



PEST·BUDA

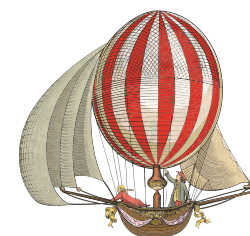
HOTEL & BISTRO

GRANDMA'S KITCHEN
WITH LOVE AND CARE

PRIVATE GROUPS

&

EVENTS



PEST-BUDA

The history of Hungary's oldest hotel dates back to 1696, when Pest-Buda (then with a different name) first opened its doors in the Buda Castle district.

In the years that followed, it underwent numerous renovations, sporting numerous personalities, until 2011, when the Zsidai Group revived this wonderfully cozy inn and reopened it to guests.

IDEAL EVENTS?

SMALL WEDDING

The family atmosphere inside

BAPTIST

Because of the proximity of the churches

FAMILY DINNER

The warm atmosphere and convenient location are a draw as much the food

CORPORATE EVENTS

Classic Hungarian cuisine is complemented by the backdrop of a charming neighbourhood



SEPARATE ROOM

A private dining area accommodates up to 23 people.

23
people



COMPLETE RESTAURANT INTERIOR

The entire restaurant can be used exclusively to accommodate up to 49 people.

49
people



SEPARATE ROOM

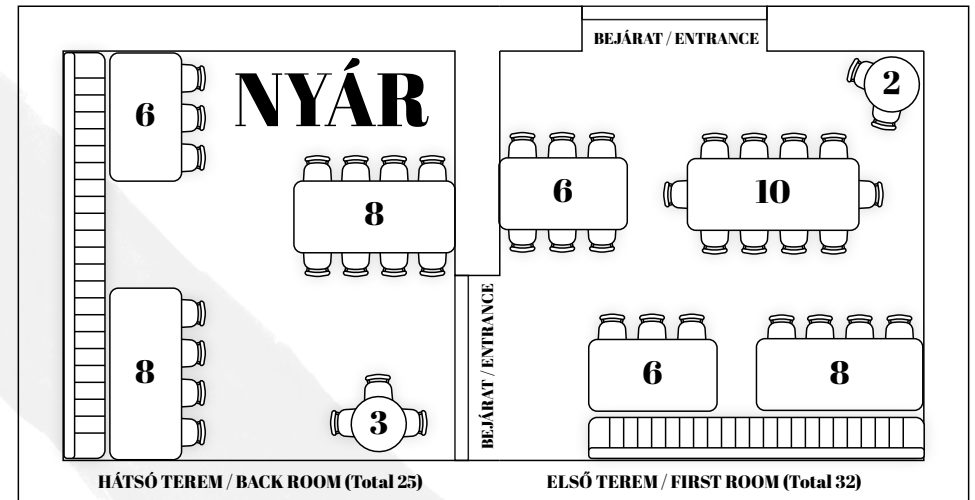
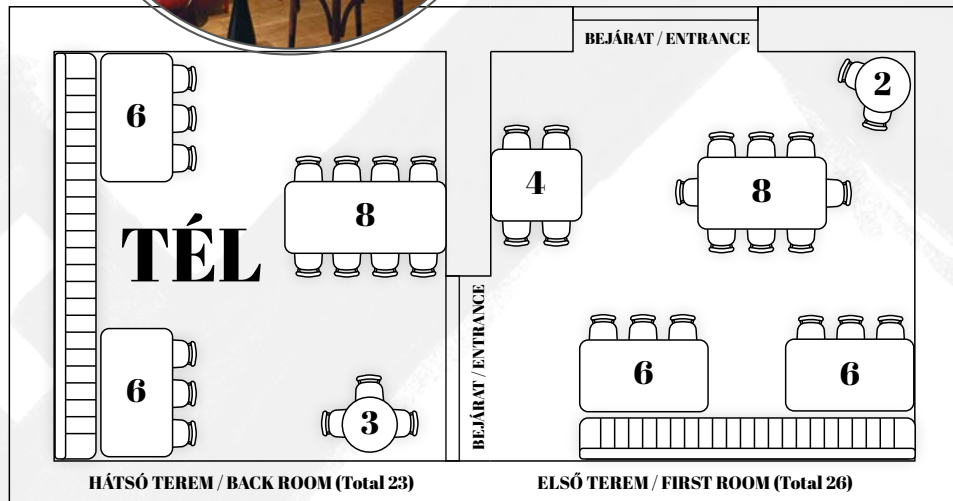
A private dining area accommodates up to 25 people.

25
people

COMPLETE RESTAURANT INTERIOR

The entire restaurant can be used exclusively to accommodate up to 57 people.

57
people





MENU OFFER FOR OUR GROUPS 2024

STARTERS

HOMEMADE DUCK LIVER PATÉ
Seasonal chutney & toasted brioche

HUNGARIAN BISTRO PLATE
*Smoked ham, Mangalica sausage,
pork belly Venison salami,
cottage cheese & homemade bread*

HORTOBAGYI PANCAKE
Paprika sauce & sour cream

GOAT CHEESE SALAD
*Crispy goat cheese, marinated
tomatoes, radish, pearl barley,
cucumber lemon dressing*

SOUPS

HUNGARIAN CHICKEN SOUP
Vegetables & homemade pasta

TRADITIONAL GOULASH SOUP
Potatoes & nipped pasta

CREAMY TARRAGON POTATO SOUP
Goat cheese

MAIN COURSES

GRILLED PIKE PERCH
*Buttered roasted vegetables
& hollandaise sauce*

BEEF CHEEK STEW
Slow cooked beef stew, egg barley & pickles

ROASTED PORK FILLET
*Garlic, parsley, onions
& crispy fried potatoes*

CLASSIC CHICKEN PAPRIKAS
Creamy paprika sauce & buttered noodles

WIENER SCHNITZEL
Potato puree & cucumber salad

WILD MUSHROOM RISOTTO
Forest mushroom & crumbled goat cheese (v)

DESSERTS

GUNDEL PANCAKE
*Chocolate sauce, walnuts
& whipped cream*

APPLE PIE
Vanilla ice cream

SOMLOI
*Sponge cake, nuts, chocolate
sauce & whipped cream*

ESZTERHÁZY CAKE
*Seasonal fruits & homemade
vanilla 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

13 900 FT / 36.50 €

3 COURSE

16 400 FT / 43.00 €

4 COURSE

18 900 FT / 50.00 €

All our prices are including VAT. A 14,5% service charge will be added to your bill.



OPEN BAR OFFERS 2024

WELCOME DRINK

KREINBACHER BRUT CLASSIC
Méthode Traditionnelle

AQUINCUM FILTERED WATER

ORANGE JUICE

3250 FT / 8.50 €

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 / 10.00 €

*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

5750 FT / 15.00 €

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

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 / 28.50 €

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

All our prices are including VAT. A 14,5% service charge will be added to your bill.

GENERAL TERMS AND CONDITIONS

Our prices are stated in HUF, include the currently **applicable VAT**.
Please note, a **14,5% 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 Central Bank base rate.

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.

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

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 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

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.

Halusz Petra

Sales Representative

+36 30 427 5893

petra.halusz@zsidai.com

Lovász Luca

Sales Representative

+36 30 659 2486

luca.lovasz@zsidai.com

