

# WANHA SATAMA

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)
- Table clothes and napkins
- Service

## FOR APERTIF AND CELEBRATION TOAST WE RECOMMEND

Cava Jaume Serra Brut <b>Organic</b> Spain	39,0€ (vat 24)   31,5€ (vat 0)
Extra Dry <b>Organic</b> 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)



# San Fransisco

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# 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

## MENU

Port's appetizers; Vitnamese avocado-cashew spring roll (M,G), Lime-shrimp salad with cold smoked salmon (M,G), pickled vegetables with Kimchi - mayonnaise (M,G)

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Beef brisket BBQ, Parmasan polenta with bean and red onion bake (L,G)

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Lime pie and berry salad (L)

## WINE RECOMMENDATIONS

Chateau Ste Michele Riesling

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

Ironstone Lodi "Old Vine" Zinfandel

California, USA 52,0€ (vat 24) | 41,9€ (vat 0)

Red leaf Vidal Icewine

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

# Le Havre

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# 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

## MENU

Entrée du Port; salmon and hand peeled shrimps (M,G), mussel terrine with lobster mayonnaise (L,G), endive salad, crisp bacon, Roquefort – cheese and Dijon-vinaigrette (L,G)

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Joeue du Boeuf; tender braised cheek of beef in a cider sauce served with crushed potato (L,G)

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Crème caramel with fresh berries (L,G)

## WINE RECOMMENDATIONS

Cattin Grand "C" Pinot Gris Réserve

Alsace, France 46,0€ (vat 24) | 37,1€ (vat 0)

G. Bertrand Grand Terroir Tautavel

Languedoc-R, France 56,0€ (vat 24) | 45,2€ (vat 0)

Douceur D'Automne

Gaillac, France á 8cl 7,0€ (vat 24) | 5,6€ (vat 0)





Helsinki

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# 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

## MENU

Sataman alkupalat; Glow-fried white fish with salsa verde (M,G), Cold smoked salmon with dill yoghurt (L,G), Baltic herring with white fish roe (L,G)

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Roast beef of reindeer with dark juniper and pepper sauce, chantarell and potato croquette (L)

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Bruce spring ice cream with sea buckthorn ice-cream served with strawberries ala Romanov (G)

## WINE RECOMMENDATIONS

Biohof Pratsch **Organic** Grüner Veltliner Rotenpüllen

Weinviertel, Austria 48,0€ (vat 24) | 38,7€ (vat 0)

Biohof Pratsch **Organic** Zweigelt "Kittel"  
Weiviertel, Austria 56,0€ (vat 24) | 45,2€ (vat 0)

LBV Port Quinta Vale D. Maria

Douro, Portugal 8cl 8,5€ (vat 24) | 6,9€ (vat 0)

# To highlight the dignity of the event we recommend

MIDDLE DISH á 8,5 (vat 14) | 7,5€ (vat 0)

- Piece of small dairy cheese served with Wanha Satama's licorice scented fruit compote (L,G)
- Jerusalem artichoke soup (L,G)
- Chantarell-spelt risotto (L,)
- Blood orange granite (M,G)

NIGHT SNACK á 12,0€ (vat 14) | 10,5€ (vat 0)

- SoCal Chicken-Burrito (L)
- Seitan kebab, salad, Tabouleh and yoghurt sauce (L)
- Vorscmak, pickled beetroots and cucumber with smetana (L,G)

Beverage recommendation; Olvi 5,2% Beer 0,33L

6,0€ (vat 24%) | 4,5€ (vat 0%)

# Coffee & Avec

## COFFEE AND TEA

(vat 14)

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

## WITH COFFEE

- Two seasonal chocolate pralins 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

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