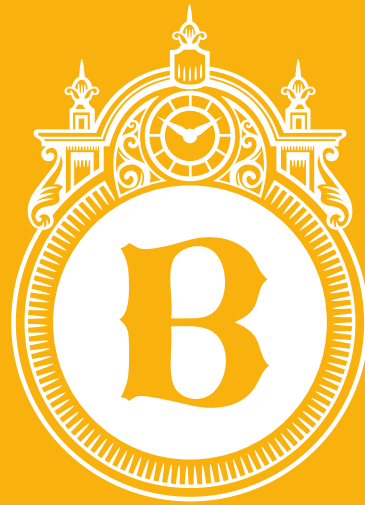




BERNINA

WELCOME TO THE WORLD OF BERNINA

MEETING PACKAGES FULL DAY

Our full-day package keeps you focused and fueled throughout the day. Start with a fresh breakfast, followed by a well-balanced lunch and a traditional Swedish fika in the after-noon. Everything is served in a setting that combines classic charm with a modern touch—perfect for a productive day at Berns.



Morning coffee

- Coffee or Tea
- Fresh orange juice
- Fresh green juice
- Sandwich with cheese, ham, tomato & cucumber
- Chocolate overnight oats with passionfruit curd & coconut flakes
- Croissant

Lunch seated or mingel

Mingle bowls / Seated lunch

Mingle bowls

- Oven-baked chicken thigh with five spice, glass noodle salad with soy dressing, Kewpie mayo, kimchi & coriander
- Chili-marinated shrimp, black rice with pumpkin seeds, lime-pickled red onion, edamame in mandu dressing, Kewpie mayo, crispy onion & spring onion
- Sticky tofu with General Tso glaze, black rice with pumpkin seeds, vegan Kewpie mayo, yuzu-pickled fennel, coriander & mint (v)

Afternoon coffee

- Coffee or Tea
- Homemade granola bar with dates & seeds
- Fruit basket
- Dessert from Berns Pastry
- Smoothie

Afternoon coffee option 2

- Coffee or Tea
- Cinnamon bun & Cardamom bun
- Fruit basket
- Dessert from Berns Pastry
- Freshly pressed juice



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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.

MEETING PACKAGES HALF DAY

Our half-day package is perfect when you don't need the whole day.

Whether you start with a morning fika and stay for lunch, or join us for lunch and an afternoon break, you'll get just the right amount of energy and focus to make the most of your time at Berns.

A seamless setup in a timeless environment.

Choose between morning coffee or afternoon coffee

Morning coffee

- Coffee or Tea
- Fresh orange juice
- Fresh green juice
- Sandwich with cheese, ham, tomato & cucumber
- Chocolate overnight oats with passionfruit curd & coconut flakes
- Croissant

Lunch seated or mingel

Mingle bowls / Seated lunch

Mingle bowls

- Oven-baked chicken thigh with five spice, glass noodle salad with soy dressing, Kewpie mayo, kimchi & coriander
- Chili-marinated shrimp, black rice with pumpkin seeds, lime-pickled red onion, edamame in mandu dressing, Kewpie mayo, crispy onion & spring onion
- Sticky tofu with General Tso glaze, black rice with pumpkin seeds, vegan Kewpie mayo, yuzu-pickled fennel, coriander & mint (v)

Afternoon coffee

- Coffee or Tea
- Homemade granola bar with dates & seeds
- Fruit basket
- Dessert from Berns Pastry
- Smoothie

Afternoon coffee option 2

- Coffee or Tea
- Cinnamon bun
- Fruit basket
- Dessert from Berns Pastry
- Freshly pressed juice

BREAKFAST

Start your day right with our breakfast package.

Perfect for early meetings or a calm start before the day picks up speed. Enjoy a classic Swedish breakfast in a unique setting that combines comfort and focus—ideal for setting the tone for productive conversations.



COFFEE & SANDWICH

- Sandwich with cheese, ham, tomato & cucumber
- Cheese sandwich with red bell pepper

UNEXPECTEDLY FUN

- Coffee or Tea
- Fresh orange juice
- Fresh green juice
- Sandwich with cheese, ham, tomato & cucumber
- Chocolate overnight oats with passionfruit curd & coconut flakes
- Croissant

ADD ONS

- Change your regular sandwich to an avocado and ryebread sandwich
- Energy shot
- Chiapudding
- Chocolate overnight oats with passionfruit curd & coconut flakes
- Boiled egg with caviar
- Homemade granola bar with dates & 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



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SWEDISH FIKA

Take a break with our Swedish fika.

Whether it's mid-morning or afternoon, our fika package offers a moment to pause, recharge, and connect. Enjoy fresh pastries, coffee, and tea in an inspiring setting—perfect for re-energizing during a full day or rounding off a productive session



UNEXPECTEDLY FUN

- Coffee or Tea
- Fresh orange juice
- Fresh green juice
- Sandwich with cheese, ham, tomato & cucumber
- Chocolate overnight oats with passionfruit curd & coconut flakes
- Croissant

RELAXED LIVING

- Coffee or Tea
- Homemade granola bar with dates & seeds
- Fruit basket
- Dessert from Berns Pastry
- Smoothie

FOREVER CONTEMPORARY

- Coffee or Tea
- Cinnamon bun & Cardamom bun
- Fruit basket
- Dessert from Berns Pastry
- Freshly pressed juice

ADD ONS

- Energy shot
- Homemade granola bar with dates & seeds
- Pain au chocolat
- Fruit basket
- Fresh cut fruit
- Smoothie
- Banana bread with dark chocolate
- Swedish candy

These add ons can only be added to a package



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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 ourdoors, you come as you are and feel like a star.



Choose two- or three-course lunch menu

Add on: Table bread with whipped butter

Choose one starter:

- Confit Arctic char with dill croutons, swede, chanterelle emulsion & apple-pickled shallots
- Burrata with balsamico glaze, roasted sunflower seeds, pickled zucchini, arugula & sourdough croutons (v)
- Jerusalem artichoke cream with crispy Jerusalem artichoke, mustard-pickled shiitake, roasted hazelnuts, chili oil & cress (v)

Choose one main course:

- Oven-roasted chicken thigh with herb seasoning, crispy potatoes, oven-baked cauliflower, espelette & paprika mayonnaise, pea shoots
- Arctic char with herb seasoning, boiled dill potatoes, haricots verts, grated horseradish & browned butter
- Baked pointed cabbage with herb seasoning, crispy potatoes, oven-baked cauliflower, espelette & paprika mayonnaise, pea shoots (v)

Choose one dessert:

- Vanilla cardamom mousse with raspberry gel, tonka & berries
- Pavlova with calamansi curd, yuzu & caramelised popcorn
- Chocolate crèmeux with cacao crumble, olive oil & sea salt

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



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MINGEL

Our mingle menu is designed for movement, conversation, and great flavor. Guests enjoy a selection of easy-to-eat, stand-up dishes—served in smaller portions and meant to be mixed and matched. Whether you're planning a casual gathering or a festive celebration, the menu offers flexible options to suit every occasion.



ATTENTIVE (No-seat-needed-plate)

- Oven-baked chicken thigh with five spice, glass noodle salad with soy dressing, Kewpie mayo, kimchi & coriander
- Chili-marinated shrimp, black rice with pumpkin seeds, lime-pickled red onion, edamame in mandu dressing, Kewpie mayo, crispy onion & spring onion
- Sticky tofu with General Tso glaze, black rice with pumpkin seeds, vegan Kewpie mayo, yuzu-pickled fennel, coriander & mint (v)

RELAXED ELEGANCE (Elementary mingle)

Max 200p

- Vietnamese spring rolls (v)
- Okonomiyaki with seared teriyaki salmon, yuzu mayo, carrot, daikon & coriander
- Beef tartare with sweet soy, kimchi mayo, puffed rice & cress
- Chicken skewers with gochujang glaze & furikake

MIDNIGHT MEAL

- Hotdog, ketchup, mustard & roasted onion

MINGLE DESSERTS (Petit fours)

- Salted caramel and chocolate tartelette
- Raspberry mousse tartlette
- Lemon pie
- Carrot cake with white frosting
- Banoffee chocolate tartelette with whipped vanilla cream
- Mini muffins with wipped ganache
- Praline

ADD ONS

These add-ons can only be added to a package

- Vegetarian dumplings
- Pork dumplings
- Beef tartar in a crust with sweet soy & gochujang mayonnaise
- Bao bun with shiitake mushroom, hoisin sauce, smashed cucumber & cilantro



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CANAPEES

Our canapé and snack menu is perfect for a stylish welcome, a cocktail hour, or a light prelude to so-mething bigger. Thoughtfully crafted, each bite is designed to be enjoyed standing with a drink in hand—elegant, flavorful, and easy to serve.



CANAPEES

- Pickled baby cucumber with smetana, honey & black pepper (v)
- Aged cream cheese in filo pastry with poached silver onion & marmalade (v)
- Crayfish mix in crustade with browned butter emulsion & pickled shallot
- Beef tartare in filo pastry with egg yolk cream & garden cress

SNACKS

- Marcona almonds
- Potato chips
- Olives
- Fuet
- Soy roasted cashewnuts

Minimum 2 per person



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HOME OF THE EXTRAORDINARY

(Dinner)

Enjoy a carefully composed three-course menu served in one of our historic dining rooms, beneath glittering crystal chandeliers and surrounded by timeless elegance. Here, guests have gathered for over a hundred years to celebrate, connect and enjoy great food together.

Choose two- or three-course dinner menu

Add on: Table bread with whipped butter

Choose one starter:

- Confit Arctic char with dill croutons, rutabaga, chanterelle emulsion & apple-pickled shallots
- Burrata with balsamico glaze, roasted sunflower seeds, pickled zucchini, arugula & sourdough croutons (v)
- Jerusalem artichoke cream with crispy Jerusalem artichoke, mustard-pickled shiitake, roasted hazelnuts, chili oil & cress (v)

Choose one main course:

- Beef tenderloin with sautéed kale, fried mushrooms, baked celery & red wine reduction with black pepper and crème fraîche
- Oven-baked cod loin with lobster velouté, root vegetable terrine, fennel & sugar snap crudité & dill oil
- Pumpkin purée with fried polenta, bellaverde, Marcona almonds, frisée salad & parmesan (v)

Choose one dessert:

- Vanilla cardamom mousse with raspberry gel, tonka & berries
- Pavlova with calamansi curd, yuzu & caramelised popcorn
- Chocolate crèmeux with cacao crumble, olive oil & sea salt

Customize your menu?
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COMPLETED MINGLE

Our completed mingle menu offers a full experience in a standing format—perfect for events where guests want to move, meet and enjoy. A well-balanced selection of canapés, mingle bowls and something sweet to finish ensures no one leaves hungry.

- Choose three of the canapés
- Choose one of the no-seat-needed-plates
- And a mingle dessert from Berns pastry



HISTORICALLY CELEBRATING

(Canapee)

- Pickled baby cucumber with smetana, honey & black pepper (v)
- Aged cream cheese in filo pastry with poached silver onion & marmalade (v)
- Crayfish mix in crustade with browned butter emulsion & pickled shallot
- Beef tartare in filo pastry with egg yolk cream & garden cress

ATTENTIVE

(No-seat-needed-plate)

- Oven-baked chicken thigh with five spice, glass noodle salad with soy dressing, Kewpie mayo, kimchi & coriander
- Chili-marinated shrimp, black rice with pumpkin seeds, lime-pickled red onion, edamame in mandu dressing, Kewpie mayo, crispy onion & spring onion
- Sticky tofu with General Tso glaze, black rice with pumpkin seeds, vegan Kewpie mayo, yuzu-pickled fennel, coriander & mint (v)

MINGLE DESSERTS

(Petit fours)

- Salted caramel and chocolate tartelette
- Raspberry mousse tartlette
- Lemon pie
- Carrot cake with white frosting
- Banoffee chocolate tartelette with whipped vanilla cream
- Mini muffins with whipped ganache
- Praline



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CAKES BY REQUEST

From elegant celebrations to casual office surprises – our selection of cakes is made to mark life's sweetest moments. Whether you're celebrating a birthday, launch, anniversary or just want something extra special, we've got a cake for it. Custom flavours, seasonal styles and that little something extra – just let us know what you're celebrating.



CREAMCAKE

-Sponge cake, vanilla cream, whipped cream, seasonal fruit

MOUSSE CAKE

- Mousse, soft sponge, gelly insert, mirror glaze or velvet

Flavours: passion fruit, raspberry, chocolate

PRINCESS CAKE

- Classic princess cake with sponge cake, vanilla cream & raspberry jam covered in marzipan

LEMON PIE

- Buttery crust, citrus curd, Italian meringue

Customize your cake?
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BEVERAGE

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.

OUR SIGNATURES

- Charente
Cognac, Vermoth Pineapple, Co2
- Espresso who?
Banana, Aged Rum, Coffee, Bitters
- New Fashion
Whiskey, Punsch, Honey, orange Bitters
- Kitami
Aged Rum, Yuzu, Sweet Vermouth,
Japanese Quince, Rhubarb
- First Love
Sweet Vermouth, Gin, Raspberries, Lime,
Grape, Co2

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

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

CREW MENU

Fuel for those behind the scenes.

For everything to run smoothly out front, the crew backstage needs to stay sharp and energized. Our crew menu is designed to keep you going – tasty, filling and ready when you are. Because great events start with a well-fed team.



FIKA

Sandwich with ham and cheese & coffee

Sandwich with ham and cheese,
fruit, croissant & coffee

Cinnamon bun, dessert from Berns pastry,
fruit basket & coffee

Coffee 5 liter

LUNCH

Lunch bowl

Lunch sallad

Lunch Wrap

DINNER

Taco buffet

Breaded fish with potatoes, peas and
tartar sause

Lasagna

Chicken stew with rice

Sushi 10 pieces

Zero-waste option

The chef prepares food based on the
season and available ingredients

NIGHT FOOD

Late-night sandwich

Oven-baked pizza