



BERNS

WELCOME TO THE WORLD OF BERNS

BIG CELEBRATIONS



The Ballroom 1963 | Photo by Lennart Nilsson



WELCOME

We have curated a brand guide where we have established who we are and what we stand for. With our brand guide we have created taglines that describes our house. How we want you to perceive us, our place that adds to the brand, the people behind the brand and our dream guests. The personality of the brand, the promise of what you can expect from our brand, but most importantly we want you to leave a little happier. These taglines are so great that they are also the names for our menus.



OPEN MINDED (Full day)

When you are spending the whole day at Berns and being productive, you want to make sure that your team is happy and energized. For the open minded that thinks two steps ahead, we have made a whole day package.

- Breakfast
- Lunch of the day or the Attentiv option (depends on the arrangement)
- Swedish fika

CURIOUS (Half day)

Not spending the whole day at Berns but still wants a taste of the house? For the curious one we have curated half day package.

- Swedish fika
- Lunch of the day or the Attentive option (depends on the arrangement)

UNEXPECTEDLY FUN (Breakfast)

For the hungry group, here you have everything you need to get your energy up and running throughout the day, we ensure you it is unexpectedly fun.

- Coffee or Tea
- Fresh orangejuice
- Fresh greenjuice
- Sandwich with ham, cheese and salad
- Overnight oats with Swedish baked apples
- Croissant

RELAXED (Easy Breakfast)

Only the best necessities to get your teams day started, so you can stay relaxed.

- Coffee or Tea
- Sandwich with ham, cheese and salad

COMFORTABLY YOURS (Add Ons)

We know that we have it all but just to make sure that you are not missing anything we have added extra options if you want to take your menu to the next level, we are comfortably yours.

- Change your regular sandwich to an avocado and ryebread sandwich
- Energy shot
- “Chiapudding”
- Boiled egg with caviar
- Homemade granola bar with dates and seeds
- Pain au chocolat
- Fruit basket
- Fresh cut fruit
- Smoothie
- Banana bread with dark chocolate

These add ons can only be added to a package

RELAXED LIVING (Swedish fika)

Everyone need a little extra energy after a productive meeting, here you can get your greens in while you are being productive with work, sit back and relax. It's like a relaxed living

- Coffee or Tea
- Homemade granola bar with dates and seeds
- Fruit basket
- Overnight oats with Swedish baked apples
- Smoothie

FOREVER CONTEMPORARY (Swedish fika)

Don't miss our 'fika', we do it and we do it great with both traditional and new modern treats, we are forever contemporary.

- Coffee or Tea
- Cinnamon bun
- Bowl of sweets
- Fruit basket
- Dessert from Berns Pastry

Please ask us about allergens in our food | Berns reserves the right for changes. We cater for allergy diets and deviating diets in accordance with the National Food Administrations 14 regulations food allergens, as well as vegetarian and vegan food at no extra cost by pre-registration no later than 14 days before. Please note that Berns can unfortunately not guarantee adaptation for airborne allergies. When requesting diets such as LCHF and GI and in the case of personal preferences that, for example, one does not like any of the contents of the food, an additional cost is added.

COME AS YOU ARE
FEEL LIKE A STAR (Lunch)

Enjoy the historical Ballroom with a classic three course lunch, regardless if you visit us during the day or the evening. When you walk through our doors, you come as you are and feel like a star.

Choose one of these starters:

-Peppercorn gravadlax from the Faroe Islands with fried kale, dill and dijon creme & deep fried panko

-Whipped ricotta with caramelized onion, tomato, espelette vinaigrette, marcona almonds, chervil & basil (v)

-Eggplant creme with deep fried artichoke, chili honey, croutons & chervil (v)

Choose one of these main courses:

-Spiced roast char with new potatoes, dill mayonnaise & haricots verts

-Grilled chicken thigh fillet with crispy potatoes, thyme mayonnaise, broccoli & cress

-Baked cabbage with crispy potato, thyme mayonnaise, broccoli & cress (v)

Choose one of these desserts:

-Yuzu bavaroise with coconut ice cream, white chocolate crumbs, sesame praline & macha sponge

-Dark milk/white chocolate bavaroise with orange sunflower crunch & orange rosemary jelly

-Seabuckthorn mousse with dulce ganache, caramanis curd & dark chocolate crumbs

Customize your menu?
No problem - talk to your project manager

ATTENTIVE (No-seat-needed-plate)

If you don't have the time to sit down to eat but still have the munchies, we offer our smaller dishes that you can enjoy on the go. This is for the attentive one.

-Lentils with sweet potato, leaf spinach, baked beet root, pumpkin seeds, vegan mint mayonnaise & crumbled tofu (v)

-Hot smoked salmon with black rice, edamame beans in mandu dressing, pickled fennel, gochujang mayonnaise & roasted onions

-Teriyaki chicken with bean vermicelli, smashed cucumber, mandu dressing, coriander & sesame seeds

RELAXED ELEGANCE
(Elementary mingle) Max 200p

Remember the attentive one? This is same but different, let's spice it up with some Asian flavours but let's do it with relaxed elegance.

-Vietnamese Spring Rolls with sesame seeds & Jim Jaew

-Okonomiyaki with tuna, kewpie mayo, radish, carrot & coriander

-Tuna tartar with teriyaki, cucumber, gochujang mayonnaise & puffed rice

-Chicken skewers with char siu glaze

Add ons:

-Vegetarian dumplings

-Pork dumplings

-Satay chicken skewers

-Beef tartar in a crust with sweet soy & gochujang mayonnaise

-Bao bun with shiitake mushroom, hoisin sauce, smashed cucumber & coriander

(v) vegetarian option

Please ask us about allergens in our food | Berns reserves the right for changes. We cater for allergy diets and deviating diets in accordance with the National Food Administrations 14 regulations food allergens, as well as vegetarian and vegan food at no extra cost by pre-registration no later than 14 days before. Please note that Berns can unfortunately not guarantee adaptation for airborne allergies. When requesting diets such as LCHF and GI and in the case of personal preferences that, for example, one does not like any of the contents of the food, an additional cost is added.

Dinner in The Ballroom





HOME OF THE EXTRAORDINARY (Dinner)

Welcome to The Ballroom in its grandest setting, now you can truly see that we are the home of the extraordinary. With a dinner under the chandeliers with a classic three course menu.

Choose one of these starters:

-Peppercorn gravadlax from the Faroe Islands with fried kale, dill and dijon creme & deep fried panko

-Whipped ricotta with caramelized onion, tomato, espelette vinaigrette, marcona almonds, chervil & basil (v)

-Eggplant creme with deep fried artichoke, chili honey, croutons & chervil (v)

Choose one of these main courses:

-Beef tenderloin with potato terrine, tarragon sour cream, sage cream, pepper sauce & tomato salad

-Cod loin with belaverde, potato cake, Västerbotten cheese, champagne sauce, dill & chives

-Baked cabbage with lemon, fried mushrooms, baked celeriac, champagne sauce, macadamia nuts, herbal oil & chervil (v)

Choose one of these desserts:

-Yuzu bavaroise with coconut ice cream, white chocolate crumbs, sesame praline & macha sponge

-Dark milk/white chocolate bavaroise with orange sunflower crunch & orange rosemary jelly

-Seabuckthorn mousse with dulce ganache, caramanis curd & dark chocolate crumbs

HISTORICALLY CELEBRATING (Canapé)

It doesn't get more classic than this, a classic snack in a classical venue for a classy group. We have been historically celebrating since 1863 and this is what it all began with.

-Tuna tartar with teriyaki, cucumber, gochujang mayonnaise & puffed rice

-Beef tartar in crustad with shiso cress & puffed rice

-Skagen on pumpnickel, roe & dill

-Crustad cone with whipped brie & rosé pepper (v)

-Kohlrabi flower with cream cheese, jalapeno & tarragon (v)

-Dessert from Berns Pastry

-Homemade chocolate pralines

Minimum 2 per person

COMPLETED MINGLE (Dinner)

When you take two good things and mix them together, you get something great. Here we have taken something from Attentive and something from Historically Celebrating and made it in to a completed mingle – that sure is great!

-Choose three of the above canapés

-Choose one of the no-seat-needed-plates

-And a mingle dessert from Berns pastry

Customize your menu?
No problem - talk to your project manager

Please ask us about allergens in our food | Berns reserves the right for changes. We cater for allergy diets and deviating diets in accordance with the National Food Administrations 14 regulations food allergens, as well as vegetarian and vegan food at no extra cost by pre-registration no later than 14 days before. Please note that Berns can unfortunately not guarantee adaptation for airborne allergies. When requesting diets such as LCHF and GI and in the case of personal preferences that, for example, one does not like any of the contents of the food, an additional cost is added.

THE LITTLE ONES

- Lightly salted chips
- Soy roasted cashewnuts with togarashi
- Fruit basket

THE LATE ONE

- Hotdog

CAKES BY REQUEST

- Creamcake
Sponge cake with fresh berries, vanilla cream & whisked cream.
- Fruit & berry mousse cake
Vanillamousse & white chocolate blondie.
Your choice of fruit or berries. We recommend apples, raspberry, blueberry or passionfruit.
- Princess cake
Classic princess cake with sponge cake, vanilla cream & raspberry jam covered in marzipan.
- Chocolate mousse cake
Dark and milk chocolate mousse, brownie & milk chocolate glaze

Please ask us about allergens in our food | Berns reserves the right for changes. We cater for allergy diets and deviating diets in accordance with the National Food Administrations 14 regulations food allergens, as well as vegetarian and vegan food at no extra cost by pre-registration no later than 14 days before. Please note that Berns can unfortunately not guarantee adaptation for airborne allergies. When requesting diets such as LCHF and GI and in the case of personal preferences that, for example, one does not like any of the contents of the food, an additional cost is added.





Last but not least, to make your event complete you need the right drinks to go with the food. Why not make it even better, add a pre-cocktail and after dinner drink. We have curated different options for you to make it easier, you can be Basic, a Signature or a Grand Cru. Incredible food menus and great drink options, cheers!

WINE PACKAGES

- Berns Basic
1 glass of sparkling wine for aperitif
1 glass for the starter
1 glass for the main course with a small refill
- Berns Signature
1 glass of sparkling wine for aperitif
1 glass for the starter
1 glass for the main course with a small refill
- Berns Grand Cru
1 glass of Champagne wine for aperitif
2 glasses for the starters
1 glass for the main course with a small refill

Coffee or Tea is included in all packages.

All prices are excluded VAT.

OUR STANDARD SUPPLY IN ALL BARS

- Vodka & Redbull
- Jäger & Redbull
- Gin & Tonic
- Rom & Cola
- Cuba Libre
- Vodka & Soda
- Vodka Cranberry
- Tequila & Soda
- Razz & Sprite
- Vodka & Sprite
- Moscow Mule

*Wine, beer and alcohol-free options.
Champagne by the bottle*

BY REQUEST WE CAN EXTEND OUR STANDARD SUPPLY IN ALL BARS WITH

- Mojito
Bacardi carta blanca, lime, brown sugar & mint
 - Espresso Martini
42 Below vodka, quality espresso & Kaluha
 - Daquiri
Bacardi 4, lime & sugar
 - Margarita
Patron Silver, Cointreau, lime & salt
 - Negroni
Antica formula, Carpano bitters & Beefeater gin
 - Moscow Mule
Absolut vodka, lime, ginger & bitters
 - Tom Collins
Beefeater, lemon, sugar & soda
- Wine, beer and alcohol-free options.
Champagne by the bottle*

OUR SIGNATURES

- Dram-Atik
Xante, Hernö gin, salted caramel & bitters
- Archipelago
Bombay Sapphire, Campari, St Germain, raspberries, papeda & cava
- El Patron
Patron silver, St Germain, lime & spices
- Carter
Bombay Pressé, yuzu, honey & coconut
- Midnight Sun
OP Andersson, Aperol, St Germain, peaches & lime
- Your own made cocktail

Please ask us about allergens in our food | Berns reserves the right for changes. We cater for allergy diets and deviating diets in accordance with the National Food Administrations 14 regulations food allergens, as well as vegetarian and vegan food at no extra cost by pre-registration no later than 14 days before. Please note that Berns can unfortunately not guarantee adaptation for airborne allergies. When requesting diets such as LCHF and GI and in the case of personal preferences that, for example, one does not like any of the contents of the food, an additional cost is added.





BERNS

WELCOME TO THE WORLD OF BERNS