EUROPA ship

WEDDING OFFER 2023

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WEDDING OFFER

Congratulations!

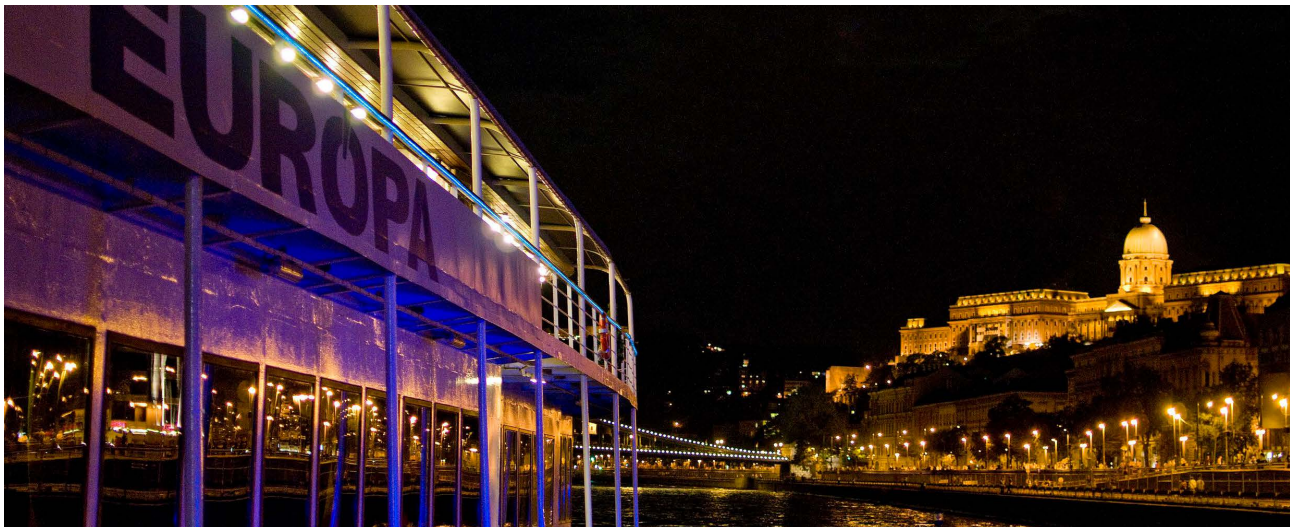
Not only because your big day has arrived, but because you have managed to find one of the most special wedding venues in the country. Why? Our booklet will tell you in detail.

WHY ARE WE SPECIAL?

- The Európa Boat is the biggest event-ship on the river Danube.
- Due to its enormous size, our ship can be the perfect place for a huge wedding.
- Guest reception and ceremony on our panoramic terrace is a wonderful experience in itself for you and for your guests as well.
- We have no bland flavors on the ship. Our dishes are prepared by our MasterChef, and it is guaranteed to be praised by all.
- Not many people can tell that their first dance was on the river Danube, and their ceremony was held in the light of the Parliament and Chain Bridge.
- Our team has several decades of experience and we will all put this to good use on your big day so that nothing goes wrong.

ABOUT THE WEDDING VENUE

The ship is recommended from 100 guests, depending on the type of catering you choose, up to 350 guests can be seated into one room.
The two smaller rooms upstairs can be suitable for a cloakroom, or the ceremony can be held there in case of a bad weather.
The ceremony can be performed on board by the registrar, or the captain can do that as well upon request.
Standard mooring of the ship will be changed during summer time. We can provide you with more information on that in person.



CATERING

Our buffet dishes, roast platters and menus with table service are made by our creative chef, but of course we can prepare the menu of your choice. We are happy to put together welcoming bites. You can bring in your cakes and other cookies without additional charges, in this case, you will need to provide the receipt for them.

SERVICES

WEDDING PACKAGE

For weekend bookings (Saturday – Sunday) the following rates apply:
Wedding package for minimum 100 persons: **39 600 HUF + VAT / per person**
For every additional person: **22 000 HUF + VAT / per person**

For weekday bookings (Monday – Friday) the following rates apply:
Wedding package for minimum 100 persons: **32 000 HUF + VAT / per person**
For every additional person: **17 000 HUF + VAT / per person**

THE PACKAGE INCLUDES:

- Boat rental fee for 8 hours, out of which 6 hours mooring and 2 hours sailing
- Any variations of Menu 1 plus the midnight menu
- Beverage package for 8 hours (without spirits)
- Sound system and lighting – Room Europe – band with maximum 7 members or maximum 1 DJ (without band and DJ)
- Decoration as below:
  / White chair silk, ribbon and table runner available in different colors
  / Silk and light decoration on the gala table
  / Pillar decoration
  (white textile on the pillar, fairy lights with ribbon (available in different colors)

WELCOME RECEPTION

- Mix of sweet and savory pastries (10-10 dkg/per person) – **980 HUF + VAT / per person**
- Finger food variations – **1 980 HUF + VAT / per person / 3 pieces**

| Pancakes stuffed with salmon | Eggplant tartare with sheep milk cheese | Chicken breast fried in mayonnaise with pickled peppers

- Welcoming bites – **3 700 HUF + VAT / per person / 5 pieces**

| Puff pastry lasagna with goose liver cream | Royal goose liver with elderflower and red onion salad | Cold duck liver with black cherry jam | Cold duck breast with apple sauce | Mini 'Körözött' Hungarian cheese spread cone

A glass of champagne, spirit 'Dunai hajós pálinka' or orange juice is also included in the above packages.

You can choose any of the following menus. My colleagues will be happy to assist you if you have an additional request.

BUFFET MENU 1.

Soup

Chicken soup with vegetables

Starters

Transylvanian Eggplant Spread

with Sheep milk cheese

Cottage cheese with cumin and with sausage crumbs

Royal goose liver with blackberry jam

Smoked ham with horseradish and celery cream

Main Courses

Thyme Chicken Thigh with white wine onion

Slow-cooked pork collar with fried bacon

Beef stew in red wine

Saffron tilapia fillet

Fried cauliflower

Side dishes

Potatoes with rosemary

Potatoes gnocchi with eve cheese

Rice with mushrooms

Buttered carrot

Desserts

Somlói Galuska Hungarian Trifle

Creamy pastry

Mini Hungarian Gerbeaud cake

Whichever you choose from the following menus, it is already included in the basic wedding package price.

ROAST PLATTER MENU 1.

Soup

Újházi Chicken Soup

Roast Platter

Whole roast pork collar with garlic sauce

Chicken breast schnitzel - French style

Slow-cooked duck leg

Grilled sheep milk cheese

Roast potatoes

Steamed broccoli

arsley rice

Dessert

Somlói Galuska Hungarian Trifle

FOUR-COURSE MENU WITH TABLE SERVICE 1.

Starter

Sage cheese pate with smoked ham and

with coriander and celery cream

Soup

Clear goulash soup

Main Course

Slow roast duck leg with rosemary roast potatoes,

with baked apple, and with red wine cabbage

Dessert

Chocolate variations with fruit

You can choose any of the following menus. My colleagues will be happy to assist you if you have an additional request.

BUFFET MENU 2.

Soup

Beef soup

Seasonal vegetable cream soup

/ cold fruit soup in summer

Starters

Cold breast of spring chicken,

sage with pickled corn cream

Dry-cured ham with roasted peppers

Salmon tartare with cucumber

Marinated sheep milk cheese with peach chutney

Main Courses

Duck legs with bacon and apples

Thyme pork chop with Bavarian cabbage

Braised beef shank with dijon mustard and cream sauce

Tempura fish fillet

Vegetable lasagna

Side dishes

Buttered mashed potatoes

Parsley rice

Rosemary penne pasta

Roasted broccoli with tomatoes

Dessert

Variations of mini cakes

Any of the below packages will increase the basic package price by **+ 2 850 HUF + VAT / per person.**

ROAST PLATTER MENU 2.

Soup

Palóc Style Soup with leg of pork and sour cream

Roast Plater

Chicken breast filled with sage

Breaded pork tenderloin

Sheep's curd stuffed mushroom

Spit-roasted pork cutlets

Pan fried potatoes

Steamed vegetables

Dessert

Chocolate with cherry, cream, and marzipan

FOUR-COURSE MENU WITH TABLE SERVICE 2.

Starter

Roast duck liver with royal duck breast,

elderflower and red onion salad with brioche natte

Soup

Veal stew soup with fairy ring mushroom

Main Course

Rosamary pork tenderloin with buttered

mashed potatoes and white wine carotta

Dessert

Chocolate cake with strawberry mousse

You can choose any of the following menus. My colleagues will be happy to assist you if you have an additional request.

BUFFET MENU 3.

Soups

Újházi Chicken Soup

Seasonal vegetable cream soup

/ cold fruit soup in summer

Starters

Mini mozzarella with ginger Carotta cream

Tartar ball with coriander

Mangalica ham with Sichuan pepper apple salad

Goose cracklings cream with sage and

with crumbs of potato flakes

Main Courses

Steamed beef cheeks Burgundy style

Mangalica pork chop with skin, with Bavarian cabbage

Salmon fillet white wine lemon grass sauce

Chicken breast fried in truffle oil

with Hollandaise sauce

Sheep's curd stuffed mushroom

Side dishes

Potatoes baked in cream

Boletus Mushrooms with Rice

Vegetable tian (casserole:

courgettes, tomatoes, onions, aubergines)

Farfalle Pasta with Basil

Dessert

European dessert variation and fruit bowl

Any of the below packages will increase the basic package price by **+ 3 200 HUF + VAT / per person.**

ROAST PLATTER MENU 3.

Soup

Chicken broth with two types of meat, noodles and vegetables

Roast Plater

Slow roasted duck leg

Pork tenderloin roasted in beer batter

Steamed beef joint

Grilled sheep milk cheese

Baked parmesan tomatoes

Buttered mashed potatoes

Grilled vegetables

Green peas and rice with parsley

Dessert

Orange cheesecake with fruits

FOUR-COURSE MENU WITH TABLE SERVICE 3.

Starter

Cold duck liver with applesauce,

with butter- toasted fruit bread and

truffled duck liver mousse

Soup

Guinea fowl soup with vegetables

Main Course

Whole roast tenderloin, mashed potatoes

with boletus and courgette salad with goat's cheese

Dessert

Somlói Galuska (Hungarian Trifle) mini cake

You can choose any of the following menus. My colleagues will be happy to assist you if you have an additional request.

MIDNIGHT MENU

Pork and sauerkraut stew or
Mini stuffed cabbage with sour cream or
Pork tenderloin medallion Bakony style
with dumplings

Calculated at 70% of the total number of the guest.

DRINK PACKAGE

Szentkirályi mineral water
Cappy Fruit juices
Coca-Cola
Dreher Beers
Quality white and red wines
Champagne
Segafredo Coffee
Dilmah tea

If you order the above drink package, tax-stamped spirits can be brought in without additional charges. Only unopened, tax-stamped beverages may be brought in where a valid receipt of purchase is available for the product.

CAPTAIN'S CEREMONY

CONTENT OF THE PACKAGE:

Skipper
White chair silk
Champagne toast to congratulate
Sand ceremony
Background technology for ceremony

Price: **152 000 HUF + VAT/ occasion**

DECORATION

The ship has its own designer team with several decades of experience at your service. They make sure that on the big day everything looks just the way you imagined it.

A unique decoration proposal will be prepared according to your decorating ideas, which will be preceded by a personal consultation.
In case you would like to bring your own decorator, please get in touch with the person in charge of your wedding.

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IMPORTANT INFORMATION

- Only one event can be held on the ship at a time, therefore all rooms are exclusively yours on that day.
- The package price is not negotiable due to discounts. If you wish to modify something, an individual consultation is necessary.
- Two lockable changing rooms will be provided for you for the preparation and for changing.
- An event organizer will assist you with on-site organization.
- Formal ceremonies can only be held while staying in the harbor, but in case you choose the captain's ceremony, we might as well sail while saying the "I do".
- In case you bring an external designer, we will charge an additional fee for the set-up and the dismantling of the decoration.
- Children and service providers' discounts to be deducted only from the 'every additional guest' packages:

/ Discount for children:

100 % for children under 3 | 50 % between 4-9 years | 30 % between 10-14 years

/ 50% discount for service providers (Master of Ceremonies (MC), photographer, videographer, DJ, etc.) Dinner and non-alcoholic beverage package will be prepared for the service providers.

- In case of extra time, below prices will be applied:

/Boat rental fee for mooring time: **240 000 HUF + VAT/ for all hours started**

/Boat rental fee for sailing: **310 000 HUF + VAT/ for all hours started**

/ Beverage package extension: **2 500 HUF + VAT / per person / for all hours started**, Calculated on the current headcount.

- Set-up fee for external decorations:

70 000 HUF + VAT / per hour

In case you have any other questions, please do not hesitate to contact us.

BOAT
WEDDING
CENTER

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