

Meetings & Events



RADISSON
MEETINGS

INTRODUCTION

WELCOME TO OUR KITCHEN

Tempting, healthy and sustainable food for Radisson Meetings. Our flexible concept can be tailored to events of any size, delivering universally high-quality ingredients across menus mixed with localized touches and inspiring presentation.

We take the worry out of catering decisions, ensuring a memorable and local experience for every type of dietary need.

Our delicious, healthy menus are designed to fuel productive gatherings, with just the right amount of tempting touches thrown in to keep the mood positive and the conversation flowing.

We use the best ingredients we can find, designed around regional ingredients and underpinned by our 'Think Planet' Responsible Business strategy, meaning you and your clients' values are always upheld.

With Radisson Meetings, F&B becomes an integral part of your event, beautifully presented and perfectly timed to help attendees leave feeling inspired, satisfied and energized.



DAILY DELEGATE RATE



CHOOSE YOUR FAVORITE PACKAGE

Choose from one of our carefully designed meetings and events packages to get the most from your event.

Alternatively, our experienced team can prepare a bespoke option tailor-made especially for you.

Prices vary, depending on season.

Minimum numbers of 10.

♥ MOST POPULAR

01 KEEP IT SIMPLE

- Main meeting room rental
- Morning coffee break
- Sandwich lunch in the meeting room
- Afternoon Coffee break

02 TUNE UP

- Main meeting room rental
- 2 coffee breaks
- Lunch at Chef's choice in the restaurant
- Unlimited coffee and tea
- Still / Sparking water

03 GO PRO

- Main meeting room rental
- 2 coffee breaks
- Lunch at Chef's choice in the restaurant
- Unlimited coffee and tea
- Still / Sparking water
- Power snack

MEETING ROOM INCLUSIONS

Rental of the main conference room.

Flip chart

Still water

Presenting equipment

Note pads and pens

COFFEE BREAK



COFFEE BREAK

All breaks have the tea & coffee inclusions and the additional items noted below

MORNING

Fresh juice OR a detox water of the day

Three types of seasonal whole fruits

Cookie or biscuit

Sweet OR savoury snack

3,5,11

MID- MORNING

Fresh juice OR a detox water of the day

Three types of seasonal whole fruits

Two types of sweet OR savoury snacks

3,5,11

**NOK
125**
per person, per
break

AFTERNOON

Fresh juice OR a detox water of the day

Three types of seasonal whole fruits

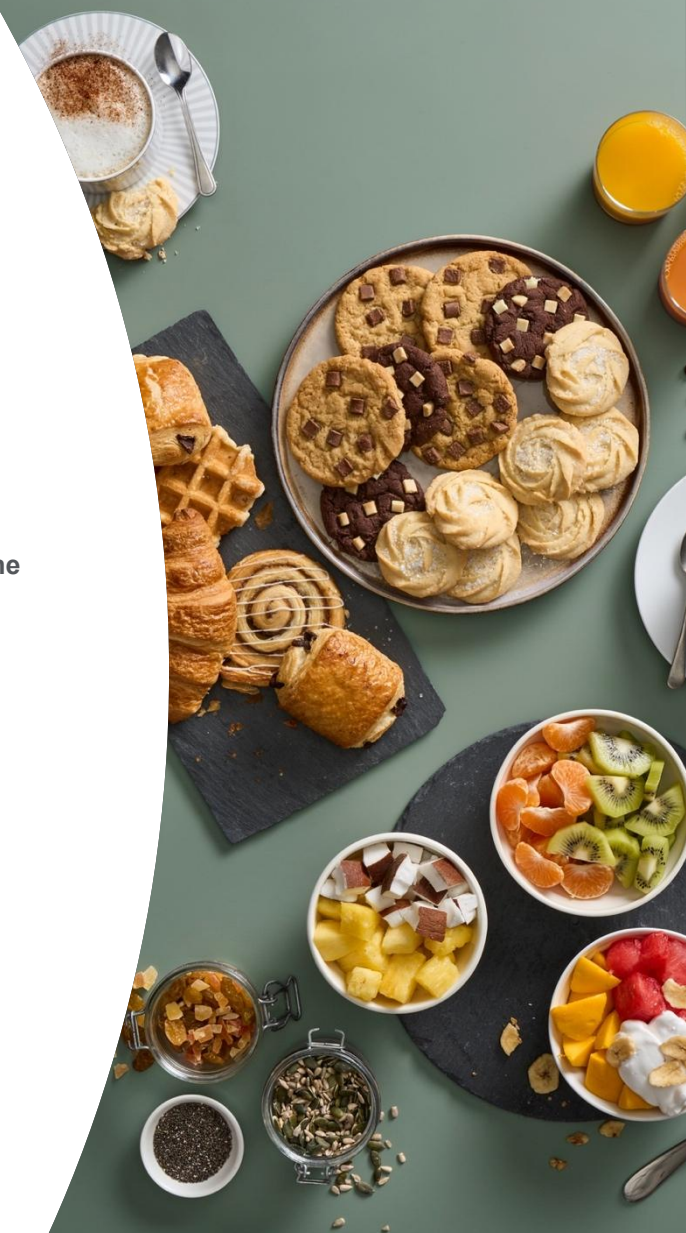
Two types sweet OR savoury snacks

3,5,11

Items available on the day will be selected by our Chef

Dietary requirements can be accommodated with advance notice

Minimum number of attendees per break, 10 pax



IN-ROOM ADD-ONS

Elevate your experience with few extra treats to share

SWEET DELIGHTS

Pancakes with jam, sour cream and honey – 99 NOK

3,5,11

Danish pastry selection – 99 NOK

3,5,11,14

Petit fours selection – 99 NOK

3,11,14,15,16,17,18,19,20,21,2,24

SAVOURY BITES

Truffle almonds – 85 NOK

Brie & truffle potato chips – 85 NOK

Marinated olives – 75 NOK

SHARING BOARDS

Local charcuterie board – 195 NOK

3,5,6,7,8,9,11,13,25

Local cheese board – 195 NOK

5,7

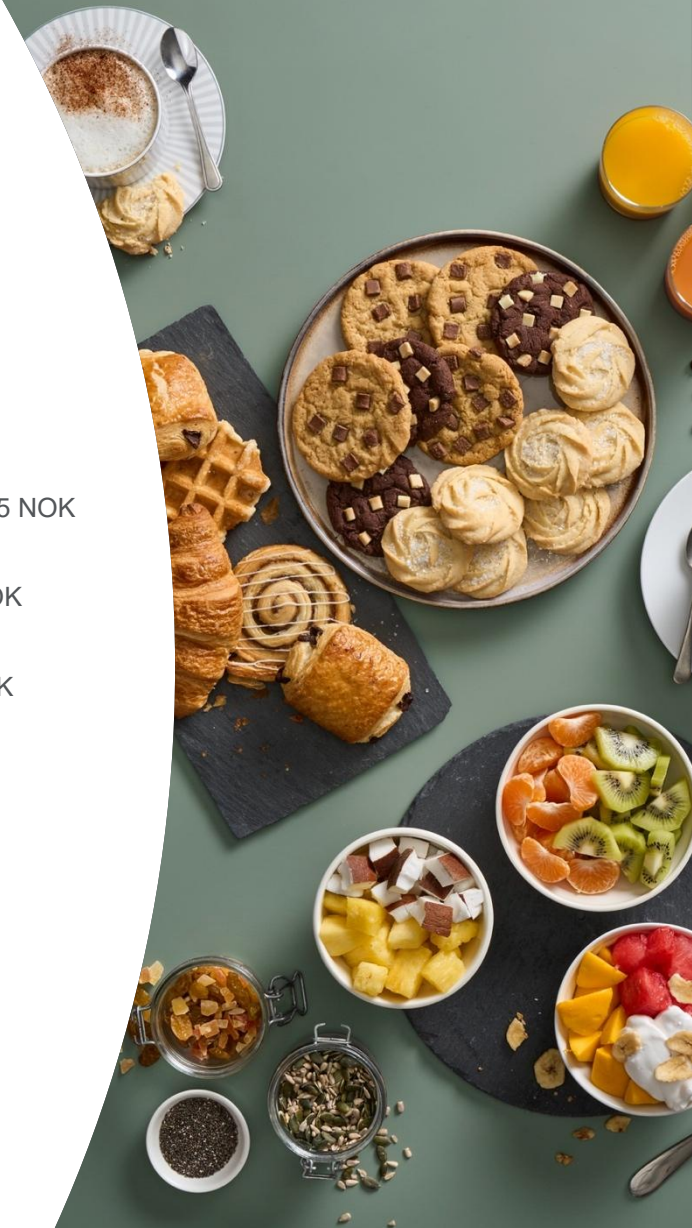
Vegan mezze plater –145 NOK

Energy shots / smoothie – 75 NOK

Seasonal fruit platter – 85 NOK

Dietary requirements can be accommodated with advance notice

Minimum number of attendees 1



LUNCH



CHEF'S CHOICE LUNCH

**NOK
525**
per person

Whether a creative workshop or a strategy meeting, enjoy a Chefs' Choice 2-course OR buffet lunch* to fuel you throughout the rest of your meeting

COLD SELECTION

Selection of breads

Selection of cold cuts and cheeses

Assortment of seasonal fresh vegetables and leafy greens

Selection of salad toppings and accompaniments

Chefs prepared salad selection

HOT SELECTION

Chef's choice Meat & Fish mains

Hot seasonable vegetables, potato or rice thoughtfully paired with the main dishes

DESSERTS

Selection of desserts

Prepared fruit for those looking for a healthy choice

MAIN

Chef's choice Meat or Fish

Seasonal greens and vegetables

Chef's potato selection

DESSERT

A little something sweet

- Chef's Choice lunch: 2-course or buffet, based on the total guest numbers on the day.
- Minimum 100 guests for buffet.

Dietary requirements can be accommodated with advance notice
3,4,5,11,13



*Images are illustrative only and do not reflect the actual food or presentation

SANDWICH MENU

Available for lunch or a great option for your break

SANDWICHES

Skagen

Sourdough bread, fresh salad leaves, hand pillared prawns, aioli egg, lemon, dill & capelin roe
2,3,4,5,6,7,8,9,11,13

Roast beef

Sourdough bread, herb mayo, fresh salad leaves, roast beef, cornichons & crispy onions
3,5,6,7,8,9,11,13

Avocado Toast

Multi seed bread, avocado, semi-dried Hanasand tomatoes, roasted sunflower seeds
5,6,7, 8, 9, 13

WRAPS

Chicken

Fresh salad leaves, paprika, cucumber, curry mayo, roasted chicken
2,3,4,5,6,7,8,9 11, 13

Smoked Salmon

Cream cheese, fresh salad leaves, paprika, cucumber, smoked salmon
3, 5,6,7, 8, 9, 13,24,25

Sundried Tomato

Corn tortilla, hummus, salad leaves, cucumbers, paprika & sundried tomatoes
5,6,7, 8, 9, 13

NOK
165
Per Person

NOK
165
Per Person



SANDWICH MENU

Available for lunch or a great option for your break

BAGUETTES

Turkey & Cheese

Soft brioche bread, fresh salad leaves, aioli, paprika, turkey ham & Norvegia cheese
3, 5, 6, 11, 13, 24

Coppa & Smoked Brie

Soft brioche bread, fresh salad leaves, aioli, paprika, Coppa ham & home smoked brie
3, 5, 6, 11, 13, 24

Wild Mushrooms

Multi seed bread, fresh salad leaves, pickled & fermented mushrooms, paprika
3, 5, 6, 11, 13, 24

**NOK
175**
Per Person

HOT CLASSICS

BLT - NOK 235

Home baked focaccia, aioli, fresh salad leaves, pickled red onions, Hanasand tomatoes & crispy bacon, comes with French fries
3,5,7,8,9,11,13,25

CLUB SANDWICH – NOK 285

Sourdough bread, aioli, fresh salad leaves, pickled red onions, tomatoes, roasted chicken, fried egg & chicken bacon, comes with French fries
3,5,7,8,9,11,13,25

CHEESEBURGER – NOK 335

Soft brioche bread, chipotle mayo, fresh salad leaves, pickled onions, tomatoes, beef patty, cheddar cheese & crispy bacon, comes with French fries
3,5,7,8,9,11,13,25



DINNER



CHEFS`CHOICE BUFFET

Gather around and enjoy a chef-crafted buffet that brings people together — an inviting selection of dishes prepared fresh for your group to share, explore, and enjoy

COLD SELECTION

Selection of breads

Assortment of seasonal fresh vegetables and leafy greens

Selection of salad toppings and accompaniments

Chefs prepared salad selection

Selection of cold cuts and cheeses

HOT SELECTION

Chef's choice meat & fish mains

Hot seasonable vegetables, potato or rice thoughtfully paired with the main dishes

DESSERT

Selection of desserts

Prepared fruit for those looking for a healthy choice
looking for a healthy choice

NOK
875
per person

Items available on the day will be selected by our Chef

Dietary requirements can be accommodated with advance notice

Minimum number of attendees, 70 pax
3,4,5,11,13



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BUFFET EPICURIA

Gather around and enjoy a chef-crafted buffet that brings people together — an inviting selection of dishes prepared fresh for your group to share, explore, and enjoy

COLD SELCTION

Focaccia & grissini with selection of spreads and dips
Olives
Local charcuterie board
Home smoked salmon & scrambled eggs
Selection of local cheeses, with mango & jalapeno chutney, cookies & nut bread
Fresh salad leaves
Asian Noodle salad with prawns
Classic creamy potato salad with capers & cornichons
Beef tataki & cucumber salad
Tomato & mozzarella salad with fresh basil

HOT SELECTION

Slow cooked beef sirloin from Jæren, demi glace
Hjelmeland Halibut, Sandefjord butter sauce
Sauteed seasonal veggies
Creamy gratinated potatoes

DESSERT

Lemon tartlets
Sour cream biscuit cake with passionfruit mousse
Macrons
Creme Brulee cake
Vanilla panna cotta with berry compote
Fresh fruit platter

NOK
975
per person

Dietary requirements can be accommodated with advance notice

Minimum number of attendees, 70 pax
1,2,3,4,5,11,13



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DINNER

Chef's Choice 2 Course

MAIN

Chef's choice – Meat, Fish or Vegan,

Served along side with market-fresh vegetables, potatoes, and delicately crafted sauce

DESSERT

Chef's choice

Special dessert of the day

**NOK
595**
per person

WINE RECOMMENDATION

Main Course

Fontanafredda Silver Barbera d'Alba, Italy – NOK 185,-

Dessert

Royal Tokaji Late Harvest, Tokaji, Hungary NOK 165,-

Items available on the day will be selected by our Chef

Whole group must have the same menu. Minimum 10 persons.

Dietary requirements can be accommodated with advance notice



DINNER

Chef's Choice 3 Course

STARTER

Chef's choice

Inspired by the season, crafted with creativity and care by our chef

MAIN

Chef's choice – Meat, Fish or Vegan

Served along side with market-fresh vegetables, potatoes, and delicately crafted sauce

DESSERTS

Chef's choice

Special dessert of the day

WINE RECOMMENDATION

Starter

George Breuer Riesling, Germany - NOK 199,-

Main Course

Fontanafredda Silver Barbera d'Alba, Italy – NOK 185,-

Dessert

Royal Tokaji Late Harvest, Tokaji, Hungary NOK 165,-

**NOK
695**
per person

Items available on the day will be selected by our Chef ask for allergen

Whole group must have the same menu. Minimum 10 persons.

Dietary requirements can be accommodated with advance notice



DINNER

BANQUET MENU 1

STARTER

Norwegian Salmon

complemented by velvety horse radish cream, fragrant dill, and crisp compressed cucumber ^{3,4,11,13}

MAIN

Grilled Beef Steak

finish with classic red wine jus, seasonal market vegetables and Chef's potato selection ^{1,11,13,25}

DESERT

Rich Chocolate Delight

berry coulis, crisp crumble and fresh berries ^{3,5,11,14,24}

**NOK
975**
per person

WINE RECOMMENDATION

Starter

George Breuer Riesling 2020, Germany - 990,- NOK

Main Course

Fontanafredda Silver Barbera d'Alba, Italy – NOK 925,-

Dessert

Royal Tokaji Late Harvest – Hungary – 1000,- NOK

Whole group must have the same menu. Minimum 10 persons.

Dietary requirements can be accommodated with advance notice



DINNER

BANQUET MENU 2

STARTER

Beef Carpaccio

truffle emulsion, aged parmesan, olive oiled marinated cappers, pickled red onion and baby leaf salad ^{3,11,12,25}

MAIN

Halibut Filet

smooth pea pure, beurre blanc sauce, seasonal marinated crudité & Chef's potato selection ^{1,4,11,13,25}

DESERT

Rich Chocolate Delight

berry coulis, crisp crumble and fresh berries ^{3,5,11,14,24}

WINE RECOMMENDATION

Starter

Fontanafredda Silver Barbera d'Alba, Italy – NOK 925,-

Main Course

Mud House Sauvignon Blanc, New Zealand – NOK 970,-

Dessert

Royal Tokaji Late Harvest, Hungary - NOK 1000,-

**NOK
975,-**
Per Person

Whole group must have the same menu. Minimum 10 persons.

Dietary requirements can be accommodated with advance notice



DINNER

BANQUET MENU 3

STARTER

Hand-cut Mushroom Carpaccio

truffle emulsion, seasonal vegetables crudite & baby leaf greens

MAIN

Honey Glazed Heritage Carrots

mediterranean butter beans & beluga lentil stew^{14,25}

DESERT

Velvety Cassis Mouse

berry coulis & fresh berries ^{5,24}

NOK
925
Per Person

WINE RECOMMENDATION

Starter

Mud House Sauvignon Blanc – New Zealand NOK 970,-

Main Course

Banrock Station Colombard Chardonnay - Australia NOK 830,-

Dessert

Royal Tokaji Late Harvest, Hungary - NOK 1000,-

Whole group must have the same menu. Minimum 10 persons.

Dietary requirements can be accommodated with advance notice



FINGER FOOD



FINGER FOOD

Delectable bites, perfect to serve at a drink's reception, whether a corporate networking or part of your social event

COLD

Classic Skagen Salad

serve on crispy bread

1,2,3,5,6,8,9,11,13,23

Lefse with Smoked Salmon

horseradish cream, leafy greens

4,5,11,25

Avocado Cream

served on crostini with seasonal toppings 5,7

Beetroot Hummus

served with olive oil and tortilla bread 5

Beef Tartar

Egg yolk confit crispy onion

1,3,5,7,13,23,25

HOT

Crispy Fried Tempura Prawns

served with sweet chili 2, 5, 24

Golden Mozzarella Sticks

served with dip 1,2,3

Mini Beef Sliders

served with melted cheese, aioli and pickled red onion

3, 5, 6, 11, 25

Satay Chicken Skewer

served with peanuts sauce

22

Crispy Chili Cheese Nuggets

served with chili mayo

3,,5,11,13,24

SWEET

Mini Petits Fours Selection

3,11,14,15,16,17,18,19,20,21,2,24

French Macrons Selection

3,5,6,11,14,15,16,17,18,19,20,21,22, 24

Mini chocolate Tartlets

3, 5, 11

**NOK
240**

3 pcs per person

For groups over 25 guests
Minimum 3 pieces per person
Dietary requirements can be accommodated with advance notice

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WINES



DRINKS

WINE SELECTION

WHITE

Banrock Station Colombard Chardonnay, Australia, fresh and fruity with hints of pineapple, melon and honey	830 NOK
Mud House Sauvignon Blanc, New Zealand, fresh and juicy, touch of gooseberries, green herbs hints of minerals	970 NOK
Marqués de Cáceres Verdejo, Spain, fresh and fruity aroma with elements of citrus and herbs	850 NOK

ROSE

Georg Breuer Spätburgunder Rosé, Germany, young and fruity, hints of juicy red berries, citrus and herbs	990 NOK
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RED

Banrock Station Shiraz Mataro, Australia, fruity and juicy, hints of plums, strawberries, vanilla and pepper	830 NOK
Fontanafredda Silver Barbera d'Alba, Italy, juicy with good freshness, hints of cherry and morel, raspberry, spices	925 NOK
Marqués de Cáceres Crianza, Spain, juicy with good firmness and fullness, hints of rip, berries, herbs and vanilla	850 NOK

SPARKLING & CHAMPAGNE

Bottega Prosecco Doc Brut, Young and fruity, good freshness and juicy notes of pear, some citrus, grapes and herbs	890 NOK
Dopff & Irion Crémant d'Alsace Brut, France, fruity, creamy and fresh, hints of herbs, green apples, citrus, mineral	915 NOK
Veuve Clicquot Brut, France, fresh and creamy with hints of citrus, apple, pear, lychee, green herbs and minerals	2450 NOK



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ELEVATE YOUR EXPERIENCE



SNACKS

Local cheese board

Local cheese served with hazelnuts in honey, home made nuts bread, grapes and seasonal chutney 5,7

NOK 195

Local charcuterie board

Selection of local cured meats, served with olives and flat bread 3,5,6,7,8,9,11,13,25

NOK 195

Vegan Meza Platter

Humus, Aioli, Baba ganoush, Flat Bread, pickles and olives 3,5

NOK 145



ALLERGENS

1	Celery
2	Shellfish
3	Egg
4	Fish
5	Wheat
6	Rye
7	Barley
8	Oat
9	Spelt
10	Lupin
11	Milk
12	Mollusks
13	Mustard
14	Almonds
15	Hazelnuts
16	Walnuts
17	Macadamia
18	Cashew
19	Pecan
20	Para nut
21	Pistachio
22	Peanut
23	Sesame
24	Soya
25	Sulphit



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