




CORINTHIA
HOTEL
BUDAPEST

ROYAL LUXURY SINCE 1896

EVENTS AT
CORINTHIA

Péter Bolyki

Honour, curiosity, experience: feelings that accompanied me on the way to Gourmet Festival Sylt. On the North Sea island of seven Michelin star restaurants Balázs Ölvedy and I were invited to Johannes King's two-star Söl'ring Hof. Here, local materials are used in the food and on the table as well. Bark, moss or stone from the sea are part of the setting. We were proud to charm the Söl'ring Hof's guests with our goose liver terrine made with gold and cinnamon smoke. I believe that the finest dishes can only be made of natural, quality components, therefore we acquire every ingredient from the most reliable and demanding producers. That careful and passionate work makes every single meal so unique and special. Through our partnerships with local farms and artisans, our offers presented on the next pages reflect our commitment to sourcing the finest quality, sustainable and organic products.

Meals marked with the Artisan Market logo () will help you to choose dishes made of local and top quality ingredients.





Royal Lounge

The Royal Lounge is the first MICE-dedicated lounge to be introduced among Hungary's top hotels. Its state-of-the-art spaces and facilities will greatly enhance the comfort and convenience of event organisers, as well as the efficiency of organisational work. Its location close to the hotel's Events Team promises easy and direct contact with the hotel's staff. Furnished in club style, it features offices, boardrooms and rest sections, all fitted with 21st century equipment to facilitate both daily work and provide the necessary comforts for relaxation. Reserved exclusively for event organisers and meeting participants, clients will be welcomed and negotiations can be conducted in private in the lounge's meeting rooms, fully equipped with built-in smart screens, wireless printers and mobile chargers.

Events at Corinthia

OUR PROMISES

COMPLIMENTARY WI-FI

We provide complimentary Wi-Fi in your primary meeting room in all of our hotels.

PROMPT RESPONSE TO ENQUIRIES

We guarantee a prompt response to your email inquiry within 3 hours and a tailored proposal within 24 hours.

PERSONAL SUPPORT

You will have an experienced executive to help you deliver a perfect event.

ORGANISER SUITE

We will provide upgraded guestroom for the group organizer for no extra cost, along with complimentary office facilities such as Wi-Fi, printer / scanner, espresso machine and a working desk. Rooms will be replenished daily with mineral water, soft drinks and fresh fruits.

EFFICIENT COMMUNICATION

We will provide you with a temporary mobile phone containing important preprogrammed telephone numbers, this way you have 24/7 contact with our team.

PERSONALISED LANDING PAGES ON CORINTHIA.COM

We will create and customize a page for your meeting, allowing your delegates to book their meeting accommodations directly through the customized webpage. We can display maps, agendas, event details and more on your personalized landing page.

READY WHEN YOU ARE

We study your schedule carefully to ensure everything is planned and provided for. You will have access to your event rooms at least 1 hour prior or more if need be. We leave nothing to chance.





Coffee Breaks

Having a lovely cup of coffee and experiencing utmost tranquillity is truly priceless. Whether choosing a refreshing espresso or sipping on a mellow latte macchiato, a coffee break needs to be relaxing, ideally accompanied by delicious sandwiches or the sweet temptation of some mouth-watering cakes. Good conversations and friendly chatters can be more delightful, business relations can be eased and conferences, series of presentations can be more effective with quality breaks and socialising time. To pamper all your senses, Corinthia Hotel Budapest provides complex coffee break experiences for any occasion.

CLASSIC FARE 1
(30 MINUTES)

SWEET AND SALTY FRESHLY
BAKED DANISH PASTRIES

Whole seasonal fruits
Coffee, tea and herbal infusion
1 bottle of mineral water

€ 12 PER PERSON
(Included in DDR)

CLASSIC FARE 2
(30 MINUTES)

SWEET AND SALTY
COOKIE SELECTION

Whole seasonal fruits
Coffee, tea and herbal infusion
1 bottle of mineral water

€ 12 PER PERSON
(Included in DDR)

ADDITIONAL LIVE STATIONS
(MIN. 25 PERSONS)

Ice cream station with condiments
Rickshaw sushi station with
wasabi and ginger
Chocolate fountain with
sliced fruits
Waffle station with condiments
French pancake station
with condiments
Cupcake station with garnish

Candy floss station
Roasted chestnut station
Homemade lemonade station
Steamed dim sum station
Fortune cookies station
Artisan Market tasting station
with hostess

EACH € 6 PER PERSON





**MORNING BREAK
 (MIN. 10 PERSONS)
 (30 MINUTES)**

Your choice of 4 items from:
 Croissants, Danish pastries,
 muffins, brownie,
 Cheese scones, fruit cake and gugelhupf

Touch the Taste:
 “Feel home, prepare your own”
 Hungarian artisan yoghurt and
 smoothie action station
 with honey from our
 Artisan Market partner (AM THE ARTISANS' MARKET AT CORINTHIA)

Brain Booster:
 Vegetable crudités, avocado,
 bananas and popcorn

Seasonal sliced fruits platter
 A variety of juices
 and soft drinks, freshly brewed
 coffee and tea

€ 16 PER PERSON
 (FOR DDR PACKAGE + € 4 SURCHARGE)

**AFTERNOON BREAK
 (MIN. 10 PERSONS)
 (30 MINUTES)**

Your choice of 4 items from:
 Walnut chocolate cake, Ishler,
 Linzer biscuit, fruit pie,
 Fruit bread, vanilla pâte,
 chocolate pâte, marzipan cake

Touch the Taste:
 “Feel home, prepare your own”
 Fresh vegetable and fruit juice action
 station with products from our
 Artisan Market partner (AM THE ARTISANS' MARKET AT CORINTHIA)

Brain Booster:
 Variation from different roasted
 and natural seeds, nuts
 and dark chocolate

Seasonal whole fruits
 A variety of juices and soft drinks
 Freshly brewed coffee and tea

€ 16 PER PERSON
 (FOR DDR PACKAGE + € 4 SURCHARGE)



**BUDA BOARDROOM BREAK
(MIN. 10 PERSONS)**

**REFRESHED EVERY TWO HOURS
BETWEEN 8.00 AND 16.00**

Variety of freshly baked croissants,
Danish pastries,
Muffins and muesli in verrine (8.00)
Banana bread, fruit cakes and
gugelhupf (10.00)
Mini Hungarian patisserie; selection
of “pogácsa”,
“Somlói” sponge cake, “Eszterházy”
and Sacher (14.00)
Two types of smoothies, fruit tartlets
and blueberry financier (16.00)

Whole seasonal fruits
A variety of juices and soft drinks
refreshed through the day
Coffee and tea making facilities
in the room

€ 29 PER PERSON

**PEST BOARDROOM BREAK
(MIN. 10 PERSONS)**

**REFRESHED EVERY TWO HOURS
BETWEEN 8.00 AND 16.00**

Variety of freshly baked Danish pastries
and Bircher muesli (8.00)
Selection of Hungarian salty cookies
and fresh baked pretzels
with Obatzda (10.00)
Fresh, marinated seasonal fruits,
chocolate éclairs
and white chocolate mousse
with mango (14.00)
3 types of finger sandwiches,
sesame twist, pizza strips
and fruit skewers
with yoghurt-mint dip (16.00)

Whole seasonal fruits
A variety of juices and soft drinks
refreshed through the day
Coffee and tea making facilities
in the room

€ 29 PER PERSON





Active Recreation

'For in every adult there dwells the child that was, and in every child there lies the adult that will be.' – said John Connolly in 'The Book of Lost Things'. It is so true, that sometimes the wish for playing games comes to surface as a fundamental human instinct. It doesn't only entertain us, but also makes our brains work differently, helps managing stress and frees our mind. Playing is not only fun, but an exceptional opportunity to enhance team cohesion and to connect people. Corinthia Hotel Budapest offers great games for you to enjoy your free time and spend it in a creative, yet free and easy way.

Playground Lounges

MIN. 50 PERSON

“CSOCSÓ” (TABLE SOCCER)

Enjoy a game of soccer right in your coffee break area.

XBOX

Where all of your entertainment comes alive in one place.

PINBALL MACHINE

Retro lights and colours will be reawakened by our 'time machines', if you choose to spend your free time with playing this amazing game from the 80s.

MINI-GOLF

“I think the best thing is being able to play golf competitively for a living. Ever since I was a little boy, that’s something I’ve always wanted to do, and now I get a chance to live out my dreams.”

– Tiger Woods

3D PUZZLE

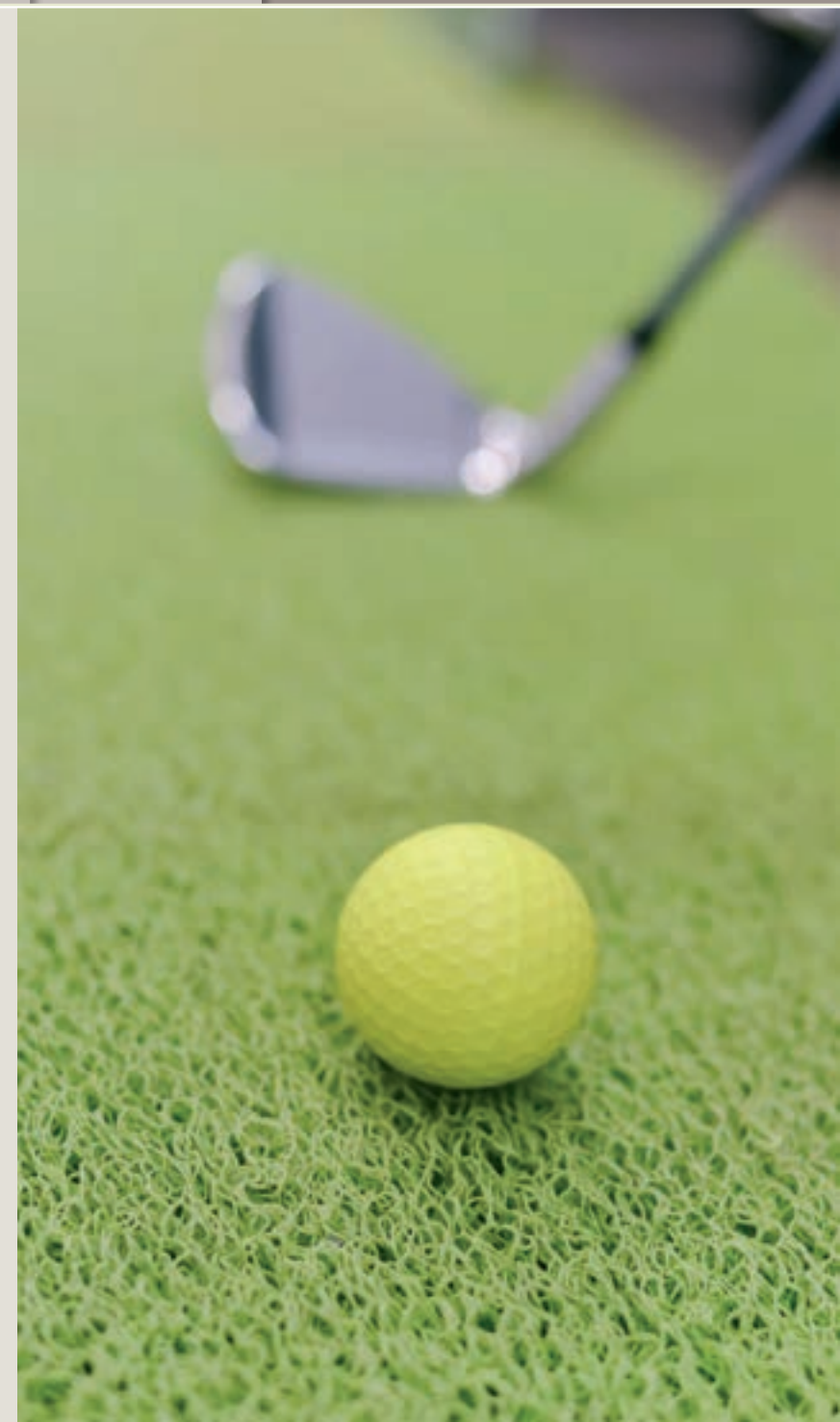
3D jigsaw is a very popular game among adults as well!

Try this creative game and construct famous and amazing Hungarian buildings!

FURTHER OPPORTUNITIES TO PLAY

Disentanglement puzzles,
Rubik cubes, Rubik’s Magic,
Mikado, Chess, Jojo,
Wooden mechanical puzzles, Jenga,
Pente, Nine Men’s Morris,
Ping pong, Tetris console,
Patience games,
Swing bowling, Dice games,
Memory games on iPad,
Quiz, Live music,
“Face in hole”
photo background with
photographer,
Bingo, Scrabble,
Budapest guide on TV,
Games corner
Football billiards

€ 6 PER PERSON / ACTIVITY





Beverage activities

BONAVERDE COFFEE MACHINE

Your green coffee beans can be roasted and ground on site, in order to create a unique coffee experience.

TEA LOUNGE

Tea belongs to the superfood category: it is organic, it detoxifies the body and restores a healthy balance. It can either be energising or relaxing. Make your own tea from our wide selection.

HOMEMADE SYRUP – ‘SZÖRP’

Our perfect soft drink is the domestic, flavoured syrup with soda! You can choose from 5 different types of syrups and mix them as you wish.

€ 4 PER PERSON PER ACTIVITY

Breakfasts

Breakfast provides the body and brain with fuel after an overnight fast - that's where its name originates, breaking the fast. Without breakfast you are effectively running on empty, like trying to start the car with no petrol! Apart from providing us with energy, breakfast foods are good sources of important nutrients such as calcium, iron and vitamin B as well as protein and fibre. The body needs these essential nutrients and researches show that if these are missed at breakfast, they are less likely to be compensated for later in the day. Fruits and vegetables are good sources of vitamins and minerals so try to include a portion of your daily five at breakfast, whether that be a banana or a glass of fruit juice. Corinthia Hotel Budapest has received the honouring award of offering the best breakfast in town among top hotels, therefore it is surely guaranteed for you to have a unique gourmet experience already at the beginning of the day.





Breakfast offers

ENGLISH BREAKFAST BUFFET (MIN. 20 PERSONS)

Plain and seedy bread rolls, croissants, brioche, scones, Danish pastries and muffins
 Banana tart, dried fruit cake and mini gugelhupf
 Cheese platter and Hungarian cold cuts platter
 Butter and margarine, selection of marmalades, jams and honey from our Artisan Market partner (AM THE ARTISANS' MARKET AT CORINTHIA)

A variety of plain and fruit yoghurts
 Prunes and spiced apple compotes
 Herrings and smoked fish filets with condiments
 Crispy bacon, scrambled eggs,
 French toast, sausages and mushrooms
 Grilled tomatoes and "rösti" potatoes

Orange, apple, multivitamin and grapefruit juice
 Freshly brewed coffee and tea

BRAIN BOOSTER

Organic cornflakes, fruits muesli, chocolate muesli,
 Weetabix and Bircher muesli
 Dried apricot, raisins, almond, apple and banana chips
 Assorted sliced seasonal fruits

€ 28 PER PERSON

CONTINENTAL BREAKFAST BUFFET (MIN. 20 PERSONS)

White bread and seedy rolls, croissants, Danish pastries, muffins, banana tart, dried fruit cake and mini gugelhupf
 International cheese platter and cold cuts selection
 Butter and margarine
 Selection of marmalades, jams and honey from our Artisan Market partner (AM THE ARTISANS' MARKET AT CORINTHIA)

Skimmed and full fat milk
 Prunes and spiced apple compotes
 Orange, apple, multivitamin and grapefruit juice
 Freshly brewed coffee and tea

BRAIN BOOSTER

Organic cornflakes, fruits muesli, chocolate muesli,
 Weetabix and Bircher muesli
 Dried apricot, raisins, almond, apple and banana chips
 Assorted sliced seasonal fruits

€ 23 PER PERSON

MORNING "MEET" SEATED BREAKFAST (MIN. 20 PERSONS)

Selection of plain and seedy bread rolls
 Freshly baked croissants, Danish pastries,
 Gugelhupf and banana bread
 Prague ham, salami
 Emmental and Brie cheese
 Hungarian spicy cream cheese and low sugar seasonal jam
 Sliced butter and margarine

Grilled Berner sausages and omelette rolls with vegetables and cheese

Freshly squeezed orange, apple and multivitamin juices
 Freshly brewed coffee and tea

€ 26 PER PERSON



Lunch time at Corinthia

As far as we are concerned, dining has always a special meaning. At Corinthia, we would like to offer you quality lunchtime even on the busiest days. Whether you wish to spend just a short time by having a rich-flavoured sandwich or a feather-light salad, or you plan to have a longer break with choosing more courses, we provide a great selection of various dining opportunities for you. Based on scientific researches and observing our partners' daily routines, we have created a special approach to dining. We call this philosophy "Food for Thought", that refers to the reliable source of the ingredients, which are always rich in trace elements, fibre, vitamins and minerals.

Banquet Kitchen Team

FOOD FOR THOUGHT 

If you wish to enjoy a gourmet lunch and also want to be environment- and health-conscious, choose your favourite dishes marked with the  symbol in the upcoming offers. Enjoy the flavours of our brain foods!

Lunch Buffets ♈

ARIES
(MIN. 25 PERSONS)

APPETIZERS AND SALADS

Tomato and mozzarella with basil
German potato salad with bacon and chives
Apple celery salad with turkey breast
Home-made duck and pistachio terrine
Hungarian sausage and ham selection
Hungarian pickled vegetables (V)
Bread and butter
Pink grapefruits, radicchio and coriander salad (V)
Chickpea salad with cucumber and tomato (V)

ROYAL SALAD BAR

Make your own salad with the products from our Artisan Market partner (AM THE ARTISANS' MARKET AT CORINTHIA), Lollo Rosso, lamb's lettuce leaves, radicchio, arugula, beetroot leaves, tomato, cucumber, paprika, radish, onion, white radish, celery green, rapeseed oil, olive oil, balsamic vinegar, vinaigrette, blue cheese dressing and other condiments

SOUP

Hungarian chicken soup with noodles and vegetables

TOUCH THE TASTE:
"Feel home, prepare your own"
Hamburger station with condiments, vegetables, dips and cheese

MAIN COURSE

Stuffed chicken breast with Feta cheese and semi dried tomatoes
Roasted pork medallions wrapped in bacon, Dijon mustard sauce
Penne pasta with tomato, basil and mozzarella (V)
Sautéed potatoes with onions and bacon

Grilled red snapper with squid rings, capers and olives
Roasted root vegetables (V)

DESSERT

Cheesecake with fresh fruits
Mini savarin with Chantilly cream and berries
Coffee éclair
Apricot profiteroles
Layered milk and dark chocolate mousse
Gluten free Black Forest cake
Seasonal fruit salad
One soft beverage of choice, and coffee or tea

€ 36 PER PERSON (INCLUDED IN DDR)

FOOD FOR THOUGHT



6% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS DISTRIBUTED TO OUR EMPLOYEES.



Lunch Buffets

TAURUS
(MIN. 25 PERSONS)

APPETIZERS AND SALADS

Cucumber and dill salad (V)
Smoked catfish, crispy fennel and citrus sauce
Paprika marinated turkey breast with red onion
Tandoori chicken salad with pineapple chili salsa
French country pâté
Hungarian pickled vegetables (V)
Bread and butter
Tofu salad with lettuce, chili and coriander (V)
Mesclun leaves with pear and blue cheese, lemon dressing

ROYAL SALAD BAR

Make your own salad with the products from our
Artisan Market partner () Lollo Rosso,
lamb's lettuce leaves, radicchio, arugula, beetroot leaves,
tomato, cucumber, paprika, radish, onion, white radish,
celery green, rapeseed oil, olive oil,
balsamic vinegar, vinaigrette, blue cheese dressing
and other condiments

SOUP

Moroccan Harira soup with tomato,
lentil and chickpea

LIVE STATION

Barley risotto, seared vegetables and ham

MAIN COURSE

Grilled chicken breast with oyster mushroom
and yellow curry sauce
Pork tenderloin with Port wine shallots
Creamy mashed potato (V)
Roasted John Dory filet with black
olives tomato ragout
Buttered farm vegetables (V)
Steamed rice with fried onions (V)

DESSERT

Eszterházy cake
Lemon tartlets
Sea salt caramel chocolate cream in verrine
White chocolate and redcurrant mousse
Vanilla chocolate éclair
Apple crumble
Sliced seasonal fruits

One soft beverage of choice,
and coffee or tea

€ 36 PER PERSON (INCLUDED IN DDR)

FOOD FOR THOUGHT



Lunch Buffets II

GEMINI
(MIN. 25 PERSONS)

APPETIZERS AND SALADS

Fattoush salad (V)
Caesar salad with Tandoori salmon
Chicken galantine with prune chutney
5 spice marinated duck breast with red cabbage
Asian beef salad with chili ginger paste and honey
from our Artisan Market partner (AM THE ARTISANS' MARKET AT CORINTHIA)
Hungarian pickled vegetables (V)
Bread and butter
Couscous with roasted bell peppers (V)
Tomato salad with fresh chives and red onions (V)

ROYAL SALAD BAR

Make your own salad with the products from our Artisan Market partner (AM THE ARTISANS' MARKET AT CORINTHIA), Lollo Rosso, lamb's lettuce leaves, radicchio, arugula, beetroot leaves, tomato, cucumber, paprika, radish, onion, white radish, celery green, rapeseed oil, olive oil, balsamic vinegar, vinaigrette, blue cheese dressing and other condiments

SOUP

Minestrone soup with Parmesan shavings (V)

LIVE STATION

Pork ribs with pancetta and wild fennel

MAIN COURSE

Roasted duck breast with Savoy cabbage and glazed apple wedges
Beef Bourguignon with smoked bacon and onion
Broccoli with butter and almond (V)
Tilapia fillet with sautéed spinach and beurre blanc
Celeriac potato purée with thyme (V)
Steamed jasmine rice (V)

DESSERT

Bread and butter pudding with dried apricot
„Somlóí” sponge cake
Vanilla apricot tart
Ginger crème brûlée
White chocolate and passion fruit cake
Fraisier with vanilla mousseline
Fresh fruit salad with mint
One soft beverage of choice, and coffee or tea

€ 36 PER PERSON (INCLUDED IN DDR)

FOOD FOR THOUGHT



6% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS DISTRIBUTED TO OUR EMPLOYEES.




Lunch Buffets

LEO
(MIN. 25 PERSONS)

APPETIZERS AND SALADS

Shrimps cocktail with horseradish
Tomato and mozzarella with fresh pesto
Arugula salad with pears and gorgonzola cheese
Hungarian cold cuts selection
Homemade game pâté with Cumberland sauce
Hungarian pickled vegetables (V)
Bread and butter
Chickpeas, crispy bacon and capsicum
Beetroot and carrot with feta cheese and orange segments

ROYAL SALAD BAR

Make your own salad with the products from our Artisan Market partner () Lollo Rosso, lamb's lettuce leaves, radicchio, arugula, beetroot leaves, tomato, cucumber, paprika, radish, onion, white radish, celery green, rapeseed oil, olive oil, balsamic vinegar, vinaigrette, blue cheese dressing and other condiments

SOUP

Hungarian green pea soup (V)

TOUCH THE TASTE

"Feel home, prepare your own" Pasta station with a selection of sauces and parmesan shavings (V)

MAIN COURSE

Norwegian salmon fillet with dill crayfish sauce
Sous-vide beef cheek with carrots cumin purée, wine reduction
Homemade "tarhonya" with onions and bacon potatoes gratin (V)
Roasted whole turkey breast with tomato chutney and capers
Seasonal vegetable jardinière (V)

DESSERT

Apple tarte tatin
Dark chocolate cake with cherry jelly
Coffee profiteroles
Sable Breton with passion fruit crèmeux
Berries mousse cake
Panna cotta with lemon zest
Seasonal sliced fruits

One soft beverage of choice, and coffee or tea

€ 36 PER PERSON (INCLUDED IN DDR)

FOOD FOR THOUGHT 

Lunch Buffets

VIRGO
(MIN. 25 PERSONS)

APPETIZERS AND SALADS

Mediterranean pasta salad with olives (V)
Waldorf salad (V)
Salmon rillette with fresh leaves and cornichon
Smoked chicken and fingerling potato salad
Vitello tonnato with capers
Hungarian pickled vegetables (V)
Bread and butter
Red cabbage salad with apple and orange (V)
Indian chicken breast with spicy lentils and mango

ROYAL SALAD BAR

Make your own salad with the products from our Artisan Market partner ()^{THE ARTISANS' MARKET AT CORINTHIA}, Lollo Rosso, lamb's lettuce leaves, radicchio, arugula, beetroot leaves, tomato, cucumber, paprika, radish, onion, white radish, celery green, rapeseed oil, olive oil, balsamic vinegar, vinaigrette, blue cheese dressing and other condiments

SOUP

Fresh zucchini soup with crispy puff pastry (V)

TOUCH THE TASTE:

“Feel home, prepare your own”
Hot Dog station with condiments, vegetables, dips and cheese

MAIN COURSE

Roasted duck leg with rosemary sauce
Venison stew with red wine and vegetable sauce
Rosemary and parmesan polenta (V)
Onion and thyme crushed potato (V)
Steamed butterfish with braised capsicum
Vegetables and mozzarella lasagne (V)

DESSERT

Madeleine dipped in chocolate
Peach and lavender crème brûlée
Passion fruit crèmeux in verrine
Dark chocolate and raspberry slice
Plum and almond cake
Chestnut cream cake
Sliced fresh fruits

One soft beverage of choice,
and coffee or tea

€ 36 PER PERSON (INCLUDED IN DDR)

FOOD FOR THOUGHT 



Lunch Buffets

LIBRA
(MIN. 25 PERSONS)

APPETIZERS AND SALADS

Vegetarian cob salad with tomato, avocado and olives (V)
Salmon parfait with arugula
Salad Niçoise
Selection of international cold cuts
Chicken breast with celery and walnuts
Hungarian pickled vegetables (V)
Bread and butter
Beetroot salad with feta cheese and parsley
Grilled eggplant with anchovy salsa and parmesan (V)

ROYAL SALAD BAR

Make your own salad with the products from our
Artisan Market partner () Lollo Rosso,
lamb's lettuce leaves, radicchio, arugula, beetroot leaves,
tomato, cucumber, paprika, radish, onion, white radish,
celery green, rapeseed oil, olive oil,
balsamic vinegar, vinaigrette, blue cheese dressing
and other condiments

SOUP

Potato leek cream soup with fresh seared mushroom (V)

LIVE STATION

Roasted beef sirloin with thyme sauce

MAIN COURSE

Pan fried pork fillet with red wine-mushrooms sauce
Sweet and sour chicken
Lyonnais potato (V)
Steamed jasmine rice (V)
Seared sole fish with lemon butter sauce
Roasted root vegetables with rosemary (V)

DESSERT

Coffee roulade
Raspberry chocolate slice
Light dark and milk chocolate mousse
Traditional crème brûlée
Apricot choux filled with apricot crémeux
Strawberry mousse
Sliced seasonal fruits

One soft beverage of choice,
and coffee or tea

€ 36 PER PERSON (INCLUDED IN DDR)


FOOD FOR THOUGHT



Lunch Buffets

SCORPIO
(MIN. 25 PERSONS)

APPETIZERS AND SALADS

Smoked fish platter with wasabi mayonnaise
Guinea Fowl galantine with prunes chutney
Feta cheese salad with cumin and mint (V)
French duck liver mousse with red wine jelly
with honey from our Artisan Market partner ()
Tomato salad with red onions (V)
Hungarian pickled vegetables (V)
Bread and butter
Vietnamese vegetable salad with coriander
and young onion (V)
Couscous, chicken stripes, curcuma and fennel

ROYAL SALAD BAR

Make your own salad with the products from our
Artisan Market partner () , Lollo Rosso,
lamb's lettuce leaves, radicchio, arugula, beetroot leaves,
tomato, cucumber, paprika, radish, onion, white radish,
celery green, rapeseed oil, olive oil,
balsamic vinegar, vinaigrette, blue cheese dressing
and other condiments

SOUP

Hungarian turkey ragout soup with lemon and tarragon

LIVE STATION

Veal shank confit with beer caraway sauce

MAIN COURSE

Rabbit and vegetables lasagne with Grana Padano
Venison leg confit with cranberry sauce
Buttered bread dumplings (V)
Steamed Jasmine rice (V)
Grilled barramundi fillet with roasted pine nuts,
pak choy, and furmint reduction
Vegetables medley (V)

DESSERT

Lemon tartelettes
Rigó Jancsi
Caramel and chocolate verrine
Ginger crème brûlée
White chocolate and passion fruit cake
Fraisier with vanilla mousseline
Fresh fruit salad with mint

One soft beverage of choice,
and coffee or tea

€ 36 PER PERSON (INCLUDED IN DDR)

FOOD FOR THOUGHT




Lunch Buffets

SAGITTARIUS
(MIN. 25 PERSONS)

APPETIZERS AND SALADS

Field lettuce with cherry tomatoes and croutons (V)
Smoked salmon with potatoes and eggs
Romaine lettuce with salami and mozzarella,
herb dressing
Beef and vegetables salad with pumpkin seed oil
Hungarian pickled vegetables (V)
Bread and butter
Roasted chicken with vegetables
and tamarind ginger dressing
Vegetarian cob salad (V)

ROYAL SALAD BAR

Make your own salad with the products from our
Artisan Market partner ( THE ARTISANS' MARKET AT CORINTHIA), Lollo Rosso,
lamb's lettuce leaves, radicchio, arugula, beetroot
leaves, tomato, cucumber, paprika, radish, onion, white
radish, celery green, rapeseed oil, olive oil,
balsamic vinegar, vinaigrette, blue cheese dressing
and other condiments

SOUP

Hungarian Goulash soup

LIVE STATION

Roasted whole turkey with
mushrooms and chestnut ragout

MAIN COURSE

Beef Stroganoff with sour cream,
pickled cucumber and beetroot
Slow cooked pork tenderloin with green pepper sauce
Parsley potato with olives (V)
Steamed sole fish fillet with pumpkin dill ragout
with balsamic reduction
Chinese fried rice (V)
Mixed seasonal vegetables (V)

DESSERTS

Royal mousse
Eszterházy cake
Coconut panna cotta with mango jelly
Vanilla cream profiteroles
Black Forest cake
Ginger crème brûlée
Apple crumble
Seasonal fruit salad

One soft beverage of choice,
and coffee or tea

€ 36 PER PERSON (INCLUDED IN DDR)

FOOD FOR THOUGHT 

Business Lunch

(MIN. 15 PERSONS)

APPETIZERS AND SALADS

Smoked chicken with cucumber and fresh herb salad
 Potato salad with crispy bacon
 Selection of Hungarian cold cuts
 Bread rolls and butter
 Beetroot salad with Feta cheese and parsley
 Grilled eggplant with anchovy salsa and Parmesan shavings

ROYAL SALAD BAR

Make your own salad with the products from our Artisan Market partner (AM THE ARTISANS' MARKET), Lollo Rosso, lamb's lettuce leaves, radicchio, arugula, beetroot leaves, tomato, cucumber, paprika, radish, onion,

white radish, celery green, rapeseed oil, olive oil, balsamic vinegar, vinaigrette, blue cheese dressing and other condiments

HOT DISHES

Fish of the market
 Choice of poultry or meat
 Seasonal vegetables and potato or steamed rice

DESSERTS

"Rákóczi" cottage cheese cake
 Floating Island
 "Dobos" cake
 Strawberry bavaois
 Seasonal sliced fruits
 One soft beverage of choice, and coffee or tea

A 'Create your own buffet' item list is available on request.

€ 29 PER PERSON

FOOD FOR THOUGHT 





Working Lunch Buffets

SANDWICH LUNCH I. (MIN. 10 PERSONS)

ARRAY OF SALADS

Asian chicken salad with soya dressing
Fattoush salad (V)
Pickled vegetables (V)

TOUCH THE TASTE:

“Feel home, prepare your own”
Prepare your own
sandwiches with
prime quality ingredients
Grilled Mediterranean vegetables
sandwich with pesto (V)
Seasonal sliced Fresh fruits

ROYAL SALAD BAR

Make your own salad with the
products from our Artisan Market
partner (**AM** THE ARTISANS MARKET AT CORINTHIA), Lollo Rosso,
lamb's lettuce leaves, radicchio,
arugula, beetroot leaves, tomato,
cucumber, paprika, radish, onion,
white radish, celery green,
rapeseed oil, olive oil,
balsamic vinegar, vinaigrette,
blue cheese dressing
and other condiments

SANDWICHES SELECTION

(3 pieces per person)
French baguette with paprika
flavoured turkey ham and red
onion marmalade
Brown bread with tuna salad
and cucumber

SOUP

Fresh zucchini cream soup
with apple croutons (V)

DESSERTS

Esterhazy cake
Lemon meringue tart
Chocolate éclair
White chocolate
and mango cake

Tomato and arugula salad
with artichokes (V)
Salad Niçoise

One soft beverage of choice,
and coffee or tea

€ 25 PER PERSON

FOOD FOR THOUGHT



Working Lunch Buffets

SANDWICH LUNCH II. (MIN. 10 PERSONS)


ARRAY OF SALADS

Vegetarian Italian pasta salad
with black olives
Caesar salad with chicken
Pickled vegetables (V)

TOUCH THE TASTE:

“Feel home, prepare your own”
Prepare your own sandwiches with
prime quality ingredients
Grilled tofu sandwich with sun dried
tomato tapenade (V)
Fresh fruit salad

ROYAL SALAD BAR

Make your own salad with the
products from our Artisan Market
partner () Lollo Rosso,
lamb's lettuce leaves, radicchio,
arugula, beetroot leaves, tomato,
cucumber, paprika, radish, onion,
white radish, celery green, rapeseed
oil, olive oil, balsamic vinegar,
vinaigrette, blue cheese dressing
and other condiments

SANDWICHES SELECTION

(3 pieces per person)
Tandoori chicken, crispy vegetable
and romaine lettuce wraps
Rye baguette with smoked salmon
and lemon-cream cheese

SOUP

Vichyssoise (V)

DESSERTS

Chocolate brownie
and profiterole
“Somló” sponge cake
Hungarian strudel variation
Lemon and berries panna cotta

FOOD FOR THOUGHT

Grilled vegetable salad
with pumpkin cream
Greek salad with vegetables
and Feta cheese

One soft beverage of choice,
and coffee or tea

€ 25 PER PERSON

FOOD FOR THOUGHT 

6% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
THE ENTIRE SERVICE CHARGE IS DISTRIBUTED TO OUR EMPLOYEES.





Dinner Buffets at Corinthia

During my years abroad I became aware of the high importance of the guest's satisfaction at the end of a meal. This edification, the true faith in quality and the passion for my profession makes me go further, to present the guests real experience again and again. For meeting your expectations, I am all aglow to recommend you tailored menus to suit your guests' tastes. Whenever planning a light-hearted cocktail party with friends or colleagues, or having a lovely dinner with dimmed lights, soft piano music and sparkling Champagne in small company, the team of Corinthia is all eager to make all your wishes come true.

Attila Feith
Executive Sous Chef

Hungarian Buffet

MAGYAR BUFFET
(MIN. 30 PERSONS)

APPETIZERS AND SALADS

Potatoes, chives and red onion salad with the products from our Artisan Market partner (AM THE ARTISANS' MARKET AT CORINTHIA) (V)
Smoked duck with mesclun leaves
“Csekonics” chicken and shrimp salad with tarragon dressing
Smoked Mangalica ham with horseradish cream
Pike perch and leek pâté flavoured with green peppercorn
Dried fruit and poultry galantine
Goose liver pâté with Tokaj wine and red onions compote
Bread rolls and butter
Garden lettuce with mushrooms, asparagus and green beans (V)
Mixed pickled vegetables (V)

ROYAL SALAD BAR

Make your own salad with the products from our Artisan Market partner (AM THE ARTISANS' MARKET AT CORINTHIA), Lollo Rosso, lamb's lettuce leaves, radicchio, arugula, beetroot leaves, tomato, cucumber, paprika, radish, onion, white radish, celery green, rapeseed oil, olive oil, balsamic vinegar, vinaigrette, blue cheese dressing and other condiments

DRESSINGS

Fresh herbs, paprika and yoghurt, garlic and tomato

SOUP

Goulash soup with 4 different meats

HOT DISHES

Hortobágyi pancake with chicken and paprika sauce
Csáky roast beef with eggs lecsó
Pan fried chicken breast with ham and mushroom gratin
Hungarian gnocchi (V)
Parsley potatoes (V)
“Kárpáthy” style grilled pike perch fillet
Buttered seasonal vegetables (V)

DESSERTS

Sacher, Dobos, Eszterházy cake and Lúdláb
Somlói sponge cake
Poppy seed cake
Caramelized pear and cream verrine
Sliced fresh fruits

€ 40 PER PERSON

FOOD FOR THOUGHT





Dinner Buffets

ERZSÉBET BUFFET (MIN. 30 PERSONS)

APPETIZERS AND SALADS

- Potato salad with crispy bacon and sour cream dressing
- Tandoori salmon, celery and cucumber salad
- Vermicelli salad with baby shrimps and oriental sauce
- Roasted vegetables with goat cheese crumble and sun-dried tomatoes (V)
- Chicory with blue cheese and walnuts and honey from our Artisan Market partner (AM THE ARTISANS' MARKET AT CORINTHIA) (V)
- Assortment of smoked fish with pickled condiments
- Norwegian herrings with honey and mustard sauce
- Grilled chicken breast with romaine lettuce and Caesar dressing
- Mushrooms and cheese quiche (V)
- Hungarian pickled vegetables (V)
- Bread and butter

ROYAL SALAD BAR

Make your own salad with the products from our Artisan Market partner (AM THE ARTISANS' MARKET AT CORINTHIA), Lollo Rosso, lamb's lettuce leaves, radicchio, arugula, beetroot leaves, tomato, cucumber, paprika, radish, onion, white radish, celery green, rapeseed oil, olive oil, balsamic vinegar, vinaigrette, blue cheese dressing and other condiments

SOUP

Mushroom bisque with apple croutons (V)

LIVE STATION

Roasted turkey breast with mustard, fresh herbs and jus

MAIN COURSE

Veal "Zurich" style with mushrooms in white wine reduction
 Roasted pork tenderloin with "Charcutiere" sauce
 Potatoes gratin (V)
 Jasmine rice (V)
 Fresh salmon fillet with spinach, tomato salsa and coriander
 Garden vegetables with lemon and butter emulsion (V)
 Red beans salad with tuna and coriander
 Cajun crusted turkey with pine nuts

DESSERTS

Bourbon vanilla crème brûlée
 Chocolate truffle cake
 Paris Brest cake
 Blueberry pie
 Mango cream éclair
 Sable Breton pistachio crémeux
 Black Forest cake
 Sliced fresh fruits
 Coconut panna cotta

€ 44 PER PERSON

FOOD FOR THOUGHT 


Dinner Buffets

ORIENTAL BUFFET (MIN. 30 PERSONS)

APPETIZERS AND SALADS

- Sweet and sour beef salad
- Thai chicken salad
- Prawn cocktail with avocado, coriander and sesame oil dressing
- Gado Gado salad with vegetables and peanut sauce (V)
- Jasmine rice salad with turkey breast and curry sauce
- Cucumber and yoghurt salad "Tzatziki style" (V)
- Marinated salmon with sake, lime and coriander
- Roasted pork slices with mango chutney
- Mussels and squid salad with fresh herbs and wakame
- Chicken tandoori salad with cucumber and frisée
- Bread and butter
- Eggplant salad with Japanese dressing and fried garlic (V)
- Homemade sushi and sashimi with soya, pickled ginger

ROYAL SALAD BAR

Make your own salad with the products from our Artisan Market partner () Lollo Rosso, lamb's lettuce leaves, radicchio, arugula, beetroot leaves, tomato, cucumber, paprika, radish, onion, white radish, celery green, rapeseed oil, olive oil, balsamic vinegar, vinaigrette, blue cheese dressing and other condiments

SOUP

Sweet and sour soup with shredded chicken

LIVE STATION

Roasted beef sirloin with Sichuan pepper sauce

MAIN COURSE

Monkfish medallions with Chinese cabbage, sweet and sour sauce


Roasted pork loin with honey and ginger glaze

- Fried noodles with seafood mix and shiitake mushrooms
- Red duck curry with braised eggplant
- Sautéed sweet potatoes with spring onions (V)
- Wok fried vegetables with oyster sauce (V)
- Chinese fried rice (V)

DESSERT

- Passion fruit éclair
- Jasmine mango mousse with anise marinated exotic fruits
- Coconut milk and mascarpone pudding with litchi and mango
- Banana strudel
- Green tea crème brûlée
- Fruit sushi with coconut chips
- Pabama mousse with pineapple jelly

€ 49 PER PERSON

FOOD FOR THOUGHT 



Dinner Buffets

ROYAL BUFFET
(MIN. 30 PERSONS)

APPETIZERS AND SALADS

- Sweet and sour beef salad
- Thai chicken salad
- Prawn cocktail with avocado, coriander and sesame oil dressing
- Gado Gado salad with vegetables and peanut sauce (V)
- Jasmine rice salad with turkey breast and curry sauce
- Cucumber and yoghurt salad "Tzatziki style" (V)
- Marinated salmon with sake, lime and coriander
- Roasted pork slices with mango chutney
- Mussels and squid salad with fresh herbs and wakame
- Chicken tandoori salad with cucumber and frisée bread and butter
- Eggplant salad with Japanese dressing and fried garlic (V)
- Homemade sushi and sashimi with soya, pickled ginger

ROYAL SALAD BAR

Make your own salad with the products from our Artisan Market partner (AM THE ARTISANS' MARKET AT CORINTHIA), Lollo Rosso, lamb's lettuce leaves, radicchio, arugula, beetroot leaves, tomato, cucumber, paprika, radish, onion, white radish, celery green, rapeseed oil, olive oil, balsamic vinegar, vinaigrette, blue cheese dressing and other condiments

SOUP

Sweet and sour soup with shredded chicken

LIVE STATION

Slow cooked Mangalica pork loin with apple

MAIN COURSE

- Monkfish medallions with Chinese cabbage, sweet and sour sauce
- Roasted pork loin with honey and ginger glaze
- Fried noodles with seafood mix and shiitake mushrooms
- Red duck curry with braised eggplant
- Sautéed sweet potatoes with spring onions (V)
- Wok fried vegetables with oyster sauce (V)
- Chinese fried rice (V)

DESSERT

- Passion fruit éclair
- Jasmine mango mousse with anise marinated exotic fruits
- Coconut milk and mascarpone pudding with litchi and mango
- Banana strudel
- Green tea crème brûlée
- Fruit sushi with coconut chips
- Pabama mousse with pineapple jelly

€ 55 PER PERSON

FOOD FOR THOUGHT




Dinner Buffets

FISH AND SEAFOOD
(MIN. 30 PERSONS)

APPETIZERS AND SALADS

Shrimp cocktail with avocado
Crab meat salad with lime and coriander
Smoked fish platter with grain mustard dill cream
Seafood terrine
Salad Niçoise
Gazpacho shots with pan-fried prawns
Homemade duck liver mousse
with mango relish and walnut
Hungarian and international cold cuts platter
Cantaloupe melon wrapped in Parma ham
A variety of international and local artisan cheese
Arugula salad with fresh parmesan
and herb croutons (V)
Artichoke salad with fresh herbs, onions,
sweet beans and balsamic dressing (V)

ROYAL SALAD BAR

Make your own salad with the products from
our Artisan Market partner () Lollo Rosso,
lamb's lettuce leaves, radicchio, arugula, beetroot
leaves, tomato, cucumber, paprika, radish, onion,
white radish, celery green, rapeseed oil, olive oil,
balsamic vinegar, vinaigrette, blue cheese dressing
and other condiments

FRESH SEAFOOD ON ICE

Steamed shrimps with
tomato and coriander salsa,
cocktail sauce

SOUP

Mediterranean fish soup
with garlic baguette and alioli

LIVE STATION

Homemade Sushi and Sashimi with
condiments and pickled ginger
Citrus and vodka marinated
Norwegian salmon

HOT ITEMS

Cajun spicy jambalaya with chicken,
seafood and vegetables
Roasted beef fillet
with "Bikavér" wine
served with foie gras
Parmesan potato gratin (V)
Jasmine rice (V)
Roasted monkfish medallions
with white wine reduction
Herbs and garlic sautéed tiger prawn tails
Grilled vegetables with olive tapenade (V)

DESSERTS

Exotic fruit mousse
Homemade cheese cake
Mint and vanilla bean crème brûlée
Dark chocolate crèmeux
with strawberry in verrine
Caramelized pineapple with vanilla
Apricot crèmeux
Homemade macaroons
Sliced fruits
Coconut panna cotta with mango jelly

€ 65 PER PERSON

FOOD FOR THOUGHT 

Indian Buffet

APPETIZERS AND SALADS

- Sweet and sour chicken salad with bean sprout and curry leaves
- Hummus with pita bread and salsa verde
- Grilled vegetables with Indian cheese and cashew
- Gado Gado salad with vegetables and peanut sauce
- Bombay potato salad with cauliflower
- Eggplant salad with cumin and black olives
- Stuffed paprika with spiced barley
- Indian marinated salmon with lime and coriander
- Roasted pork neck slices with chili scented mango ragout
- Stuffed mussel with turmeric scented tomato ragout
- Grilled curry chicken breast with minted couscous salad

LIVE STATION

- Lamb leg confit with cardamom sauce

INDIAN MAIN COURSES

- Buttered chicken with tomato garam masala sauce
- Roasted tandoori John Dory fillet with raita sauce
- Indian seafood biryani
- Indian red lentil dahl with turmeric and coriander
- Rava umpa, baked Indian polenta with cashew and spring onion
- Chana masala, Indian chickpea with ginger and chili
- Steamed Basmati rice

DESSERTS

- Carrot halva
- Coconut barfi
- Gulab jamoune Indian dumpling in rosewater syrup
- Payasam, rice pudding with raisin and walnut
- Cheese cake with mango
- Opera slice
- Raspberry and dark chocolate slice
- Chocolate fountain with fruits


Our kitchen is a certified halal kitchen accredited by Mr. Zoltán Bolek -president of the Hungarian Islamic Community.

On special request our culinary team can prepare halal dishes and we can purchase kosher meals from the most famous kosher restaurant of the city.

For further information please do not hesitate to contact us.

The above mentioned supplement € 17 PER PERSON

€ 55 PER PERSON

FOOD FOR THOUGHT 





Plated Menus

Catering is our passion and our culinary team is ready to prepare a wide variety of plated dinner menus for every taste and occasion. We are happy to create a custom menu tailored towards your event. Our goal is to offer a dining experience as exceptional as our dazzling hotel itself. Please choose from our menu or discuss your selection with our team.

Our planning professionals strive to meet each individual request. We offer gluten-, lactose- and sugarfree meals, vegetarian and vegan dishes, and upon request also kosher and halal menus.

Plated Menus

AMBER (MIN. 15 PERSONS)

Vietnamese spring rolls with vegetables,
mango and sweet chili sauce

Pan fried corn-fed chicken breast
with celery cream,
fresh spinach leaves, bacon crumbles
and red wine shallots

Fruit salad with maracuja espuma
€ 30 PER PERSON

TOPAZ (MIN. 15 PERSONS)

Smoked tuna Tatar with lime air,
guacamole and prawns rissole

Whole roasted pork tenderloin
with seasonal vegetable ragout
and Parisian potatoes, Bikavér reduction

Strawberry and white chocolate bavaroise
with mango sauce
€ 33 PER PERSON

ONYX (MIN. 15 PERSONS)

Veal ragout with lemon and tarragon

Roasted duck breast, Savoy cabbage
and smoked bacon with sweet potato cream,
cassis shallot sauce

Eszterházy cake
Layered chocolate cream and almond
sponge cake with cherry ragout
€ 35 PER PERSON

CORAL (MIN. 15 PERSONS)

Pressed smoked pork shank with goose liver,
green apple and beetroot

Roasted salmon fillet
with sautéed tiger prawns and eggplant confit,
herbs and champagne beurre blanc

Dark chocolate and praline mousse
with lemongrass jelly and strawberry compote
€ 37 PER PERSON



Plated Menus

AMETHYST (MIN. 15 PERSONS)

Pálinka marinated salmon
with keta caviar and potato chives salad,
lemon dressing

Brandy scented prawns
and vegetables pearls bisque

Mushrooms duxelles stuffed
corn-fed chicken supreme
with potato and zucchini galette,
thyme sauce

“Royal Ball”
Chocolate variation
with forest berries
and lemongrass

€ 40 PER PERSON

HYACINTH (MIN. 15 PERSONS)

Smoked trout and butterfish
with horseradish mousse
and mesclun leaves

“Bakonyi” soup with pork,
mushrooms and sour cream

Seared beef tenderloin
and beef cheek with fondant potatoes
and root vegetables, wine jus

Poppy seed cake with wild berry
and Pálinka sabayon

€ 42 PER PERSON

EMERALD (MIN. 15 PERSONS)

Homemade foie gras terrine
with brioche, Port wine jelly
and beetroot reduction

Green peas and smoked bacon velouté

Roasted butterfish steak with mussels,
snow peas, dried cocktail tomatoes,
herbs risotto and Sauvignon blanc
reduction

Dark chocolate brownie
with raspberry crèmeux
and almond streusel

€ 44 PER PERSON

TURQUISE (MIN. 15 PERSONS)

Mesclun greens with goat cheese,
smoked trout and sun-dried
tomato dressing

Chicken and vegetable consommé

Roasted beef tenderloin
with oyster mushrooms,
green asparagus, potato
cream and pepper sauce

Passion fruit and white
chocolate gateaux
with caramel sauce
and orange tuile

€ 46 PER PERSON

6% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS DISTRIBUTED TO OUR EMPLOYEES.



Plated Menus

OPAL (MIN. 15 PERSONS)

Marinated blue fin tuna tiger prawns
with lime, soya, mango salsa
and hazelnut dressing

Porcini mushroom soup with truffle oil foam

Classic lemon and mint sorbet

Roasted Mangalica pork tenderloin
with buttered snow peas
and sweet potato purée, shallot jus

Pistachio and chocolate sensation
with a verrine of strawberry
and caramel sauce

€ 48 PER PERSON

GOLD (MIN. 15 PERSONS)

Smoked duck breast with yellow frisee,
bourbon vanilla oil and raspberry vinaigrette

Fresh pumpkin soup with sour cream

Pan roasted salmon trout
with sautéed spinach and tomato confit

Roasted lamb rack
and slow-cooked ratte potatoes
with French beans, thyme jus

Chocolate and mango mousse
with raspberry coulis

€ 55 PER PERSON

DIAMOND (MIN. 15 PERSONS)

Foie gras terrine Torchon
with coconut and dark chocolate

Atlantic fish soup, seared monkfish
and scallops with cardamom foam

Roasted Angus beef tenderloin
and duck liver "Rossini style"
with green asparagus and celeriac-potato
Mousseline, Madeira wine sauce

Royal cheese selection,
mustard seed cracker and black cherry jam

Tokaj Bavaroise, pistachio macaroon,
dark chocolate ganache and silver leaf

€ 62 PER PERSON

6% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS DISTRIBUTED TO OUR EMPLOYEES.



Cocktail Canapés

Small mouthfuls of miniature classic favourites, or platters of perfectly designed gourmet parcels: our lovely canapés are without doubt a delightful way to your guests' hearts. Seafood, cheese, fresh vegetables, salty and sweet, hot and cold bites, skewers, dips and rolls: the opportunities are really countless and matchless indeed. Have it with a colourful variety of cocktails or let us help you choose the right selection of wine for a complex and exceptional dining experience.



Cocktail Canapés

CREATE YOUR OWN!

COLD

(MIN. 10 PERSONS)

Tuna Niçoise in a filo basket
 Smoked chicken crostini
 Sliced smoked salmon
 with apple dill mayonnaise
 Parma ham on baguette with
 tomatoes and mozzarella
 Hungarian salami with pickled
 vegetables
 Bocconcini mozzarella
 and sun-dried tomatoes
 in endive (V)
 Brie cheese and walnut on rye bread (V)
 Beef Carpaccio with parmesan
 shavings and sun-dried tomatoes
 Baked Feta cheese with thyme (V)

Roasted beef with
 grain mustard on brown bread
 Goat cheese balls with sweet paprika (V)
 Cherry tomato filled with guacamole (V)
 Marinated tuna with mango salsa

€ 2 PER PIECE

HOT

(MIN. 10 PERSONS)

Mini pizzas (V)
 Mini quiche Lorraine (V)
 Baked sausage roll with Dijon mustard
 Fried mushroom with aioli dip (V)
 Prune wrapped with bacon
 Fish finger with Creole mayonnaise
 Sesame chicken fingers
 Marinated Teriyaki beef
 Vegetable skewers (V)

Falafel with tahina parsley dip (V)
 Spinach and sun-dried tomato quiche (V)
 Vegetable spring rolls with chili sauce (V)
 Corn fritters with pineapple and
 wasabi dip (V)

€ 2 PER PIECE

SWEET

(MIN. 10 PERSONS)

Vanilla crème brûlée
 Strawberry cheesecake
 Raspberry financier
 Dark chocolate brownie
 Chocolate and orange crèmeux
 in verrine
 Chocolate hazelnut cake
 Caramelized pear and cream
 Lemon meringue tart
 Mini chocolate éclairs
 Mille-feuille
 Fresh fruit tartlets

Chocolate and pistachio cake
 Rice pudding with mango
 Sliced seasonal fruits
 Chocolate and raspberry slice

€ 2.5 PER PIECE

FOOD FOR THOUGHT 



Cocktail Canapés

CREATE YOUR OWN!

COLD DELUXE (MIN. 10 Persons)

Smoked salmon blinis
Prawn noodles roll
Cherry tomato filled with crab meat
Foie gras terrine on brioche
Smoked tuna tatare on flour tortilla
Salmon nigiri sushi with wasabi and soya
Steamed prawns with chili dip
Scallop Ceviche with mango salsa
Shredded duck salad with bean sprouts

€ 2.5 PER PIECE

HOT DELUXE (MIN. 10 Persons)

Chicken or beef satay with peanut sauce
Rare tuna with nori deep fried in batter
Prawn tail in Japanese bread crumbs
Crab meat and vegetable spring roll
Fish cakes with apple and cucumber salsa
“Hortobágyi” pancake with foie gras
Beef fillet Teriyaki on arugula leaves

€ 3 PER PIECE

6% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS DISTRIBUTED TO OUR EMPLOYEES.



Cocktail Canapés

NIBBLES DELUXE (MIN. 15 Persons)

Mixed nuts
Salted almonds
Vegetable crudités with dips
Grissini and salsa verde
Marinated olives
Goat cheese and spinach tartlets
Spiced cashews
Corn chips with guacamole
and tomato salsa

€ 5.5 PER SERVING

CLUBS (MIN. 15 Persons) (8 Pieces per Person)

NIBBLES
Prawn crackers, marinated olives,
peanuts
COLD
Roast beef rolls with cucumber
Smoked chicken on rye bread
Pickled sea bass on shredded vegetables
Grilled zucchini with sun-dried tomato
tapenade
Hungarian salami

HOT
Falafel with tahini dip
Lamb Kofta skewers
Fish tempura with soya dip
Vegetable spring rolls (V)
Mini tomato-mozzarella croissant
Sausage rolls

€ 22 PER PERSON

HEARTS (MIN. 15 Persons) (8 Pieces per Person)

NIBBLES
Prawn crackers, marinated olives,
peanuts
COLD
Parma ham on pesto ciabatta
Spicy chicken and glass noodle salad
Crab meat salad in cucumber cups
Tomato and mozzarella
in balsamic dressing
Tuna Niçoise

HOT
Chicken satay with spicy peanut sauce
Pike perch picatta with thyme mayonnaise
Mini quiche Lorraine, fried prawns
in beer batter
Chicken curry puffs

DESSERT
Chocolate éclair
Raspberry mousse
Cheese cake
Apricot profiterole
Vanilla bavarois
Sliced seasonal fruits

€ 24 PER PERSON

Royal Takeaway

Leaving Corinthia Hotel Budapest doesn't have to mean to say good-bye to gourmet experiences. Enjoy our unique Takeaway offers and indulge yourself in exceptional gastro experiences outside the hotel, too!



Royal Takeaway

LUNCH BOX 1

French baguette
with ham and cheese

Chicken romaine lettuce
and corn wrap

Quiche Lorraine
with vegetables (V)

Blueberry muffin

One seasonal fruit

Carrot cake slice

Orange Juice/mineral water

€ 18 PER PERSON

LUNCH BOX 2

Grilled vegetable sandwich with pesto
on tomato ciabatta bread (V)

Cereal bread with paprika
flavoured turkey ham

Hungarian salty scones
(Pogácsa)

Chocolate brownie

One seasonal fruit

Chocolate bar (Snickers)

Orange juice/mineral water

€ 21 PER PERSON

LUNCH BOX 3

Smoked salmon, cucumber
on tomato and olive bread

Dried ham and Swiss cheese
on rye baguette

Old fashioned pasta salad
with crispy vegetables (V)

Apple cake slice

Muesli bar

Granny smith apple

Soft drink /mineral water

€ 25 PER PERSON

6% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS DISTRIBUTED TO OUR EMPLOYEES.



Royal Takeaway

COFFEE BREAK TO GO 1

White chocolate raspberry
Danish croissant sandwich
with Cheddar cheese and Peppadew paprika
Hungarian scones, sliced seasonal fruits
Iced coffee to go, mineral water

€ 13 PER PERSON

COFFEE BREAK TO GO 2

Vanilla raisin roll
Bagel sandwich with grilled cucumber
and cream cheese
Butter croissant, sliced seasonal fruits
Iced coffee to go, mineral water

€ 13 PER PERSON

COFFEE BREAK TO GO 3

Chocolate twist
Ciabatta sandwich with Mozzarella,
tomato and pesto
Pretzel, sliced seasonal fruits
Iced coffee to go, mineral water

€ 13 PER PERSON

6% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS DISTRIBUTED TO OUR EMPLOYEES.





Wines

How does a meal become an imperishable experience? Its outstanding ingredients, expertise, passion, taste for experiment, hospitality and superior wines that not only make unforgettable pairs with the dishes but also capture the tastes and moods of our guests. Figuring out wine and food pairings and creating the perfect synergy is not a task for us, rather a match or play, exciting challenge or a riddle to solve. We offer first-rate courses with the best wines of the most excellent vintages. And how unity and harmony forms? Visit us and you will understand it.

Ágnes Davidovics
Rickshaw Manager, Sommelier,
WSET Level 3 Advanced Certificate
in Wines and Spirits

Wines, Sparkling Wines & Champagne

WINE SELECTION SUBJECT TO AVAILABILITY

SPARKLING WINES AND CHAMPAGNE

Törley Gala Sec (0,75 l)	€ 19
Hungaria Extra Dry (0,75 l)	€ 31
Moët & Chandon Brut (0,75 l)	€ 92
“Dom Pérignon” (0,75 l)	€ 295

WHITE WINES

Chapel Hill Sauvignon Blanc, Balatonboglár (0,75 l)	€ 15
Dubicz Chardonnay, Mátra (0,75 l)	€ 22
Sauska Furmint, Balatonfüred-Csopak (0,75 l)	€ 28
Csetvei Királyleányka, Mór (0,75 l)	€ 30
St. Andrea Napbor, Eger (0,75 l)	€ 35

ROSÉ WINE

Dúzsi Rosé, Szekszárd (0,75 l)	€ 19
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RED WINES

Corinthia Cabernet Sauvignon by Vylyan, Villány (0,75 l)	€ 22
Weninger Kékfrankos, Sopron (0,75 l)	€ 32
Szeleshát Pinot Noir (0,75 l)	€ 30
Vida Öreg Tőkék Kadarkája, Szekszárd (0,75 l)	€ 35
Malatinszky Noblesse Cabernet Franc, Villány (0,75 l)	€ 80

SWEET WINE

Tokaj Kereskedőház Muscat Lunel Late Harvest, Tokaj-Hegyalja (0,5 l)	€ 40
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Cocktails

I would consider myself lucky to realise fairly soon the field that I could happily occupy myself with. The multifaceted gastronomy, full of innovations has always attracted me, so there is nothing strange about falling in love with the world of cocktails. This love accompanies me all through my entire career and motivates to achieve my objectives set. Corinthia Hotel Budapest places no limits on creating new things. Here you may taste not only cocktails of exotic flavours, but also can participate in a true experience captivating all your senses. Too delightful to be missed!

Attila Polgár
Bar Supervisor



Cocktails

Mimosa	€ 5
Royal Martini	€ 8
Daiquiri	€ 8
Black Russian	€ 8
Bloody Mary	€ 8
Gin & Tonic	€ 8
Mojito	€ 8
Cosmopolitan	€ 10
Kir Royal	€ 10
Caipirinha	€ 10
White Russian	€ 10
Piña Colada	€ 10
Cuba Libre	€ 10
B52	€ 11
Mai Tai	€ 11



Beverages

APERITIVES AND DIGESTIVES

Martini Bianco, Rosso, Dry	6 cl	€ 6.5
Campari, Aperol	6 cl	€ 7
Tio Pepe, Pedro Jimenez	6 cl	€ 7
Manzanilla, Pedro Jimenez	6 cl	€ 7
Jägermeister, Unicum	4 cl	€ 7
Averna	4 cl	€ 7

SPIRITS

Beefeater Gin	4 cl	€ 6.5
Sobieski Vodka	4 cl	€ 6.5
Jose Cuervo Silver Tequila	4 cl	€ 6.5
Bacardi White	4 cl	€ 6.5
Bacardi Black	4 cl	€ 6.5
Fütyülős Barack Pálinka	4 cl	€ 6.5

LIQUEURS

Amaretto Disaronno	4 cl	€ 7.5
Kahlua	4 cl	€ 7.2
Cointreau	4 cl	€ 7.2
Southern Comfort	4 cl	€ 7.5
Drambuie	4 cl	€ 10
Baileys	4 cl	€ 7.2

SCOTCH WHISKIES

Johnnie Walker Red Label	4 cl	€ 7.9
Johnnie Walker Black Label	4 cl	€ 11.5
Chivas Regal	4 cl	€ 12

COGNAC

Hennessy	4 cl	€ 12
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SINGLE MALTS

Laphroaig 10yo.	4 cl	€ 13
Glenfiddich 12yo.	4 cl	€ 11.8

BEERS

Bottled

Dreher	33 cl	€ 4.5
Pilsner Urquell	33 cl	€ 4.5
Dreher non-alcoholic	33 cl	€ 4.5

Draught

Dreher	50 cl	€ 5
Pilsner Urquell	50 cl	€ 6

Beverages

SOFT DRINKS

Szentkirályi mineral water	0,25 l	€ 3.3
Szentkirályi mineral water	0,75 l	€ 6
Coca-Cola, Coca-Cola light	0,25 l	€ 3.3
Sprite, Fanta	0,25 l	€ 3.3
Kinley Ginger, Tonic Water	0,25 l	€ 3.3
Orange juice, Apple juice	0,20 l	€ 3.3
Peach nectar	0,20 l	€ 3
Freshly squeezed orange juice	0,20 l	€ 4
Freshly squeezed grapefruit juice	0,20 l	€ 4
Red Bull	0,25 l	€ 6

COFFEE AND TEA

Espresso	€ 3.3
Cappuccino	€ 3.3
Filter coffee	€ 3.3
Tea	€ 3

SEASONAL BEVERAGES

Mulled wine	€ 3.3
Hot chocolate	€ 3.3
Chili chocolate	€ 3.3

Beverage Packages

WELCOME BEVERAGE PACKAGES (MIN. 10 PERSONS)

One glass of sparkling wine or orange juice
 € 6 PER PERSON

Two glasses of sparkling wine or orange juice
 € 10 PER PERSON

LUNCH PACKAGES (MIN. 15 PERSONS)

One soft drink or mineral water, one glass of selected wine, coffee or tea
 € 12 PER PERSON

One soft drink or mineral water, two glasses of selected wine, coffee or tea
 € 16 PER PERSON



Beverage Packages

COCKTAIL AND DINNER PACKAGES

PACKAGE I.

Non-alcoholic
 (soft drinks, mineral water,
 coffee and tea)

30 MINUTES € 6
 60 MINUTES € 8
 90 MINUTES € 10
 120 MINUTES € 12
 180 MINUTES € 15
 240 MINUTES € 18

AFTER THE CHOSEN TIME LIMIT WE CHARGE
 € 6 PER PERSON / EACH STARTING HOUR

PACKAGE II.

Unlimited selection of our house
 white, red and sparkling wines,
 beer, soft drinks, mineral water,
 coffee and tea

30 MINUTES € 10
 60 MINUTES € 14
 90 MINUTES € 17
 120 MINUTES € 19
 180 MINUTES € 23
 240 MINUTES € 26

AFTER THE CHOSEN TIME LIMIT WE CHARGE
 € 7 PER PERSON / EACH STARTING HOUR

PACKAGE III.

Unlimited selection of our house
 white, red and sparkling wines, beer,
 soft drinks, mineral water, coffee, tea
 and five selected Spirits & Liqueurs

30 MINUTES € 14
 60 MINUTES € 18
 90 MINUTES € 20
 120 MINUTES € 23
 180 MINUTES € 30
 240 MINUTES € 34

AFTER THE CHOSEN TIME LIMIT WE CHARGE
 € 10 PER PERSON / EACH STARTING HOUR



Terms & Conditions

UNATTENDED ITEMS/ ADDITIONAL SECURITY

The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If you require additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements. All security personnel to be utilized during the Event are subject to Hotel approval.

TAXES

Applicable rates are included in the offers. Please note, if there is any change in an operative tax law, rates may be different.

SERVICE CHARGE

Additional 6% service fee will be charged on food & beverage consumption, in case of banquet services.

RECEIVING/LOADING PROCEDURES

All packages should be addressed with the name of the Event and date sent to the attention of your Conference & Event Sales Executive to the shipping address. Packages should be sent as close to your meeting date as possible. Limited space is available for the storage of large items. Every large sized equipment or exhibition stand and the banquet staff is to use the loading ways located at the back of house areas.

All other documents (pro forma invoice etc.) should be issued to your company's name. It is your responsibility to arrange for transport and customs clearance for any goods shipped into the country for your meetings, since we are unable to clear customs on your behalf. It is vital you check with your freight forwarder on exact procedures of getting your particular goods through customs. All large materials, displays or entertainers must use the loading dock facilities and should be advised accordingly.

Shipping Address:

Your Company Name and the name of the event

IHI Magyarország Zrt.

Name of C&E Sales Executive

H- 1074 Budapest

Hársfa utca 56.

Package storage fees will apply to each package received and stored for more than 3 weeks.

No Storage fees will apply for the first 7 days prior to the start and 14 days after the end of an event. If Storage exceeds 21 days, € 3 per item per day Storage Fee will be added to your main account.

LIABILITY

The Customer shall be liable to pay any extra services provided to the participants of the events; furthermore, the Customer shall be liable for all damages caused in the building being host to the event (Corinthia Hotel Budapest or any outside venues) or in the furniture and the equipment there of by its employees, assistant persons, participants of the events or the Customer itself.

For any event with musical activity, like dancing dinner, orchestra or show, which generates noise, the Client shall be responsible for not exceeding the limited noise level of 82 decibels.

SMOKING

Smoking is permitted on the smoking terrace only.

GARBAGE

The Hotel may charge the Customer the cost of waste removal, which was left behind on the property of the Hotel after the event in case of unusual amount of garbage.

Equipment and Services

Our company provides our clients with professional AV and IT technology such as projection, sound, lighting, interpreting, voting. Installation solutions are also available, including backdrop, exhibition and furniture solutions.

An assigned project manager keeps in touch with you at all times, prepares tailor-made proposals and remains accessible at site inspections and onsite during the event in order to ensure flawless communication for both sides and to make sure the event is a success. All of our technicians and engineers are highly trained, speak fluent English and are widely experienced.

FURTHER SERVICES:

Custom-made event installation

Stage design on request

Design and construction of the exhibition

Creation of different themes

and sets for events

Quality event furniture and accessories

are also for hire at a nominal fee

Contact information:

+36 30 991 1006

audiovisual.budapest@corinthia.com



Royal Catering

Royal Catering is a full service catering designed to provide you with complete satisfaction. Our motto 'Because it's personal' indicates all aspects of our activities.

Do you spend ages pondering how to start organizing your event, how to find just the right location, a reliable event organizer, and how all this will fit into your already packed daily schedule? If so, the solution is Royal Catering!

Whatever the occasion, whether a family event, smaller in-house business programme or an 'out of house' client meeting with several hundred guests, our colleagues are always on hand to help with all-round advice and a realization concept.

We offer a genuinely made-to-measure service, meeting the specific needs of clients, all the way from the quotation right up to the final minute of the event. You imagine, we deliver.

Call us for an offer today!

Enjoy Royal Catering!

Contact information:

+36 1 479 4716

events.budapest@corinthia.com

