



Restaurant Savotta's Finnish Nostalgia packages for private events

Party with cozy atmosphere in your own space!

When you're looking for a restaurant where you can enjoy dinner privately with your group, Savotta's unique room downstairs is the best choice! It offers a retro atmosphere, authentic mouth-watering Finnish delicacies, and our timber guys and gals will make sure that your evening is a success! (tip! savotta = logging site)

Move along with the 3D virtual tour, and take a peek at the logging camp:
<https://ravintolasavotta.fi/en/premises-and-pictures/>

Menus of the following packages are valid from 17 October 2023 until 4 April 2024.

Nostalgia package I

Savotta's welcoming drink (available also without alcohol)

Three course menu:

Warm potato pancakes, cold smoked salmon mousse and deep fried leek L

Tender beef breast smoked for 12 hours
mashed potatoes, pickled cucumber, stewed apple, and horseradish sauce L,G
OR

Roasted arctic char, lemon potato puree, mache, and sour cream roe sauce L,G

Velvety lingonberry pannacotta, oat cookie, and roasted white chocolate (L),(G)

Two glasses of wine (2 x 12cl) or beer or soft drink

Coffee/tea and ice water

Offer: 79,00 per person (normally 92,40)

You can refine the Nostalgia packages with

- Tasty tidbit of bear (50g slow braised bear meat in rich braising stock) +18,90
- additional glass of wine +7,60
- schnapps 4cl e.g. Savotta's Sisukossu +8,00 / Blueberry vodka +9,40
- avec 4cl e.g. cognac +12,50 / Jaloviina* +7,50 / Liqueur +7,20
- sparkling water +4,00

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Nostalgia package II

Savotta's welcoming drink (available also without alcohol)

Three course menu:

Supreme Savotta - Assortment of best Finnish appetizers from land and water

Reindeer roast with reindeer groat sausage
mashed potatoes, root vegetables, and dark cranberry sauce L,(G)

Velvety lingonberry pannacotta, oat cookie, and roasted white chocolate (L),(G)

Two glasses of wine (2 x 12cl) or beer or soft drink

Coffee/tea and ice water

Offer: 97,00 per person (normal price 108,70)

Packages are also available with vegan menu (entirely vegan available upon request)

- Deep fried oyster mushrooms, parsley root crème, herb salad, and malt vinegar VE,(G)
- Crispy Wallenberg beetroot patty, tarragon carrot puree, and vegan sauce bearnaise VE,G
- Velvety lingonberry pannacotta, oat cookie, and roasted white chocolate (L),(G)

L=lactose free • LL= low lactose • (L)=lactose free available

G=gluten free • (G)=gluten free available • VE=vegan



- We recommend the same choice of main course for everyone, in which case special diets are noted separately, or you can announce the main course choices at latest 7 days before the event.
- The main dining room has a single space for a maximum of 32 people.
In addition, back room for 8 people, and 2 booth tables in the front part for 4 and 6 people.
- We charge a minimum sales sum, which is defined according to the time of the event.
All pre-ordered food and beverages, as well as on the spot purchased drinks are noted to the guaranteed sum. If the ordered food and beverages do not fulfil the minimum sales, the remainder will be charged as space rent.
- Up to 3 business days before the event, the group size can be changed by a maximum of 10%.
- If the decrease of the number of participants is announced later or not at all, the restaurant is entitled to charge the ordered services according to the number of participants last informed.
- The package is served for the whole party, but special dietary needs are noted when pre-informed.
- Payment on the spot. Company invoicing is possible only, if pre-agreed with our sales office. Invoicing fee 15,00.
- Prices are in euros € and include VAT and group discount. Booking and cancellation terms enclosed.

Reservations in advance:

- <https://ravintolasavotta.fi/en/contact/>
- sales@asrestaurants.fi (please mention Savotta) • tel. +358 9 7425 5505

Warmly welcome!

- Finnish family business since 1994 -

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