



Fýri Resort *Weddings*



From January 1st
2025



Warmest welcome to

Wedding Celebrations at Fýri Resort



Fýri is a splendid establishment nestled amidst the breathtaking Norwegian mountains, where peaks and valleys frame your special day. At Fýri, we invite you to experience the mountains with all your senses and fall in love with nature and, most importantly, each other.

This package contains comprehensive details to assist you in planning your dream wedding with us.

Our dedicated coordinators will ensure seamless communication, guaranteeing your celebration is as magnificent as you envision.

For those curious about off-site ceremony options, more information is available on the final page.

Happy reading!



Fýri Weddings

What We Offer

Our goal is to organize a fantastic love celebration set against the picturesque backdrop of Hemsedal. We offer accommodation for the couple and their guests, seasonal gourmet dinners, and a festive atmosphere you'll cherish forever.

Our wedding package is customized and enjoyed in the banquet hall Candor. Our menus change with the seasons to offer the best ingredients. Discover our "Fýri Unique" package for an elevated menu planning experience, detailed later in this document.

In addition, we provide party planning, with a dance floor, sound system, and lighting effects, and if you have any special ideas for your party, we will be helpful in organizing this.

Pre-wedding welcome dinners and post-wedding brunches or lunches are available upon request. Please consult our coordinators to discuss the possibilities.

We ask for finalized party plans 30 days before arrival to ensure a flawless event. Our coordinators will follow up with you and ensure that all information is in place on time.

We have a spacious and cozy banquet hall that accommodates up to 150 people at round tables or 210 at long tables. We also provide a sound system, stage, lights, and a dance floor upon request. To organize a wedding party in this venue, we require a minimum of 30 guests (during high season, the minimum is 60 guests). There is also an option for a smaller gathering of 20-30 people in a private room with a mountain view. Contact our booking department to learn more about this.

All details regarding guest capacity can be found under "Changes and Cancellations".

Fýri Weddings

Accommodation Options

Fýri offers a variety of accommodations, from luxurious suites for the couple to diverse guest rooms.

Options include direct booking for the entire party or providing a booking code for guests to use on our website. Our team is on hand to advise the best accommodation strategy for your celebration.

Our selection includes 145 rooms, with 11 suites, 15 superior rooms, 10 mountain view rooms, and 108 standard rooms. Further details can be found on our website.

”Stay Classic”

Our starting wedding package,

Price from 2700 NOK per person *(season-dependent)*

Package includes:

- **1 glass of sparkling wine**
- **Seasonal canapés (3)**
- **A three-course “Stay Classic” dinner, seasonally inspired**
- **Three glasses of wine from our Classico wine package**
 - **Coffee & avec**
 - **Midnight snack**
- **Use of the wedding venue**

Options to enhance your package are available, including champagne, premium wine selections, and custom wedding cakes.

You can also change the menu to

”Explore More”

The head chef selects more exclusive ingredients and creates a 3-course menu beyond the usual.

Price from 2900 NOK per person

Or make it really personal

"Unique"

Let your wedding dinner with us become a unique culinary experience! Elevate your wedding dinner into a bespoke culinary journey. Tailor your menu with our head chef for a personal touch, exploring themed dining or a seven-course meal with paired wines. Tasting sessions are available to perfect your menu, ensuring your day is as exquisite as you imagine.

Upon request, you can participate in the menu planning beyond the set party menu. You will together with the head chef can create a menu that perfectly matches what you envision. We are open to your wishes and look forward to planning this together. During the process, we will prepare sample dishes, and you'll have the opportunity to taste before the final celebration.

Price from 3600 NOK per person

Options to enhance your packages are available, such as champagne, premium wine selections, and custom wedding cakes. Discuss any upgrades with your coordinator, so your day becomes exactly as wonderful as you wish.



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The prices apply for 2025, we reserve the right to price increases in 2026.

Wedding Cake

The wedding cake is an important part of the celebration, and each cake is unique! At Fýri, we have a close collaboration with an amazing pastry chef. Whether you desire multiple tiers, heart shapes, or a cake decorated in a special way, our pastry chef will offer recommendations. There are many options, and we are happy to help you with a wedding cake that meets your needs and desires.



Wedding cake 3 tiers 80 pieces:	fr. 6700 NOK
Wedding cake 2 tiers 40 pieces:	fr. 5200 NOK
Wedding cake 3 tiers. Swivel stand 80 pieces:	fr. 6700 NOK
Wedding cake 4 tiers. Swivel stand 110 pieces:	fr. 9000 NOK
Wedding cake 3 tiers. Heart shape 70 pieces:	fr. 6700 NOK

Different sizes, varieties, and prices of wedding cakes are available – ask your wedding coordinator.

Cake Buffet

We offer cake buffet setup if you want to bring your own cakes, including coffee and tea.
130 NOK / person

Aperitif

Sparkling Wine
695 NOK / bottle

Champagne
1265 NOK / bottle

Rosé Champagne
1495 NOK / bottle

Wine Packages

We offer wine packages consisting of international quality wines, tailored to our menus. The combination of wines in the packages is adjusted to match the selected menu. For more information about the wines or special requests, the coordinator can connect you with our in-house sommelier, who will assist you in selecting the perfect wines

Classico
3 glasses 565 NOK

Riserva
3 glasses 815 NOK

Premier Cru
3 glasses 1020 NOK

Grand Cru
3 glasses 1125 NOK

Bar Options & Drink Vouchers

We offer a variety of choices for serving drinks to your guests throughout the evening. A dedicated bar, staffed with a professional bartender, will be set up in the event space for the duration of the night.

The bar's setup can be open or regulated, according to your preference. We invite you to discuss your vision for the drink service with us, covering both the dinner and the party phases. Our coordinators are ready to provide tailored recommendations and suggestions to align the service with your desires. Pricing details are available upon request.

Flower Decorations

Our local connections include a florist in Hemsedal and additional suppliers in Gol, capable of arranging the bridal bouquet, dinner decorations, and ceremony adornments. While the hotel can accommodate event space decorations, responsibility for the ceremony's floral arrangements lies with you, in collaboration with the florist.

Effective communication is crucial to ensure the precise number of decorations delivered to the hotel, considering our limited storage capacity for special preservation needs.



Entertainment & Music

Our event spaces come equipped with projectors/screens for visual presentations, state-of-the-art sound systems, and microphones.

Opting for DJ and music entertainment services through Fýri grants you access to our in-house equipment, ensuring optimal usage for an enhanced musical experience.

Should you prefer external performers, our partnership with Hallingdal Sound facilitates the customization of your setup, allowing you the flexibility to book music and entertainment at the wedding's expense.

Technician fees apply, varying by the chosen entertainment and music setup.

Ceremony Photographer

For ceremony venues, photographers, and other local services, visit Hemsedal's official website at hemsedal.com/artikler/bryllup for recommendations.

Special Dietary Requirements

While we prefer a unified menu for all guests, we understand and cater to special dietary needs, including allergens and other specific requirements. Please inform us at least 30 days prior to arrival to ensure accommodation of special diets.

It is essential to notify us in advance about any medical food allergies, focusing on common allergens; milk, cereal products both with and without gluten, eggs, crustaceans, mollusks, fish, peanuts, sesame seeds, soybeans, sulfur dioxide and sulfites, nuts, celery, mustard, and lupin.

There will always be nuts in the restaurants, bars, and various places in the house. We can therefore not guarantee that the hotel is free from airborne allergens, but we can, of course, refrain from adding nuts to the individual dishes if needed.

Unfortunately, we are unable to offer kosher food or meat that is halal slaughtered.

If the adaptation concerns alternative diets for ethical, religious, or lifestyle reasons, we try to adapt the food as desired. For vegetarians, semi-vegetarians, lacto-ovo vegetarians, and pescatarians, we refer to the vegetarian options available in the party menu. The dishes can also be adapted for vegans if needed.

Changes and Cancellations

We reserve the right to make minor changes to the menu, depending on the availability of ingredients and season. If pre-ordering of food or drinks is made later than 14 days before arrival, or 7 days for special diets, changes to the menu can only be made if it aligns with the availability of deliveries and ingredients.

If we have not received menu choices within 14 days before the event, we reserve the right to select an appropriate menu.

If the number of guests increases on short notice, we will charge for the extra dishes served. If there is a reduction in participants later than 7 days before the event, the meals will be charged based on the number that was originally ordered.

If the party has many allergies or dietary preferences based on lifestyle (vegetarians, vegans, etc.), we will be able to make changes to the menu and ingredients, so that the menu is adapted for the entire group. In cases of significant dietary requirements (vegetarians, vegans, etc.), we reserve the right to adjust menus and ingredients so that the menu suits the group.

Our limits for the number of guests are determined by the size of the venue. The price for the party will at minimum be the cost per guest from the minimum limit. If cancellations in the wedding party result in falling below the minimum limit, billing will still be based on the minimum requirement stipulation.

Take Over *Rambler*

An unforgettable experience for you and your guests

Imagine having the stylish Rambler restaurant all to yourself and your guests – an uninterrupted, private dinner in a unique atmosphere that combines modern design with a sophisticated, relaxed vibe. A private take over of Rambler gives you the opportunity to enjoy an exclusive dining experience in an intimate setting, where you and your guests can celebrate, enjoy great food and drinks, and create memories together in complete tranquility.

Price from 30.000 NOK

Contact our coordinator today to plan your exclusive take over.



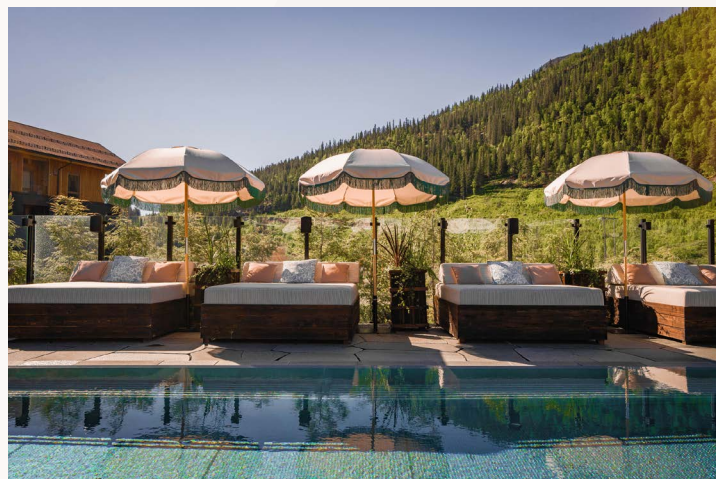
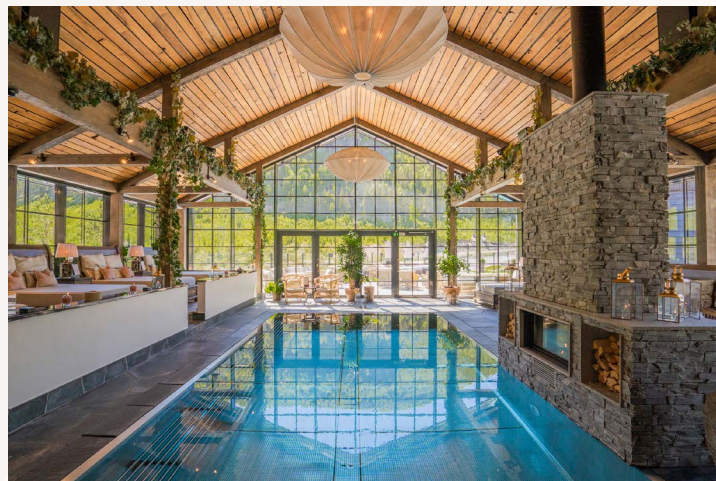
Take Over **Fýri Pool Club**

An unforgettable experience for you and your guests

What if you could have our exclusive Pool Club all to yourself and your guests? A private “take over” offers you and your guests the opportunity to enjoy the luxury of an entire day with personalized service, uninterrupted relaxation, and an atmosphere that simply cannot be compared to anything else.

Price from 30.000 NOK

Contact our coordinator today to plan your exclusive take over – it’s time to make the dream of a perfect day by the pool come true.







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fyriresort.com/weddings-hemsedal