

## BANQUET MENU

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Only one menu per company and order at least 10 days before arrival.  
Please indicate any food allergy at the time of your order.

### MENU 1 (BEERMAKER) Inspired by our microbrewery – John Scott's Brewery

Salmon tartar with shrimp and asparagus salad, lemon oil and pickled beetroot

Herb-roasted guinea fowl with beer and rosemary gravy served alongside a medley of green beans, cabbage, turnips and "pommes Anna"

Dark chocolate mousse filled with crème brûlée, served with porter beer caramel sauce, meringue and berries

Bread and butter

Three course menu 535 SEK/person Inc VAT (478 SEK Ex VAT)

Two course menu 495 SEK/person Inc VAT (442 SEK Ex VAT)

### MENU 2

Artichokes- and basil cheesecake with serrano cured ham, pickled butternut squash and beetroot sprout

Duo of salmon & lemon sole with a creamy mussel sauce served with yellow carrots, snow peas and a cheddar flavored terrine of potatoes

Strawberry and rhubarb stuffed white chocolate bavaroise on crunchy bones with a raspberry coulis and seasonal berries

Bread and butter

Three course menu 535 SEK/person Inc VAT (478 SEK Ex VAT)

Two course menu 495 SEK/person Inc VAT (442 SEK Ex VAT )

### ADDITIONAL

Coffee and chocolate truffle

45 SEK/person Inc VAT (40 SEK VAT excl)

### MENU 3

Salmon tartar with shrimp and asparagus salad, lemon oil and pickled beetroot

Grilled milk-fed veal entrecote with truffle flavored red wine sauce served alongside a medley of green and yellow beans and cheese flavored “pommes Anna”

Dark chocolate mousse filled with crème brûlée, served with porter beer caramel sauce, meringue and berries

Bread and Butter

Three course menu 595 SEK/person Inc VAT (531 SEK Ex VAT)

Two course menu 565 SEK/person Inc VAT (514 SEK Ex VAT)

### MENU 4

Artichokes- and basil cheesecake with Serrano cured ham, pickled butternut squash and beetroot sprout

Oven baked cod jumbo filet with creamy lobster sauce served with yellow carrots, snow peas and a potato- and parsnip purée

Strawberry and rhubarb stuffed white chocolate bavaroise on crunchy bones with a raspberry coulis and seasonal berries

Bread and butter

Three course menu 595 SEK/person Inc VAT (531 SEK Ex VAT)

Two course menu 565 SEK/person Inc VAT (514 SEK Ex VAT)

### VEGETARIAN MENU

Artichokes- and basil cheesecake with green asparagus, pickled butternut squash and beetroot sprout

Oven baked halloumi cheese with chipotle sauce served alongside a medley of green and yellow beans and cheese flavored “pommes Anna”

Dark chocolate mousse filled with crème brûlée, served with porter beer caramel sauce, meringue and berries

Bread and Butter

Three course menu 535 SEK/person Inc VAT (478 SEK Ex VAT)



## CANCELLATION POLICY

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### UP TO 4 WEEKS BEFORE BOOKING

Entire amount of participants can be changed without charge. The event can be cancelled without charge.

### 2 TO 4 WEEKS BEFORE BOOKING

Number of participants can be reduced free of charge up to 50%. If canceled, booking will be charged at 50% of agreed upon quote\*

### 48 HOURS – 2 WEEKS BEFORE BOOKING

Number of guests can be reduced free of charge by 10%. If canceled, my booking will be charged 90% of the booking value \*

### WITHIN 48 HOURS OF BOOKING

If canceled or modified, the total price of the reservation will be 100%

All dietary requirements need to be shared with us a minimum of 10 days prior to your booked function otherwise a surcharge may be charged in addition to the booked menu.

\*in the case that a third party supplier is involved / booked (eg entertainment, technology, etc.) for the event through us, and their cancellation policy entitles them to higher compensation, the corresponding charge will be passed on to yourselves.

Cancellations must be made in writing.

We follow Visita's recommendations.

**Kind Regards**  
**Palace Göteborg**