



## Olympic Voyage Tokyo 2020

Receptions during the Olympic Games  
on board Training Ship DANMARK





## Menu Overview

### Seated dinner

This menu consists of 3-4 exquisite dishes with accompanying wines

**1.500 DKK / 225 USD / 25.000 JPY**

Up to 64 pax

### Buffet 5 Cocktail party

This menu is ideal for networking and small talk with its simpler dishes

**550 DKK / 80 USD / 9.200 JPY**

All pax

### Buffet 1

#### Buffet mix – Luxurious menu

The menu represents the complete palette from the Danish and Japanese cuisine

**1.000 DKK / 150 USD / 16.700 JPY**

From 80 pax or more

### Buffet 2

#### Buffet – The Danish Selection

This menu represents the finest selection of the Danish cuisine

**850 DKK / 125 USD / 14.000 JPY**

All pax

### Buffet 6

#### Buffet – Danish cake table

This menu is inspired by the Danish coffee cake table and suitable for a cozy event

**450 DKK / 70 USD / 7.500 JPY**

Recommendable for more than 60 pax

### Buffet 3

#### Buffet – The Japanese Selection

Japanese food in Danish frames

**850 DKK / 125 USD / 14.000 JPY**

All pax

### Buffet 4

#### Buffet mix – Lighter dining

This menu represents the best from both the Danish and the Japanese cuisine

**850 DKK / 125 USD / 14.000 JPY**

Under 80 pax

### Drinks Menu Included

Welcome drink, Beer and soft drinks, Red and white wine, Saké, Drinks, Coffee, Tea and liquor



**Each reception  
is subject to a start-up fee**

Buffet, including drinks  
**20.000 kr. / 3.000 dollar / 326.000 JPY**  
incl. 10 pax

Seated dinner, including drinks  
**20.000 kr. / 3.000 dollar / 326.000 JPY**  
incl. 5 pax



## Reception Opportunities

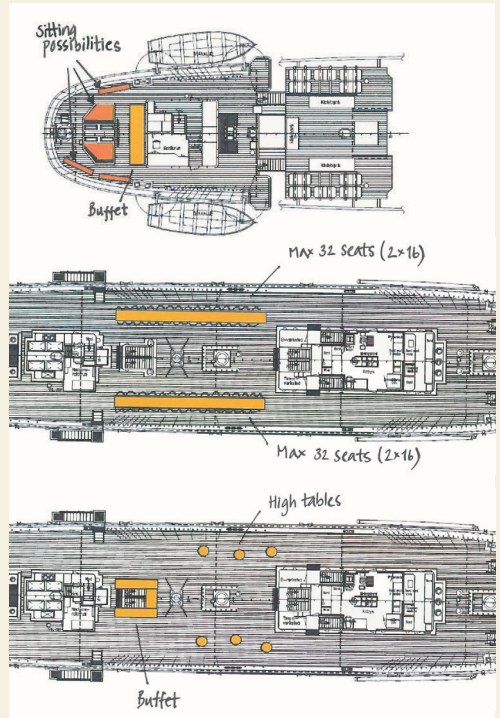
### Main Deck

10-64 people at sitting dinner  
25-150 at standing buffet

### Poop Deck:

10-30 people at standing buffet

Training Ship DANMARK is a steel-hulled, three-masted and full-rigged ship. It was built as a training ship in 1933 and since then, it has provided basic training of young people seeking a career at sea. The ship is registered in Denmark and is national property.



**Please, do not hesitate to contact us, if you are interested in additional information, making reservations or have other enquiries**

Super Intendent Pia Nyborg  
+45 4021 6274  
pny@martec.dk

CEO Pia Ankerstjerne  
+45 4093 0441  
pan@martec.dk

[www.martec.dk](http://www.martec.dk)