



BUFFET 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



BUFFET MENUS

MENU 1

- Green Salad with Lemon Vinaigrette
- Asian Style Cole Slaw
- Marinated Artichokes
- Marinated Fresh Tuna Fish, Avocado and Wasabi Mayonnaise
- Savory Potato Salad with Basil, Mustard, Sesam and Sunflower Seeds & hint of Garlic
- Cold Pea Püree Soup
- Tiny Chicken Scewers & Mango Teriyaki Sauce
- Baguette & Fresh Cheese

- Tender Smoked Pork with Smoked Tomato Sauce
- Oven Baked Warm "Salad" from Sweet Potatoes, Sweep Peppers and Green Asparagus

- Coconut-Yogurt Panna Cotta with Licorice Syrup

40,50 €/person

MENU 2

- Green Salad
- Pickled Cucumbers
- Tasty Green Salad with Proccoli, Arugula, Salted Nuts and a hint of Lemon
- Marinated Kalamata Olives
- Small Root Vegetable Breads with Avocado and Root Vegetable Chip
- Soya-Ginger Marinated Salmon Cocktail
- Local Flat Bread & Butter

- Overdone Beef with Red Wine
- Creamy Forest Mushroom Stew
- Parsnip Rosti Cakes

- Raspberry and Vanilla Dessert, Almond Biscuits and Cointreau marinated Berry Salad

45,00 €/person



BUFFET MENUS

MENU 3

- Green-Herb Salad with Cranberries & Spruce Sprout Vinaigrette
- Tasty Green Salad with Roasted Parsnips, Blue Cheese and Pomegranate Seeds
- Pickled Carrots and Swedes with Nettle
- Cured White Fish Tartare and Rye Bread Chips
- Tiny Bites of Forest Mushroom Pastry
- Malted Bread & Butter

- Blazed Salmon with Roasted Onion Tartar Sauce
- Savory Almond Potato-Vegetable Casserole

- Rye Bread, Bacon, Finnish Squeaky Cheese and Cloudberry Jam

46,00 €/person

MENU 4

- Roasted Beetroot, Goat Milk Cheese and Arugula with Blackcurrant Vinaigrette
- Chanterelle Salad with Honey Vinaigrette
- Cold Smoked Salmon, Chives Fresh Cheese and Cucumber
- Tiny Flat Bread Rolls with Smoked Reindeer
- Malted Bread & Butter

- Juicy and Tender Fore Loin of Reindeer with Pepper sauce
- Root Vegetables with Honey and Butter

- Rosemary-Potato Cake
- Sweet Finnish Whipped Lingonberry Porridge with Vanilla Sauce

50,50 €/person



BUFFET MENUS

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

- Fabric napkins 2,50 €/person.
- White table cloths 2,00 €/person.

- 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.