



INGÓLFSSKÁLI  
VIKING RESTAURANT

15.10.2023



# 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 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 from 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 148.800,-  
Included: Three lanes, axes and an instructor



## Vikings

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



## Archery

Price ISK 148.800,-  
Included: Two lanes, bows, arrows and an instructor



## Viking photo props

Price ISK 37.200,-  
Included: Viking setup with helmets, capes, axes, swords, 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](mailto:ingolfsskali@ingolfsskali.is) Tel: +354 662 3400  
[www.ingolfsskali.is](http://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 -

**650 kr.**

## Vegan bites

### Marinated mushrooms

- fried sourdough bread -

### Carrot hummus

- flatbread -

### Fried celeriac

- flatbread -

### Vegetable croquette

- garlic aioli -

### Cauliflower on a stick

**650 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

**550 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
<b>Viking Tasting Bites</b> - served finger food style -	Choose between		
	# 1	# 2	
<b>Cured salmon</b>	<b>Grilled beef tenderloin</b>	<b>Slow cooked leg of lamb</b>	<b>White chocolate &amp; Skyr</b> sweet oats and berries
	<b>Marinated chicken</b>	<b>Dry rubbed turkey breast</b>	
<b>Herring Salad</b>	<b>Baked salmon</b>	<b>Baked cod</b>	<b>Noisette brownie</b> "Mysingur" mousse and meringue
	<b>Vegetable pie</b>	<b>Vegetable pie</b>	
<b>Double smoked lamb</b>	<b>Sides &amp; Sauces</b>		<b>Mulled Wine Poached Pear (V)</b> dark chocolate ganache - sugar coated nuts
<b>Cured carrot (V)</b>			
			<b>Marzipan &amp; Coconut bites</b> Dark chocolate
<b>Smoked beet (V)</b>			
	<b>Main buffet - 8.390 per person</b> <b>with appetisers and desserts - 12.990,- per person</b>		

- 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

All prices in ISK and can be subject to change

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# Viking Menu

## Land

### Icelandic Schnapps

Served in a sheep horn

### Viking tasting plate

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

(G)\* (L)\*

### Lamb Fillet

mashed potatoes, root vegetables - lamb glaze

### White Chocolate & Skyr

sweet oats, blueberries,  
meringue - blueberry granita

(G)\* (L)\*

## Sea

### Icelandic Schnapps

Served in a sheep horn

### Shellfish Soup

langoustine - mussels - pickled fennel -  
mustard seeds - dulse

(G)\* (L)

### Baked Salmon

mashed potatoes, root vegetables - almond  
butter & cream sauce

(N) (L)

### Warm Lava Cake

caramel - sweet oats - vanilla ice cream

(G)\* (L) (N)\*

## Vegan

### Icelandic Schnapps

Served in a sheep horn

### Red Beet Salad

sweet walnuts - arugula - dill dressing

(G)\* (N)\* (V)

### Vegetable Steak

roasted chickpeas - glazed carrots - broccolini -  
fennel salad - pomegranate - toasted almonds

(N)\* (V)

### Chocolate Moussé & Elder Flower

almond caramel - crowberries - passionfruit ice  
cream

(N)\* (V)

**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**

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# Other services & price list

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## Services

Private rent.....	Kr. 248.000,-
Fires & torches (small).....	Kr. 31.000,-
Fires & torches (large).....	Kr. 41.000,-
Audio and video/screen equipment.....	Kr. 37.200,-
Tableware (for cake).....	Kr. 650,- / guest
Storage fee (after 24-hour storage time).....	Kr. 15.000,- / day
Rearrangement of tables and chairs.....	Kr. 18.600,-
Extended opening for decorations .....	Kr. 6.500,- / hour
Extended opening (before 16:00).....	Kr. 55.000,- / hour
Extended opening (after 00:00).....	Kr. 150.000,- / hour

All prices include VAT

All prices in ISK and can be subject to change



# Event terms & FAQ

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## **What is included in the private rental?**

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

## **Is there a minimum spend for my private event?**

Yes, for all private events, there is a minimum spend of ISK 1.250.000, including the private rental fee.

## **What time can I access the venue?**

You will have access to the venue between 16:00-00:00. 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 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.

## **What is the difference between small and large Fires & Torches**

Small: includes five torches alongside the driveway leading up to the Viking longhouse and two fire pits in front of the entrance.

Large: includes five torches alongside the driveway leading up to the Viking longhouse, two fire pits in front of the entrance, and two large fire pits on either side in front of the Viking longhouse.

## **What do the Vikings do?**

The Vikings will welcome the guests once they arrive. They will set up a small show where they interact with the guests and have a display of combat. Finally, they will provide photo opportunities for the guests.

## **Are axe throwing and archery available all year round?**

Yes, as long as weather conditions allow for it.



# Event terms & FAQ

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## **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.

## **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.



# Event terms & FAQ

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## **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 a full payment is required upon departure on the night of the event unless otherwise agreed upon.
- We will issue a refund two working days after your event in case of a surplus payment.

## **What is your cancellation/refund policy?**

- If the client cancels the event once payment has been provided, no refund will be issued.
- In case Ingólfsskáli needs to cancel the event a full refund is provided.



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... we look forward working with you!





