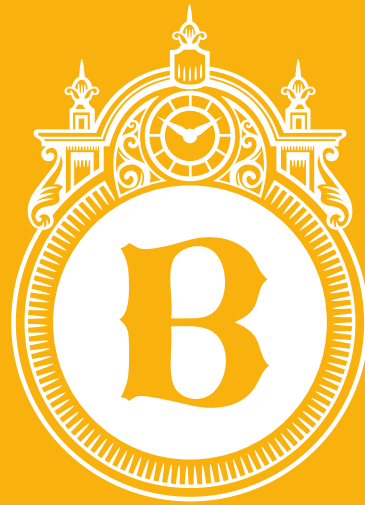




BERNS

WELCOME TO THE WORLD OF BERNS

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 mingle (depending on the arrangement)

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



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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 mingle (depending on the arrangement)

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.



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
- 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 35:-/per person

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 and furikake

MIDNIGHT MEAL

- Hotdog, ketchup, mustard & roasted onion

MINGLE DESSERTS

- 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



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HOME OF THE GOOD LIFE

(Three course dinner)

Enjoy a carefully composed three-course menu served in one of our historic dining rooms, overlooking 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.



Add on: Table bread with whipped butter 35:-/per person

Choose one starter:

- Beef tartare with parsley mayo, pickled chanterelles, crispy onion, crispy Jerusalem artichoke & Arla Efterglöd cheese
- Jerusalem artichoke soup with fried mushrooms, sugar snaps, Jerusalem artichoke & dill oil. Butter-fried levain with Wästerbotten cheese cream, pickled onion & bleak roe
- Seared scallop with buttered chicken broth, pear, kohlrabi & crispy chicken skin

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

Choose one main course:

- Duck breast with maple & chilli glaze, caramelized swede purée, fresh herb salad & sherry gravy
- Reindeer fillet with mushroom filled cabbage, Jerusalem artichoke purée, grilled enoki, red wine sauce & lingonberries
- Seared pike-perch with butter-fried savoy cabbage, confit parsley root, grilled blue mussels, sea coral & mussel sauce
- Pumpkin purée with fried polenta, bellaverde, Marcona almonds, frisée salad & parmesan (v)

Choose one dessert:

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



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HOME OF THE GOOD LIFE PART 2

(Seven course dinner)

This menu were already good but we decided to make it great by level it up, this is for the one that wants the full dinner experience

Seven-course 1295:-

Add on: Table bread with whipped butter 35:-/per person



Snacks:

- Vendace roe on crispy potato cake, sour cream, lemon pickled onion & herbs
- Oscietra caviar on tartlet, creme fraiche & chives
- Duck liver paté with port wine & cherry marmalade, pickles, deep fried shallots & parmesan.

Choose one starter:

- Beef tartare with parsley mayo, pickled chanterelles, crispy onion, crispy Jerusalem artichoke & Arla Efterglöd cheese
- Jerusalem artichoke soup with fried mushrooms, sugar snaps, Jerusalem artichoke & dill oil. Butter-fried levain with Wästerbotten cheese cream, pickled onion & bleak roe
- Seared scallop with buttered chicken broth, pear, kohlrabi & crispy chicken skin

Choose one main course:

- Duck breast with maple & chilli glaze, caramelized swede purée, fresh herb salad & sherry gravy
- Reindeer fillet with mushroom filled cabbage, Jerusalem artichoke purée, grilled enoki, red wine sauce & lingonberries
- Seared pike-perch with butter-fried savoy cabbage, confit parsley root, grilled blue mussels, sea coral & mussel sauce
- Pumpkin purée with fried polenta, bellaverde, Marcona almonds, frisée salad & parmesan (v)

Predessert:

- Tonights sorbet

Dessert:

- Vanilla cardamom mousse with raspberry gel, tonka & berries



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FAMILY STYLE MENU

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.



First serving:

- Smashed cucumber with sesame seed and chili (v)
- Deep-fried shrimp spring roll with plum sauce
- Crispy duck wonton with soy mayonnaise

Second serving:

- Chef's choice mixed sushi platter

Third serving:

- Oven-baked chicken thigh with spicy bulgogi glaze
- Sweet and sour garlic short rib
- Choy sum salad with mandu dressing (v)
- Kimchi coleslaw (v)
- Steamed rice (v)

Desserts:

- Pavlova, calamansi curd, yuzu, caramelised popcorn

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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

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

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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