

Function and Conference menu



Gaffel & Karaffel

20 ÅR MED KJEKKE OPPLEVELSER

Dear Guests!

We hope you will find one of our menus suitable for your event. If you have any other requests please don't hesitate to contact us, and we will do our best to accommodate your wishes!

Contact us on:

Mail: booking@gaffelogkaraffel.no

Telephone: 51 86 41 58

When choosing a menu, please note that the same menu choice must apply for the whole booking. We will of course cater for dietary /religious requirements.

You can bring your own cakes and/or snacks to the function but to an extra cost of 50,- per person.

Our cancellation rules are at the back of this booklet, please take note of these before making your booking.

Warm regards,

GAFFEL & KARAFFEL

Rent and guest capacity per room:

Rent per person 100,-

Krystall 4th floor

- minimum 20p
- maks 48p

Bakrommet 4th floor

- minimum 10p
- maks 22p

Festsalen 2nd floor

- minimum 40p
- maks 112p til bords
- maks 200p kinooppsett/stående

Mafiabordet

- minimum 10p
- maks 18p

Vinbaren

- minimum 20p
- maks 60p

Vinbaren + Mafiabordet

- whole floor private
- minimum 40p
- maks 78p til bords
- maks 100p stående

Rent will apply to all bookings unless otherwise is confirmed in writing.

Menu 1

525,- pr. person

As a 2 course - 425,- pr. person

Beef tartar

Jalapeno, wonton, capers, pickled fennel, herbs

Contains: wheat, eggs

Roast chicken breast

Barley risotto, beets, spinach, thyme jus

Contains: wheat

Pannacotta

Chocolate, sea buckthorn, mint

Contains: milk

Menu 2

525,- pr. person

As a 2 course - 425,- pr. person

Salmon tataki

Wakame, fried oyster mushrooms, soy emulsion, sesame seeds

Contains: fish, soy, sesame seeds

Cod

Cauliflower, romanesco, broccoli cream, smoked mussel sauce

Contains: fish, milk, sulfite, molluscs

Cheesecake

Seasonal fruit compote, roasted white chocolate

Inneholder: milk

Menu 3

575,- pr. person

As a 2 course - 445,- pr. person

Salmon tataki

Wakame, fried oyster mushrooms, soy emulsion, sesame seeds

Contains: fish, soy, sesame seeds

Slowcooked beef brisket

Kale, mushrooms, mushroom jus, sweet potato puree, fried Parma ham

Contains: sulfite

Cheesecake

Seasonal fruit compote, roasted white chocolate

Inneholder: milk

Menu 4

645,- pr. person

As a 2 course - 485,- pr. person

Ceviche of today's catch

Soy emulsion, radish, sesame seeds, herb salad

Contains: fish, sulfite

Lamb

Parsnip puree, artichoke, cabbage, beet chips, roasted garlic, rosemary- and red wine sauce

Contains: milk, sulfite

Chocolate Tart

Blueberry icecream, blueberry coulis, hazelnut caramel

Contains: hazelnut, milk

Menu 5

725,- pr. person

Whitefish roe

Crème fraiche, red onion, dill, lemon, grilled toast

Contains: milk, fish

Roasted beef filet

Pickled cherry tomatoes, celeriac puree, potatoes au gratin,
King oyster mushrooms, red wine sauce

Contains: milk, sulfite

Snickers

Salted caramel, peanuts, nougat

Contains: milk, peanuts

To all the menus we can add:

Cheese plate 145,- per person

Our Classic Tapas

425,- per person

Cold dishes:

Bread, aioli

Contains: wheat, eggs

Wraps

Contains: milk, wheat

Mixed green salad

Pasta salad

Contains: wheat, eggs

Tomatoe salad, mozzarella, basil, red onions, balsamico

Contains: milk

Varm dishes:

Pork ribs, asian bbq glaze

Contains: soy, shellfish, fish

Meatballs in ratatouille

Contains: milk

Bbq marinerte kyllingvinger

Chili and garlic marinated scampi

Contains: shellfish

Roasted potatoes

Our Legendary Tapas

625,- per person

Cold dishes:

Foccacia

Contains: wheat

Chili aioli

Contains: eggs

Asian shellfish salad

Contains: shellfish, molluscs, sulfite

Salted cod salad

Contains: fish, sulfite

Goat cheese salad

Contains: milk

Middle Eastern chicken salad

Varm dishes:

Pork ribs, asian bbq glaze

Contains: soy, shellfish, fish

Roasted potatoes, chorizo, paprika, onions

Korean chicken wings

Contains: wheat, soy

Baked cusk, soy, ginger, garlic, spring onions

Contains: fish, soy

Chili and garlic marinated scampi

Contains: shellfish

Shellfish buffet

675,- per person

Oysters
Fresh shrimp
Filled crab shells
Fresh crab claws
Baked crayfish with lemon and thyme
White wine steamed mussels
Chili and garlic marinated scampi
Bread, mayonnaise, aioli, lemon, lime
Contains: shellfish, fish, wheat, eggs

For the addition of lobster the price is an extra 150,- per person.

Snacks/Fingerfood 1

195,- per person

Foccacia
Contains: wheat
Aioli
Contains: eggs
Cured meat
Assorted cheese
Contains: milk
Wraps
Contains: fish, wheat, milk
Nuts
Contains: nuts
Olives

Snacks/Fingerfood 2

325,- per person

Foccacia

Contains: wheat

Aioli

Contains: eggs

Cured meat

Assorted cheese

Contains: milk

Wraps

Contains: fish, wheat, milk

Nuts

Contains: nuts

Olives

Fried risottoballs (Arancini)

Contains: wheat, milk

Chorizo & cheddar quesadillas with bbq Sauce

Contains: wheat, milk

Bacon wrapped dates

Chili Skagen in endive salad

Contains: shellfish, eggs, milk, celery

Wine packages

The house wine package

1 glass of prosecco on arrival

3 glasses of wine with dinner

Coffee avec

500,-

In the house wine package we use wines that are in the price range of between 465-525,- per bottle

The exclusive wine package

1 glass of champagne on arrival

3 glasses of wine with dinner

Coffee avec

625,-

In the exclusive wine package we use wines that are in the price range of between 565 – 795,- per bottle

The wines we use will always be selected to fit your chosen menu.

This is only suggestions; you can add or deduct amount of glasses if you please.

Beer and non- alcoholic drinks will always be punched in as ordered.

Don't want a wine package? Instead a free bar, drink tickets etc..It's all up to your budget. Let us know and we can help you decide what option is best for you!

Conference menu

Day package 1

Coffee/Tea all day
Fruit salad
Sandwiches for lunch
Cake in the afternoon
269,- per pers.

Day package 2

Coffee/Tea all day
Fruit salad
2- course lunch
Cake in the afternoon
439,- per pers.

Dagpakke 3

Coffee/Tea all day
Smoothie
Fruit salad and energybar
2- course lunch
Cake in the afternoon
529,- per pers.

Cancellation Rules

The booking is considered valid once we receive written confirmation from the guest.

Cancellation of the whole event within 1 month of the set date, a fee of the expected rent will be charged.

Reduction in number of guests by more than 20% within 7 days of the event will be charged 50% of the menu price per person.

Reduction in numbers within 48 hours of the event will be charged in full.

All cancellations and changes in numbers must be confirmed in writing to be deemed valid.

Invoice

If you require an invoice, we must receive the following information at least one week before the event:

Company name and address, organization number, contact person and mobile number, code/department to mark on invoice or PO number.

We only accept payment by invoice for events over 20 guests and have a payment deadline of 14 days.



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