

# Budapest Marriott Hotel

More than a location -  
the place where you only need to care for each other -  
we take care of the rest

The Budapest Marriott Hotel is located in the heart of Budapest, overlooking the Danube, the Buda Hills, the Castle District and the Chain Bridge. The breathtaking, spectacular view, our elegant Ballroom and attentive staff will create the perfect atmosphere for the wedding day that you have always dreamt of.

Our mission is to take the pressure off your shoulders, and to ensure that you receive excellent service throughout the planning and the organisation of the most remarkable day of your life. We will do our utmost to make your wedding one that your guests will remember for years and your friends will look at as a model for planning their own. We believe that achieving this is the finest compliment we can receive.

We know that each wedding is a unique experience and there are many choices to be made. The right style is your style – assisted by our experience, enriched with your traditions and designed by your dreams.

Please do not hesitate to contact us at any time. We are pleased to answer your questions and provide additional information. For a personal consultation and site inspection, make an appointment with one of our wedding experts:

**+36 1 235 4847**

or

**wedding.budapest@marriott.com**



# Compliments of the Budapest Marriott Hotel

## Room Decor

Candles, seating cards, seating plan, menu cards, chair covers, ribbons and table runners.

## Deluxe sleeping room for your wedding night

Ice cold champagne awaits you in your room for your wedding night, breakfast the following morning, served by our Room Service.

(Our offer is not valid between 26 and 29 July, 20 August and 31 December 2012)

## Extra special touches

Flower decoration for the tables

(in case the number of attendees exceeds 150 persons)

Sparkling wine toast with the wedding cake

Discounted room rates

Free parking space for the wedding car

The Budapest Marriott Hotel's wedding package requires a minimum of 50 guests.

25% VAT and 6% service charge are included in the quoted prices.

**In case of weddings on Sunday we give you 10% discount from our food and beverage rates.**

# Wedding gift of the hotel

## Your trust is worth a lot to us

Simply book and receive double benefits. Whenever you book an event at a Marriott Hotel you can look forward not just to an outstanding event but also to attractive rewards.

How does it work? Become a member of Marriott Rewards for free and collect points every time you hold an event or book guest rooms. You can then redeem these in exchange for free holidays, golf, spa services and lots of other privileges, too...

**Get double Marriott Reward points for your wedding and book free nights for your honeymoon!**

# Welcome Reception

## Welcome Drink I.

Chardonnay Extra Dry Champagne  
Kir Royal Cocktail  
Orange Juice  
*1.800,- Ft / person*

## Welcome Drink II.

Chardonnay Extra Dry Champagne  
White and Red Wine  
Beer  
Unicum  
Selection of Fine Hungarian Palinkas  
Orange Juice  
*2.100,- Ft / person*

## Canapé package I.

Home smoked pepper salmon with aioli  
Roast beef with sauce tartar on focaccia toast  
Melon lolly pop with prusciotto  
Marinated mini paprika filled with cream cheese  
*2.500,- Ft / person*

## Canapé package II.

Cold canapés  
Smoked trout filet with apple and horseraddish  
Goat cheese with mustard fruits on rosemary flat  
bread  
Crostini with eggplant spread and olive  
Parmesan cheese crisps with rucola and Parma ham  
\*\*\*  
Warm hors d'oeuvre  
Tuna fish stuffed potato balls, tartar sauce  
Grilled veal paddies with olive relish  
Baked mozzarella pockets, tomato dip  
*3.600,- Ft / person*

Sweet and salty cookies for the welcome drinks  
*800,-Ft /person*

# Wedding Beverage Packages

Beverage packages are valid between 19:00-02:00.  
After 02:00 the continuation of the unlimited consumption of the chosen beverage package costs an additional **1.500,- Ft / person / hour**.

## Beverage Package I.

Nyakas Winery - Irsai Olivér (Buda)  
Dúzi Tamás – Rosé (Szekszárd)  
Takler Ferenc - Kékfrankos (Szekszárd)  
Dreher beer  
Soft drinks (Pepsi products) and juices  
Mineral Water  
Coffee, tea  
**7.950,- Ft / person**

## Beverage Package II.

Szeremley Huba – Szürkebarát (Badacsony)  
Dúzi Tamás – Rosé (Szekszárd)  
Takler Ferenc – Trió Cuvée (Szekszárd)  
Dreher beer  
Soft drinks (Pepsi products) and juices  
Mineral Water  
Coffee, tea  
**8.650,- Ft / person**

## Beverage Package III.

Légli Ottó - Chardonnay (Southern Balaton)  
Takler Ferenc – Rosé (Szekszárd)  
Mayer Márton - Remete Cuvée (Villány)  
Dreher  
Soft drinks (Pepsi products) and juices  
Mineral Water  
Coffee, tea  
**10.150,- Ft / person**

## Aperitif Bar

Selection of Fine Hungarian Palinkas, Absolut Vodka,  
Johnny Walker Red Label, Unicum, Bailey's Cream  
Liquor, Tequila, Bombay Sapphire Gin  
**2.550,- Ft / person / hour**

## Marriott Cocktail Bar

Mojito, Cosmopolitan, Tequila Sunrise, Cuba Libre, Blue  
Margarita, etc...  
Unlimited consumption of 5 alcoholic and  
3 non-alcoholic cocktails  
**for 500,- Ft in addition to our Aperitif Bar package price**

# Wedding Lunch or Dinner

## Menu 1.

Terrine of Roe Deer with Mustard Fruits and Port Wine  
Marinated Apricots

\*\*\*

Beef Consommé with Vegetables and Noodles

\*\*\*

Lemon herbed Chicken Breast with Tarragon Aioli and  
Vegetable Cous Cous

\*\*\*

Chestnut and chocolate tart with caramell

**9.150,- Ft/person**

## Menu 2.

Sesame and Pepper Crusted Tuna Loin on Avocado  
Carpaccio and Ginger-Soy Sauce Dressing

\*\*\*

Chicken Broth with Semonia Dumplings and Vegetable

\*\*\*

Bacon Wrapped Medallion of Pork Tenderloin Served with  
Potato Cake, Green Beans and Gorgonzola Cream  
Sauce

\*\*\*

Vanilla profiterol with chocolate sauce

**9.250,- Ft/person**

## Menu 3.

Hungarian Duck Breast with Fig Mustard, Beluga Lentils  
and Aged Balsamic Vinegar

\*\*\*

Cream of Celery with Apples

\*\*\*

Herb Crusted Medallion of Wild Salmon with Lemon Butter  
and Caramelized Cauliflower

\*\*\*

Stawberry mousse bomb with strawberry sauce and  
chocolate tulle

**9.250,- Ft/person**

## Menu 4.

Parfait of Duck Liver with Pumpkin-Apricot Chutney and  
Celery Salad

\*\*\*

Tarragon Spiced Turkey Soup

\*\*\*

Whole Roasted Loin of Veal on Port Wine Sauce with  
Potato-Goat Cheese Praliné and Honey Glazed Carrots

\*\*\*

Amaretto cream with Bisqotti Croquant

**9.950,- Ft/person**

# Wedding Gala Dinner

## Menus

### Gala Dinner Menu 1.

Terinette of Smoked Crayfish with Truffle Shavings

\*\*\*

Lemon Grass Spiced Cream Soup of Oranges  
and Ginger

\*\*\*

Green Apple Sorbet

\*\*\*

Pink Grilled Loin of Deer with Juniper Berry Sauce, Sweet  
Potatoes, Seasonal Mushrooms and Chestnut Blini

\*\*\*

„Monte Carlo“ - Hazelnut Ganache Cake  
with Orange Sauce

*12.150,-Ft / person*

### Gala Dinner Menu 2.

Trio of Foie Gras

Parfait with Dried Apricot, Pate with Sauternes and  
Goose Liver with Filled Profiterole

\*\*\*

Gratinated Scallop with Tarragon  
on Caramelized Fennel

\*\*\*

Sorbet of Nektarine

\*\*\*

Whole Roasted Loin of Veal on Creamed Morels,  
Pomes Dauphinoise, Filled Savoy Cabbage

\*\*\*

„Valrhona Cupola“ – Special Dessert filled with  
Chocolate and Floating Island Mousse, Strawberry  
Sauce and Caramel Crisp

*13.750,-Ft / person*

# Buffet suggestions

## Wedding Buffet 1.

### **From the Cold Buffet**

Honey Glazed Duck Breast with Pink Pepper Corn  
Herbed Veal Loin Filled with Ricotta and Olives  
Pate of Goose Liver with Pear Chutney  
Selection of Hungarian Salami and Smoked Ham  
Pepper Salmon with Herbed Crème Fraiche  
Smoked Trout Filets with Horseradish and Apples

### **Antipasti Selection**

Grilled Eggplant and Zucchini with Pine Nuts on Ruccola Greens  
Marinated Mushrooms with Balsamic Vinegar and Chives  
Mixed Seafood Cocktails with Olives and Caper Berries  
Sliced Pear with Celery and Blue Cheese Crumbs  
Grilled Green Asparagus with Mimosa Dressing  
Parmesan Crisps Filled with Ruccola Greens and Parma Ham

### **Salad Bar with Crisp Garden Greens**

French Dressing, Olive Oil and Balsamic Vinegar  
Condiments to Include:

Parmesan Cheese, Spring Onions, Green Olives, Croutons  
International and Domestic Cheese Specialities with Nuts and Grapes

### **Hot Dishes**

Potato Cream Soup with Bacon and Root Vegetables  
Loin of Mangalica Pork with Onion Sauce on Thyme  
Roasted Red Skin Potatoes  
Chicken Breast Filled with Goose Liver Puree Served with Paprika-Dill Sauce  
Grilled Filet of Pike Perch on Sautéed Spinach with Herb Sauce  
Gratin of Potatoes with Parmesan Cheese  
Fresh Seasonal Vegetables

### **From the Pasta Station – Prepared in front of the Guests**

Penne Pasta and Ravioli with Light Tomato-Basil Sauce,  
Gorgonzola Cheese Sauce and Mushroom Sauce

### **Dessert Corner**

Mousse au Chocolate in Chocolate Cups  
Philadelphia Cheese Cake  
Panna Cotta  
Strawberry-Cottage Cheese French Pastry  
Huszár Cake  
Sacher Cake

**9.950.- Ft / person**

## Wedding Buffet 2.

### **From the Cold Buffet**

Pepper Crusted Red Tuna Loin with Sweet Chili Sauce  
Smoked Salmon with Herb Crème Fraiche and Keta  
Caviar

Roast Beef with Sauce Tartare Sauce  
Medallions of Pork Tenderloin with Coriander Green  
Goose Liver Terrine with Tokaji Aspic and Brioche

### **Antipasti Selection**

Mozarella Marinated in Sour Cream with Lemon and  
Marjoram  
Marinated Sweet Peppers with Artichokes  
Shrimp Cocktail  
Grilled Eggplant and Zucchini with Pine Nuts on Ruccola  
Greens  
Parmesan Crisps and Parma Ham

### **Salad Bar with Crisp Garden Greens**

Pepper Cream Dressing, French Dressing, Olive Oil and  
Balsamic Vinegar  
Condiments to Include:  
Parmesan Cheese, Spring Onions, Green Olives and  
Croutons

### **Hot dishes**

Creamy Turkey Soup with Tarragon and Chives

Filet of Wild Salmon Filled with Feta Cheese and Tomato,  
Basil Sauce

Lemon Herbed Grilled Chicken Breast with Roasted  
Shallots

Showkitchen – Freshly made in front of the guests  
Grilled Loin of Veal or Lamb with Seasonal Mushroom  
Risotto  
Herb Mashed Potatoes  
Roasted Seasonal Vegetables

### **From the Carving Station –**

#### **Please Choose One of the Following**

Roasted Leg of Lamb with Rosemary Jus  
Pepper Rubbed Beef or Veal Entrecote with Glazed  
Shallots  
Crispy Roasted Suckling Pig with Thyme Sauce

### **Dessert Corner**

Catalan Cream  
Chocolate Profiterole  
Strawberry Charlotte  
Tiramisu  
Milles Feuilles  
Bailey's Tunnel

**10.550,- Ft / person**

## Wedding Grill Buffet

### **Bruschetta parade**

Bruschetta with Eggplant and Mint, Tomato and Basil,  
Roasted Mixed Vegetables

### **From the Cold Buffet**

Mozzarella with Fig, Ham and Fresh Basil Leaves on Honey-  
Lemon Sauce  
Smoked Swordfish and Salmon with Caper  
Roasted Veal with Dijon Mustard

### **Salad Bar with Crisp Garden Greens**

French Dressing, Special Oils and Vinaigrettes  
„Panzamella“ – Toscan Bread Salad with Tomato and  
Paprika  
Fennel Salad with Radish and Orange  
Rome Salad with Blue Cheese, Cucumber and Bacon  
Ruccola Salad with Apple, Sugar Nuts and Balsamic  
Dressing  
Eggsalad with Mushroom

International and Domestic Cheese Specialities with  
Nuts and Grapes

### **Hot dishes from the grill**

„Catch the Groom“ Soup with Vegetables and Pasta

Grilled Swordfish with Garlic and Oregano  
Sirloin Skewer with Fresh Leccsò  
Lamb Ribs with Rosemary  
Crispy Pork Chop with Sage  
Chicken Breast with Lemon and Basil  
Roasted Potato  
Grilled Seasonal Vegetables

### **Dessert Corner**

Crème Brulée  
Chestnut Buche  
Opera  
Diplomat Pudding  
French Pastry  
Rote Grütze Cake  
Dobos Roulade

**10.950,- Ft / person**

Ideal for a wedding in our Budapest Ballroom (requires  
min. 150 guests) with private terrace overlooking the chain  
bridge and Buda Castle  
Enjoy freshly prepared food items expertly prepared by  
our culinary team

## Hungarian Wedding Buffet

### **From the Cold Buffet**

Goose Liver with Purple Onion  
Casino Egg and Ham Roll on French Salad  
Smoked Trout from Szilvásvárad with Horseradish  
Cream  
Pike Perch Cocktail from Tihany  
Tatar Beefsteak on Crispy Toast  
Mangalica Ham with Paprika Relish

### **Salad Bar**

Tomato Salad with Onion  
Home Made Potato Salad with Mayonnaise  
Shrimp Cocktail from Zala  
Fresh Garden Greens  
Cucumber Salad with Dill  
Pullet Salad with Asparagus  
Domestic Cheese Specialities with Nuts and Grapes

### **From the Hot Buffet**

Cauliflower Soup with Chicken Dumplings  
Veal Stew with Dill-Cottage Cheese Gnocchi

Catfish Stew

Crispy Roasted Duck with Steamed Cabbage  
Roasted Seasonal Vegetables  
Oven Baked Potato

### **Showkitchen :**

Freshly made in front of the guests  
Gipsy Steak with Garlic and Roasted Onion

### **Desserts**

Somló Sponge Cake  
Home Made Strudels  
Rákóczi Cottage Cheese Cake  
Gundel Pancake  
Dobos Cake  
Fresh Seasonal Fruits

*9.550,- Ft / person*

## *Additional stations for buffets and receptions*

### **Pasta Italian**

Rigatoni or spaghetti pasta tossed with tomatoes, shrimp, olives and basil, or with Gorgonzola cheese sauce and mushrooms

### **Asian pasta out of the Wok**

Egg noodles with marinated chicken filets and crisp vegetables stir fried with ginger and Asian spices

### **Risotto station**

Risotto with pumpkin mushrooms and twist of lemon zest or Black tiger shrimp risotto with thyme and Riesling

### **Sushi station, rolled up in front of the guests**

Make sushi and California rolls with tuna fish, salmon, vegetables and surimi

**1.900,- Ft / person / station**

### **Foie gras station-fresh from the grill**

Goose liver seared in front of the guest and served with Tokai poached apples or

Duck liver served with balsamic flavoured sour cherries

**2.500,- Ft / person / station**

## *Additional station for the "sweet tooth"*

### **Chocolate fountain**

White or dark Belgian chocolate served with an assortment of fruits, biscuits and brownies to dip in

### **Ice cream buffet**

Selection of ice cream, sorbet and ice cream dessert arranged with exotic fruits, chocolate and fruit sauces

### **Crème brulée station**

Classic and crème brulée of the day caramelized in front of the guests

**1.500,- Ft / person / station**

Please note that the above stations are additions to the buffet/menu and have a time limit of 1 hour.

# Midnight Snacks

## Midnight Snack I.

Transylvanian Cabbage Spiced with Dill  
or  
Stuffed Cabbage  
\*\*\*

Home made Sour Cherry, Cottage Cheese  
Apple and Poppy Seed Strudel with Vanilla sauce  
\*\*\*

Assorted Breads and Rolls  
**2.200,- Ft / person**

## Midnight Snack II.

"The Chef's Favourite" Cold platter:  
Roast Beef, Smoked Duck Breast, Salami, Ham Roulade  
filled with Horseradish, Goose Liver Pate,  
Cucumber, Tomato, Pepper and Onion  
\*\*\*

Assorted Breads and Rolls  
**2.400,- Ft / person**

# Outside catering

We can cater for you in our well-known Marriott  
quality at any location in Budapest.  
Choose your preferred venue, and we will be happy  
to be there for you on your special day.

Several locations we recommend are for example:

Festetics Palace  
Museum of Fine Arts  
Museum of Kiscell  
Museum of Applied Arts  
Boats in different sizes

just to name a few

# Contract terms and conditions:

You are kindly asked to let us know the final (guarantee) number of guests attending 3 working days before the event. If more than 20% difference is expected between the originally planned and the final (guarantee) number, the Hotel has to be notified no later than 10 working days prior to the event. If the Organizer fails to notify the Hotel by this time the modification cannot be accepted.

**After 02:00 our hotel charges 200.000.- Ft room rental fee for the Budapest and Ersebet ballroom and 150.000,- Ft for the Corso room.**

The booking is confirmed only if a contract is signed and deposit has arrived. General payment terms: 200.000 Ft when signing the contract, sixty percent (60%) of the expected charges is required 4 weeks before the date of the event. The remaining balance has to be paid 3 days prior to the event through bank transfer or cash at the Hotel's front desk.

No deposit is refundable if the function is cancelled within 10 days of the date of the event. In this case the cancellation fee equals all charges of the planned event calculated with the forecasted number of guests.

Please note that the banquet room(s) are available for set up and decoration three hours prior the start of the event. This

interval is automatically guaranteed by the Hotel. If the banquet room(s) become(s) available earlier, the Organizer will be notified.

If the organiser wants to have a guaranteed reservation of the banquet room(s) for the whole day or the day prior the event for set up and decoration, a room rental fee is charged. The amount of the rental fee will be included in the contract.

The Hotel shall not be liable for any damages to the Organizer or the guests in the event such damages are inflicted by causes beyond the Hotel's performance including, but not limited to, labour disputes or strikes, government regulations, power-supply failure or restrictions put upon food, beverages, other supplies, travel or transportation.

The Organizer assumes full responsibility for all persons in attendance or contracted to service the event and for any damage done to the Hotel or any persons as a result of the event.

The Hotel will not assume any responsibility for damages or loss of any merchandise or articles left in the hotel prior to, during or following the organiser's function.

The law III. issued in 1969 and regulation 9/1969 MM related to legal protection of copyright states that programmes including pieces of music or literature are subject to royalty. It is the Organizer's sole responsibility to inform the Royalty Bureau and pay the royalty fee. The phone number of the Royalty Bureau is 488 2600, the fax number is 212-1546.