

SOFFIA



Sofia's wedding menus

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Appetizers - Cocktail snacks

Cava & cocktail snacks

29€/person

- The price includes four cocktail snacks per person (two per flavor/person) and a glass (12 cl) of Cava.
 - Cold-smoked pike, cream cheese with horseradish and malted bread L
 - Vegetarian tartlet and tarragon cream V, G

Champagne & cocktail snacks

35€/person

- The price includes four cocktail snacks per person (two per flavor/person) and a glass (12 cl) of Champagne.
 - Cold-smoked pike, cream cheese with horseradish and malted bread L
 - Vegetarian tartlet and tarragon cream V, G

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Three-course menus

Something borrowed

82€ / person

- Grilled asparagus, 24-month aged Parmigiano-Reggiano, mandarin and brioche L
- Roasted celeriac, crispy kale, mushroom barley risotto with mushrooms and caramelised port wine sauce L
- Wedding cake selection from Patisserie Teemu Aura
- Coffee and tea

I do

84€ / person

- Beef tartare made from Finnish tenderloin, truffle potato crisps and lovage cream L, G
- Roasted whitefish, dill-champagne butter sauce and seasonal vegetables L, G
- Wedding cake selection from Patisserie Teemu Aura
- Coffee / tea

Dream couple

87€ / person

- Sugar-cured salmon, chilled vegetables and jalopeno vinaigrette M, G
- Roasted pigeon, morel mushroom sauce and lemon-infused fingerling potato purée L, G
- Wedding cake selection from Patisserie Teemu Aura
- Coffee / tea

Please select the same menu for the whole group.

Minimum order for the three course meal dinners is 10 person.

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Buffet options

Daughter-in-law's menu

83€ / person

Starters from the buffet

- Sofia's house bread selection with whipped brown butter L
- Green salad, roasted nuts and arugula creme
- Grilled lettuce hearts, Pecorino and truffle vinaigrette L, G
- Roast beef and horseradish mayonnaise M, G
- Roasted Jerusalem artichokes and anchovy butter L, G
- Marinated Finnish mushrooms and kale V, G
- Cured deer and lingonberry creme M, G
- Flamed salmon and chive crème fraiche L, G

Main course served to the table

- Roasted pigeon, morel mushroom sauce and lemon-infused fingerling potato purée L, G
or
- Roasted whitefish, dill-champagne butter sauce and seasonal vegetables L, G

Dessert

- Wedding cake selection from Patisserie Teemu Aura
- Coffee / tea

Please select the same menu for the whole group.

Buffet options

Mother-in-law's veg. menu 78€ / person

Starters from the buffet

- Sofia's house bread selection and whipped brown butter L
- Green salad, roasted nuts and arugula creme
- Grilled lettuce hearts, Pecorino and truffle vinaigrette L, G
- Caramelized endive and hazelnuts L, G
- Roasted Jerusalem artichokes and lovage gremolata V, G
- Marinated Finnish mushrooms V, G
- Smoked tofu and kale Caesar V
- Roasted goat cheese with beetroot and balsamic glaze L, G

Main course served to the table

- Roasted celeriac, crispy kale, mushroom barley "risotto" and caramelized port wine sauce L

Dessert

- Wedding cake selection from Patisserie Teemu Aura
- Coffee / tea

Wine package

- Wine package 2 x 12cl starting from 22 € / person
- Premium wine pairings also available on request

Please select the same menu for the whole group.

Late night snacks

Late night snacks

11,50€ / person

- Finnish style meat pie L
- Vegetarian pie L

Served with ketchup, mustard, pickled cucumber relish and roasted onion

or

- Hot dogs with Chorizo L
- Vegetarian Hot dogs – Vegem “chorizo” L

Served with pickled red onion, aioli, coleslaw, ketchup and roasted onion

Please select the same menu for the whole group.

SOFIA

We are famous for our delicious foods. From our menu options, you can choose a buffet, dishes served at tables or a combination of the two (appetizer and wedding cake buffet, main course served at the tables).

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.

Our wedding cakes are made in cooperation with Patisserie Teemu Aura (wedding cake selection). Our bar will serve you from start of the event to finish. Bar policies* will be agreed upon during the wedding planning meeting.

At weddings, children eat at lower cost: 0 to 3y 0€, 4 to 12y -50% discount on catering prices

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

*Open bar, drink vouchers, guests pay their own

Sale and cancellation conditions for catering

Please inform us about the number of persons attending, catering and special diets one month before the event.

All of our premises are restaurant and serving areas, so own food and drinks are not allowed. 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.