

STAMMERSHALLE

BADEHOTEL

BANQUET MENU 2026 -
2027

THE SETTING FOR LIFE'S GREAT MOMENTS

On the edge of the Bornholm granite, with an unobstructed view of the Baltic Sea, lies Stammershalle Badehotel. Here, the roaring of the sea meets the warmth of the seaside hotel, creating a sanctuary where everyday life steps into the background and presence takes center stage.

Whether you dream of a romantic wedding, a milestone birthday, or an intimate celebration with your loved ones, we take pride in creating the perfect setting for an unforgettable day. Our kitchen combines classic craftsmanship with the season's finest ingredients, and our dedicated team ensures personal hospitality down to the smallest detail.

In this compendium, we have gathered our suggestions for menus, wines, and add-ons for your event. Explore, be inspired, and let us together tailor an experience that perfectly matches your wishes.

We look forward to welcoming you and your guests.

STAMMERSHALLE

BADEHOTEL

BANQUET MENUS

ADD-ONS

SNACK PACKAGE: DKK 125 PER PERSON

Profiteroles with cream cheese and ham, salt-roasted nuts with seaweed, kale chips

LATE NIGHT SNACK: DKK 145 PER PERSON

Hot dog buffet OR pulled pork sliders

MENU 1

DKK 675 per person

STARTER

White fish ceviche with lime, seasonal herbs, and pickled leek

INTERMEDIATE COURSE

Kale with egg yolk and browned butter sauce blanquette

MAIN COURSE

Veal fillet with seasonal vegetables, hasselback potato, pickled onions, and sauce
bordelaise

DESSERT

Rhubarb sorbet with rosehip, white chocolate cream, and oat crunch

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MENU 2

DKK 675 per person

STARTER

Beef tatar (topside) with onions, cress, and crisp

INTERMEDIATE COURSE

Lobster bisque with tarragon and dill

MAIN COURSE

Pork tenderloin with sautéed mushrooms, sour apples, pommes Anna, and Madagascar peppercorn sauce

DESSERT

Chocolate fondant with vanilla ice cream

MENU 3

DKK 675 per person

STARTER

Smoked salmon with cucumber, radish, and seasonal herbs

INTERMEDIATE COURSE

Pork rilette with Jerusalem artichokes and crisp

MAIN COURSE

Baked white fish with celeriac, almonds, baked potatoes, and white wine & pink peppercorn sauce

DESSERT

Lemon mousse with lemon curd and a creamy tonka bean ice cream

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WEDDING MENUS

WEDDING MENU 1

DKK 765 per person

STARTER

Veal tatar with pickled and crispy onions, and wild garlic

INTERMEDIATE COURSE

White fish with salt-baked celeriac, roasted almonds, and a blanquette sauce

MAIN COURSE

Beef fillet with pommes fondant and roasted long pepper sauce

DESSERT

Seasonal berry mousse, chocolate cream, and honey ice cream

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WEDDING MENUS

WEDDING MENU 2

DKK 975 per person

SNACKS

3 small bites

COURSE 1

White fish ceviche, kohlrabi, apple, citrus, and caviar

COURSE 2

Veal tatar with pickled and crispy onions, and wild garlic

COURSE 3

White fish with salt-baked celeriac, roasted almonds, and a white wine blanquette sauce

COURSE 4

Beef fillet with pommes fondant, roasted long pepper and black truffle sauce

PALATE CLEANSER

Green gooseberry sorbet with champagne foam

COURSE 5

Seasonal berry mousse, yogurt cream, and honey ice cream

PETIT FOURS

3 sweet treats

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WEDDING CAKES

A LIGHT WEDDING CAKE (DKK 145 PER PERSON)

A base of vanilla and raspberry, a layer of raspberry mousse and chocolate cream surrounded by white chocolate mousse with citrus. Garnished with white chocolate, fresh berries, and flowers.

A DARK WEDDING CAKE (DKK 155 PER PERSON)

A base of dark Valrhona chocolate, a core of aromatic citrus jelly and a caramel cream. Surrounded by milk chocolate mousse. Garnished with dark chocolate.

Our kitchen is happy to accommodate requests for customized menus.

STAMMERSHALLE

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BAR & BEVERAGES

For a minimum of 35 guests. Packages must be ordered for the entire party.

Cocktails: Dark 'n Stormy, Gin Hass, Stammershalle Sunset, Aperol Spritz, and Gin & Tonic

SOFT-BAR	2 HOURS	3 HOURS	4 HOURS
Beer, soft drinks & wine	DKK 325.00	DKK 410.00	DKK 495.00
THE BAR PACKAGE (INCL. SOFT BAR)	2 HOURS	3 HOURS	4 HOURS
Incl. cocktails	DKK 420.00	DKK 515.00	DKK 595.00
EXTENDED BAR PACKAGE (INCL. SOFT BAR)	2 HOURS	3 HOURS	4 HOURS
Incl. cocktails	DKK 495.00	DKK 595.00	DKK 685.00

Choose 4 from the following: Dark 'n Stormy, Gin Hass, Stammershalle Sunset, Aperol Spritz, Rhubarb Spritz, Gin & Tonic, Old Fashioned, Negroni, Bornholm Paloma, and Mojito.

STAMMERSHALLE

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INDIVIDUAL PRICES & ADD-ONS

INDIVIDUAL PRICES

Soft drinks (Coca Cola, Cola Zero, Orange Squash, and Lemon)	50,-
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Bornholms Mosteri juice (Elderflower, Rhubarb, Lime, Apple/Ginger)	55,-
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Draft beer from Svaneke Bryghus and Small Batch (Pilsner, Dark Gold, and IPA)	75,-
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Bottled beer from Svaneke Bryghus (Don't Worry Classic, Blond, Classic)	70,-
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Cocktails from	135,-
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Mocktails from	95,-
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Avec (Cognac, Baileys, Rum, Calvados)	98,-
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Coffee/Tea per person (38,- for parties over 25 guests)	48,-
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**Subject to change regarding beer variants depending on the season.*

STAMMERSHALLE

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WINE PACKAGES FOR BANQUETS

Selected wine packages for festive dinners.
All wine packages are served ad libitum during dinner.

PACKAGE 1

DKK 598,- per person

Riesling "Stammershalle", Petershof, Saar
Mâcon-Prissé, Domaine Duvert, Bourgogne
Château Jean Faux, Bordeaux
Muscat de Rivesaltes, Domaine Pouderoux, Roussillon

PACKAGE 2

DKK 648,- per person

Riesling "Stammershalle", Petershof, Saar
Mâcon-Prissé, Domaine Duvert, Bourgogne
Mala Costa Rouge, Domaine de la Dourbie, Languedoc
Maury, Domaine Pouderoux, Roussillon

PACKAGE 3

DKK 648,- per person

Riesling "Stammershalle", Petershof, Saar
Pinot Noir "Nierstein", St. Antony, Tyskland
Mâcon-Prissé, Domaine Duvert, Bourgogne
Muscat de Rivesaltes, Domaine Pouderoux, Roussillon

STAMMERSHALLE

BADEHOTEL

WEDDING WINE PACKAGES

Selected wine packages for weddings.

All wine packages are served ad libitum during dinner.

WEDDING PACKAGE 1

DKK 718,- per person

Marius Blanc, Domaine de la Dourbie, Languedoc

Mâcon-Prissé, Domaine Duvert, Bourgogne

Château Jean Faux, Bordeaux

Muscat de Rivesaltes, Domaine Pouderoux, Roussillon

WEDDING PACKAGE 2

DKK 868,- per person

Riesling "Stammershalle", Petershof, Saar

Marius Blanc, Domaine de la Dourbie, Languedoc

Mâcon-Prissé, Domaine Duvert, Bourgogne

Château Jean Faux, Bordeaux

(or for an additional DKK 85,- per person, Châteauneuf-du-Pape "Esprit" - Château Gigognan,

Rhône can be served with the main course)

Muscat de Rivesaltes, Domaine Pouderoux, Roussillon

We are happy to adjust the wine selection according to the menu, season, and your wishes.

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BANQUET WINES BY THE BOTTLE

SPARKLING WINE

Prosecco DOCG Brut, Divigna, Veneto	500,-
Crémant de Bourgogne, Bersan, Bourgogne	700,-
Brut Origine, Domaine A. Bergère, Champagne	900,-

WHITE WINE

Riesling "Stammershalle", Petershof, Saar	500,-
Riesling "Duttenberg", Rémy Gresser, Alsace	600,-
Chablis "Les Ouches", Domaine Bersan, Bourgogne	800,-
Marius Blanc, Domaine de la Dourbie, Languedoc	500,-
Mâcon-Prissé, Domaine Duvert, Bourgogne	600,-

RED WINE

Pinot Noir "Nierstein", St. Antony, Tyskland	600,-
Mala Costa Rouge, Domaine de la Dourbie, Languedoc	600,-
Château Jean Faux, Bordeaux	600,-
Châteauneuf-du-Pape 'Esprit', Château Gigognan, Rhône	900,-
Chianti Rufina "Cedro Riserva", Fattoria Lavacchio, Toscana	600,-

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SWEET WINE

Château Rieussec, Carmes de Rieussec, Sauternes	800,-
Muscat de Rivesaltes, Domaine Poudoux, Roussillon	600,-
Maury, Domaine Poudoux, Roussillon	600,-

** We reserve the right to make changes to the selection and prices throughout the year.*