



Wedding menu 2022/2023

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 / per 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

Crostini with basil cream cheese, sun dried tomato and truffle salami

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 :- ex vat

Beverage package 432:- ex vat / 540:- ex vat

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

Minimum charge Grand Hall SEK 150 000. We reserve the rights for possible changes.

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