



Wedding menu 2024

Canapées- *3 per person (see next page)*

Starter

White and green asparagus with herb emulsion, elderflower, trout roe and fresh herbs (may-aug)

or

Lobster bisque with crab meat, sherry, whipped cream, dill and chives (sep-april)

or

Marinated scallops with cucumber, green chili, soy and shiso cress

Main course

Baked fillet of cod with Champagne butter sauce, dill, seasonal vegetables and potato purée

or

Tenderloin of beef with mushroom duxelle, herbs, sauce Bordelaise and potato terrine

Dessert- *choose from our selection of desserts (see next page)*

Wedding cake and coffee

Late Night Snack

Wiener sausage with bread, roasted onion, mustard and ketchup

If you wish a completely vegetarian or vegan menu we are happy to send you a suggestion for that.

Total price/person: SEK 1914:- ex vat / 2200:- SEK inc VAT

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Canapés

Smoked salmon with cream cheese and chives
Tartar of salmon with mustard and dill
Roe with lemon cream and red onion
Crayfish in mayonnaise with trout roe and horseradish
Lukewarm cheese tartelette with cress
Mushroom croustade with parmesan cheese

Desserts

Wintervikens cheesecake with raspberries and white chocolate
Seasonal fruit crumble with vanilla custard – table buffet style
Chocolate crème with preserved pears and almond ice cream
Seasonal sour cream pannacotta with strawberries, rhubarb and almond müsli (May-Sep).
With mango, passion fruit and roasted coconut (Oct-April)

Beverage package (non alcoholic options available)

Welcome toast with refill
1 glass for first course with refill
1 glass for main course with refill
6 cl dessert wine for dessert
4 cl avec for wedding cake

This is included in total price:

Venue fee (6pm-2am), furniture, table setting with linen, service staff, microphone and speakers for speeches, possibility for background music and also a stage 3x6m.

This is not included:

Flowers, decorations and other sounds and light systems. We collaborate with several different vendors we are happy to recommend.

Menu price 1482:- ex vat / 1660 :- inc VAT
Beverage package 432:- ex vat / 540:- inc VAT
Total price / person SEK 1914:- ex vat / 2200:- inc VAT

Minimum charge Grand Hall SEK 200 000. We reserve the rights for possible changes.

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