

EBJIS Conference Secretariat
CAP Partner
Lea Malling Bernard
Nordre Fasanvej 113,2. DK-2000 Frederiksberg C
Tel. : +4570200305
e-mail: info@cap-partner.eu

EBJIS CONFERENCE 2018

Thank you for your request, we are pleased to offer you the following restaurant services for your event

Date: 5.-8.9.2018
Participants: 600-700 persons

The foundation pillars of the Finlandia Restaurant are the versatile offerings of the locally produced food, the ecological and high-quality ingredients and the joy of craftsmanship. Executive chef Timo Lepistö's team of top professionals provide your conference day with versatile flavors, lightness and trendy combinations.

Daily catering package I

In the morning Coffee buffet; morning coffee at our cosy coffee station:
We offer you organic fair trade coffee and tea, a selection of filled rolls or sandwiches and natural yogurt with seasonal toppings.

Lunch **Standing lunch buffet**
A fresh lunch buffet based on local and seasonal products. The price includes:
Salad buffet, selection varies each day, for example:
Fresh mix of green salads and vegetables
Two salads with chicken / beef / cheese / fish
Bread and butter
* * *

Warm dish chicken / meat / fish / vegetarian, different each day
one option available each day (+vegetarian upon request), for example:
Smoked rainbow trout with organic potatoes and tarragon sauce
* * *

Organic Fair Trade coffee and tea and a small sweet

Ice water is included in the price

In the afternoon
Coffee buffet; afternoon break at the coffee station.
We offer you coffee and tea with a selection of sweet pastries and fruits.

Price	Full day; Morning coffee, lunch and the afternoon coffee	50,50 / person / day
	Half day; Lunch and one coffee break	42,00 / person / day



Daily catering package II

In the morning Fair trade organic coffee / organic tea
Mix of muffins, biscuits, croissants (varies every day)

Lunch **Basic Lunch buffet**
A fresh lunch buffet based on local and seasonal products. The price includes:
Salad and bread, selection varies each day, for example:
Fresh mix of green salads and vegetables
Salad with chicken / beef / cheese / fish (different each day)
Bread and butter
* * *

Warm dish chicken / meat / fish / vegetarian, different each day,
one option available each day (+vegetarian upon request), for example:
Roasted chicken with lemon and thyme sauce and roasted vegetables
* * *

Coffee/tea and Ice water is included in the price.

In the afternoon
Fair trade organic coffee / organic tea
Small sweet cake of the day or fruits

Price Full day; Morning coffee, lunch and the afternoon coffee 40,20 / person / day
Half day; Lunch and one coffee break 31,60 / person / day

Daily catering package III

In the morning Fair trade organic coffee / organic tea 3,60 / person
Orange/ apple juice 1,00 / portion
Mix of muffins, biscuits, croissants (varies every day) 4,70 / person

Lunch **Option 1: Lunch bags** 20,00 / bag

- A lunch sandwich or wrap; meat, fish or vegetarian, varies every day
Examples of lunch sandwiches:
 - a wrap filled with cold smoked salmon and crispy lettuce
 - a wrap filled with Feta cheese and tomato
- Fruit; e.g. an apple
- Snack bar
- A water bottle 0,5l
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Option 2: Basic Lunch buffet 23,00 / person / day
Salad and bread, different each day ,for example:
Fresh mix of green salads and vegetables
Salad with chicken / beef / cheese / fish (different each day)
Bread and butter

Warm dish chicken / meat / fish / vegetarian, different each day,
 one option available each day (+vegetarian upon request), for example:
Roasted chicken with lemon and thyme sauce and roasted vegetables
 * * *

Ice water is included in the price.

The eventual catering area capacity and the actual number of participants will have an effect on the suitable lunch serving style option. Alternatives for catering arrangements can be discussed once details of the congress arrangements are determined.

Additionally we recommend

Lunch dessert, for example	
Semolina red currant mousse and white chocolate caramel	4,50 person
For the coffee breaks;	
Orange/ apple juice	1,00 / portion
Berry smoothie	3,80 / person
Selection of biscuits	4,50 / person

Beverages for lunch

House white- / red wine	7,60 / 12 cl glass
Organic house white- / red wine	8,40 / 12 cl glass
Local organic beer	6,50 / 0,33 l btl
Mineral water	13,00 / 1,25 l
Soft drinks	5,30 / 0,5 l pullo
Organic juices	7,50 / liter

Refreshments at the meeting

Spring water dispenser	46,60 / 19 l container
Mineral water / soft drinks	5,30 / 0,5 l pullo
Spring water	4,00 / 0,5 l
Lemonaid; organic & fair trade lemonade	5,50 / 0,33l
<i>*Blood Orange, Passion Fruit, Lime</i>	
ChariTea; organic & fair trade iced tea	5,50 / 0,33l
<i>*Black, Red, Green</i>	
Coffee / tea continuously replenished	14,40 / liter
Coffee machine	180,00 / day
Nespresso or similar coffee machine for the staff offices	
The price includes 50 coffee servings / day, paper cups, creamers, sugar, stirring sticks, and a large water container for filling the coffee maker.	
Additional 25 servings	60,00

Welcome/get together cocktails

Cocktail buffet Finlandia 101

Grilled salad, lightly smoked organic yoghurt with hazelnut and mustard seed vinegar
 Roasted organic Jerusalem artichoke, cold brewed coffee and cherry
 Smoked salmon seasoned with aniseed, pickled pumpkin and roasted pumpkin seeds
 Vendace escabeche
 Malt pork ham with malt creme and apple (keväällä rhubarb)

 Milk chocolate mousse, cardamom and currants

Price 46,00 / person

Cocktail buffet Taste of the City

Smoked tofu creme with romaine lettuce and tomatoes
 Pulled broad bean "Härkis" seasoned with curry, served with cauliflower and herb salad
 Roasted organic Jerusalem artichoke, cold brewed coffee and cherry
 Terrine of pike and cold smoked baltic herring with creme of kefir and tarragon
 Veal pastrami, charred onion and wild mushroom creme

 Blueberry mousse seasoned with spruce sprout vinegar

Price 43,50 / person

Cocktail buffet Taste of the Countryside

Salad with roasted organic carrot and mustard seeds
 Mushroom Waldorf
 Gravlax with dill crème
 Salad with organic potatoes and smoked whitefish
 Pork rilette with wine apple

 Apple creme with caramel and roasted almonds

Price 43,50 / person

Additionally we recommend

Assortment of local cheeses, and sesones compote 6,50 / person
 Sweet strawberry and raspberry jelly sweets from Jaakkola farm 2,40 / person

Salad buffet Charcoal grilled turkey and organic quinoa salad
 Caramelised carrot and feta cheese salad
 Farmers salad with lemon marinated arctic char
 Salad of mozzarella cheese and basil marinated tomato
 Ceasar salad with roasted Serrano ham and rye bread crutons
 Organic bulgur salad, shrimps and zucchini flavoured with aniseed

Price with two salads of your choice 27,00 / person

Price with three salads of your choice 30,00 / person

The price includes a fresh green salad and bread and butter.

Tasting Plate The Finlandia Hall tasting plate is a composition of the finest ingredients of the season selected by our kitchen. An example of a tasting plate:

Pastrami salmon, dill crème and pickled cucumber and mustard seeds

Smoked goose, wine marinated apple and confit of organic egg yolk

Grilled vegetables and parsley emulsion

Cheese from local dairy, compote of the season

Price 22,80 / person

Canapé selection

Red cabbage gazpacho and pickled mustard seeds

Jerusalem artichoke flan and crispy pumpkin seeds

Liepuska Bakery's cep tart and mushroom crème

Åby's liquorice crisp with Peltola Blue cheese crème and raspberry

Finnish cheese and candied root celery

Åby's fennel crisp with smoked pike and onion

Salmon pastrami, malt bread and sour cream seasoned with lemon

Pudding with cold smoked herring and pickled cucumber brunoise in a seaweed cone

Scampi with vanilla and chili vinaigrette

Åby's black currant crisp, goose liver and green pistachios

Malt pork rilette and pickled mustard seeds

Reindeer tartare, ramsons and pickled cucumber gel in a beet root cone

Liepuska Bakery's small Karelian pastry with organic egg yolk confit

Sweets:

Chocolate and nut cake with salt caramel

Cheesecake with organic honey and red currant

Dark chocolate, smoked vanilla and lingonberries

Canapé 5,70 / piece

For your event we recommend at least three sorts of canapés, 4 – 6 pc / person.

Sparkling drinks

Sparkling wine cocktail of the house <i>Homemade seasonal flavour, topped with sparkling wine</i>	8,70 / 12 cl
Alvar, exclusive sparkling wine of Finlandia Hall, France	8,50 / 12 cl 53,00 / btl
Champagne Mercier Brut	10,50 / 12 cl 65,40 / btl
Non alcoholic white currant sparkling wine	7,10 / 12 cl 44,00 / btl

Other drinks

Wines of the season	7,60 / 12cl 47,50 / btl
Organic wines of the season	8,40 / 12cl 52,00 / btl
Teerenpeli, local organic beer Laiskajaakko and Luomuleevi	6,50 / 0,33 l
Mineral water / soft drinks	5,30 / 0,5 l
Fair trade organic coffee / tea	3,60 / person

Other details

Special diets Special diets are tailored to; please let us know in advance. Eventual on-site special diet orders will be invoiced separately.

Confirmation We kindly ask for a four weeks advance notice on all catering requests. The final guarantee on the number of participants is needed no later than one week prior to the event. We will charge for the full final guaranteed number of participants.

Decoration and furnishings

Conference and cocktail catering are set in cocktail style with high tables. The price for set up and furnishings of a seated setting is 5,00 / person. Space for seated setting is limitedly available, inquiries through your Finlandia Hall contact person.

The catering prices include tablecloths and seasonal decoration. Flower decorations according to a separate agreement.

Tablecloths for other tables	6,00 / pc
White tablecloths for round conference tables	15,00 / pc
Table skirt and tablecloths for eg. display tables	45,00 / table

Prices

Prices are non commissionable.

All prices are in Euro and include VAT 14 % for food and waters and 24 % for alcohol and services. The prices and service suggestions are accordant with the 2018 price level and service selection. We reserve the right to update our offer closer to your event.

Invoicing Kanresta Ltd invoices the catering services separately.

In case of foreign invoicing we request an advance invoice. The invoice will be sent after the confirmation of the catering requests based on the estimated number of participants. If the number of participants exceeds the estimate, we will charge according to the actual number of participants. Beverages are charged by consumption after the event.

The final invoice will be sent after the event. Payment is due 14 days after invoice. Billing fee is 15,00 euros and for foreign invoicing 20.00.

Cancellation One week notice is required for food service cancellations. Kanresta Ltd will charge for food service not cancelled on a timely basis.

Corporate Responsibility

The service concept of the Finlandia Restaurant is produced by Kanresta Ltd. Kanresta Ltd. is a company owned by the Finnish Association for Public Health. By using Kanresta's services, you support the important work of the Association's member organisations, which are the Foundation for Pediatric Research, the Finnish Association for Mental Health, the Finnish Heart Association, and the Central Union for the Welfare of the Aged.

We also adhere to high standards on environmental responsibility. The Finlandia Restaurant has been awarded the Ecocompass certificate as a reward of determined work for the environment.

We are part of the Steps to Organic programme and have reached step five. We take systematic steps to use more organic products and cooperate more closely with local small producers.

We hope that our offer meets your expectations. Please don't hesitate to contact us if you have any further questions concerning the restaurant services for your event.

Best regards,

Maija Syvänen

Sales Consultant

Finlandia-restaurant

Mannerheimintie 13 e, 00100 Helsinki

tel + 358 (0)400 717 104

maija.syvanen@finlandiatalo.fi

www.finlandiatalo.fi