Wedding at Gerbeaud House

Looking for a place just for your wedding reception, or for the ceremony as well?
At Gerbeaud House, the elegant events rooms and the Atrium hall provide the perfect location for this important event. Whether you choose the glass-roofed Atrium in the historical courtyard or one of the lavishly-decorated former apartments of the Gerbeaud family, you will find the just right location and atmosphere for your wedding ceremony, reception, or dinner.

Don't allow the thousand minute details distract you from what's most important at this beautiful time in your life: your family and friends, and the experience and events of this long-awaited day.
Our experienced staff is here to help you with all the planning: from menu details to the decorations, from the music for the celebration to the music and entertainment during the dinner. We will gladly organise the limousine service for you, and if needed, accommodations for you and your guests.

One thing is sure: On this most important occasion, the attentive and well-prepared staff of Gerbeaud House will do everything in their power so that you and your guests can enjoy yourselves, and to guarantee that you will take away fond memories of this very special day.
For more information about our wedding offers, please call 429-9000 or write to us at sales@gerbeaud.hu

As a Wedding Gift to You, the **wedding cake** is our treat!

We wish you happyness!

Welcome Drink offers

(in 30 minutes duration with the consumption of 1 glass of alcoholic and 1 glass of alcohol-free drink)

I.

Chateau Vincent Brut

Orange juice; Ice-cold lemonade

Chardonnay & Pinot Gris, Jásdi Cellar

Sparkling and still mineral water

Mini cottage cheese and pumpkin seed "pogácsa" ,pastry roll with cheese (Hungarian scones) (2pieces/person)

II.

Törley brut natural sparkling wine

Villányi Rosé, Sauska Cellar

Agárdi pálinka selection

Orange juice; Ice-cold lemonade

Sparkling and still mineral water

Tuna cream bites with caper, celery with blue-cheese dip, pumpkin seed "pogácsa" with dried ham (2 pieces/person)

III.

Kir Royal

Billecart-Salmon Brut Champagne

Tokaji Birtok Furmint, Szepsy Winery

Campari Juice; Gin-Tonic

Agárdi pálinka selection

Fresh orange juice; Sparkling and still mineral water

Canapés with trout tartar ad smoked quail egg, lime-scented mascarpone with salmon caviar, Chorizo with dried tomato and caper, cottage-cheese and dill mini scones with truffle cream (3 pieces/person)

„Hungarian" Wedding dinner

Menu 1.

„Újházi" Chicken broth

Pancake "Hortobágy" style with paprika sauce and sour cream

Hungarian wedding plate:
Crispy chicken slices filled with ham and cheese, Pork medallions with „letsho" and sausages ragout,
Bread crumbed mushroom with Remoulade sauce, Breast of turkey roll with vegetable
Parsley potato, Rice and vegetable

Balsamico-s tomato salad, Cucumber salad with sour cream

"Somló"sponge cake, chocolate sauce, whipped cream

"Standard" drink package with beer and wines

Kozel beer
Gerbeaud House wines (white, rosé, red)
Fizzy drinks; Juices
Sparkling and still mineral water
Coffee and tea

THE WEDDING DINNER

An eternal classic: the beautifully set table with white china and sparkling silverware, candles and flowers, elegant menus and tastefully served dishes, an attentive staff and discrete background music – everything in perfect harmony. On this day, the young couple is the center of attention. An important part of the day's celebration is the gala dinner, for which we offer the following menus:

Menu 2.

Slices of ham dried on air, Mozzarella layered with tomato tartare,
ruccola salad with Balsamic dressing

Veal ragout soup with tarragon and vegetables

Wedding plate:
Creamy layered chicken breast fillet with melted cheese and chive sauce,
"Mátrai borzaska" (roasted pork medallions wrapped in grated potatoes)
Turkey breast roll stuffed with prunes
Sautéed potatoes and slightly spiced vegetable rice
Crispy mixed leaves with grated eggs and home dressing

Gerbeaud desszert büfé:
Floating Islads dessert, „Somló" sponge cake, Fruit salad
Cottage cheese cake
Grandma's apple and plum pie
Royal chocolate torte
Gerbeaud milles feuilles
Pancake with walnut cream with chocolate sauce, whipped cream

"Standard" drink package with beer and wines

Kozel beer
Gerbeaud House wines (white, rosé, red)
Fizzy drinks; Juices
Sparkling and still mineral water
Coffee and tea

Grand Cru menu 1.

Tuna carpaccio with lemon-soya dressing,
ginger-seasoned sesame mayonnaise, and crispy potatoes

Grilled goat's cheese with gently-smoked eggplant tartar and dried tomato

"Supreme" of free-range chicken with pink-roasted duck liver,
polenta and roasted porcini mushroom

Lime-scented cheesecake with sour cherry purée and sour cream sorbet

Grand Cru menu 2.

Goose liver terrine with home-made brioche,
Tokaj wine-scented orange jus and shallots onion jam

Forest mushroom cream soup with parmesan crisp

Pink-roasted veal chop with creamy paprika sauce, potato gratin,
zucchini julienne and carrots puree

Royal Valrhona chocolate cake with raspberry selection

Exclusive Drink package with beer and wines

Dreher beer, HB weissbeer
Balatonboglári Loliense white - Konyári Winery
Egri Napbor - St. Andrea Winery
Szekszárdi Rosé - Dúzsi Winery
Villányi Ermitage Cuvée - Bock Winery
Szekszárdi Pinot Noir – Takler Winery

Pago juices and fizzy drinks, Szentkirályi sparkling and still mineral waters
Coffee and tea

CLASSIC CANDLE LIGHT WEDDING AT GERBEAUD HOUSE
… what every bride dreams of!

Gerbeaud menu

Goose liver appetizers:
Terrine, roasted and light goose liver mousse, with green apple purée, Tokaj wine jelly and brioche

White tomato cream soup with home-made dried tomato and basil oil

Medallion of pike perch with goat's cheese risotto

Pink-roasted Angus steak with celery-potato purée
and lukewarm mushrooms marinated with balsamic vinegar

Banana cake with Valrhona Jivara chocolate served with salty nut ice cream

Coffee and hand-made petits fours

Exclusive Drink package with beer and wines

Dreher beer
HB weissebeer

Balatonboglári Loliense white - Konyári Winery
Egri Napbor - St. Andrea Winery
Szekszárdi Rosé - Dúzsi Winery
Villányi Ermitage Cuvée - Bock Winery
Szekszárdi Pinot Noir – Takler Winery

Pago juices and fizzy drinks
Szentkirályi sparkling and still mineral waters
Coffee and tea

WEDDING TABLE SERVICE WITH BUFFET 1.

If you cannot decide between elegant served dinner or buffet, hereby we kindly offer you a special table service with buffet.

Menu „A"

Selection of cold appetizers

Italian ham roses with grilled & marinated vegetable
Tomato and Mozzarella with fresh Basil, balsamic vinegar and grissini
Eggplant cream with crispy salad leaves in parmesan cup and Walnut dressing

Beef consommé with boiled meet, vegetable, parsley
and homemade past served in soup-cup

BUFFET

Warm bites

Breast of Turkey a'la Cordon Blue, Bread crumbed mushroom with Remoulade sauce
Grilled vegetable and parsley rise with mushroom
Stripes of tenderloin of pork with garlic and onion ragout, sautéed potato
Roasted goose slices with steamed cabbage, grilled apple and rösti
Beef stew with red wine, home-made egg noodles

Cucumber salad with sour cream, Crispy salad leaves with homemade dressing, Pickles

Gerbeaud dessert selection

Floating island, Somló sponge cake, Gerbeaud mille feuille
Grandma's apple and plum pie,
Chocolate mousse with fruit sauce
Fruit salad

"Standard" drink package with beer and wines

Kozel beer
Gerbeaud House wines (white, rosé, red)
Fizzy drinks; Juices
Sparkling and still mineral water
Coffee and tea

Menu „B"

Selection of cold appetizers

Light smoked goose breast slices with white wine poached pear,
Goose liver terrine flavoured with Tokaj sweet wine, red onion jam and mini brioche
Salad leaves with walnut dressing

"Újházi" Chicken broth

BUFFET

Warm bites

Salmon and pike perch medallions with zucchini- tomato ragout, vegetable rice
BBQ filet of chicken breast, jacket potato, sour cream & chives
Grilled goat cheese wrapped in seeds with carameled apple and bacon wrapped prunes
Medallions of pork and beef tenderloins with creamy mushroom sauce, gratinated potato
Breast of turkey wrapped in parmesan and grilled in olive oil
Roasted vegetable

Cucumber salad with sour cream, Greek salad, Crispy salad leaves with homemade dressing, Tomato salad with red onion and balsamic vinegar

Gerbeaud dessert selection

Floating island, Somló sponge cake, Gerbeaud mille feuille
Grandma's appla and plum pie
Chocolate mousse
Tiramisu
Fruit salad
Éclairs selection: Chocolate, coffee and raspberry

"Standard" drink package with beer and wines

Kozel beer
Gerbeaud House wines (white, rosé, red)
Fizzy drinks; Juices
Sparkling and still mineral water
Coffee and tea

MIDNIGHT BITES

Goulash soup
Stuffed cabbage (2 pieces/ portion)
Hortobágyi pancake (2 pieces per portion)
Veal stew with home made noodles
Canapés with ham, salami or cheese (3pieces)
Gerbeaud mini sausages with cabbage, pretzel
Bread crumbed leg of Chicken with potato salad
Salty and sweet biscuits

WEDDING CAKE

One of the most important point at a wedding reception is the Wedding Cake.
Wedding could be round or

If you organize your wedding reception in the Gerbeaud House,
the Wedding cake is our gift to you!

Available taste of cake:

Gerbeaud (chocolate sponge layered with dark chocolate cream)
Esterházy (finely ground walnut sponge layered with brandy flavored vanilla cream)
Stefánia (sponge cake pastry layered with milk chocolate cream)
Hazelut – truffelcream torte
Sacher torte
Chesnut torte (sponge cake layered with Chestnut cream)

DECORATION:

White silk cover on chairs with coloured ribbon

Bridesmaid bouquet:
Bridesmaid bouquets
Boutonnieres
Flower girl petals in basket
centerpieces (flower arrangements):
flower arrangements on cocktail tables
flower arrangements on buffet table:
flower arrangement for the main table:

Entryway arrangements