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It's the most wonderful time of the year at Corinthia Budapest



Corínthía Budapest

where the magic of the season comes alive in every corner.

Explore our festive brochure and embark on a journey filled with joy, enchantment, and unforgettable moments.



Booking Terms and Conditions:

You have the flexibility to make reservations either by phone + 36 1 479 4000 or through email <u>festive.budapest@corinthia.com</u>

If you partake in a minimum of three of our festive season events, you will enjoy 10% off the total cost. All three events must be reserved together, and this deduction is exclusively valid for brunches. Once the discount is applied, brunch reservations become non-refundable, and prepayment is mandatory. Please note that the discount does not apply to the New Year's Eve Gala Dinner.

Children between the ages of 6 and 12 can take advantage of a 50% off when dining at the Brasserie & Atrium, and children under six years old can dine for free. Kindly note that only individuals who are 16 years old or older will be granted access to attend the New Year's 'Eternal Elegance' Gala.

Brunch hours are from 12:30 PM to 3:30 PM, and dinner service is available from 6 PM to 10:30 PM. Please be aware that menus, offers, and conditions for the festive events may undergo alterations. Regarding food allergies and intolerances, if you have any questions about the contents or preparation of our dishes, please don't hesitate to ask a member of our team.

26 NOVEMBER CHRISTMAS TREE LIGHTING AND BRUNCH

Experience the magic of the season as our Christmas tree lights come to life, accompanied by the enchanting melodies of a children's choir. Watch as the main lobby transforms into a radiant winter wonderland, filling your heart with the warm glow of the holidays.





3 AND 10 DECEMBER CORINTHIA FESTIVE BRUNCH

Step into the holiday spirit at our grand hotel, where you can savour delightful pastries, strudels, and traditional treats at our live Chimney Cake Station.

And that's not all–Santa Claus himself is coming to town, and he's joining us for brunch, and our heartwarming winter buffet is thoughtfully prepared by our cheerful elves, who are always on hand to assist our younger guests.

19 000 HUF per person

Unlimited house wine, beer, soft drinks and hot beverages are included. All prices are Inclusive of VAT. A 13% service charge will be added to your final bill.





17 DECEMBER CORINTHIA FESTIVE BRUNCH WITH LIVE MUSIC

The countdown is underway! Come and be a part of our lavish Christmas buffet, featuring a delightful array of traditional Hungarian cuisine and delectable desserts. Share in the joy of the season as families and friends gather for a festive feast. The musical enchantment of the Csicsó Band will add an extra layer of Christmas spirit to your experience.

19 000 HUF per person

Unlimited house wine, beer, soft drinks and hot beverages are included. All prices are Inclusive of VAT. A 13% service charge will be added to your final bill.

24 DECEMBER CHRISTMAS EVE BUFFET DINNER. SEAFOOD AND BUBBLES

Embrace the magic of this special evening as you gather around the table to celebrate and create cherished memories with your loved ones. Experience the enchantment of Christmas Eve in our cozy setting, where a delectable seafood-themed buffet dinner awaits. Join us for a festive feast that warms the soul and delights the palate.

> 39 000 HUF or 105 EUR per person Non-refundable. Full pre-payment is required.

25 DECEMBER CHRISTMAS DAY BRUNCH

Take a pause and fully immerse yourself in the delightful Christmas ambiance of Brasserie and Atrium. We've prepared an exquisite selection of delectable courses, including a small pig, for you and your family to enjoy during the most joyful celebration of the year.

Children will have the opportunity to meet Santa Claus, who will be joining us for brunch. Come together and make the lasting memories.

24 500 HUF or 65 EUR per person Non-refundable. Full pre-payment is required.



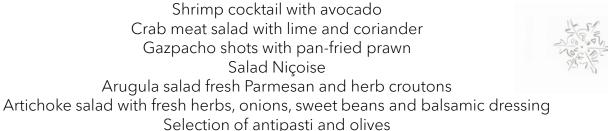
Unlimited house wine, beer, soft drinks and hot beverages are included. All prices are Inclusive of VAT. A 13% service charge will be added to your final bill.





Seafood and Bubbles Chrístmas Eve Buffet Dínner Menu

Seafood Salads and Appetizers







Crabmeat with salmon roe

Homemade duck liver mousse with mango relish and walnut Selection of Hungarian and international cold cuts selection with condiments

Live Station and Cold Carving

Caesar salad with tandoori chicken Home marinated Norwegian salmon in citrus and vodka

Fresh Seafood on Ice

Steamed shrimps Selection of salsas, cocktail sauce and lemon

Seafood Platters



Fresh homemade sushi and sashimi with condiments Smoked fish platter with grain mustard dill cream Seafood terrine Oysters shucking with traditional condiments











Seafood and Bubbles Chrístmas Eve Buffet Dínner Menu

Salad Bar

Selection of lettuce leaves, dressings, and condiments

Live Cooking Stations

Pasta station with seafood pesto or tomato sauce Roasted beef sirloin carving with red wine sauce Baked whole salmon al sale Baked whole celeriac al sale

Soups

Seafood clam chowder Spiced pumpkin and pumpkin seeds and chili oil

Hot Items

Roasted Monkfish medallions with white wine herbs sauce Indian lamb biryani with Raita Sauce Steamed black mussels in garlic butter sauce Risotto with seafood, tomato and arugula Roasted pork tenderloin with mustard sauce and mushrooms Grilled vegetables with olive tapenade Jasmine rice Steamed new potatoes with butter and parsley Vegetable tagine with mixed lentils and roasted seeds

BBQ Station

A variety of fish and seafood Market vegetables Roasted butternut squash steaks





Seafood and Bubbles Chrístmas Eve Buffet Dínner Menu

Desserts

Stollen Christmas bread Chestnut & plum and poppy seed beigli "Aranygaluska" sponge cake with cinnamon sauce Cheesecake with red wine & raspberry jelly Caramel mousse cake Frangipane tartelette (marzipan & dried orange) Chocolate cake & whisky Fresh seasonal fruits Gingerbread cookies Caramelized nuts Meringue Christmas yule log cake Yoghurt & cherry cake (gluten free) Vegan chia cheesecake American pancakes with condiments Selection of ice creams

A Variety of International and Local Cheeses



Christmas Day Brunch Menu

Salads

Spinach salad with walnuts and winter baby pear (V) Fresh Greek salad (V) Smoked wood fired duck salad, apple and celery remoulade Mixed Portobello mushroom salad and balsamic glaze (V) Roasted pumpkin and crispy pancetta with rocket leaves Smoked trout Waldorf salad Crab meat salad topped with salmon roe & caviar Thai beef salad with coriander Niçoise salad with coriander Niçoise salad with tuna Assorted seasonal mixed green salad leaves served with selected vinaigrettes, dressing & condiments (V) Creamy potato salad with crispy bacon Asian seafood salad with Chinese vegetables



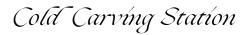
Appetízers

Selection of homemade pâté and terrines, sauce Cumberland Assortment of Hungarian and international cold cuts & salami Serrano ham and sliced honeydew melon Smoked fish platter with the traditional condiments, lemon wedges and capers Pork and duck rilette with croutons Prawn cocktail scented with Cognac Traditional French terrine & pâte platter sauce Cumberland Antipasti platter (V) Goose liver mousse with aged balsamic reduction

Home-made sushi & sashimi with pickled ginger and soya sauce Poached prawn display with dips and lemon sauce Royal cheese board, with local and international cheese selection with condiments and crackers (V)



Christmas Day Brunch Menu



Whole Parma ham Caesar salad station with a selection of condiments (V)

Soups

Christmas pumpkin cream soup with croutons (V) Hungarian fish soup

Líve Statíon

The Italian pasta station with a selection of sauces and condiments (V)



Prawn skewers Pork fillet medallions Spicy chicken breast Curry marinated chicken fillet Argentinean sirloin steak Norwegian salmon fillet Pan fried Hungarian goose liver with condiments Cinnamon pineapple skewers (V) Carving station Slow roasted "suckling pig" Selection of traditional sauces and condiments Angus beef sirloin with red wine reduction



Hot Dishes

Traditional stuffed cabbage Roasted duck breast with sweet chili sauce and braised red cabbage Grilled Mangalica pork tenderloin and braised belly with apple-sage sauce Pan fried cod fish fillet with fresh spinach, pine nuts and almond lemon butter Braised Brussels sprouts & chestnuts (V) Roasted onion potato with parsley (V) Steamed basmati rice (V)





Christmas Day Brunch Menu

Royal Christmas Desserts

Stollen Christmas bread Flodni Walnut and poppy seed beigli Chestnut & orange truffles Warm bread and butter pudding with vanilla cream Vanilla crème brulé Baked chocolate & orange tarte Fresh seasonal fruits Gingerbread cookies Caramelized nuts Blackcurrant mousse Milk chocolate & hazelnut cream dessert Vegan chocolate cake Vegan energy balls with dried fruits Chocolate cake Selection of ice creams Waffles with condiments

Chocolate Fountaín

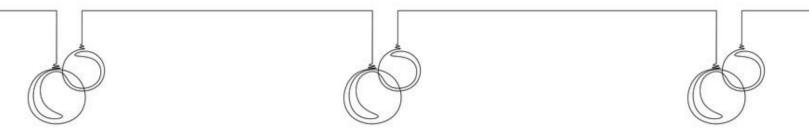
Fresh fruits, marshmallow and condiments

Dessert Live Station

Crêpe Suzette station with Grand Marnier sauce and orange cinnamon orange espuma

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25 DECEMBER CHRISTMAS BUFFET DINNER

Merry Christmas! Join us for a celebration filled with the spirit of Corinthia, as we present an opulent Christmas cuisine buffet. Step into our warmly adorned sanctuary, where the festive ambiance sets the stage for a joyful evening. Delight in a diverse selection of global culinary delights and, of course, don't miss our spectacular Chimney Cake Station, offering a variety of sweet treats beyond imagination. It's a Christmas experience you won't want to miss.

28 000 HUF or 75 EUR per person Non-refundable. Full pre-payment is required.

Unlimited house wine, beer, soft drinks and hot beverages are included. All prices are Inclusive of VAT. A 13% service charge will be added to your final bill.

Christmas Day Dinner Menu

Starters and Salads

English roast beef with pickled cucumber Poached salmon with parsley-fennel Roasted goose liver with confit apple and crispy onion rings Roasted mushroom salad Eggplant salad with onion Tomato salad with red onion and feta Broccoli with roasted almond and onion dressing (V)

> Hungarian cold cuts with pickled vegetables Grilled vegetables anti pasti (V) Thai chicken salad Csekonics salad Gundel salad (V) Potato salad with mayonnaise (V)

Assorted Hungarian cold cuts Array of seasonal lettuces with traditional condiments, Olive oil and balsamic vinaigrette (V) Hungarian pickled vegetables (V) Bread and butter (V)

Cold Carving

Serrano ham

Soups

Chicken soup with semolina dumplings Cauliflower and paprika cream (V)

Christmas Day Dinner Menu

Itahan Pasta Corner

Selection of pasta with Bolognese or tomato sauce and condiments Steamed mussels, butter and white cream with garlic



Beef tenderloin Chicken breast Pork tenderloin Salmon steak

Hot Carving

Roasted goose, orange sauce and vegetables

Hot Díshes

Slow cooking veal loin and braised orange-red cabbage Grilled chicken breast supreme with vegetable pearls and wild rice Salmon steak with orange sauce spinach and bread dumplings Stir fried rice with vegetables Gratinated mash potatoes (V) Vegetable steamed jasmine rice (V)



Christmas Day Dinner Menu

Desserts

Stollen Christmas bread Flodni Chestnut & plum and poppy seed beigli Tiramisu Warm apple crumble Vanilla creme brulé Lemon meringue tarte Fresh seasonal fruits Gingerbread cookies Caramelized nuts Pistachio profiteroles Goat cheese & fig dessert Vegan mango & passion fruit cake Raspberry & almond cake (without sugar, lactose and gluten) American pancakes with condiments Selection of ice creams

Live Station

Crepes with condiments Chocolate fountain with fresh fruits.



31 DECEMBER NEW YEAR'S EVE BUFFET DINNER

Let the magic begin!

Let's raise a glass to the successes of 2023 and welcome the dawn of 2024 with an exquisite evening of culinary delights and harmonious melodies of the Hungarian Csicsó Band. Our menu offers a treasure trove of French oysters, the finest keta caviar, and succulent beef sirloin. Join us for a tasteful journey into the New Year!

> Brasserie: 49 000 HUF or 130 EUR per person Atrium: 52 500 HUF or 140 EUR per person

> Non-refundable. Full pre-payment is required



Unlimited house wine, beer, soft drinks and hot beverages are included. All prices are Inclusive of VAT. A 13% service charge will be added to your final bill.



New Year's Buffet Dinner Menu

Soups

Veal ragout soup Pumpkin cream soup with roasted seeds (V)

Cold Dishes

Crab meat salad Marinated and steamed king prawns Snapper ceviche shells Smoked fish plates Tandoori salmon Caesar chicken Smoked goose breast with roast pumpkin and wild berry sauce Marinated beef with Asian slaw Duck rillette

Selection of homemade pâté and terrines, sauce Assortment of Hungarian and international cold cuts & salami Cheese plate

Salads

Goat cheese zucchini salad Quinoa and seasonal vegetables Potato with bacon and chive mayo Mixed cherry tomato and fried caper salad

Royal Salad Bar

Assorted seasonal mixed green salad leaves served with selected vinaigrettes, dressing & condiments



New Year's Buffet Dinner

Oyster Bar

Hot Dishes

Chicken Supreme with champagne sauce Veal Stroganoff Wild boar with blue cheese and bacon sauce Pike perch with squid and passion fruit sauce Roasted turmeric cauliflower with red pepper couli Roast vegetables Roast baby potato with onion and fennel Sweet potato mash

Asían-style Díshes

Steamed shrimp gyoza Vegetable Vietnamese spring roll with coriander Sweet and sour chicken Egg fried rice Mussels in white wine and parsley

Desserts

"My Munus

Dobos cake Milk chocolate & passion fruit mousse Poppy seed & pumpkin strudel Pistachio baked tarte & cherry Hókifli Ice creams Gundel pancakes Lactose, gluten, egg, nuts-free rice pudding and pear

Eternal Elegance:

A CHIC GOLD NEW YEAR'S GALA

FROM 7 PM ON 31 DECEMBER GRAND BALLROOM AT CORINTHIA BUDAPEST

Embrace the arrival of 2024 with a touch of grandeur at Corinthia Budapest! As we bid adieu to 2023, we invite you to savour the last night of the year in a manner that's bound to be unforgettable.

Get ready for a night of memorable celebration, complete with the lively tunes of a live band and exciting games.

PRICE PER SEATING (arrangement in proximity to the stage): SILVER - 72 000 HUF or 190 EUR per person GOLD - 75 000 HUF or 200 EUR per person PLATINUM - 80 000 HUF or 210 EUR per person Unlimited house wine, beer, soft drinks and hot beverages are included.

EXTRA BEVERAGE PACKAGE 17 000 HUF or 45 EUR PER PERSON (four kinds of house spirits: whiskey, vodka, gin, rum)

> Exciting prizes will be drawn as part of the dinner festivities. Dress Code: Creative Black Tie

All prices are Inclusive of VAT. A 13% service charge will be added to your final bill.

New Year's Gala Menu

Canapes:

Duo of Salmon Gravlax

Gin and lime Beetroot and vodka Served on blini with caviar variations.

Trío of Arancíní

Mushroom and truffle Blue cheese and spinach Octopus and nero di sepia

Short rib, charred feta cream and beetroot tartlet

Fresh focaccia with smoked aubergine puree and crumbled goat cheese

New Year's Gala Main Menu

Starter

Beef tartar and bone marrow, focaccia, smoked sea salt and rosemary gremolata

Warm Starter

Quail and foie gras terrine en croute served with black garlic and plum sauce

Neutraliser

Gin and blood orange jelly with citric lavender sorbet

Maín Course

Whisky aged Angus beef tenderloin, Roquefort foam, potato and truffle gratin, confit leeks and charred shallot

Dessert

Walnut mousse, dulcey and pecan cream, vanilla, orange liqueur sponge, goldleaf, berry crunchy

New Year's Gala Vegetarían Menu

Starter Chanterelle ragout, mushroom and truffle espuma, pickled enoki, charred leek and dill Warm Starter Vegetable terrine with savoury peach and basil puree Neutraliser Gin and blood orange jelly with citric lavender sorbet Main Course Open ravioli with baby spinach, butternut squash, grilled porcini mushrooms and Jerusalem artichoke velouté

Dessert

Walnut mousse, dulcey and pecan cream, vanilla, orange liqueur sponge, goldleaf, berry crunchy





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