



Banqueting



ANANTARA

NEW YORK PALACE
BUDAPEST HOTEL

Welcome to Anantara New York Palace Budapest Hotel

A jewel on Erzsébet Krt, Anantara New York Palace is an architectural marvel that whisks guests back to the Belle Époque, with its stunning marble façade and ornate interiors. Opulent rooms and suites feature terraces, marble baths and handmade Murano glass chandeliers, creating a sense of ageless glamour.

Inspiring settings artfully arranged by experienced planners, create unforgettable meetings and events for up to 600 guests. Designed by Iosa Ghini, Anantara New York Palace's modern conference centre offers opulent open spaces, natural daylight and baroque décor. Intimate soirees, powerful board meetings and extravagant gala dinners are fully equipped with integrated AV systems and comprehensive facilities to ensure seamless delivery.

Located on the Pest side of the Danube, Anantara New York Palace sets guests in Budapest's historical downtown and brings the city to life through tailored experiences from vintage car tours and private Danube boat cruises to traditional craft workshops, distillery tours, Hungarian cooking classes and private dining.

Tailored to perfection

Nestled in the heart of Hungary's vibrant capital, Budapest, Anantara New York Palace Budapest Hotel stands as a beacon of elegance and sophistication. Situated on Erzsébet Boulevard, on the bustling Pest side of the city, Anantara New York Palace is a cherished architectural gem steeped in history. Originally constructed by the New York Life insurance company, the majestic building was unveiled in 1894 following three years of meticulous craftsmanship.

Today, the hotel boasts 185 spacious guestrooms and suites, 13 event spaces hosting up to 600 delegates, an award-winning Anantara Spa and 'the most beautiful café in the world', the historic New York Café – which was once the epicentre of Budapest's cultural and artistic scene during the early 1900s.

Whether for an intimate affair with Belle Époque charm, professional gathering, or lavish celebration with enchanting grandeur, events at Anantara New York Palace offer the epitome of excellence and gastronomic flair. A dedicated team orchestrates every detail, and each banqueting proposal is meticulously curated by culinary experts and tailored to your needs. Inspired by authentic local flavours and international cuisine, the diverse menu offerings makes every event at Anantara New York Palace unforgettable.

Immerse yourself in the opulence of Anantara New York Palace Budapest Hotel, where each moment is infused with timeless elegance and unparalleled luxury.



WHITE SALON

Conference packages

DAY DELEGATE RATE

Conference room rental fee for full-day

- AM and PM Silver coffee break
- Business lunch with non-alcoholic drink package
- Mineral water in the plenary room (2 per day)
- Pen and paper in the conference room
- Basic technical equipment:
 - Built-in LCD projector and screen in the conference room
 - 1 flipchart with markers
 - Wireless internet connection

€115 PER PERSON

HALF-DAY DELEGATE RATE

Conference room rental fee for half-day

- AM or PM Silver coffee break
- Business lunch with non-alcoholic drink package
- Mineral water in the plenary room (1 per half-day)
- Pen and paper in the conference room
- Technical equipment:
 - Built-in LCD projector and screen in the conference room
 - 1 flipchart with markers
 - Wireless internet connection

€105 PER PERSON

All prices include VAT but exclude 15% service charge.



Plated menus

BUSINESS LUNCH – NEW YORK

Selection of bread

STARTER

Buffalo mozzarella with marinated tomato and basil pesto

MAIN COURSE

Roasted pink duck with pear and ‘Dodolle’ dumplings

DESSERT

New York chocolate cake with valrhona chocolate

Espresso coffee and mineral water included

€53 PER PERSON

3 COURSE MENU – PLATINUM

Selection of bread

STARTER

Spinach foam with goats cheese and buckwheat

MAIN COURSE

Slow roasted “Mangalica” pork cut with buttered layered potato, vanilla flavoured apple puree and baked carrot

DESSERT

Strawberry and almond slice

Espresso coffee and mineral water included

€62 PER PERSON

All prices include VAT but exclude 15% service charge.
For our most recent menus, please request from our friendly team.
Menus are seasonal and subject to change.
Minimum number of 10 guests.



Plated menus

4 COURSE MENU – GOLD

Selection of bread

STARTER

Gravadlax of salmon with sweet fennel salad

SECOND COURSE

Spinach foam with goat cheese and buckwheat

MAIN COURSE

Slow roasted ‘Mangalica’ pork cut with buttered layered potato, vanilla flavoured apple puree and baked carrot

DESSERT

Strawberry and almond slice

Espresso coffee and mineral water included.

€67 PER PERSON

All prices include VAT but exclude 15% service charge.
For our most recent menus, please request from our friendly team.
Menus are seasonal and subject to change.
Minimum number of 35 guests.

EXCLUSIVE 4 COURSE MENU

Selection of bread

STARTER

Hungarian duck liver with strawberry, milk-loaf and jasmin

SOUP

Hungarian ‘Korhely’ fish soup with fermented spicy cabbage and moroccan lemon

MAIN COURSE

Flat iron steak with stew sauce, plum and filled choux

DESSERT

Poppy seed ‘Guba’, yoghurt ice cream and coriander

Espresso coffee and mineral water included

€80 PER PERSON



Hungarian buffet

We take pride in sourcing locally, ensuring that each dish embodies the essence of Hungary’s vibrant food culture. Savour the warmth of our homemade bread, crafted with care to bring you the authentic taste of Hungarian tradition. Our menu showcases a tantalising array of traditional dishes, each crafted with precision and passion.

MENU

Selection of homemade bread with butter and condiments

COLD STARTERS

Farmhouse bread with aubergine caviar and vegetables
Mini Caesar rolls with horseradish cream and cured ham with arugula salad
Smoked celery with apples and walnuts
Apricot smoothie

SALAD BAR

Tender seasonal leafy salads with vegetables and dressings

Condiments: garlic toasted bread cubes, olives, pickled cucumber, sun-dried tomatoes, anchovy fillets in oil, parmesan flakes, pickled pearl onions, fried quinoa, goji berries, fried chia seeds, toasted hazelnuts and almonds, extra virgin olive oil, balsamic vinegar, tabasco, Worchester sauce, honey

SOUP

Baked potato soup with marinated potatoes (vegan)

€67 PER PERSON

All prices include VAT but exclude 15% service charge.
Minimum number of 35 guests.

MENU

MAIN COURSES

Traditional chicken thigh fillet in ‘Paprikás’ sauce with dumplings
Slow roasted Mangalica cut with butcher’s ragout and steamed jasmine rice
Sztrapacska noodle
Hungarian ratatouille

LIVE STATION

Whole roast chicken, with bacon jus and homemade rosti potato
Sliced cured ham

DESSERT

Rákóczi cottage cheese tart
Vegan chocolate cake
Blackcurrant and green apple tart
Seasonal sliced fruit



Cosmopolitan buffet

Where culinary excellence meets international flair. Delight your senses with our handcrafted selection of homemade bread, our enticing assortment of cold starters, and our vibrant salad bar. Our Cosmopolitan Buffet promises a dining experience that transcends borders and leaves lasting memories for guests and family alike.

MENU

Selection of homemade bread with butter and condiments

COLD STARTERS

- Beetroot, carrot and apple juice
- Grilled chicken breast with pesto and marinated tomato
- Tomato jelly with mozzarella, basil and pine nuts
- Olive tapenade with root bread crisps (vegan)

SALAD BAR

- Tender seasonal leafy salads with vegetables and dressings
- Condiments: garlic toasted bread cubes, olives, pickled cucumber, sun-dried tomatoes, anchovy fillets in oil, parmesan flakes, pickled pearl onions, fried quinoa, goji berries, fried chia seeds, toasted hazelnuts and almonds, extra virgin olive oil, balsamic vinegar, tabasco, Worchester sauce, honey

SOUP

- French onion soup with cheese croutons

€60 PER PERSON

All prices include VAT but exclude 15% service charge.
Minimum number of 35 guests.

MENU

MAIN COURSES

- Farfalle pasta with courgettes, sun-dried tomatoes and pesto
- Grilled salmon fillet in herb crust with caramelised vegetables
- Grilled chicken breast fillet with ratatouille

LIVE STATION

- Whole roasted veal tenderloin with mustered jus and polenta
- Wild mushroom risotto with ricotta
- Sliced cured ham

DESSERT

- Pistachio coconut cake with sour cherry topping
- Caramelised white chocolate mousse with apricot jelly
- Raspberry panna cotta (vegan)
- Strawberry, pistachio mini shoux (no added gluten, sugar)
- Seasonal sliced fruit



Add ons

ECLAIR ISLAND
An iconic piece of French pastry making is presented to guests.

€8 PER PERSON

Freshly filled with a variety of classic flavours and special fillings. This dessert has conquered the world many times over, its unbroken success due to its light and crispy pastry and endless filling variations.

THE SPECTACLE OF PIZZA TASTING
The world’s most popular dish, made with premium quality ingredients, prepared in front of the guest using traditional techniques.

€8 PER PERSON

INDIAN CORNER
Showcasing the deservedly popular Indian flavours, prepared by an authentic chef.

€15 PER PERSON

SUSHI BAR
A speciality of Japanese traditional food, served in a spectacular way.

€25 PER PERSON

Several varieties of Sushi and maki’s are offered to guests with matching accompaniments. Sake tasting on request.

OYSTER BAR CHAMPAGNE TASTING
Fresh oyster tasting, shucked in front of the guest, with several varieties of oysters, and a variety of accompaniments.

€15 - 2 PIECES
PER PERSON

Premium champagne will be tasted as accompaniments.

All prices include VAT but exclude 15% service charge.
We recommend ordering the additional island offers for a quarter or half of the total number of guests.



Welcome reception

WELCOME DRINK OFFER

New York Rosé Prosecco
Peach, apple, pear, strawberry juice
Still and sparkling mineral water

€15 PER PERSON

APERITIVE BITES

VARIATION 1 (3 PIECES PER PERSON)

Tuna tartare with wasabi mayonnaise and citrus oil
Marinated beef tenderloin slices with green walnut dressing
Beetroot gazpacho with mozzarella and horseradish

VARIATION 2 (3 PIECES PER PERSON)

Fillet of Gravadlax salmon with citrus mayonnaise served on Blini
Chickpea cream with coriander and tomato salsa
Aged mangalica ham with pumpkin seed cream

VARIATION 3 (3 PIECES PER PERSON)

Homemade smoked turkey breast with pear and toasted sesame seeds
Grilled shrimp tail with quinoa and tomato salsa
Goat cheese with fig chutney

€20 PER PERSON

All prices include VAT but exclude 15% service charge.



Flying party

CANAPÉS GOLD

- COLD BITES (4 PIECES PER PERSON)**
Tuna tartare with wasabi mayonnaise and citrus oil
Marinated beef tenderloin slices with green walnut dressing
Beetroot gazpacho with mozzarella and horseradish
Cucumber shot
Aged cheese from ‘Vászoly’ with red onion marmalade
- WARM BITES (4 PIECES PER PERSON)**Mini New York hamburger
Grilled fillet of pike-perch with paprika salsa
Quiche Lorraine with ratatouille and parmesan cheese
- DESSERTS (4 PIECES PER PERSON)**
Dark chocolate raspberry tart
Caramelised white chocolate cream in glass with apricot jelly
Vegan cheese cake

€50 PER PERSON

All prices include VAT but exclude 15% service charge.

CANAPÉS PLATINUM

- COLD BITES (4 PIECES PER PERSON)**
Smoked trout with Yuzu pearls and dill
Toasted peasant bread with aubergine caviat and vegetables
Blood orange smoothie
Pink lamb loin with mint and puffed barley pearls
Homemade smoked turkey breast with pear and toasted sesame seeds
- WARM BITES (4 PIECES PER PERSON)**
Trout strudel with spinach and hollandaise sauce
Pork tenderloin with polenta and onion casserole
Roasted carrots with peas and buckwheat
- DESSERTS (4 PIECES PER PERSON)**
Strawberry cream cheese tart
Vanilla mini shoux
Mango bar with oatmeal (no added lactose, gluten and sugar)

€55 PER PERSON



Coffee breaks

Unveil a wide variety of coffee break options with an Anantara touch. Our culinary team have designed themed breaks from a tranquil morning interlude or a mid-morning indulgence to a post-meeting delight. Themed breaks are best served networking style.



Cosmopolitan coffee break

UNTIL 10.00 AM

SILVER

- Mini strawberry pillow
- Mini croissant with apricot
- Mini duo with chocolate and orange
- Chocolate muffin
- Passionfruit muffin
- Mini croissant with butter
- Chocolate rock
- Roasted almond
- Roasted hazelnut
- Dried plum
- Dried apricot
- Seasonal sliced fruit plate (4 type)
- Full fat milk, oat milk, low fat milk
- Coffee and tea selection
- Szentkirályi still and sparkling mineral water
- Flavoured water
- Coca-Cola, Coca-Cola Zero, ginger, tonic
- Peach, apple, pear, strawberry juices
- Homemade ice tea
- Non-alcoholic cocktail - New York

€20 PER PERSON

GOLD

- All items listed in the SILVER package and the following additions:
- Granola with chocolate
 - Granola with fruits
 - Corn flakes
 - Soya yoghurt and lactose free yoghurt
 - Natural yoghurt with fruit puree
 - Coffee selection sprinkled with gold dust
 - Hot chocolate
 - 2 types of non-alcoholic cocktail - New York and Mojito

€23 PER PERSON

PLATINUM

- All items listed in the SILVER and GOLD packages and the following additions:
- Homemade bread selection, milk loaf with butter and creams (cottage cheese cream, aubergine caviar, hummus)
 - Selection of mini jams
 - 2 types homemade fruit compote (green apple and pear)
 - Coffee and tea selection with barista
 - Hot chocolate
 - Hungarian sparkling wine and three variations of non-alcoholic cocktails – New York, Mojito and Gin & Tonic

€25 PER PERSON

All prices include VAT but exclude 15% service charge.
Minimum number of 10 guests.



New York coffee break

10.00 AM - 12.00 PM

SILVER

Salted scones with smoked cheese
Puff pastry roll with pumpkin seeds
Crunchy hazelnut biscuits
Mini tart with milk chocolate and tonka beans
Frangipane with raspberry
Chocolate biscuits
Oatmeal bar with mango
Roasted almond
Roasted hazelnut
Dried plum
Dried apricot
Seasonal sliced fruit plate (four types)
Coffee and tea selection
Szentkirályi still and sparkling mineral water
Flavoured water
Coca-Cola, Coca-Cola Zero, ginger, tonic
Peach, apple, pear, strawberry juices
Homemade ice tea
Homemade syrup

€20 PER PERSON

GOLD

All items listed in the SILVER package and the following additions:

Vegetables Crudités with different toppings
Quiche lorraine with ham and cheese
Coffee selection sprinkled with gold dust
Hot chocolate
Two types of homemade syrup

€23 PER PERSON

PLATINUM

All items listed in the SILVER and GOLD packages and the following additions:

Tapioca pudding with fruit puree
3 types of mini sandwiches
Coffee and tea selection with barista
Hot chocolate
Freshly squeezed orange juice
3 types of homemade syrup

€25 PER PERSON

All prices include VAT but exclude 15% service charge.
Minimum number of 10 guests.



Hungarian coffee break

12.00 PM - 6.00 PM

SILVER

Salted scones with cheese
Puff pastry rolls with cheese
Ham stuffed puff pastry
Coconut and blueberry biscuits
Honey layered cake
Apple pie
Eszterházy tart
Yoghurt cream with passionfruit jelly in glass (no added sugar, lactose, gluten)
Roasted almond
Roasted hazelnut
Dried plum
Dried apricot
Seasonal sliced fruit plate (four types)
Coffee and tea selection
Szentkirályi still and sparkling mineral water
Flavoured water
Coca-Cola, Coca-Cola Zero, ginger, tonic
Peach, apple, pear, strawberry juices
Homemade ice tea
Lemonade

€20 PER PERSON

GOLD

All items listed in the SILVER package and the following additions:

Tomato shot with celery
Cesar salad with chicken in glass
Coffee selection sprinkled with gold dust
Hot chocolate
Two types of lemonade

€23 PER PERSON

PLATINUM

All items listed in the SILVER and GOLD packages and the following additions:

Homemade macaron selection
Homemade bon-bon selection
Coffee and tea selection with barista
Hot chocolate
Freshly squeezed orange juice
Three types of lemonade

€25 PER PERSON

All prices include VAT but exclude 15% service charge.
Minimum number of 10 guests.



Add ons

SANDWICH ADD ON

3 pieces / person

VARIATION 1

- Mini crescent roll with Cotto ham and horseradish salad
- Mini Kaiser roll with smoked salmon and lemon cream
- Roasted foccacia with mozzarella and basil
- Toasted six-seeds sourdough bread with pumpkin seed cream and brie cheese

VARIATION 2

- Sesame bagel with honey mustard ham
- Pumpkin seed croissant with Hungarian goat cheese cream
- Mini salted scones with smoked salmon and horseradish cream
- Six-seeds toast with ricotta, chives and caviar

€5 PER PERSON

MINI TART ADD ON

3 pieces / person

VARIATION 1

- Mini tart filled with hummus and tomatoes and coriander
 - Mini tart filled with egg salad
- ### VARIATION 2
- Mini tart with tuna tartare and wasabi mayonnaise
 - Mini tart with avocado cream

€5 PER PERSON



All prices include VAT but exclude 15% service charge.

Beverages

ALCOHOLIC BEVERAGE PACKAGE
Includes non-alcoholic beverage package and the following:

WINE SELECTION

WHITE WINE
Mád Furmint Royal Tokaj

ROSÉ
Duzsi Rosé Szekszárd

RED WINE
Pinot Noir Gál Tibor Eger

BEER SELECTION

ALCOHOLIC
Stella Artois
Heineken

NON-ALCOHOLIC
Stella Artois Non-alcoholic
Heineken Non-alcoholic

€50 PER PERSON / 3 HOURS

NON-ALCOHOLIC BEVERAGES

Premium soft drinks
Peach, apple, pear, strawberry juices
Still and sparkling mineral water
Coffee and tea selection

€20 PER PERSON

All prices include VAT but exclude 15% service charge.





Anantara New York Palace Budapest Hotel

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