

Wanha Satama´s menu recommendations

Since prehistorical times ports have act as hubs of traffic and trade that have enable new luscious experiences to strand into the dining tables.

Those are the types of experiences Pro Ravintolat Ltd. wants to offer in the Wanha Satama (Old Port). In this most unique events venue in the city of Helsinki there is available delicacies that complements party, seminar and fair events in the way that respects historical seafaring and port culture bringing delicious options from the world´s most intriguing ports to the events.

Pro Ravintolat Ltd

Pro Ravintolat Ltd. is the company created by three experienced, ambitious and quality orientated professionals and Wanha Satama Interactive that is responsible of the execution of events in the venue.

In charge of the gastronomical experiences are Chef de Cuisines Piian Järvenmäki and Petri Tikkanen who have earn their craftsmanship from the leading dining and event restaurants in Helsinki. Restaurant sales and marketing is led by Jussi Laakso, two-time Head Waiter of the Year in Finland.

FOR APERTIF AND CELEBRATION TOAST WE RECOMMEND:

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| • Cava Xenius Brut Seleccion, Spain | 38,0€ (vat 24%) 30,6€ (vat 0%) |
| • Sartori Prosecco Erfo | 44,0€ (vat 24%) 35,5€ (vat 0%) |
| • Grand "C" Brut Crémant d´Alsace | 55,0€ (vat 24%) 44,4€ (vat 0%) |
| • Champagne Beaumont des Crayères Grand Resrve Brut | 72,0€ (vat 24%) 58,1€ (vat 0%) |
| • Champagne Mumm Cordon Rouge Brut | 93,0€ (vat 24%) 75,0€ (vat 0%) |

FINGERFOOD TO ACOMPANY THE APERITIF WE RECOMMENDATIONS

- Avocado cornetto
- Profiterole filled with smoked salmon
- Game mousse on a rye cracker

Price per piece 4,5€ (vat 24%) | 3,9€ (vat 0%)

BUFFETMENUS 1.8.2018 - 31.03.2019

Menu's for the parties over 40 persons

Cocktail menu El Puerto de Bilbao 37,0€ (vat 14%) | 32,5€ (vat 0%)

*Lat 43.342331 Long -3.042611
43° 20' 32.3916" N 3° 2' 33.3996" W*

- Cod and shrimps in a chili oil, black aioli
- Chorizo – sausage and Manchego cheese
- Pimientos de Padrón – roasted small green peppers
- Goat cheese creme, hazelnut and honey on a crisp bread
- Green Salad, cherry tomatoes, olives and sherry vinaigrette
- Warm herb-potato and egg salad
- Almond pie and cherry-orange compote

Cava Xenius Brut Seleccion, Spain 38€ (alv 24%) | 30,6€ (alv 0%)

Buffet Menu Port of San Diego 43,0€ (vat 14%) | 37,7€ (vat 0%)

*Lat 32.7353163 Long -117.1772172
32° 44' 7.1376" N 117° 10' 37.9812" W*

- Salad of mango, beans and kale
- Little gem lettuce and Ranch sauce
- Cobb salad; smoked turkey, Roquefort cheese, field mustard fed pork's belly and avocado
- West Coast salad; hand peeled shrimps, pea pure, asparagus and mushroom vinaigrette
- Buddha Bowl; beetroot quinoa, brussels sprouts and walnuts
- Miniature flatbreads with cheddar and chili

Sour dough bread and fresh cheese spread

Barefoot Pinot Grigio, California USA 40,0€ (alv 24%) | 32,3€ alv 0%)

Salmon roasted with spices, sweet potato and lemon yoghurt sauce

Mondavi "Woodbridge" Chardonnay, California, USA 48,0€ (alv 24%) | 38,7€ (alv 0%)

Lime pie with coconut meringue

Fontafredda "Moncucco" Moscato d'Asti, Piemonte, Italy á 8cl 8,0€ (alv 24%) | 6,5€ (alv 0%)

Buffet Menu Port Tanger Med 52,0€ (vat 14%) | 45,6€ (vat 0%)

Lat 35.889147 Long -5.494823

35° 53' 20.9292" N 5° 29' 41.3628" W

- Green salads, pomegranate and pistachio vinaigrette
- Charmoula spiced chicken with cucumber yoghurt seasoned with mint
- Sesame spiced Tabouleh salad with Feta cheese
- Merguez sausage with cherry tomato sauce
- Roasted cauliflower with tahini sauce
- Baba ganoush

Khoubz-bread and hummus

G. Bertrand Terroir Picpoul de Pinet, Languedoc-Roussillon, France 52,0€ (alv 24%) | 41,9€ (alv 0%)

Lamb tajine with herb couscous

G. Bertrand Grand Terroir Tautavel, Languedoc-Roussillon, France 58,0€ (alv 24%) | 46,8€ (alv 0%)

Spicy date and chocolate cake with halva Chantilly

KEO Commandria St. John, Lemeseos, Cyprus á 8cl 9,0€ (alv 24%) | 7,3€ (alv 0%)

Port of Helsinki buffet 61,0€ (vat 14%) | 53,5€ (vat 0%)

Lat 60.1663 Long 24.9618

60° 9' 49.7664" N 24° 58' 7.032" E

- Apple- and alder wood smoked salmon
- Deep fried perch with remoulade sauce seasoned with dill
- Baltic herring preserved with black currant
- "Gubbröra"; smoked Baltic herring and egg salad
- Herb salad with lingonberry vinaigrette
- Marinated beetroots with six months matured small farm goat cheese
- Salad from roasted pumpkin, kale and walnut vinaigrette
- Porkkala; smoke marinated carrot

Finnish bread assortment with churn butter

Landhaus Mayer Gruner Veltliner, Kamptal, Austria 58,0€ (alv 24%) | 46,8€ (alv 0%)

Slow cooked Lamb's entrecote, roasted Lapland's potatoes with dark lemon sauce

Ogier Crozes-Hermitage Héritages, Rhône, France 67,0€ (alv 24%) | 54,0€ (alv 0%)

Liquorice mousse with cranberry

Pineto Brachetto d`Acqui, Piemonte, Italy á 8cl 10,0€ (alv 24%) | 8,1€ (alv 0%)

Additional main course or cheese selection +8,5€ (vat 14%) | 7,5€ (vat 0%)

Buffet menu without main course - 5€ (vat 14%) | 4,4€ (vat 0%)

MENUT 1.8.2018 - 31.03.2019

Menu's for the parties over 30 persons

Menu Port of San Francisco 49,0€ (vat 14%) | 43,0€ (vat 0%)

Lat 37.7968 Long -122.395
37° 47' 48.6132" N 122° 23' 42.2772" W

Port's Appetizers; Avocado and salmon rice paper roll, West Coast salad, pickled vegetables with Kimchi mayonnaise

Barefoot Pinot Grigio, California USA 40,0€ (alv 24%) | 32,3€ alv 0%

Beef brisket BBQ, Parmigiano polenta with bean and red onion bake

Mondavi "Woodbridge" Zinfandel, California, USA 52,0€ (alv 24%) | 41,9€ (alv 0%)

Lime pie with coconut meringue

Fontafredda "Moncucco" Moscato d'Asti, Piemonte, Italy á 8cl 8,0€ (alv 24%) | 6,5€ (alv 0%)

Menu Port du Le Havre 58,0€ (vat 14%) | 50,9€ (vat 0%)

Lat 49.471932 Long 0.147500
49° 28' 18.9552" N 0° 8' 51" E

Entrée du Port; Salmon and hand peeled shrimps, blue mussel terrine with lobster mayonnaise, endive salad, crisp bacon, Roquefort cheese and Dijon mustard vinaigrette

Cattin Grand "C" Riesling Réserve 48,0€ (alv 24%) | 38,7€ (alv 0%)

Joeu du Boeuf; slow cooked cheek of beef in a cider sauce, crushed potatoes

G. Bertrand Grand Terroir Tautavel, Languedoc-Roussillon, France 58,0€ (alv 24%) | 46,8€ (alv 0%)

Chocolate "ganache", salt caramel and baked apple puree

Banyuls Grand Cru Baillaury, France á 8cl 11,0€ (alv 24%) | 8,9€ (alv 0%)

Menu Helsingin satama 67,0€ (vat 14%) | 58,8€ (vat 0%)

Lat 60.1663 Long 24.9618

60° 9' 49.7664" N 24° 58' 7.032" E

Helsinki Port's appetizers; deep-fried perch with remoulade, cold smoked salmon with dill yoghurt, Baltic herring and white fish roe

Landhaus Mayer Gruner Veltliner, Kamptal, Austria 58,0€ (alv 24%) | 46,8€ (alv 0%)

Fillet and slow cooked cheek of beef, chanterelle and spelt risotto, caramelized apple with dark tarragon sauce

Sartori Amarone della Valpolicella, Veneto, Italy 72,0€ (alv 24%) | 58,1€ (alv 0%)

Liquorice and chocolate "ganache", fresh cheese seasoned with lemon and gooseberry
Pineau de Laborie, Wester Cape, South-Africa á 8cl 8,5€ (alv 24%) | 6,9€ (alv 0%)

To highlight the festivity of the menu we recommend following additional dishes:

- Piece of small dairy cheese with Wanhan Satama's liquorice seasoned fruit compote
- Jerusalem artichoke soup
- Chanterelle and spelt risotto
- Blood orange granite

Price per piece 8,5€ (vat 14%) | 7,5€ (vat 0%)

LATE NIGH SNACKS

- SoCal Chicken burrito
- Seitan kebab, salad, yoghurt salad and tabbouleh
- Local Speciality Wanhan Satama's "Porilainen" - sausage bread
- Vorchmak, pickled beetroot and cucumber, smetana with baked potato

Price per piece 12,0€ (vat 14%) | 10,5€ (vat 0%)

Beverage recommendation: Olvi III Beer 0,33L 5,6€ (vat 24%) | 4,5€ (vat 0%)

SCHNAPPS á 40ml portion

Stolischnaya Vodka	8,5€ (vat 24%) 6,9€ (vat 0%)
Gustav Tilli Vodka	8,5€ (vat 24%) 6,9€ (vat 0%)
Linie Aquavit	8,5€ (vat 24%) 6,9€ (vat 0%)

COFFEE& TEA

Aavid Nordquist "Higland Nature" fair trade organic coffee portion	3,9€ (vat 14%) 3,4€ (vat 0%)
Brewed tea	3,9€ (vat 14%) 3,4€ (vat 0%)

TO ACOMPANY COFFEE

Two chocolate pralines	7,8€ (vat 14%) 6,8€ (vat 0%)
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AVEC á 40ml glass

Cognac Maxime Trijol Grand Classic VSOP	9,9€ (alv 24%) 6,9€ (alv 0%)
Cognac Maxime Trijol XO Grande Champagne	16,0€ (alv 24%) 12,9€ (alv 0%)
Calvados Boulard "Grand Solage"	9,9€ (alv 24%) 6,9€ (alv 0%)
The Glenlivet Founders Reserve Single Malt Scotch Whiskey	12,0€ (alv 24%) 9,7€ (alv 0%)
Ron Matusalem Gran Reserva	12,0€ (alv 24%) 9,7€ (alv 0%)
Lignell & Piispanen "Tyrni" Seabuckthorn berry liquor	4,9€ (alv 24%) 4,0€ (alv 0%)
Demandis Amaretto	4,9€ (alv 24%) 4,0€ (alv 0%)

Order confirmation

We kindly ask you to confirm requested food and beverage order, special dietary requirements and number of guests two weeks prior to event. Confirmed guests number acts as a base of invoice. If ex post guest number is larger than confirmed number, we will invoice accordingly.

Prices require collective menu order. Invoicing prices includes VAT (food and non-alcoholic beverages 14% and beverages containing alcohol 24%)

All the prices are open-ended. We reserve right to adjust the prices according raw material market prices changes

Invoicing cost (15€ inside Finland) will be added to bill. Payment condition is 10 days. All our food products are low lactose products.