

1919

RESTAURANT
AND LOUNGE



COURTESY OF THE CULINARY ENTHUSIASTS AT 1919 RESTAURANT & LOUNGE



Fresh Comfortable Flexible

Anything that isn't in the presentation but your client would like?

Please let us know and we try to make it happen!

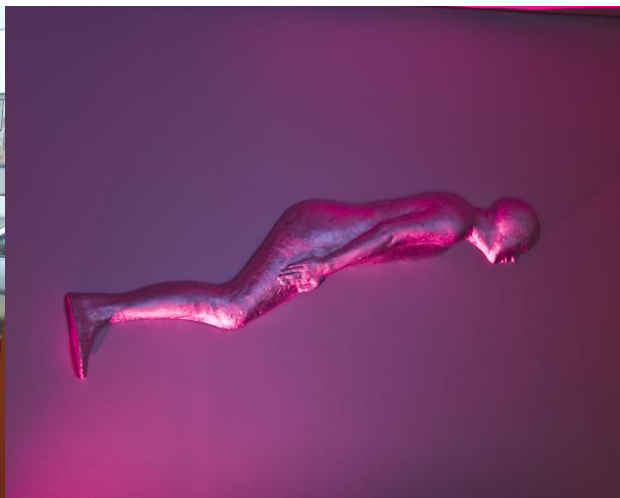


- Breakfast Buffet
- A la carte
- Set menu
- Tapas & Canapes
- Groups (up to 65 dining)
- Lounge (up to 90 persons)
- Room Service
- Take away Lunches

EXPERIENCE
MEETINGS



There are 3 meeting rooms at the 1919 Hotel accommodating up to 35 persons.



The 1919 Restaurant & Lounge can be rented exclusively and branded to suit different groups and concepts.

Inside and Out!

Group menus at the 1919 Restaurant & Lounge

2 courses menu – Eur 36	(Lunch: Eur 21)
3 courses menu – Eur 46	(Lunch: Eur 31)
4 courses menu – Eur 60	

All the offers are from our chef's choice. (We always have an option for the main course, if there is any person that cannot eat fish or meat for any reason).

If there is a specific menu or items that your group is looking for – then do not hesitate to let us know and we will price a custom made menu for you.

Any allergies or exceptions to the main offer can be arranged upon request beforehand.

Welcome drink at our Lounge (Cosmo, Kir Royale, Mojito) - Eur 11,-
(Or if you have a certain drink or wine in mind – we will make an offer)

PRICES - Please contact hotel for a proper quote as prices are subject to change.

A la carte

Starters

Seafood Soup, mixed seafood with fennel & cream - ISK 2.450

Gravlax Salmon with beetroot & dill snow served with rye bread – ISK 2.350

Cured Icelandic Lamb served with pickled onions, horseradish cream & rye bread crumble – ISK 2.750

Minke Whale Tataki, with a chili/paprika jam, Japanese mayo & peanut crumble – ISK 2.250

Vegetables of the Season (ask your waiter) – ISK 2.150

Main

Catch of the day (please ask your waiter) – ISK 3.950

Salted Cod in garlic crust on puttanesca sauce – ISK 4.250

Lamb Prime served with soft potatoes, onion tempura on a dill sauce – ISK 5.150

Peruvian Grilled Chicken with sweet potatoes & aji rocoto mayo – ISK 4.250

Tofu served with sweet potatoes, edamame & salad – ISK 3.950

Desserts

Chocolate Brownie with hot chocolate ice cream & white chocolate mousse 1850

Skyr Mousse with oat meal crumble & frozen berries 7 1650

Confit Pineapple, passion fruit sorbet & fruit soup 1850

Warm Camembert served with rose pepper & crackers 5 1750

Sides

Side Salad – ISK 590

Edamame Beans – ISK 790

Sweet Potato Fries – ISK 590

Roasted Mushrooms – ISK 490

Bundles

Whale Tataki followed by lamb prime served with Viking Icelandic beer – ISK 7.400

Peruvian Chicken followed by Skyr Mousse served with a glass of dry white wine - ISK 5.900

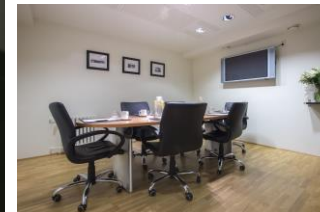
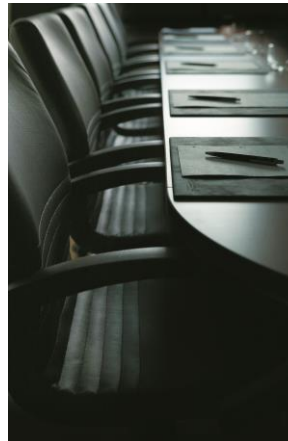
Seafood Soup followed by Lamb Prime & finished rounded up with a Skyr Mousse & a glass of red wine – ISK 9.250

PRICES - Please contact hotel for a proper quote as prices are subject to change.

Meeting Rooms	Capacity (PAX)	Set Up	Price – Half Day	Price – Full Day
Laxfoss	6 (15m sq)	Boardroom style	100 EUR (up to 4 hours)	165 EUR
Dettifoss	20 (45m sq)	Boardroom style	165 EUR (up to 4 hours)	260 EUR
Goðafoss	U-shape: 14 / Theatre: 36 / Classroom: 28/ Boardroom 22 (40m sq)		280 EUR (up to 4 hours)	420 EUR
1919 Restaurant & Lounge	Bar Receptions – Up to 90 PAX		Restaurant Dining: up to 65 PAX	

All Meeting rooms include the following:

- Room rental
- Flipchart
- Whiteboard
- Projector
- Internet (free wireless)
- Writing pads, pens and paper
- Water
- Coffee and Tea



Meeting Packages

Half Day Meeting Package (up to 5 hours)

- Room rental
- Flipchart
- Whiteboard
- Projector
- Writing pads, pens and paper
- Water
- Coffee and Tea
- 1 chef's choice coffee break
- Chef's recommended 2 course lunch

Package rate – half day

Eur 48

Full Day Meeting Package (up to 10 hours)

- Room rental
- Flipchart
- Whiteboard
- Projector
- Writing pads, pens and paper
- Water
- Coffee and Tea
- 2 chefs choice coffee breaks
- Chef's recommended 2 course lunch

Package rate – full day

Eur 60

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RESTAURANT
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If you order a meeting package with us – we will prepare coffee breaks with interesting and delicious choices from the 1919 Kitchen – however should you wish to order something a little more specific – please see our a la carte options. And of course – if you have something special in mind – do not hesitate to let us know and we will price it for you.



Light Menu

Fruit basket per person

Eur 10

Pastries (per piece)

Eur 6

Cheese platter with fruits and crackers per person

Eur 12

Chocolate cake per person

Eur 15

Vegetable platter and dip per person

Eur 11



We also have various beverages available for purchase. Please just ask us for a menu.





We look forward to welcoming you to the
1919 Restaurant & Lounge

Do not hesitate to contact us for any further
information or to book:

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