

SOFFIA



Sofia's project completion party

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SOFIA



Sonckin sali



Lyhtysali

Project completion party at Sofia's atmospheric premises

The great premises of Sofia will provide you with the perfect environment for celebrating the end of a task. Our experience with these special events will help you concentrate on the celebration and your friends. Sofia is located near the Cathedral, in the heart of the Market Square blocks and in the most culturally and historically valuable environment of Helsinki. The unique premises, protected by the Finnish Heritage Agency, are furnished with high-quality, modern Scandinavian design.

Sofia's Lantern Hall can seat 40 persons, while Sofia's Corner capacity for 30 persons. For larger parties we can offer the spectacular Sonck Hall, which can seat up to 132 persons. If you have any questions about our premises and services, please ask – we will be pleased to tell you more.

The team at Sofia's will provide you an all inclusive service. Many a memorable dissertation dinner has been arranged at Sofia's, so you can trust us and just enjoy the celebration with your guests.

Sofia's restaurant, famous for the high-quality ingredients and carefully selected wines, will provide the delicious food for your celebration.

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Three-course menus

Doctorate

62 € / person

- Sugar-salted whitefish, blackcurrant, and horseradish M, G
- Roasted quail, morel sauce, kale, and celeriac puree L, G
- Chocolate mousse, brittle, and berries L, G

Opponent

60 € / person

- Spring lamb tartare, grilled asparagus, and lemon aioli M, G
- Pike-perch Wallenberg with crayfish sauce, peas, and green potato puree L
- Strawberry panna cotta and roasted white chocolate L, G

Custos

58 € / person

- White asparagus, cold-pressed rapeseed oil, malt bread, and buttermilk-mandarin sauce L
- Roasted cauliflower, panang curry sauce, lovage gremolata, and black rice V, G
- Sea buckthorn sabayon, seasonal berries, and caramelized pecan nuts L, G

Custos vegan

58 € / person

- White asparagus, cold-pressed rapeseed oil, malt bread, and mandarin sauce L
- Roasted cauliflower, panang curry sauce, lovage gremolata, and black rice V, G
- Sea buckthorn sabayon, seasonal berries, and caramelized pecan nuts L, G

Additional dishes

- + 10 € Lobster foam soup with tarragon oil L, G
- + 8 € Finnish cheeses with house preserves G

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Minimum order for three-course dinners is 10 persons. Please select the same menu for the whole group.

Price includes VAT. We reserve the right to make changes. The menu is valid for the present.

We adapt our menus to suit special diets and food allergies when needed. The price always includes the following special diets: lactose-free, milk-free, gluten-free and vegan. Other special diets +4€/person.

Sale and cancellation conditions for catering

Orders, special diets and confirmation of number of persons via email ravintola@sofiahelsinki.fi 10 days before the event at the latest. Invoice amount will be based on the number of persons in the order.

The prices for catering are valid from Monday to Saturday. Sundays and holidays as specified in the quote.

Cancellation conditions

The cancellation policy for the event is specified in the quote.

SOFIA



Sofian kulma



*Tell us your wishes, and together we´ll
create an unforgettable celebration!*

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