

# SO FIA



## Sofia's wedding menu 2027

## Starters - Cocktail bites

### Cava & cocktail bites

€29/person

- Includes four cocktail pieces per person (two per flavor/person) and 12 cl of Cava.
  - Gravy, dill cream and archipelago bread L
  - Carrot tartlet V, G

### Champagne & cocktail bites

€35/person

- Includes four cocktail pieces per person (two per flavor/person) and 12 cl of champagne.
  - Gravy, dill cream and archipelago bread L
  - Carrot tartlet V, G

## Three course menus

	(Less than 80 people)	(80-100 people)	(100+ people)	
<b>Something borrowed</b>	<b>126 €</b>	<b>119 €</b>	<b>117 €</b>	/person

- Goat cheese mousse, tomato, lipstick and brioche L
- Chanterelle risotto, pine nuts, parmesan L, G
- Patisserie Teemu Aura's wedding cake
- Coffee and tea

	(Less than 80 people)	(80-100 people)	(100+ people)	
<b>I do</b>	<b>128 €</b>	<b>121 €</b>	<b>119 €</b>	/person

- Tartar of Finnish beef tenderloin, truffle potatoes and egg yolk cream M, G
- Roasted whitefish, lobster sauce and seasonal vegetables L, G
- Patisserie Teemu Aura's wedding cake
- Coffee/tea

	(Less than 80 people)	(80-100 people)	(100+ people)	
<b>Dream couple</b>	<b>131 €</b>	<b>124 €</b>	<b>122 €</b>	/person

- Sugar-salted char, iceberg lettuce and lemon vinaigrette M, G
- Guinea fowl breast supreme, creamy poultry sauce and potato puree L, G
- Patisserie Teemu Aura's wedding cake
- Coffee/tea

We require groups to choose a consistent menu. The prices of Sofia's wedding menus are determined by the number of people. The price includes the venue and reception service. The minimum order quantity for a three-course dinner is 10 people.

## Buffet options

	(Less than 80 people)	(80-100 people)	(100+ people)	
<b>Daughter-in-law's menu</b>	<b>127 €</b>	<b>120 €</b>	<b>118 €</b>	/person

### **Appetizer from the buffet**

- Sofia's bread selection and whipped browned butter L
- Green salad, roasted seeds and rocket cream V, G
- Grilled heart lettuce, pecorino and truffle vinaigrette L, G
- Roast beef and horseradish mayonnaise M, G
- Roasted Jerusalem artichoke & rosemary M, G
- Marinated Finnish mushrooms and kale V, G
- Cold smoked pike and roe cream L, G
- Smoked salmon and chive cream cheese L, G

### **Main course served to the table**

- Guinea fowl breast supreme, creamy bird sauce and potato puree L, G  
or
- Roasted whitefish, lobster sauce and seasonal vegetables L, G

### **Dessert**

- Cake from Patisserie Teemu Aura's selection
- Coffee/tea

We require parties to choose a uniform menu. The prices of Sofia's wedding menus are determined by the number of people. The price includes the space and lobby service. The minimum order quantity for buffet options is 30 people.

## Buffet options

	(Less than 80 people)	(80-100 people)	(100+ people)	
<b>Mother-in-law's vegetarian menu</b>	<b>122 €</b>	<b>115 €</b>	<b>113 €</b>	/person

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### Appetizer from the buffet

- Sofia's bread selection and whipped browned butter L
- Green salad, roasted seeds and rocket cream V, G
- Grilled heart lettuce, pecorino and truffle vinaigrette L, G
- Roasted Jerusalem artichoke and rosemary V, G
- Marinated Finnish mushrooms V, G
- Smoked tofu & kale Caesar V
- Roasted cauliflower and hazelnuts L, G
- Goat cheese, beetroot and balsamic syrup L, G

### Main course served to the table

- Chanterelle risotto, pine nuts, parmesan L, G

### Dessert

- Cake from Patisserie Teemu Aura's selection
- Coffee/tea

### Wine package

- Wine package €31 / person incl. a glass of sparkling wine and two 12 cl glasses of house wine
- Also ask about premium wine packages

We require parties to choose a uniform menu. The prices of Sofia's wedding menus are determined by the number of people. The price includes the space and lobby service. The minimum order quantity for buffet options is 30 people.

## Sun sets - hunger rises

### Night food

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€13/person

Savory pies

- Smoked salmon pie
- Wild mushroom pie

Or

Pizzas

- Pizza Margherita L
  - fresh mozzarella and house pesto
- Salmon Pizza L
  - kale and cold-smoked salmon

We are known for our delicious food. From our menu options, you can choose a three-course menu — either starters and main courses served at the table with the wedding cake from the buffet, or starters and the wedding cake from the buffet and the main course served at the table.

We adapt our service to accommodate special diets and food allergies when needed. The following special diets are included in the price: lactose-free, dairy-free, gluten-free and vegan. Other special dietary requests: + €4 / person.

For wedding cakes, we collaborate with Patisserie Teemu Aura – please ask for the current wedding cake selection.

Our bar will serve you throughout your event. Bar practices\* will be agreed upon during the wedding meeting.

At weddings, children dine at reduced prices: ages 0–3 / free of charge, and ages 4–12 / –50% of the menu price.

Prices include VAT. We reserve the right to make changes. The menu is valid until further notice.

\*Open bar, drink tickets, self-funded

## **Terms and conditions of sale and cancellation of catering**

The final number of people, catering and special diets must be announced 1 month before the event. All of our facilities are restaurant and beverage areas, so you are not allowed to bring your own food and drinks to us. The stated number of people serves as the basis for invoicing.

Prices for catering are valid from Monday to Saturday. Sundays and public holidays according to the offer.

## **Cancellation policy**

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The cancellation terms for the event are specified in the offer.