



BAGOLYVÁR

STYLISH WEDDING
IN NO TIME





BUFFET DINNER PACKAGES

Buffet packages are available for groups of 30 or more

PREMIUM

WELCOME DRINK

WELCOME SNACKS

- CANAPÉ AND SCONES SELECTION

5 COURSE COMBINED BUFFET DINNER

8 HOURS UNLIMITED PREMIUM ALCOHOLIC
DRINKS PACKAGE

SPIRIT PACKAGE

MIDNIGHT BUFFET

NET 53 000 Ft / PERSON

PLUS

WELCOME DRINK

WELCOME SNACKS

- SCONE SELECTION

4-COURSE COMBINED BUFFET DINNER

8 HOURS UNLIMITED PREMIUM ALCOHOLIC
DRINKS PACKAGE

MIDNIGHT BUFFET

NET 42 500 Ft / PERSON

STANDARD

WELCOME DRINK

WELCOME SNACKS

- SCONE SELECTION

3-COURSE COMBINED BUFFET DINNER

8 HOURS UNLIMITED ALCOHOLIC DRINKS
PACKAGE

MIDNIGHT BUFFET

NET 36 500 Ft / PERSON

CONTENT OF OUR PACKAGES

WELCOME DRINK

1 glass of Sauska Brut champagne and 1 glass of orange juice or 1 glass of mineral water

WELCOME SNACKS

Choice of canapés - homemade eggplant cream in a crispy salad bowl, mini rounded basket with salami, canapé with egg cream, mini cheese skewer with apple compote

Scone selection - cheese, potato, duck crackling

COMBINED BUFFET DINNER - NEXT PAGE

8 HOURS UNLIMITED ALCOHOLIC DRINK PACKAGE

White wine, rosé wine, red wine, and beer

Fizzy and carbonated soft drinks, carbonated and non-carbonated mineral water

Freshly brewed quality tea and coffee

SPIRIT PACKAGE

Gordon's gin, Jim Beam whiskey, Absolut vodka, Bacardi rum

MIDNIGHT BUFFET

Choices: Stuffed savoy cabbage/Sweet strudel selection



CONTENT OF THE COMBINED BUFFET DINNER

PREMIUM

5-COURSE COMBINED DINNER MENU

COLD STARTER - SERVED

Homemade smoked trout with horseradish, apple and cucumber salad

SOUP - SERVED

One cup of chicken soup with home made noodles

HOT STARTER - SERVED

Cheese strudel with rosemary honey

MAIN COURSE - BUFFET

Grilled spicy catfish medallions on sour cream with mashed potatoes with spinach

Classic paprika chicken with homemade dumplings

Red wine deer stew with fried sauerkraut and „dödölle“

Pork tenderloin with sautéed wild mushrooms, garlic and parsley mashed potatoes

Sirloin steak butcher's style with napkin dumplings

Cabbage pancakes stuffed with crispy vegetables and fried paprika sauce

DESSERT - BUFFET

Mixed strudel selection

"Somlói" sponge cake

Cake with apples and pears

Chocolate mousse with fruits

Selection of fresh fruits

PLUS

4-COURSE COMBINED DINNER MENU

COLD STARTER - SERVED

Homemade smoked trout with horseradish, apple and cucumber salad

SOUP - SERVED

One cup of chicken soup with home made noodles

HOT STARTER - SERVED

Cheese strudel with rosemary honey

MAIN COURSE - BUFFET

Grilled spicy catfish medallions on sour cream with mashed potatoes with spinach

Classic paprika chicken with homemade dumplings

Red wine deer stew with fried sauerkraut and „dödölle“

Pork tenderloin with sautéed wild mushrooms, garlic and parsley mashed potatoes

DESSERT - BUFFET

Mixed strudel selection

"Somlói" sponge cake

Cake with apples and pears

Chocolate mousse with fruits

Selection of fresh fruits

STANDARD

4-COURSE COMBINED DINNER MENU

SOUP - SERVED

One cup of chicken soup with snail noodles

MAIN COURSE - BUFFET

White bread crumbs fried in white bread crumbs with parsley potatoes and celery remoulade sauce

Omelet of veal with napkin dumplings and vegetable cream sauce

Whole roasted turkey breast with creamy mushroom sauce and thyme rice pudding

Honey mustard pork loin with spicy potatoes

Cabbage pancakes stuffed with crispy vegetables and fried paprika sauce

DESSERT - BUFFET

Mixed strudel selection

"Somlói" sponge cake

Cake with apples and pears

Chocolate mousse with fruits

Selection of fresh fruits





SERVED DINNER MENU VARIATIONS

PREMIUM

WELCOME DRINK

WELCOME SNACKS
- CANAPÉ SELECTION AND SCONES

4 COURSE DINNER MENU

8 HOURS UNLIMITED PREMIUM ALCOHOLIC
DRINKS PACKAGE

SPIRIT PACKAGE

MIDNIGHT BUFFET

NET 56 000 Ft / PERSON

PLUS

WELCOME DRINK

WELCOME SNACKS
- SCONES

4 COURSE DINNER MENU

8 HOURS UNLIMITED PREMIUM ALCOHOLIC
DRINKS PACKAGE

MIDNIGHT BUFFET

NET 42 500 Ft / PERSON

STANDARD

WELCOME DRINK

WELCOME SNACKS
- SCONES

4 COURSE DINNER MENU

8 HOURS UNLIMITED ALCOHOLIC DRINKS
PACKAGE

MIDNIGHT BUFFET

NET 36 500 Ft / PERSON

CONTENT OF OUR PACKAGES

WELCOME DRINK

1 glass of Sauska Brut champagne and 1 glass of orange juice or 1 glass of mineral water

WELCOME SNACKS

Choice of canapés - homemade eggplant cream in a crispy salad bowl, mini rounded basket with salami, canapé with egg cream, mini cheese skewer with apple compote

Scone selection - cheese, potato, duck crackling

4 COURSE DINNER MENU – NEXT PAGE

8 HOURS UNLIMITED ALCOHOLIC DRINK PACKAGE

White wine, rosé wine, red wine, and beer

Fizzy and carbonated soft drinks, carbonated and non-carbonated mineral water

Freshly brewed quality tea and coffee

SPIRIT PACKAGE

Gordon's gin, Jim Beam whiskey, Absolut vodka, Bacardi rum

MIDNIGHT BUFFET

Choices: Stuffed savoy cabbage/Sweet strudel selection



THE CONTENT OF THE 4 COURSE DINNER MENUS

PREMIUM

4 COURSE DINNER MENU

STARTER

Cottage cheese strudel with rosemary honey

SOUP - SERVED

One cup of chicken soup with noodles

MAIN COURSE - BUFFET

Beef steak Stroganoff with garlic casserole, green apple salad

DESSERT - BUFFET

Original Gundel Pancakes

PLUS

4 COURSE DINNER MENU

STARTER

Cottage cheese strudel with rosemary honey

SOUP - SERVED

One cup of chicken soup with noodles

MAIN COURSE - BUFFET

Whole roasted pork loin , with fresh „lecsó” and crispy thyme potatoes

DESSERT - BUFFET

„Rigó Jancsi” with fresh fruit

STANDARD

4 COURSE DINNER MENU

STARTER

Cottage cheese strudel with rosemary honey

SOUP - SERVED

One cup of chicken soup with noodles

MAIN COURSE - BUFFET

Classic Chicken Paprikash with home made „csipetke”

DESSERT - BUFFET

Mixed strudel selection with vanilla sauce



WHAT DOES BAGOLYVÁR PROVIDE?

- LOCATION
- FURNITURE - chairs, round tables, tables, high table
- TEXTILES (tablecloth, textile napkins)
- FITTINGS (white Bauscher cutlery, stainless steel cutlery)

(All this is included in the venue rental fee, which is fully consumable: 1 400 000 HUF)



WHAT ELSE WE CAN HELP YOU WITH?

- - MENU CARDS
- - SEATING CARDS
- - FLOWERS
- - DECORATION
- - SOUND & LIGHT TECHNOLOGY
- - DJ
- - BAND



ADDITIONAL INFORMATION

Our prices are gross prices.

VAT is 5% on food and 27% on drinks.

Service charge is included.

The offer is valid for 30 days after its issued.

There is no rental fee for the venue, only a minimum consumption of 1 100 000 HUF net. If the net amount of the catering is less than the minimum consumption, the difference will be charged as a site use fee.

Our guaranteed menus can be provided at the prices and contents indicated if ordered in advance (at least 14 days before the event).

After midnight extension of the closing time is charged at a net rate of 60 000 HUF / hour. Extension is possible until 3 am.

Cancellation conditions

Prior to the event,

Cancellation within 45-30 days prior to the event: 50% of the price of the ordered service excluding drinks,

Cancellation within 29-10 days of the event: 75% of the price of the service ordered, excluding drinks,

cancellation within 9-6 days of the event: 90% of the non-beverage price of the service ordered,

for cancellations within 5 days (5-0 days), the Customer shall pay the Contractor 100% of the non-beverage price of the ordered service, as a penalty for non-payment.





CONTACT INFORMATION

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BAGOLYVÁR