

CATERING MENU ERICSSON

AUTUMN 2026

A curated catering menu for meetings,
events and everyday occasions.

Prepared by Nordrest Executive Chef Andreas Simonsson
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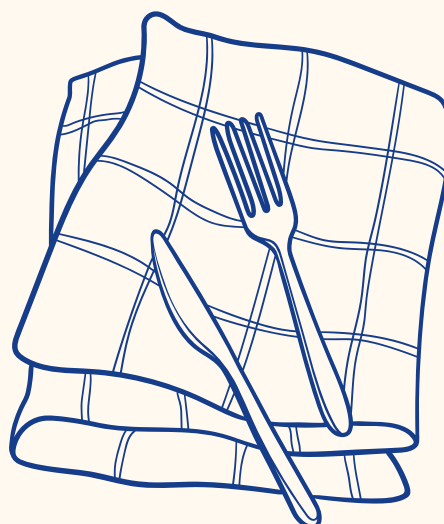
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KNOW YOUR MEAL

REGARDING ALLERGENS

Allergy menu icons

Our menus indicate the most common allergens: Vegan, Gluten and Lactose.

However, please inform us of any special dietary requirements in your order.



No added lactose



No added gluten



Vegan



No milk protein

CARBON FOOTPRINT CALCULATION ICONS



Very low | < 0.40 kg | CO₂e/meal

In line with the Paris Agreement goal to limit temperature increase to well below 2°C above pre-industrial levels.



Low | 0.40-0.90 kg | CO₂e/meal

In line with the targets set for 2030. This puts us on a good path for 2050. Aligned with the Coolfood initiative by WRI.



Medium | 0.90-1.80 kg | CO₂e/meal

Associated with a temperature increase of 2.5°C above pre-industrial levels.



High | 1.80-2.60 kg | CO₂e/meal

Associated with a temperature increase of 3°C above pre-industrial levels.



Very High | ≥ 2.60 kg | CO₂e/meal

Associated with a temperature increase higher than 3°C above pre-industrial levels.



COMBOS

Flexible packages and vouchers for groups – making it easy to plan breakfast, lunch and fika.



COMBOS

CONFERENCE PACKAGE

Morning – coffee and tea with a large breakfast roll

Lunch – Salad or lunch box of your choice, a 33cl drink

Afternoon - Afternoon fika with coffee and tea

Price: 265 SEK

LUNCH VOUCHER

A voucher your group can redeem at The Courtyard. Perfect for large groups where everyone gets to choose their own favourite lunch at The Courtyard.

Price: 109 SEK

FIKA VOUCHER

A voucher your group can redeem during their conference at one of our three cafés. It includes a barista coffee and their own choice of treat, e.g. a bun or a yoghurt.

Price: 49 SEK

FIKA PACKAGE

Coffee and tea with a small soft cake of your choice

Price: 40 SEK

SODA AND WATER WITH LUNCH

Any 33cl soda or water when you buy one of our lunch items

Price: 12 SEK



BEVERAGE

A selection of hot and cold beverages
– from organic coffee and tea to
refreshing soft drinks and juices.



HOT & COLD DRINKS

HOT DRINKS

Brewed coffee  **SEK 29**
Organic, Fairtrade

Tea  **SEK 29**
Organic, Fairtrade

COLD DRINKS

Soft drinks 0,33 L can  **SEK 25**
Coca Cola, Coca Cola Zero, Loka, Mino

Mineral water sparkling  **SEK 25**
0,33 L bottle. Mixed flavours

Mineral water still  **SEK 25**
0,5 L bottle

Orange juice  **SEK 39/139**
In a 1L carafe or 0.25 L PET bottle

Water carafe still/sparkling  **SEK 27**
In a 1L carafe



BREAKFAST & LUNCH

A selection of fresh breakfast and lunch options – from filled rolls and bowls to salads, sandwiches and wraps.



BREAKFAST

BREAKFAST SANDWICHES

All rolls are available gluten-free.

The rolls are served with fresh vegetables and your choice of topping. Choose between freshly baked rolls and Danish rye bread.

Cheese 

(Milk protein, Gluten)

Cheese and ham 

(Milk protein, Gluten, Pork)

Turkey and cream cheese 

(Milk protein, Gluten, Poultry)

Vegan basil cream cheese 

(Gluten) (VEGAN)

1/1 SEK 49

1/2 SEK 39

OPEN SANDWICH HIGH END

Walnut bread/fruit and nut bread with cream cheese (spinach), turkey, apple compote, fried rosemary and beetroot cress 

(Gluten, Nuts, Milk protein, Poultry)

59 SEK

Rye bread with cream cheese, air-dried ham, baked tomato, basil and aged cheese (shaved) 

(Gluten, Milk protein, Pork)

59 SEK



BREAKFAST

BREAKFAST BOWLS

Yogurt with granola 🍌 SEK 39
(Milk protein)

Overnight chocolate with blueberries and roasted coconut 🍌 SEK 49
(VEGAN)

Overnight coconut with passion fruit and caramelised sesame seeds 🍌 SEK 49
(Sesame) (VEGAN)

Fruit salad 🍌 SEK 59
Flavoured with lime zest and juice, topped with mint/lemon balm and pomegranate. (No allergens) (VEGAN)

SMOOTHIES

250g, bottle / 1l carafe

Mango, chilli, lemon and pineapple 🍌 SEK 39/139
(Milk protein)

Blueberry, strawberry and lime 🍌 SEK 39/139
(Milk protein)

Spinach, ginger, apple, orange, banana, mango 🍌 SEK 49/179
(No allergens)

Tropical smoothie 🍌 SEK 49/179
(No allergens) (VEGAN)



LUNCH

LUNCH SANDWICHES

Choose between ciabatta and wrap.

The baguettes/wrap are NOT available gluten-free.

Yellow pea falafel with curry hummus, cauliflower, cucumber and sunflower seeds  **SEK 109**
(Sesame, Gluten) (VEGAN)

Mozzarella with basil, salami and rocket  **SEK 129**
(Lactose, Pork, Gluten)

Sticky soy with carrot, Chinese cabbage, coriander and roasted sesame seeds  **SEK 109**
(Soy, Sulphite, Sulphur dioxide, Sesame, Gluten) (VEGAN)

Crayfish mix with horseradish, lemon, daikon and dill  **SEK 129**
(Crustaceans, Gluten, Egg, Mustard, Milk protein)

Chicken with roasted fennel cream cheese, chilli-pickled cucumber and roasted onion  **SEK 129**
(Poultry, Milk protein, Gluten)

SALADS

Including bread and butter.

Roasted pumpkin with chilli mayonnaise, red cabbage, ginger, beluga lentils and roasted pumpkin seeds  **SEK 135**
(Egg, Mustard)

Caesar salad with chicken, bacon, aged cheese and croutons  **SEK 165**
(Egg, Mustard, Fish, Milk protein, Pork, Gluten, Poultry)

Crayfish salad with carrot, coriander, sprouts, rice and soy and sesame dressing  **SEK 169**
(Crustaceans, Soy, Sesame)

Roasted beetroot with autumn peas, horseradish, spinach, roasted chickpeas and jalapeño mayonnaise  **SEK 135**
(Sulphite, Egg, Mustard)



LUNCH

COLD LUNCH BOXES

Including bread and butter.

Vreta yellow pea with baked tomato, duxelles, gremolata, cocktail mozzarella and pumpkin seeds  **SEK 145**
(Lactose)

Fennel-roasted chicken with green pepper cream cheese, pickled onion, quinoa, broccoli and spinach  **SEK 175**
(Poultry, Milk protein)

Rice noodles with furikake, soy mayonnaise, yellow pea falafel, carrot and coriander  **SEK 145**
(Sesame, Egg, Soy)

Hot-smoked salmon with jalapeño, potato, kale and pickled pumpkin  **SEK 195**
(Fish, Egg, Mustard, Sulphite)

POKE BOWL

With rice, red cabbage, Chinese cabbage, soybeans, mango, spring onion, cucumber, pickled chilli, coriander and roasted sesame seeds 
(Sulphite, Sesame, Soy)

Choose between:

Salmon (fish) **SEK 198**

Portobello (Sulphur dioxide) **SEK 155**

Chicken (Sulphur dioxide) **SEK 150**

Chilli mayonnaise served on the side

SWEDISH SMÖRGÅSTÅRTA

9/12/15 slices

Smoked ham with cornichons, Västerbotten cheese cream, salami, air-dried ham and fresh herbs 
(Gluten, Milk protein, Mustard, Egg, Pork)

Shrimp, smoked salmon with horseradish, radish, egg and dill 
(Gluten, Milk protein, Egg, Mustard, Fish, Crustaceans)

Roasted bell pepper, aubergine and zucchini with basil, chickpea cream and pickled pearl onion 
(Gluten, Milk protein, Sesame) (VEGAN)

SEK - 165/slice



BUFFETS, FINGER FOOD & DESSERT

A versatile selection for events and gatherings – from buffets and finger food to sweet desserts.



BUFFETS

Minimum of 8 people.

THE NORDICS 🌿

Dill and rose pepper-roasted salmon
(Fish)

Fennel slaw
(Milk protein)

Celery salad with green pepper vinaigrette and
parsley
(Celery, Sulphite) (VEGAN)

Blue cheese and pickled pearl onion pie with
lemon thyme and sunflower seeds
(Gluten, Lactose)

Garden salad and dressing
(Sulphite) (VEGAN)

Homemade bread and whipped butter
(Gluten, Milk protein)

Pumpkin with chilli vinaigrette, spinach and
pumpkin seeds
(Sulphite) (VEGAN)

Savoy cabbage with wheat berries, tarragon and
feta cheese
(Milk protein)

Fennel salami
(Pork)

Roasted pointed cabbage with pickled mush-
rooms, horseradish and chives
(No allergens) (VEGAN)

SEK 395

SOUTHERN EUROPE 🌿

Basil-roasted chicken
(Poultry)

Beluga lentils with charred pointed pepper, sage,
lime and feta cheese
(Milk protein)

Hummus with lemon and olive oil
(Sesame) (VEGAN)

Saffron rice with shrimp, lemon, tomato and
spring onion
(Crustaceans)

Garden salad and dressing
(Sulphite) (VEGAN)

Focaccia
(Gluten) (VEGAN)

Fried mushrooms with gremolata and sunflower
seeds
(No allergens) (VEGAN)

Melon salad with mozzarella and rosemary
(Lactose)

Green chilli yoghurt with pomegranate, pearl
onion and basil
(Lactose)

Spinach and sun-dried tomato pie with green
tapenade
(Gluten, Milk protein, Sulphite)

SEK 365



BUFFETS

South America

(can be made vegan) 🌱

Roasted sweet potato with beluga lentils, chimichurri and crumbled sheep cheese
(Milk protein)

Black beans with roasted corn, lime, red onion and coriander
(No allergens) (VEGAN)

Tomato and chipotle sauce
(No allergens) (VEGAN)

Salad with quinoa, oat rice, pickled pumpkin, kale and mint
(Gluten) (VEGAN)

Garden salad with dressing
(Sulphite) (VEGAN)

Cornbread
(Gluten) (VEGAN)

Creamy potato and jalapeño salad with red courgette and chilli
(Egg, Sulphite, Mustard)

Yellow beet with lime, pickled chilli, parsley and roasted pumpkin seeds
(No allergens) (VEGAN)

Mango salad with coriander, bell pepper and spring onion
(No allergens) (VEGAN)

Black rice with yellow chilli and passion fruit dressing with broccoli and spinach
(No allergens) (VEGAN)

SEK 335



BUFFETS

HOT BUFFETS

Minimum of 8 people

Buffet 1

Green pepper-fried chicken thigh fillet
(Poultry)

Celeriac and potato gratin with aged cheese
(Lactose, Celery)

Roasted pointed cabbage with ginger, pickled
pumpkin, pumpkin seeds and parsley
(Sulphite)

Salami Nduja Piccante
(Pork)

Melon salad with feta cheese, basil and sunflower
seeds
(Milk protein)

Freshly baked bread with whipped butter
(Gluten, Milk protein)

Leaf salad
(Sulphite)

SEK 385

Buffet 2

Herb-fried salmon
(Fish)

Poached eggs with spinach, horseradish and
browned butter
(Egg, Milk protein)

Lemon mayonnaise
(Egg, Sulphite, Mustard)

Fennel and salted cucumber salad with wheat
berries, dill and curry vinaigrette
(Sulphite, Gluten)

Roasted pumpkin with goat cheese, sage and
pickled pearl onion
(Milk protein)

Fennel salami
(Pork)

Freshly baked bread with whipped butter
(Gluten, Milk protein)

Leaf salad
(Sulphite)

SEK 425

BUFFET ADD-ONS

50g extra

Chicken **SEK 45**

Salmon **SEK 70**

Yellow pea falafel **SEK 40**

Crayfish mix **SEK 65**



CANAPÉS / FINGER FOOD

VEGETARIAN

Price per canapé **SEK 44**

Afterglow with lingonberry marmalade 🍷
(Milk protein)

Goat cheese on seed crackers with pickled kohlrabi, rosemary and honey 🍷
(Seed cracker with pickled kohlrabi, honey and rosemary)

Mushroom cream on rye bread with enoki, spruce shoots and parsley 🍷
(Milk protein, Gluten)

Kohlrabi bundle with goat cheese and pumpkin seeds 🍷
(Milk protein)

Blue cheese and pickled pearl onion pie with lemon thyme and sunflower seeds 🍷
(Gluten, Lactose)

Basil and green pea cream with horseradish, pumpkin seeds and pickled pearl onion 🍷
(No allergens) (VEGAN)

Roasted brioche with grilled bell pepper cream, pickled ginger and coriander seeds 🍷
(Gluten, Lactose, Egg)

Charred celeriac with smoked celery slaw, wild garlic berries and buckwheat 🍷
(No allergens) (VEGAN)

FROM THE SEA

Price per canapé **SEK 44**

Aged cheese cream with shrimp, pickled pearl onion, dill and horseradish 🍷
(Gluten, Milk protein, Egg, Crustaceans)

Cold-smoked salmon roll with dill cream cheese, salted cucumber and crown dill 🍷
(Fish, Milk protein, Gluten)

Trout roe with jalapeño cream cheese, unripe redcurrants and dill 🍷
(Milk protein, Gluten, Fish)

MEAT

Price per canapé **SEK 44**

Rye bread with prosciutto, feta cheese, walnuts and honey 🍷
(Gluten, Milk protein, Nuts, Pork)

Smørrebrød with roast beef, jalapeno, red onion and cress 🍷
(Gluten, Milk protein)



CANAPÉS / FINGER FOOD

PIZZA

1 pizza makes 6 slices. We recommend 2-4 slices per person.

Mushroom, jalapeño cream cheese, sage, mozzarella, torn mozzarella 🍷 **SEK 126**
(Gluten, Lactose, Sulphite)

Ventricina salami, basil, tomato sauce, mozzarella, shaved parmigiano reggiano 🍷 **SEK 126**
(Gluten, Lactose)

Goat cheese, tomato sauce, mozzarella, rosemary, kalamata olives, green tabasco 🍷 **SEK 122**
(Gluten, Lactose)



MINI DESSERTS

Roasted white chocolate crèmeux with blueberries and caramelised pumpkin seeds 🍷
(Egg, Lactose, Soy, Pork)

Brownie with raspberry and buckwheat 🍷
(Egg, Milk protein, Gluten)

Coconut and lemongrass cream with mango, lime and roasted coconut 🍷
(No allergens) (VEGAN)

SEK 44

HANDMADE CHOCOLATE

Coconut truffle 🍷
(Milk protein, Soy lecithin)

Raspberry and liquorice truffle 🍷
(Lactose, Soy lecithin)

SEK 29

BAKERY, GÂTEAUX & SNACKS

A wide selection of baked goods, gâteaux and snacks – from classic pastries to sweet treats for any occasion.



PASTRIES

BUNS

Cinnamon bun 
(Gluten) (VEGAN)

SEK 39

Cardamom bun 
(Gluten, Lactose)

SEK 39

Mini cinnamon bun 
(Gluten, Lactose)

SEK 36

Mini cardamom bun 
(Gluten, Lactose)

SEK 36

Sun bun 
(Gluten, Lactose, Egg)

SEK 39

Vanilla knot bun 
(Gluten, Lactose)

SEK 39

Blueberry/vanillaz bun 
(Gluten, Lactose)

SEK 39

Cinnamon bun special 
(Gluten-free wheat starch, Gluten-free barley malt extract) (VEGAN)

SEK 39

Wheat loaf - Cinnamon, cardamom, blueberry/vanilla, 8 slices/loaf 
(Gluten, Lactose) (Egg for those with cream filling)

SEK 99

**Danish pastry
Quality baker** 

SEK 39

(Gluten, Lactose, Egg, Milk protein)
cream filling)



PASTRIES

PASTRY BITES

Anna's own chocolate ball  SEK 39
(Gluten)

Punsch roll (dammsugare)  SEK 39
(Gluten, Almond, Lactose, Egg)

Raw ball
Apple/cinnamon,
blueberry/cardamom  SEK 39
(No allergens)

Muffins Apple/cinnamon,
blueberry, chocolate  SEK 39
(Gluten, Egg, Lactose)

Mini brownie with sea salt,
37 grams  SEK half 21
(No allergens) SEK whole 39

Rhubarb & lemon  SEK half 21
(Gluten) SEK whole 39

Brownie Swirl  SEK half 21
(Lactose, Gluten, Egg) SEK whole 39

Homemade small cookies  SEK 8
(Gluten, Lactose, Nuts)

Sarah Bernhardt  SEK 39
(Almond, Lactose, Egg, Milk protein)

Sponge cake raspberry SEK half 21
coconut  SEK whole 39
(Gluten, Lactose, Egg, Milk protein.
Traces of nuts & soy)

Crema Catalana: quality baker  SEK 39
(Almond, Lactose, Egg, Gluten, Milk protein)

Mazarin - Various flavours:
quality baker  SEK 39
(Almond, Lactose, Egg, Gluten, Milk protein)

Smaller white chocolate bisque  SEK 30
(Almond, Egg)

Coconut pyramid  SEK 30
(Milk protein, Egg)



BAKERY & SNACKS

FRUIT AND SNACKS

Fruit in a basket  SEK 47/KG
Banana, apple, pear

Exotic fruit platter  SEK 65/KG
Sliced melon, grapes, pineapple

Wrapped chocolate bar
100 grams  SEK 39

Swedish pick-and-mix sweets
100 grams  SEK 39
BUBs, gott och blandat, cars, polly

Chips 40 grams  SEK 29
Parmesan and sea salt farm chips

Popcorn  SEK 43

Nut mix 100g  SEK 40

OTHER

Our homemade cookies  SEK 8

Coffee and treat combo  SEK 40
Coffee or tea and a small cake
of your choice

RAW

Raw ball  SEK 29
With blueberry and cardamom

Raw ball  SEK 29
With apple and cinnamon

Raw ball  SEK 29
With raspberry and liquorice

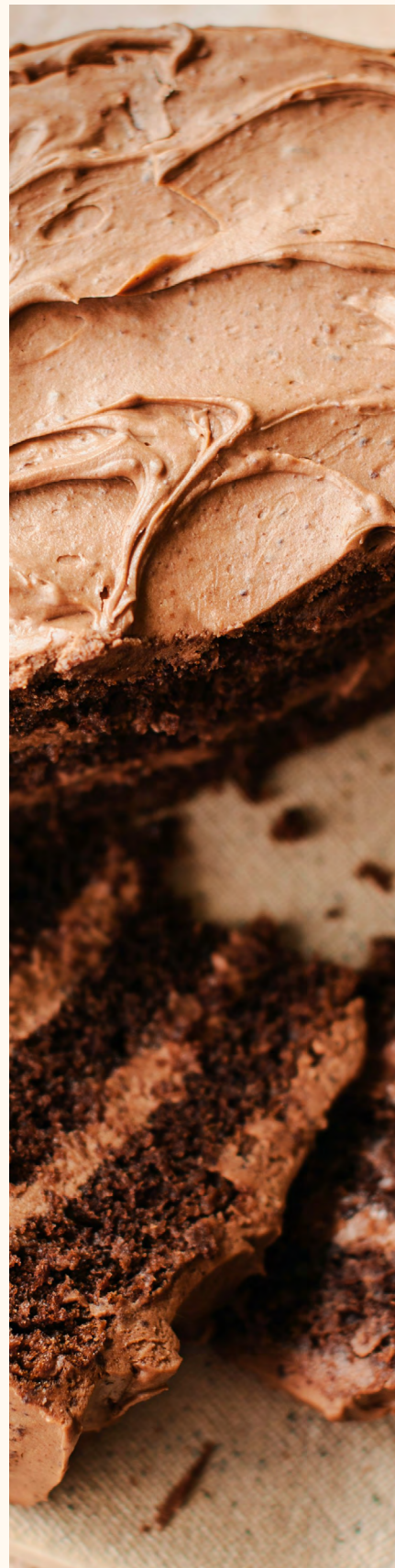


GÂTEAUX

GÂTEAUX

	6 pcs	10 pcs	15 pcs
Princess 🍷	354	590	885
Schwarzwald 🍷	354	590	885
White Dream 🍷	354	590	885
White Lady	354	590	885
Strawberry Bomb 🍷	354	590	885
Classic Strawberry Cream 🍷	354	590	885
Fruit 🍷	354	590	885
French Chocolate 🍷	354	590	885
		6 pcs	10 pcs
Mango Spicy 🌶️ 🍷		378	630
		4 pcs	10 pcs
Choco Loco Mousse 🌶️ 🍷		252	630
Raspberry Passion Mousse 🌶️ 🍷		252	630
			6 pcs
Vegan Tropical 🌿 🍷			378

All prices in SEK



AFTER WORK & ORDER

Additional services and options to complement your order and create a complete experience.



AFTER WORK BEVERAGES

BEER & CIDER

Beer lager 0,33 L 

SEK 60

Beer IPA 0,33 L 

SEK 75

Cider 0,33 L 

SEK 70

WINE

Wine 0,75 L

SEK 395

Red, white or sparkling

Wine “plus” 0,75 L

SEK 595

Red, white or sparkling

Champagne 0,75 L

SEK 895

ALCOHOL-FREE

Non alcoholic cider 0,33 L

SEK 45

Non alcoholic beer 0,33 L

SEK 45

Herrgårdscider 0,75 L
Alcohol-free

SEK 75

Sparkling Wine alcohol-free
Richard Juhlin, Oddbird

SEK 335



AFTER WORK PACKAGES

PAKET 01

NORDIC BITES & BUBBLES – LIGHT, FRESH & FLAVORFUL

Step into a refreshing Nordic-inspired after-work experience where bubbles meet bright flavors.

Start with a glass of cava or choose from a range of non-alcoholic drinks, then indulge in a carefully curated selection of small bites:

- Trout roe with whipped crème fraîche and dill
- Baked golden beet with feta cheese (Greek White), horseradish, and roasted buckwheat
- Kohlrabi dumpling with jalapeño and roasted sunflower seeds

Perfect for mingling, nibbling, and sipping your way into the evening

Price: 105 SEK/person

Includes food. All drinks are charged based on consumption. Staff 450 SEK/hour, minimum 4 hours.

PAKET 02

A TASTE OF SWEDEN – LOCAL FAVORITES, THE AW-WAY

Take a break the Swedish way with a laid-back and delicious mix of classic flavours. Enjoy a glass of traditional non-alcoholic apple cider, freshly crafted in southern Sweden – the perfect refreshing start.

Then dive into the iconic Swedish savory sandwich cake (smörgåstårta) – creamy, hearty, and beautifully layered with deli favorites and fresh toppings. Finish it all off with crispy chips – because no after work is

complete without a little crunch. A simple, nostalgic spread with a local twist – perfect for a casual and cozy gathering.

Price: 194 SEK/person

Includes food and snacks. All drinks are charged based on consumption.

PAKET 03

PIZZA NIGHT & PINTS – LAID-BACK, TASTY & TOTALLY AW

Unwind with a cold beer in hand and the scent of freshly baked pizza in the air. This casual after work package brings together the best comfort combo:

- Beer and non-alcoholic drinks to suit every taste
- Three different pizza slices – hot, cheesy and straight from the oven
- Popcorn for that perfect salty snack in between bites

With a chef on-site and a dedicated serving host, everything's taken care of – so all you have to do is enjoy good vibes, good food, and great company. Easygoing, satisfying and made for mingling.

Price: 134 SEK/person

Includes food and snacks. All drinks are charged based on consumption. Staff 450 SEK/hour, minimum 4 hours.

AFTER WORK PACKAGES

PAKET 04

GRILL BUFFET – AL FRESCO FLAVORS & FRESH AIR

Take your afterwork outdoors with our Grill Buffet, where fresh, vibrant flavors meet the warmth of the grill.

Indulge in a variety of mouthwatering dishes, including:

- Lightly cured salmon – perfectly seasoned and full of flavor
- Merguez sausages – spiced to perfection for a bold kick
- Lemon & herb marinated chicken skewers – juicy, tender, and aromatic
- Grilled lemon and zucchini – smoky and refreshing
- Potato salad with Dijon and fresh spring vegetables – creamy with a tangy twist

- Tzatziki – cool, creamy, and perfectly balanced
- Avocado dip – rich and velvety
- z
- Parmesan cream – indulgently smooth and savoury
- Sourdough bread with whipped butter – the perfect accompaniment

Grilled to perfection, served with flair – a perfect way to enjoy the outdoors and great company. This grilled feast is the perfect way to gather, enjoy, and unwind in the fresh air.

Price: 355 SEK/person

Includes food. All drinks are charged based on consumption. Staff 450 Sek/hour, minimum 4 hours.



AFTER WORK PACKAGES

PAKET 05

WINE & SMALL BITES – ELEGANT, SAVOURY & SOCIAL

Refined yet relaxed, this afterwork experience brings together bold flavours and smooth sips. Enjoy a glass of well-paired wine, served alongside a curated selection of savoury small bites:

- Mini steak tartare – rich, tender, and full of flavour
- Endives with blue cheese & walnuts – a perfect balance of sharp and crunchy
- Potato chips – because every elegant spread needs a salty crunch
- Niçoise olives – briny, bold, and delicious
- Cheese cubes – because wine and cheese never go out of style

With a dedicated server on-site, all you have to do is mingle, taste, and enjoy.

A stylish yet effortless way to unwind, connect, and indulge.

Price: 379 SEK/person

Includes food and snacks. All drinks are charged based on consumption. Staff 450 SEK/hour, minimum 4 hours.

PAKET 06

CHEESE & CHEERS – WINE, BITES & BEAUTIFUL PAIRINGS

Treat your team to a warm and indulgent after work centered around one of life's finest combos – wine and cheese. Enjoy a handpicked cheese buffet featuring five delicious varieties, paired with sweet marmalades, crisp crackers, fresh sourdough bread, and juicy grapes. Everything is served with carefully selected wines and refreshing non-alcoholic drinks, so there's something for every palate.

The atmosphere? Relaxed, flavourful, and full of charm with a dedicated host making sure everything flows just right. Perfect for slow sipping, snacking and socializing

Price: 195 SEK/person

Includes food and snacks. All drinks are charged based on consumption. Staff 450 SEK/hour, minimum 4 hours.



AFTER WORK PACKAGES

PAKET 07

MEDITERRANEAN MOMENTS – WINE, WARMTH & FLAVOUR

Transport your team to sun-soaked shores with this relaxed, flavourful after work. Enjoy a glass of carefully selected wine or refreshing non-alcoholic drinks, while exploring a vibrant Mediterranean buffet filled with fresh, savoury favourites.

Think olives, cheeses, grilled vegetables, hummus, breads, and more – a true taste of the Med. Laid-back elegance with a southern twist – perfect for a stylish after work.

Price: 325 SEK/person

Includes food and snacks. All drinks are charged based on consumption. Staff 450 SEK/hour, minimum 4 hours.

PAKET 08

THE SPARKLING SOCIAL – BUBBLES, BITES & BLISS

Treat your team to a relaxed and refined after work experience filled with flavour and fizz. Start with a glass of crisp cava or a refreshing non-alcoholic drink, then dive into a classic buffet packed with everyone's favorites.

End on a sweet note with a silky white chocolate mousse, topped with elderflower-marinated strawberries – and yes, there will be chips. A perfect blend of casual elegance and after work joy.

Price: 419 SEK/person

Includes food and snacks. All drinks are charged based on consumption. Staff 450 SEK/hour, minimum 4 hours.



HOW TO ORDER

TERMS

Breakfast, lunch, bakery goods, and beverages can be ordered until 14:00 CET the day before delivery. Buffets and finger foods can be ordered until 14:00 CET at least 5 working days before delivery. Orders after these times will be processed if possible. We cannot guarantee the regular offering.

For orders over 50 people, orders must be placed at least 3 working days before delivery.

Staff cost

SEK 450 per started hour.

For orders placed after 17:00, an additional staffing fee may apply.

Alcohol

Food service including alcohol always incurs a minimum 4 hour staff charge.

Lunch

For lunch orders at VOX personnel is included for 1.5 hour from the start of the booking. After that, there is an additional charge of SEK 450 per hour.

**For order please contact us at
vox@nordrest.se**

PO

When placing an order, you can choose whether you want to pay with a PO number or a VCard.

Through the link in your confirmation: 'Manage your order', you can access your order to enter the correct PO number or VCard number.

You can also choose to pay by card via a payment link.

Special dietary requirements should be indicated when placing the order.

Changes/cancellations

Changes or cancellations of orders need to be made by 14:00 CET the day before delivery. If the delivery is on a Monday we need the information on the Friday before.

Changes/cancellation made after 14:00 CET for delivery the following day will incur the full cost.

**catering.kista@nordrest.se
Phone +46 8 454 55 08
Office hours 07:00-16:00 CET**

Buffet, finger food, conference packages must be cancelled before 16:00 CET, 5 business day before the event, otherwise the full cost will be charged.

ORDER CATERING

Catering is to be ordered via our webshop. Follow the links below to place an order. When you have placed your order, you will receive confirmation to your email address.

Orders after office hours will be processed the following business day.

For orders after 14:00 CET that are to be delivered the next day are accepted if possible. We can not always guarantee products from the regular range.

Web Order Kista

[CLICK HERE](#)

As a backup option, or if you have a customer-specific order that is not included in the above selection, you email your order to:

catering.kista@nordrest.se