



DINNER MENUS SERVED TO TABLES

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



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SINFONIA-MENU

- Artichoke Püree Soup with Tiny Bite of Warm smoked Salmon and Spruce Sprout-Chives Oil
- Game Stock Braised Overdone Breast of Beef with Cranberry Sauce, warm Pickled Carrots and Potato Gratin with a hint of Truffle Oil
- Chocolate parfait with Red Berries and Blueberry Dust

Price 55,00 €/person

WIHURI-MENU

- Cold Smoked Reindeer Tartar with Dark Bread, herb Salad and Fennel Jam
- Tasty Arctic Char with Roasted Caramelized, red Onions & Chanterelles and Spruce Sprout Potato cake
- Rhubarb Sorbet
- Korundi's Cheese Cake with Raspberry Sauce

Price 58,00 €/person

KORUNDI-MENU

- Creamy Crap soup with Roe, French Cream and Chives
- Juicy and Tender Fore Loin of Reindeer Game Sauce with a hint of Cognac Parsnip Püree and Carrot-Potato Rosti
- Finnish Squeaky Cheese from Kemijärvi with Sea Buckthorn Jam
- Blueberry Pie, Local Cloudberry Ice Cream and Mascarpone-White Chocolate Mousse

Price 60,00 €/person



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COFFEE AND TEA SERVING

- Fairtrade Coffee and Tea
3,00 €/person

BEVERAGE PACKAGES

- Beverage Package 1: Welcoming drink and two glasses of wine 24,00 €/person
- Beverage Package 2: Welcoming drink and two glasses of wine + digestive 32,00 €/person
- Beverage Package 3: Welcoming drink and three glasses of wine + digestive 40,00 €/person
- The dinner menu includes malted bread and butter, ice water, candles, elegant paper napkins.
- Fabric napkins 2,50 €/person.
- White table cloths 2,00 €/person.
- We charge a 200 € serving fee when event includes only restaurant services.
- 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.

Prices incl. 14 % VAT.

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