

OUR VENUES

From birthdays to anniversaries to wedding parties, we love it when people invite us to be part of something special. If you're planning a private event in Reykjavik and you need to pull it off in style, we can help. We offer a good selection on food and drinks, all depending on what type of party you are planning.



VENUE AREAS

Restaurant and Miðgarður.....
Restaurant.....
Miðgarður.....



BANQUET

170



RECEPTION

300

120

180

50

120

APPETIZER BUFFET

For 30+ guests

- Mini hamburger with Bernaise sauce
- Chicken skewers with chilli mayo
- Tapas with smoked salmon, ricotta cheese, red onion and horseradish
- Tapas with camembert cheese and jam
- Bacon-wrapped dates
- Vegetable- and beanpats
- Bread with bacon, turkey salad and tomatoes
- Chocolate cake with strawberries

PRICE: 4500 ISK PER GUEST*

BRUNCH BUFFET

For 25+ guests

- Pasta salad
- Fried mini hot dogs
- Scrambled eggs
- Fried baby potatoes
- Baked beans
- Bacon
- Fried root vegetables
- American pancakes with syrup
- Fresh salad with cherry tomatoes and feta cheese
- Melons, oranges and pineapples
- Bread with pesto and butter
- Cheese, ham and salami
- Chocolate cake with strawberries

PRICE: 4500 ISK PER GUEST*

BANQUET BUFFET

For 40+ guests

STARTERS

- Chicken skewers with chilli mayo
- Smoked salmon
- Gravlax / Cured salmon
- Horseradish sauce
- Gravlax sauce
- Fresh salad
- Tomato salad - Cherry tomatoes, feta cheese, mozzarella cheese and herbs
- Bread with pesto, hummus and butter

MAIN COURSES

- Leg of lamb with thyme
 - Mini hamburger
 - Roast beef
- ### SIDES
- Oven baked root vegetables
 - Potato salad
 - Fried potatoes with rosemary
 - Bernaise sauce
 - Red wine sauce

DESSERTS

- Choice between two courses
- Crème Brûlée with vanilla ice cream and whipped cream
- /
- Chocolate brownie served with vanilla ice cream

PRICE: 7500 ISK PER GUEST *



*Included with all menus is coffee and juice as well as the venue and service from staff members.