

OUR VENUE

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 CAPACITY

SKÝ Restaurant & Bar.....



BANQUET

62



RECEPTION

85

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.