

HUNGEXPO Budapest Congress and Exhibition Centre





WELCOME OFFERS




Basic non alcoholic welcome drinks and snacks - flying service

- Orange juice
- Sparkling and still mineral water

Medium non alcoholic welcome drinks and snacks - flying service

- Orange juice
- Sparkling and still mineral water
- Sweet and savory cookies and mini stuffed puff pastry 
- Mini scones with cottage cheese, potato and pumpkin seed 



Premium non alcoholic welcome drinks and snacks - flying service

- Orange juice
- Sparkling and still mineral water
- Mini doughnuts (goose liver pâté, ricotta with green herbs, with smoked trout cream) 
- Artisan goat cheese with walnut crisps 
- Black bread with crème fraiche and caviar 

Basic alcoholic welcome drinks and snacks - flying service

- Hungaria Extra dry sparkling wine
- Orange juice
- Sparkling and still mineral water

Medium alcoholic welcome drinks and snacks - flying service

- Hungaria Extra dry sparkling wine
- Orange juice
- Sparkling and still mineral water
- Sweet and savory cookies and mini stuffed puff pastry 
- Mini scones with cottage cheese, potato and pumpkin seed 

Premium alcoholic welcome drinks and snacks - flying service

- Freixenet Dry sparkling wine
- Freixenet Rose sparkling wine
- Champagne cocktail with strawberry and peach puree
- Mini doughnuts (goose liver pâté, ricotta with green herbs, with smoked trout cream) 🍷🍷🍷🐟
- Artisan goat cheese with walnut crisps 🍷🍷🍷
- Black bread with crème fraiche and caviar 🍷🍷🍷🐟
- Smoked salmon canapé with horse radish mayonnaise and radish 🍷🍷🍷🐟🍷

COCKTAIL PARTY OFFERS

Basic menu I.

Cold starters and tapas

- Tender spring roll with yuzu dip 🍷🍷🍷🍷🍷
- "Vittello Tonnato" with arugula 🍷🍷🍷🍷🍷🍷
- Home made smoked chicken breast with eggplant cream 🍷🍷
- Pork chop roasted in pepper coat with ayvar 🍷🍷
- Chicken liver pie with raisins and rose pepper 🍷🍷🍷
- Caprese salad with olive and basil 🍷🍷

Salad bar

- Vegetables: celery, bell pepper, cucumber, white radish, carrot 🍷🍷
- Dips: mint-yoghurt cheese cream, apple and sage dip 🍷🍷🍷
- Fresh mixed salad with a dressing of your choice (honey-mustard, olive-cucumber, balsamic-raspberry) (V) 🍷🍷🍷🍷🍷

Desserts

- Cheesecake with toasted almonds and strawberry sauce 🍷🍷🍷
- Chocolate mousse made with two types of chocolate, served brownie crumbs 🍷🍷🍷🍷🍷🍷
- Amarena cherry-enriched mascarpone cream with Breton crisps 🍷🍷🍷🍷🍷
- Fresh fruit mix 🍷🍷



Basic menu II.

Mini sandwiches

- Moroccan aubergine sandwich with marinated radish 🌱🌱🌱
- Goat cheese sandwich with sun-dried tomatoes 🌱🌱🌱
- Prosciutto ham sandwich with piquant ayvar cream 🌱🌱🌱
- Goose foie gras paté sandwich 🌱🌱
- Mini sausage sandwich with egg cream 🌱🌱🌱🌱

Mini savory French pies

- Quiche Lorraine 🌱🌱🌱🌱
- Salmon and vegetables quiche 🌱🌱🌱🌱🐟
- Smoked cheese pie 🌱🌱🌱🌱🌱

Desserts

- Pie selection of the house 🌱🌱🌱🌱🌱
- Somlói sponge cake with whipped cream 🌱🌱🌱🌱🌱
- Mini sweet curd cheese cake with apricot and meringue 🌱🌱🌱🌱🌱



Medium menu I.

Cold dishes and finger food

- Duck breast marinated with tangerine with tomato chutney 🍷
- Vanilla-scented foie gras crème brûlée with peach salsa 🍷
- Smoked mangalitzza pork with Mexican chimichurri 🍷
- Slow-baked beef with Moroccan tajini cream 🌿
- Vegetable carpaccio with honey pesto 🌿 🍷 🍷 🍷 🍷
- Classic beef tartare in a jar 🍷 🍷
- Grilled cheese and sunflower seed - tomato cream 🌿 🍷 🍷

Tapas Bar

(Mediterranean hams, parmesan and bites)

- Parma ham, Prosciutto cotto, Porchetta, South-Tyrolean ham
- Indian Daal (Indian lentil cream with tomato) with Papadam bread (V) 🌿 🍷
- Home-made ayvar and pickled vegetables (V) 🍷
- Fresh bread of the house with olive oil and sea salt 🌿 🍷 🍷 🍷 🍷

Salad bar

- Vegetables: celery, bell pepper, cucumber, white radish, carrot 🌿 🌿
- Dips: mint-yoghurt cheese cream, apple and sage dip 🌿 🍷 🍷
- Classic Caesar salad (V) 🍷 🍷 🍷 🍷
- Panzanella – Tuscan bread salad with tomato and mozzarella 🌿 🍷 🍷 🍷
- Fresh mixed salad with a dressing of your choice (honey-mustard, olive-cucumber, balsamic-raspberry) (V) 🌿 🍷 🍷 🍷

Soup reinvented as finger food

(One sip of gourmet soup served in shot glasses, from trays, no spoons required)

- Carrot cream soup with smoked trout 🍷 🍷
- Red lentil cream soup with spinach, kale and pepper 🌿 🍷
- Potato cream soup with sausage crisps 🍷



CATERING OFFER

Pasta Bar

- 21st century spaghetti carbonara 🍗🌾🥚
- Vegetable fusilli with goat cheese sauce and basil seed 🌱🍷🌾🥚🥜
- Chicken breast stripes with sweet and sour Malaysian noodles 🌱🌾
- Penne Arrabbiata 🌾🥚🍷








Desserts

- Classic brownies with home-made apricot jam 🌱🍷🌾🥚🥜
- Ginger mango mousse with spicy chocolate crumbs 🌱🍷🌾🥚🥜
- Amarena cherry-enriched mascarpone cream with Breton crisps 🌱🍷🌾🥚🥜
- Cheesecake with strawberry jam of the house 🌱🍷🌾🥚🥜
- Fresh fruit mix 🌱🌱






Medium menu II.

Cold dishes and finger food on buffet table




- Sole fillet stuffed with spinach served with yoghurt lemon salad 
- Chicken breast filled with dried tomatoes and parmesan 
- Turkey breast medallions with almond - green apple chutney 
- Roasted duck breast marinated in sweet chili soy sauce 
- Duck liver pate with sour cherry and red onion marmalade 
- Tenderloin of veal filled with roquefort cream 
- Quail egg, tomato chutney, basil foam 

Tapas Bar

(Mediterranean hams, parmesan and bites)





- Parma ham, Prosciutto cotto, Porchetta, South-Tyrolean ham
- Daal (Indian lentil cream with tomato and cream) 
- Ayvar of the house and pickled vegetables (V) 
- Fresh bread of the house and olive oil with sea salt 

Salad bar









- Roman salad with Indonesian peanut sauce, bean chits and tofu 
- Potato salad with walnut pesto and cheddar cheese 
- Mixed green salad with a dressing of your own choice (honey-mustard, olive-cucumber, balsamic-raspberry) (V) 

Soup reinvented as finger food

(One sip of gourmet soup served in shot glasses, from trays, no spoons required)










- Aubergine cream soup with orange 
- Red lentil cream soup with spinach, kale cabbage and pepper 
- Potato cream soup with sausage crisps 
- White bean soup with pesto and parmesan 

Desserts

- Charlotte cake 
- Cinnamon panna cotta with fruit sauce of the season 
- Ginger-mango mousse with spicy chocolate crumbs 
- Baked cheesecake with home-made strawberry 
- Mini Rákóczi cheese cake (sweet curd, apricot and meringue) 

- Blackberry yoghurt cake 
- Fresh fruit mix 






Premium menu I.

Cold dishes and finger food






- Grey cattle cevapcici with Vadas style suce 
- Veal paté with zucchini and sage yoghurt 
- Pullet crunchy with green pepper and chili ginger pear 
- Mozzarella with sun-dried tomato 
- Pecorino cheese roasted on chestnut honey with salad 
- Pike ceviche with grapefruit and cucumber 
- Smoked duck breast filet with mango chutney and brioche 
- Duck foie gras paté with Tokaji vinegar pearls and green apple 
- Venison ham with fig jam 

Tapas Bar

(Mediterranean hams, parmesan and bites)





- Parma ham, Prosciutto cotto, Porchetta, South-Tyrolean ham
- Home-made ayvar and pickled vegetables(V) 
- Indian Daal (Indian lentil cream with tomato) with Papadam bread (V) 
- French and Italian cheese, jams of the house and chutney 
- Fresh bread of the house and olive oil with sea salt 

Salad bar

- Vegetables: celery, bell pepper, cucumber, white radish, carrot 
- Steamed vegetables: cauliflower and broccoli 
- Dips: mint-yoghurt cheese cream, apple and sage dip 
- Grilled-marinated vegetables with kalamata olives 
- Fresh mixed salad with a dressing of your choice (honey-mustard, olive-cucumber, balsamic-raspberry) (V) 

Soups reinvented as finger food








(One sip of gourmet soup served in shot glasses, from trays, no spoons required)

- Thai vegetable brunoise with coconut milk 
- Red lentil cream soup with spinach, kale cabbage and roasted bell pepper 
- Parsnip velouté with sausage crisps 
- Pear soup with anise and blue cheese (swerved cold in summer) 








CATERING OFFER

Hot dishes as finger food

(Served in small china or in buffet)

- Pike perch „Kárpáti” style (lactose free) 
- Savoy cabbage curry with bacon and steak potatoes 
- Foie gras with fresh Hungarian Lecsó (ratatouille) and new potatoes 
- Mini Wagyu burger with BBQ sauce and potatoes with rosemary 
- Tabbouleh with duck roast tajin 
- Tender beef jaw Burgundy style with potato dumplings 
- Zucchini cake filled with ewe cheese 

Desserts

- Ginger-mango mousse with spicy chocolate crumbs 
- Rákóczi cheese cake (sweet curd, apricot and meringue) 
- Coconut cream with pineapple salsa 
- Lime-scented white chocolate tarte 
- Mediterranean lemon cake with mélange 
- Carrot cake with apricot jam 
- Fresh fruit 



Premium menu II.

Cold dishes and finger food

- Smoked trout with fennel cream 🐟🥛
- Deer ham with tangerine and blueberry
- Foie gras cream with truffle and grape jam 🍷
- Duck breast marinated in orange oil served with kohlrabi salad with rosemary
- Gazpacho with celery and grissini 🌿🍷🌾🌿
- Mangalitza ham with wild garlic curd cheese mousse 🍷
- Duck liver confit with Porto wine -scented plum pie 🌾🥚🍷🍷🍷
- Artisan cream cheese from Bükk farm with aubergine chips 🍷
- Arancini (risotto with crispy parmesan and lemon) with tomato jam 🌿🍷
🌾🥚🍷🍷

Tapas Bar

(Mediterranean hams, parmesan and bites)

- Parma ham, Prosciutto cotto, Porchetta, South-Tyrolean ham
- Ayvar of the house and pickled vegetables(V) 🍷
- Indian Daal (Indian lentil cream with tomato) with Papadam bread (V) 🌿
🌾🥚🍷
- French and Italian cheese, jams of the house and chutney 🍷🍷🍷
- Fresh bread of the house and olive oil with sea salt 🌿🌾🍷🍷🍷

Salad bar

- Vegetables: celery, bell pepper, cucumber, white radish, carrot 🌿🌿
- Steamed vegetables: cauliflower and broccoli 🌿
- Dips: mint-yoghurt cheese cream, apple and sage dip 🌿🍷🍷
- Grilled-marinated vegetables with kalamata olives 🌿🌿
- Fresh mixed salad with a dressing of your choice (honey-mustard, olive-cucumber, balsamic-raspberry) (V) 🌿🍷🍷🍷



CATERING OFFER

Soups reinvented as finger food

(One sip of gourmet soup served in shot glasses, from trays, no spoons required)

- Parsnip cream soup with chervil 🌱🥣
- Red lentil cream soup with spinach, kale and pepper 🌱🥣
- Potato velouté with sausage crisps 🥣
- White bean soup with pesto and parmesan 🌱🥣🍄🧀

Hot dishes as finger food

(Served in small china or in a buffet)

- Garlic shrimp, mixed salad and Caesar sauce 🥣🍷🍷🐟🐟
- Mini Burger with cheese, onion cream and steak potato 🥣🍷🍷
- Kale curry with bacon and steak potatoes 🍷🥣

Desserts

- Ginger-mango mousse with spicy chocolate crumbs 🌱🥣🍌
- Chocolate cake with orange 🌱🥣🍌🍌🍌
- Mojito panna cotta with toasted marshmallow 🌱🥣
- Cheesecake with walnuts and quince jam 🌱🥣🍌🍌🍌
- Carrot cake with apricot jam 🌱🥣🍌🍌
- Fresh fruit 🌱🌱



Exclusive menu

Cold bites, starters and salad (may be served in all three versions)

- Artisan cheese from Bükk farm marinated in red wine and fig jam with ginger 🌱 🍷 🍷
- Marinated aubergine with ham and Sainte Maure cheese 🌱 🍷
- Fennel salad with blue cheese and walnuts 🌱 🍷 🍷
- Tuna slices on seed of bread with honey sesam seed 🐟 🍷 🍷 🍷 🍷
- Tabouleh style bulgur salad 🌱 🍷
- Indian chicken breast slices with grapefruit salad ✓

Soups

- Oriental vegetable soup with Chinese egg noodles 🌱 🍷 🍷 🌱
- Yellow lentil soup with coriander and chicken dumplings ✓

Hot finger food

- Pike perch filet with cumin-seasoned bell pepper cream 🐟
- Black tiger prawn with dried mango and roasted vegetables 🦞 🌱
- Mangalitza tenderloin marinated in white wine and sage and Bornean vanilla green pepper and rash el hanout-seasoned potatoes 🍷
- Udon curry noodles with duck breast and toasted peanuts 🍷 🍷 🍷 🍷
- Veal ragout with white wine and home-made spatzle 🍷 🍷 🍷 🍷
- Angus beef steak with Puy lentil ragout and crispy Indian lentil chips 🍷 🍷

Dessert

- Pistachio cake with raspberry (gluten free) 🌱 🍷 🍷 🍷 🍷
- Pear mousse with sage and quince gel 🌱 🍷 🍷
- Macha tea – ginger macaron 🌱 🍷 🍷 🍷 🍷
- White chocolate mousse with coconut and passion fruit coulis 🌱 🍷 🍷 🍷 🍷



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
- Légrli Géza Birtokvörös 2016– Légrli 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
- Légrli Géza Birtokvörös 2016– Légrli 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 – Légli 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

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.

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.