

CATERING MENU ERICSSON

AUTUMN 2026

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



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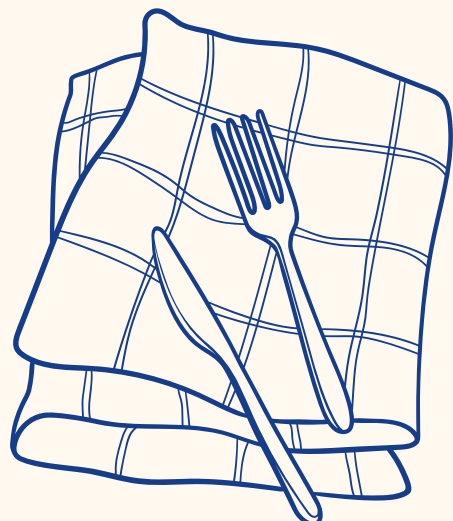
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BEVERAGES

HOT DRINKS

Brewed coffee  SEK 29
Organic, Fairtrade

Tea  SEK 29
Organic, Fairtrade

COLD DRINKS

Soft drinks (33 cl)  SEK 25
Coca Cola, Coca Cola Zero, Mino

Still mineral water (50 cl)  SEK 25

Sparkling mineral water (33 cl)  SEK 25
Various flavours

Orange juice 
25 cl bottle SEK 39 / 1 L carafe SEK 139

Water carafe still/sparkling  SEK 27
1 L carafe



BREAKFAST & LUNCH

BREAKFAST ROLLS

Freshly baked rolls served with your choice of filling. Choose from freshly baked rolls or Danish rye bread.

All rolls are available gluten free.

Cheese 🍷

(Gluten, milk protein)

Cheese and ham 🍷

(Gluten, milk protein, pork)

Turkey and cream cheese 🍷

(Gluten, milk protein, poultry)

Vegan basil cream cheese 🍷

(Gluten) (Vegan)

Half roll SEK 39

Whole roll SEK 49



BREAKFAST & LUNCH

BREAKFAST BOWLS

Yoghurt with granola 🍌 **SEK 39**
(Milk protein)

Chocolate & blueberry oats 🍓 **SEK 49**
Overnight chocolate oats with blueberries and roasted coconut.
(Vegan)

Passion fruit coconut oats 🍌 **SEK 49**
Overnight coconut oats with passion fruit and caramelised sesame seeds.
(Sesame) (Vegan)

Fruit salad 🍓 **SEK 59**
Mixed fruits topped with lime zest and lime juice, mint leaves/lemon balm and pomegranate.
(Vegan)

SMOOTHIES

25 cl bottle / 1 L 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**



BREAKFAST & LUNCH

FILLED CIABATTAS AND WRAPS

Available as a wrap or ciabatta.

Please note: gluten-free bread is not available.

Golden falafel ^(B) SEK 109

Yellow pea falafel with curry hummus, cauliflower, cucumber and sunflower seeds.
(Gluten, sesame) (Vegan)

Italian mozzarella and salami ^(C) SEK 129

Mozzarella with basil, salami and rocket.
(Gluten, lactose, pork)

Asian sticky soy ^(B) SEK 109

Sticky soy with carrot, Chinese cabbage, coriander and roasted sesame seeds.
(Gluten, sesame, soy, sulphite, sulphur dioxide) (Vegan)

Nordic crayfish ^(C) SEK 129

Crayfish mix with horseradish, lemon, daikon and dill.
(Crustaceans, egg, gluten, milk protein, mustard)

Roasted chicken deluxe ^(C) SEK 129

Chicken with roasted fennel cream cheese, chilli-pickled cucumber and roasted onion.
(Gluten, milk protein, poultry)

SALADS

Served with bread and butter.

Pumpkin and beluga lentil ^(B) SEK 135

Roasted pumpkin with chilli mayonnaise, red cabbage, ginger, beluga lentils and roasted pumpkin seeds.
(Mustard)

Roasted beetroot and chickpea ^(A) SEK 135

Roasted beetroot with autumn peas, horseradish, spinach, roasted chickpeas and jalapeño mayonnaise.
(Egg, mustard, sulphite)

Classic chicken caesar ^(C) SEK 165

Caesar salad with chicken, bacon, aged cheese and croutons.
(Egg, fish, gluten, milk protein, mustard, pork, poultry)

Crayfish, rice and sesame ^(C) SEK 169

Crayfish salad with carrot, coriander, sprouts, rice and soy and sesame dressing.
(Crustaceans, sesame, soy)



BREAKFAST & LUNCH

COLD LUNCH BOXES

Served with bread and butter.

Mediterranean yellow pea SEK 145

Vreta yellow pea with baked tomato, duxelles, gremolata, cocktail mozzarella and pumpkin seeds.

(Lactose)

Furikake falafel bowl SEK 145

Rice noodles with furikake, soy mayonnaise, yellow pea falafel, carrot and coriander.

(Egg, sesame, soy)

Fennel-roasted chicken SEK 175

Fennel-roasted chicken with green pepper cream cheese, pickled onion, quinoa, broccoli and spinach.

(Milk protein, poultry)

Hot-smoked salmon and kale SEK 195

Hot-smoked salmon with jalapeño potato, kale and pickled pumpkin.

(Fish, mustard, sulphite)

POKE BOWL

With sushi rice, kale, scallions, carrots, soybeans, mango, avocado, gari, green onions, beetroot, wakame, pickled chilli, coriander and sesame seeds. 

(Legumes, sesame seeds)

(The sauce contains eggs, legumes, chillies)

Chicken poke bowl SEK 150

(Sulphur dioxide)

Tofu poke bowl SEK 150

(Sulphur dioxide)

Shrimp poke bowl SEK 186

(Crustaceans)

Salmon poke bowl SEK 198

(Fish)

SWEDISH SMÖRGÅSTÅRTA

Available as 9, 12 or 15 slices.

Västerbotten ham

Smoked ham with cornichons, Västerbotten cheese cream, salami, air-dried ham and fresh herbs.

(Egg, gluten, milk protein, mustard, pork)

Shrimp and smoked salmon

Shrimp, smoked salmon with horseradish, radish, egg and dill.

(Crustaceans, egg, fish, gluten, milk protein, mustard)

Mediterranean vegetables

Roasted bell pepper, aubergine and zucchini with basil, chickpea cream and pickled pearl onion.

(Gluten, milk protein, sesame) (Vegan)

SEK 165 per slice



COMBOS

CONFERENCE PACKAGE

Morning – Large breakfast roll with coffee and tea

Lunch – Salad or cold lunch box with a cold beverage (33 cl)

Afternoon – Pastry with coffee and tea

SEK 265

LUNCH VOUCHER

A convenient option for groups, allowing each guest to select their preferred lunch at The Courtyard.

SEK 109

FIKA VOUCHER

Includes barista coffee and a choice of fika from our café selection.

SEK 49

FIKA OFFER

Includes a small soft cake of your choice with coffee and tea.

SEK 40

DRINK OFFER

Any 33 cl soft drink or bottled water with any lunch item.

SEK 12



SWEET TREATS

PASTRIES

BUNS

Cinnamon bun 

(Gluten) (Vegan)

SEK 39

Gluten-free cinnamon bun 

(Gluten-free wheat starch, Gluten-free barley malt extract) (Vegan)

SEK 39

Mini cinnamon bun 

(Gluten, lactose)

SEK 36

Cardamom bun 

(Gluten, almond) (Vegan)

SEK 39

Mini cardamom bun 

(Gluten, lactose)

SEK 36

Vanilla knot bun 

(Gluten, lactose)

SEK 39

Sun bun 

(Egg, gluten, lactose)

SEK 39

Danish pastry 

(Egg, gluten, lactose, milk protein)

SEK 39

Loaf cake

(8 pieces) 

SEK 99

Cinnamon loaf, cardamom loaf, blueberry loaf and vanilla loaf.

(Gluten, lactose)

Egg for those with cream filling.



SWEET TREATS

PASTRIES

CLASSIC TREATS

Chocolate ball 	SEK 39
(Gluten)	
Punsch roll 	SEK 39
(Almond, egg, gluten, lactose)	
Muffin 	SEK 39
Apple and cinnamon, blueberry or chocolate (Egg, gluten)	
Mazarin 	SEK 39
Various flavors (Almond, egg, gluten, lactose, milk protein)	
Coconut pyramid 	SEK 30
(Egg, milk protein)	
Sarah Bernhardt 	SEK 39
(Almond, egg, lactose, milk protein)	
Crema Catalana tartlet 	SEK 39
(Almond, egg, gluten, lactose, milk protein)	
Homemade cookie 	SEK 8
(Gluten, lactose, nuts)	

SOFT CAKES

Sea salt mini brownie 	SEK 21/39
Brownie swirl 	SEK 21/39
(Egg, gluten, lactose)	
Rhubarb and lemon cake 	SEK 21/39
(Gluten)	
Raspberry sponge cake 	SEK 21/39
(Egg, gluten, lactose, milk Protein. May contain traces of nuts and soy)	
White chocolate biscuit cake 	SEK 30
(Almond, egg)	



SWEET TREATS

CAKES

	6 pcs	10 pcs	15 pcs
Classic princess cake 🍷	354	590	885
Vanilla custard, whipped cream and marzipan.			
Classic strawberry cream cake 🍷	354	590	885
Strawberry jam, whipped cream and fresh strawberries.			
Schwarzwald cake 🍷	354	590	885
Hazelnut meringue, whipped cream and Belgian chocolate.			
White dream cake 🍷	354	590	885
Vanilla custard, raspberries, whipped cream and white chocolate.			
White lady cake 🍷	354	590	885
Chocolate sponge, vanilla chocolate cream, whipped cream and white marzipan.			
Strawberry bomb 🍷	354	590	885
Strawberries, whipped cream and sponge cake.			
French chocolate cake 🍷	354	590	885
Chocolate sponge, strawberry jam, whipped cream, marzipan and chocolate glaze.			
Fruit cake 🍷	345	590	885
Sponge cake, vanilla custard, whipped cream, fresh fruit, glaze and crispy rice edge.			

MOUSSE CAKE

	4 pcs	6 pcs	10 pcs
Choco loco mousse cake 🌱 🍷	252		630
Dark chocolate base, chocolate crisp, vanilla panna cotta and dark chocolate mousse.			
Raspberry passion mousse cake	252		630
Raspberry and passion fruit mousse on a gluten-free chocolate base.			
Tropical vegan cake 🌱 🍷		252	
Chocolate brownie base, pineapple ganache and coconut mousse.			
Mango spice mousse cake 🌱 🍷		378	630
Chocolate brownie base, mango ganache and light chocolate mousse.			



SWEET TREATS

SNACKS

FRUIT

Fruit basket 

Mixed seasonal fruit

SEK 47/KG

Exotic fruit platter 

Mixed exotic fruits

SEK 65/KG

SNACKS

Chips (40 g) 

Parmesan and sea salt

SEK 29

Popcorn 

SEK 43

Nut mix (100 g) 

Mixed salted nuts

SEK 40

Homemade cookie 

SEK 8

Swedish pick and mix (100 g) 

BUBS, Gott & Blandat, Ahlgrens bilar
and Polly

SEK 39

RAW ENERGY BALLS

SEK 29 each

Blueberry and cardamom 

Apple and cinnamon 

Raspberry and liquorice 



BUFFETS

Minimum 8 guests.

COLD BUFFETS

The Nordic buffet 🌿

A Scandinavian-inspired buffet featuring salmon, seasonal vegetables, herbs and classic Nordic accompaniments.

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 mushrooms, horseradish and chives
(Vegan)

SEK 395 per person

Southern Europe buffet 🌿

Mediterranean-inspired dishes with basil-roasted chicken, saffron rice, feta, olives and fresh herbs.

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
(Vegan)

Melon salad with mozzarella and rosemary
(Lactose)

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

Spinach and sun-dried tomato pie with green tapenade
(Gluten, milk protein, sulphite)

SEK 365 per person



BUFFETS

Minimum 8 guests.

COLD BUFFETS

South American buffet 🌱

Inspired by the vibrant flavours of South America with fresh vegetables, chilli, herbs and seasonal ingredients. Can be made fully vegan.

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

Black beans with roasted corn, lime, red onion and coriander
(Vegan)

Tomato and chipotle sauce
(Vegan)

Quinoa and oat rice salad with pickled pumpkin, kale and mint
(Gluten) (Vegan)

Garden salad and dressing
(Sulphite) (Vegan)

Cornbread
(Gluten) (Vegan)

Creamy potato and jalapeño salad with red courgette and chilli
(Egg, mustard, sulphite)

Yellow beetroot with lime, pickled chilli, parsley and roasted pumpkin seeds
(Vegan)

Mango salad with coriander, bell pepper and spring onion
(Vegan)

Black rice with yellow chilli and passion fruit dressing, broccoli and spinach
(Vegan)

SEK 335 per person



BUFFETS

Minimum 8 guests.

HOT BUFFETS

Green pepper chicken buffet

A hearty buffet featuring green pepper-fried chicken, potato gratin, seasonal vegetables and fresh salads.

Green pepper-fried chicken thigh fillet
(Poultry)

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

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

Fennel 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 per person

Nordic salmon buffet

A Nordic-inspired buffet with herb-fried salmon, seasonal vegetables and classic Scandinavian flavours.

Herb-fried salmon
(Fish)

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

Lemon mayonnaise
(Egg, mustard, sulphite)

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

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

Fennel salami
(Pork)

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

Mixed leaf salad
(Sulphite)

SEK 425 per person

ADD-ONS

Add extra protein to any buffet (50 g per guest).

Yellow pea falafel + SEK 40

Chicken + SEK 45

Crayfish mix + SEK 65

Salmon + SEK 70



BITES

VEGETARIAN

SEK 44 per canapé

Lingonberry and goat cheese 🇨

Afterglow with lingonberry marmalade.
(Milk protein)

Goat cheese and kohlrabi cracker 🇨

Seed cracker with pickled kohlrabi, rosemary and honey.

Wild mushroom rye bite 🇨

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

Kohlrabi and goat cheese bundle 🇨

With pumpkin seeds.
(Milk protein)

Blue cheese tartlet 🇨

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

Green pea and horseradish 🇧

Basil and green pea cream with horseradish, pumpkin seeds and pickled pearl onion.
(Vegan)

Roasted pepper brioche 🇨

Grilled bell pepper cream with pickled ginger and coriander seeds.
(Egg, gluten, lactose)

Charred celeriac and buckwheat 🇧

With smoked celery slaw and wild garlic berries.
(Vegan)

SEAFOOD

Shrimp and herb cream tartlet 🇨

Aged cheese cream with shrimp, pickled pearl onion, dill and horseradish.
(Crustaceans, egg, gluten, milk protein)

Smoked salmon roll 🇨

Dill cream cheese with salted cucumber and crown dill.
(Fish, gluten, milk protein)

Trout roe canapé 🇩

Jalapeño cream cheese with redcurrants and dill.
(Fish, gluten, milk protein)

MEAT

Prosciutto and feta rye bite 🇪

With walnuts and honey.
(Gluten, milk protein, nuts, pork)

Roast beef smørrebrød 🇪

With jalapeño, red onion and cress.
(Gluten, milk protein)



BITES

PIZZA SLICES

Pizzas are served whole and cut into 6 slices per pizza. Pizza is charged per slice. We recommend 2–4 slices per person.

Price per slice

Forest mushroom 🍄 SEK 95

Mushroom, jalapeño cream cheese, sage, mozzarella and torn mozzarella.
(Gluten, lactose, sulphite)

Ventricina salami 🍖 SEK 95

Ventricina salami, basil, tomato sauce, mozzarella and shaved Parmigiano Reggiano.
(Gluten, lactose)

Goat cheese & kalamata olives 🍷 SEK 95

Goat cheese, tomato sauce, mozzarella, rosemary, Kalamata olives and green Tabasco.
(Gluten, lactose)



BITES

SMALL TREATS

SEK 44 each

White chocolate crèmeux 🍫

Roasted white chocolate crèmeux with blueberries and caramelised pumpkin seeds.
(Egg, lactose, pork, soy)

Raspberry brownie

Brownie with raspberry and buckwheat.
(Egg, gluten, milk protein)

Coconut and lemongrass cream 🌿

With mango, lime and roasted coconut.
(Vegan)

HANDCRAFTED CHOCOLATES

Coconut truffle 🍫

(Milk protein, soy lecithin)

Raspberry and liquorice truffle 🍫

(Lactose, soy lecithin)

SEK 29 each



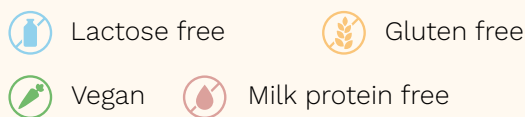
KNOW YOUR MEAL

DIETARY AND ALLERGEN INFORMATION

Allergy menu icons

To help you choose, our menu uses icons to indicate common dietary preferences and allergen-related options.

If you have any allergies or special dietary requirements, please let us know when placing your order.



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 the World Resources Institute.



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.



AFTER WORK

From light bites and finger food to sharing platters, our after-work selection is designed for socialising and celebrating together.



BAR SELECTION

BEER AND CIDER

House lager (33 cl) 🍷	SEK 60
IPA (33 cl) 🍷	SEK 75
Cider (33 cl) 🍷	SEK 70

WINE AND SPARKLING

House wine (75 cl) Red, white or sparkling	SEK 395
Premium house wine (75 cl) Red, white or sparkling	SEK 595
Champagne (75 cl)	SEK 895

ALCOHOL-FREE

Alcohol-free beer (33 cl)	SEK 45
Alcohol-free cider (33 cl)	SEK 45
Herrgård cider (75 cl)	SEK 75
Alcohol-free sparkling wine (75 cl) Richard Juhlin	SEK 335



AFTER WORK MENUS

MENU 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

SEK 105 per person

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

MENU 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.

SEK 194 per person

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

MENU 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.

SEK 134 per person

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

AFTER WORK MENUS

MENU 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
- 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.

SEK 355 per person

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



AFTER WORK MENUS

MENU 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.

SEK 379 per person

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

MENU 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

SEK 195 per person

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



AFTER WORK MENUS

MENU 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.

SEK 325 per person

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

MENU 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.

SEK 419 per person

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



ORDERING TERMS

HOW TO ORDER

Ordering deadlines

- Breakfast, lunch, bakery items and beverages: Order by 14:00 CET the business day before delivery.
- Buffets and finger food: Order by 14:00 CET at least 5 business days before delivery.
- Orders for 50+ guests: Place your order at least 3 business days before delivery.

Staffing

- Staffing is charged at SEK 450 per starting hour.
- Events including alcohol require a minimum of 4 hours staffing.
- Additional staffing charges may apply for events starting after 17:00 CET.

Payment

You may pay by:

- Purchase Order (PO)
- V-card
- Card payment via webshop

TERMS AND CONDITIONS

Changes and cancellations

- Changes or cancellations must be submitted by 14:00 CET the business day before delivery.
- For Monday deliveries, changes must be made by Friday 14:00 CET.
- Orders cancelled after the deadline will be charged in full.
- Buffet, finger food and conference packages must be cancelled at least 5 business days before the event.

PLACE YOUR ORDER

Orders can be placed through:

- Webshop (link below)
- E-mail: catering.kista@nordrest.se
- Phone: +46 8 454 55 08

Web Order Kista

[CLICK HERE](#)

Office hours: 07:00–16:00 CET. Orders placed after office hours will be processed on the next business day.