



The Swedish Club

Venue Overview

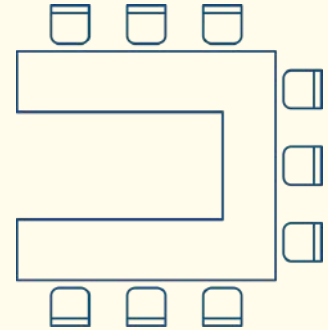


Event Layout

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

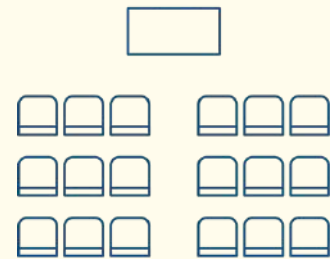
Meeting

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



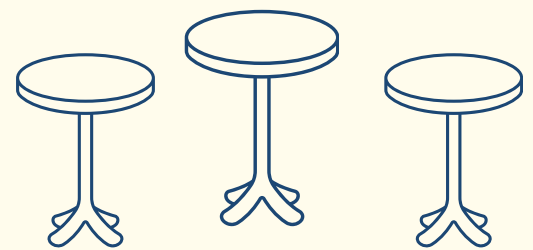
Theatre

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



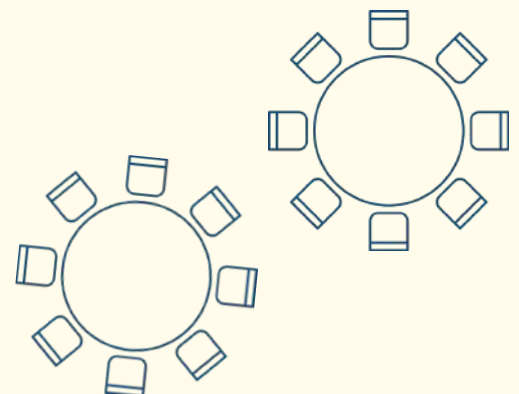
Cocktail

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



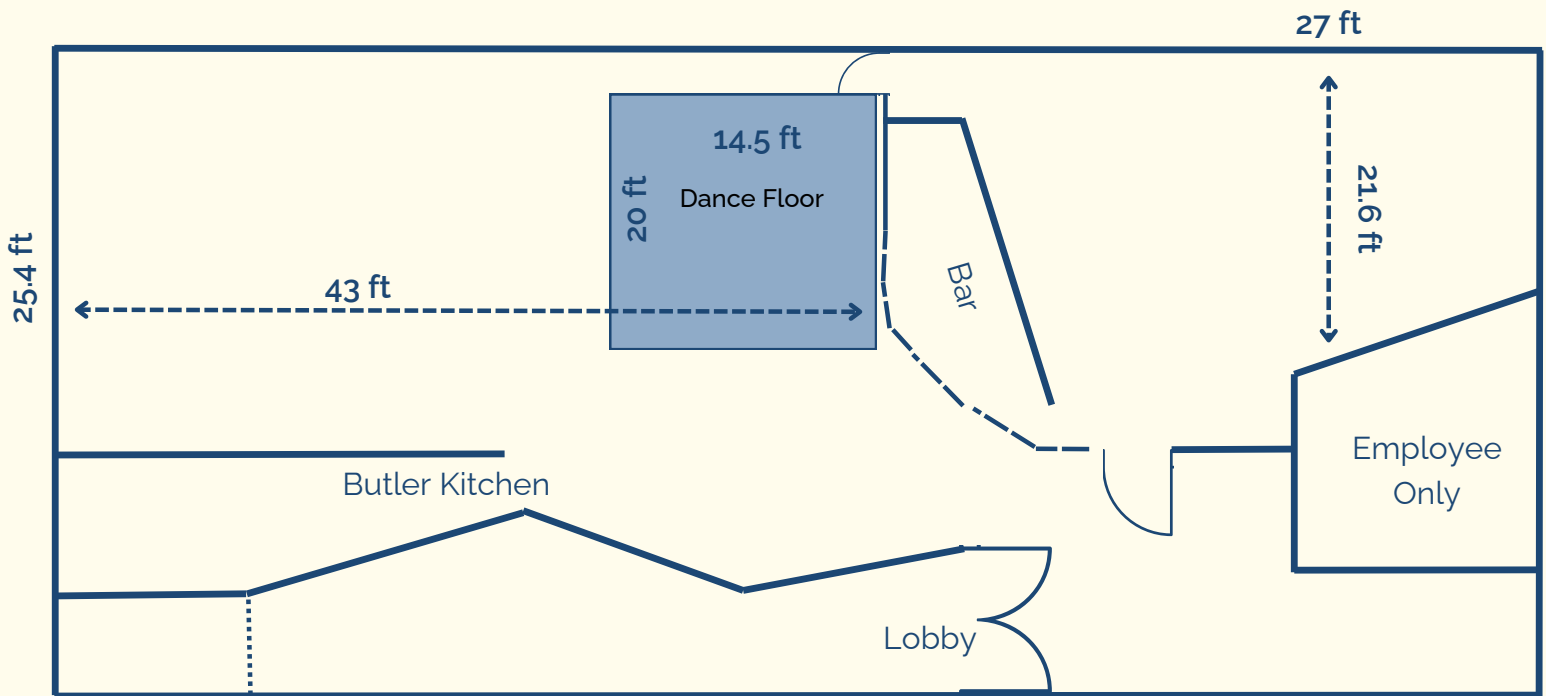
Banquet & Receptions

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!

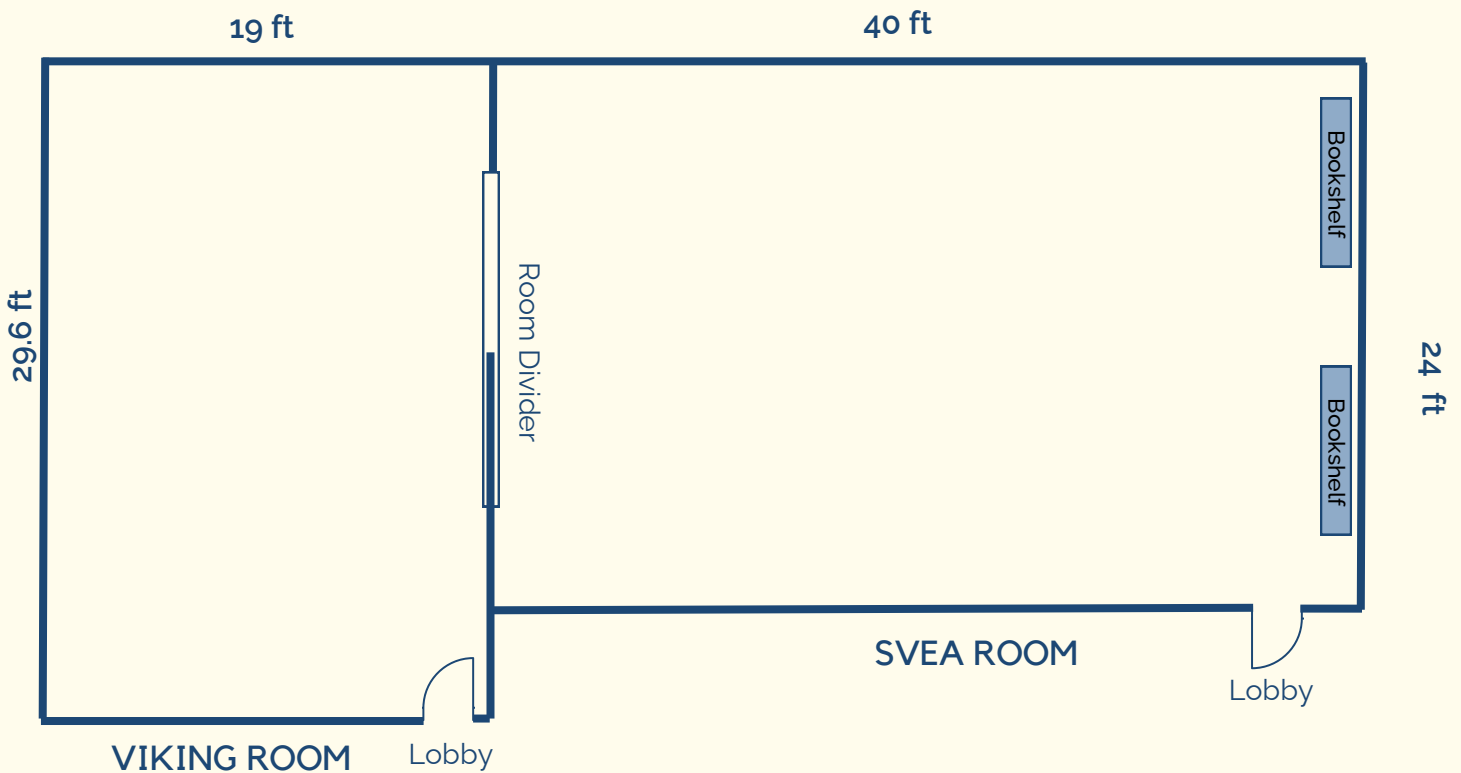


THREE CROWNS DINING ROOM & LOUNGE

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

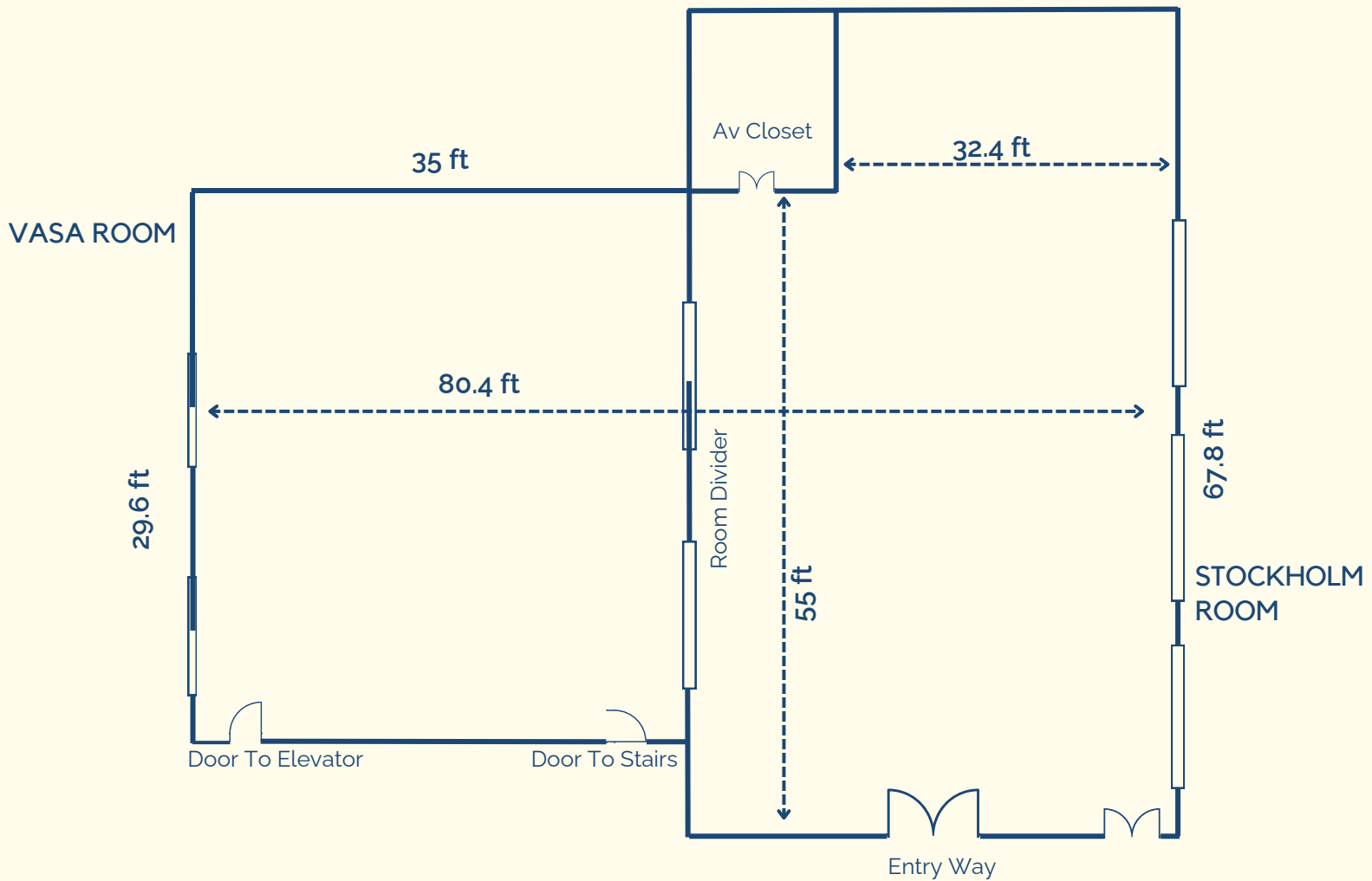
The ground level of the Club provides the largest available rental spaces in Stockholm and Vasa, ideal for meetings, seminars, and trainings.



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, Gravlax, & 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 OR 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 | \$16 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 | \$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
New Amsterdam Gin
Jose Cuervo Blue Agave Tequila
Evan Williams Kentucky Bourbon
Stuart Blended Scotch Whiskey
One Signature Cocktail

3 Crowns | \$32 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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