS FOR WEDDING PACKAGES

Prices valid from January 2026

- subject to changes



RECEPTION – DKK 495.-

2 hours

House sparkling wine, wine, beer, and water
Salty snacks
3 canapés per person
Organic coffee, tea, and petit fours
Filtered still and sparkling water

WEDDING LUNCH – DKK 750.-

4 hours

Welcome sparkling wine and salty snacks
Seasonal 2-course menu
House wine, beer, and water during the meal
Organic coffee and tea
Filtered still and sparkling water

WEDDING DINNER & PARTY – DKK 1750.-

6 pm – 2 am

Welcome sparkling wine and salty snacks
Seasonal 3-course menu
House wine, beer, and water during the meal
Organic coffee, tea, and petit fours
Filtered still and sparkling water
Open bar with house wine, beer, soft drinks,
and three different cocktails

Optional Add-ons, per person

Upgrade to Champagne	DKK 50.-
Bring your own wedding cake	DKK 15.-
Wedding cake	From DKK 125.-
Petit fours	DKK 45.-
Late-night snack	From DKK 125.-

All prices are in DKK, including VAT per person

Minimum 25 people

EXAMPLE OF MENU

*Below is a sample menu showcasing what our kitchen has previously offered.
The menu will always be designed around the season.*

Starter

Beef tartare with oyster cream, pickled potatoes,
cornichons, and toasted rye crumble

Main Course

Baked North Sea cod with confit mushrooms, steamed baby leeks,
and granulated brown butter hollandaise

Dessert

En surprise with vanilla, almond, rosemary, and Calvados





CONTACT US

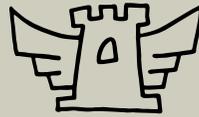
Every event is special to us, and we will do everything we can to make your celebration memorable and just as you envisioned it.

Contact us to get started:

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Booking@restaurantmark.dk

www.restaurantmark.dk



MADKASTELLET

MARK
Bistro & Bar

BREDE
 SPISEHUS

sm|ör


PETER LIEP'S
HUS

 *kilden*

BREDE
HØKER


HAVESTUEN
PETER LIEP'S
HUS

**FOOD
SPACE**

Café
Nabo


BARKASTELLET

KØBMAND & MADBODEGA
KAYS
EST. 2022

LANGELINIE PAVILLONEN

SMASK

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