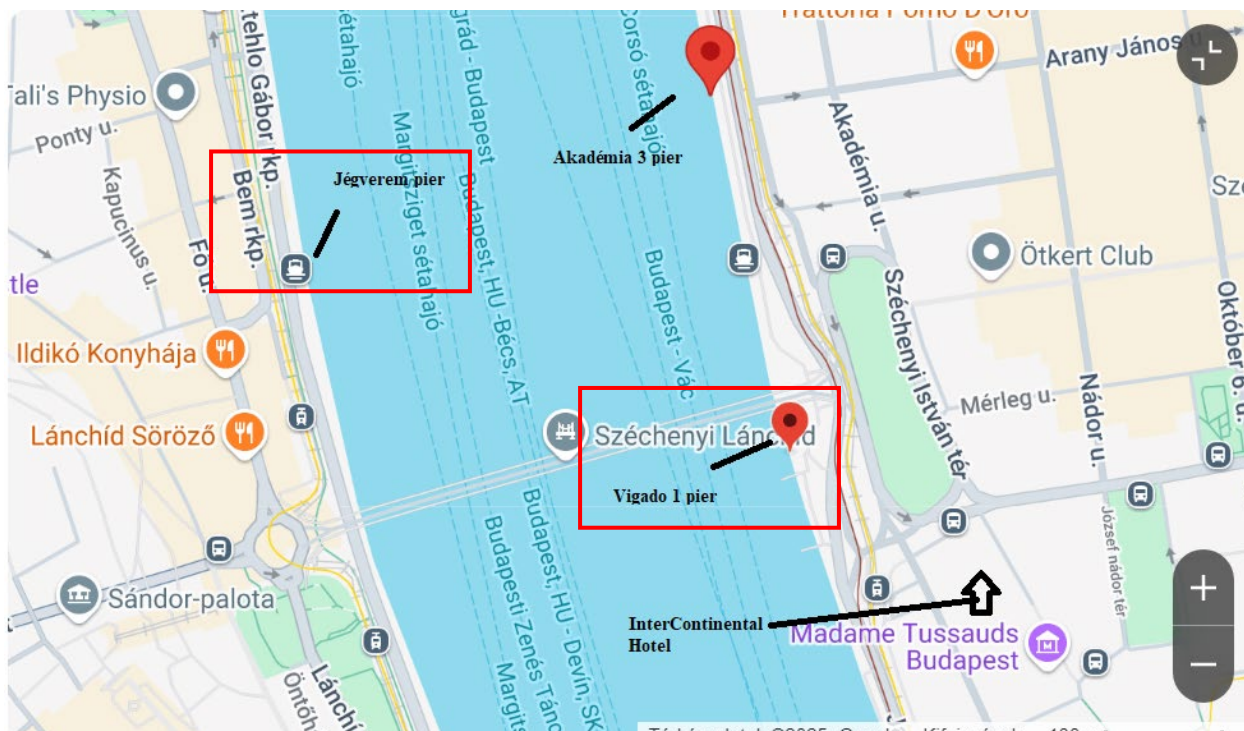


# Gala Dinner Boat Europa

Saturday, 5 April 2025, 19:00-22:00

## Itinerary plan

- 19:00 Departure from the Jégverem pier (near to Clark Adam square)
- 19:00-19:30 Welcome reception with drinks and nibbles
- 19:30 Start of the Danube cruise, English speaking guide is going to give information about Budapest while we will be onboard
- 19:30-21:30 4-course dinner with drinks (Entertainment between the 1st and the 2nd course, folklore show: 3 pairs of dancers + 1 singer + 4-piece band /net showtime 30 mins/)
- 21:30-22:00 Disembarkation: Pier Vigadó 1 – Pest side, near InterContinental Hotel



## 4-course plated menu

### Menu A

(2 vegan, 4 vegetarian, 1 no meat, no sulphites, 1 Halal food who Allergic to strawberries, 47-10 Halal food, 1 Halal and Glutenfree, 2 Allergic to dairy food, 1 lactosefree, 1 Allergy to anchovies, sage, blue cheese, 1 Keto diet + Allergy to Avocado and walnut, 1 Gluten Intolerant, 1 Non-dairy and no coffee/coffee flavoring) total: 53 portions

Welcome drink  
Juice or sparkling wine

Baguette slices and Herb butter  
(olive oil, balsamic vinegar, gluten-free baguette is available for up on request)

Starter  
Avocado-Aubergine Tarte with „Veganaise” & Bok Choy

Soup  
Vegan Seasonal Vegetable Creamsoup

Main course  
Celeriac Steak with Butternut Squash Sauce,  
roasted Portobello Mushrooms and Marinated Garlic

Dessert  
Vegan Coconut & Chia Pudding with Berry Compote (not strawberry!)

### **Menu B**

(136 none, 1 No fish or seafood, 1 Allergic to red pepper, 1 Allergic to Fava beans, and only allergic to shellfish and fine with fish) total: 139 portions

Welcome drink  
Juice or sparkling wine

Baguette slices and Herb butter  
(olive oil, balsamic vinegar, gluten-free baguette is available for up on request)

Starter  
Avocado-Aubergine Tarte with „Veganaise” & Bok Choy

Soup  
Vegan Seasonal Vegetable Creamsoup

Main course  
Duck Leg Confit with Duck Liver, Juniper & Blackberries, Crushed Potatoes with Onions

Dessert  
Rákóczi Curd cake (G,L)  
or  
Vegan Coconut & Chia Pudding with Berry Compote

### **Menü C**

(7 Fish/seafood only, +10 Halal food) total: 17 portions

Welcome drink  
Juice or sparkling wine

Baguette slices and Herb butter  
(olive oil, balsamic vinegar, gluten-free baguette is available for up on request)

Starter  
Avocado-Aubergine Tarte with „Veganaise” & Bok Choy

Soup  
Vegan Seasonal Vegetable Creamsoup

Main course  
Grilled Pike Perch Fillet with garlic lemon parsley olive oil, rice

Dessert  
Rákóczi Curd cake (G,L)  
or  
Vegan Coconut & Chia Pudding with Berry Compote

### **Drink: Open Bar I.**

	Soft drinks
	Fizzy drinks (Pepsi products)
	-Fresh Juices
	-Szentkirályi mineral water (sparkling and still)
	Beer
	-Dreher, products (draught beer)
	-Miller, Kozel,
	Hot drinks
	-Segafredo coffee variations
	-Dilmah tea selection
Wine	
-Grand Selection Tokaji Furmint	
-Bárdos Mátrai Pinot Grigio	
-Hilltop Neszmélyi Premium Merlot	
-Bodri Szekszárdi QV	
-Juhász Egri Rose	
Bubbly	
-Sweet and dry sparkling wine	