



BAGOLYVÁR

STYLISH WEDDING
IN NO TIME





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, pistachio curry, mixed nuts

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 (ONLY IN CASE OF PREMIUM PACKAGE)

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

MIDNIGHT BUFFET

Choices: Stuffed savoy cabbage/Sweet strudel selection



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

53 000 Ft / PERSON

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

BUFFET DINNER PACKAGES

Buffet packages are available for groups of 30 or more

PLUS

WELCOME DRINK

WELCOME SNACKS
- SCONE SELECTION

4-COURSE COMBINED BUFFET
DINNER

8 HOURS UNLIMITED PREMIUM
ALCOHOLIC DRINKS PACKAGE

MIDNIGHT BUFFET

42 500 Ft / PERSON

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

BUFFET DINNER PACKAGES

Buffet packages are available for groups of 30 or more

STANDARD

WELCOME DRINK

WELCOME SNACKS
- SCONE SELECTION

3-COURSE COMBINED BUFFET
DINNER

8 HOURS UNLIMITED ALCOHOLIC
DRINKS PACKAGE

MIDNIGHT BUFFET

36 500 Ft / PERSON

STANDARD

3-COURSE COMBINED DINNER MENU

SOUP - SERVED

One cup of chicken soup with snail noodles

MAIN COURSE - BUFFET

White bread crumbs fried in white breadcrumbs 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



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, pistachio curry, mixed nuts

TRADITIONAL 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 (ONLY IN CASE OF PREMIUM PACKAGE)

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

MIDNIGHT BUFFET

Choices: Stuffed savoy cabbage/Sweet strudel selection



TRADITIONAL DINNER PACKAGES

Packages are available for groups of 30 or more

COMFORT

WELCOME DRINK

WELCOME SNACKS
- SCONE SELECTION

TRADITIONAL TABLE SERVICE DINNER

8 HOURS UNLIMITED ALCOHOLIC DRINKS
PACKAGE

MIDNIGHT BUFFET

32 900 Ft / PERSON

COMFORT

TRADITIONAL TABLE SERVICE DINNER MENU

COLD APPETIZER – SERVED

Hungarian sausage and salami taster, with homemade pâté.
Mayonnaise potatoes and corn salad with pickled cucumber
and pickled cauliflower

SOUP – TABLE SERVICE

Chicken broth served in a pot
Noodles with boiled vegetables, boiled chicken legs, apple
horseradish

MAIN COURSE - TABLE SERVICE

Whole baked mangalica loin, roasted pork ribs, breaded
chicken breast stuffed with almond cheese and ham, fried
mushrooms, roasted pork chops, Mangalica with cock's comb,
homemade sausage

SIDE DISHES - TABLE SERVICE

Parsley potatoes, vegetables roasted in the oven, mashed
potatoes, herb parsley rice, fresh lettuce, fruit compote,
homemade mixed pickles

DESSERT - TABLE SERVICE

Coconut cubes, walnut gerbeaud, „Lajcsi” slice, honey
gerbeaud, walnut cupcakes

TRADITIONAL DINNER PACKAGES

Packages are available for groups of 30 or more

ECO

WELCOME DRINK

WELCOME SNACKS
- SCONE SELECTION

TRADITIONAL TABLE SERVICE DINNER

8 HOURS UNLIMITED ALCOHOLIC DRINKS
PACKAGE

MIDNIGHT BUFFET

28 900 Ft / PERSON

ECO

TRADITIONAL TABLE SERVICE DINNER MENU

SOUP – TABLE SERVICE

Chicken broth served in a pot
Noodles with boiled vegetables, boiled chicken legs, apple
horseradish

MAIN COURSE - TABLE SERVICE

Whole baked mangalica loin, roasted pork ribs, breaded chicken
breast stuffed with almond cheese and ham, fried mushrooms,
roasted pork chops, Mangalica with cock's comb, homemade
sausage

SIDE DISHES - TABLE SERVICE

Parsley potatoes, vegetables roasted in the oven, mashed
potatoes, herb parsley rice, fresh lettuce, fruit compote,
homemade mixed pickles

DESSERT - TABLE SERVICE

Coconut cubes, walnut gerbeaud, „Lajcsi“ slice, honey gerbeaud
, walnut cupcakes



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 (ONLY IN CASE OF PREMIUM PACKAGE)

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

MIDNIGHT BUFFET

Choices: Stuffed savoy cabbage/Sweet strudel selection



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

56 000 FT / PERSON

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

SERVED DINNER MENU VARIATIONS

PLUS

WELCOME DRINK

WELCOME SNACKS
- SCONES

4 COURSE DINNER MENU

8 HOURS UNLIMITED PREMIUM ALCOHOLIC
DRINKS PACKAGE

MIDNIGHT BUFFET

42 500 Ft / PERSON

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

SERVED DINNER MENU VARIATIONS

STANDARD

WELCOME DRINK

WELCOME SNACKS
- SCONES

4 COURSE DINNER MENU

8 HOURS UNLIMITED ALCOHOLIC DRINKS
PACKAGE

MIDNIGHT BUFFET

36 500 Ft / PERSON

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



WHAT ELSE WE CAN HELP YOU WITH?

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



ADDITIONAL INFORMATION

Our prices are **gross** prices.

VAT is **5% on food** and **27% on beverages**.

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 **1 500 000 HUF gross**. If the gross amount of the catering is less than the minimum consumption, the difference will be charged as a site rental 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 gross rate of **76 000 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

+36 30 998 5709

info@bagolyvar.com

1146 Budapest, Gundel Károly street 4.



BAGOLYVÁR