



*The Setting for
Your Special
Occasion*

Parties & Events

HOSTRUPS
Hotel & Restaurant
Tønder EST. 1850

Hostrups Hotel & Restaurant

Choose your menu, for your next event.
Prices include table cloth, napkins, candles and flowers.

WINTER

December - January - February

Starters

Baked Cod – Kale – Clam Sauce	145 DKK
Smoked Salmon – Cauliflower – Noilly Prat Sauce	145 DKK
Lobster Soup – Lobster Syrup – Herbal Veil	125 DKK
Chicken Terrine – Egg – Herb Mayo – Salad	125 DKK

Main Courses

- All main courses includes potatoes of the season

Beef Brisket – Cauliflower – Mushrooms – Parsnip	285 DKK
Veal Culotte – Parslet Root – Onion – Red Wine Sauce	285 DKK
Roast Beef Tenderloin – Winter Greenery – Thyme Sauce	385 DKK

Desserts

Apple Trifle	115 DKK
Chocolate Cake – Caramel – Saved Berries – Vanilla Ice Cream	115 DKK
Cheese Plate – Sweet – Biscuits	125 DKK

SPRING

March - April - May

Starters

Asparagus – Shrimps – Hollandaise	145 DKK
Smoked Salmon – Cauliflower – Noilly Prat Sauce	145 DKK
Chicken Terrine – Egg – Herb Mayo – Salad	125 DKK

Main Courses

- All main courses includes potatoes of the season

Pan Fried Hake – Young Vegetables – Beurre Blanc Sauce	365 DKK
Veal Culotte – Celery – Onion – Red Wine Sauce	285 DKK
Roast Beef Tenderloin – Seasonal Vegetables – Thyme Sauce	385 DKK

Desserts

Lemon Curd – Berries – Cream	115 DKK
Rhubarb – Oat Crumble – Crème Anglaise	115 DKK
Chocolate Cake – Caramel – Berries – Vanilla Ice Cream	115 DKK
Cheese Plate – Sweet – Biscuits	125 DKK



SUMMER

June - July - August

Starters

White Fish Ceviche – Herb mayo – Croutons – Salad	125 DKK
Smoked Salmon – Fennel – Celery – Noilly Prat Sauce	145 DKK
Chicken Terrine – Egg – Herb Mayo – Salad	125 DKK

Main Courses

- All main courses includes potatoes of the season

Pan Fried Hake – Young Vegetables – Beurre Blanc Sauce	365 DKK
Chicken Balottine – Carrot – Mushroom	285 DKK
Veal Culotte – Cauliflower – Onion – Red Wine Sauce	285 DKK
Roast Beef Tenderloin – Seasonal Vegetables – Thyme Sauce	385 DKK

Desserts

Cheesecake – Digestive – Berry Sorbet	115 DKK
Licorice – Raspberry – Crisp	115 DKK
Panna Cotta – Apple – Berries	115 DKK
Cheese Plate – Sweets – Biscuits	125 DKK

AUTUMN

September - October - November

Starters

White Fish Ceviche – Herb Mayo – Croutons – Salads	125 DKK
Smoked Salmon – Fennel – Celery – Noilly Prat Sauce	145 DKK
Chicken Terrine – Egg – Herb Mayo – Salad	125 DKK
Lobster Soup – Lobster Syrup – Herb Veil	125 DKK

Main Courses

- All main courses includes potatoes of the season

Baked Cod – Chanterelle – Spinach – Sauce Nage	365 DKK
Chicken Balottine – Carrot – Mushroom	285 DKK
Veal Culotte – Cauliflower – Onion – Red Wine Sauce	285 DKK
Roast Beef Tenderloin – Seasonal Vegetables – Thyme Sauce	365 DKK

Desserts

Cheesecake – Digestive – Berry Sorbet	115 DKK
Rhubarb – Oat Crumble – Creme Anglaise	115 DKK
Panna Cotta – Apple – Berries	115 DKK
Cheese Plate – Sweets – Biscuits	125 DKK



COFFEE & SWEETS

Coffee & tea	38 DKK
Avec 4 cl. - Cognac & Bailey	75 / 95 DKK
Cookies	45 DKK
Marzipan Wreath Cake	55 DKK
Chocolate	45 DKK

RECEPTION

Aperitif & beverages	195 DKK
- Sparkling Wine, Coffee, Water, Soda & Beer	
Snacks (Choose 1, 2 or 3 variants)	35 / 65 / 75 DKK
- Salted almonds, Chips with mayo, Green Olives	
Canapé	30 DKK
- Tuna mousse, Chicken salad, Ham salad (each)	

BEVERAGES

Soda & Beer	40 / 45 DKK
Winemenu	295 DKK
- Included Water, Soda & Beer ad libitum	
House Wine	295 DKK

LATE NIGHT SNACK

Build self Hotdogs	75 DKK
Build self Burger	125 DKK
Charcuterie Board	145 DKK
Soup	125 / 145 DKK
Filled Croissants	125 DKK

BAR

Bar Setup	From 175 DKK
- 3 kinds of Cocktails, 2 kinds of Beer and Soda	

ACCOMMODATION

Room included Breakfast	From 1095 DKK
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Terms & conditions

Persons

Minimum 15 paying guests

Rent of premises

Events with fewer than 20 guests have to pay 1495.00 DKK to rent a premises

Prices

All prices are incl. 25% moms and applies until 31.12.2024

All prices are pr. person

We reserve the right for typos, tax and price increases.

Cancellation

“The entire event can be canceled free of charge no later than 30 days before arrival. If the event is canceled after this deadline, Hostrups Hotel will charge 50% of the agreed amount. (Only valid upon receipt of confirmation).

If the arrangement is canceled less than 7 days before arrival, 100% of the event price must be paid.

Rooms in connection with an event must be booked by name before 14 calendar days before the event takes place. As long as the rooms are not booked under a specific name, they will be released for sale, regardless of whether the reservation initially included all of the hotel's rooms.

The number of guests is binding for the last 7 days before the event takes place. Changes during this binding period may be subject to a fee.

Meals and drinks for musicians or other performing persons are settled according to current prices.

Read more in our terms and conditions: <https://hostrups-hotel.dk/wp-content/uploads/2023/01/Booking-terms-DA.pdf>