Cover Page for Event Menus 2025

On the following pages, you will find our event menus, buffets, and snacks.

Please note that certain menus are only available on specific vessels. Each page specifies which vessels the menus apply to.

For all menus/buffets and snacks, the same option must be selected for the entire group. Any dietary restrictions must be communicated via email no later than 7 business days before departure, and we will adjust the menu accordingly.

We need your menu selection for the event no later than 15 business days before departure.

Prices in parentheses include VAT.
Subject to changes in pricing and content.



Event menues 2025

Set menu

Steamboat menu

Pickled herring with Västerbotten cheese and flat bread

Steamboat steak - served traditionally with fried onions and potatoes

Seasonal fresh berries with whipped cream

587 SEK (657 SEK)

Captain's dinner
Three canapés (chef's choice) for mingling on the deck

Seared scallop with pea purée, pickled fennel and citrus dressing

Pepper-seared Tournedos, Hasselback potatoes, Madeira sauce, bacon-fried pearlonions and baby spinach

Cheesecake in a glass with lime-marinated strawberries

927 SEK (1038 SEK)

Vegan menu

Beetroot carpaccio with Greek-style vegan cheese, virgin salad and roasted seeds

Crispy garbanzo with roasted zucchini, root vegetables, Swiss chard and chili aioli

Blueberry compote with crumbs and candied almonds

576 SEK (646SEK)



Event menues 2025

Set your own menu:
The main course determines the menu price

Starters

Shrimp Skagen with trout roe on rye bread

Asparagus with hollandaise sauce

Edamame crostini with oven-baked cocktail tomatoes, lemon, and basil

Main corses

Thyme and garlic-roasted chicken with Jerusalem artichoke puree and roasted root vegetables, port wine jus

608 SEK (680 SEK)

Pan-seared char with braised leeks, asparagus, baked almond potatoes, Champagne sauce

670 SEK (750 SEK)

Cod fillet with brown butter, shrimp and horseradish, dill-boiled potatoes

715 SEK (801 SEK)

Desserts

Hazelnut mascarpone with strawberries, Savoiardi biscuits and caramel sauce

Salted caramel panna cotta with vanilla cream, roasted almonds and blueberries

Chocolate mousse with berries and crisp

Additions to the menu Bread and butter

16 SEK (17 SEK)

A piece of Swedish selected farm cheese with Solmarka crispbread

82 SEK (92 SEK)

(incl. VAT)





Childrens menu 2025

When choosing a three-course.

Applies to children up to 13 years of age.

Vegetable snacks with dip

Burger on brioche bread, lettuce, tomato, dressing

Vanilla ice cream with fresh berries

242 SEK (271 SEK)

(incl. VAT)

We reserve the right to adjust our price



Buffet 2025

Kudoxa

Three types of herring

Pickled fried herring with red onion

Gubbröra (pickled herring, eggs, and onions)

Cold-smoked salmon with horseradish cream

Dill-cured salmon with mustard sauce Hot-smoked salmon with sauce verte

Egg halves with mayonnaise and shrimp

Smoked ham

Roast beef with truffle mayonnaise and pickled red onion

Country pâté with Cumberland and pickledchanterelles

Roasted beets in vinaigrette

Salami

Dill-boiled new potatoes

Västerbotten cheese pie

Fried farmhouse sausage with mustard

Brie cheese filled with fresh herbs, dried fruits and truffle

Sourdough bread

Danish rye bread

Flatbread

Chocolate truffle cake with berry compote and whipped cream

587 SEK (658 SEK)

(incl. VAT



Buffet 2025

Gräskö

Boiled half potato with sour cream, bleak roe and chopped onion

Cold-smoked salmon with horseradish cream

Gravlax with mustard sauce

Hot-smoked salmon with herb mayonnaise

Herb and Jemon-marinated chicken

Watermelon and feta cheese with honey and roasted walnuts

Buckwheat salad with roasted bell pepper, zucchini, red onion and arugula

Bean salad with tomato, garlic and chili

Oven-baked potato and cauliflower salad with roasted sunflower seeds

Västerbotten cheese pie

Cannelloni with spinach and ricotta filling

Brie cheese filled with fresh herbs, dried fruits and truffle

Sourdough baguette

Danish rye bread

Berry pie with vanilla cream

540 SEK (606 SEK)

(incl. VAT)



Buffet 2025

Rödlöga

Two pickled herrings

Pickled fried herring with red onion

Matjes herring with sour cream and chives

Dill-cured salmon with mustard sauce Egg halves with mayonnaise and shrimp

Roast beef with truffle mayonnaise and pickled red onion

Swedish meatballs

Prince sausages

Dill-boiled new potatoes

Roasted beets in vinaigrette

Ship's mustard

Virgin salad

Flatbread

Sourdough baguette

Danish rye bread

Västerbotten cheese

Fruit salad with vanilla cream and cookie crumbs

463 SEK (519 SEK)

(incl. VAT)





Buffet 2025

Ängskär

Vegan buffet

Couscous with eggplant, zucchini, tomato and fresh herbs

Bean salad with tomato, garlic and chili

Caramelized endives with orange

Roasted potatoes and cauliflower with roasted sunflower seeds

Salsa verde

Chickpeaspread

Creamy sun-dried tomato spread

Confit cocktail tomatoes

Roasted Jerusalem artichokes with truffle cream

Violife with feta character and baked beets, olive oil

Grilled asparagus with arugula, pine nuts and shaved prosociano with parmesan flavor

Dill-boiled new potatoes

Flatbread

Danish rye bread

Rhubarb with almond whip, blueberries and vanilla

540 SEK (606 SEK)

(incl. VAT)



Blidösund Riddarholmen Riddarfjärden Sjöbris Sjögull

Buffet 2025

Gillöga

Seafood Buffet

Served from September to April

Boiled half lobster (1 per person)

Seared marinated scallops

Smoked shrimps

Prawns

Crayfish (2 per person)

Boiled blue mussels

Oysters (1 per person)

Shrimp Skagen on hand peeled MSC shrimps

Aioli

Mustard sauce

Lemon and dill mayonnaise

Flatbread

Sourdough bread

Caramelized lemon tartlet with fresh berries

1524 SEK (1707 SEK)

(incl. VAT)



Cheese & charcuterie platter 2025

Brie cheese

Västerbotten cheese

Beersausage

Salami

Smoked ham

Black Kalamata olives

Jam

Aioli

Baguette

129 SEK (144 SEK)

(incl. VAT)

Your chosen menu or buffet applies to the entire par



Lunch menu 2025

(11 AM - 3 PM)

Option 1: Starter

Gravlax toast with mustard sauce and microgreen salad

Main Course

Herb glazed chicken breast with spinach, roasted root vegetables and garlic butter

Option 2: Starter

Shrimp Skagen on rye bread

Main Course

Rainbow salmon with pickled fennel salad, dill boiled new potatoes, hollandaise sauce

358 SEK (401 SEK)

Additions - Mini Desserts

Chocolate ganache with sea salt and raspberries

Passionfruit panna cotta

Vanilla panna cotta with cookie crumbs

53 SEK each (59 SEK each)

(incl. VAT



sjögull sjöbris

Lunch menu 2025

(11 AM - 3 PM)

Option 1: Starter

Gravlax toast with mustard sauce and microgreen salad

Main Course

Roast beef with roasted potato salad, haricots

verts and truffle cream

Option 2: Starter

Shrimp Skagen on rye bread

Main Course

Hot-smoked salmon with potato salad, microgreen salad and herb garden sauce

358 SEK (401 SEK)

Additions - Mini Desserts

Chocolate ganache with sea salt and raspberries

Passionfruit panna cotta

Vanilla panna cotta with cookie crumbs

53 SEK each (59 SEK each)

(incl. VAT)



Lunch buffet 2025

(11 AM - 3 PM)

Sundskär

Roast beef

Smoked ham

Hot-smoked salmon

Gravlax

Egg halves with shrimp

Potato salad

Remoulade

Roe sauce

Mustard sauce

Pickled vegetables

Virgin salad

Brie cheese with quince marmalade

Sourdough bread

Butter

Coffee with a small chocolate praline

376 SEK (421 SEK)

(incl. VAT)



Lunch buffet 2025

(11 AM - 3 PM)

Norröra

Two pickled herrings

Pickled fried herring with red onion

Matjes herring with sour cream and chives

Gravlax with mustard sauce

Egg halves with mayonnaise and shrimp

Swedish meatballs

Prince sausages

Dill-boiled potatoes

Virgin salad

Flatbread

Västerbotten cheese

Butter

Coffee

252 SEK (283 SEK)

(incl. VAT)

Your chosen menu or buffet applies to the entire part



Lunch buffet 2025

(11 AM - 3 PM)

Additions - Something sweet

Small chocolate piece 8 SEK (9 SEK)

Chocolate praline 15 SEK (17 SEK)

Pastry piece 34 SEK (38 SEK)

Cinnamon bun or cardamom bun 37 SEK (42 SEK)

Raspberry muffins 37 SEK (42 SEK)

Chocolate croissant 37 SEK (42 SEK)

Additions - Mini desserts

Chocolate ganache with sea salt and raspberries

Passion fruit panna cotta

Vanilla panna cotta with cookie crumbs

53 SEK each (59 SEK each)

(incl. VAT)



Mingle menu 2025 Fejan

Combination of cocktails & food - Choose 5 options

Miniwraps with avocado, pickled red onion and roasted pine nuts *

Crostini with olive and garlic spread*

Mushroom with parsley and roasted bell pepper*

Miniwraps with Skagen seafood salad
Slider with grilled halloumi, pea pesto and mixed greens

Slider with herring, potato, caper-and dill butter
Slider with hot-smoked salmon, sauce verte
Triangle slices with Västerbotten cheese spread

Triangle slices with tuna salad and shaved apples

Thin bread rolls with salmon filling

Thin bread rolls with reindeer steak and horseradish filling

Goat cheese with jam and roasted walnuts

Crab and coriander cream in a pastry shell

Chicken skewers with salsa verde

Small Caesar salad

Small Greek salad

Marinated feta cheese with chili, garlic and olives

Couscous salad with eggplant, zucchini, tomato and fresh
herbs*

Hot-smoked salmon with roe sauce and Genovese salad

448 SEK (502 SEK)

*vegan

(incl. VAT)

We reserve the right to adjust our price



Finger food 2025

Choose three of the following

Vol-au-vent with chèvre cream and roasted walnuts

Stilton with sliced pear on dark rye bread

Mini skewer with cocktail tomatoes, basil and mozzarella

Blinis topped with sour cream, vendace roe and onion

Savory parmesan cheese cookies with pistachios

Triangle slice with roast beef and remoulade

Flatbread chips with chanterelle cream cheese

Flatbread spirals with salmon filling

Flatbread spirals with reindeer steak and horseradish filling

Blue cheese cream with fig jam on rye bread slices

Chocolate ganache topped with sea salt and raspberries

Passionfruit panna cotta

Vanilla panna cotta with cookie crumbs

The mini desserts are served in disposable cups

141 SEK (158 SEK)

(incl. VAT)



Finger food 2025

Luxury snacks

Brioche with chèvre cream, yellow beet salad and honey-roasted sunflower seeds

Filo dough filled with feta cheese, fig jam and baby spinach

Filo dough square with Västerbotten cheese, chanterelle cream with Herbs and Fried Onion

Mini wraps with Västerbotten cheese spread

Mini wraps with skagen seafood salad

Mini wraps with chicken salad

Parmesan roll with grilled bell pepper, basil and Prosciutto chips

59 SEK each (66 SEK each)

(incl. VAT)





Butterbread 2025

Olive spread and Greek white on rye bread

Pickled fried herring, dill butter, pickled red onion on rye bread

Cold-smoked salmon with horseradish spread, radishes, pickled red onion on light bread

Roast beef, remoulade, fried onions on rye bread

Pickled herring, potatoes, egg on rye bread

Skagen seafood salad on light bread

82 SEK per pice (92 SEK per price)

*vegan

(incl VAT)

We reserve the right to adjust our prices



Snacks 2025

Chips

Marinated olives

Roasted Marcona almonds

Nut Mix

Beer sausages

Choose two varieties for 52 SEK per person (58 SEK per person)

(incl. VAT)

