



Finland on a plate

Pure taste, local origin and a Finnish story.

Welcome to enjoy our premium meeting catering and carefully designed banquet menu. Our catering combines pure ingredients with the best flavors of Finnish culinary culture.

Meeting Catering (Morning and Afternoon)

We offer versatile and delicious options to refresh your meeting day. Finnish flavors and domestic ingredients are at the core.

Examples of savory options:

- Potato flatbread, wild mushrooms, and cheese cream
- Karelian pasty with traditional egg butter
- Cured salmon on malt bread
- Smoked salmon pie
- Cold-smoked pike and horseradish on rye bread

Examples of sweet options:

- Cinnamon buns
- Traditional cardamom cake or buttermilk cake
- Juicy carrot cake
- Overnight oats with domestic berries
- "Pappilan hättävara" (traditional berry dessert) with seasonal preserved or fresh berries

Morning Coffee Service	Coffee/tea, local berry juice, and a savory pastry	13,50 € / pers.
Afternoon Coffee Service	Coffee/tea, sweet pastry, and overnight oats with domestic berries	13,50 € / pers.
3-course Meeting Lunch	High-quality and seasonal three-course meeting lunch	38,00 € / pers.
Full Day Package	Morning and afternoon coffee services plus high-quality meeting lunch	64,00 € / pers.



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Banquet Menu from 55 € / person

Enjoy our carefully tailored festive menu, which highlights the best offerings of Finnish nature.

Appetizer

Smoked beetroot, 'Viinitarhuri'-cheese and lovage

Main Course Options:

Pike terrine, almond potato puree, spring onion, and dill sour cream

or

Roasted celeriac, almond potato, porcini mushroom, and beurre blanc seasoned with marjoram

Dessert:

Finnish oven-baked cheese and cloudberry jam