



INGÓLFSSKÁLI
VIKING RESTAURANT

15.11.2022

Ingólfsskáli

Named after Ingólfur Arnarson, Iceland's first settler, Ingólfsskáli seeks to transcend you to the golden age of the Vikings through a cultivated yet indulgent dining experience.

For generations, the Ingólfsskáli family have been known for their hospitality. They share their ancestry with an all-encompassing experience that is sure to leave you with a taste of tradition.

Ingólfsskáli Restaurant is a place where contemporary culinary experiments meet heritage and tradition inspired by the Vikings. The Ingólfsskáli family hunts and gathers what they can from the Icelandic nature to ensure the most authentic experience with the freshest ingredients our nature has to offer.

Ingólfsskáli Viking Restaurant is the perfect place for anyone looking for a historical experience and an authentic and delicious meal in the countryside.





Events

From business lunches to corporate dinners, whether you are planning a private event, conference, meeting, team building experience, engagement party or a wedding celebration our one of a kind viking longhouse is a remarkable venue set to impress.

If you'd like to celebrate a special occasion in Viking tradition, Ingólfsskáli Restaurant is sure to create an unforgettable Viking experience for you and your guests. The Viking longhouse can accommodate up to 250 people with an additional side venue that seats 180 persons.

The venue is ideal for conferences, meetings and other events as we are equipped with the latest sound and screen technology suitable for all styles of presentations.

The kitchen will prepare outstanding dishes made from fresh local produce, either of our menu or tailored to your needs and wishes.



Catering

Ingólfsskáli Restaurant gives you the chance to experience the feasts of the Vikings with a contemporary touch. Clench your thirst by drinking through a horn, eat with cutlery forged in fire and become strengthened by the local ingredients that will leave you feeling like a true Viking!

Offering a large range of catering packages for your next event our kitchen will prepare outstanding dishes made from fresh local produce, either of our menu or tailored to your needs and wishes.

For standing style canapés events we can work with you to create indulgent grazing stations paired with bespoke canapé packages all served in a true viking style.

Beverages are of course plenty and we always endorse a shot of Brennivín accompanied by the traditional cheer of SKÁL!



Activities and Entertainment



Axe Throwing

Compete with your friends in axe throwing



Archery

Show off your accuracy and shoot from a real Viking bow



Vikings

Real Vikings having a display of battle or raid the tour bus



Props

Dress up and take pictures wearing a real Viking gear

Activities and Entertainment



Axe Throwing

Price ISK 150.000,-
Included: Three lanes, axes and an instructor



Vikings

Price ISK 74.400,- per Viking
(usually 2-3 together)



Archery

Price ISK 150.000,-
Included: Two lanes, bows, arrows and an instructor



Viking photo props

Price ISK 31.000,-
Included: Viking setup with helmets, capes, axes, shields and drinking horns

Please note that the activities may have limited availability during the period November - April

All prices in ISK and can be subject to change

Contact: Ingólfsskáli Viking Restaurant - Efstaland - 816, Ölfus Email: ingolfsskali@ingolfsskali.is Tel: +354 662 3400
www.ingolfsskali.is

Finger food

Land & Sea

Chicken on a spear
- spicy dip -

Smoked salmon
- fried sourdough bread -

Double smoked leg of lamb
- flatbread & butter -

Crunchy shrimps
- ponzu mayo -

Cured horse on a spear
- pickled mustard seeds -

Warm smoked trout
- pickled red beet -

690 kr.

Vegan bites

Marinated mushrooms
- fried sourdough bread -

Carrot hummus
- flatbread -

Fried celeriac
- flatbread -

Vegetable croquette
- garlic aioli -

Cauliflower on a stick

590 kr.

Sweet bites

White chocolate & Skyr
-sweet oats & berries -

Chocolate brownie

Mulled Wine Poached Pear (V)
- dark chocolate ganache & sugar coated nuts -

Marzipan & Coconut bites
- Dark chocolate -

Mixed fruits on a spear

490 kr.

Cheese Platter

**Four types of Icelandic
cheeses and sides**

**Havarti
Tindur
Brie
"Ljótur"**

**Dates
Crackers
Homemade jam
Grapes**

1.990 kr.

Prices are per bite
Minimum order is 30 pcs of each bite

Price is per person
Minimum order is for 30 guests

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Buffets

Appetiser	Mains		Desserts
Viking Tasting Bites -served finger food style-	Choose between		White chocolate & Skyr sweet oats and berries
	# 1	# 2	
Cured salmon	Grilled beef tenderloin	Slow cooked leg of lamb	Noisette brownie “Mysingur” mousse and meringue
Herring Salad	Marinated chicken	Dry rubbed turkey breast	
	Baked salmon	Baked cod	Mulled Wine Poached Pear (V) dark chocolate ganache - sugar coated nuts
Double smoked lamb	Vegetable pie	Vegetable pie	Cheeses Selection of Icelandic cheeses
Cured carrot (V)	Sides & Sauces		Marzipan & Coconut bites Dark chocolate
Smoked beet (V)	Roasted potatoes	Fresh salad with cheese	
	Roasted root vegetables	Steak sauce	
	Grilled red beet salad	Cold dressing	
	Sweet potato salad		
ISK 3.190,-	ISK 8.490,-		ISK 2.590,-

- Prices are per person // Recommended for groups of 80+ guests // Appetisers and Desserts are optional
- Appetisers are served as finger food upon arrival, main course is a traditional buffet and desserts are served tasting style on a buffet

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Viking Menu

Land

Icelandic schnaps

Served in a sheep horn

Viking tasting plate (G)* (L)*

smoked salmon, arctic trout, double smoked
leg of lamb, cured horse

Slow cooked lamb sirloin

mashed potatoes, root vegetables and lamb
glaze

White Chocolate & Skyr (G)* (L)

sweet oats, blueberries,
meringue and blueberry granita

Sea

Icelandic schnaps

Served in a sheep horn

Shellfish Soup (G)* (L)

langoustine - mussels - pickled fennel -
mustard seeds - dulse

Salmon

mashed potatoes, root vegetables and
almond-butter sauce

Warm Lava Cake (G) (L) (N)

caramel - sweet oats - vanilla ice-cream

Vegan

Icelandic schnaps

Served in a sheep horn

Red beet salad (G)* (L)* (N)* (V)

sweet walnuts, rucola and dill dressing

Glazed carrots & Pine (V)

roasted Garbanzo beans - marinated mushrooms
- white onions - seed crackers

Chocolate moussé & Elder Flower (V) (N)*

almond caramel - crowberries - passionfruit ice
cream

ISK 12.990,- per person

(G) Gluten / (L) Lactose / (N) Nuts / (V) Vegan / * Can be made without

Please note that all guests must have the same set menu

All prices in ISK and can be subject to change

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Group menu

Appetizers

Choose between:

Shellfish Soup & Sourdough Bread (L)

Langoustine- pickled fennel, mustard seeds - dulce

Viking Tasting Plate (G)* (L)*

Cured salmon - herring salad - cured horse - double smoked leg of lamb

Beetroot & Goat Cheese (L)* (N)* (V)

Dill dressing - rucola - figs - sugar coated nuts

3.490 kr.

Mains

Choose between:

Lamb Prime (L)

Mashed potatoes - root vegetables - steak sauce

Baked Salmon (L)

Mashed potatoes - root vegetables - white wine sauce

Portobello (G) (N)* (V)

Creamy barley - dates - kale - hazel nuts

6.590 kr.

Desserts

Choose between:

Skyr and Wild Berries

Meringue - sweet oats - crowberry granita

“Noisette Brownie”

“Mysings” moussé - roasted almonds - yogurt ice cream

Chocolate moussé & Elder Flower

Almond caramel - vegan meringue - crowberries - passionfruit ice cream

2.790 kr.

(G) Gluten / (L) Lactose / (N) Nuts / (V) Vegan / * Can be made without

Please note that all guests must have the same choices

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Other services

Services

Fires and torches.....	Kr. 31.000,-
Audio and video/screen equipment.....	Kr. 37.200,-
Private rent.....	Kr. 248.000,-
Table ware (for cake).....	Kr. 650,- / guest
Storage fee (after 24 hour storage time).....	Kr. 15.000,- / day
Rearrangement of tables and chairs.....	Kr. 15.000,-
Extended opening for decorations	Kr. 6.500,- / hour
Extended opening (before 16:00).....	Kr. 55.000,- / hour
Extended opening (after 01:00).....	Kr. 150.000,- / hour

Alcohol

Pre drink - Prosecco.....	Kr. 6.400,- / bottle
Pre drink - Mead.....	Kr. 2.000,- / 330ml.
House red wine / white wine.....	Kr. 6.200,- / bottle
Beer (25 L).....	Kr. 65.000,-
Moscow Mule.....	Kr. 2.500,-
Other cocktails.....	Kr. 2.500 - 3.000,-

We are equipped with a full bar and an extended selection of drinks

All prices include VAT

All prices in ISK and can be subject to change

Event terms & FAQ

What is included in the private rental?

You will have access to our venue from 16:00-01:00. We provide standard table arrangement, cleaning, staff, cutlery, napkins, plates and standard decorations on the tables (skin, two candles and a horn).

What time can I access the venue?

You will have access to the venue between 16:00-01:00. Additional charges will apply in case of extended opening times. Please liaise and coordinate with your event manager if you require extra time before or after your event as additional charges may occur.

Can I bring my own food for the event?

Our business is to provide food and services at our restaurant so we do not allow for external catering or chefs.

Can I bring a cake to my event?

You are more than welcome to bring a cake and candles along to your special event. We will provide plates and cutlery for a small per person service fee.

Do you cater for dietary requirements?

Yes. For all events, please advise your event manager of any dietary requirements so our chefs can accommodate accordingly. Please note that any dietary requirements must be advised at least one week prior to the event.

What AV equipment is available at the venue?

AV is available for hire. We are equipped with the latest sound and screen technology suitable for all styles of presentations, videos and music. To further discuss your requirements, please liaise with your event manager.

Will I have access to a microphone for speeches?

Yes. Microphones for speeches are available at no extra charge for all exclusive events at Ingólfsskáli Viking Restaurant.

Can I supply my own music for my event?

We only provide our standard in-house music for your event at no extra charge. You are able to provide your own music if you have hired the venue exclusively with pre approval from your event manager.

Event terms & FAQ

Can I decorate the venue prior to the event?

Yes, you can bring in decorations for your event. You will have access to the venue at 16:00. Should you need extra time before that we allow for decorations up to three hours prior to your event. An hourly charge applies according to our price list.

Please note that we do not aid with decorations nor provide any equipment (stairs, knives, lights etc.). Any type of decorations that will leave a permanent mark on the building, inside or outside, are strictly forbidden.

Can I deliver items in advance of an event?

You are welcome to deliver items on the day of your event as long as the delivery is confirmed prior with your event manager and we ask that everything you send is clearly labeled. No responsibility is accepted for items left prior to the event.

Can I leave items at the venue post event?

Following your event you may leave items overnight. All items need to be collected within 24 hours of your event as space is limited. Standard rates will apply if items are left with us for longer than 24 hours. No responsibility is accepted for items left post event.

What about table arrangement?

We provide standard table arrangement but we can rearrange the tables according to your request. If we need to remove tables or chairs from the main hall a small service fee will apply.

Do you have a smoking area at the venue?

Ingólfsskáli Viking Restaurant is a non-smoking venue, we ask patrons to vacate the venue if they wish to smoke.

What is the cost of my event?

It depends on the products and services you need. Please note that we update our prices, menus and services on a regular basis and we usually send our final quotes only a few weeks prior to the event.

When do I have to provide a payment?

We will issue a cost estimate for your event once you have confirmed with us the products and services you need. A full payment is required one week prior to your event. If any additional products or services are requested on the night of the event a full payment is required upon departure unless otherwise agreed upon. We will issue a refund two working days after your event in case of a surplus payment.

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... we look forward working with you!



