

# Venue Overview

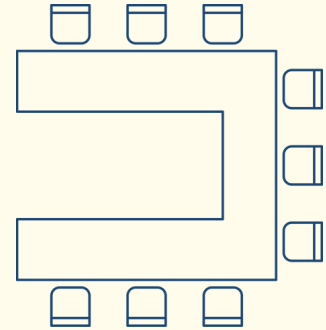


# Event Layout

The Swedish Club offers a range layouts to best suit your event.

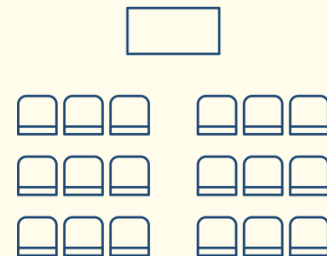
## Meeting

Includes 6 ft and 8 ft rectangular tables in a boardroom, classroom, or U-shaped layout. Round tables are available upon request.



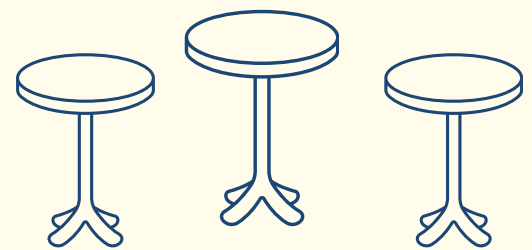
## Theatre

Includes chairs in rows and rectangular tables for the presentations and displaying information.



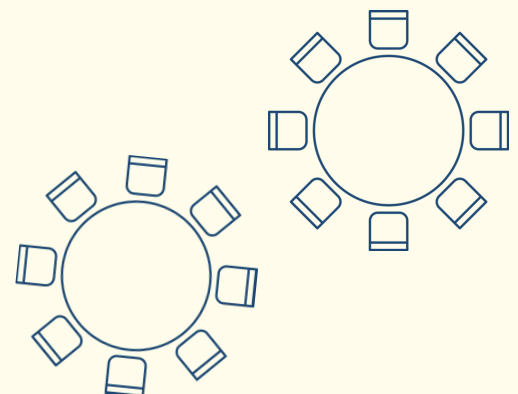
## Cocktail

Includes high-top tables and typically does not have seating to encourage standing and mingling. Chairs are available upon request.



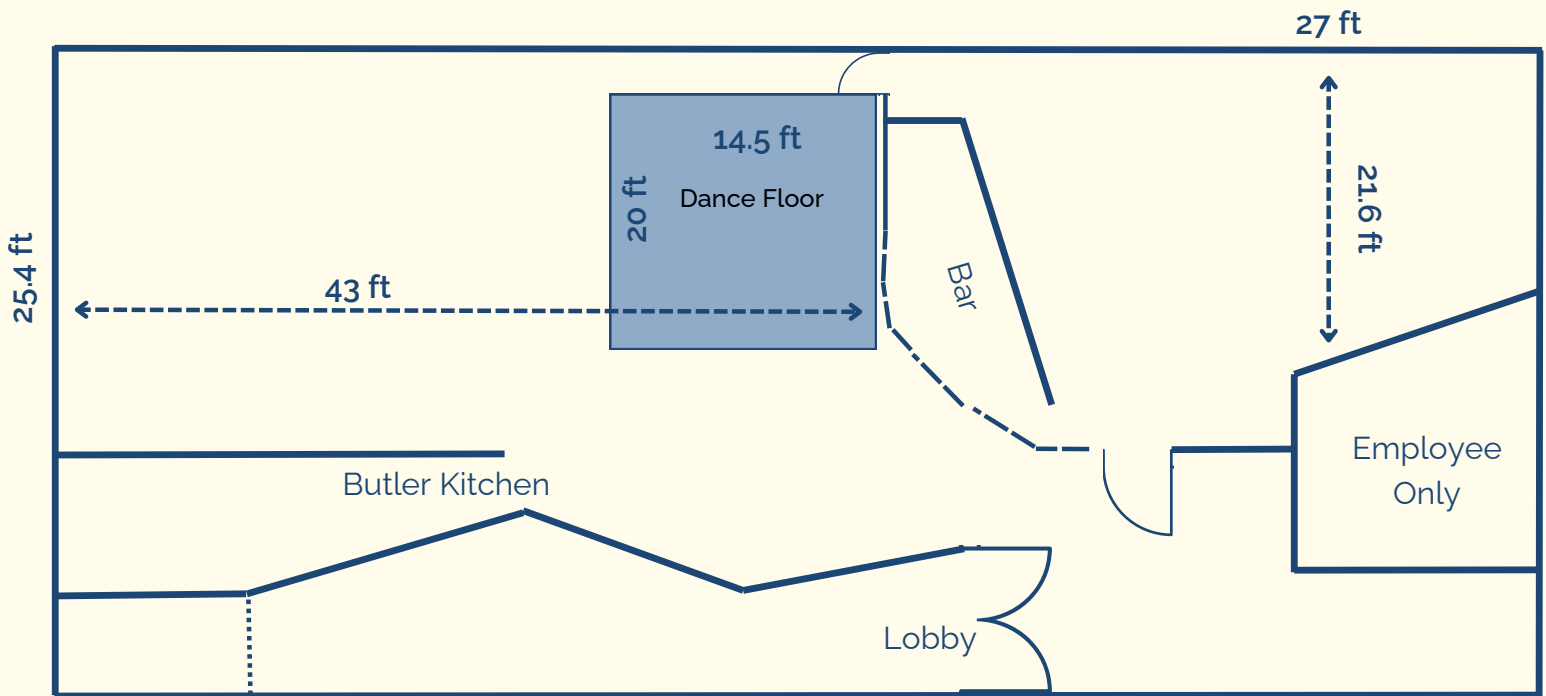
## Banquet & Receptions

Seating is available for all guests. Typically, 60-inch and 72-inch round tables are used and can accommodate between 8 to 10 people per table, depending on the size. Round tables are not available on the Main level.



# Top Level

The top floor of the Swedish Club is home to the Three Crowns Dining Room & Lounge, an ideal space for cocktail hours, small receptions, and even networking mixers!

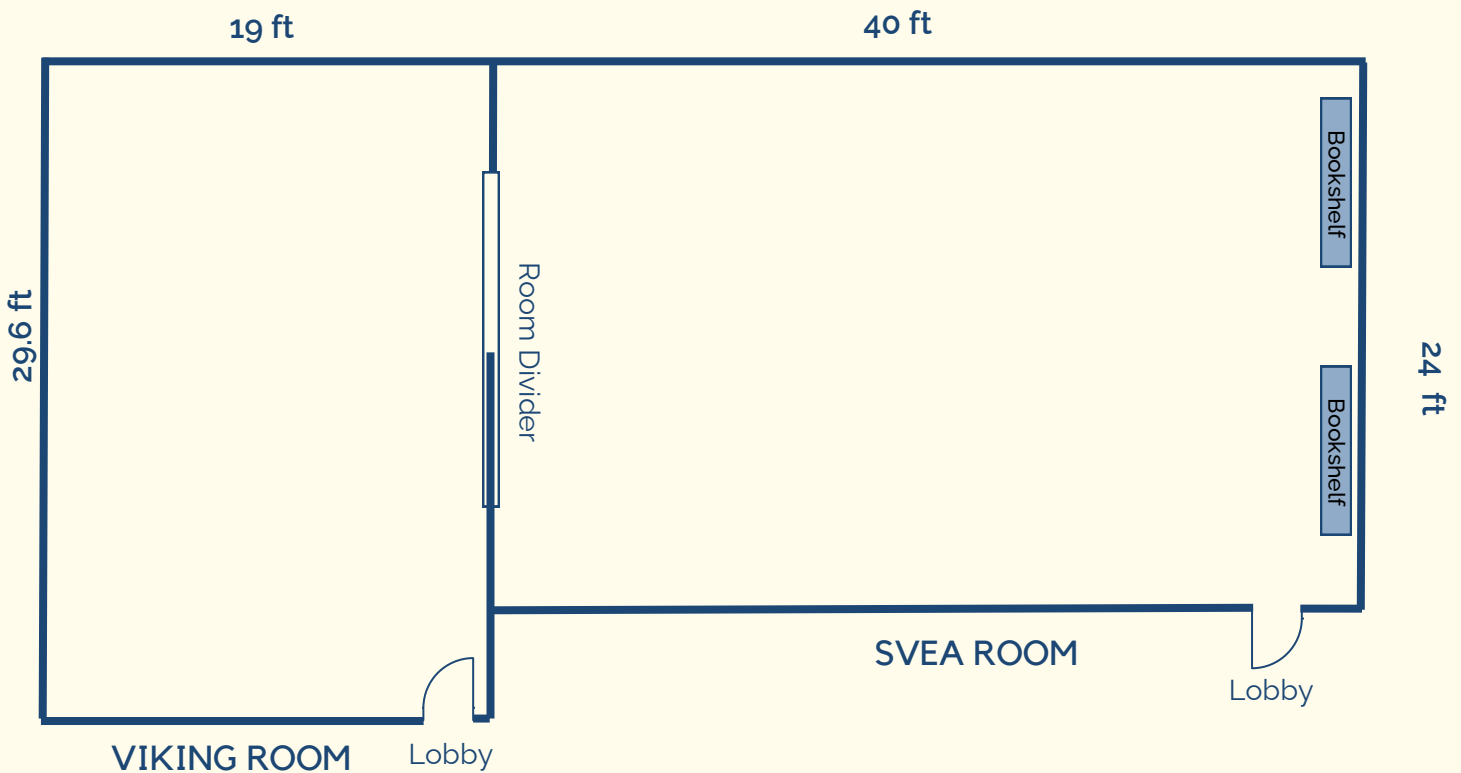


THREE CROWNS DINING ROOM & LOUNGE

Room	Sq ft	Capacity (Standing / Seated)	M-Th	F-Sat	Sun
Three Crowns Room	1,096	100   80	\$650	\$1,750	\$1,350
Three Crowns Lounge	594	30   33	\$500	\$1,200	\$800
Top Floor	1,690	130   113	\$1,100	\$2,950	\$2,150

# Street Level

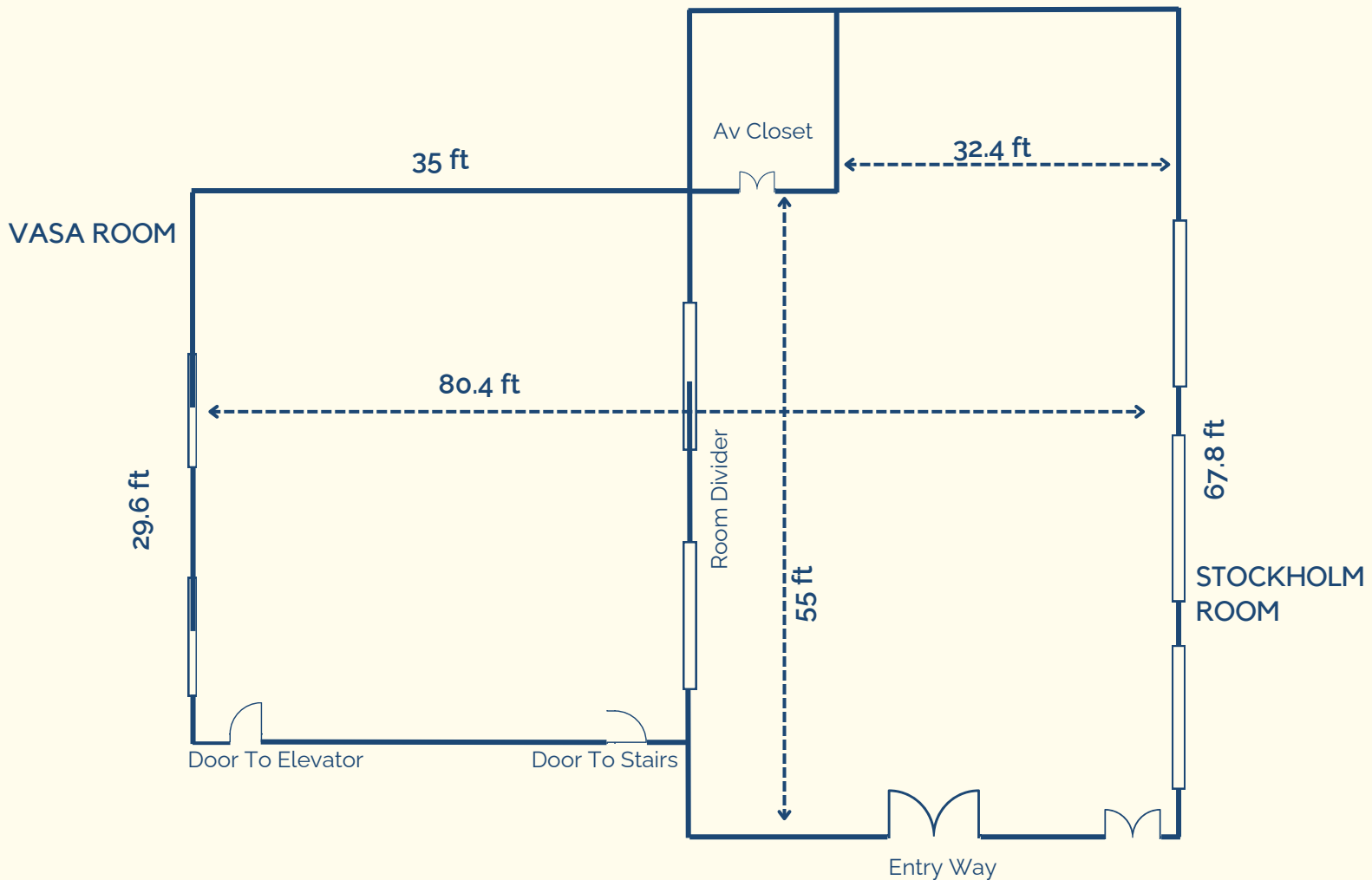
The Street Level of the Club provides diverse rental spaces. The Viking and Svea Rooms are ideal for meetings, seminars, and trainings.



Room	Sq ft	Capacity (Standing   Seated)	M-Th	F-Sat	Sun
Viking Room	570	35   20	\$300	\$600	\$550
Svea Room	960	60   45	\$500	\$1,100	\$800
Lobby	342	80   65	\$550	\$600	\$550
Library	150	20   15	\$150	\$150	\$150
Street Level	1,530	190   145	\$1,500	\$2,450	\$2,050

# Ground Level

The ground level of the Club provides the largest available rental spaces in Stockholm and Vasa, ideal for auctions, galas, and receptions.



Room	Sq ft	Capacity Standing / Seated	M-Th	F-Sat	Sun
Vasa	1,050	80   65	\$500	\$850	\$550
Stockholm	2,176	300   170	\$650	\$2,000	\$1,100
Ground Level	3,226	380   235	\$1,100	\$2,850	\$1,650



# Brunch

The menu and pricing listed are for a minimum of 20 guests. Final counts for guests and any special dietary restrictions must be submitted **14 days** before the event. 18% gratuity is included for service staff.



# Banquet | \$24 Per Person

AVAILABLE FOR EVENTS CONCLUDING  
BEFORE 2 PM.

## Benedicts

CHOOSE ONE

Salmon

Ham

Spinach & Mushroom (V)

## Scrambles

CHOOSE ONE

Salmon

Ham & Cheese

Spinach, Mushroom, & Purple Kale (GF,V)  
*Comes with Root Vegetables & Potato Hashbrowns.*

## Entrée

CHOOSE TWO

Waffles with Strawberries Chantilly Cream (V)

French Toast with Cardamom Butter & and Birch Syrup (V)

Caraway Corned Beef Hash & Eggs

Herring, Gravlox, & Hard-Boiled Egg Platter

Vegan Fruit Tarts (V, GF)

Roasted Vegetable Platter with Sunflower Hummus (V, GF)

## Add-Ons

Whole Salmon Carvery | \$8 Per Person

Whole Salmon En Croute | \$8 Per Person

Fruit Platter | \$2 Per Person



# Lunch

The menu and pricing listed are for a minimum of 20 guests. Final counts for guests and any special dietary restrictions must be submitted **14 days** before the event. 18% gratuity is included for service staff.





# Banquet | \$20 Per Person

CHOOSE **ONE SALAD** OR **ONE SOUP** AND  
**TWO SMÖRGAS SANDWICHES.**

## Salads

Baby Gem Wedge Salad (GF)  
Skagen Shrimp Salad (GF)  
Field Green & Herb Salad (V, GF)  
Pickled Vegetable Salad (V, GF)  
Herring Plate (GF)  
Gravlax Plate (GF)  
Grain Salad (V)

## Soups

Potato, Leek with Dill (V,GF)  
Curried Squash (V,GF)  
Bergen Fisk - Fish Soup  
Clam Chowder  
Lentil (V,GF)  
Split Pea

## Add-Ons

Carvery choose of One: Dry Aged ham, Pork Tenderloin, Brisket, Whole Salmon | \$8 Per Person  
Pastry: Swedish Pastries | \$3 Per Person

## Smörgas/Entrées

Roasted Vegetable & Sunflower Hummus (V)  
Beet & Goat Cheese (V)  
Skagen Shrimp Toast  
Ham & Apple  
Roast Duck Breast  
Liver Sausage & Onion  
Pistachio Mortadella & Mustard  
Spinach & Cheese Potato Dumplings (GF, V)  
Mushroom Pie (Finnish Lihapiirakka) (DF, V)

## Included

Kotbullar Swedish Meatballs  
Coffee Service, Soda, & Water  
Choice of Fresh Assorted Cookies **OR** Fruit Platter



# Matlåda | \$16 Per Person

*\*Swedish Lunch Box*

CHOICE OF ONE SMÖRGÅS SANDWICH,  
ONE SALAD, AND ONE DESSERT.

## Salads

Field Greens & Radish Slaw (GF, V)

Pickled Herring Salad (Keto)

House Pickled Vegetables

## Desserts

Angel Food Cake

Lemon Tart

Mjuk pepparkaka

*Spice Cake*

Kladdkaka

*Swedish Brownie*

## Smörgas/Entrées

Roast Duck Breast on Artisan Rye  
*Swedish Mustard, Frisée, Spiced Cherries*

Salmon on Puff Pastry  
*Swedish Mustard, Dill, & Crème Fraîche*

Pork Pâté on Grill Messermeister  
*Frisée, House Pickles, Red Onion Preserves*

Chicken on Artisan 7 Grain  
*Frisée, & Herb Dressing*

Spinach & Cheese Potato Dumpling (GF, V)  
*Herb Dressing*

Finnish Lihapiirakka (Mushroom Pie) (DF, V)



# Dinner

The menu and pricing listed are for a minimum of 20 guests. Final counts for guests and any special dietary restrictions must be submitted **14 days** before the event. 18% gratuity is included for service staff.

**Plated dinners** include a choice of **two entrées (including vegetarian), two sides, and one dessert selection**. The guests' entrée selections must be confirmed by **noon, at least 14 days before the event**. This number will be considered the guarantee and is not subject to change after this time. If no written guarantee is received by the deadline, the most recent estimate on file will constitute the guarantee. The client is also responsible for providing place cards that indicate the entrées selection for each guest (salad, entrée, dessert).



# CHOOSE PLATED OR BANQUET STYLE.

## Plated | \$35 Per Person

**Includes:** Choice of One salad, One side dish, One dessert, Chef's seasonal vegetables, and fresh breads and butter. You may select up to two entrée selections, including a vegetarian option—one glass of wine for each guest.

## Banquet | \$27 Per Person

**Includes:** Choice of Two entrée selections (including vegetarian) and Two sides, and One dessert: coffee and tea service and fresh breads and butter.

## Salads

- Baby Gem Wedge Salad (GF)
- Field Green & Herb Salad (V, GF)
- Caesar Salad
- Baby Spinach (V, GF)

## Entrée

- Miso Cod (GF)
- Roasted King Salmon (GF)
- Pork Loin (GF)
- Herbed Crispy Chicken on The Crown (GF, DF)
- Turmeric Cauliflower Steak (GF, V)
- Pan Fried Miyazaki Mushroom (GF, DF, V)

## A la carte add-ons

- Salad | \$8 Per Person
- Side | \$8 Per Person
- Entrée | \$15 Per Person

## Sides

- Red Skin Mashed Potatoes (GF, V)
- Lemon & Herb Baby Yukon Potatoes (GF, DF, V)
- Seasonal Risotto
- Balsamic Roasted Brussel Sprouts (GF, V)
- Vegetable Soufflé (V)
- Rice

## Desserts

- Lemon Tart
- Mjuk pepparkaka  
*Spice Cake*
- Kladdkaka

## Wine List

- A to Z Wineworks Oregon Pinot Gris
- 13 Celsius Sauvignon Blanc Marlborough
- Raconteur Wine Co Red Blend Columbia Valley

# Happy Hour Apps

AVAILABLE FOR PARTIES 20+.

## Hot Appetizers | \$6 Per Person

### Choice of Three

Skagen Shrimp Tarts

Duck Breast Skewers (GF)

Sausage Bites (GF)

Seared Salmon Skewers (GF)

Mushroom Caps (V)

Roasted Vegetable Skewers

Fondue Tarts (V)

## Cold Appetizers | \$6 Per Person

### Choice of Three

Gravlax on Dill Blinis

Beet Caviar & Goat Cheese (V)

Tuna Tartare in a Cucumber Cup (GF)

Herring on Rye Crisp

Raw Vegetable Skewer (V, GF)

Skagen Shrimp Toast

Dill Potato Dumplings (V)

## Cheese Board | \$6 Per Person

Chef Curated Selection of Five Domestic and Imported Cheeses

House Made Pickles & Fruit Compote

Assorted Crackers

Roasted Nuts

## Cheese & Charcuterie Board | \$8 Per Person

Chef Curated Selection of Three Domestic and Imported Cheeses & Two Meats

House Made Pickles & Fruit Compote

Assorted Crackers

Roasted Nuts

## Scandinavian Sea Board | \$6 Per Person

Cured and Smoked Salmon; Pickled, Creamed, and Smoked Herring; Smoked Scallops; House Made Pickles, Rye Bread, Lingonberries, and Fabodknacke.

## Hot Pot | \$6 Per Person

### Choice of One

Kotbullar Swedish Meatballs with Mashed Potatoes, House Made Pickles, Lingonberries, and Fabodknacke Rye

Cheese Fondue with Seeded Rye Bread & Baguette, Vegetable Crudite, House Made Pickles, Lingonberries

# Bar Packages

(2 HOURS MINIMUM)

Inquire about additional hours.

## Add-Ons

Corkage Fee | \$10 Per Bottle

## 1 Crown | \$12 Per Person

**Draft Wine | Draft Beer | Basic Mixed Cocktails**

### Wine

A to Z Wineworks Oregon Pinot Gris  
13 Celsius Sauvignon Blanc Marlborough  
Raconteur Wine Co Red Blend Columbia Valley

### Beer

Carlsberg  
Freemont Lush IPA  
pFriem Belgian White

### Liquor

New Amsterdam Vodka  
New Amsterdam Gin  
Don Q Cristal Rum  
Jose Cuervo Blue Agave Tequila  
Evan Williams Kentucky Bourbon  
Stuart Blended Scotch Whiskey

## 2 Crowns | \$18 Per Person

**Select Wine | Select Beer | One Signature & Basic Mixed Cocktails**

### Wine

Acrobat Pinot Gris  
Division Rose Wine Casse Croute American  
Chateau St. Michelle Cabernet Sauvignon Canoe Ridge  
Horse Heaven Hills  
Erath Pinot Noir Resplendent Oregon

### Beer

Carlsberg  
Freemont Lush IPA  
pFriem Belgian White

### Liquor

Bols Vodka  
New Amsterdam Gin  
Jose Cuervo Blue Agave Tequila  
Evan Williams Kentucky Bourbon  
Stuart Blended Scotch Whiskey  
One Signature Cocktail

## 3 Crowns | \$24 Per Person

**Select Wine | Select Beer | One Signature & Basic Mixed Cocktails**

### Wine

Acrobat Pinot Gris  
Division Rose Wine Casse Croute American  
Chateau St. Michelle Cabernet Sauvignon Canoe Ridge  
Horse Heaven Hills  
Erath Pinot Noir Resplendent Oregon

### Beer

Carlsberg  
Freemont Lush IPA  
pFriem Belgian White

### Liquor

Bols Vodka  
Aviation Gin  
Kraken Rum  
Patron Tequila  
4 Roses Bourbon  
Chivas Regal 12 Year Scotch  
Remy XO  
1 Signature Cocktails & 1 Specialty (Provide Recipe)

# Signature Cocktails

Guests can choose from the following Club recipes or provide their own Specialty cocktail recipe.

## **Aviation**

Gin, fresh lemon juice, maraschino liqueur, crème de violette  
(White, Pale Yellow)

## **Brandy Crusta**

Brandy, Cointreau, fresh lemon juice, maraschino liqueur  
(Light Orange)

## **Dala Horse\***

Vodka, ginger beer, fresh lime muddled with lingonberry preserves  
(Pink, Pale Red)

## **El Presidente**

Rum, Lillet, Cointreau  
(Orange)

## **French 75**

Gin, fresh lemon juice, champagne, simple syrup  
(Champagne, Pale Yellow)

## **Hard Sell\***

Jeppson's Malört, New Amsterdam gin, St-Germain, fresh lemon juice  
(Tan, Pale Yellow)

## **Jasmine**

Gin, Cointreau, Campari, fresh lemon juice  
(Rich Pink)

## **Jesper\***

Vodka, Krogstad aquavit, Lillet blanc  
(Clear)

## **Paloma**

Tequila, grapefruit soda, fresh lime juice, salt rim  
(Grapefruit Pink)

## **Paper Plane**

Bourbon, Aperol, Amaro Nonino, fresh lemon juice  
(Dark Orange)

## **Toronto**

Rye whiskey, Fernet-Branca, Demerara syrup, bitters  
(Dark Red, Whiskey Brown)

## **Waterline\***

Rye whiskey, Norden Aquavit (American Oak Reserve), Cynar, triple sec, bitters  
(Whiskey Brown)

\*Scandinavian Cocktails



# Contact Us

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 [www.swedishclubnw.org/rentals](http://www.swedishclubnw.org/rentals)

