



COCKTAIL MENUS

Culture House Korundi is one of the most important cultural sites in Rovaniemi. The beautifully modernized historical building operates as Rovaniemi's Art Museum and is host of the Lapland Chamber Orchestra. Korundi's stylish rooms, inspiring atmosphere of art and music, as well as the location in the middle of the city make it a distinctive place for events. Refreshments can be served in the restaurant, foyer or exhibition areas. It is also possible to arrange a suitable program for your event, such as concerts, performances and guided exhibition tours.

Korundi's architecture is unique, as it is a rare showcase of Rovaniemi's old building heritage combined with modern architecture. Built in 1933 as a post truck depot, Architect Juhani Pallasmaa restored Korundi to its current use. It is one of the few surviving Second World War buildings in Rovaniemi.

Please contact our sales department, and together we can arrange a successful event!

WWW.KORUNDI.FI
016 322 2822
INFO@KORUNDI.FI

OSOITE / ADDRESS
LAPINKÄVIJÄNTIE 4,
ROVANIEMI

I II
KORUNDI
HOUSE OF CULTURE



COCKTAIL MENUS

MENU 1

- Green Salad & Lemon Vinaigrette
- Pickled Cucumbers
- Shrimp-Avocado cocktail
- Warm Smoked Salmon
- Lime Mayonnaise
- Marinated Smoked Vendaces
- Tasty Green Salad with Serrano ham, Honey Melon, Cherry Tomatoes and Arugula & Balsamico
- Finnish Malted Bread & Butter

Price 27,90 €/person

MENU 2

- Green Salad & Lemon Vinaigrette
- Red Onion Jam with Maple Syrup
- Marinated Arugula, Cauliflowers and Lemon
- Smoked White Fish –Roe Trifle
- Light Slices of Overdone Beef & Horseradish Mousse
- Feta Cheese-Spinach Quiche
- Baguette & Fresh Cheese

Price 29,50 €/person

MENU 3

- Cold Cucumber Soup with Yogurt
- Caesar Salad and Parmesan Cheese
- Tasty Green Salad with Grilled Eggplant, Orange, Red Onions, Bean Sprouts & Piquant Parsley Oil
- Mediterranean Sausages, Potatoes, Capers, Sweet peppers with Smoked Mayonnaise
- Pickled Cherry Tomatoes
- Fennel Jam
- Boletus Mousse at TinyWaffle Baskets
- Air Dried Ham and Melon

Price 32,50 €/person

MENU 4

- Green salad with herb oil
- Fresh Gabbage-Carrot Salad Marinated with Sesam Vinaigrette
- Pesto, Mozzarella, Cherry Tomatoes and Red Onions
- Cold Beetroot Soup with Salty Liquorice
- Tasty Green Salad with Cranberries, Almonds and Spinach
- Kale Pastries
- Zucchini-Halloum Cheese Casserole

Price 27,90 €/person



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DESSERT ALTERNATIVES

- Northern Highbush Blueberry-Lemon Trifle
 - Lime-Salty Liquorice Mini Pavlovas
 - Mint-Chocolate Parfait
- 7,50 €/person**
One option for the whole group. Coffee is not included in the price.

COFFEE AND TEA SERVINGS

- Fairtrade Coffee and Tea + chocolates
3,50 €/person
 - Fairtrade Coffee and Tea
3,00 €/person
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- Cocktail menus are served from buffet table.
 - Minimum invoicing 40 people.
 - The final guest count and special dietary needs information must be sent no later than fourteen (14) working days prior to the event.
 - We charge a 200 € serving fee when event includes only restaurant services.

Prices incl. 14% VAT.

We reserve the right to make alterations to servings and prices.