



BUFFET MENUS

Korundi House of Culture is a space for art and people in Rovaniemi, Lapland. It is home to Rovaniemi Art Museum and Lapland Chamber Orchestra; a place where the world unfolds from a northern perspective. Art creators and art lovers, celebration and the everyday, history and the present all come together in Korundi.

Korundi is a stone foundation of culture in Lapland, a post bus depot that survived the second world war and now delivers messages through art. The red brick landmark is a stylish venue for meetings and functions, where first-class arrangements and service guarantee memorable moments. Refreshments can be served in the restaurant or foyer. It is also possible to arrange a suitable program for your event, such as concerts, performances and guided exhibition tours.

The menus of Korundi combine nordic ingredients and warm spices of the world. The menus are suitable for all diners since the most common special diets have been taken into consideration in the planning process.

Please contact our sales department, and together we can arrange a successful event!

WWW.KORUNDI.FI
+358 50 378 7761
SALES@KORUNDI.FI

OSOITE / ADDRESS
LAPINKÄVIJÄNTIE 4,
ROVANIEMI

I II
KORUNDI
KITCHEN & CAFÉ



BUFFET MENUS

MENU 1

- Green salad (v,g)
- Pickled red cabbage with coriander and chili (v,g)
- Crispy vegetable parcels (v)
- Cabbage slaw with peanut oil dressing (v,g)
- Asian salad with long green beans (v, g)
- Sweet soy-chili sauce (v,g)
- Wasabi mayonnaise (l,g)
- Korundi's sourdough bread and brown butter (l)
- Roasted potatoes and seasonal vegetables (v,g)
- Teriyaki salmon (l)
- Korean Fried Tofu (v)
- Confectioner's lemon pie with meringue (l, g)

PRICE 47.00 €/PERSON

MENU 2

- Green sprout salad (v, g)
- Kimchi-flavored pickled cauliflower (v,g)
- Cashew nut salad (v, g)
- Marinated Swiss chard and sugar snap peas (v, g)
- Seasonal roasted root vegetables (v,g)
- Roasted sesame seeds and cucumber (v,g)
- Mint-pea purée (v,g)
- Miso mayonnaise (l,g)
- Korundi's sourdough bread and roasted butter (l)
- Pan-fried herb-butter smashed potatoes (l,g)
- Slow-cooked beef entrecote and dark sauce (l,g)
- Crispy halloumi and bell pepper (l,g)
- Confectioner's Deluxe macaron pastry (l,g) , flavor options: raspberry, lemon, or chocolate (1 flavor/order)

PRICE 52.00 €/PERSON

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COFFEE AND TEA 3,50 €/PERSON

Fairtrade Coffee

BEVERAGE PACKAGES

- Beverage Package 1: Two glasses of wine 19 €/person
- Beverage Package 2: Welcoming drink and two glasses of wine 28,50 €/person
- Beverage Package 3: Welcoming drink and two glasses of wine + digestive 38 €/person
- Beverage Package 4: Welcoming drink and three glasses of wine + digestive 47,50 €/person
- Fabric napkins 6,00 €/person
- White table cloths 5,00 €/person
- Korundi restaurant 350 €/1-4h, includes private use of the space, basic furniture setup, and staff.
- Korundi restaurant 600 €/1-6h, includes private use of the space, furnishing, and staff.
- Minimum invoicing 20 people
- The final guest count and special dietary needs information must be sent no later than fourteen (14) working days prior to the event.

Prices incl. VAT.

We reserve the right to make alterations to servings and prices.

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