

Welcome reception options

Pop welcome (30 minutes) – EUR 5 / person

Freshly squeezed orange juice
Still or sparkling mineral water

Jazzy welcome (30 minutes) – EUR 7 / person

Sauska Brut sparkling wine
Freshly squeezed orange juice
Still or sparkling mineral water

Symphony welcome (30 minutes) – EUR 12 / person

Sauska Brut sparkling wine
Kir Royal
Rosé, Sauska Winery, Villány
Freshly squeezed orange juice
Still or sparkling mineral water

Salty cookies and pastry (V)

Chord welcome (30 minutes) – EUR 16 / person (3 pieces / person)

Sauska Brut sparkling wine
Kir Royal
Rosé, Sauska Winery, Villány
Freshly squeezed orange juice
Still or sparkling mineral water

Salty cookies and pastry (V)
Blue cheese profiterole, dried tomato (V)
Smoked salmon tartare, rye bread, cream cheese with chives, caper

Opera welcome (30 minutes) – EUR 22 / person (3 pieces / person)

Villa Sandi Prosecco
Szepsy István Furmint
Homemade lemonade
Freshly squeezed orange juice
Still or sparkling mineral water

Salty cookies and pastry (V)
Homemade beef ham canapé, white crouton, mustard seed, tartar sauce, pickled cucumber (LF)
Duck liver mousse, apricot chutney, smoked sliced duck breast, brioche

Coffee break options

Pop coffee break (30 minutes) – EUR 9 / person

Coffee and tea selection
Homemade lemonade
Still or sparkling mineral water

Jazzy coffee break (30 minutes) – EUR 13 / person

Coffee and tea selection
Homemade lemonade
Freshly squeezed orange juice
Still or sparkling mineral water

Salty cookies and pastry (V)
Fruit skewers (V)

Sweet and salty tea biscuits:

- Mini croissant (V)
- Mini pain au chocolate (V)
- Mini vanilla roll (V)
- Olive roll (V)
- Blue cheese profiterole with dried tomato (V)

Symphony coffee break (30 minutes) – EUR 17 / person

Coffee and tea selection
Homemade lemonade
Freshly squeezed orange juice
Still or sparkling mineral water

Salty cookies and pastry (V)
Fruit skewers (V)

Sweet and salty tea biscuits:

- Mini croissant (V)
- Mini pain au chocolate (V)
- Mini vanilla roll (V)
- Olive roll (V)
- Blue cheese profiterole with dried tomato (V)

Quiche with one of the below fillings:

- cheddar cheese, spinach, garlic (V)
- salmon
- bacon, leek
- mushroom (V)

Canapé selection:

- White bread crouton, smoked aubergine cream, baked bell pepper, goat cheese (V)
- Rye bread, smoked salmon tartar, cream cheese with chives, caper
- White bread, prosciutto, cherry tomato, pesto (LF)

Chord coffee break (30 minutes) – EUR 23 / person

Coffee and tea selection

Homemade lemonade

Freshly squeezed orange juice

Still or sparkling mineral water

Sweet and salty tea biscuits:

- Mini croissant (V)
- Mini pain au chocolate (V)
- Mini vanilla roll (V)
- Olive roll (V)
- Blue cheese profiterole with dried tomato (V)

Smoked salmon slices, hard-boiled egg, caper (GF, LF)

Cheese and ham croissant (V)

Mini tart: fried brie cheese, onion jam, baby spinach, hazelnut (V)

Cappuccino: cream soup in a cup, with cheese cracker and one of the below options:

- carrot, ginger, coriander (V)
- leek, potato (V)
- spicy tomato (V)

Fruit skewers (GF, LF)

Homemade cake selection from our confectionery

Salon snack break (60 minutes) – EUR 26 / person

Coffee and tea selection

Homemade lemonade

Freshly squeezed orange juice

Still or sparkling mineral water

Sweet and salty tea biscuits:

- Mini croissant (V)
- Mini pain au chocolate (V)
- Mini vanilla roll (V)
- Olive roll (V)
- Blue cheese profiterole, dried tomato (V)

Almond cream cheese, baby romaine hearts, dried cherry tomato, Kalamata olive (vegan)

Skagen toast (white bread roasted on butter, mayo-dill crab salad), herring caviar (LF)

Canape selection:

- White bread crouton, smoked aubergine cream, baked bell pepper, goat cheese (V)
- Rye bread, smoked salmon tartar, cream cheese with chives, caper
- White bread, prosciutto, cherry tomato, pesto (LF)

Quiche with one of the below fillings:

- cheddar cheese, spinach, garlic (V)
- salmon
- bacon, leek
- mushroom (V)

Homemade cake selection from our confectionery

Fresh fruit skewers (GF, LF)

Buffet breakfast options

Pop buffet breakfast (60 minutes) – EUR 26 / person (min. 15 persons)

Coffee and tea selection

Homemade lemonade, fruit juices

Still or sparkling mineral water

Breakfast rolls, bread, baked goods

Butter, jam, honey, hazelnut cream

Cheese selection (4 kinds of Hungarian and international cheese, homemade chutney, fruits, oil-seeds (V, GF))

Cold cuts selection (prosciutto, Hungarian salami, sausage, pickles, egg cream, duck liver) (LF, GF)

Muesli, fruit yoghurt, dried fruits (GF)

Granola (GF)

Fresh vegetables (carrot baton, English celery, radish, tomato) and fruits (LF, GF)

Jazzy buffet breakfast – EUR 36 / person (min. 15 persons)

(beverage package valid for 60 minutes)

Coffee and tea selection

Homemade lemonade

Freshly squeezed orange juice

Still or sparkling mineral water

Breakfast rolls, bread, baked goods

Cottage cheese spread (GF), humus (LF, GF, V), smoked aubergine cream (LF, GF)

Butter, jam, honey, hazelnut cream

Cold cuts selection (prosciutto, Hungarian salami, sausage, pickles, egg cream, duck liver) (LF, GF)

Curded ewe's cheese, baked bell pepper (V, GF)

Cheese selection (4 kinds of Hungarian and international cheese, homemade chutney, fruits, oil-seeds (V, GF))

Smoked salmon slices, hard-boiled egg, caper (LF, GF)

Muesli, fruit yoghurt, dried fruits (GF)

Emperor's crumbs, raisin soaked in Tokaji, candied orange peel, homemade apricot jam

Apple pie tart

Fresh vegetables (carrot baton, English celery, radish, tomato) and fruits (LF, GF)

Opera brunch – EUR 53 / person (min. 25 persons)
(beverage package valid for 90 minutes)

Coffee and tea selection
Homemade lemonade
Freshly squeezed orange juice
Still or sparkling mineral water

Breakfast rolls, bread, baked goods
Salty cookies and pastry (V)
Butter, jam, honey, hazelnut cream

Quiche with one of the below fillings:

- cheddar cheese, spinach, garlic (V)
- salmon
- bacon, leek
- mushroom (V)

Cottage cheese spread (GF), hummus (LF, GF, V), smoked aubergine cream (LF, GF)
Tuna salad, olives (LF, GF)
Mini brioche with duck liver cream, apricot chutney
Cold cuts selection (prosciutto, Hungarian salami, sausage, pickles, egg cream, duck liver) (LF, GF)
Cheese selection (4 kinds of Hungarian and international cheese, homemade chutney, fruits, oil-seeds (V, GF)
Curded ewe's cheese, baked bell pepper (V, GF)
Lamb pâté, frisée salad, mustard (LF, GF)
Smoked salmon slices, hard-boiled egg, caper (LF, GF)
Roasted bacon (LF, GF), hash brown (V, LF), grilled tomato (V, LF, GF)
Grilled white sausage, sweet mustard (LF)

Cappuccino: cream soup in a cup, with cheese cracker and one of the below options:

- carrot, ginger, coriander (V)
- leek, potato (V)
- spicy tomato (V)

American pancake, maple syrup (V)
Homemade cake selection from our confectionery
Fresh vegetables (carrot baton, English celery, radish, tomato) and fruits (LF, GF)

In case of brunch, it is possible to add the options below for an extra EUR 7 / person fee:

Sauska sparkling wine
Fruit smoothies

Buffet menu options – for 25-60 guests

Pop buffet menu – EUR 43 / person

Starters and canapés

Freshly baked white and brown bread roll (V)

Mixed salad leaves with three kinds of dressing, crudités (V, GF, LF except for the yoghurt dressing)

Smoked salmon, rye bread, butter, egg, caper

Duck liver terrine, homemade apricot chutney, smoked sliced duck breast

Lamb pâté, cauliflower with curry, homemade bread (LF, GF)

One of the below cream- or meat soups

Cream soup in a cup, with cheese cracker

- carrot, ginger, coriander (V)
- leek, potato (V)
- spicy tomato (V)

Meat soups (with meat and vegetables):

- chicken broth (LF, GF)
- beef broth (LF, GF)

Main courses

Beef ragout with red wine, vegetables, polenta, marinated mustard seed (GF)

Salmon trout, leek with cream, potato with butter (GF)

Gnocchi, creamy mushroom ragout, spinach (GF, V)

Mustard chicken, baked vegetables (GF)

Desserts

Fruit tartelette

Chocolate mousse (GF)

Panna cotta, forest fruit ragout

Jazzy buffet menu – EUR 46 / person

Starters and canapés

Freshly baked white and brown bread roll (V)

Mixed salad leaves with three kinds of dressing, crudités (V, GF, LF except for the yoghurt dressing)

Caesar salad, sliced chicken breast, parmesan, garlic crouton

Duck liver terrine, homemade apricot chutney, smoked sliced duck breast, brioche

Dry aged sliced beef loin canapé, white crouton, mustard seed, tartar sauce, pickled cucumber (LF)

One of the below cream- or meat soups

Cream soup in a cup, with cheese cracker

- carrot, ginger, coriander (V)
- leek, potato (V)
- spicy tomato (V)

Meat soups (with meat and vegetables):

- chicken broth (LF, GF)
- beef broth (LF, GF)

Boiled-baked shoulder of lamb, vegetable bulgur (LF)

Catfish paprikash, curd cheese pasta

Vegetable curry, basmati rice (LF, GF)

Chicken drumsticks baked with vegetable, roasted potatoes (LF, GF)

Desserts

Fruit tartelette

Passionfruit profiterole

Chocolate mousse (GF)

Symphony buffet menu – EUR 53 / person

Starters and canapés

Salty cookies and pastry (V)

Freshly baked white and brown bread roll (V)

Marinated, baked vegetables, aioli (V, LF, GF)

Tomato focaccia, dry aged sliced beef loin, pickled cucumber (LF)

Pork rillettes, pickled vegetables, crouton (LF)

Lamb pâté, cauliflower with curry (LF, GF)

One of the below cream- or meat soups

Cream soup in a cup, with cheese cracker

- carrot, ginger, coriander (V)
- leek, potato (V)
- spicy tomato (V)

Meat soups (with meat and vegetables):

- chicken broth (LF, GF)
- beef broth (LF, GF)

Main courses

Roasted duck leg, beluga lentil ragout, broccoli (LF, GF)

Roasted salmon filet, quinoa, fennel (LF)

Baked aubergine ragout with tomato, couscous with paprika (LF)

Crackling, roasted pig leg, Bavarian cabbage, roasted potatoes (LF, GF)

Desserts

Strawberry cheese-curd cream, roasted oat flakes (GF)

Chocolate textures, berries

Earl Grey Dulcey, ganache, raspberry

Opera buffet menu – EUR 70 / person

Starters and canapés

Salad bar

- mixed salad leaves
- roasted seeds – sunflower, pumpkin seed, flax seed (vegan, LF, GF)
- chickpea salad (vegan, LF, GF)
- fennel á la grecque (vegan, LF)
- cheddar cheese cubes (V, GF)
- crudités – cherry tomato, cucumber, carrot slices (V, LF, GF)
- three kinds of dressing – mustard (V, LF, GF), balsamic vinegar (V, LF, GF), yoghurt (V, GF)

Romaine lettuce leaves, Caesar dressing, sliced chicken breast, parmesan, garlic crouton

Chickpea donut, humus, bell pepper (V)

Cheese selection (4 kinds of Hungarian and international cheese, homemade chutney, fruits, oil-seeds (V, GF)

Cold cuts selection (prosciutto, Hungarian salami, sausage, pickles, egg cream, duck liver) (LF, GF)

Duck liver terrine, homemade apricot chutney, smoked sliced duck breast

Skagen toast (white bread roasted on butter, mayo-dill crab salad), herring caviar (LF)

One of the below cream-, meat- or ragout soups

Cream soup in a cup, with cheese cracker

- carrot, ginger, coriander (V)
- leek, potato (V)
- spicy tomato (V)

Meat soups (with meat and vegetables):

- chicken broth (LF, GF)
- beef broth (LF, GF)

Ragout soups:

- goulash (LF, GF)
- game ragout (wild boar)
- calf ragout soup with tarragon

Main courses

Gnocchi, creamy mushroom ragout, spinach (GF, V)

Beef tenderloin medallions, red wine sauce, gratin potato, baked carrot, broccoli (GF)

Catfish paprikash, curd cheese pasta

Cock in red wine, mushroom, garlic baguette

Desserts

Lemon tartelette

Apricot-chocolate cream

White chocolate mousse, lime

Fruit skewers

Aria buffet menu – EUR 86 / person

Amuse bouche

Beetroot bonbon, sour cream with horse-radish, marinated ginger (GF)

Starters and canapés

Salad bar

- mixed salad leaves
- roasted seeds – sunflower, pumpkin seed, flax seed (vegan, LF, GF)
- chickpea salad (vegan, LF, GF)
- fennel á la grecque (vegan, LF)
- cheddar cheese cubes (V, GF)
- crudités – cherry tomato, cucumber, carrot slices (V, LF, GF)
- three kinds of dressing – mustard (V, LF, GF), balsamic vinegar (V, LF, GF), yoghurt (V, GF)

Cheese selection (4 kinds of Hungarian and international cheese, homemade chutney, fruits, oil-seeds (V, GF)

Cold cuts selection (prosciutto, Hungarian salami, sausage, pickles, egg cream, fat with duck liver) (LF, GF)

Duck liver terrine, homemade apricot chutney, smoked sliced duck breast

Smoked salmon tartare, rye bread, caper

Skagen toast (white bread roasted on butter, mayo-dill crab salad), herring caviar (LF)

Lamb pâté, cauliflower with curry (LF, GF)

Dry aged sliced beef loin, white crouton, mustard seed, tartar sauce, pickled cucumber (LF)

Blue cheese profiterole, dried tomato (V)

One of the below cream, meat or ragout soups

Cream soup in a cup, with cheese cracker

- carrot, ginger, coriander (V)
- leek, potato (V)
- spicy tomato (V)

Meat soups (with meat and vegetables):

- chicken broth (LF, GF)
- beef broth (LF, GF)

Ragout soups:

- goulash (LF, GF)
- game ragout (wild boar)
- calf ragout soup with tarragon

Main courses

Wild boar cheek in red wine, potato dumplings (GF)

Roasted beef sirloin, potato gratin, baked carrot, broccoli (GF)

Roasted duck leg, Bavarian cabbage, roasted potatoes (LF, GF)

Salmon trout, fennel ragout, quinoa (GF)

Vegetable curry, basmati rice (V, LF, GF)

Desserts

Tonka bean-milk chocolate mousse, pear, caramelized wafer with oatmeal and hazelnut

Blueberry mousse, fig, financier

Praline, chocolate mousse

Mélange, honey gel, espresso, panna cotta, milk foam, honeycomb (GF)

Fruit skewers (V, LF, GF)

Fingerfood options – for 20-70 guests

Pop finger food menu – EUR 36 / person

Cold canapés

Salty cookies and pastry (V)

Canapé selection:

- White bread crouton, smoked aubergine cream, baked bell pepper, goat cheese (V)
- Rye bread, smoked salmon tartar, cream cheese with chives, caper
- White bread, prosciutto, cherry tomato, pesto (LF)

Spinach-cheese quiche (V)

Blue cheese profiterole with dried tomato (V)

Hot canapés

Chicken satay, coconut and pineapple gel, satay sauce (GF)

Vegetable spring roll, soy dip (V, LF)

Cod croquette, aioli

Beef taco, cheddar, yoghurt, jalapeño

Desserts

Chocolate mousse, forest fruits (GF)

Esterházy cake pop (GF)

Fruit skewers (V, LF, GF)

Jazzy finger food menu – EUR 50 / person

Cold canapés

Salty cookies and pastry (V)

Canape selection:

- White bread crouton, smoked aubergine cream, baked bell pepper, goat cheese (V)
- Rye bread, smoked salmon tartar, cream cheese with chives, caper
- White bread, prosciutto, cherry tomato, pesto (LF)

Roman salad leaves, Caesar dressing, sliced chicken breast, parmesan, garlic crouton

Salty mini tart selection:

- grilled goat cheese, onion jam (V)
- duck liver cream, homemade apricot chutney, smoked sliced duck breast ham
- dry aged dried sliced beef loin, cream cheese with black pepper, capers, parsley, mustard

Profiterole, blue cheese cream, dried tomato (V)

Leek-potato cappuccino, sour cream foam, bacon crumble (GF)

„Bloody Mary” cherry tomato (LF, GF)

Hot canapés

Mushroom risotto (V, GF)

Catfish paprikash, curd cheese pasta

Beef cheek in red wine, mashed potatoes with celery, marinated mustard seed (GF)

Desserts

Fruit crumble

Milk chocolate-tonka bean tartelette, raspberry

Mille-feuille, date

Opera finger food menu – EUR 53 / person – for 30-70 guests

Cold canapés

Salty cookies and pastry (V)

Spicy hazelnut (LF, GF)

Profiterole, blue cheese cream, dried tomato (V)

Duck liver mousse, smoked sliced duck breast, homemade apricot chutney, brioche

Beetroot bonbon, sour cream with horse radish, marinated ginger (V, GF)

Tomato focaccia, homemade beef ham, pickled cucumber (LF)

Lamb pâté, cauliflower with curry (LF, GF)

Canape selection:

- White bread crouton, smoked aubergine cream, baked bell pepper, goat cheese (V)
- Rye bread, smoked salmon tartar, cream cheese with chives, caper
- White bread, prosciutto, cherry tomato, pesto (LF)

Salty mini tart selection:

- grilled goat cheese, onion jam (V)
- forest mushroom cream, marinated mushrooms, sour cream drops
- dry aged sliced beef loin, cream cheese with black pepper, capers, parsley, mustard

Hot canapés

Chicken satay, coconut and pineapple gel (GF, LF)

Vegetable spring roll, soy dip (LF, V)

Cod beignet, aioli

Shrimp tempura, bell pepper jam with chili (LF)

Desserts

Truffle tartelette

Floating island panna cotta (GF)

Cottage cheese dumplings, sweet crumble, passionfruit

Aria finger food menu – EUR 86 / person – for 30-70 guests

Cold canapés

Tuna tartar, sesame seed crisp (LF)

Duck liver mousse, smoked sliced duck breast, homemade apricot chutney, brioche

Salty mini tart selection:

- grilled goat cheese, onion jam (V)
- forest mushroom cream, marinated mushrooms, sour cream drops
- dry aged sliced beef loin, cream cheese with black pepper, capers, parsley, mustard

Beetroot salad, goat cheese, hazelnut, orange vinaigrette (V, GF)

Dry aged sliced beef loin canapé, white crouton, mustard seed, tartar sauce, pickled cucumber (LF)

Hot canapés

Oyster tempura, tapioca pearls, marinated cucumber (LF)
Salmon, grapefruit vinaigrette, lemon peel puree (GF)
Chickpea donut, hummus, bell pepper (V)
Shrimp croquette, soy dip (LM)
Wild boar cheek, polenta, mushroom, broccoli (GF)
Lamb rib, Pasternak puree, broccoli (GF)
Vegetable curry, basmati rice (vegan, LF, GF)

Desserts

Praline and chocolate mousse, biscuits
Apple pie tartelette, walnut mousse, apricot
Strawberry panna cotta, rhubarb, basil (GF)
Chocolate donut, passionfruit, coconut mousse
Fruit skewers (V, LF, GF)

Set menus

Pop menu

3 courses – EUR 23 / person

4 courses – EUR 26 / person

Summer salad with tomato sorbet (vegan, LF, GF)

Potato and leek cappuccino, cheddar cracker (V)

Roasted porchetta and fried pork tenderloin, lentil salad (LF)

Aria 'Rákóczi' cottage cheese dumplings

Jazzy menu

3 courses – EUR 29 / person

4 courses – EUR 35 / person

Smoked trout, tarragon, yoghurt, cucumber (GF)

Tomato cappuccino, mozzarella (GM, V)

Chicken supreme, home-made mushroom gnocchi, asparagus, burnt leek

Cheese cake, wild berries (V)

Symphony menu

3 course – EUR 41 / person

4 course – EUR 45 / person

Duck liver brulée, balsamic strawberry salad, pepper crisp, home-made brioche

Poached egg on spinach velouté, veal croquette, smoked veal tongue

Pan fried lamb ribs and braised lamb shoulder, zucchini, goat milk croquette

White chocolate ganache, rosewater raspberry gel, sesame praline ice cream

Aria gala menu

5 course – EUR 69 / person

6 course – EUR 76 / person

Beef tartare, quail egg, roasted capers, mustard ice cream

Game consommé, vegetables (LF)

Sautéed duck liver, plum chutney, smoked sliced duck breast, onion (LF)

Catfish fillet, roasted cauliflower, marinated black mussels, red cabbage gazpacho (GF)

Rib-Eye steak, red wine sauce, warm tomato salad, chimichurri, potato gratin (GF)

Azalea chocolate mousse, passion fruit soup, cacao nib, hazelnut crumble

Family style menu – EUR 31 / person

Bread and butter

Starters:

Beef tenderloin tartar with toasted bread and frisée salad (LF)
Smoked trout filet with cucumber and yoghurt (GF)
Mixed salad leaves with balsamic vinegar dressing (V, LF, GF)
Antipasti selection (GF)

Main courses:

Chicken suprême (GF)
Roasted catfish filet (LF, GF)
Lamb shoulder collar (LF, GF)
Patty pan squash tempura (LF)

Side dishes:

Mushroom-spinach gnocchi (V)
Potato gratin (V, GF)
Roasted green asparagus and spinach (V, GF)
Boiled black rice (GF, V)
Patty pan squash remoulade (V, GF)

Dessert selection

Daily selection of home made desserts

Beverage package options

Lunch beverage package I. – EUR 10 / person

2 glasses of soft drink or mineral water
Coffee, tea

Lunch beverage package II. – EUR 13 / person

1 glass of our house wine or beer
1 glass of soft drink or mineral water
Coffee, tea

Lunch beverage package III. – EUR 18 / person

2 glasses of our house wine
1 glass of soft drink or mineral water
Coffee, tea

Pop unlimited beverage package (non-alcoholic)

1 hour	EUR 12 / person
2 hours	EUR 20 / person
3 hours	EUR 25 / person
4 hours	EUR 31 / person

Still or sparkling spring water
Soft drinks
Fruit juices
Homemade lemonade
Coffee, tea

Jazzy unlimited beverage package

1 hour	EUR 20 / person
2 hours	EUR 29 / person
3 hours	EUR 39 / person
4 hours	EUR 46 / person

Légli Ottó Chardonnay
Günzer Cabernet Sauvignon
First Craft Pilsner
Soft drinks, juices
Still or sparkling spring water
Coffee, tea

Symphony unlimited beverage package

1 hour	EUR 23 / person
2 hours	EUR 33 / person
3 hours	EUR 42 / person
4 hours	EUR 51 / person

Böjt Egri Csillag
Dúzsi Tamás Rosé
Takler Merlot
First Craft Pilsner
Soft drinks, juices
Still or sparkling spring water
Coffee, tea

Opera unlimited beverage package

1 hour	EUR 32 / person
2 hours	EUR 42 / person
3 hours	EUR 52 / person
4 hours	EUR 63 / person

Villa Sandi Prosecco
Szepsy István Furmint
Sauvignon Blanc, Etyeki Kúria Winery, Etyek
Dúzsi Tamás Rosé
Áldás, St. Andrea Winery, Eger
Etyeki Kúria Pinot Noir
First Craft Pilsner
Soft drinks, juices
Still or sparkling spring water
Coffee, tea

Cocktails – EUR 9 / cocktail

Fruto del Sol (Rum, falernum liqueur, bitter lemon, pear, citrus)

Ginmaicha (Gin, matcha, roasted brown rice, tonic, lime)

Kir Royal (Cassis Liqueur, Prosecco)

Mojito (Rum, lime juice, sugar, mint, soda water)

Negroni Sbagliato (Rosso Vermut, Campari, sparkling wine)

Aperol Spritz (Aperol, sparkling wine, soda water, orange peel)

Martini Bitter Tonic (Martini Bitter, tonic)

Moscow Mule (Vodka, lime, ginger ale)

Cosmopolitan

Daiquiri

Old Fashioned – EUR 10

Manhattan – EUR 10

Long Island Iced Tea – EUR 12

With pre-arranged cocktail selection the invoice is based on consumption.

Cocktail bar (min. 15 pax)

Four kind of cocktails from the above mentioned list with unlimited consumption.

1 hour	EUR 23 / person
2 hours	EUR 34 / person
3 hours	EUR 40 / person
4 hours	EUR 46 / person