

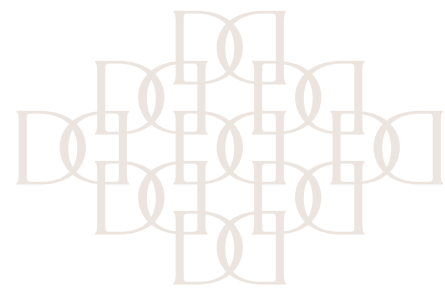


An opulent setting for
the beginning of forever

WEDDINGS
BY ANANTARA

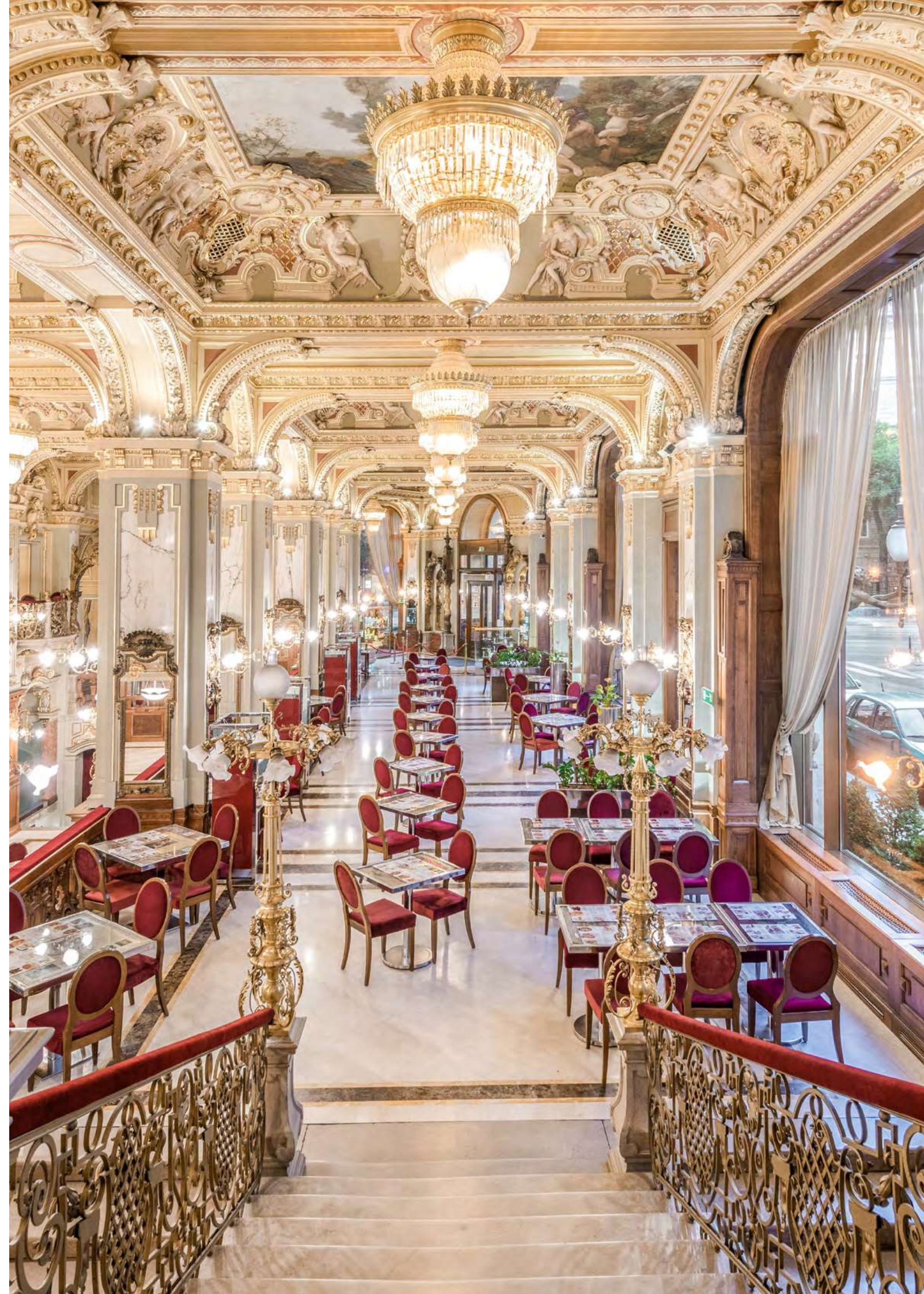
Your wedding at Anantara New York Palace Budapest Hotel

Walk down an aisle framed by gilded columns and illuminated by the soft glow of Murano chandeliers. Say “I do” beneath Renaissance frescoes, with a breathtaking marble altar before you. At Anantara New York Palace Budapest Hotel, romance meets grandeur, creating the perfect setting for your once-in-a-lifetime celebration. Whether you envision an intimate gathering or a lavish affair, our dedicated wedding planners will bring your dreams to life, ensuring every detail is flawless. All that’s left for you is to cherish the moment.



Wedding venues

Exchange eternal vows and celebrate true love in your choice of stunning settings.



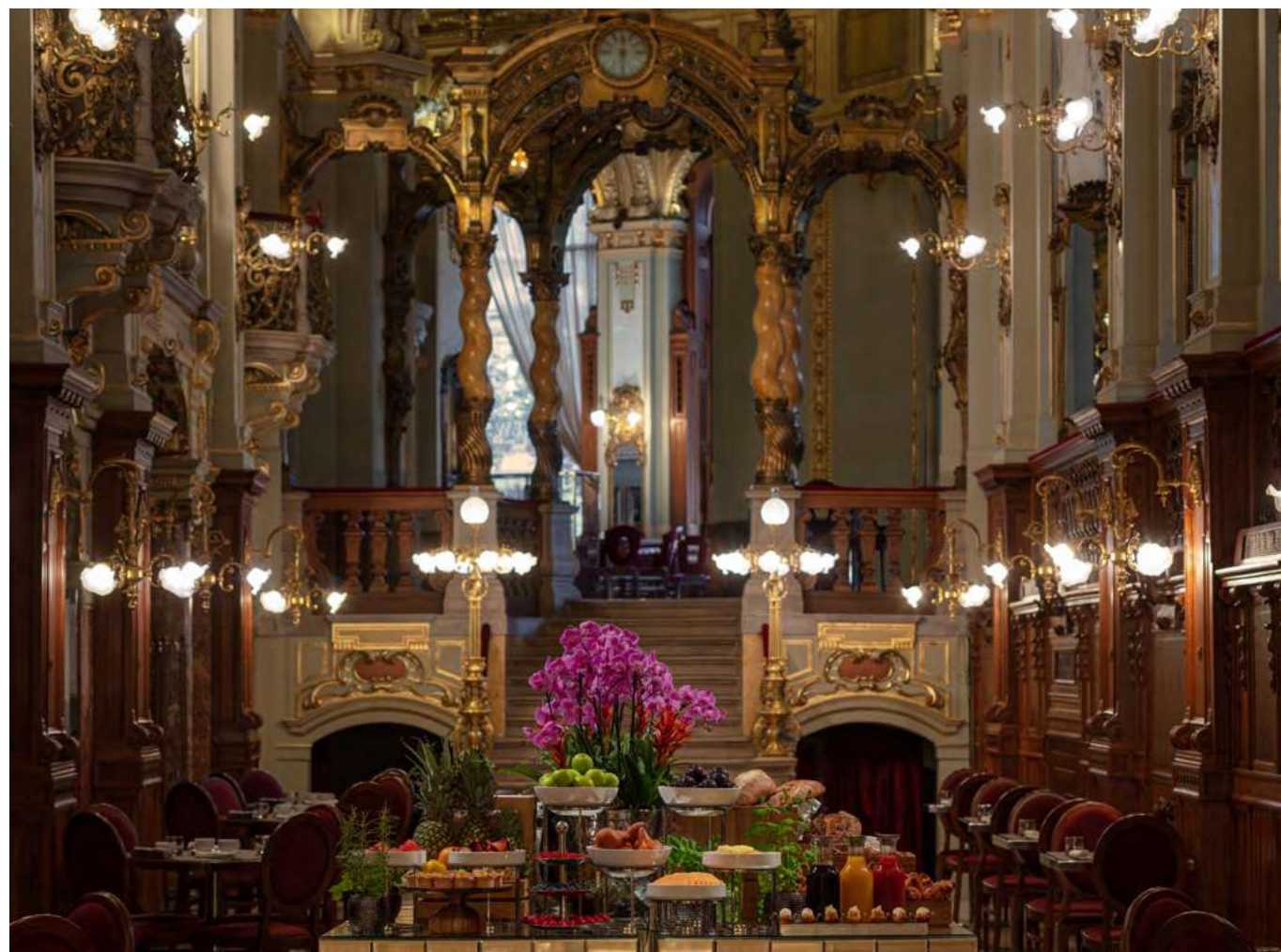


New York Café

Immerse yourself and your guests in an opulent Belle Époque dream. Named the most beautiful cafe in the world, New York Café is one of the hotel's stand-out venues, with a cascading fountain at the entrance, hand-made chandeliers from Venice overhead and historic frescoes adorning the walls.

Located on the corner of Anantara New York Palace, New York Café is accessible from Budapest's Grand Boulevard or, for guests, from the hotel's elegant lobby. Known for its afternoon tea, Hungarian and international fare, The Café is particularly popular for dining during nuptial celebrations.

Ideal for up to 120 guests

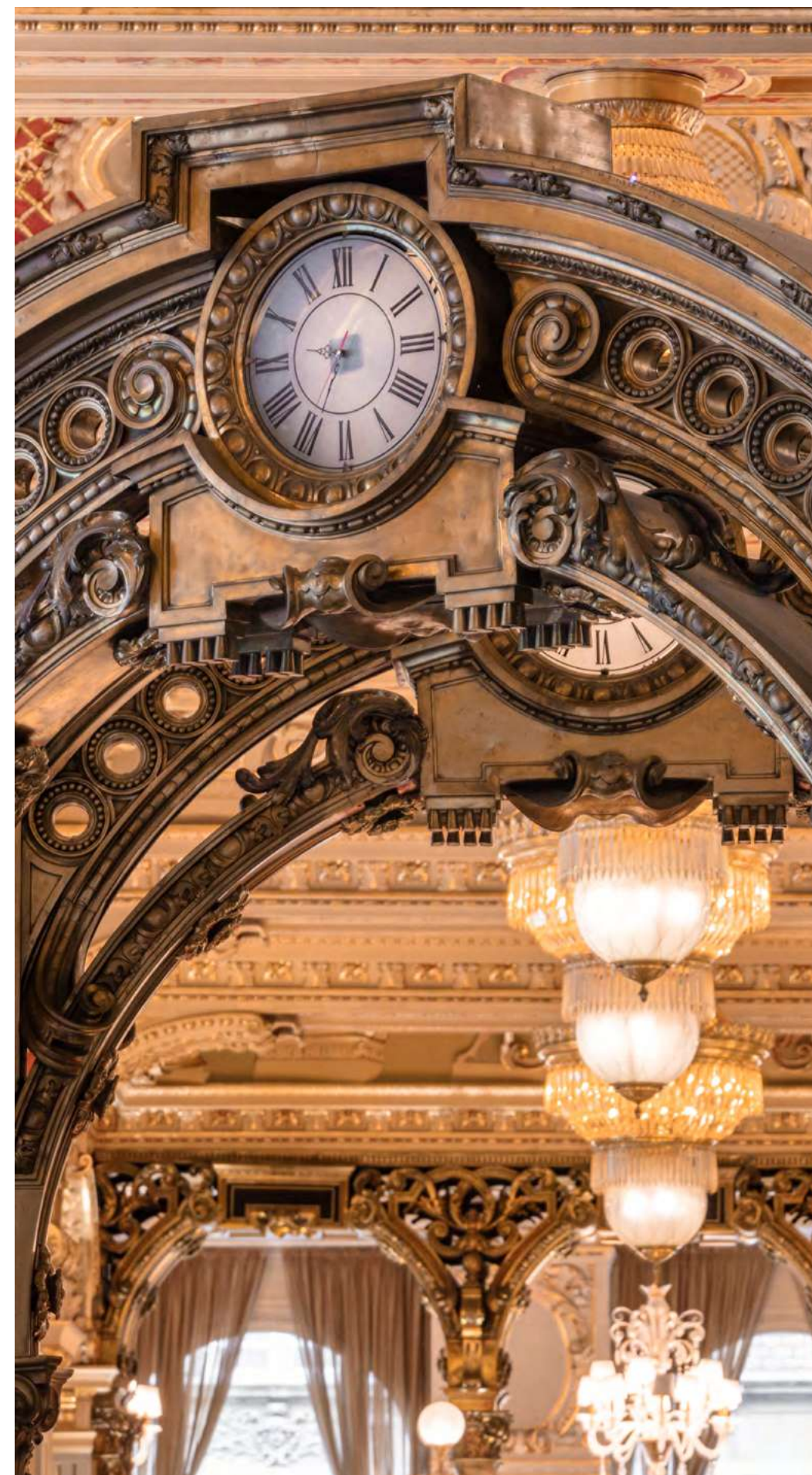


Deep Water Restaurant & Marble Salon

Celebrate with loved ones surrounded by the terrazzo columns and gilded stucco of the Deep Water Restaurant. This sumptuous venue sets the scene for stylish receptions and lavish feasts.

Opt for the Marble Salon and welcome your guests to a storied setting that has hosted countless famous historical figures and musicians for a celebration befitting this momentous occasion.

Area: 207 sqm
Ideal for up to 130 guests



Red Salon

One of our most magnificent rooms, the Red Salon is also referred to as the Lotz Room thanks to the original painting by Károly Lotz on its wall. At almost 45 square metres, this opulent venue accommodates up to 40 guests for intimate celebratory dinners.

Size (in M LxWxH): 5.6 x 8 x 6

Area: 44.8 sqm

Ideal for up to 40 guests



Rome

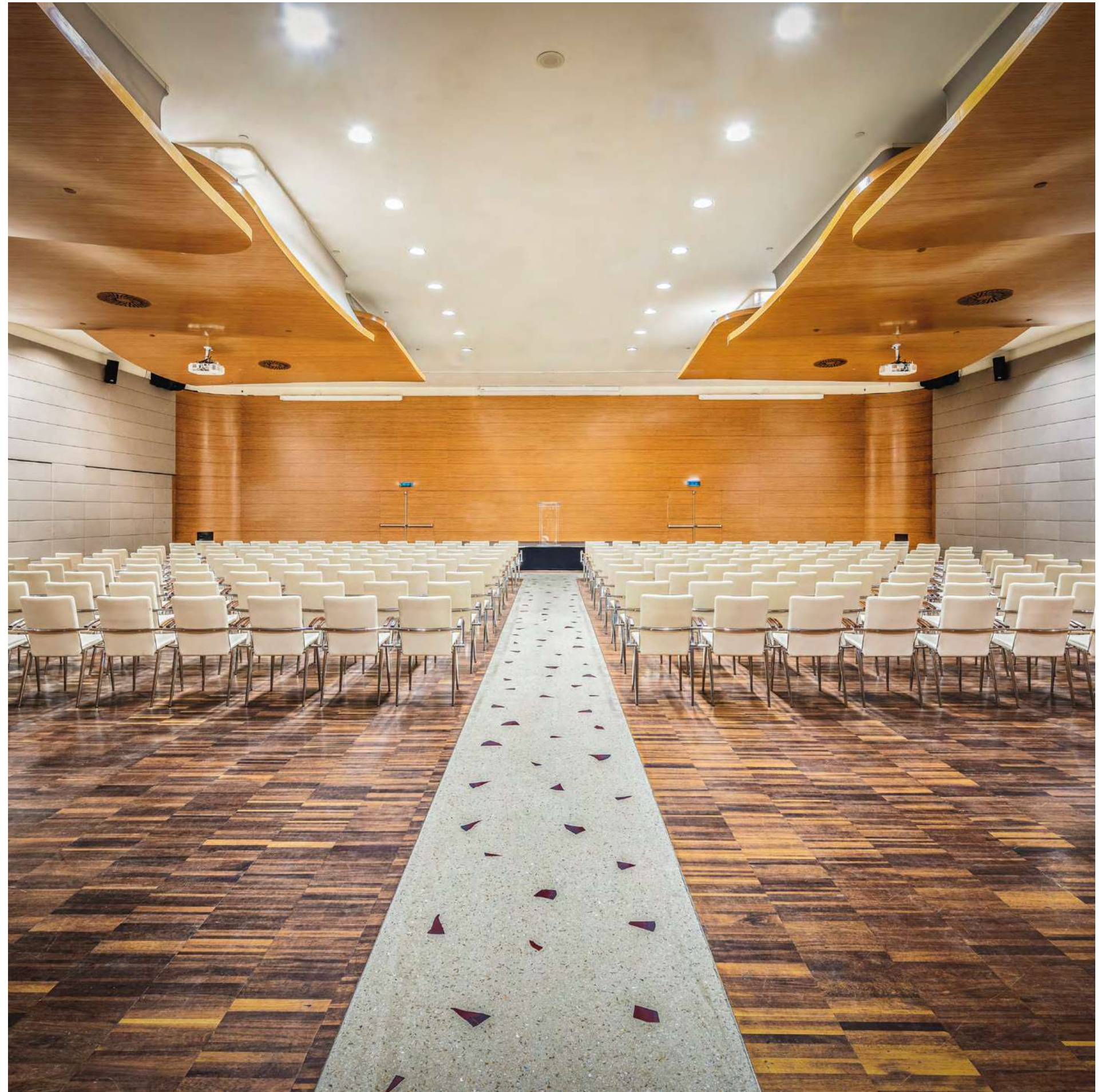
A magnificent venue, Rome combines timeless elegance with modern sophistication. With its high ceilings, natural light and state-of-the-art facilities, this spacious ballroom provides a breathtaking setting for both intimate ceremonies and grand receptions.

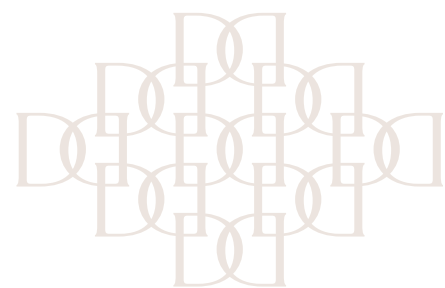
Whether you're welcoming your guests with cocktails or to an elegant banquet, Rome's refined ambiance and seamless adaptability ensure an unforgettable celebration.

Size (in M LxWxH): 21 x 21 x 4.2

Area: 441 sqm

Ideal for up to 350 guests





Wedding menus

Elevate your wedding celebration with a menu crafted to delight the senses.

At Anantara New York Palace Budapest Hotel, our culinary team blends tradition and innovation to create a dining experience as unforgettable as your special day. From elegant canapés to exquisite multi-course banquets, every dish is prepared with the finest ingredients and impeccable attention to detail.





Three-course menu packages

Silver

SELECTION OF BREAD

STARTER

Smoked trout with celeriac, apple and spiced walnut

MAIN COURSE

Pink duck breast with shallot cream, confit potato and baked carrots

DESSERT

Vanilla ganache with Tokajiaszú wine and apricot ragout

EUR 60 per person

Price includes VAT. A 15% service charge will be added to your bill.

Gold

SELECTION OF BREAD

SOUP

Beef consommé with meat ravioli and vegetables

MAIN COURSE

Grilled pike perch fillet in herb crust, with white bean puree and warm green bean salad

DESSERT

Chocolate textures with sour cherry

EUR 62 per person

Price includes VAT. A 15% service charge will be added to your bill.

Three-course menu packages

Platinum

SELECTION OF BREAD

STARTER

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

EUR 64 per person

Price includes VAT. A 15% service charge will be added to your bill.



Vegan

SELECTION OF BREAD

STARTER

Mixed salad with balsamic baked beetroot and buckwheat

MAIN COURSE

Grilled celery marinated in soy, with apple puree, confit potatoes and carrots

DESSERT

Vegan cheesecake

EUR 60 per person

Price includes VAT. A 15% service charge will be added to your bill.



Four-course menu packages – Silver

SELECTION OF BREAD

STARTER

Smoked trout with celeriac, apple and spiced walnut

SOUP

Baked potato cream soup with truffle and pickled potato

MAIN COURSE

Pink duck breast with shallot cream, confit potato and baked carrots

DESSERT

Vanilla ganache with Tokajiaszú wine and apricot ragout

EUR 70 per person

Price includes VAT. A 15% service charge will be added to your bill.



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 carrots

DESSERT

Strawberry and almond slice

EUR 75 per person

Price includes VAT. A 15% service charge will be added to your bill.



Platinum

SELECTION OF BREAD

STARTER

Duck liver terrine with milk loaf and apricot chutney

SOUP

Beef consommé with meat ravioli and vegetables

MAIN COURSE

Grilled pike perch fillet in herb crust, with white bean puree and warm green bean salad

DESSERT

Chocolate textures with sour cherry

EUR 78 per person

Price includes VAT. A 15% service charge will be added to your bill.

Vegan

SELECTION OF BREAD

STARTER

Mixed salad with balsamic baked beetroot and buckwheat

SECOND COURSE

Soft polenta, confit king oyster mushroom and sheep curd

MAIN COURSE

Grilled celery marinated in soy, with apple puree, confit potatoes and carrots

DESSERT

Vegan cheesecake

EUR 70 per person

Price includes VAT. A 15% service charge will be added to your bill.



Hungarian buffet

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 croutons, 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)

MAIN COURSES

- Traditional chicken thigh fillet in “Paprikás” sauce with dumplings
- Slow-roasted “Mangalica” pork 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 SELECTION

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

EUR 65 per person

Price includes VAT. A 15% service charge will be added to your bill.

Eastern buffet

SELECTION OF HOMEMADE BREAD WITH BUTTER AND CONDIMENTS

COLD STARTERS

- Chickpea salad with coriander and tomato
- Vanilla spinach smoothie
- Yam nua salad
- Thai pork belly with crispy vegetables in sesame oil
- Green papaya salad

SALAD BAR

- Tender seasonal leafy salads with vegetables and dressings.
- Condiments: garlic toasted croutons, 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

- Tom ka gai

MAIN COURSES

- Yoghurt-marinated chicken thigh fillet on skewers with mint yoghurt and baked potato
- Thai beef curry with lime leaf and ginger served with wild rice
- Pad krapao sap with basmati rice
- Green Thai fish curry

LIVE STATION

- Vegetarian pad Thai with peanut and basil
- Sliced cured ham

DESSERT SELECTION

- Chocolate variation with blackcurrant
- Tonka bean chocolate mousse with orange namelaka
- Milk chocolate mousse with passion fruit
- Coconut ganache with mango jelly
- Seasonal sliced fruit

EUR 65 per person

Price includes VAT. A 15% service charge will be added to your bill.



Finger food

PACKAGE 1

COLD BITES (4 PCS/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 PCS/PERSON)

- Mini New York hamburger
- Grilled fillet of pike-perch with paprika salsa
- Quiche Lorraine with ratatouille and parmesan cheese

DESSERTS (4 PCS/PERSON)

- Dark chocolate raspberry tart
- Caramelized white chocolate cream in glass with apricot jelly
- Vegan cheesecake

EUR 50 per person

Price includes VAT. A 15% service charge will be added to your bill.



PACKAGE 2

COLD BITES (4 PCS/PERSON)

- Smoked trout with yuzu pearls and dill
- Toasted peasant bread with aubergine caviar 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 PCS/PERSON)

- Trout strudel with spinach and hollandaise sauce
- Pork tenderloin with polenta and onion casserole
- Roasted carrots with peas and buckwheat

DESSERTS (4 PCS/PERSON)

- Strawberry cream cheese tart
- Vanilla mini choux
- Mango bar with oatmeal (no added lactose, gluten and sugar)

EUR 55 per person

The above mentioned price include VAT. 15%. service charge will be added to your bill.



Drinks

NON-ALCOHOLIC BEVERAGE PACKAGE

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

EUR 25 per person

Price includes VAT. A 15% service charge will be added to your bill.

ALCOHOLIC BEVERAGE PACKAGE

(Includes non-alcoholic beverage package)

WINE SELECTION

WHITE WINE

Garamvári Irsai Olivér Balatonlelle

ROSÉ

Paulus Gold Rosé Mór

RED WINE

Vesztergombi Merlot Szekszárd

BEER SELECTION

ALCOHOLIC

- Stella Artois
- Heineken

NON-ALCOHOLIC

- Stella Artois Non-alcoholic
- Heineken Non-alcoholic

NON-ALCOHOLIC BEVERAGES

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

EUR 45 per person

Price includes VAT. A 15% service charge will be added to your bill.



Get in touch

We would be delighted to craft a personalised package for you.
Please contact us to discuss your dream day.

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