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Swan Ecolabel for the Finlandia Restaurant  
Arranging a meeting can be an ecological act

The Finlandia Restaurant providing banquet and restaurant services in Finlandia Hall has received the Swan Ecolabel. The environmental symbol can be granted to a restaurant whose entire operations are environmentally favourable. For restaurants serving large customer volumes, environmental choices have genuine significance.

“We set out to earn the Swan Ecolabel because we wanted to offer our customers a genuine opportunity to implement environmentally favourable conference and banquet arrangements. Arranging a meeting can be an ecological act,” says the Finlandia Restaurant’s Manager Mika Liinamo.

The operations of a restaurant granted the Swan Ecolabel comply with stringent environmental requirements with respect to raw materials, energy consumption, waste management, the usage of chemical products and consumables, transportation and the restaurant’s own environmental management policy. Because the Finlandia Restaurant’s annual customer volumes number in the tens, or even hundreds of thousands, the right choices can genuinely affect the state of the environment.

High-quality and ecological conference services

The Finlandia Restaurant’s goal is to further reduce energy consumption and landfill waste. Particular attention is also being paid to the quality of raw materials.

“For us, environmentally-friendly conference services mean favouring the season’s best raw materials and organic foods. For example, our aim is to have organically-grown wines account for 80% of our entire wine offering,” explains Kitchen Manager Viljo Laine.

The Finlandia Restaurant belongs to the Royal Restaurants chain. The Restaurant NJK and the Restaurant Savoy owned by the company have previously been granted the Swan Ecolabel.

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