



EVENT FLØIRESTAURANTEN

2026



Fløirestauranten

THE SALONGS

UP TO 30 GUESTS



We are very proud of our Salongs. Here you can sit back, relax and reminisce back to 1925. The adjoining rooms are nostalgically decorated with furniture designed by the Norwegian carpenter Knag, original wooden floors and wall panels. The two Salongs can be rented separately or as one venue, which can be used for business meetings or as a *Chambre Séparée*.

Venue rent NOK 4000 per room.



Fløirestauranten

TOPPFLØYEN

SEATING UP TO 112/120 GUESTS



From ToppFløyen you can experience the greatest view of the city of Bergen. This is the place to celebrate both personal and professional events. In ToppFløyen we can seat up til 112 people (even 120 if you are comfortable sitting tight) around round tables. Here we serve a delicious 3- or 5-course seasonal menu, heavily based on local produce. From ToppFløyens magnificent view, you can actually see where our produce originate from.



Venue rent NOK 30 000.



Fløirestauranten

THE ENTIRE 2ND FLOOR

SEATING UP TO 140/150 GUESTS

For events with 100 guests or more, we only offer the entirety of the 2nd floor. This includes ToppFløyen, The Salongs and the foyer connecting the different rooms. The foyer also includes a private bar, and here we can also arrange for a dance floor. You are welcome to rent a DJ or other entertainment.



All our venues provide technical facilities suitable for business meetings.

Our venues includes private usage of restrooms and wardrobe on the messanin floor.



Venue rent NOK 40 000.



Fløirestauranten

FOOD AND DRINKS

Seasonal menu with local produce (2025):

3 course menu NOK 1100 per guest

5 course menu NOK 1400 per guest

Drinks (2025):

Aperitif:

Alde Hardangersider NOK 700 per bottle

Martinolles Crémant de Lumoux Brut NOK 850 per bottle

Auguste Huiban Blanc de Noirs (Champagne) NOK 1360 per bottle

Non-alcoholic: Frisider NOK 370 per bottle

Wine pairing (One glass per course)

Wine pairing - 3 course, NOK 750 per guest

Wine pairing - 5 course, NOK 1100 per guest

If desired we can offer alternatives for one white and one red wine, and charge per bottle. We have selected some of our most requested wines in different price ranges:

White wine:

Hans Baer Riesling NOK 750 per bottle

Catena Chardonnay Mendoza NOK 950 per bottle

Benjamin Leroux Bourgogne Blanc NOK 1300 per bottle

Red wine:

Tenuta Carretta Barbera NOK 750 per bottle

Pierre Gaillard Saint Joseph NOK 950 per bottle

Vajra Barolo NOK 1200 per bottle

You can find our cocktail menu here: [Peisestuen bar menu](#)

Be predisposed to changes due to availability and vintage.



OTHER INFORMATION

Fløibanen:

Tickets for Fløibanen are not included and will be charged separately. We can offer these at a discounted group rate depending on season. Tickets can be sent as a QR code by email, which can then be forwarded to all guests. All guests will use the same QR code. It is not possible to arrange for a private departure, or a private line for the party. If on the day it is quite busy, the funicular will arrange for extra departures and the line will move quickly. Since you have prepaid tickets, you can go directly to the gates.

You can find our departure time here: [Fløyen](#)
The last funicular departs at 23:00, but we can arrange for later transport if requested in advance. This is free of charge.

There is usually no driving to the restaurant and if want to drive here you need to apply with Bergen Kommune: [Apply for a driving permit to Fløyen here](#)

Payment:

If you want to pay by invoice after the visit, we need all details sent in advance.

Cancellation - terms and conditions:

The reservation may be cancelled free of charge up to 14 days ahead of the event. In cases of cancellation after this time, we will have to charge 50% of the total value of the order. For cancellations or changes made 48 hours or less ahead of the reservation date, we will charge the total value of the order. Additional charges for drinks and other costs will be charged at the end of the event.

