



# CONFERENCE AND GROUP LUNCH ON SATURDAYS

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



# CONFERENCE AND GROUP LUNCH ON SATURDAYS

## MENU I

- BBQ Chicken and Full Corn Wheat
  - Pulled Horse Bean-Sweet Pepper-Spinach Casserole
- Price 20,00 €/person**

## MENU II

- Tasty and Tender Smoked Pork & Lime-Aioli Mayonnaise
  - Warm Potato Salad with Apples, Capers, Spinach and Pickled Cucumbers
  - Tofu-Bean-Basil Casserole with Tomato sauce
- Price 22,50 €/person**

## MENU III

- Teriyaki marinated smoked salmon and pickled cherry tomatoes
  - Potato-Sweet Potato Casserole
  - Lemon-Ginger Risotto
- Price 25,50 €/person**

All menu options include a salad buffet, house bread and butter, ice water and Fairtrade coffee & tea served on the buffet table.

## DESSERT OPTIONS

- Apple-Ginger Dessert Cream & Vanilla Sauce
  - Pancakes with Strawberry Jam & Whipped Cream
  - Chocolate Pie
- Price 5,00 €/person**

You can choose one dessert option for the whole group.

Minimum invoicing 30 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 change products and prices.