

wedding catering offer

Pearl Event & Wedding

2027



Dear Bride & Groom!

Thank you for your interest in our services. In the below offer you will get detailed information of our catering services.

Our offer was compiled thematically and in chronological order, leading you through the eating stations of the day.

We also welcome any further ideas you may have, based on which we can clarify the offer, and we look forward to seeing you on a trial meal, where we can talk and plan in person.

The prices stated in our offer are gross prices, include Hungarian VAT.

for guests under 3 years we didn't calculate F&B coasts
we give 50% discount for guests under 10 years and for the stuff (maximum 6 person)



IMPORTANT INFORMATIONS

The packages detailed below include the provision of the following services:

- a complete set of utensils necessary for consumption and serving *(porcelain, glasses, cutlery, serving utensils, white textile-effect napkins and white tablecloths)*
- the appropriate number of service staff for the entire duration of the event *(maximum 16 hours, - 4 hours preparation, 10 hours stay, 2 hours breakdown - each additional started hour costs 165.000 HUF / hour, maximum 2 hours extension). The extension fee includes staff and beverage extension.*



Welcome bits

at arrival for the selected venue, 30-45 mins

1. option – 1.750 HUF / person

Hand made mini salty bits, grissini

Aubergine cream with pumpkin oil and vegetable batons

2. option – 2.260 HUF / person

Hand made mini salty bits, grissini

Black Forest ham, Dijon mustard, on swiss bread

Salami mini quiche

Camembert, grape, nuts on happy spoon

3. option – 3.640 HUF / person

Mini hand made beef burger, Cheddar, red onion jam

Spicy meat ball lolli pop

Mini chimney cake, filled with Roquefort and fruit

Mozzarella Caprese with balsamic honey caviar

Salmon Gerbeaud

Welcome drinks

at arrival for the selected venue, 30-45 mins

1. option – 2.150 HUF / person

Törley Gála Sec & Charmant Rosé Doux

Lemonade bar with fruits

Szentkirályi mineral waters, soda water

2. option – 2.680 HUF / person

Prosecco cocktails

Törley Gála Sec & Charmant Rosé Doux

Lemonade bar with fruits

Szentkirályi mineral waters, soda water

3. option – 3.150 HUF / person

Aperol Spritz, Hugo

Törley Gála Sec & Charmant Rosé Doux

Lemonade bar with fruits

Szentkirályi mineral waters, soda water



Champagne toast

after the ceremony

1. option – tray service – 950 HUF / person

Törley Gála Sec

Törley Charmant Rosé Doux

Törley 0,0%

2. option – tray service – 1.250 HUF / person

Hungária Extra Dry

Hungária Irsai Olivér

Törley 0,0%

Served like a pyramid + 35.000 HUF



TRADITIONAL WEDDING MENU

DESIGN SERVING

from 19.950 HUF / person

served starter
bowl served soup
design family style main dishes & salads

Starter options */ individually served*

Tatar beefsteak with toast

Black Forest hame with melon

Mozzarella Caprese & grissini (V)

Goose liver brulée, mini home made loaf

Soup options */ served in a bowl*

Beef soup with home made pasta and vegetables

Traditional chicken meat soup

Sugar pea soup with goat cheese(V)

Creamy wild meat ragout soup with tarragon

Main dishes, garnishes */ design plate*

Cordon Bleu jasmine rice with zuccini **OR** Wiener Snitzel with grilled vegetables

Crispy duck leg with steamed cabbage with apple **OR**
Bacon wrapped pullet stuffed with plum and camembert, gnocchi with green pesto

Herb-crusted mangalica tenderloin with minty potato purée **OR**
Mustard & peppered pork steak with spicy potatoes

Grilled cheese witg vegetables **OR**
Breaded cheese and mushroom with rice & peas



SERVED GALA DINNER

23.650 HUF / person

served started, soup, hot starter, main dish

design elements of the plates can be change season by season

Goose liver patée, ginger-rose pepper sauce, mini cinnamon loaf **OR** Duck breast chimney cake, goat cheese mousse

Pheasant soup, pistachio noodles, vegetable pearls **OR** Truffle capuccino

Leathered chicken breast with asparagus textures and crispy vegetables **OR** Grilled salmon, ginger-orange-pink pepper sauce, jasmine rice

Lemon-lime sorbet

Confited duck leg, zucchini spagetti, rosemary potato **OR** Hole roasted, herb-crusted mangalica tenderloin, pea purée, grilled beetroot, potato cake



GARDEN PARTY, GRILL

21.950 HUF / person

served starter
bowl served soup

design grill & BBQ style main dishes and salads

Starter options */ individually served*

Tatar beefsteak with toast

Black Forest hame with melon

Mozzarella Caprese & grissini (V)

Italian antipasti

Soup options */ served in a bowl*

Beef soup with home made pasta and vegetables

Traditional chicken meat soup

Cold sour cherry soup

Creamy wild meat ragout soup with tarragon

Main dishes, garnish */ design buffet*

Bacon wrapped pork medalion
Mustard peppered pork steak
Chicken breast souvlaki (citrus)
BBQ chicken breast & leg
Honey & chili spare ribs
Mini grill sausages
Grilled cheese and vegetables
Spicy potatoes
Rice with vegetables

Beef OR deer pörkölt with home made buttered noodles

Potato salad with leek
Greek salad
Roquefort's corn salad
Mixed vegetable salad with different dressings
Hungarian pickles



MIXED DINNER

from 20.950 HUF / person

served starter and soup
main dishes, garnishes and salads on buffet table

self selected menu

Starter options */ individually served*

Tatar beefsteak with toast

Black Forest hame with melon

Mozzarella Caprese & grissini (V)

Italian antipasti selection

Goat cheese with leaves, grilled beetroot

Soup options */ served in a bowl*

Beef soup with home made pasta and vegetables

Traditional chicken meat soup

Sugar pea soup (V)

Pheasant soup, pistachio noodles, vegetable pearls

Creamy wild meat ragout soup with tarragon



Main dish & garnish*/ served on buffet table*

The garnish of the selected dishes can of course be modified, salad bar is also provided.

Steak aged in mustard with „Madeira" sauce and potato rolls

Eszterházy beef sauce with bun dumplings

Veal stew with home made noodles

Game stew á la Gemenc style (wild boar or deer) with potato croquettes

Pork slices with pea and ham ragout and jasmin rice

Pork medallions in creamy mushrooms sauce with rice

Mushroom-pork medallion in a net with spanish thyme sauce and bacon noodles

Herbed-crusted pork medallions with mushroom „risotto"

Crunchy pork thighs and rib with „Pékné" style potato

Barbecued pork steak with mustard, pepper and potatoes

Ironed chicken thighs with crunchy vegetables

Baked chicken breast with crispy skin asparagus sabayon and buttery steamed vegetables

Roasted chicken breast in green pepper sauce with potatoes

Turkey Cordon Bleu snacks with rice with peas

Bacon wrapped chicken breast stuffed with plum and camembert with potatoes

Chicken breast fillet stuffed with sheep cheese & spinach in Panco crunch with grilled vegetables

Mexican enchilada with salsa

Duck leg with red cabbage (apple and champagne) and mashed potato

Cured duck breast with red wine and berry sauce and bacon noodles

Spinach – mascarpone Lasagne cakes with cheddar cheese (V)

Enchilada with vegetables and sweet salsa (V)

Cannelloni filled with spinach and ricotta (V)



BISTRO CATERING

23.650 HUF / person

served starter and soup
design food served in front of the guests

Smoked duck breast, goat cheese mousse with pear

Sugar pea cream soup
goat cheese and black forest ham grissini

Calf tenderloin á la Kedvessy style with buttered peas
Herb-crusted mangalica tenderloin with gratin potato
Sous vide duck breast, plum, noodles with bacon
Chicken breast filet with aspargus textures
Grilled salmon in ginger & orange sauce, jasmine rice
Mascarpones & green pesto gnocchi



Special diatary dinner

VEGETARIAN & VEGAN

20.850 HUF / person
served started, soup,, main dish, dessert

other special menu – seelcted by guest by guest

4-course served VEGAN dinner

Vegetable risotto, grilled Pak Choi, citrus sauce

Sweet pea soup, roasted cauliflower

Coconut milk mavaroni, sun-dried tomatoes, baby shpinach

Almond milk chia pudding with pineapple

4-course served VEGETARIAN dinner

Vegetable risotto, grilled camembert & Pak Choi, citrus sauce

Sweet pea soup, roasted cauliflower

Coconut milk mavaroni, crab, sun-dried tomatoes, baby shpinach

Almond milk chia pudding with pineapple



Dessert buffet

1.840 HUF / portion

1 portion = 3 piéces

The tools to serve imported wedding cake (cake table, plates, forks, napkin, cake cutting set) are provided at no extra charge when ordering the dessert counter. When ordering a dessert table from a confectionery, the cost of serving desserts and cake will be determinated by the number of guests.

Traditional Hungarian dumplins from Somló
Tiramisu OR Strawberry misu
Chocolate mousse with red berries OR Chocolate triple
Mascarpone joghurt mousse with maracuja & peachl OR
Mascarpone joghurt mousse lime & elderflower
Paspberry & strawberry mini cake
Tapioka pudding with coconut milk
Panna Cotta with srawberry OR caramel
Mini chimney cake filled with Tokaj wine mousse
Caramel cheescake
Créme brulée
Cottage cheese balls
Basil & lemon mousse
Mini tart */ raspberry & pistacho, blond chocolate*
Lolli pop */ coconut, orange, chocolate*



Midnight snack buffet

in reduced quantities,
calculated for 60% of guests

Cabbage ragout – 4.150 HUF / portion

Mini stuffed cabbage Kolozsvár OR Szabolcs style - 4.450 HUF / portion

Vegetable stuffed cabbage with tomatoe chutney – 4.450 HUF / portion

Veal stew with home made butter noodles – 4.650 HUF / portion

Whole roasted pork shank Pékné style – 4.450 HUF / portion

Cold finest slices (antipasti) – 4.650 HUF / portion
hungarian or italian antipasti

BBQ bar – 4.950 HUF / portion
honey & chili baby chicken, BBQ spare ribs
salads, baby potatoes and pasrties

Burger bar – 4.950 HUF / portion
mini burgers / beef, pulled pork, goat cheese
mini quesadillas with sweet salsa

Drink packages

9 unlimited consumption
from 5PM till 2AM

1. option – 4.250 HUF / person

Service fee, if the hole drink package is imported

2. option – 11.650 HUF / person

Etyeki Kúria, Laposa Vinary, Várszegi Cellar quality wine selection
Dreher, Heineken or Gösser bottled beef
Alcohol free Dreher 24 bottled beef
Sió & Coca-Cola soft drinks
Szentkirályi mineral waters
Settegrammi coffee selection

3. option – 16.950 HUF / person

Long drink bár */ Aperol Spritz, Vodka Frizz, GT, Jack&Coke*
Etyeki Kúria, Laposa Vinary, Várszegi Cellar quality wine selection
Dreher, Heineken or Gösser bottled beef
Alcohol free Dreher 24 bottled beef
Sió & Coca-Cola soft drinks
Szentkirályi mineral waters
Settegrammi coffee selection

In all cases, we deliver an extra amount of drinks to our events, from which our guests can consume them indefinitely during the specified time interval of the event. At the end of the event, we will return the remaining quantities of beverages, which will remain the property of our company.

Imported beverages without sursharge, in case of choose between 2nd and 3rd option.
Upon request, we can provide spirits, calculated by opened bottle, price is +15% of the wholesale market gross price / bottle.

Upon request, drink package can be supplemented with mixer service and cocktails.
Barmixer fee 85.000 HUF.
Cocktail bar ingredients are calculated by unique quote.

If you prefer to change bottled beer to draft beet, surcharge is +850 HUF / person.



Catering delivery fee

moving of complete catering equipment, as food food & drink products, as well as costs for staff transportation

Gödöllő Royal Castle	185.000 HUF
Vajdahunyad Castle	145.000 HUF
OFF Cultur Weaving Factory	145.000 HUF
Lexington LOFT	145.000 HUF
Kiscelli Museum	185.000 HUF
Other locations	personalised offer

Terms and conditions

Please note that our offer is informative, modifiable and without obligation until the conclusion of the contract. If you like our offer, please order it in writing. It is also possible to request an option reservation in writing.

Our offer is valid for weddings held till December 17, 2027.
We reserve the right to change prices on special holidays.

We would like to inform you that our prices may increase until the date of the event due to reasons beyond our control *(changes in raw material and energy prices)*. We will be flexible even in the event of a price change, so you can decide whether to accept the surcharge or to compensate the extra expenses that may arise with a material correction.

In case of an order, based on the estimated total amount of the ordered service package, 30% must be paid in advance when ordering. The additional 70% must be paid 8 days before the event, when the final number is determined.

Opportunity for a rehearsal lunch at a pre-arranged time in *(according to our event scedule)* our showroom in the 22nd district of Budapest, where the tastings are selected from the dishes chosen for the big day. The cost of the trial lunch is 25.000 HUF / person.

In compliance with current food safety regulations:
- it is not possible to bring homemade food prepared by the guest,
- it is not possible to take food served on the buffet table after more than 2 hours without refrigeration.

