

A good and personal experience for every guest

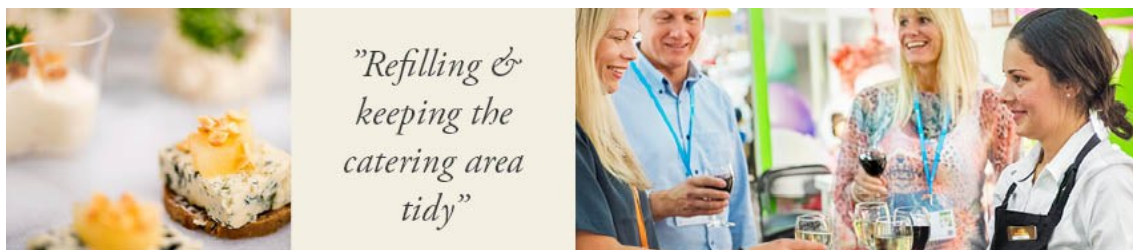
Roomcatering Hospitality/Business lounges

CATERING MENU

ECCO 2026



**MÄSS
RESTAURANGER**



Important information

Mässrestauranger makes sure that your day at Stockholmsmässan is delicious, healthy as well as efficient. By ordering Room catering you can enjoy your coffee without interruptions.

To order, please email: ECCO.catering@massrestauranger.se

All orders need to be placed no later than January 14th, 2026

Our assortment will decrease and a 30 % increase in prices will occur after this date.

When ordering on site we only accept credit card payments and a limited menu applies with 50% increase in price.

Cleaning will be charged from the venue Stockholmsmässan per meeting, per room.

Kindly speak with the venue for pricing on this

We will share your invoice details with the venue Stockholmsmässan AB who will invoice you for cleaning after your event. If you have any questions about this please contact Rosanna.Ricciuti@stockholmsmassan.se

Certain items and catering services requires an electrical outlet. Please order from Stockholmsmässan at additional cost. We will advise the amount of electricity needed

The setup of the catering for your lounge/meeting room will need to be arranged between Mässrestauranger and the client. All depending on what you order and how your floorplan looks. Some meeting rooms are too crowded for catering inside the room and catering will therefore need to be served right outside the room. Not all rooms have that availability.

Due to high demand of deliveries at certain time we reserve the right to deliver from 30 min prior to your delivery time until start time of your event

All deliveries with a sum of below 1500 SEK excluding VAT will be charged a 500 SEK delivery fee.

Please specify company, invoice details, contact person, room, time and quantity in your initial email

Vegan, gluten and lactose free alternatives can be arranged—need to be ordered in advance



*"Refilling &
keeping the
catering area
tidy"*



Staffing

The prices in this menu only includes delivery of the items. For service during the whole day or during your lunch or break you will need to order service staff to be in your stand/room to service your guests. Staffing will need to be ordered no later than **January 14th, 2026**.

Kindly let us know the times and how many service staff you would like to have so we can prepare a quote for you. We are happy to give you recommendations of the amount of service staff needed. In our quote for staffing we will include the time needed for preparation and tidy up before and after the event.

Service staff

SEK 795 / hour / service staff

Minimum 5 hours per service staff per day, Including preparation time and clean up. Service staff to handle catering service in your stand as well as clearing the catering items when your guests have finished eating. Refilling and keeping the catering area tidy.

Head waiters, baristas, bartenders and chefs are quoted upon request.

**General cleaning of the lounge/room is ordered from Stockholmsmässan.*



"A part of
an important
meeting"



Food & snacks

SANDWICHES

Lunch triangle sandwich of the day, 10 pcs	SEK 1200
Vegetarian lunch triangle sandwich of the day, 10 pcs	SEK 1200
Breakfast sandwich with cheese, 10 pcs	SEK 600
Danish smörrebröd with salmon, 10 pcs	SEK 1400
Danish smörrebröd with pastrami, 10 pcs	SEK 1250
Danish smörrebröd with vegetarian, 10 pcs	SEK 1250

CANAPÉ

Minimum order 30 pcs

Mini Teriyaki chicken skewers	SEK 700
Archipelago roll with dill and chives, 10 pcs	SEK 800
Roasted celeriac with lemon crème and salt-roasted pumpkin seeds (vegan)	SEK 650
Brie, honey roasted almonds and tomato marmalade, 10 pcs	SEK 650
Salmon with a lemon crème and seaweed caviar in crustade, 10 pcs	SEK 500
Tartlette with cheese from Västerbotten and pickled chantarelles, 10 pcs	SEK 700
Matjes cheesecake with rye bread croutons, 10 pcs	SEK 600

SALAD IN ECO-BOX WITH BREAD AND BUTTER

Salad of the day, 10 pcs	SEK 2000
Vegetarian salad of the day, 10 pcs	SEK 2000
<i>For service on porcelain, additional cost per plate</i>	<i>SEK 20</i>

PASTRIES AND SWEETS

Cinnamon bun, 10 pcs	SEK 500
Mini croissant, 10 pcs	SEK 450
Muffin, 10 pcs	SEK 450
Breakfast pastry of the day, 10 pcs	SEK 450
Cake of the day, 10 pcs	SEK 450
Energy bar, packaged, 10 pcs	SEK 450
Fresh fruit salad 90g, served in a plastic cup with lid, 10 pcs	SEK 650
Fresh fruit, 6 kg,	SEK 750

SNACKS

Chips, 40g, 10 bags	SEK 480
Dry roasted nuts, 40g, 10 bags	SEK 480
Mixed olives in bowls, 1 kg	SEK 550
Mingle package (approx. 30 guests per package)	SEK 2495
<i>Includes: 1kg mixed olives, 1kg mini sausages, 1kg diced feta cheese</i>	

All prices are excluding Swedish VAT. 12 % will be added on food and non-alcoholic beverages.

25 % will be added on alcohol beverages.



*"Well composed
drinking
packages"*



Beverages

ORGANIC COFFEE AND TEA

Organic coffee/tea, 10 L (approx. 55-60 cups)	SEK 1995 / thermos
Organic coffee/tea, 1 L (approx. 6 cups)	SEK 215 / thermos
Double headed Nespresso machine*	SEK 2495 / day rental (limited qty)
Single headed Nespresso machine*	SEK 1695 / day rental (limited qty)
Water kettle*	SEK 295 / day rental (limited qty)
Organic Nespresso capsules, 50 pcs	SEK 900 / package
Assorted Tea bags, 60 pcs	SEK 385 / package

Disposable cups, stirrers, sweetener, sugar and milk is included when ordering the above.

NON-ALCOHOLIC

Still water, 50 cl, 24 pcs	SEK 960 per package
Sparkling water, 50 cl, 24 pcs	SEK 960 per package
Pepsi, 50 cl, 24 pcs	SEK 960 per package
Pepsi max, 50 cl, 24 pcs	SEK 960 per package
Zingo free, 50 cl, 24 pcs	SEK 960 per package
7up free, 50 cl, 24 pcs	SEK 960 per package
Orange juice, 20 cl, 6 pcs	SEK 270 per package
Apple juice, 20 cl, 6 pcs	SEK 270 per package
Watercooler, 18.9 L still water with disposable cups*	SEK 850 each (Limited qty)
Refills, 18.9 L still water with disposable cups	SEK 450 each
Non-alcoholic beer, 33cl, 24pcs	SEK 1680 per package
Non-alcoholic white or red wine, 75cl	SEK 325 per bottle
Non-alcoholic sparkling, 75cl	SEK 425 per bottle
Organic & locally produced soda, 33cl, 24 pcs	Sek 1080 per package
<i>Raspberry, lemon, elderflower, ginger, cola, cola sugar free</i>	

**Requires (1) 10A electrical outlet. Please order from Stockholmsmässan at additional cost.*

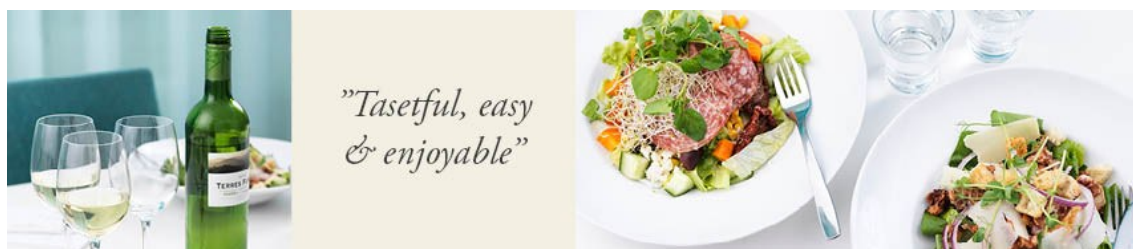
ALCOHOLIC BEVERAGES

Organic Carlsberg Hof, 33 cl, 24pcs	SEK 2040 per package
Somersby cider, 33 cl, 24pcs	SEK 2040 per package
Red wine, 75cl	SEK 495 per bottle
White wine, 75cl	SEK 495 per bottle
Sparkling wine, 75 cl	SEK 515 per bottle
Champagne, 75 cl	SEK 800 per bottle

Kindly contact us for our full wine list and spirits assortment

All prices are excluding Swedish VAT. 12 % will be added on food and non-alcoholic beverages.

25 % will be added on alcohol beverages.



Cold Lunch Buffets

LUNCH BUFFETS – COLD & REFRESHING

Ideal for standing lunches, efficient breaks or when you want to keep things light and elegant. Our cold buffets offer a seasonal selection of salads, cold cuts and seafood with a Nordic twist.

BUFFET 1 - STANDARD BUFFET Per person

SEK 395

A well-balanced lunch solution with fresh flavours and Scandinavian simplicity.

Menu: Three kinds of salad one kind of dressing, two cold cut meats and flavoured bread.
Menu changes each day.

BUFFET 2 - PREMIUM BUFFET Per person

SEK 495

A Generous selection for groups who want variety and a touch of the sea.

Menu: Four kinds of salad, two kinds of dressing, two kinds of toppings, two cold cut meats, one cold cut fish and flavoured bread.
Menu changes each day.

BUFFET 3 - LUXURY BUFFET Per person

SEK 1600

A luxurious cold buffet showcasing the best of Nordic seafood traditions.

Menu: Smoked Scandinavian shrimp, green shell mussels, langoustines, salmon, shrimp mayonnaise, salad, roe cremé, aioli, three kinds of bread and butter

SERVICE & SETUP

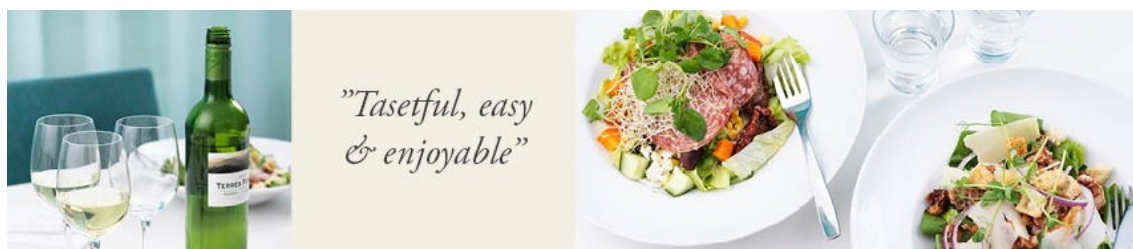
- Buffet service for fewer than 50 guests: +SEK 3500 per room per service
- Buffet tables with black Evolin tablecloths and skirts are included
- Guest tables and other furniture are booked separately through Stockholmsmässan.

Disposable items are included

Add porcelain cups 10 SEK per person per service
Add glassware 10 SEK per person per service
Add small plates 10 SEK per person per service
Add cutlery 10 SEK per person per service
Add linen for the guest tables 250 SEK per table.

SUSTAINABILITY MATTERS

We are Svanen-certified and actively work to reduce single-use items. Make a sustainable choice by renting multi-use serving products from us instead of disposables. Contact us for a tailored sustainability quote.



Add ons for lunch buffets

MINIMUM 50 GUESTS PER SERVING AND LOCATION

HOT ADD ONS

Potato gratin	SEK 55 / person
Roasted vegetables	SEK 65 / person
Seasoned Rice	SEK 65 / person
Soup of the day	SEK 70 / person

ADD ONS

Savory

Swedish cheese platter, approx. 10 pax	SEK 1900 / order
Assorted Swedish cheeses. includes disposable cutlery, paper plates and napkins	

Swedish cheese and cold cuts platter, approx. 10 pax	SEK 2700 / order
Proscuttio, truffle salami, bresaola, gorgonzola, parmesan, mozzarella, olives, pears and grapes includes disposable cutlery, paper plates and napkins	

Lobster with aioli, per 10 pcs	SEK 9000 / order
Smoked Scandinavian shrimp with aioli, 3 kg	SEK 2200 each

Fruit

Fresh cut fruit, 1,8 kg	SEK 2200 each
Fresh fruit in a box, 6 kg,	SEK 750 each

Sweets, minimum order 50 pcs each

Dessert in a glass, 40g, chef's choice	SEK 79 per person
Dessert in a glass, 110g, chef's choice	SEK 139 per person
Cake of the day (To-Go dessert)	SEK 45 per person

All prices are excluding Swedish VAT. 12 % will be added on food and non-alcoholic beverages.

25 % will be added on alcohol beverages.

Conditions

ALCOHOL REGULATIONS

RoomCatering is a part of Mässrestauranger AB that is fully licensed for the trade fairs restaurants, lobbies and congress premises. All alcoholic beverages such as beer, wine of any kind and liquor have to be ordered by Mässrestauranger. To bring your own alcohol is not permitted. Please observe that by Swedish law no serving of alcohol before 11AM is permitted and you can not serve alcohol to a person under the age of 20 at this venue.

RESERVATION POLICIES AND TERMS OF CANCELLATION

To avoid extra charges, the guaranteed number of guests, serving times, menu and quote is to be confirmed no later than **January 14th, 2026**. After this date, only small additions are permitted (reservation of additional guests upon request, up until 10 business days prior to the event).

For orders after **January 14th, 2026**, we offer a limited menu with 30% price markup and for on-site orders we offer a limited on-site menu with 50% markup.

All orders are to be made via email.

All special meals need to be ordered in advance.

Food, coffee and package prices are invoiced according to ordered quantity. In case of schedule changes on your part, we reserve the right to invoice additional staff costs.

Cancellation of entire or part of event

If the whole event or just a part of it is cancelled from 60-45 days prior to the event, 50% of the order total is invoiced.

If cancellation is made from 45-30 days prior to the events 80% of the total order is

Cancellation after this date is invoiced in full.

The cancellation shall be in written form.

TERMS OF PAYMENT

Payment in advance

100 % of the total order is invoiced in advance and payment has to be settled no later than 15 days prior to the event. If payment is not received before this date the order is considered cancelled. Statutory interest on late payment will be charged with 20 % after due date. Additional or late orders needs to be paid by credit card before delivery.

25 % VAT will be added to alcoholic beverages and 12 % VAT to food and non-alcoholic beverages. The prices are in accordance with our current price list.

Please note that prices might be subject to change. In case of a price change an updated quotation which replaces all prior quotations will be sent.