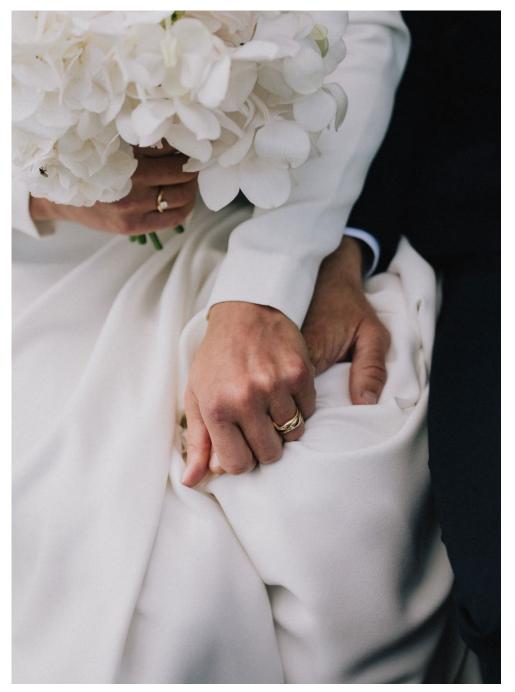
## WEDDING Bistro & Bar







### 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 Axeltory, 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 60 seated guests. Together, the spaces can hold up to 70 guests.

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





# Bistro & Bar

## SUGGESTIONS FOR WEDDING PACKAGES

Prices valid from January 2025 – subject to changes



### RECEPTION - DKK 495.-

2 hours

House sparkling wine, wine, beer, and water Savory 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 savory 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 1,750.-

6 pm – 2 am

Welcome sparkling wine and savory 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, spirits, 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.-Asti for the cake DKK 95.-Late-night snack From DKK 125.-

All prices are in DKK, excluding 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

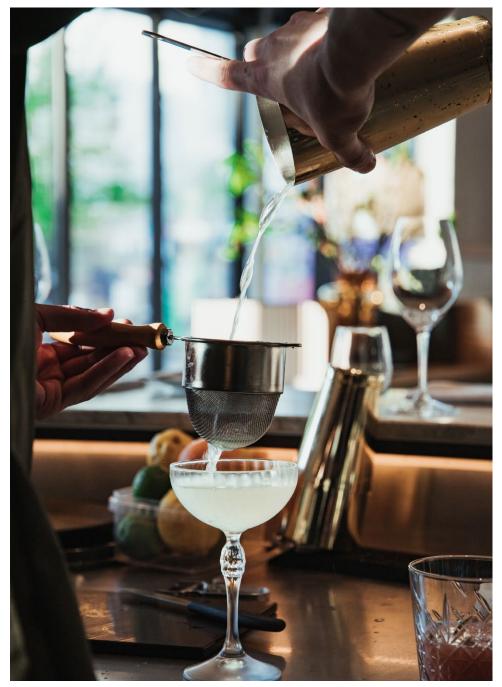
Beef tartare with oyster cream, pickled potatoes, cornichons, and toasted rye crumble

### **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:

+45 31 39 66 14

info@restaurantmark.dk



























**SMASK** 

MARK Bistro & Bar Axeltorv 3 1609 Copenhagen