



# Denmark House



## About Our *Private Events / Venue Spaces*

Denmark House, located in the heart of the Melbourne CBD, is a Danish restaurant and bar featuring a designer lounge bar, private dining and a main dining area.

With minimalist and rustic Nordic style, Denmark House is the perfect place for a variety of events, from team building to business lunches, cocktail parties to celebration dinners.

Packages can be tailored to suit your requirements.

Denmark House can accommodate groups up to 100 people.

## *Function Rooms*

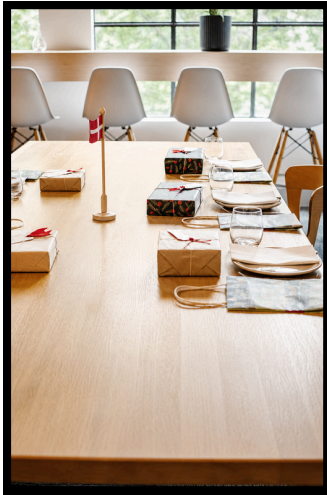
We have three different spaces which can be booked individually, or for larger functions you can reserve the entire venue.

See below for more information about each space, the types of functions they are suitable for, and the number of people they can accommodate.

## Viking Room

Our Viking Room is a semi-private dining space that offers an intimate setting for between 4-12 people. Tucked away behind our red flag wall, you will be seated around a long oak table and surrounded by club memorabilia and art.

This space is ideal for group gatherings, meetings, bookclubs, family celebrations, or any special occasion requiring a more private atmosphere.

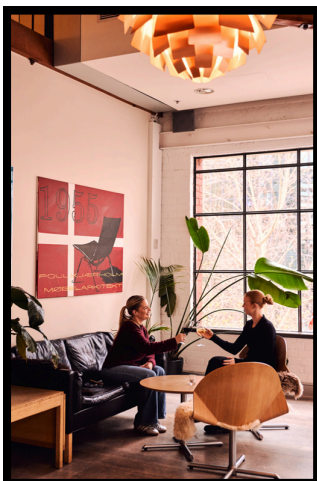


## Akvavit Bar

Our Akvavit Bar is fitted out with elegant Danish design furniture and large windows overlooking busy Little Bourke Street and in summer shaded by leafy green trees.

This space is perfect for smaller social gatherings or events, and the comfortable seating and lively bar area offer a cozy environment for guests to relax and mingle.

The bar can fit up to 20 people seated and 40 people standing.



## Dining Room

Our dining room offers a warm and inviting atmosphere, perfect for hosting any occasion. With elegant Danish décor, this spacious room accommodates a variety of seating and/or standing arrangements. The high ceilings and large windows lining the walls allow natural light to stream in during the day, while the warm, ambient lighting creates a 'hyggelig' and welcoming atmosphere for evening functions.

Our dining room can fit up to 70 people seated and 90 standing.



## Full Venue

You can also book out our full venue for an exclusive experience of Denmark House. This option can include any or all of the spaces listed above, and is ideal for hosting larger groups or private gatherings. The space is versatile and can be tailored to suit a variety of events, from formal banquets to corporate functions. We will assist you in planning every detail and customising the space to meet your needs.

Our venue can fit up to 90 seated and 100 people standing.

---



# About Our Seasonal Canapé Packages

All canapés are prepared using **seasonal ingredients**, with menus that change throughout the year to ensure freshness, quality, and peak flavour.

This is a perfect option for corporate events, bar events and networking events.

Suitable for 35 - 90 people.

**3 Canapés  
Per Person:  
\$32 pp**

Choose Any 3  
Canapés - Hot or  
Cold Mix

**4 Canapés  
Per Person:  
\$40 pp**

Choose Any 4  
Canapés - Hot or  
Cold Mix

**5 Canapés  
Per Person:  
\$48 pp**

Choose Any 5  
Canapés - Hot or  
Cold Mix

**6 Canapés  
Per Person:  
\$56 pp**

Choose Any 6  
Canapés - Hot or  
Cold Mix

## COLD CANAPÉ

Shrimp Toast, Chili-Lime Mayo

Ratatouille Crisp Tartlet, Basil Oil, Whipped Feta

Fish Salad Canapé, Dill Cream, Pickled Cucumber, Rye Crisp

Cold Poached Chicken, Herb Cream, Pickled Onion, Bacon

## HOT SUBSTANTIAL

Pork Belly Slider, Apple Slaw, Mustard Mayo

Wild Mushroom Arancini, Parmesan, Truffle Aioli

Rockling Bites, Crisp Batter, Lemon Aioli

Gourmet Hot Dog, Mustard, Pickle, Crisp Onion

## UPGRADES

Oysters at Market Price

French Fries with Remoulade \$8 pp

Cheese Station \$15 pp

Coffee, Tea and Danish Pastries \$15 pp

One Akvavit \$10 pp

# About Our *Smørrebrød* Lunch

Smørrebrød is the Danish word for the open sandwich, a traditional Danish lunch dish consisting of rye bread with a variety of toppings and garnishes.

These are a great option for introducing people to Danish cuisine, as guests can try several different sandwiches and share if they wish.

Smørrebrød is typically enjoyed with beer and akvavit. Please enquire about our beverage packages.

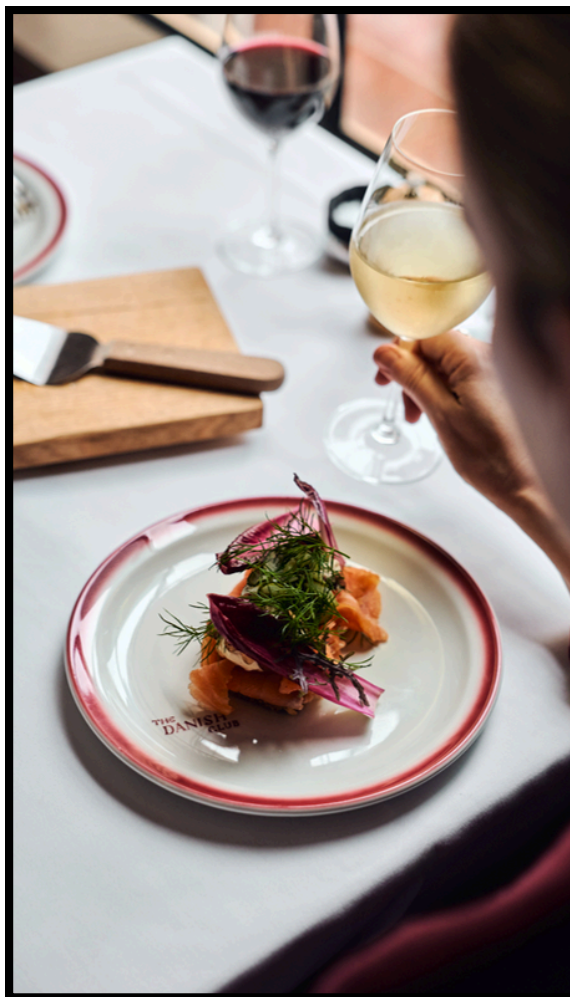
À la carte lunch bookings of **10 to 70 guests** can choose one of the below packages. Sandwiches can be selected from our lunch menu, or you may let us curate a selection for you.

## Set Packages

2 Smørrebrød - \$30 pp

3 Smørrebrød - \$44 pp

4 Smørrebrød - \$58 pp



## Upgrades & Sides

French Fries with Remoulade - \$10 pp

House Salad - \$8 pp

Coffee, Tea & Danish Dessert or Pastries - \$18 pp

One Akvavit - \$10 pp



---

# About Our *Set Dinner* Menu

A curated seasonal Nordic dining experience inspired by Danish tradition and modern technique. **Important:** The entire table must choose the same menu for the 3-course option.

## THREE COURSE MEAL - \$65 PP

### **STARTER** (*choose one for the whole group*)

Cold-Smoked Salmon Horseradish, Citrus Cream, Cucumber, Dill, Toasted Almond

Chicken & Pork Terrine Red Currant Compote, Pickled Pear, Mustard Cream, Rye Crumb

Roasted Pumpkin Soup (*seasonal*) Whipped burrata, Brown Butter, Toasted Pumpkin Seeds, Pickled Pumpkin

Beetroot Tartare, Goat cheese, Walnuts, Chives, Herb Oil (V)

### **MAIN COURSE** (*choose one for the whole group*)

Slow-Roasted Pork Belly, Braised Red Cabbage, Caramelised Apple, Pickled Mustard Seeds, Crackling, Pork Jus

Rostbiff (Roast Beef) Celeriac Purée, Roasted Jerusalem Artichokes, Lingonberry, Juniper Jus

Market Fish of the Day, Lemon Freekeh, Braised Leek, Beurre Blanc, Dill Oil

Braised Beef Check, Parsnip purée, Roasted Root Vegetables, Lingonberry Glaze

Roasted Cauliflower, Celeriac Purée, Hazelnuts, Herb Oil (V)

*All Mains Served with Seasonal Greens & Butter Potatoes*

### **DESSERT** (*choose one for the whole group*)

Risalamande - Classic Danish Rice Pudding, Cherry Sauce, Toasted Almonds

Gâteau Marcel - Rich Chocolate Cake, Lemon Sorbet, Glögg-Macerated Berries

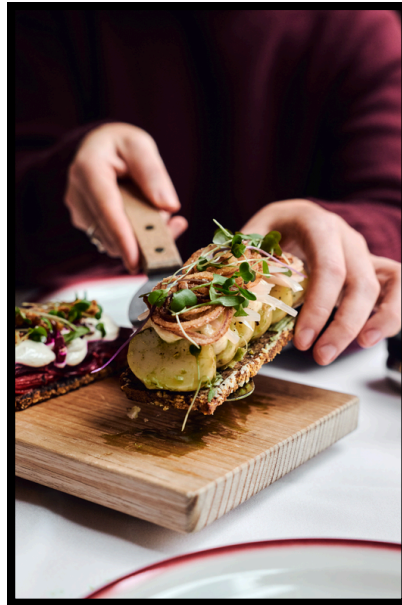
Marcipan Cake - Soft Almond Sponge, Whipped Cream, Nordic Wild Berries, Berry Coulis

---

# About Our *Shared Table Banquet*

A generous family-style Nordic feast designed for groups, celebrations, and shared dining.

Guests enjoy a selection of dishes served to share across the table. The table may choose **two starters and two mains**, which are served family-style.



## DELUXE \$90 PP

A generous family-style Nordic feast designed for groups, celebrations, and shared dining.

Guests enjoy a selection of dishes served to share across the table. The table may choose **two starters and two mains**, which are served family-style.

### **STARTER (choose two for the whole group)**

Cold-Smoked Salmon Horseradish, Citrus Cream, Cucumber, Dill, Toasted Almond

Chicken & Pork Terrine, Red Currant Compote, Pickled Pear, Mustard Cream, Rye Crumb

Roasted Pumpkin Soup (*seasonal*) Whipped burrata, Brown Butter, Toasted Pumpkin Seeds, Pickled Pumpkin

Beetroot Tartare, Goat Cheese, Walnuts, Chives, Herb Oil (V)

### **SHARE MAIN COURSE (choose two for the whole group)**

Slow-Roasted Pork Belly, Braised Red Cabbage, Caramelised Apple, Pickled Mustard Seeds, Crackling, Pork Jus

Rostbiff Celeriac Purée, Roasted Jerusalem Artichokes, Lingonberry, Juniper Jus

Market Fish of the Day, Lemon Freekeh, Braised Leek, Beurre Blanc, Dill Oil

Braised Beef Cheek, Parsnip Purée, Roasted Root Vegetables, Lingonberry Glaze

Roasted Cauliflower, Celeriac Purée, Hazelnuts, Herb Oil (V)

*All Mains Served with Seasonal Greens & Butter Potatoes*

**SHARE DESSERT (choose one for the whole group)**

Risalamande Classic - Danish Rice Pudding, Cherry Sauce, Toasted Almonds

Gâteau Marcel - Rich Chocolate Cake, Lemon Sorbet, Glögg-Macerated Berries

Marcipan Cake - Soft Almond Sponge, Whipped Cream, Nordic Wild Berries, Berry Coulis

**TO SHARE UPGRADES**

Oysters – Market Mprice

Pre-Dinner Canapés – \$7 Each, Seasonal Nordic Bites by the Chef

Selection of Danish Cheeses, Crispbread & Seasonal Compote

Mini Smørrebrød Selection

---

## About Our *Beverage Packages*



## CLASSIC

2 hours \$55 | 3 hours \$75 |  
4 hours \$85

### Wine

Sevita Prosecco, King Valley,  
VIC

Yarran Chardonnay,  
Riverina, WA

Magarey Lane Shiraz,  
Limestone Coast, SA

### Beer

Carlsberg tap beer

Light beer

### Non-Alcoholic

Mineral water, juices and  
soft drinks

## PREMIUM

2 hours \$75 | 3 hours \$95 |  
4 hours \$105

### Sparkling Wines

Sevita Prosecco, King Valley,  
VIC

**White**  
*Choose one*

Heidenreich Chardonnay,  
Barossa, SA

Claymore Riesling, Claire  
Valley, SA

**Red**  
*Choose one*

Hare Raising Pinot Noir,  
Yarra Valley, VIC

Sevita Shiraz, Heathcote,  
VIC

Halley & Lex Cabernet  
Sauvignon, Margret River,  
WA

### Beers

Carlsberg tap beer

Light beer

Cider

### Non-Alcoholic

Mineral water, juices and soft  
drinks

## DELUXE

2 hours \$85 | 3 hours \$105 |  
4 hours \$115

### Sparkling wines

Sevita Prosecco, King Valley,  
VIC

Georg Jensen Hallmark  
Cuvée, TAS

### White

Heidenreich Chardonnay,  
Barossa, SA

Claymore Riesling, Claire  
Valley, SA

### Rose

Fenetre Lavande Rose,  
Limestone Coast, SA

### Red

Hare Raising Pinot Noir,  
Yarra Valley, VIC

Sevita Shiraz, Heathcote,  
VIC

Halley & Lex Cabernet  
Sauvignon, Margret River,  
WA

### Beers

Carlsberg tap beer

Light beer

Cider

### Non-Alcoholic

Mineral water, juices and soft  
drinks

Coffee and tea station

## UPGRADES

Cocktail on arrival from \$18 pp - Akvavit from \$10 pp

---

# Terms and Conditions

Final numbers and payment must be done in full 1 week prior to the event. Any additional cost must be settled on the day. Denmark House reserves the right to settle any outstanding amount on the credit card provided. You can increase your numbers by maximum 10 up until 2 days prior; any decrease in numbers will not be refunded. Any additional costs on the day of the function must be settled on that day.

Catering requirements and dietaries must be finalised within four weeks of the function. If food choices are not finalised in that timeframe, the choices will be made by the kitchen team to accommodate ordering and preparation. There will be no dietary changes available on the day. Function duration is a maximum of 4 hours. Lunch events must finish the latest 4pm with premises vacated by 4.30pm. Evening functions must vacate by 11:30pm. Due to industry penalty rates a surcharge of \$50 per 15 minutes will be charged for all events, which do not vacate by midnight. Unless otherwise arranged you will have access to the venue 45min prior to your guests arrival. Prior notice is required should you choose to leave goods or equipment in the premises outside these times.

Cancellation policy, If less than 4 weeks notice your deposit will be non-refundable. Any cancellations made less than 7 days or less prior to the date of the function. not only will the client lose the entire deposit but also in addition pay up to 50% of the estimated spend. The same conditions apply for changing of the date.

Denmark House accepts cash, EFT, bank cheque, VISA, Mastercard and AMEX. A 1.65% surcharge applies for credit cards payments. Prices are as quoted and including of GST.

The client accepts responsibility for the costs for any equipment, furniture or fittings damaged by guests. Denmark House accepts no responsibility for any loss or damage to the property of any guest.

The client agrees to conduct any function in an orderly manner, respecting the right of the staff and other guest of the Club. All conduct must be in full compliance with all applicable laws. No glass, bottles or alcohol must leave the premises. Denmark House is a smoke and vape free venue. We do not tolerate any abusive behavior, and Denmark House management reserves the right to vacate any guest or member at any given time.

I/We hereby acknowledge having read and understood the Terms and Conditions of Denmark House

Name in print: .....

Signed: .....

Date: .....

---

[www.denmarkhouse.com.au](http://www.denmarkhouse.com.au)  
[info@denmarkhouse.com.au](mailto:info@denmarkhouse.com.au)  
L3 428 Lt Bourke Street, Melbourne  
Tel : 03 9600 4477