



BOTTA EVENTS

## City Weddings

At Botta Events' stunning venues, you can organise a unique city wedding reception, where tasty food, a warm atmosphere, and professional service will make your wedding day unforgettable.

### *Menu and serving options*

The food can be served as table service, or with starters served from sharing trays to tables and the main course and dessert as table service or as a buffet. All menu options include coffee and brewed tea.

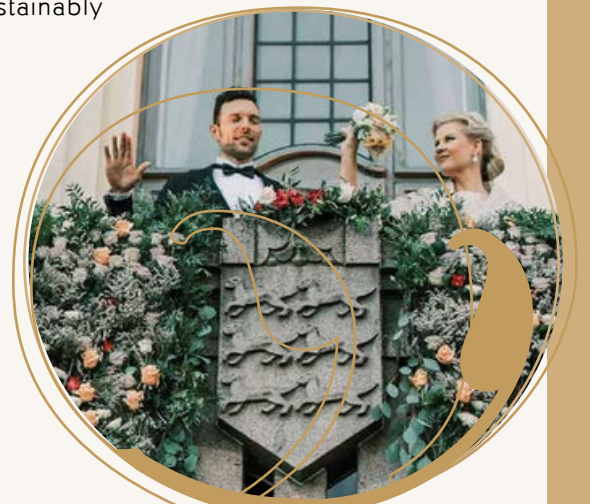
Sustainability is an integral part of our business, and we use sustainably caught Finnish fish, game and meat.

We take into account any food allergies and special dietary requirements notified in advance.

### *The wedding cake*

You can order a wedding cake from the patisserie of your choice. We charge 2,00 € / person for serving the wedding cake.

The patisserie must agree with us on delivering the wedding cake and serving utensils well in advance.





## Table-service

The table-service menu is available in a three-, four-, or five-course package.

### Menu

- ♥ Beetroot and dill-cured salmon, cucumber and fennel salad, beetroot cream and malt bread crumble L, (G)
- ♥ Carrot soup with truffle oil and roasted walnuts G, VE  
With the soup we serve house bread M, (G) butter G, L and spread G, VE
- ♥ Beef tenderloin with black garlic sauce, roasted vegetables and potato gratin G, L  
OR
- ♥ Smoked salmon with crayfish sauce, roasted vegetables and potato gratin G, L  
OR
- ♥ Portobello with tomato ratatouille and polenta fries G, VE
- ♥ Finnish cheeses with Botta's compote G, L
- ♥ Passion fruit Panna Cotta, raspberries and chocolate cream G, L

**Three course 65,50 € | Four course 69,00 € | Five course 74,50 €**

## Shared starter, main dish and dessert as table-service

Shareable starter menus include a choice of four starters plus a choice of a table-service main course and dessert.

### Choose four starters for the starter platters:

- Cherry tomato bruschetta L, (G) | Mö Chavre with beetroot tartlet VE, M, (G) |
- Grilled asparagus with citrus vinaigrette G, VE | Forrest mushroom mousse with puffed buckwheat L, G
- Salmon mousse with malt bread L, M (G) | Herring caviar on potato flatbread with dill-lemon creme G, M |
- Shrimp ballotine G, M
- Reindeer carpaccio with juniper-rosemary sour cream G, L |
- Chicken liver pate with cherry chutney and roasted capers L, G |
- Beef pastrami with horseradish mayonnaise and malt bread M (G)

### Choose one main dish:

- Beef tenderloin with black garlic sauce, roasted vegetables and potato gratin G, L  
or
- Smoked salmon with crayfish sauce, roasted vegetables and potato gratin G, L  
or
- Portobello with tomato ratatouille and polenta fries G, VE

### Choose one dessert:

- Finnish cheeses with Botta's compote G, L  
or
- Passion fruit Panna Cotta, raspberries and chocolate cream G, L

**69,50 €**

G = Gluten-free L = Lactose-free M = Dairy-free VE = Vegan (G, M, VE) = on request





## Buffet-service

The buffet includes six optional dishes from the starter menu, one hot main course and one dessert. The minimum number of persons is 20.

### Choose six starters:

Roasted cauliflower with hummus G, VE | Roasted beetroot on herb oil with vegan feta cheese dressing G, VE | Pear with roasted walnuts and Mö Chavre G, VE | Asparagus salad G, VE | Forrest mushroom salad G, L | Quinoa salad with rocket and lime-garlic dressing G, VE | Cherry tomato bruschetta L, (G) | Melon-halloumi cheese salad G, L (VE)

Botta's smoked salmon salad G, M | Salmon mousse with pickled cucumbers G, L | Herring caviar with potato flatbread and lemon-dill creme L | Smoked vendace with dill mayonnaise G, L | Beetroot cured salmon G, M | Shrimp-cucumber salad G, M

Beef pastrami with horseradish mayo and malt bread M, (G) | Reindeer carpaccio with juniper-rosemary sour cream G, L | Pork file with prosciutto and cherry tomato dressing G, M | Chicken pate with cherry chutney and roasted capers L, G | Mediterranean cold cuts with roasted bell pepper sauce G, L

### The starter buffet also includes:

Boiled potatoes G, VE | Green salad with herb vinaigrette G, VE | House bread M, (G) butter G, L and spread G, VE

### Choose one main dish:

Over-night braised beef with black garlic sauce, roasted vegetables and potato gratin G, L

or

Smoked salmon with crayfish sauce, roasted vegetables and potato gratin G, L

or

Portobello with tomato ratatouille and polenta fries G, VE

### Choose one dessert:

Passion fruit Panna Cotta with raspberries and chocolate cream G, L

or

Baked apple with cinnamon cream, gooseberry compote and oat crumble G, L

or

Mocca Tiramisu L

or

Chocolate cake with orange cream G, VE

**65,50 €**

### Additional choices:

starters 4,00 € | main dishes 8,00 € | desserts 6,00 €

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## Drinks for the city wedding

**WINE PACKAGE** Inc. toast and two pour of wine

**Toast** Parés Baltà Cava Vintage V Brut, Spain, 12 cl

**White wine** Segredos de São Miguel White, Alentejo, Portugal, 16 cl

**Red wine** Segredos de São Miguel Red, Alentejo, Portugal, 16 cl

**Wine package 28,60 € | Non-holic wine package 23,70 €**

We are also happy to recommend other drinks to suit your menu.

## About prices

The wedding package prices include catering, tableware, white tablecloths and napkins, professional sound and lighting equipment and cloak service. Service prices are per person unless otherwise stated. Prices include VAT. We reserve the right to change products and prices.

Children under 5 years of age dine free of charge, and children aged 6-12 years 22 € per child.

The Ballroom and lobby will be available from 12.00 to 00.00 on the day of the City Wedding Reception. Additional hours for wedding parties from 00.00 to 04.00 500 € / h + cloak service 75 € / h.

The Ballroom can be decorated on the morning of the wedding party. The wedding package also includes the bride and groom's room on the day of the ceremony and planning meetings.

## Booking and delivery conditions

After confirming the wedding, we will charge as an advance invoice for 30% of the chosen wedding package and the estimated number of guests. We will send our delivery and cancellation policy with the offer.

## Additional services

For bridal and bachelor parties at Manala Cellar or Tina Club, sales guarantee 750 € / 3 h or ask for an offer.

Artists' back room and catering according to agreement.

Ambient lights installed 160 €.

Streamed hybrid weddings from 700 € / 5 h, additional hours 75 € / h

DJ & technician package 875 € / 8 h, additional hours 75 € / h

After parties at Manala Cellar or Tina Club, sales guarantee 750 € / 3 h or ask for an offer.

Night catering is available, e.g. pan pizza, hot dogs or casseroles. Ask for an offer.

## We also warmly recommend our partners

Wedding and party planners: Tanja Lähdeaho: [floramoreflowers.com](http://floramoreflowers.com) AND Sonja Wikström: [orchidea.fi](http://orchidea.fi)

The bride and groom and guests will stay at Hotel Helka at a special price: [hotelhelka.com](http://hotelhelka.com)

Innovative patisserie pH7 for the wedding cake: [konditoriaph7.fi](http://konditoriaph7.fi)

Versatile photographer Matias Jurvanen: [matiasjurvanen.com](http://matiasjurvanen.com)

For stylish transport: [limusiinit.com](http://limusiinit.com)

## MORE INFORMATION AND PERSONALISED PLANNING

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