

# BANQUET AT SØLYST

PRIVATE DINING / BIRTHDAY / ANNIVERSARY / COCKTAIL PARTY

*Sølyst is a unique Country Manor with stunning views of the sea, and it is privileged by a strong team of professionals, who are all dedicated to making your event as extraordinary, relaxed and memorable as possible.*

*That is why the chefs only use the best ingredients in the kitchen, the waiters set the tables traditionally with the finest silver, porcelain and crystal, and professionally tend to the desires and wishes of your guests with a kind attitude and immaculate attention to detail. Together, the team strives to make your dreams come true in our magical surroundings.*

*We can tailor your event down to the most minuscule of details. Down below you can find some of our popular choices. Anything is though possibly, so please do not hesitate to ask.*

*Welcome to Sølyst – the Royal Shooting Range!*



  
SØLYST  
DEN KONGELIGE SKYDEBANE

# HISTORIC BACKGROUND OF SØLYST

*Sølyst's history dates back to 1507, when King Hans had Hvidøre Kongsgård (the king's mansion in Hvidøre) build. Across the centuries, the estate has had a number of notable owners: One of Sølyst's more prominent owners was Heinrich Ernst Schimmelmann (1776-1831), who served as Minister of Finance and Commerce as well as Foreign Minister. During Schimmelmann's tenancy, Sølyst became a "place of social gathering for all, whose minds had been blessed with the truths of art and science".*

*On the death of his first wife, who is commemorated at a spring in the park, Schimmelmann married Charlotte Schubart - a lady with an exceptional talent for socialising - and their home became a focal point for statesmen, diplomats, business magnates and artists of all kinds. Amongst the artists who frequently visited Sølyst and added lustre to Charlotte Schimmelmann's gatherings were Denmark's national (and revered) poet, Adam Oehlenschläger and the sculptor, Bertel Thorvaldsen. Oehlenschläger gathered both pleasure and inspiration from his visits.*

*Sølyst has since been owned by various representatives of Denmark's political and business elite and its salons have been graced by many artists who have drawn inspiration or enjoyed tonic relaxation, not least two of her great authors, Johan Ludvig Heiberg and Hans Christian Andersen. In 1948, it was bought by the Royal Shooting Society, since when it has been the society's domicile and - true to its heritage - the setting for the society's festive occasions, social gatherings and ceremonial shooting contests.*

*The Royal Copenhagen Shooting Society and Danish Brotherhood keep more than 2.000 painted shields at Sølyst. Throughout the centuries, these shields have been donated to the Society upon an individual's acceptance into the brotherhood. The motives are varied and many of the country's foremost artists have painted these shields, which are considered a unique cultural heritage worthy of preservation.*

*In 2010, Her Majesty the Queen of Denmark and His Royal Highness the Prince Consort inaugurated the Sølyst Shield Museum, which houses the largest collection of oil paintings on wood.*





## APÉRITIF

*We welcome you and your guests in the Royal Hall, where our waiters will take your coats, and offer you an apéritif. A popular setting for receiving guests is our Garden Room. It enjoys spectacular views of the park and sea, and it is more so connected to the Royal Hall and terrace.*

CRÉMANT FROM  
CHAMPAGNE FROM  
WINE FROM  
SØLYSTS SALTED SNACKS  
SØLYSTS DELUXE SNACKS  
FRUIT BY THE SEASON

DKK 599 PER BOTTLE  
DKK 850 PER BOTTLE  
DKK 599 PER BOTTLE  
DKK 150 PER PERSON  
DKK 250 PER PERSON  
DKK 150 PER PERSON



## TOUR OF SØLYST

*Experience the Country Manor, its more than 500 years of history, and traditions by following a knowledgeable tour guide. The tour can take place prior to the dinner is being served.*

*Around 30 minutes.*

## SHOOTING

*Since Sølyst house the Royal Shooting Range, it is possible to try it out during your reception. The shooting is done from our Pergola, and it is therefore not dependable on the weather. A shooting usually takes between 1 and 2 hours.*

SHOOTING ON THE ROYAL SHOOTING RANGE 1-2 HOURS DKK 6.800

SHOOTING ON THE ROYAL SHOOTING RANGE DKK 15.000

– UP TO 25 GUESTS

INCLUDING SNACKS AND CHAMPAGNE DURING SHOOTING



## TABLE SETTING

*Setting the perfect table is a skill. Please let us know what you desire so we can find the best fit. The tables are set with a large collection of silver, porcelain from Royal Copenhagen and crystal from Riedel and Spiegelau.*

RENTING GOLD CHAIRS FOR LARGER EVENTS	DKK 85 PER CHAIR
SØLYST PLACE CARDS & ESCORT CARD	DKK 25 A PIECE
CALLIGRAPHY WRITTEN NAMES ON NAME CARD/ESCORT CARD	DKK 35 A PIECE
FLOWERS OF THE SEASON FOR THE TABLES BY HOLLY FLOWER STUDIO	DKK 60 PER PERSON

## WINE CELLAR

*We store wines in many different price ranges and from a diverse selection of regions and districts. The most essential for us is to pair suitable wines with the individual courses. We do more so offer wine menus that have been combined by our Sommelier and matched to the selected courses, as well as non-alcoholic wines, and juice menu.*

WINES FRA	DKK 599 PER BOTTLE
CORKAGE PER BOTTLE	DKK 599 PER BOTTLE
NON-ALCOHOLIC WINES	DKK 599 PER BOTTLE
JUICE MENU	DKK 275 PER PERSON
3-COURSE WINE MENU	DKK 850 PER PERSON
4-COURSE WINE MENU	DKK 950 PER PERSON
5-COURSE WINE MENU	DKK 1.050 PER PERSON

## GASTRONOMY

*Our chefs create menus based on the Nordic Kitchen, where the season dictates the ingredients. Your inputs are though more than welcome, and our Head Chef will be happy to accommodate your wishes. Sølyst's kitchen team is led by Sylvester Andersen, who has several years of experiences from Michelin restaurants both national and international.*

3-COURSE MENU	DKK 895 PER PERSON
4-COURSE MENU	DKK 995 PER PERSON
5-COURSE MENU	DKK 1.095 PER PERSON
MAIN COURSE WILL BE SERVED TWICE	
CHILDREN'S PLATE AND A DESSERT	DKK 500 PER PERSON
CATERING FOR PHOTOGRAPHERS/MUSICIANS	DKK 425 PER PERSON



## COFFEE & AVEC

*We serve our coffee and tea traditionally in our Saloons after Dinner. Our Pastry Chef makes divine sweets to accompany your coffee and tea serving, and it is popular to offer an avec (like a Cognac or a sweet liquor) to end the meal.*

SØLYST COFFEE BLEND & TEA	DKK 60 PER PERSON
SØLYST COFFEE, TEA & SWEETS	DKK 125 PER PERSON
AVEC (3 CL.)	DKK 100 PER PERSON



## SØLYST BAR

*Our competent bar manager, Lasse Skov and his team, make the party go on, at high level.*

SØLYST BAR FOR 2 HOURS (Beer, wine, sodas & long drinks)	DKK 450 PER PERSON
SØLYST COCKTAIL BAR FOR 2 HOURS (Beer, wine, sodas, long drinks & cocktails)	DKK 550 PER PERSON
PRICE PER SUBSEQUENT HOUR	DKK 225 PER PERSON

## BAR PRICES

*It is of course also possible to open the bar and pay after consumption. Here is an overview of our bar prices.*

SODA	DKK 45
JUICE	DKK 45
JUICE (PITCHER)	DKK 100
BOTTLED BEER & DRAFT BEER	DKK 50
STANDARD LIQUOR POURS (3 CL.)	DKK 80
BOTTLE OF WINE FROM	DKK 599

## DANCE FLOOR

*A great party usually includes music and dancing. Since the old original floors are quite vulnerable in the Music Saloon, do we protect them by laying an additional floor on top. An added cost must therefore be expected.*

COST FOR DANCEFLOOR IN THE MUSIC SALON	DKK 6.500
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## LATE NIGHT SNACK

*Night food is popular after an evening on the dancefloor. Here a selection of some of our favourites:*

MINI SLIDERS (3 PIECES PER PERSON)

DKK 175 PER PERSON

TRADITIONAL DANISH CUTS WITH

DKK 200 PER PERSON

BREAD & BUTTER

HOTDOG STAND OR OTHER FOOD TRUCKS FROM

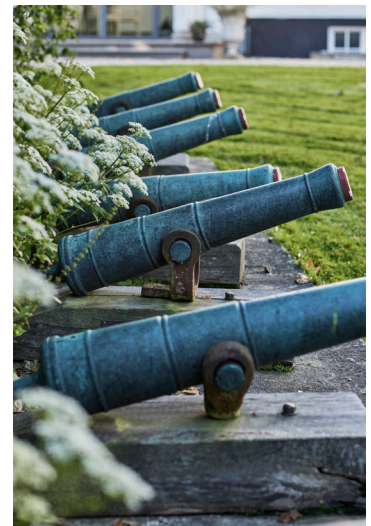
DKK 275 PER PERSON

## OPEN ALL NIGHT

*Sølyst does not need to close before you wish it to. An additional fee is though added after 2am of DKK 3.500 per hour.*

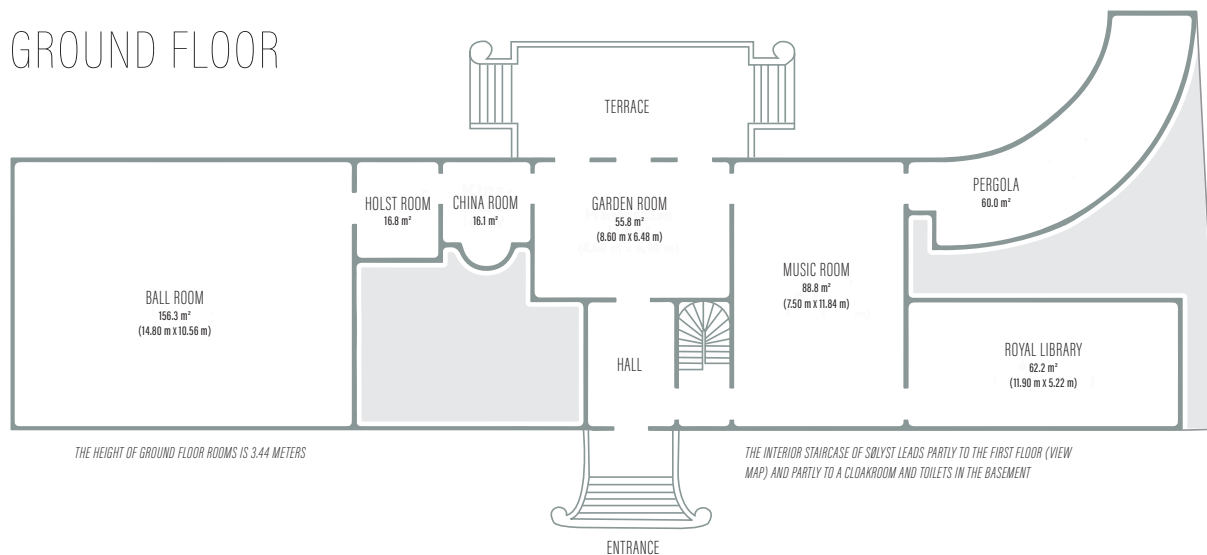
*Do you have any requests or wishes not already listed, then please do not hesitate to call us, as we would be more than happy to help in planning your dream wedding.*

*We look very much forward welcoming you at Sølyst!*



# ROOMS

## GROUND FLOOR



## FIRST FLOOR

