

Our venues

Whether you need a venue for smaller or larger gatherings, Ísafold Lounge & Bar is the right place. The venue is suitable for a variety of events, and we offer a great selection of food and drinks.

ÍSAFOLD LOUNGE & BAR

Venues

Restaurants.....	
Meeting room.....	
Meeting room & spa.....	

Banquet

60
14
14

Reception

80
20
20



Meeting room

For 10 - 20 guests

Small dishes, 10 units per person
Price 8.199 ISK. per person

Small dishes, 15 units per person
Price 10.999 ISK. per person

Restaurant

For 30 - 80 guests

Small dishes, 10 units per person
Price 8.199 ISK. per person

Small dishes, 15 units per person
Price 10.999 ISK. per person

3 course menu
Price 17.399 ISK. per person

Restaurant package includes tableware,
sound system and event space setup.



Meeting room + spa

For 10 - 20 guests

Small dishes, 10 units per person
Price 10.799 ISK. per person

Small dishes, 15 units per person
Price 13.499 ISK. per person

Included with the meeting room are a
projector, room setup, and tableware.
Included with spa access are towels
and robes.

Venue rental only

Meeting room	31.200 ISK.
Meeting room + spa	55.000 ISK.
Restaurant	85.000 ISK.

Food & drinks

Ísafold Lounge & Bar offers a diverse menu and a good selection of drinks. The place is perfect for all kinds of events, both small and large.

ÍSAFOLD
LOUNGE & BAR

Small dishes

10 units per person, vegan menu is available

- Beef fillet "tataki style", basil pesto, rocket, pine nuts, parmesan cheese.
- Grilled Nobashi prawns with ponzu mayo, crispy garlic, coriander, and chili.
- Juicy duck leg confit with bacon, dates, and orange zest.
- Pulled pork on sesame bread "steamed bun" with umami BBQ sauce, NOMY kimchi, and cucumber.
- Lightly smoked Arctic char on potato waffle with avocado cream, pomegranate, and samphire.
- Glazed chicken legs in coconut-peanut sauce with coriander and lime.
- "French Toast" - butter-fried egg bread, truffle slaw, Parma ham, parmesan cheese.
- Chocolate truffle with blood orange ganache and hazelnut praline.

Price 5.900 ISK. per person

Small dishes

15 units per person, vegan menu is available

- Risotto croquettes with wild mushrooms, mozzarella cheese, and baked garlic aioli with parsley.
- Beef fillet "tataki style", basil pesto, rocket, pine nuts, parmesan cheese.
- Grilled Nobashi prawns with ponzu mayo, crispy garlic, coriander, and chili.
- Juicy duck leg confit with bacon, dates, and orange zest.
- Pulled pork on sesame bread "steamed bun" with umami BBQ sauce, NOMY kimchi, and cucumber.
- Lightly smoked Arctic char on potato waffle with avocado cream, pomegranate, and samphire.
- Glazed chicken legs in coconut-peanut sauce with coriander and lime.
- "French Toast" - smjörsteikt eiggjabrauð, trufflu "slaw", parmaskinka, parmesanostur.
- Grilled veal loin, wild mushroom cream, sunflower-sesame crust, chives.
- Chocolate truffle with blood orange ganache and hazelnut praline.
- Almond cake, lemon pudding, and raspberries.

Price 8.750 ISK. per person

3 course menu

"Possible to choose between meat or fish

Appetizers: NOMY classic finger foods

Starter: Atlantic lobster tail with celeriac and apple remoulade with dill and apple vinaigrette and herbs.

Main course: Fried duck breast with beetroot- and black currant purée, shiitake mushrooms, pearl onions, watercress and duck jus. Served along with duck leg confit or Baked artic charr with almond butter and lemon.

Dessert Valrhona chocolate sphere with Tanariva chocolate ganache, raspberries, sorbet, pop rocks and warm Manjari chocolate sauce

Price 15.500 ISK. per person

Drinks

Happy Hour prices

Draft beer

Price 950 - 1100 ISK.

Red wine or White wine of the house (glass)

Price 1100 ISK.

Group Pre-drinks or Pre-dinner Aperitif Offer:

Choose from Limoncello Spritz, Gin & Tonic, or Negroni.

Price 1650 ISK.

In case of intolerance, allergy, or special requirements, we encourage guests to contact us for further information.