

"Flower is the only picture on earth in which the soul knows itself. .. And when I'm taking flowers, in bouquets or wreaths, in my buttonhole or in my hat, I blossom myself, I am as much as a flower. Scent and color help me to experience the incomprehensible charm of this mystery. Because the soul smells ... "

Hamvas Béla: The Babérliget Book





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Dear Engaged Couple,

We are delighted that you are considering the Babérliget Luxury Mansion as the venue for your wedding. Thank you for contacting us, on the following pages you will find our wedding packages for the year of 2023. We hope you will like them and we can be a part of your dream wedding!

Day of the wedding: It may be negotiated. Location: Babérliget Luxury Mansion and Event Pavilion Please contact our colleagues for free dates.

The weekends (from Friday until Sunday) are available above 80 adults or 3 300 000 HUF minimum consumption limit and it includes the preordered catering services for the 2 days. The price does not include the accomodation package price. We waive the minimum consumption fee before the middle of May and after the last weekend of September.

Thank you for your understanding about our prices of 2024 are not ready yet. Please calculate max. 10-15% price increasing depends on the offical inflation rate.

Number of guests : max. 130-150 person

If you have any questions or queries regarding our offer or our services, please do not hesitate to contact us.

With kind regards,

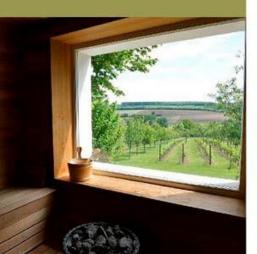
Dorottya Selmeczi-Soós Director of Sales and Marketing +36 20 254 9967 BABÉRLIGET KÚRIA





"Babérliget? We just love it. The chestnut tree line, the lavender bushes, the mansion, the pond house, the pool, all the small parts of the whole, in the hugs of the Somogy hills. It's a beautiful sight, and a great experience! With comfortable beds, nice people, delicious food. If we can do it, we will return. ... after all, we have to test the upcoming tent with the ComLab team! "

Jantner Andrea – Comlab Kft.





Hungarian Wedding Award: "Cooperation Award" venue category 1st place - 2017

<u>Gastro Design Award - Open Venue Over 40 People -</u> <u>1st Place</u>

The Gastro Design award-winning Babérliget Luxury Mansion is an elegant and spacious vacation rental home and B&B situated in the heart of Somogy County, 25 minutes from the summer holiday city of Balatonlelle at Lake Balaton to one direction and 30 minutes from Kaposvár, the historic capital of the region.

Surrounded by fields of lavender, fruit trees and vineyards, this gorgeous, 900 m2/9688 square foot , **Provence style vacation rental villa** is set in a beautiful enclosed area in the hills of Somogy.

The smart and tasteful conversion of this 19th century noble country house into a stunning 10-bedroom / 10-bathroom holiday rental villa is spectacular, comfortable and inviting. Decorated by its entrepreneur food and design lover owners, the furniture is a delightful collection of local and overseas antiques and contemporary design elements, including extraordinary artwork from Hungarian artists all around the house, all of which have been chosen with great care.

The living areas are spread over two floors; on the ground floor you can find a casual and comfortable lounging room with two large sofas and a beautiful piano, an airy, pleasant dining room, a large and professionally equipped kitchen and a cozy library room (former cigar room) with a fireplace. Two adjoining bedrooms (Family Apartment) and 3 double rooms occupy the wing of the ground floor, with a small but complete **Spa Corner** (with **panoramic sauna**, steam room and showers) at the back of the house, with easy access to the exterior pool and jacuzzi. 5 more bedrooms, including a **Bridal Room** and a Triple Room are on the top floor as well as another comfortable lounge area .Each bedroom and bathroom is decorated in its own unique style.



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"I left a piece of my heart in Babérliget :) This should all be seen and felt. Thank you all, I hope we can come back soon! "

Facebook.com/baberliget





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Rooms

The guest rooms of Babérliget have descriptive names: all the 10 rooms are named after the herbs that can be found in our spice garden. Some of the rooms can be fitted with extra beds or baby cot. We have 3 extra beds and 2 baby cots available.

Ground floor:

- Borsikafű, Csombor (summer savory) * –Family apartment 2+2 pax (Two fullsized rooms opening from a common hall. One of the rooms has a private terrace.)
- Zsálya (sage) * 2 pax
- Turbolya (chervil)- 2 pax
- Lestyán (lovage) 2 pax

Top floor:

- Levendula (lavender)(Bridal) * 2 pax
- Szeklice (safflower) 2 pax
- Citromfű (lemon balm) * 3 pax
- Rozmaring (rosemary) * 2 pax
- Kakukkfű (thyme) * 2 pax

* Baby cot or extra beds can be installed in the rooms.





"A generous, very tasteful environment, especially attentive staff: this place is simply perfect! We've just come out now, but we've got homesick. "





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Offer for the full Mansion and the Event Pavilion

The price of the package includes:

- Rental of the full Mansion
- Yoga room for the preparations (make-up, hairdo)
- Event Pavilion (up to 150 guests) for the wedding and dinner, including furniture
- Accommodation for maximum 21 pax (in 10 rooms) for 2 nights' stay with breakfast (we can provide 3 extra beds)
- · Unlimited consumption of water and home made seasonal cordials for the hotel guests
- Late check-out until 2 pm (Check in from 3 pm)
- Ceremonial area in the garden of the Mansion (under the chestnut trees / next to the pears / before the lilac acacia / before the vineyard) (in case of bad weather in the Event Pavilion)
- Menu cards for the buffet table in vintage photo frames
- White "Zsolnay" dinner set, silver display plates, modern crystal glasses, Duni textil-effect white napkins

Vintage decoration

- Wedding gate made of wood with curtain in vintage style, without any other decoration
- White, rustic style benches for the ceremony (10 pieces)
- Lights garland above the chestnut row
- Custom made LOVE ladder
- · Candle holders on the way to the Pavilion
- Two types of ring pillow: custom made from wood
- Rustic white door as a seating plan board or for photos

Babérliget Mansion can only be rented with half-board and and in the case of guests staying on site for the whole day (especially hotel guests) available only with full board services.

Package price

2 000 000 HUF





"Csak egyetlen szót tudok írni az egész ittlétünkkel és esküvőnkkel kapcsolatban: KÖSZÖNJÜK!!!

Életünk élménye volt, nem lehetünk elég hálásak Nektek!

Járai-Szeglet Orsi Babérliget Vendégkönyv





Built-in sound and light system

For the perfect sound, there is a built-in sound system in the Pavilon, which have to be used:

excellent quality speakers, amplifier, 1 hand microphone

110 000 HUF

For the perfect atmosphere and photos – built-in light technic in the Pavilon which have to be used:

12 pieces LED Par lamps for colouring the walls 4 pieces LED Par lamps for colouring the dance floor 2 pieces lightning for the dessert table Robotlamp for the dancefloor, moving lights, opening dance, wedding cake, mirror ball lightning, 4 pieces Night bar lightning before the Pavilon, 2 pieces 50 cm mirror ball Fog machine, 1 piece Light controlling Technical duty staff 1 hour before the welcome, for 12 hours

210 000 HUF

Technical duty staff prolongation fee: 10 000 HUF/hour

Further optional technic:

Ceremony sound system:45 000 HUFPlus sound system for the welcome, which can be also use during the photoshoot with
micropohne in the grass filed:20 000 HUF



"Thank you for that everything went well, all of our requests were solved and thank you for enduring our loud, crazy little family! :)

We really liked the place, maybe we will come back here again with a smaller company!

Cser Júlia – Sevent Hungary





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The price includes a buffet breakfast for the Mansion residents:

Cold dishes

- farmer's home-made sausage, salami and ham
- artisan cheese,
- yogurt, home made jam, honey, cereal
- Home made granola, joghurt, fruits
- paprika-sheep's cheese spread, egg spread
- seasonal spreads in jars
- Vegetable galette
- Smoked salmon
- fresh vegetables, fruits, fresh mixed salad
- freshly baked baguette, bread (gluten-free option available), sourdough bread
- sweet bakery products

Hot dishes – 3 type choosen above

- scrambled eggs
- Ratatouille (seasonal)
- frankfurter
- Fried bacon

Morning beverages

- 100% orange juice, apple juice, homemade cordials, mineral water, soda water
- coffee, tea, cocoa, milk, vegan milk

For the other guests:

HUF 5 500 /pp/day





"During lunch and dinner, I smelled the spicy scent of the deep, dark green shade. Freshly baked fish, red wine, grapefruit with laurel fragrance in the air! Anyone who can, take here a week, will not regret it! "

Hamvas Béla: The Babérliget Book





Friday night dinner options

Grill party on the patio:

Grilled chicken breast with basil oil (g.l.) Pork blade roast braised in ale (l.) Grilled salmon (g.l.) Grilled goat cheese (g.) Grilled vegetables (g.l.) Potatoes grilled over hot coals, herb butter (g.) Ajvar (g.l. vegan) Crispy salads (3 dressings: pumpkin seed oil, balsamic vinegar, yogurt) (g., partly l.) Golden walnut dumplings, vanilla soauce Price: HUF 13 500 pp

Grill party on the patio II.: - over 20 person

Chicken leg fillet in a lime and chili marinade (g.,l.) Grilled whole trout or orata (g.,l.) Grilled octopus (g., l.) Pork skewers with bacon (g., l.) Whole roast sirloin (g., l.) Grilled Cypriot cheese (g.) Vegetable shaslik (g.,l.,vegan) Baked sweet potatoes, beets Grilled potatoes with spiced butter (g.) Homemade pita Whiskeys bbq dressing, yogurt dressing with green spices, homemade curry sauce (gm., lm., vegan) Fresh salad (dressings: pumpkin seed oil, olive oil, balsamic vinegar) (gm., lm., vegan) Floating Island

Price:

HUF 22 000 pp

Prepared in cauldron, above open fire:

Venison ham from Bőszénfa, pickled red onions (g., l.) Game stew with wild mushrooms and juniper seeds, Somogy-style spätzle (l.) "Máglyarakás' – apple cake with baked egg white **Price: HUF 12 000 pp**

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"The best choice was this venue! The beautiful building and its breathtaking surroundings were in every way what we dreamed of for our loose, natural and unique wedding. However, which made it so perfect and so enchanting the last weekend for us were the sensationally kind and professional people we got to know, the team of Babérliget. "





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Plated dinner options:

Menu 1.

Goat cheese with green spices, apple and pine nut salad Chicken breast supreme, grilled vegetables, mustard sauce with sage Homemade dessert of the day

Menu 2.

Rosemary roasted sirloin, smoked celery cream, pepper mustard Venison, jus with vegetables, potatoe fritters Homemade dessert of the day

Menu 3. Minestrone soup Filet of pike-pearch, courgette cake, dill sauce Homemade dessert of the day

Menu 4. Pig jelly, new potatoes with horseradish Rose duck breast, bulgur risotto, mixed salad, orange dressing Homemade dessert of the day

Price:

HUF 11 000 pp





"A helyszín csodálatos, személyzettől ne tudtunk olyat kérni, amit ne teljesítettek volna. Szuperül éreztük magunkat, biztosan visszatérünk még!"

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Drink package offer during the dinner for 4 hours

Wines

Viktória White 2022, Figula Mihály, Balatonfüred Vencel Rosé 2022, Günzer Zoltán, Villány Vilmos Red, Günzer Zoltán, Villány

Beer

Staropramen Stella Artois, non-alcoholic

Soft drinks (Please choose three types of cordials and lemonades from below) Homemade cordials of the season: elderflower

Lemonade bar: classic

Fruit juices: apple, peach, orange (100%) Sodas: Pepsi, Pepsi Max, Schweppes Orange, Canada Dry, Schweppes Tonic Filtered still and sparkling water

Coffee

Nespresso coffee assortment, milk, vegan milk Ronnefeldt tea selection

Price:

HUF 5 500 pp

Drinks can be charged based on consumption to the master account or to the individual account as well.

Unlimited syrup, lemonade and mineral water for the guest out of the Mansion HUF 1 800 pp/day

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"There is only one happiness in life, to love and be loved."

George Sand





Saturday lunch options

Snack Lunch – over 15 guests Tarragon winged ragout soup (l., g.)

Quiche Lorraine Broccoli quiche Smoked trout salad Hummus, vegetable slices (vegan, G. L.) Homemade meat pizza slices

Price:

HUF 6 500 pp

Mini hamburgers (2 pieces/person) – over 15 guests

Seasonal vegetable cream soup (gm., Im.)

- Goat cheese burger, red onion jam
- Beef burger, homemade tomato chutney

Charred potatoes Coleslaw salad, fresh mixed salad

Prósza (hungarian speciality with potatoe and curdled milk) , home made jam

Price:

HUF 8 500 pp

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"In the great moments of love, when the wall between the outer and inner world collapses and you no longer know where the outside and the inside are, the body becomes soul and the soul becomes body."

Hamvas Béla: The Babérliget Book





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Wedding menu options

For wedding dinners of less than 30 guests, it is possible to choose only served menus.

The taste of Babérliget

In Babérliget we take care of our guests in a true **farm-to-table** spirit. We purchase most of the raw materials we use – be they food or beverages – from **farmers** or producers in Somogy; our gastronomy takes inspiration from the local cuisine and the rural **Italian culinary** world. This results in an exciting **fusion** of **tastes from Somogy and the Mediterranean**, rich in colours, scents and aromas.

Wedding package I. (From 30 till 150 guests)

Welcome drinks

Fruit brandies from Panyola **or** Hungária Extra Dry or Spritz Bar – please choose in advance Lemonade (as chosen in beverage package)

Welcome snacks

Spreads in jars:

- Courgette cream with fine herbs (gf)
- Tomato chutney (gf., lf.)
- Homemade duck crackling spread (gf., lf.) Fresh baguette



"Beautiful mansion, great hospitality!" "A family-friendly house, a restrained, tasteful environment. The pool and landscape are beautiful! There are plenty of books and paintings in the house, and a little history is waiting for the traveler, the kitchen is free to enter, and man would sit under the chestnut trees for hours. " <u>Tripadvisor</u>





Complex gala dinner

(We narrow down our selection under 50 guests, , you can choose 4 types of the main courses listed)

Cold starters - served

Surloin roasted in peppercorn, mango salsa (gf. Lf) Goat cheese bites, peppercorn, dried fruit (gf.)

Soups - served

Cockerel soup, semolina spätzle, root vegetables (gf., lf.) Strawberry cream soup with coconut milk, basil-cottage cheese dumpling (gf.)

Salads – on buffet

Duck breast salad, vegetable carpaccio, raspberry balsam dressing (gf, lf) Quinoa salad, pomegranate, coriander (gf., lf., vegan) Waldorf salad (gf)

Main courses – on buffet

Catfish paprikasch, dill cottage cheese lasagne Chicken breast supreme, paprika cream, corn "gánica" (gf.) Confit pork loin, rosemary jus, sweet potatoe puree (gf.) Steamed beef, cream sauce, dumplings (lf.)

Vegetarian – on buffet

Homemade spinach ravioli, ricotta, parmesan sauce or Thai vegetable curry with coconut milk, jasmine rice (gf., lf., vegan) – (please select in advance)

Desserts – on dessert table

Chocolate tarte, vanilla-cherry jam, cocoa nibs Apple-cinnamon crumble Cottage cheese dumplings cream, fruit ragout or Coconut milk pannacotta, red fruit (Gf, Lf, vegan) – (please select in advance)

Midnight buffet

Classic flavours

Somogy-style stuffed cabbage with crispy bacon, (gf., lf.) sour cream and fresh bread (A vegan version is also available on request)

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"There will be nothing in the room, at home, or in the library. I do not recommend reading it. Only enjoyable with spicy laurel air! "

Hamvas Béla: The Babérliget Book





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Beverage package for 8 hours

The beverage package includes the drinks below, on an unlimited consumption basis for the above timeframe. Our waiters serve the drinks at the tables during dinner, but if the guests wish, they can also order beverages at the bar. The price of the package includes the wine spritzer and cordial installations as well.

Wines

Viktória White 2022, Figula Mihály, Balatonfüred Vencel Rosé 2022, Günzer Zoltán, Villány Vilmos Red, Günzer Zoltán, Villány Hold and Hollo Sweet 2011, Holdvölgy

Beer

Staropramen Stella Artois, non-alcoholic

Soft drinks (Please choose 3 types of cordials and lemonades from below)

Homemade cordials of the season: elderflower, raspberry, sour cherry, lavender , lemongrass Lemonade bar: classic, orange, strawberry, passion fruit, wild fruit, cucumber, lavender

Fruit juices: apple, peach, orange (100 %) Sodas: Pepsi, Pepsi Max, Schweppes Orange, Canada Dry, Schweppes Tonic Filtered still and sparkling water

Coffee

Nespresso coffee assortment, milk, vegan milk Ronnefeldt tea selection

Wedding package I.

HUF 37 000 pp



"A simple I love you means more than money."

Frank Sinatra





Wedding package II.

(From 30 till 150 guests)

Welcome drinks

Fruit brandies from Panyola **or** 1 glass of Prosecco or Spritz BAR – please choose in advance Lemonade (as chosen in beverage package)

Welcome snacks

Spreads in jars:

- Wild mushrooms with thyme (gf.)
- 2 types of olive tapenade (gf., l., vegan)
- Duck pâté with garlic (gf.)

Fresh baguette





"If I think of the Babérliget, I find it difficult to find the right words because it is a place to feel. There will the time and the rest of the world disappear. It is a kind of natural kindness that human hands can only create with great love and care.

Vásárhelyi Réka





Complex gala dinner

(We narrow down our selection under 50 guests, , you can choose 4 types of the main courses listed)

Cold starters - served

Calf liver pâté, homemade pasta basket, pepper mustard Capere paprika cream pikepirch roll "sushi", dill, marinated vegetables (gf., lf.)

Soups - served

Game goulash from Somogy (gf. lf.) Cold peach cream soup (gf, lf, vegan)

Salads – on buffet

Bulgur with fennel and mint joghurt (gf., lf.) Crispy salad, cherry tomato variation, mangalica ham, mandarin oil (gf., lf.) Mayo potatoe salad

Main courses – on buffet

Roasted salmon, hollandese sauce, grilled vegetables (gf.) Crunchy duck leg, thyme jus, cabbage dumplings Roasted beef, vegetable ragout, shelled pommes frites (gf.,lf.) Loin of pork, rosemary jus, sheep cottage cheese plenta (gf.) Venison stew with red wine, forest mushrooms, Somogy "dödölle" (lf.) Vegetarian – on buffet

Italian layered zucchini, parmesan, dried tomato sauce (gf.) or Bell peppers stuffed with wild rice (gf., lf., vegan) - (please select in advance)

Desserts – on dessert table

Chestnut, salted caramel pannacotta or Coconut milk pannacotta, red fruit (gm. Lm., vegan) – (please select in advance) Lemon tart Hazelnut chocolate dessert

Midnight buffet

Classic flavours

Somogy-style stuffed cabbage with crispy bacon, (gl., l.) sour cream and fresh bread (A vegan version is also available on request)

Treasures from pantry: ham from Somogy, sauseges from Somogy, goose crackling, smoked goose breast, bacon



One word frees us Of all the weight and pain in life, That word is Love

Sophocles





Beverage package for 8 hours

The beverage package includes the drinks below, on an unlimited consumption basis for the above timeframe. Our waiters serve the drinks at the tables during dinner, but if the guests wish, they can also order beverages at the bar.

The price of the package includes the wine spritzer and cordial installations as well.

Wines

Viktória White 2022, Figula Mihály, Balatonfüred Vencel Rosé 2022, Günzer Zoltán, Villány Vilmos Red, Günzer Zoltán, Villány Hold and Hollo Sweet 2011, Holdvölgy

Beer

Staropramen Stella Artois, non-alcoholic

Soft drinks (Please choose three types of cordials and lemonades from below)

Homemade cordials of the season: elderflower, raspberry, sour cherry, laveder, lemongrass Lemonade bar: classic, orange, strawberry, passion fruit, wild fruit, cucumber, lavender

Fruit juices: apple, peach, orange (100%) Sodas: Pepsi, Pepsi Max, Schweppes Orange, Canada Dry, Schweppes Tonic Filtered still and sparkling water

Coffee

Nespresso coffee assortment, milk, vegan milk Ronnefeldt tea selection

Wedding package II.

HUF 42 000 pp





"Island of peace. Excellent hospitality, helpful hosts. You can relax together with your spouse or with your children. Beautiful environment, unique experience! I wait for visit Babérliget again. "

Tripadvisor





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Wedding package III. (From 30 till 150 guests)

Welcome drinks

Fruit brandies from Panyola **or** 1 glass of Prosecco or Spritz bar– please choose in advance Lemonade (as chosen in beverage package)

Welcome snacks

Spreads in jars:

- Grilled ratatouille cream (gf., lf.)
- Aubergine cream (gf., lf)
- Mangalice rilette with garlic (gf, lf.) Fresh baguette





"During we look at each other, something blooms in me and suddenly I can see clearly what happens to me. Like when all the puzzle pieces are in place."

Kendare Blake





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Fresh from the grill

A BBQ party is the real deal for open-air weddings. The food prepared fresh, on the spot is an experience in itself, but most importantly the guests get the best possible quality food. Although the main courses are prepared right before the guests' eyes, this does not mean long queues in front of the grill, as food will be offered from chafing dishes as well. This guarantees quick and easy access to dinner for everyone.

<u>We narrow down our selection under 50 guests</u>, you can choose 5 types of the main courses and 2 types of salads listed

Crispy salads

Peperonata (grilled tricolour pepper stripes with fresh basil), cherry tomatoes (gf., lf., vegan) Tuscan bread salad (lf.) Fresh mixed salad, dried tomato, pecan, citrus dressing (gf., lf., vegan)

Soups

Game "gulyás" (goulash soup) (gf., lf.) Cold melon cream soup, pavlova with basil (gf.)

Main courses

Provence-style chicken leg fillet (gf., lf.) Pork rib with rose pepper (gf., lf.) Grilled Lake Balaton pikeperch (gf., lf.) Grilled prawn tail (gf., lf.) Uruguayan flap steak , cola-curry sauce (gf., lf.) Grilled goat cheese (gf.)

Sides

Spicy steak potatoes (gf., lf., vegan) Grilled polenta with parmesan Vegetable skewers (gf., lf., vegan) Dressings. sauces Homemade chilli-tomato chutney Yogurt dressing with fine herbs

Garlic sauce with white wine

Desserts

Salted caramel cheesecake Pistachio creme brulee (gm) White chocolate profiteroles, strawberry ragu or Coconut milk pannacotta, red fruit (gm. Lm., vegan) – (please select in advance)



", The really great balance is when we can stand to observe nature. You do not need money to do this, just to notice what's around us."

Tóth Gabriella





Beverage package for 8 hours

The beverage package includes the drinks below, on an unlimited consumption basis for the above timeframe. Our waiters serve the drinks at the tables during dinner, but if the guests wish, they can also order beverages at the bar.

The price of the package includes the wine spritzer and cordial installations as well.

Wines

Viktória White 2022, Figula Mihály, Balatonfüred Vencel Rosé 2022, Günzer Zoltán, Villány Vilmos Red, Günzer Zoltán, Villány Hold and Hollo Sweet 2011, Holdvölgy

Beer

Staropramen Stella Artois, non-alcoholic

Soft drinks (Please choose three types of cordials and lemonades from below)

Homemade cordials of the season: elderflower, raspberry, sour cherry, laveder, lemongrass Lemonade bar: classic, orange, strawberry, passion fruit, wild fruit, cucumber, lavender

Fruit juices: apple, peach, orange (100%) Sodas: Pepsi, Pepsi Max, Schweppes Orange, Canada Dry, Schweppes Tonic Filtered mineral water and soda

Coffee

Nespresso coffee assortment, milk, vegan milk Ronnefeldt tea selection

Midnight buffet

In cauldron, above open fire Beef stewed with red wine and thyme, spätzle, hot paprika, homemade pickles

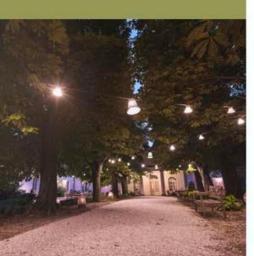
Wedding package III.

HUF 49 000 pp



"And really, it is a pinch of Provence in Somogy hills ... Intimate, homely environment, homemade flavors, divine elderflower cordial, kind, polite service, a real treasure for those who wishing to escape from the bustling city. Thank you and we will definitely return!"

Babérliget Guestbook





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Wedding package IV. 4-courses till 80 guests, 5-courses till max. 40 guests

Welcome drinks

Zardetto Prosecco Frizzante Secco Brut – DOC (1 glass) Lemonade (as chosen in beverage package)

Welcome canapés

Goat cheese with blueberries, on crostini Goose foie gras pâté with caramelised apples (gl.) Aubergine spread in pastry basket (l.)





"Love is the most amazing phenomenon in nature. We can explain the mirage, the rainbow with physical laws: but never the love. "

Móricz Zsigmond





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Gala dinner menu

Duck liver "cake", red wine marinated pear, home made sweet scone

Késa Rizling 2016, Balatonlelle

Pheasant consommé, mezza luna (lf.)

Fillet of pikeperch, fennel braised in white wine, kapia pepper puree (gf., lf.)

Konyári Loliense white 2020/2021, Balatonlelle

Saddle of deer, wild mushroom gratin potatoes, red wine reduction, baby vegetables (gm)

Konyári Páva 2017, Balatonlelle

or

Duck breast, wild mushroom gratin potatoes, red wine reduction, baby vegetables *Kristinus Pinot Noir '16/18*

Or

Cauliflower steak, baby vegetables, chickpea cream, vegetable jus (gf., lf., vegan)

Tarte au chocolat, lavender cream, vanilla cribs Kardos Pince Tündérmese '18

Midnight buffet

Classic flavours

Somogy-style stuffed cabbage with crispy bacon, (gf., lf.) sour cream and fresh bread (A vegan version is also available on request)





"Life without love is like a tree without blossom and fruit."

Khalil Gibra





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Beverage package for 6 hours

The beverage package includes the drinks below, on an unlimited consumption basis for the above timeframe. Our waiters serve the drinks at the tables during dinner, but if the guests wish, they can also order beverages at the bar. The price of the package includes the wine spritzer and cordial installations as well.

Wines

Viktória White 2022, Figula Mihály, Balatonfüred Vencel Rosé 2022, Günzer Zoltán, Villány Vilmos Red, Günzer Zoltán, Villány Hold and Hollo Sweet 2011, Holdvölgy

Beer

Staropramen Stella Artois, non-alcoholic

Soft drinks (Please choose three types of cordials and lemonades from below)

Homemade cordials of the season: elderflower, raspberry, sour cherry, lavender, lemongrass Lemonade bar: classic, orange, strawberry, passion fruit, wild fruit, cucumber, lavender

Fruit juices: apple, peach, orange (100%) Sodas: Pepsi, Pepsi Max, Schweppes Orange, Canada Dry, Schweppes Tonic Filtered still and sparkling water

Coffee

Nespresso coffee assortment, milk, vegan milk Ronnefeldt tea selection

Wedding package IV. 5-courses menu:

4-courses menu without fish:

HUF 55 000 pp HUF 50 000 pp





"You can give without loving, But you cannot love without giving."

Amy Carmichael





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Additional wine packages

If the wines in the wedding packages are not what you have in mind for the wedding dinner, please find below a couple of additional options, but of course we are happy to provide you tailor-made wine packages as well.

Wine package 1

Konyári Loliense White 2020/21, Balatonlelle Légli Rosé 2021, Balatonboglár Kristinus Pinot Noir 2018, Kétely

Surcharge: Package extension: HUF 5 500 pp HUF 100 000 / hour

Wine package 2 Késa Rajnai Rizling 2020/21, Balatonlelle Légli Rosé 2021, Balatonboglár Ikon Tulipán 2016, Rádpuszta

Surcharge: Package extension: HUF 7 200 pp HUF 110 000 / hour

International wine package

Matua Sauvignon Blanc 2020/21, Matua, Marlborough, New--Zeland Domaine Fèvre Chablis 2019/20, Chablis, France Villa Paradis Provence Rose 2019/20, Château Paradis, Provance, Franc Kaiken Ultra Malbec 2018/19, Kaiken Mendoza, Argentina Villa Antinori Chianti Classico Riserva 2016, Villa Antinori, Toscana, Italy Pedro Ximenez Osborne, Jerez, Spain

Surcharge: Package extension: HUF 13 000 pp HUF 150 000 / hour





"A legjobb döntés volt Babérligetben tartani az esküvőnket. A nyugalom, a finom ételek, a Kúria berendezése és a Dóri által vezetett kedves, figyelmes és profi csapat felejthetetlen élménnyé tette ottlétünket. Mindenkinek csak ajánlani tudjuk.

Papp-Krén Andrea 2018.





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Spirits-package with unlimited consumption for 8 hrs -we charge for all over 18 years

1. Version

Fruit brandies from Panyola, Martini, Russian Standard, Jose Cuervo Tequila, Plantation 3 stars, Johnnie Walker Red Label, Unicum, Jägermeister, Bailey's, Beefeater Gin

Price: Spirits-package extension: From 100 guests HUF 8 700 pp HUF 80 000 per hour HUF 100 000 per hour

2. Version

Fruit brandies from Panyola, Russian Standard Platinum, Olmeca Tequila, Plantation 3 stars rum, Hanky Bannister scotch whisky, Jack Daniel's Gentleman Jack whiskey, Unicum, Hendrick's gin

Price: Spirits-package extension: HUF 14 500 pp HUF 130 000 per hour

3. Version

Fruit brandies from Panyola, Beluga vodka, Patron Tequila, Plantation 3 stars rum, Diplomatico Exclusiva rum, Hanky Bannister scotch whisky 12 years old, Jack Danniel's Single Barrel whiskey, Unicum, Tenqueray 10 gin

Price: Spirits-package extension: HUF 26 000 pp HUF 160 000 per hour





"Love connect us. Eternity is soldered together. You are my light, I am your shadow. No one of us can exist without the other."

Daniel Glattauer





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Cocktail bar and spirits-package with unlimited consumption for 8 hrs -we charge for all over 18 years

Every package in this offer includes a fully equipped cocktail bar (fruits, syrups, ice, decoration) with professional staff. This package contains all the spirits and the cocktails below, with unlimited consumption.

Fruit brandies from Panyola, Martini, Russian Standard, Jose Cuervo Tequila, Plantation 3 stars, Johnnie Walker Red Label, Unicum, Jägermeister, Bailey's, Beefeater Gin

Suggested cocktails (you are welcome to add any additional choices)

Please choose 3-4 from the cocktails below. The bartender prepares the drinks from the available spirits upon the guests' requests.

Alcoholic cocktails

Aperol Spritz, Strawerry daiguiri, Tom Collins, Margarita, Moscow Mule, Mojito, Sex on the beach, Limonchello spritz

Non-alcoholic cocktails

drink menu.

Virgin Mojito, Virgin, Safe sex on the beach

Price: Spirits-package extension: From 100 guests

HUF 10 700 pp HUF 90 000 per hour HUF 100 000 per hour Cocktails and spirits can be ordered according to consumption, based on our





"Husband and wife have been created to complement each other. When he is weak, she is strong; when she stumbles, her husband raises her. When two hearts and two souls engage in the joint commitment to life's lives, their lives become considerably easier."

Gary Chapman



Additional offers

Extension of beverage package after 8 hrs Surcharge: HUF 90 000 /hr

If the duration of the event exceeds 8 hours after the opening of the package, extension is to be paid for the total number of guests for each hour begun. This price includes the drinks consumed after the closing of the 8-hour package and the cost of the staff.

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Unlimited champagne as an extra charge for the 8-hours drink package HUF 1 900 pp

Sparkling toast after the ceremony

Hungária Extra Dry	HUF 1 300 pp
Zardetto Prosecco Frizzante Secco Brut – DOC	HUF 1 900 pp
Bortolomiol Miól Prosecco – Doc	HUF 2 400 pp

Scones – during the welcome in addition, or after the ceremony Mini scones – 7 dkg pp HUF 990 pp

Finger food bites after the ceremony or at welcome(1-1 pieces/pers.)Option I.HUF 1 900 pp

Scones:

- Dill sheep curd salmon cream
- Duck liver pate
- Mint cucumber salad

Option II.

- Chickpea cream, olives (gf., lf., vegan)
- Mozzarella, chili marinated radishes (gf.)
- Trout tartar, capers (gf.)
- Smoked duck breast, fruit chutney (gf., lf.)

Mangalica ham chopping with a Berkel machine, HUF 3 300 pp – for the whole guest number – we suggest for the welcome

Seasonal fruit plates (250 g / person)

HUF 2 850 pp







"Such a charmin hidden treasure in the middle of nowhere in Hungary. Impeccable service, balanced design down to the last details, cute rooms, fun pool."

Kati McKercher 2019.





Further offers for midnight buffet

Over 60 guests, you can order in addition, in this case we provide 60-60% amounts. In this case the surcharges below will be calculate for the 60% of the whole guest number.

"Kenyérlángos"

"Mangalitza" speck, sour cream, purple onion Sour cream, dill, courgette Sausage, pepper, sour cream

Surcharge:

HUF 2 400 pp

Hungarian taste Veal paprikash, cottage cheese pasta

Surcharge:

HUF 1 600 pp

Craftsman cheese from Somogy Cheese plate, dried fruits, seeds, homemade jam

Surcharge:

HUF 2 500 pp





"If I think of the Babérliget, I find it difficult to find the right words because it is a place to feel. There will the time and the rest of the world disappear. It is a kind of natural kindness that human hands can only create with great love and care.

Vásárhelyi Réka





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Additional information, terms and conditions

Opening time

As our opening time, on Friday evening our staff and our kitchen is available until 22 pm. After, we cahrge 25 000 HUF extra fee / hour by a prior arrangement.

Discounts for children and service providers

between the ages of 0 and 3 years food and drinks are free of charge between the ages of 4 and 12 years children receive 30% discount Staff: unlimited non-alcoholic beverage package and dinner: HUF 11 000 pp

Technical conditions

We reserve the right to change the food and beverage offer (at the same or higher value than the ordered package).

According to the food and health regulations, the buffet table can be held for a **maximum of three hour**s. After this period of time we have to remove the foods from the buffet table. Based on the same regulations, we are not able to offer food for take away after the event.

Validity of the offer

The offers are valid for the above mentioned time and for **the requested number of participants**. The offer is non-binding until the signature of the contract.

Terms of payment

40 % of the contractual amount is to be paid at the signature of the contract. (30% for the year of 2024)

100% of the final amount, which is calculated with the final number of guests, is due until the 14th day before the wedding.

Any extension fees are at the reception, after the wedding.

Terms of modification

The number of guests can be decreased until the 14th day before the wedding, but it cannot go below 90% of the number of guests included in the contract. Modifications may change the price of the ordered package.

The prices include VAT, and also include the service charge (15%) after the food and beverage consumption. Tourist tax: HUF 300 pp/night (2023 price)

CALCULATION

	Adults	20				
Hotel guests	Children	5				
	Baby					
	Adults	80	Depend	ling on the number	of guests, we can prepare with pleasure our personalized o	ffer and calculation.
Number of quests of the wedding:	Children	10				
Number of guests of the wedding:	Baby	5	1			
	Staff	6				
	Number of					
Service	guests	Time	Price	Total	Comments	
A second define with here block for 2 winds in the Manufact	25	-	2 000 000 54	2 000 000 54		
Accomodation with breakfast for 2 nights in the Mansion	25	2	2 000 000 Ft	2 000 000 Ft 110 000 Ft		
Sound system Built in light system				210 000 Ft		
Staff for the light system prolongation fee after 12 hours			10 000 Ft	210 000 Fi	nor hour foo	
Starr for the light system protongation ree after 12 hours			10 000 Ft		per hour fee	
First night dinner (without drinks)	20	1	11 000 Ft	220 000 Ft	grilldinner from 13 500 HUF, cauldron dinner 12 000 HUF	
First night dinner (without drinks) for children	5	1	7 700 Ft	38 500 Ft	-	
Drink package for the Friday dinner for 4 hours	20	(5 500 Ft	0 Ft	based on consumption	
Lunch on the day of the wedding (without drinks)	20	1	6 500 Ft	130 000 Ft		
Lunch on the day of the wedding (without drinks) for children	5	1	4 550 Ft	22 750 Ft		
Wedding package I.	80	1	. 37 000 Ft	2 960 000 Ft	in case of basic package	
Wedding package I. for children	10	1	25 900 Ft	259 000 Ft		
Drink package prolongation fee	0	1	90 000 Ft	0 Ft	based on the timeline	
Extra wine list	80	1	. 0 Ft	0 Ft	from 5 500 HUF/pers.	
					II. package 14 500 HUF, III. package 26 000 HUF, coctail 10	
Spirits package	80	1	8 700 Ft	696 000 Ft		
					Over 100 guests 100 000 HUF/hour II.package 130.000	
					HUF or 160.000 HUF, cocktail 90.000 HUF/hour or	The services that are
Spirits package prolongation fee	0	0	80 000 Ft	0 Ft	100.000,HUF/hour	the basis of the
Unlimited champagne for the 8-hours dring package	0	1	. 1 900 Ft	0 Ft		minimum consumption
Champagne toast after the ceremony with Hungária extra dry	80 1		1 300 Ft	104 000 Ft	With Prosecco 1 900 HUF or 2400 HUF/person	fee, the amount of
Non-alcoholic champagne	10	1	910 Ft	9 100 Ft	· · · · ·	which is 3.300.000 Ft
Scones	10	1	990 Ft	0 Ft		
Finger food	0	1	1 900 Ft	0 Ft	II.option : 2700 HUF/person	
Thiger food	0		1 90010	010		
Mangalica ham chopping in Berkel machine for the welcome	0	1	3 300 Ft	0 Ft		
Fruit plates	0	1	2 850 Ft	0 Ft	it is not necessary to order for the total number	
					·	
					Surcharges: Flatbread: Huf: 2400, Vealpaprikas: Huf 1600,	
Extra midnight buffet	2	1	. 0 Ft	0 Ft		
Extra midnight buffet for children	0	1	. 0 Ft	0 Ft		
	0					
Staff dinner and unlimited non-alcoholic drink package	6		11 000 Ft	66 000 Ft		
Extra breakfast for the other guests		1	. 5 500 Ft	0 Ft		
Tourist tax	20	2	300	12 000 Ft		
Total	20	<u>-</u>	550	6 837 350 Ft		
1000				0.037.33011		
Deposit 1 40 % at the same time as signing the contract				2 734 940 Ft		
Deposit 2. till 100 %, 14 days before the wedding				4 102 410 Ft		