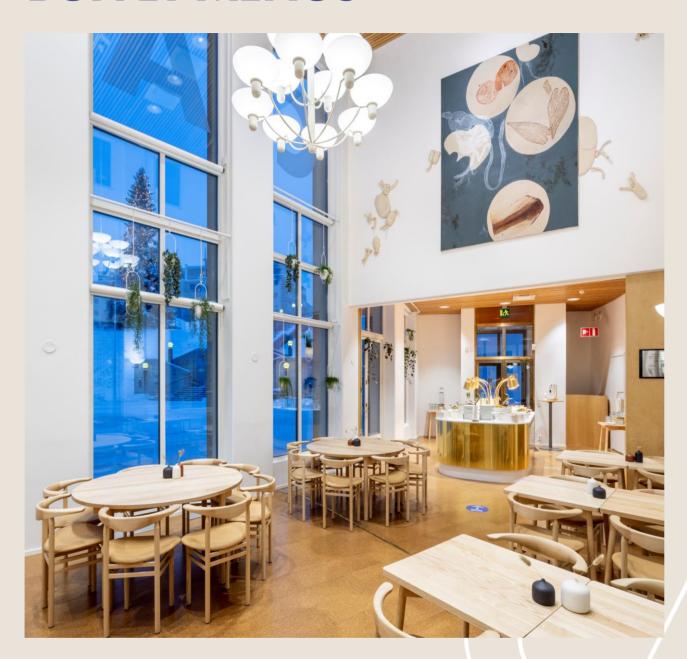
# **BUFFET MENUS**



### **CATERING WITH NORTHERN TASTE**

Arktikum is a versatile event venue and an architectural landmark by river Ounasjoki in Rovaniemi. We give meetings and seminars, events and dinners, cocktail parties and private functions a refreshing northern dimension.

The renovated Arktikum Café showcases arctic aesthetics and presents the best and most colourful foods of the harvest seasons. The adjacent Aurora room is perfect for teamwork sessions and tasty snack

breaks together. Lapland's natural phenomena accent the ambience inside Arktikum through the iconic tubeshaped glass roof covering the building's main corridor.

Our catering service makes your event in Arktikum a success with thoughtful style, high-quality ingredients and a sincere service approach.

# ARKTIKUM

LUNCH | CAFÉ | CATERING

# **BUFFET MENUS**

#### MENU 1

- Green salad with red onion and tomato (v, g)
- Pickled cucumber (v, g)
- Salad of roasted beets and pumpkin seeds (v, g)
- Seaweed caviar (v, q)
- Smoked marinated vendace (m, g)
- Colorful shredded salad (v, g)
- Marinated mushrooms and chives (v, g)
- Archipelago bread and toasted butter (I)
- Pan-fried halloumi cheese, garden herbs, and vegetables (I, g)
- Slow-cooked pork and the Arktikum's dark smoky sauce (I, g)
- Honey-roasted seasonal root vegetables (I, g)
- Confectioner's raspberry cheesecake with fresh berries (I)

## 47.00 €/person

#### MENU 2

- Green salad with herb oil (v, g)
- Salmon caesar salad (vl)
- Potato salad with mustard seeds (v, g)
- Marinated artichoke hearts (v, g)
- Wild mushroom pie in small portions (l, g)
- Rucola, mozzarella, and tomato salad (l, g)
- Red cabbage and blueberry salad (v, g)
- Archipelago bread and toasted butter (I)
- Herb-marinated crispy fried tofu with fresh vegetables (v, g)
- Overnight cooked beef entrecôte with game sauce (l, g)
- Rosemary potatoes and onions (v, g)
- Confectioner's Sacher cake with blackcurrant (I, g)

### 52.00 €/person



# **BUFFET MENUS**

### **COFFEE AND TEA SERVICE 3.50 €/person**

• We use organic coffee.

#### **DRINKS**

- Drink package 1: two glasses of wine 18.00 €/person
- Drink package 2: three glasses of wine 27.00 €/person
- Drink package 3: three glasses of wine + avec 36.00 €/person
- Drink package 4: four glasses of wine + avec 44.00 €/person

The possible venue rental is determined by the nature of the event and the timing. If special furnishing is required, we charge an extra fee, starting from 200 €.

Duration of the event 1-4 h. Minimum billing 20 persons.

Please confirm the number of people and any allergies no later than 14 weekdays before the event.

Prices include VAT 14%.

We reserve the right to make changes to the products and the prices.

