



EUROPA
Boat



WEDDING OFFER 2024

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WEDDING OFFER

Congratulations!

Not only that your Big Day is around the corner but because you have found one of Hungary's most special wedding venue.

WHAT MAKES US SPECIAL?

Did you know that the Europa Boat is the largest moving event boat on the Danube? That alone is quite impressive, but we could list countless more reasons why an unforgettable experience is guaranteed.

Budapest is bisected by River Danube, why not take advantage of this? With our amazing boat provided you are able to look at Budapest's most iconic sites whilst celebrating with your loved ones.

The ceremony and the dinner in itself guarantees a wonderful experience on the River, but rest assured we pay attention to every little detail for you, so that you can enjoy your Big Day!

The dishes prepared by our master chefs are guaranteed to impress everyone. Not many couples can say that their first dance took place among the waves of River Danube with the scenic view of the Parliament building or the Széchenyi Chainbridge as a background. Our team has planned and carried out more than 1,000 weddings in recent years, that's how we gained all the experience we are now dedicating to your wedding from start to finish just as you'd dreamt it.



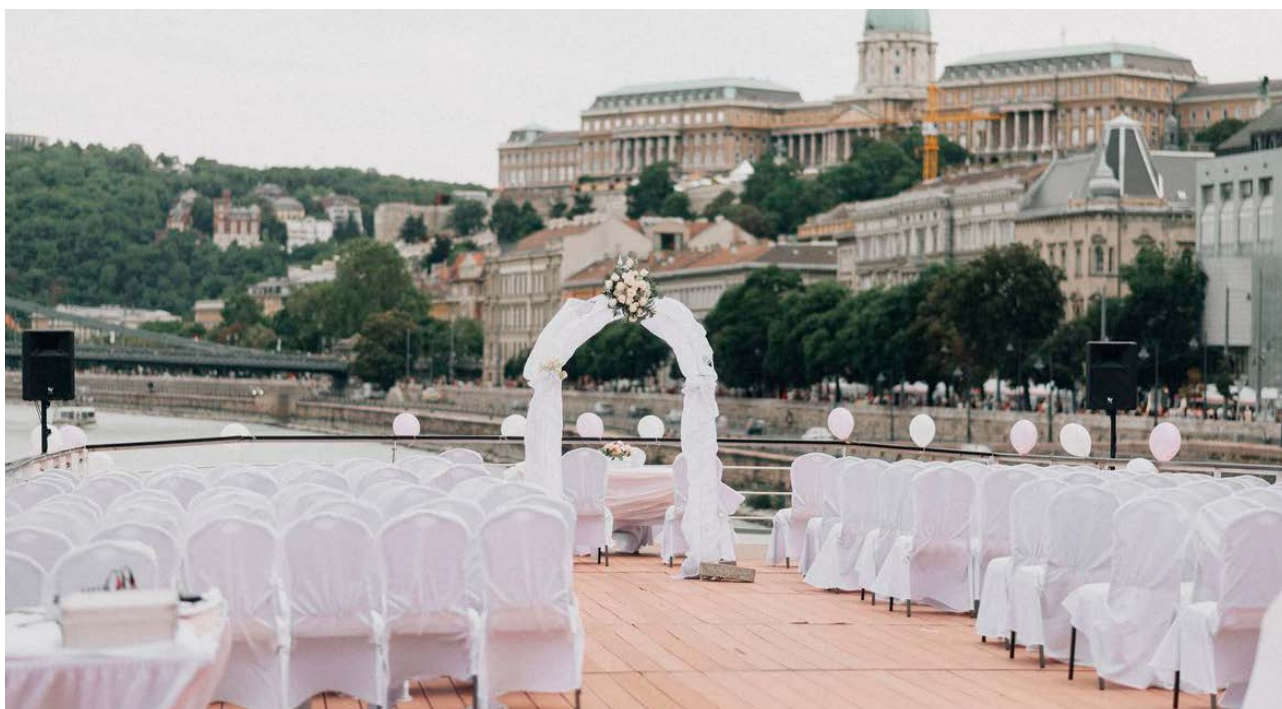
ABOUT EUROPA BOAT

The boat is recommended for groups of minimum 100 guests, depending on the chosen catering, in our main hall up to 300 guests can be seated.

The two smaller rooms on the middle deck are suitable for being used as children's corner or in case of a not-great weather, to hold the ceremony.

The ceremony usually takes place on the Panorama Upper Deck by the registrar/MC which makes tying the knot memorable.

Our base pier is the Jégverem street Pier. (The boat can be docked or moored at any other suitable piers inside and outside Budapest – please further liaise with your event coordinator.) Navigation: <https://maps.app.goo.gl/aee5vPgmHyKyNgqg9>



WEDDING PACKAGE



INCLUDED IN YOUR PACKAGE:

- Boat hire for 8 hours, of which 6 hours mooring time and 2 hours of sailing.
The sailing time cannot be broken up, but the time of departure is up to you!
- Any of the basic menu options and the "midnight menu"
- Beverage package for 8 hours (without spirits)
- Sound system and further AV - Europe room - max. for a 7-person band or one main DJ (you may provide the band and DJ)
- Decoration as follows:
 - / White chair silk, with optional color bow and table cover
 - / Main table silk and background decoration (organza and light curtain on request)
 - / Pillar decoration (white textile on the pillar, string of lights underneath, with a bow or ribbon of your choice)

OUR PRICES:

For **weekend** bookings (Saturday - Sunday), the following price applies:

Wedding package price for a minimum of 100 people: **HUF 47,000 + VAT / person**

All additional persons: **HUF 25,000 + VAT / person**

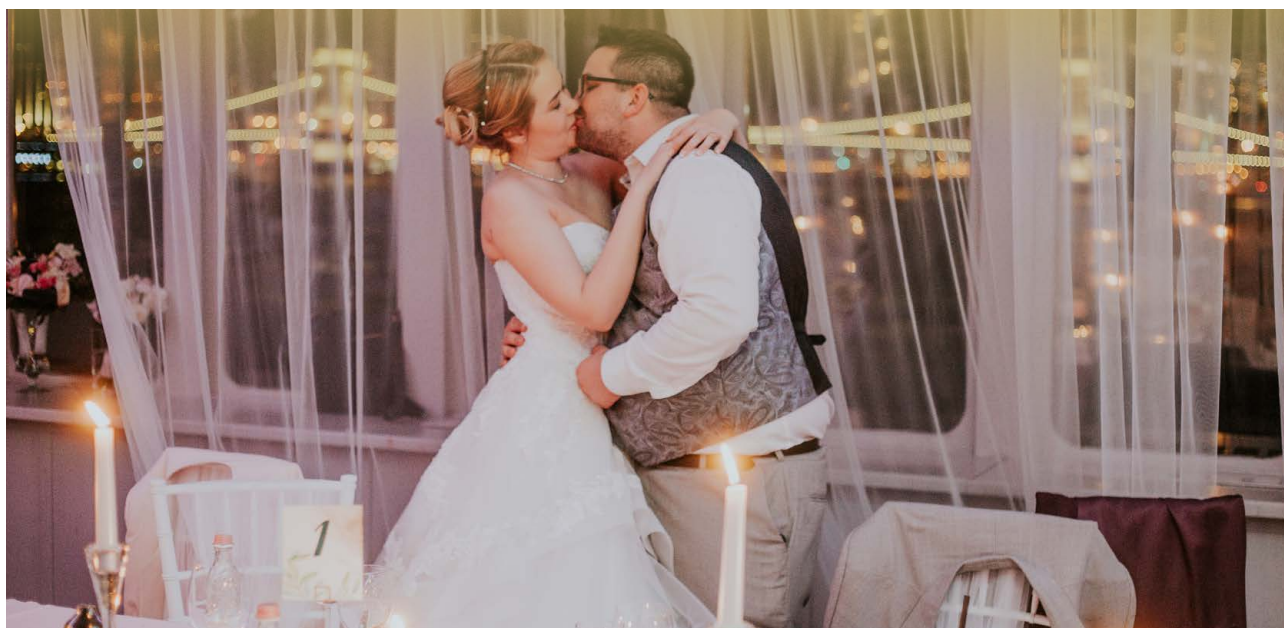
For **weekday** bookings (Monday-Friday), the following price applies:

Wedding package price for a minimum of 100 people: **HUF 42,000 + VAT / person**

All additional persons: **HUF 25,000 + VAT / person**

Ceremony audio (sound system and microphone): **HUF 135,000 + VAT / occasion.**

The AV for the ceremony when ordering "the ceremony package": free of charge



THE CEREMONY PACKAGE:

Price **HUF 135,000 + VAT / occasion**

- Getting married on board
 - Champagne toast for congratulations
 - Sand unity ceremony
 - Chair silk on the chairs
 - Audio for the ceremony
- (with theatre-style seating and table for ceremony)



CATERING

Our buffet, sharing platters and served menus have been put together by our creative chef, but of course it is possible to create the menu you have dreamt of. We are also happy to provide snacks for your guests. If you wish to bring your own cake and sweets, you may bring them along providing a proof of purchase or VAT receipt.



SERVICES



WELCOME RECEPTION

Mixed sweet and savory cookies (10-10 dkg/person) - **HUF 980 + VAT / person**

Welcome bites I. - HUF 2,800 + VAT / person / 3 pcs

Finger Food snacks (in gluten free pastry tartlets)

| Horseradish beetroot puree with smoked trout | Chives cream with marinated cucumber | Green pea puree with avocado with smoked tofu (vegan)

Welcome bites II. - HUF 5,100 + VAT / person / 5 pcs

Finger Food snacks (in gluten free pastry tartlets)

| Horseradish beetroot puree with smoked trout | Chives cream with marinated cucumber | Green pea puree with avocado with smoked tofu (vegan) | Cheesy salmon cream with caviar | Cognac winged liver cream elderberry with red onion jam

The above welcome bites also include a glass of bubbly and "Dunai Hajós" pálinka or orange juice when the guests arrive!



Any of the following basic menus can be selected. In case of extra requests, our colleagues are here to assist you.

BASIC BUFFET MENU

Soups ~

Beef soup

Broccoli cream soup (vegan)

Cold appetizers ~

Duck rilette with black cherry jam

Smoked corn cream with Cajun chicken breast

Eggplant cream with goat's cheese

Vegan Indian lentil cream

Salad ~

Greek salad

Courgette (Zucchini) salad with sun-dried tomatoes

Fresh garden salad with two types of dressing
(lemon olive dressing,

lemon Greek yogurt dressing)

Main dishes ~

Roasted chicken breast with tomatoes and cheddar

Beef stew

Filet of steak with horseradish veloute

Thai vegetable curry with rice noodles

Sides ~

Jasmine rice

Noodles

Steak potatoes

Seasonal vegetables with basil butter

Buttered carrots

Seasonal fruit platter ~

Desserts ~

Chocolate mousse

Vegan raspberry mousse

Salted caramel custard

EXCLUSIVE BUFFET MENU

Soups ~

Broth

Cold gazpacho (vegan)

Cold appetizers ~

Foie gras with truffles and apple compote

Smoked trout from Szilvásvárad with dill paste
and caviar

Mangalica pate with two kinds of cucumber

Marinated pink duck breast with fig jam

Chestnut chickpea cream (vegan)

Salad ~

Potato salad with pumpkin seed oil and quail eggs

Green salad with spicy tenderloin strips

Grilled eggplant salad with tomatoes (vegan)

Main dishes ~

Salmon fillet with white wine lemongrass sauce

Stewed beef cheeks in the Burgundian style

Roasted chicken breast with hollandaise sauce

Indonesian vegetables with rice noodles

Sides ~

Jasmine rice

„Dauphinoise“ potatoes

Sun-dried tomato farfalle

Seasonal fruit platter ~

Desserts ~

Double chocolate mousse

Vegan mango mousse

Green lemon curd cream with passion fruit

The exclusive menu is an additional
HUF 3,150 + VAT / person.

Any of the following basic menus can be selected. In case of extra requests, our colleagues are here to assist you.

SHARING PLATTER MENU LINE (HUNGARIAN)

Soups ~

Újházi chicken soup

VEGAN option: Lentil soup

Steak plate and side dishes ~

Whole fried ribs with garlic sauce

Chicken breast baked in a Parisian fur coat

Slow-roasted duck leg

Grilled cheese

VEGAN option: Courgette (Zucchini) stuffed
with vegetable couscous (also: GLUTEN FREE!)

Steak potatoes

Mixed steamed vegetables

Rice with parsley

Mixed pickled vegetables (seasonal) ~

Desserts ~

Somló Galuska in a cup

VEGAN option: Vegan strawberry-basil
panna cotta in a cup

PLATED MENU

Starter ~

Roast duck liver with royal duck breast
with red onion salad and fried cake

Soup ~

Broth

Main course ~

Rosemary pork with buttery mashed potatoes,
with colored carrots

Dessert ~

Cheesecake with forest fruit

VEGAN PLATED MENU OPTION

Starter ~

Cucumber cannelloni with dill curd cream

Soup ~

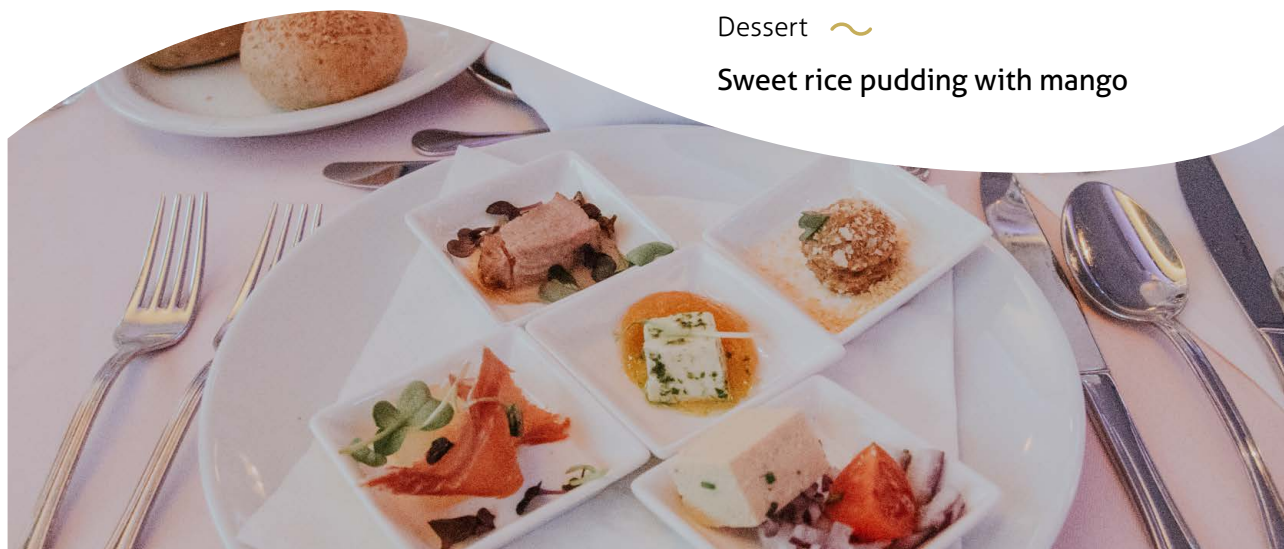
Green pea cream soup with mint oil

Main course ~

Yellow pea dahl with roasted vegetables

Dessert ~

Sweet rice pudding with mango





MIDNIGHT MENU

Mini stuffed cabbage with sour cream and fresh bread

or

Courgette Gratin with leeks and tomato ragu (vegan)

The included Midnight Menu is calculated for 70% of your total guest count.

DRINK PACKAGE

Szentkirály mineral waters

Fresh Juices

Pepsi fizzy drinks

Dreher beers

Quality white and red wines

- Grand Selection Tokaji Furmint

- Bárdos Mátra Pinot Grigio

- Hilltop Neszmélyi Premium Merlot

- Bodri Szekszárdi QV

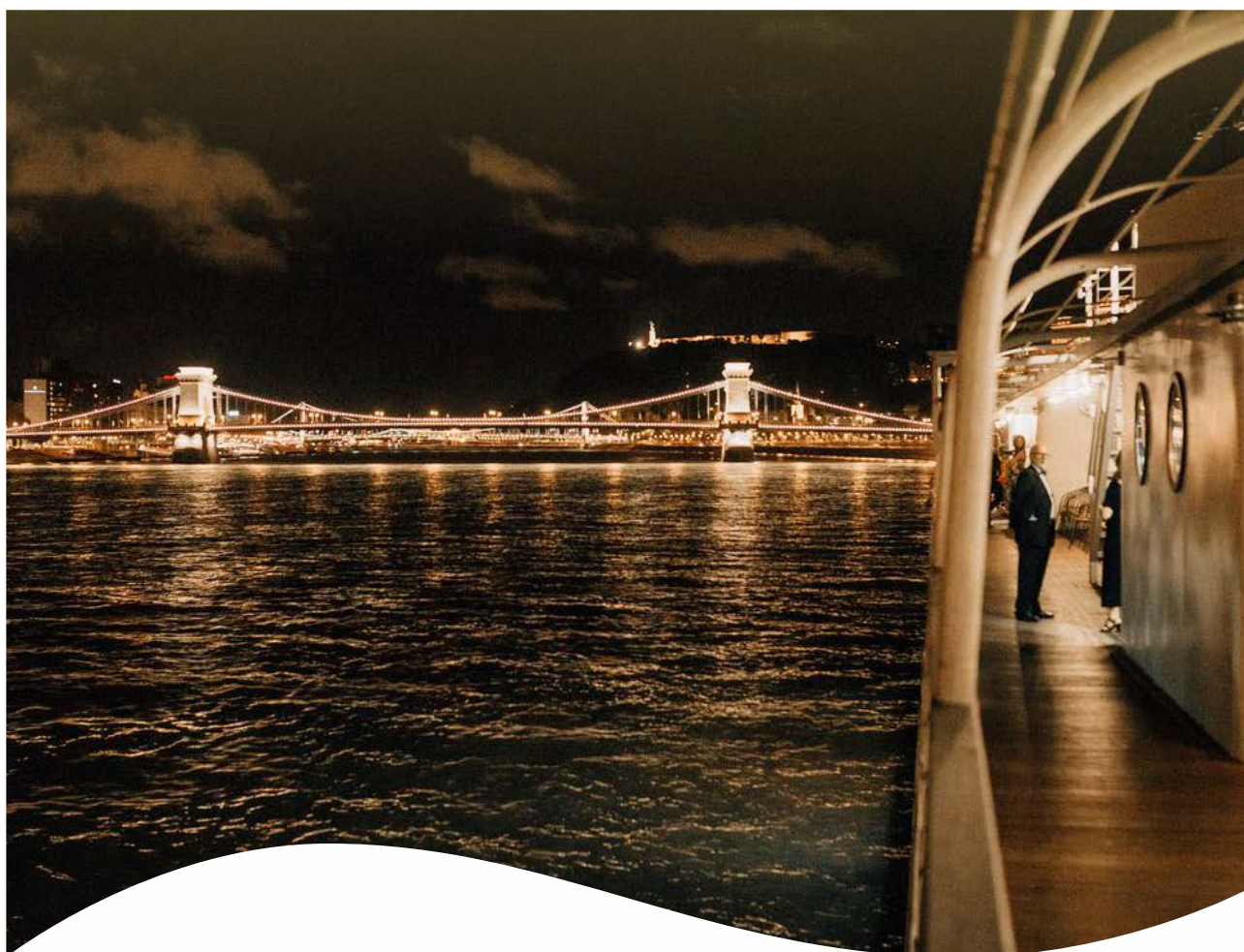
- Juhász Egri Rosé

Sparkling wine

Segafredo coffee

Dilmah teas

When ordering the above drinks package, you can bring along the pristine bottled drinks without paying extra. We do not charge a service fee! Only sealed bottles with proof of purchase are allowed on board. We reserve the right to change the wines without compromising the quality!



BOOKING PROCESS

- On request, we provide on-site visits and personal meetings to discuss all details in order to answer all your questions or queries.
- After confirming the booking, the next step is signing the contract and making deposit payment of 50% of all projected costs in order to secure your date.
- If everything has been negotiated, submission of final guest count, additional services, menus and dietary requirements must happen no later than 8 days prior to your event.
- Based on the above, the next 50% advance payment request will be sent out, before the event that must be paid prior to your event,
- If additional costs are generated during the wedding, a final balance invoice will be sent out to you, post-event.





IMPORTANT INFORMATION

- Only one event can be held on the boat at the same time, so the venue is all yours for the Big Day!
- It is important that the package price cannot be broken up due to the discounts applied, individual requests, custom changes must be discussed with your event coordinator.
- The 2-hour cruise cannot be broken up, it must be used at the same time!
- We provide two lockable changing rooms for you for preps and to change.
- We can hold an official ceremony only whilst mooring!
- In case of bringing in an external decorator, set-up fee for the time of building and dismantling the décor applies. Charge: **HUF 86,000 + VAT / hour**.
- Child and service provider discounts can only be included in the „All additional person“ package price:
 - / Child discounts: under 3 years: 100 % | Between 4-9 years: 50 % | Between 10-14 years: 30 %
 - / We provide a 50% discount for service providers (MC, photographer, videographer, DJ, etc.), we provide dinner and a non-alcoholic drink package for them.
- In case of extension, the following fees are payable:
 - / Boat hire in mooring: **HUF 280,000 + VAT / for each hour started**
 - / Boat hire during in sailing: **HUF 360,000 + VAT / each hour started**
 - / Beverage package extension: **HUF 2,900 + VAT / person / each hour** commencing, always based on the actual number of guests on board.
- Panoramic terrace sound system: microphone and soft background music (until 22:00) - if you do not purchase the ceremony package, then the sound tech for the Top Deck comes with a fee.
- The registrar / master of ceremonies is always provided by the Client.

The pictures serve as reference and were taken over the years on board.

Any further questions should arise, please feel free to contact us!





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