



City Weddings 2026

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 options

Our menu options can be served as plated dishes or as a buffet. Coffee and brewed tea are included in all packages.

To ensure an enjoyable dining experience for everyone, we cater to all special diets and allergies reported in advance.

The wedding cake

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

The patisserie must agree to deliver the wedding cake and serving utensils well in advance.





Table-service

For the wedding dinner served at the tables, you can choose three, four, or five courses from the options below. The choices must be consistent – we will take special diets and allergies into account separately.

Silky cauliflower soup with truffle oil, and roasted kale chips G, VE

or

Creme Ninon & champagne foam G, L, (VE)

The soup is served with house bread M, (G), butter G, L and spread G, VE



Sea buckthorn-cured salmon, cucumber-fennel salad and malt bread crumble L, (G)



Tomato and burrata served on bread L, (G)



Beef tenderloin with duchesse potatoes and port wine sauce G, L

or

Lightly smoked trout with duchesse potatoes and saffron sauce G, L

or

Fried eggplant with polenta fries and romesco sauce G, (VE)

We serve roasted vegetables with the main dish



Finnish cheeses and Bottà's compote G, L



Chocolate mousse with fresh berries G, L (VE)

or

Berry Pavlova G, L (VE)

Three courses 66,50€ | Four courses 69,50€ | Five courses 75,50€

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



Buffet-service

You can go ahead and put together your desired buffet selection from the options below. The stylish buffet will be set up either in the lobby or at the back of the banquet hall. We will take special diets and allergies into account separately.

Choose six starters:

Roasted carrots with hummus G, VE | Roasted cauliflower in truffle oil G, VE
 Pear, roasted walnuts and Mö Chavre G, VE | Potato and asparagus salad G, VE |
 Wild mushroom salad G, VE | Quinoa salad with zucchinis and lime-chilli sauce G, VE |
 Cherry tomato bruschettas L, (G) | Melon and halloumi salad G, L, (VE)
 Botta's smoked salmon salad G, M | Salmon mousse and pickled cucumbers G, L |
 Seabuckthorn cured salmon G, M | Roe, potato flatbread and lemon-dill creme G, M (VE) |
 Pickled vendace with dill mayonnaise G, L | Shrimp-cucumber salad G, M
 Beef carpaccio with capers and anchovy aioli M, (G) | Game tartlet and lingonberry creme G, L |
 Mediterranean cold cuts and roasted bell pepper sauce G, L | Prosciutto with tomato chutney G, M |
 Smoked turkey with cranberries and rosemary dressing G, M

The appetiser 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 course:

Overcooked beef with potato gratin and port wine sauce G, L
or
 Lightly smoked salmon with potato gratin and lemon-beurre blanc G, L
or
 Portobello with Mö chavre, almond chips and chimichurri G, VE
 We serve roasted vegetables with the main dish

Choose one dessert:

Berry pavlova G, L, (VE) | Mocha tiramisu L (VE, G) |
 Baked apple with cinnamon cream, gooseberry jam and oat crumble G, L (VE)

67€

Additional choices: Starters 4,50 € | Main dishes 9 € | Desserts 6,50 €

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Drinks for the city wedding

WINE PACKAGE Inc. toast and two pours of wine

Toast Parés Baltà Cava Brut 12 cl

White wine Segredos de São Miguel White 16 cl

Red wine Segredos de São Miguel Red 16 cl

28,80€ | Non-alcoholic wine package 23,70€

PREMIUM WINE PACKAGE

Toast Nicolas Feuillatte Exclusive Brut Champagne 12 cl

White wine Weingut Braun Weissburgunder Trocken 16 cl

Red wine Wolfberger Pinot Noir 16 cl

36,30€ | Non-alcoholic 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 pay 22€ per child.

The Ballroom and lobby service will be available from 16 to 00 on the City Wedding Day.

You can decorate the Ballroom on the morning of the wedding party.

Additional hours for wedding parties from 00 to 04 with sales guarantee of 500€ / h + cloak service 75€ / h.

The wedding packages also include the bride and groom's room on the day of the ceremony and planning meetings.

Prices and menus are valid for weddings in 2026.

Additional services

- For bachelorette and bachelor parties at Manala Cellar or Tina Club, sales guarantee 800€ / 3 h
- Artists' back room and catering according to the agreement.
- Ambient lights installed 160€.
- DJ & technician package 875€ / 8 h, additional hours 75€ / h
- After-parties at Manala Cellar or Tina Club: sales guarantee of 800€/ 3 h, or ask for an offer.
- Night catering is available, e.g. pan pizza, hot dogs or casseroles. Ask for an offer.

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.



BOTTA EVENTS

*MORE INFORMATION AND
PERSONALISED PLANNING*

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