ORANGERIET Spring & summer 2024

Welcome to The Orangery, our fantastic outdoor private dining area! Here we can offer special arrangements for up to 30 people.

& RESTAURANG

FEST I ORANGERIET =

In The Orangery, we serve a feast "family-style" in four servings. The food is served on platters and in bowls on the table and shared. We have chosen appetizers to accompany the pre-drinks, so you can select a set menu with a starter, main course, and dessert.

MENU PRICE

(CHOICE OF MAIN COURSE SERVING DETERMINES THE PRICE) MEAT 1295 kr/ person FISH 1295 kr/ person SEAFOOD 1395 kr/ person VEGITARIAN 895 kr/ person SURF AND TURF 1195 kr/ person

APPETIZERS

CAVIAR POTATOES with sour cream and red onion CROSTINI with tapenade and truffle salami Whipped creamy BRIE with crispy bread

STARTER SERVINGS

BOCKHOLMEN'S SKAGEN with smoked bleak roe, Västerbotten pie with summer chanterelles, cured and seared salmon with mustard cream and sea salad

CREAMY BURRATA with roasted seeds, warm white asparagus

with virgin vinaigrette, tangy tomato salad, and garlic roasted bread

ITALIAN AND SPANISH CHARCUTERIE served with grilled bread, artichokes, and olives

MAIN COURSE SERVING

MEAT

Large platters with chili and garlic grilled flank steak, Provencal lamb racks, wood-fired pork belly, and spicy chicken skewers. In bowls, we serve roasted potatoes, crispy green salad, grilled asparagus, tangy tomatoes, aioli, chili mayonnaise, béarnaise, and spicy herb butter.

FISH

Large platters with seared "five spice" tuna, grilled char, garlic-scented gambas, squid, and steamed mussels. Everything is served with aioli, herb mayonnaise, brown butter, crispy green beans and peas, roasted potatoes, grilled asparagus, and green salad.

SEAFOOD

Large platters with oysters, fresh shrimp, lobster, crayfish, and crab claws served with grilled garlic bread, baguette, green salad, and new potatoes. In bowls, we serve Rhode Island, aioli, mignonette, truffle mayonnaise, and Dijon vinaigrette.

VEGITARIAN

Large platters with charcoal-grilled summer roots, wood-fired cabbage with mustard, pickled and grilled mushroom skewers. This is served with spicy herb butter, aioli, herb mayonnaise, hummus, tangy tomatoes, roasted potatoes, green salad, crispy green beans, and peas.

SURF AND TURF

Large platters with chili and garlic grilled flank steak, spicy chicken skewers, garlic-scented gambas, seared "five spice" tuna, and wood-fired cabbage with mustard. In bowls, we serve roasted potatoes, crispy green salad, grilled asparagus, tangy tomatoes, aioli, chili mayonnaise, béarnaise, and spicy herb butter.

DESSERT SERVING

BOCKHOLMEN'S SUMMER CAKE: Fluffy cake base with sweet strawberries, iced rhubarb, and elderflower served on lemon curd and vanilla cream

LEMON MERINGUE PIE from the wood-fired oven with sweet raspberries

Classic CRÈME BRÛLÉE

BEVERAGE PACKAGES

WINE PACKAGE - 650 SEK PER PERSON Cava upon arrival, 1 glass of good wine for the starter, 2 glasses of good wine for the main course, and coffee or tea for dessert. WINE PACKAGE - THE LITTLE EXTRA - 795 SEK PER PERSON Champagne upon arrival, 1 glass of slightly better wine for the starter, 2 glasses of slightly better wine for the main course, and coffee or tea for dessert. NON-ALCOHOLIC PACKAGE - 395 SEK PER PERSON

BOTTLED WINE

Choose from our premium selection of wines, either in regular bottles, decanted, or why not magnum bottles.

SOME FORMALITIES

PAYMENT

We have a minimum charge in The Orangery of 30,000 SEK for lunch, 40,000 SEK for dinner, and 50,000 SEK for weddings. If you have booked the dinner sitting, you are welcome between 5 PM to 11 PM. Payment is made on-site by credit card or via invoice if prearranged and approved. Payment is made collectively for the group.

ADDITIONS

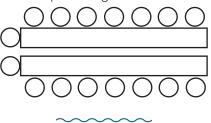
Extension of dinner sitting until 12 AM for an additional cost of 4000 SEK. Rental of the wooden deck: 5000 SEK (16-18) Rental of the wooden deck for the entire dinner sitting: 15000 SEK Coffee candy: 65 SEK After dinner snack: two sausages & hot chocolate: 95 SEK

DECORATION & FLOWERS

Simple floral arrangements are included, as well as candles on the tables. Any additional decorations, name tags, and extra flowers should be delivered to Bockholmen on the same day as the event.

TABLE ARRANGEMENT

You'll be seated at one long table for up to 15 guests and two long tables for up to 30 guests.



INFORMATION ABOUT THE LITTLE ONES

Ages 0-2: Free (same menu) Ages 3-7: 300 SEK (same menu or main course from the children's menu) Ages 8-14: 500 SEK (same menu or main course from the children's menu) From 15 years old: Full price

CANCELLATION POLICY

Prices include VAT. Cancellation of events must be made at least 28 working days before the date of execution to avoid charges. If cancellation occurs after this, the guest will be charged 50% of the minimum charge. The guest can adjust the number until 2 days before the event.

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