

WANHA SATAMA

BUFFET DINNERS

1.4.-31.8.2019

+ 40 person groups



Wanha Satama Events

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 craftmanship 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.

Prices include

- Food / Beverage
- Table-ware
- Furnitures (tables /chairs)
- Buffet tables and bars (from house collection)
- Table clothes and napkins
- Service

FOR APERTIF AND CELEBRATION TOAST WE RECOMMEND

Cava Jaume Serra Brut Organic Spain	39,0€ (vat 24) 31,5€ (vat 0)
Extra Dry Organic Prosecco, Elusia Italy	46,0€ (vat 24) 37,1€ (vat 0)
Grand "C" Brut Crémant d'Alsace	55,0€ (vat 24) 44,4€ (vat 0)
Champagne Beaumont des Crayères Grand Reservé 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

à 4,5€ (vat 14) | 3,9€ (vat 0)

- Avocado-cornetto (L)
- Profiterol filled with smoked salmon (L)
- Game mousse on a rye chip (L)



Tanger

Cocktailbuffetmenu Port Tanger Med 38,0€ (vat 14) | 33,3€ (vat 0)

Lat 35.889147 Long -5.494823 35° 53' 20.9292" N 5° 29' 41.3628" W

MENU

Green salads, pomegranate and pistachio vinaigrette (M,G) | "Chermoula" chicken with mint seasoned cucumber yoghurt (L,G) | Sesam seasoned Tabouleh- salad with feta (L) | Roasted cauliflower and Tahini-sauce (M,G) | Baba Ghanoush (M,G)

Khoubz-bread with hummus (L)

Orange pudding with mint -melon salad (L,G)

WINE RECOMMENDATION

G. Bertrand Gris Blanc

Languedoc-R, France 46,0€ (vat 24) | 37,1€ (vat 0)



San Diego

Buffetmenu Port of San Diego 46,0€ (vat 14) | 40,4€ (vat 0)

lat 32.7353163 Long -177.1772172 32° 44' 7.1376" N 117° 10' 37.9812" W

MENU

Salad of mango, beans and kale (M,G) | Little gem salad with Ranch -sauce (G) | Cobb – salad; smoked turkey, Roquefort cheese, Field mustard feds pork belly and avocado (L,G) | Lime marinated shrimp salad (M,) | Buddha bowl; herb quinoa, cashew, radish, ginger marinated carrots (M,G) | Mini flatbreads; tomato and mozzarella pizetta (VL)

"Sour dough" -bread and fresh cheese spread (L)

Spice roasted salmon, sweet potato and lemon yoghurt sauce (L)

Lime pie with berry salad (L)

WINE RECOMMENDATIONS

Chateau Ste Michelle Riesling

Washington, USA 42,0€ (vat 24) | 33,9€ (vat 0)

Ironstone Lodi Chardonnay

California, USA 49,0€ (vat 24) | 39,5€ (vat 0)

Red leaf Vidal Icewine

Ontario, Canada á 8cl 9,0€ (vat 24) | 7,3€ (vat 0)



Genova

Buffetmenu Porto di Genova 52,0€ (vat 14) | 45,6€ (vat 0)

Lat 44.414165. long -8.942184. 44° 24' 50.9940" N 8° 2' 31.8624" W

MENU

Calamari fried in garlic oil and served with tomato-balsamico sauce (M,G) | Potato and asparagus salad with Pesto alla Genovese (M,G) | Buffalo mozzarella with truffle oil (VL) | Beef Carpaccio, rucola and Parmigiano-reggiano (I,G) | lemon jumbo-olives (M,G) | Panzanella salad (L)

Fresh focaccia (L)

Grilled field mustard fed pork, sage sauce with artichoke and vegetable bake (M,G)

Tiramisu

WINE RECOMMENDATIONS

Pinot Grigio Elusia **Organic**

Venezia, Italy 46,0€ (vat 24) | 37,1€ (vat 0)

Refosco Elusia **Organic**

Lison Pramaggiore, Italy 46,0€ (vat 24) | 37,1€ (vat 0)

Lornano Vin Santo del Chianti Classico

Chianti, Italy á 8cl 9,0€ (vat 24) | 7,3€ (vat 0)



Helsinki

Helsingin sataman 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

MENU

Salmon smoked with apple tree and grey alder (M,G) | Glow-fried white fish with salsa verde (M,G) | Blatic herring seasoned with tar (M,G) | Herb salad with raspberry vinaigrette (M,G) | Wanha Satama's fresh cheese with chevril and coriander sauce (L,G) | Cucumber marinated with dill and horseradish (M,G) | Grilled carrots with Nordic sour cream sauce (L,G)

Finnish bread selection with churn butter (L)

Tender braised neck of lamb from Island of Åland, Roasted garden potatoes and dark lemon sauce (L,G)

Licorice ice-cream with sea buckthorn fudge sauce (G)

WINE RECOMMENDATIONS

Anselmann Weissburgunder Spälese Trocken

Pfaltz, Germany 47,0€ (vat 24) | 37,9€ (vat 0)

Sartori Regolo,

Veneto, Italy 58,0€ (vat 24) | 46,8€ (vat 0)

LBV Port Quinta Vale

D. Maria, Douro, Portugal 8,5€ (vat 24) | 6,9€ (vat 0)

Coffee & Avec

COFFEE AND TEA

(vat 14)

- Arvid Nordqvist organic coffee 3,9€
- Braised tea 3,9€

WITH COFFEE

- Two seasonal chocolate pralines 8,0€

TABLE WATER

- Olvi Kevyt Olo 0,95L 6,6€

AVEC

(vat 24)

- Cognac
 - Maxime Trijol VSOP 9,9€
 - Maxime Trijol XO Grande Champagne 16,0€
- Calvados
 - Boulard "Grand Solage" 9,9€
- Single Malt Scotch Whiskey
 - The Genlivet Founders Reserve 12,0€
- Ron
 - Matusalem Gran Reserva 12,0€
- Lignell & Piispanen
 - Tyrni 4,9€
- Demandis
 - Amaretto 4,9€

Order confirmation

- We kindly ask you to confirm requested food and beverage order, special dietary requirements and number of guests latest 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.

At your service

jussi (at) wanhasatama.fi

T. +358 40 1679900

Pro Ravintolat Oy

Pieni Satamakatu 3-5, 00160 Helsinki

Y-tunnus / Company ID 2911214-5

