# BALTAZÁR BAR - WINE BAR - GRILL - HOTEL

# PRIVATE GROUPS & EVENTS

# FRIENDLY ATMOSPHERE

ZSIDAI EVENTS





Baltazár is a family institution, a gastronomic hub that is friendly and welcoming, and the heart of a luxe design-focused boutique hotel of the same name.

Given the terrace on the cobblestone street, the cool design, the gourmet street food, and the charcoal grill accompanied by an exciting wine list, the restaurant is ideal for Christmas parties, team-building events, wine tastings, and business breakfasts.

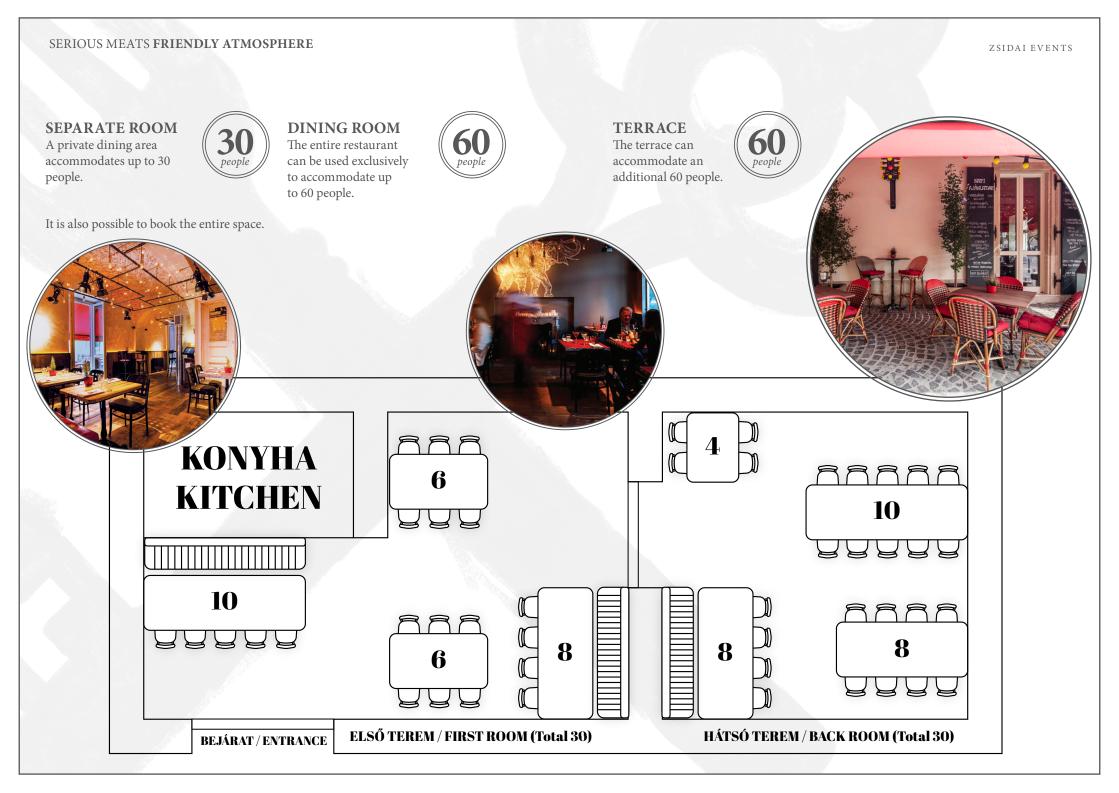


# **IDEAL EVENTS?**

**CORPORATE EVENTS** The easy accessibility is a bonus

**FAMILY EVENTS** You'll want to head to the wine cellar for its special atmosphere

**TEAM-BUILDERS** Because of the different types of restaurant premises



#### SERIOUS MEATS FRIENDLY ATMOSPHERE



# MENU OFFER FOR OUR GROUPS 2024

#### **STARTERS**

AVOCADO HUMMUS fried chickpeas & rosemary flatbread

MOZZARELLA tomatoes, rocket and crispy capers

CRISPY TIGER PRAWNS chipotle mayonnaise

BEEF CARPACCIO Parmesan, pickled mushrooms and pine nuts

#### SOUPS

CHICKEN SOUP vegetables & pasta

GOULASH SOUP nipped pasta fresh homamde bread

VEGETABLE CREAM SOUP seasonal veggies & sour cream BBQ RIBS homemade coleslaw

and roasted potatoes

CHICKEN PAPRIKASH

buttered dumplings,

cucumber salad

GRILLED SALMON FILLET spinach risotto and roasted tomatoes

> SPINACH & CHIKPEAS CURRY sweet potatoes & bulgur

**MAIN COURSES** 

CHICKEN SUPREME

sweet potato puree

& roasted vegetables

CAESAR SALAD

*Romaine lettuce, herby croutons* 

& parmesan with chicken breast

with tiger prawns

BALTAZÁR BURGER

burger sauce, cheddar cheese,

lettuce & pickles

*with aged beef patty with beyond meat patty*  DESSERTS

CHOCOLATE BOMB hazelnut praline salted caramel ice cream

BAKED CHEESECAKE sour cherry sorbet

MANGO & PASSION FRUIT SLICE coconut ice cream

A bottle of filtered water and a coffee are provided free of charge for guests who choose a minimum 3-course menu.

2 COURSE 12 900 FT 3 COURSE 17 900 FT 4 COURSE 20 900 FT ZSIDAI EVENTS

#### SERIOUS MEATS FRIENDLY ATMOSPHERE



OPEN BAR OFFERS 2024

#### **WELCOME DRINK**

KREINBACHER BRUT CLASSIC Méthode Traditionnelle

AQUINCUM FILTERED WATER

ORANGE JUICE

**3250 FT** The price of a welcome drink is per person

#### **WINE OFFER** TWO GLASSES OF WHITE, ROSÉ OR RED WINE RECOMMENDED BY A SOMMELIER

### 3850 FT

We will gladly send you a wine proposal from our sommelier according to the menu of your choice, based on our current wine list OPEN BAR OFFER I.

AQUINCUM FILTERED WATER

HOMEMADE LEMONADE

COCA-COLA PRODUCTS

CAPPY JUICES

BUDAPEST MOKKA SPECIALITY COFFEE

DILMAH TEA SELECTION

#### **OPEN BAR OFFER II.**

AQUINCUM FILTERED WATER

HOMEMADE LEMONADE

COCA-COLA PRODUCTS

CAPPY JUICES

BUDAPEST MOKKA SPECIALITY COFFEE

DILMAH TEA SELECTION

DRAUGHT BEER

WHITE, ROSÉ AND RED WINES RECOMMENDED BY THE SOMMELIER

10750 FT

*The price for open bar II. is per person for 2 hours* 

5750 FT

The price for open bar I. is per person for 2 hours ZSIDAI EVENTS

#### SERIOUS MEATS FRIENDLY ATMOSPHERE

### GENERAL TERMS AND CONDITIONS

Our prices are stated in HUF, include the currently **applicable VAT.** Please note, a **20% service charge** will be added to the invoice.

Only upon receipt of the signed offer and an advance payment amounting to 50% of the planned budget is the event deemed ordered. In case of cancellation the advance payment will not be refunded. 50% of the planned budget should be paid by at least 14 **working days** prior to the event and the remainder costs **within 8 days** following the event. In case of delayed payment, we keep the right to charge late payment fee which is the double of the current Hungarian Cenral Bank base rate.

A change in the Euro/Forint exchange rate may result in a price change. We reserve the right to change prices.

Additional products and services ordered on the spot are to be paid together with the final invoice unless agreed otherwise. In the event of cancellation, you will be charged a percentage of the value of the service as follows: Should the event be cancelled within 29-14 days prior to the event, 50% of the offer will be charged. Should the event be cancelled within 14-0 days prior to the event, 100% of the offer will be charged in case of cancellation less than 28 days before the event, 50% of the deposit can be used on another day, on another occasion.

#### Final number of entries must be submitted at least 7 days before the event.

The menu and drinks are subject to change. We guarantee to provide alternatives within the same quality and price range as per our original offer.

Only upon prior agreement can we provide meals and drinks for artists, event organizers and subcontractors. We do not take responsibility for any damages of the customers or guests if the damages were not caused by us. We are not liable for failure to perform if such failure is as a result of Acts of God (including fire, flood, earthquake, storm, hurricane or other natural disaster), war, invasion, act of foreign enemies, hostilities (regardless of whether war is declared), civil war, rebellion, revolution, insurrection, military or usurped power or confiscation, terrorist activities, nationalisation, government sanction, blockage, embargo, labour dispute, strike, lockout or interruption or failure of electricity or telephone service. Only upon prior agreement and a delivery note can alien goods, devices, meals and drinks can be brought in to the event. Do no not take responsibility for the brought in goods, devices, meals and drinks nor for the damages caused by them.

Foreign goods, equipment, food and beverages may be brought into the event area only by prior arrangement, with a delivery note or against an individual protocol. No responsibility will be taken for the items brought in or for any damage caused by them.

By signing the offer, the client acknowledges and accepts the above contractual conditions.

Possible payment methods: cash, bank transfer, credit card.

I accept the offer and place the order:

Name

Date

Signature

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## CONTACT

Contact our colleagues to organise your event. *E-mail: hello@zsidai.com* 

Our colleagues are ready to take care of all the details of your event with the high standards of the Zsidai's Group.

Contact us for small or large events. We also welcome you to visit us in person by appointment.

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