

Our Osteria 16 big event menu 6 Antipasto, a Primi and dessert, is priced at 525 DKK per person.

For catering service, we require a minimum of:

- Two chefs
- Two waiters for food service
- One dishwasher

(depending on the number of guests and the nature of the event)

Staff costs are charged on an hourly basis according to the time spent at the wedding:

- Chefs: 300 DKK per hour
- Waiters and dishwasher: 250 DKK per hour

The service typically lasts around 4 hours, including speeches. Please note that our chefs need to arrive approximately 2 hours before service begins to prepare the kitchen and ensure everything is ready.

We also offer our own carefully selected house wines (red and white) that pair well with our menu at 120 DKK per bottle. Prices can be negotiated for larger orders.

To proceed, I would appreciate the opportunity to see the venue, especially the kitchen facilities, before finalising the menu. We can arrange a phone meeting, an online meeting, or an in-person meeting—whichever suits you best.

Kindly note that you will need to arrange table settings such as plates, cutlery, wine glasses, and other necessary items. We will bring our own serving plates and cooking utensils.

If the venue is located outside Copenhagen, transportation time may be added to the staff hours.

Please feel free to write to us at catering@osteria16.dk for more details