



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 afternoon. 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
- Homemade granola bar with dates & seeds
- Croissant

Lunch seated or mingel

Mingle bowls / Seated lunch

Mingle bowls

- Oven-baked chicken with herb seasoning, cold potato salad, pickled cauliflower, arugula, espelette and paprika mayo & parsley
- Shrimp with cold potato salad, gem lettuce, Nobis dressing & dill
- Lentils with baby spinach, baked golden beets, fried chickpeas, vegane espelette and paprika mayonnaise & parsley (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
- Homemade granola bar with dates & seeds
- Croissant

Lunch seated or mingel

Mingle bowls / Seated lunch

Mingle bowls

- Oven-baked chicken with herb seasoning, cold potato salad, pickled cauliflower, arugula, espelette and paprika mayo & parsley
- Shrimp with cold potato salad, gem lettuce, Nobis dressing & dill
- Lentils with baby spinach, baked golden beets, fried chickpeas, vegane espelette and paprika mayonnaise & parsley (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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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
- Homemade granola bar with dates & seeds
- 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



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UNEXPECTEDLY FUN

- Coffee or Tea
- Fresh orange juice
- Fresh green juice
- Sandwich with cheese, ham, tomato & cucumber
- Homemade granola bar with dates & seeds
- Croissant

RELAXED LIVING

- Coffee or Tea
- Homemade raw food ball
- 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 25:- per person
- Homemade granola bar with dates & seeds 35: per person
- Pain au chocolat 35:- per person
- Fruit basket 40:- per person
- Fresh cut fruit 60:- per person
- Smoothie 40:- per person
- Banana bread with dark chocolate 35:- per person
- Swedish candy 35: per person

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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 emulsion, lemon-pickled shallot, radish, sourdough croutons, dill, chives & cress
- Stracciatella with endive, cucumber, orange, chili oil & Marcona almonds (v)
- Fried artichoke with salsa verde, pickled chili, spiced syrup, pangrattato & chervil (v)

Choose one main course:

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

Choose one dessert:

- Mango cheesecake with passionfruit curd, graham cookie crumble, honey tuile, mango jelly & lime gel
- Blueberry curd with sesame macaron, lemon curd, white chocolate crumble & blueberry gel
- Orange diplomat cream with orange sponge cake, chocolate Namelaka & cacao nibs

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 with herb seasoning, cold potato salad, pickled cauliflower, arugula, espelette and paprika mayo & parsley
- Shrimp with cold potato salad, gem lettuce, Nobis dressing & dill
- Lentils with baby spinach, baked golden beets, fried chickpeas, vegan espelette and paprika mayonnaise & parsley (v)

RELAXED ELEGANCE (Elementary mingle)

Max 200p

- Chicken skewers with chili and lime glaze, feta cheese & spring onion
- Tuna ceviche with lime, red onion & corn cream
- Crisp tart with chuck beef, salsa, chipotle mayo, pickled chili & coriander
- Filo crust with feta cream, tomato & shiso cress (v)

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 something bigger. Thoughtfully crafted, each bite is designed to be enjoyed standing with a drink in hand—elegant, flavorful, and easy to serve.



CANAPEES

- Kohlrabi flower with cream cheese, jalapeño & herbs (v)
- Aged cream cheese in filo pastry with marinated silver onion & marmalade (v)
- Crisp cone with Swedish Skagen in a dill & vendace roe
- Beef tartare in filo pastry with tarragon mayonnaise & cress

SNACKS

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



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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 35:-/per person

Choose one starter:

- Confit Arctic char with dill emulsion, lemon-pickled shallot, radish, sourdough croutons, dill, chives & cress
- Stracciatella with endive, cucumber, orange, chili oil & Marcona almonds (v)
- Fried artichoke with salsa verde, pickled chili, spiced syrup, pangrattato & chervil (v)

Choose one main course:

- Beef tenderloin with potato terrine, Café de Paris sauce, baked tomato, crisp wafer, sherry cream & green salad
- Oven-baked cod loin with mussel velouté, nduja oil, green asparagus, crispy potato & garden cress
- Baked celeriac with cauliflower purée, asparagus, tangy and hot chimichurri, herb oil & chervil (v)

Choose one dessert:

- Mango cheesecake with passionfruit curd, graham cookie crumble, honey tuile, mango jelly & lime gel
- Blueberry curd with sesame macaron, lemon curd, white chocolate crumble & blueberry gel
- Orange diplomat cream with orange sponge cake, chocolate Namelaka & cacao nibs

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)

- Kohlrabi flower with cream cheese, jalapeño & herbs (v)
- Aged cream cheese in filo pastry with marinated silver onion & marmalade (v)
- Crisp cone with Swedish Skagen in a dill & vendace roe
- Beef tartare in filo pastry with tarragon mayonnaise & cress

ATTENTIVE

(No-seat-needed-plate)

- Oven-baked chicken with herb seasoning, cold potato salad, pickled cauliflower, arugula, espelette and paprika mayo & parsley
- Shrimp with cold potato salad, gem lettuce, Nobis dressing & dill
- Lentils with baby spinach, baked golden beets, fried chickpeas, vegan espelette and paprika mayonnaise & parsley (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 wipped 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

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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

- Esprit
Aperol, Citrus, Sparkling Wine Syrup
- Sweetie
Hernö Dry Gin, Vermouth, Strawberries
- Crink
Tequila, Orange, Lime Leaves, Sugar
- Jetty
Dark Rum, Butter, Cloudberries, Citrus

OUR STANDARD SUPPLY IN ALL BARS

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

Customize your cocktail?
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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

Today's dinner,
Roasted potatoes, flavored
mayonnaise & salad.
Choose chicken or vegetarian.

Sushi 10 pieces

NIGHT FOOD

Late-night sandwich

Oven-baked pizza



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