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 of food and drinks all depending on the type of event you are planning.

JÖRGENSEN
KITCHEN & BAR

VENUE AREAS	BANQUET	RECEPTION
Restaurant & Miðgarður.........................	170	300
Restaurant..	120	180
Miðgarður...	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 7.590 ISK PER PERSON

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 7.590 ISK PER PERSON

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

- 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

- Créme Brúlee with vanilla ice cream and whipped cream
- Chocolate brownie served with vanilla ice cream

PRICE 10.990 ISK PER PERSON

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