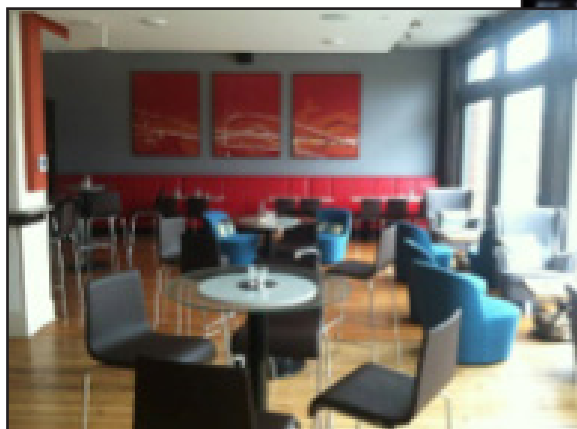


DENMARK

Events 2018

At heart of Columbus' gathering and entertainment centers is an adventurous craft cocktail lounge. Climb the stairs up to the 2nd floor of 463 N High St. and you arrive in a sleek, open bar which looks through vintage floor-to-ceiling windows over bustling High Street and the striking Greater Columbus Convention Center – welcome to

DENMARK



Our mission is to provide guests exciting cocktails and delicious small bites - fondly remembered and eagerly anticipated. A passionate staff of bartenders and chefs pursue this mission using fresh, custom ingredients with innovative techniques. The seasonal cocktail list is supported by an array of Ohio beers and ciders along with a select collection of wines. To compliment the beverages and enhance the evening, Denmark has a menu of flatbreads and sharable plates, featuring charcuterie meats, cheeses and housemade pickles, spreads and desserts.

Parties of 8 or more can reserve tables and sections in DENMARK's lounge for gatherings and events. The entire space can be reserved exclusively for larger receptions, parties and weddings – inquire at info@denmarkonhigh.com for pricing and other information.

The Secret Cellar



While the public can revel in the second lounge, DENMARK features a private cellar level. Our event space, the Secret Cellar, can accommodate anywhere from 15 to 50 guests in an exclusive, sophisticated setting. Two rooms comprise the Secret Cellar - one featuring a full-service bar and handsome buffet, the other an open space set up to suite your event with ensuite restrooms and an array of audio/visual capabilities. The two rooms are reserved together for most events. The space's furniture, lighting and A/V can be arranged for many occasions - from board meetings to cocktail parties. DENMARK's Secret Cellar is available to you for private events, day or night.

Event Types

Denmark has successfully hosted many types of events, including:

- Cocktail Parties
- Engagement Parties
- Surprise Birthdays
- Bachelorette Parties
- Mixology Lesson
- Holiday Parties
- Speaking Engagements
- Company Staff Parties
- Board Meetings
- Workshops
- Retreats
- Craft & Fitness Lessons

Pricing

Denmark Lounge

Tables or sections in Denmark's upstairs lounge can be booked upstairs during regular business for parties, including catering and beverage packages, without minimums or fees. We typically require a minimum of 8 people to make a reservation for the DENMARK lounge. Smaller groups may make a reservation with us if they have a particular pre-order for food or drink (or experience, like a mixology lesson) but otherwise, should feel free to walk in.

Denmark Buy-outs

The entire DENMARK lounge upstairs can be bought-out for special events like weddings, non-profit galas and corporate parties. Please contact us directly for a quote and to begin the event planning process.

Secret Cellar

For private events, the Secret Cellar is available Monday – Saturday, excluding certain holidays. Rentals can be secured by meeting a minimum purchase total for the whole party. The purchases minimum is the total food and drink purchases before gratuity, for all event guests - the host client and their guests. Tax is included in the minimums. All rental prices are based on a 2-4 hour experience. A gratuity of 20% is applied for all host orders. For days and times other than these inquire at info@denmarkonhigh.com.

Weekday Mornings or Afternoons.....	\$500
Weekday Evenings.....	\$700
Weekend Mornings or Afternoons.....	\$700
Weekend Evenings.....	\$900

Both DENMARK and the Secret Cellar are available for booking.

Contact Garry and Sean at:

info@denmarkonhigh.com

Bar Options

Open/Hosted Bar

- Guests order off of our regular menu
- We can tailor a menu to suit your event needs
- Drinks are charged to the host based consumption with 20% gratuity added to the total beverage charge.
- An example of our standard event menu is provided at the end of this document.

Standard Bar

(\$9 per cocktail)

- A selection of beers & wines
- Non-alcoholic beverages
- Mixed drinks made with our premium well
- Plus these classic cocktails:

Moscow Mule
Dark & Stormy
Sloe Gin Fizz
French 75

Champagne Cocktail
Gin & Tonic
Mojito
Margarita

Pimm's Cup
Bourbon Buck

Premium Bar

(\$11 per cocktail)

- A selection of beers & wines
- Non-alcoholic beverages
- Mixed drinks made with our premium well or middle shelf liquors
- All classic cocktails in the Standard Bar Package
- Plus these classic cocktails:

Cosmopolitan
The Bee's Knees
Daiquiri
Martinez

Side Car
Aviation
Negroni
Vieux Carre

Old Fashioned
Manhattan
Sazerac

Ultimate Bar

(\$13 per cocktail)

- A selection of beers & wines
- Non-alcoholic beverages
- Mixed drinks made with our premium well, middle shelf, or top shelf liquors
- All classic cocktails in the Standard & Premium Bar Packages
- Plus these signature cocktails:

Blue Mule
Black & Blue Manhattan

Stairway to Nowhere
Pear-a-dise

Tijuana Strawberry
The Written Word

Punch Bowls

A great option to start the night and welcome your guests may be a punch specially created for your gathering. It can be a great way to quickly get the party going, treat your friends and colleagues to a custom bit of hospitality and add a memorable touch to your event.

Choose your base Liquor:

- Vodka
- Rum
- Gin
- Whiskey
- Brandy
- Tequila

Choose a Flavor Profile:

- Classic & Bubbly
- Tropical & / or Tiki
- Seasonal Fruits & Herbs
- Coffee or Tea Based

Standard

made with our premium well liquor & liqueurs

\$60 / 15 servings

\$100 / 30 servings

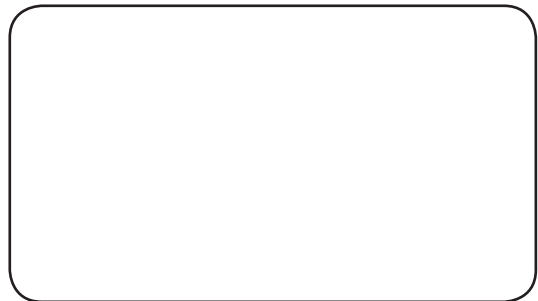
We will assemble a beautiful punch bowl and either provide you the means to serve it yourself, as a part of the host experience, or the bartender will happily provide the service.

Deluxe

crafted with premium spirits & Custom flavors

\$75 / 15 servings

\$120 / 30 servings



Toasts & Bottles

For birthdays, engagements and deals well-sealed, a champagned toast is occasionally called for. Starting at \$5/person, we can make a lovely opportunity for toasting and celebrating with genuine champagne.

Food Options

Here we suggest a variety of packages including our most crowd-pleasing options, designed for a variety of events and audiences. You are more than welcome to create your own menu entirely of a la carte selections, listed after.

Casual Party

(\$10 per guest)

Perfect for informal happy hours and after-parties
(available in the DENMARK Lounge only)

Choose 1:

- Hummus, Pita & Vegetables
- Tortilla Chips, Salsa, & Guacamole

Choose 2:

- Cheese Flatbread
- Pepperoni Flatbread
- Italian Sausage & Mushrooms Flatbread
- Salami & Red Bell Pepper Flatbread
- Chorizo & Poblano Flatbread
- Pork BBQ Flatbread
- Fungi Flatbread
- Bacon Shallot Flatbread
- Cubano Flatbread

Choose 1:

- Garlic Parm Kettle Chips
- Sweet Potato Chips
- Spiced Pretzles

Classic Hors d'Oeuvres Reception

(\$12 per guest)

Choose 3:

- Seasonal Dips w/ Crudites
- Pimento Cheese Spread
- Cheese Board
- Fresh Fruit w/ Vanilla-Orange Dip
- Antipasti Platter
- Salsa, Guacamole & Tortilla Chips
- Local Snacks (chips, sweet potato chips & pretzels)
- House-made Pickles & Relishes

Choose 2:

- Traditional Bruschetta
- Apple Bruschetta
- Smokey Bean & Jalapeño Canapé
- Benedictine Cucumber Canapé
- Traditional Deviled Eggs

Elegant Hors d'Oeuvres Reception

(\$17 per guest)

Choose 2:

- Traditional Bruschetta
- Apple Bruschetta
- Smokey Bean & Jalapeño Canapé
- Benedictine Cucumber Canapé
- Traditional Deviled Eggs

Choose 2:

- Seasonal Dips w/ Crudites
- Antipasti Platter
- Artisan Cheese Board
- Seasonal Chef's Salad
- Housemade Pickles & Relishes
- Pimento Cheese Spread

Choose 2:

- Salami, Provolone & Pesto Wraps
- Chorizo, Poblano & Queso Wraps
- Hummus, Olive & Veggie Wraps
- Ham & Cheese Sliders
- Ohio Brie & Pear Canapé

Gourmet Hors d'Oeuvres Reception

(\$25/guest)

Choose 2:

- Cheese Board
- Antipasti Platter
- Charcuterie Board
- Pickled Shrimp Cocktail

Choose 2:

- Seasonal Roasted Vegetables
- Seasonal Chef's Salad
- Housemade Pickles & Relishes
- Seasonal Dips & Spreads Array
- Sous Vide Mignon Carpaccio (add \$1/guest)

Choose 2:

- Prosciutto & Caramelized Onion Canapé
- Ohio Brie & Cognac Fig Jam Canapé
- Reuben Sliders
- Turkey Club Canapé
- Steak Filet & Sweet Pepper Sliders

Choose 2:

- Chorizo Stuffed Mushrooms
- Traditional Deviled Eggs
- Truffled Deviled Eggs
- Buffalo Deviled Eggs
- Smoked Salmon Mousse Canapé

A la Carte Large Platters

<u>Dips, Chips, & Such</u>	<u>Small</u> (8-12 guests)	<u>Large</u> (15-20 guests)
House-made Pickles & Relishes	\$30	\$55
Bar Snacks (chips, pretzels & nuts)	\$30	\$55
Salsa, Guacamole & Tortilla Chips	\$35	\$60
Pimento Spread	\$35	\$60
Seasonal Dips w/ Crudites	\$40	\$70
Fresh Fruit w/ Vanilla-Orange Spread	\$40	\$70
Cold Cuts, Garnishes & Rolls	\$50	\$100

Salads

Seasonal Chef	\$35	\$60
Apple, Spiced Pecan, Danish Blue	\$35	\$60
Pesto Pasta	\$40	\$70
Traditional Potato	\$40	\$70
Heirloom Caprese Salad (seasonal)	\$45	\$80

Fondue Pots

	<u>Small</u> (8-12 guests)	<u>Large</u> (15-20 guests)
Traditional	x	\$90
Spinach Artichoke	x	\$95
Broccoli Cheddar	x	\$95
Beer Cheese	x	\$100
Bourbon Cheese	x	\$100
Salted Caramel	x	\$100
Dark Chocolate	x	\$100

Meaballs

Swedish (pork & beef)	\$50	\$95
Italian (pork & beef)	\$50	\$95
Pork Bbq	\$50	\$95
Chicken Teriyaki	\$50	\$95

Meat & Cheese Presentations

Cheese Board	\$50	\$95
Antipasti Platter	\$50	\$95
Charcuterie Board	\$60	\$105
Pickled Shrimp Cocktail	\$60	\$105
Sous Vide Mignon Carpaccio	\$65	\$110
Caprese & Carpaccio (seasonal)	\$65	\$110

A la Carte Items

Canapes

(8-10 canapes per order; minimum of 2 to order)

Traditional Bruschetta \$8

Apple Bruschetta \$8

Smokey Spicy Bean \$8

Hummus & Cucumber \$9

Benedictine (cucumber & cream cheese) \$8

Brie & Seasonal Fruit Compote \$10

Brie & Fig Jam \$12

Veggie Pesto \$10

Turkey Pesto \$12

Truffled Mushroom \$11

Proscuitto & Carmalized Onion \$13

Flank Steak w/ Chimichurri \$13

Smoked Salmon Mousse \$14

Stuffed Mushrooms

(8-10 mushrooms per order; minimum of 2 to order)

Pimento Cheese \$10

Chorizo & Polano \$12

Crab \$12

Deviled Eggs

(8-10 eggs per order; minimum of 2 to order)

Traditional Deviled Eggs \$10

Truffled Deviled Eggs \$11

Buffalo Deviled Eggs \$11

Flatbreads

(only available in the DENMARK lounge)

Cheese \$7

Pepperoni \$8

Creamy Fungi \$8

Chorizo & Pablano \$9

Bacon Shallot \$9

Pork Bbq \$9

Cubano \$9

Pinwheel Wraps

(8-10 pinwheels per order; minimum of 2 to order)

Chorizo, Poblano Queso \$10

Salami, Provolone, Pesto \$10

Hummus, Olive & Veggie \$10

Sliders

(6 sliders per order; minimum of 2 to order)

Ham & Cheese \$11

Reuben \$13

Cubano \$14

Pulled Pork \$14

Steak Filet \$16

Sweets

(8-10 pieces per order; minimum of 2 to order)

Bourbon Balls \$8

Mini Cannolis \$8

Assorted Truffles \$8

Our Standard Event Menu:

DENMARK *Secret Cellar*

VODKA



MOSCOW MULE

VODKA, LIME, GINGER BEER \$8



COSMO

VODKA, ORANGE LIQUEUR, LIME, CRANBERRY \$10



FRENCH MARTINI

VODKA, CREME DE CASSIS, PINEAPPLE, CHAMPAGNE \$12



GIN

FRENCH 75

DRY GIN, LEMON, SIMPLE SYRUP, CHAMPAGNE \$9



SLOE GIN FIZZ

BOMBAY GIN, HAYMAN'S SLOE GIN, LEMON,
SIMPLE SYRUP, SODA \$9



GIN & TONIC

WATERSHED GIN, TONIC \$9



BOSTON COCKTAIL

DRY GIN, APRICOT LIQUEUR, LEMON, GRENADINE \$11



NEGRONI

WATERSHED GIN, DOLIN ROUGE, CAMPARI \$11



THE BEE'S KNEES

OLD TOM GIN, LEMON, HONEY \$10



MARTINEZ

OLD TOM GIN, DOLIN ROUGE, LUXARDO, ORANGE
BITTERS \$11



LAST WORD

OLD TOM GIN, GREEN CHARTREUSE, MARASCHINO,
LIME \$11

RUM



DARK & STORMY

DARK RUM, LIME, GINGER BEER \$9



OLD CUBAN

MINT, HOUSE RUM BLEND, LIME, SIMPLE SYRUP,
ANGOSTURA, CHAMPAGNE \$10



DAIQUIRI

HOUSE RUM BLEND, LIME, TURBINO \$10



RUM OLD FASHIONED

HOUSE RUM BLEND, TURBINO, ANGOSTURA \$10



TEQUILA

MARGARITA

SILVER TEQUILA, ORANGE LIQUEUR, LIME,
SIMPLE SYRUP \$9



PALOMA

SILVER TEQUILA, LIME, SIMPLE SYRUP,
GRAPEFRUIT SODA, \$9



BOURBON/RYE

WHISKEY SOUR

BOURBON, EGG WHITE *, LEMON, SIMPLE SYRUP \$10



VIEUX CARRE

RYE, COGNAC, DOLIN ROUGE, BENEDICTINE, ANGOSTURA & PEYCHAUD'S \$11



MANHATTAN

BOURBON, DOLIN ROUGE, CHERRY-VANILLA
BITTERS \$11



OLD FASHIONED

ORANGE PEEL, BOURBON, TURBINO, ANGOSTURA \$11



SAZERAC

RYE, TURBINO, PEYCHAUD'S BITTERS, ABSINTHE \$11