


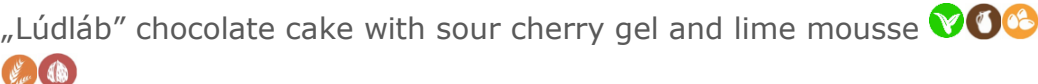


HUNGEXPO Budapest Congress and Exhibition Centre



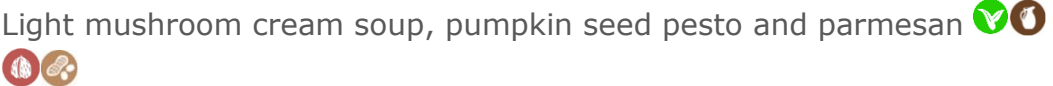

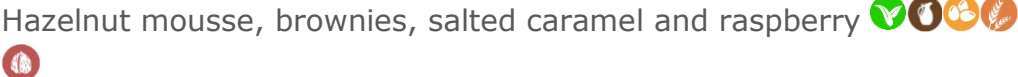


GALA DINNER



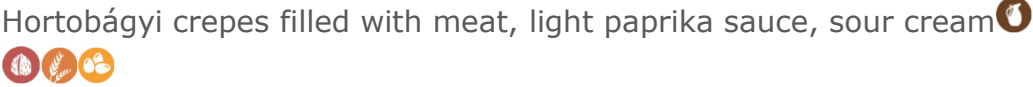


Basic menu

- Herbed butter with fresh bread 
- Roast chicken consommé with dumplings and crispy vegetables 
- Mangalitzta pork chop roasted in breadcrumbs with cheese-enriched mashed potatoes, baby Roman lettuce and smoked bacon vinaigrette 
- „Lúdláb” chocolate cake with sour cherry gel and lime mousse 

Medium menu

- Herbed butter with fresh bread 
- Mangalitzta pork terrine, honey-mustard and leaf salad 
- Light mushroom cream soup, pumpkin seed pesto and parmesan 
- Rustic chicken supreme „Gödöllő” style, risotto and green pea textures 
- Hazelnut mousse, brownies, salted caramel and raspberry 





















Premium menu

- Herbed butter with fresh bread 
- Duck foie gras paté, green apple, hazelnut, brioche 
- Hortobágyi crepes filled with meat, light paprika sauce, sour cream 
- Lemon-scented roast veal with mustard seed jus, celery cream and carrots with tarragon 
- „Cheesecake”, honey oat cookies and chamomile 

















CATERING OFFER

Exclusive menu

- Tokaji balsamic vinegar, artisan olive oil, Hawaiian black sea salt  
- Herbed butter with fresh bread     
- Mangalitza pork ham with forest fruit chutney 
- Atlantic cod ceviche marinated in Calamanis vinegar served in trevisoi radicchio leaf  
- Asian bouillon with Japanese udon noodles and vegetables   
- Angus tenderloin steak with mashed parsnip, grilled colourful carrots and new potatoes 
- Royal chocolate cake with a crispy layer and raspberry jelly    
 

Vegetarian menu to supplement any served menu

- Lettuce heart, cucumber, elderflower vinaigrette, walnut  
- Grilled celery root, mushroom, pear, tarragon,  
- BBQ carrots, Jerusalem artichoke cream, Brussels sprouts, vegetarian jus,  
- Barley risotto with pumpkin, grilled beetroot, green apple, horse radish  
- Sweet curd cheese mousse, oat cookies, honeycomb, chamomile foam      



Drink packages

Basic non alcoholic drink package offer I.

- Fruit juices with and without pulp (1 l)
- Coca-Cola selection (1,75 PET)
- Mineral water - mild and sparkling (1,5 PET)
- Black-, green- and fruit tea
- Nespresso coffee selection

Basic non alcoholic drink package offer II.

- Fruit juices with and without pulp (0,25 l)
- Coca-Cola selection (0,25 l)
- Mineral water - mild and sparkling (0,25 l)
- Black-, green- and fruit tea
- Nespresso coffee selection

Medium non alcoholic drink package offer I.

- Fruit juices with and without pulp (1 l)
- Coca-Cola selection (1,75 PET)
- Mediterranean limonade
- Mineral water - mild and sparkling (1,5 PET)
- Black-, green- and fruit tea
- Nespresso coffee selection

Medium non alcoholic drink package offer II.

- Fruit juices with and without pulp (0,25 l)
- Coca-Cola selection (0,25 l)
- Mediterranean limonade
- Mineral water - mild and sparkling (0,25 l)
- Black-, green- and fruit tea
- Nespresso coffee selection

Premium non alcoholic drink package offer

- Fruit juices with and without pulp (0,25 l)
- Freshly squeezed orange juice
- Mediterranean Lemonade
- Coca-Cola selection (0,25 l)
- Mineral water - mild and sparkling (0,25 l)
- Black-, green- and fruit tea
- Nespresso coffee selection

Basic alcoholic drink package offer I.

- Budai Don Olivér 2017/2018 - Nyakas Winery
- Mátrai Rose 2018– Péter Benedek Winery
- Szekszárdi Kékfrankos 2015 – Szeleshát Winery
- Dreher beer
- Dreher non alcoholic beer
- Fruit juices with and without pulp (1 l)
- Coca-Cola selection (1,75 PET)
- Mineral water - mild and sparkling (1,5 l PET)
- Black-, green- and fruit tea
- Nespresso coffee selection

In case of wines, due to stock status years and winery may vary.
The final wine list is going to be released two days after the written order.

Basic alcoholic drink package offer II.

- Budai Don Olivér 2017/2018 - Nyakas Winery
- Mátrai Rose 2018– Péter Benedek Winery
- Szekszárdi Kékfrankos 2015 – Szeleshát Winery
- Dreher beer
- Dreher non alcoholic beer
- Fruit juices with and without pulp (1 l)
- Coca-Cola selection (0,25 l)
- Mineral water - mild and sparkling (0,25 l)
- Black-, green- and fruit tea
- Nespresso coffee selection

In case of wines, due to stock status years and winery may vary.
The final wine list is going to be released two days after the written order.

Medium alcoholic drink package offer I.

- Budai Chardonnay 2017 – Nyakas Winery
- Etyeki Sauvignon Blanc 2014 – Rókusfalvy Winery
- Balatonfüred-Csopak Kékfrankos Rose 2017 – Hertzka Winery
- Villányi Cabernet Cuvée 2015 – Németh & Németh Winery
- Léglí Géza Birtokvörös 2016– Léglí Winery
- Dreher draft beer
- Dreher, Dreher bak, Pilsner Urquell and Hofbräu beer
- Dreher non alcoholic beer
- Fruit juices with and without pulp (1 l)
- Coca-Cola selection (1,75 PET)
- Mineral water - mild and sparkling (1,5 PET)
- Black-, green- and fruit tea
- Nespresso coffee selection

In case of wines, due to stock status years and winery may vary.
The final wine list is going to be released two days after the written order.

Medium alcoholic drink package offer II.

- Budai Chardonnay 2017 – Nyakas Winery
- Etyeki Sauvignon Blanc 2014 – Rókusfalvy Winery
- Balatonfüred-Csopak Kékfrankos Rose 2017 – Hertzka Winery
- Villányi Cabernet Cuvée 2015 – Németh & Németh Winery
- Léglí Géza Birtokvörös 2016– Léglí Winery
- Dreher draft beer
- Dreher, Dreher bak, Pilsner Urquell and Hofbräu beer
- Dreher non alcoholic beer
- Fruit juices with and without pulp (1 l)
- Coca-Cola selection (0,25 l)
- Mineral water - mild and sparkling (0,25 l)
- Black-, green- and fruit tea
- Nespresso coffee selection

In case of wines, due to stock status years and winery may vary.
The final wine list is going to be released two days after the written order.

Premium alcoholic drink package offer

- Villányi Olaszrizling 2017 – Attila Gere Winery
- Etyeki Pinot Blanc 2015 - Rókusfalvy Winery
- Kései Szüret Tokaji Furmint 2016 - Disznókő Winery
- Szőlőskislaki Rosé 2018 – Léglí Winery
- Balatonfüred-Csopak Kékfrankos Rosé 2017 – Hertzka Winery
- Soproni Merlot 2016 - Pfneiszl Winery
- Villányi Cabernet Sauvignon 2015 - Bock Winery
- Dreher draft beer
- Dreher, Dreher bak, Pilsner Urquell and Hofbräu beer
- Dreher non alcoholic beer
- Fruit juices with and without pulp (1 l)
- Mediterranean Lemonade
- Coca-Cola selection (0,25 l)
- Mineral water - mild and sparkling (0,25 l)
- Black-, green- and fruit tea
- Nespresso coffee selection

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ALLERGENS



Gluten



Lactose



Egg



Mustard



Hard-shelled nuts
(walnut, almond, nutmeg,
pistachio)



Peanut



Soy



Celery



Fish



Prawn



Sesame



Sulphites



Allergen free



Vegetarian

ADDITIONAL GATRONOMY PROGRAMS AND SERVICES

Mineral Water Tasting

Mineral water contains minerals and other dissolved substances that give it a peculiar taste and oftentimes healing power. It comes up to the surface from deep, unpolluted layers. The mineral content of natural mineral waters is usually 500-2000 mg/l. The same feature of medical waters can reach even 20000 mg/l. Depending on their types, there are mainly calcium, magnesium, sodium, bicarbonate, chloride and sulphate waters, and their variants. Their fluoride content is relatively high as well. The consumed water interacts with the body tissues in multiple cycles, this is how mineral waters exert their beneficial effect. Human body needs a range of substances, and it is not sure that we take them with food, but they can be found in the consumed mineral water. During the evening several kinds of Hungarian and foreign mineral water can be tasted and compared with the help of a sommelier.



Open Cheese Kitchen and Wine Tasting

At one of the site's points we place a cheese counter rich in decoration elements and cheese. We slice the cheese on the cutting board, and beside we offer fruit, seeds, and pastries. The guests can taste the representatives of the seven main cheese families: fresh cheese, white-mold soft cheese, washed-rind (reddish) soft cheese, mountain ripened cheese, goat cheese, blue cheese, raw-milk cheese. Next to the cheese counter we offer wines of the remarkable wine-regions of Hungary with the help of a qualified sommelier. The wine tasting and the open cheese kitchen complementing each other provide an unforgettably complex gastronomical experience.



Macaron Tasting

As we are diving into the mystery of making the French macaron, we realize that this is not that simple! It is originated from the town of Nancy, and first was mentioned in the 18th century as a confectionary made according to a secret recipe.



What is sure is that egg whites, almond powder, icing sugar, and crystal sugar are needed to make it. The new macaron created by Pierre Desfontaines is a round confectionary put together of two halves filled with soft chocolate cream. While the classical type is extremely crispy and dry, the new version is also lightly crispy outside

but very soft, and tender inside. But this has been further developed, and we bring it with special flower tastes to the guests. Of course, the taste is coupled with the right color. It is worth for everybody to taste this novelty – it is an unforgettable experience!

chocolate-coconut, walnut, peach, poppy seed, strawberry, raspberry, coconut, vanilla, pistachio, coffee, peanut, pistachio-chocolate, truffel cream

Champagne Fountain

The champagne fountain is an elegant and fashionable way to make our parties more exciting since it is inimitable both as a spectacle and as a specialty. It can be filled with punch, wine or refreshers. We recommend it equally for luxurious, splendid, relaxed, and family-style events either as an element increasing the quality of the welcome drink or as a separate accessory.



Contract Terms and Conditions

The prices contains the fee of the service and the equipment required for the catering, but do not includes the VAT. The prices of the offer are valid for one event in case of the menu and number of guests agreed above.

The prices of the offer includes only the basic furniture that is needed for the catering services (buffet counter and drink bar), the furniture suitable for seating the guests are not included.

Overall, the full suply of buffet or finger food menus includes enough food for the number of guests ordered and includes items in a specified proportion based on our professional experience, but some parts may run out.

Our offers also include the unique wines and limited items of small wineries, so the wines in the drink packages may run out during the year. In this case, we offer our customers a similar or better quality alternative to this item. The final wine supply can be confirmed within 72 hours after placing an order with a specific number of guests.

Ordering the services based on a prior agreement and offer can only be done in a written form / email/, subject to the following deadlines:

- in case of events between 1 and 100 persons, the 5th day before the event
- in case of events between 100 and 300 persons, the 7th day before the event
- in case of events above 300 persons, the 10th day before the event
- in case of events above 1 000 persons, the 15th day before the event

The Service Provider shall not be liable for any defective performance resulting from the fulfillment of orders placed after the order deadline.

The number of persons stipulated in the order may be changed by

- 10 p.c. within 5 days, if the number of guests is below 300 persons, there is no opportunity, within 4 days before the function
- 10 p.c. within 10 days, 5 p.c. within 5 days, if the number of guests is above 300 persons, there is no opportunity, within 4 days before the function

Cancellation is free of penalty to 30 days before the event

- within 29-10 days the penalty is 50% of the ordered service price
- within 9-6 days the penalty is 75% of the ordered service price without beverages
- within 5-3 days the penalty is 90% of the ordered service price without beverages
- Cancellation within 2 days or in case of failure of notification the penalty is 100% of the ordered service.

The Client, on their own behalf or on behalf of their guests or subcontractors at the relevant venue, agrees to take liability for the proper use of the Service Provider's furniture and equipment. Should any damage be done to the equipment, the Client agrees to take over financial responsibility.

The provisions of this offer constitute a basis for negotiation, are aimed at concluding a contract, but do not constitute a commitment of the Service Provider and do not create a contractual obligation on the part of the Service Provider.

If the Client intends to order and accepts the offer, it shall be done by written confirmation of the offer which means that the Client takes notice of the contract terms and conditions.