



Lázár Equestrian Park
H-2182 Domonyvölgy, Fenyő u. 47.
Tel: +36 28/576-510
Fax: +36 28/576-511

E-mail: lazarlovaspark@lazarlovaspark.hu
Web: www.lazarteam.hu



**Lázár Equestrian Park
Gödöllő-Domonyvölgy
Program offers for 2021**

Dear Customer,

Let us introduce you the Equestrian Park established in the very heart of the Gödöllő Hills by the world champion Lázár brothers. The Park is situated 35 km from the capital of Hungary - Budapest in the picturesque Domonyvölgy.

Since the opening numerous well-known firms (BOSCH, CBA, Coca-Cola, Canon, Caterpillar, Dechatlon, BASF, Eurosport, ExxonMobil, HBO, K&H, MKB Bank, GSK Hungária Kft., BiogalTeva, Prime Minister's Office, Hungarian Post Office, Russian. Danish, Italian, American Embassy, Novartis, National Police Headquarters, PEUGEOT, MOL NyRt., Shell, UNIQUA, Williams BMW F1 Team), thousands of tourists and several dozen of couples have come to hold their events in the Park.

During the 2011 Presidency of the Council of the European Union several special events and gala dinners were held at the Equestrian Park, including the ECOFIN, an informal meeting of the ministers for economy and finance.

We offer the visitors special programs such as carriage driving competition generating real contest conditions or the entertaining 'Pusztá Olympics'. In addition, in the 9 hectare green-field area of the Park other programs are to be organised: quad riding, archery show, off-road rally, air board, nomad-cavalry fight-show, fireworks, military team building and other extreme events such as Trabant rally, Jeep tour, MTLB-U safari tour, GAZ 66 off road trip.

In our tastefully decorated three csárdas (restaurants) 700 persons could enjoy the masterpieces of Hungarian cuisine by atmospheric gypsy music.

We are awaiting your reservation and will continue to be at your disposal with further information. It would be a great pleasure to us to greet you among our guests.

Vilmos Lázár Zoltán Lázár
Owners, Managing directors



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Approach

Via M3 highway

On exiting the motorway at the Aszód-Bag-Tura exit, turn left at the stop sign, then after five hundred meters turn left onto the Road 3 towards Budapest (watch for the “Lázár Lovaspark” sign). After about 5 km turn right at the Domonyvölgy exit. This road leads to the Lázár Equestrian Park.

By Route 30

On leaving Gödöllő – Máriabesnyő proceed towards Aszód on the Road 3 (the old Road 3) After the M3 bridge, 500 m from the 37km milestone, at the green Domonyvölgy sign and at the “Lázár Lovaspark” sign turn left. This road leads to the Lázár Equestrian Park.





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Equestrian Show

Every day, by prior arrangement, we hold a Horseshow for a **minimum of 25 guests**, at
Guaranteed time: 12:00 and 15:00 as needed 17:00 **16 Euro/person**

Other time: for a minimum of 40 guests at 10:00: 21 Euro/person

At these times **individual guests are also welcomed by prior arrangement.**

On arrival at the park guests are welcomed with fresh scones topped with crackling or cheese and seeds, fruit brandy („pálinka”) and mineral water.

Program:

- Four-in-hand driving, pony carriage driving
- Display of nomad warrior archery - archery on horseback, throwing a spear
- Skills of the horsemen – making the horse lie down, cracking the whip, competition between the horsemen n competition involving the guests: knocking a bottle with the whip
- Cart pulled by four oxen
- Humorous show with trained donkey
- Queen Elisabeth's equestrian show in contemporary costume, riding in a side-saddle
- 'Pusztá-five'

At the end of the programme the guests are invited to take part in a pleasant coach trip through the woods as well as visit the Lázár Equestrian Park.

The programme is presented in Hungarian, German, and English as required.



Package price for tourist groups:

	Guaranteed time for min. 20 guests.	Other time for min. 40 guests
Welcome, horseshow, lunch with horseman's menu:	39 Euro/Pers.	44 Euro/Pers.
Welcome, horseshow, lunch with goose liver starter:	47 Euro/Pers.	52 Euro/Pers.



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Equestrian show by night (for a min. 40 guests)

25 Euro/person

The programme by night is the same as the daytime programme. The guests can watch the equestrian show by the light of torches, camp-fires and reflectors.

Thus the horse is born...

80 Euro/group (8-10 person/group)



In this teambuilding programme we test the creativity of the participants. A table, 6-8 raw materials (e.g. straw, reeds, a broom, cardboard, some string, glue and felt tips) are put at the disposal of a 8-10 member team) and their task is to produce the most beautiful horse possible in a set time (20-40 minutes).

Once the horses have been born, a jury set up by the park judges the creations.

Pusztá Olympics

between 20-60 person

between 61-120

More than 120

550 Euro

10 Euro/person

upon agreement

Player team builder program, please ask for our detailed offer.



Cooking competition

14 Euro/ portion (min. 10 portions / cauldron)

Without ordering main course:

20 Euro/ portion



In this special and typical hungarian team building program the guests can cook several types of cauldron dishes: goulash soup, paprika-potatoes, stew, lecsó... Firewood, cauldron and ingredients are provided, but only the guests can guarantee the good flavour. Our chef will be the jury.



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Dethronisation

Price: 9 Euro/person

The game requires great powers of concentration, team spirit and sense of strategy.

2 teams play against one another. If there are a lot of players, up to 6 or 8 teams may be formed and the 2 teams may play in parallel on 3 or 4 tracks. In this case we make a tournament, 2 teams play in each round, the finalists decide the end result. Those who dropped out too early should not worry, they take part in a wheelbarrow slalom competition to win third place, the quickest team wins.

The track

In a grassy area the teams of 6 to 8 people place their armies (10 cm high wooden blocks) in one line, at a random distance from each other (the maximum distance is limited) the armies of the two teams are 8 metres from one another. The King is in the middle (a larger block with a crown on).

Objective of the game

The players try to knock down the armies of their opponent with a club (a 20 cm long wooden stick), the armies knocked down will be thrown over to the opponents' side, beyond the King. If all armies fall (i.e. got knocked over) then they start to knock down the armies in their own territory (these will be taken off the track). If all armies have been knocked off, then they may attack the King. The team knocking over the King first wins. If they knock over the king (by accident) while some of their armies are still up, then the opposing team wins automatically.

The first three teams receive a prize.





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“Your Very Own Carriage –Driving Competition”

(With at least 15 competitors)

Price:

49 Euro/participants



The carriage-driving champion Gábor Szegedi state the rules to the competitors. After drawing starting numbers, the competitors are shown the course, after which they may begin to practice and complete it. The drivers have to manoeuvre the carriage through the gates built of buoys while the balls on the top must not be knocked off. A ball knocked off earns 1 penalty point. In case of equal penalty points

that one who complete the course faster will win the competition. A professional emcee provides commentary for the competitors and spectators. The course was built in accordance with the specifications of FEI, and the results are also evaluated accordingly.

Carriage-driving world champion Gábor Szegedi and his colleagues assist the competitors as grooms.

At the end of the competition the winner and the runner-ups are awarded the Lázár Equestrian Park prizes in the midst of ceremony, and all the participants get their personal participation deed with the signature of the world champions.

Welcome offers

1. Hungarian fruit brandy (pálinka), home made syrup, lemonade, mineral water and salty snack with cheese and bacon (pogácsa) **6 €/ Pers.**

2. Champagne, orange juice, mineral water and salty snack with cheese and bacon (pogácsa) **6 €/ Pers.**

3. Hungarian fruit brandy (pálinka), champagne and/or white wine, orange juice, mineral water and salty snack with cheese and bacon (pogácsa) **7 €/ Pers.**

4. Hungarian fruit brandy (pálinka), Unicum or Jagermeister, Whisky, Baileys, soft drinks, mineral water and salty snack with cheese and bacon (pogácsa) **8,5 €/ Pers.**

+ baguette sandwiches (with ham, salami and cheese, 3 pieces/Person) **+4 €/Pers.**



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Unlimited drink package:

- **1. version:** Draft beer - Dreher Classic, wine from barrel (Neszmély Királyleányka 2018. – Mihály Szöllősi Winery, Neszmély; Koch Rosé 2018., Koch Winery, Hajós – Baja, Villány Portugieser 2018. – Zoltán Polgár Winery, Villány) soft drinks, home made syrup, lemonade, mineral water, coffee, tea

Period	Total	inc. VAT 5%	inc. VAT 27%
2,5 hours	9 €	6 €	3 €
5 hours	14 €	9 €	5 €
8 hours	17 €	10 €	7 €
10 hours	20 €	11 €	9 €

- **2. version:** The above mentioned version + 2-3 type of hungarian fruit brandy (palinka)

Period	Total	inc. VAT 5%	inc. VAT 27%
2,5 hours	14 €	8 €	6 €
5 hours	20 €	11 €	9 €
8 hours	25 €	13 €	12 €
10 hours	29 €	15 €	14 €

- **3. version:** The above mentioned version + 4-5 type of short drink (f.e.: Jagermeister/Unicum, Whisky, Baileys, Vodka, Bacardi)

Period	Total	inc. VAT 5%	inc. VAT 27%
2,5 hours	19 €	9 €	10 €
5 hours	31 €	15 €	16 €
8 hours	47 €	24 €	23 €
10 hours	54 €	27 €	27 €



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Menu offers

Mineral water

1,5 Euro/0,7 dl bottle

Wine package (wines from the barrel): Neszmély Cuvée (Királyleányka, Tramini) 2020.

– Mihály Szöllősi Winery, Neszmély; and/or Vitáris Rosé 2020 and/or Villányi Portugieser 2020. – Zoltán Polgár Winery, Villány;

1,5 €/1 dl

Betyár/Outlaw's menu

18 €/person

- Farmhouse chicken soup with homemade vermicelli
- Delicately spiced stuffed cabbage roll served with sour cream and fresh homemade bread
- Pancakes served with jam or cocoa or cottage cheese
- Espresso coffee

Tanyagazda/Recommended by the farmer

20 €/person

- Farmhouse chicken soup with liver flavoured dumplings
- Pork cuttlet Bakony style with homemade dumplings
- Apple pie with fruit sauce
- Espresso coffee

Wine offer: Torony Olaszrizling 2018/2019. – Bujdosó Winery

2 €/1,5 dl

Csikós / Horseman's menu

25 €/person

- A cauldron of Hungarian goulash
- Delicately spiced Domonyvölgy roast meats, bacon and onion potatoes or fried jacket potatoes, with rice
- Farmhouse pickles (cucumber, bell peppers, mixed pickles, hot peppers), seasonal salad
- Custard pie with apricot jam
- Espresso coffee



Wine offer:

- Neszmélyi Chardonnay 2018. – Szöllősi Mihály Winery 2 €/1,5 dl
- Frittmann Rosé 2020. – Frittmann Winery 2 €/1,5 dl
- Villányi Portugieser 2020. – Polgár Zoltán Winery 2 €/1,5 dl



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Piroska's favourite

26 €/person

- Tarragon cream turkey soup
- Served on a wooden platter: farmhouse meat roulade (stuffed with ham, bacon, the meat is then fried in breadcrumbs), knuckle of pork Pékné style, potatoes fried in onion, fried duck leg and breast, cabbage steamed in champagne, breast of turkey Parisian style, catfish in almond coat, gratinated califlower, served with rice and garden peas
- Farmhouse mixed pickles and seasonal salad
- Pasta and cottage cheese filled strudels with homemade strawberry jam
- Espresso coffee

Wine offer:

- | | |
|---|------------|
| • Irsai Olivér 2020. – Frittmann Winery | 2 €/1,5 dl |
| • Villányi Rosé 2020. – Polgár Winery | 2 €/1,5 dl |
| • Kékfrankos 2017/2018. – Koch Winery | 2 €/1,5 dl |

Fisherman's menu

31 €/person

- Hungarian fish soup with fillet of catfish
- Served on a wooden platter: Roasted breast of chicken with mozzarella and tomatoes, fillet of chicken leg in breadcrumbs, pink pork medallions, stuffed kohlrabi, catfish in almonds Oryl style, leg of duck stuffed with cabbage
- Mashed potatoes with celery, rice with mushrooms
- Farmhouse mixed pickles and seasonal salads
- Cottage cheese cream with fruits, tiramisu
- Espresso coffee

Wine offer:

- | | |
|--|--------------|
| • Szöllősi Sauvignon Blanc 2019/2020. – Szöllősi Mihály Winery | 2 €/1,5 dl |
| • Juhász Rosé 2020. – Juhász testvérek Winery | 2 €/1,5 dl |
| • Szekszárdi Kadarka 2019/2020. – Bodri Winery | 2,5 €/1,5 dl |



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Vilmos's favourite

34 €/person

- Duckliver pate with purple onion jam
- Beef broth with homemade vermicelli, served with boiled meat and vegetables
- Served on a wooden platter delicately spiced grilled pork, roast chicken breast stuffed with bacon, „haystack Mátra mode” (grated potato in batter), and turkey breast with broccoli smothered in cheese, fried mushrooms or grilled vegetables of the season
- Rice with mushrooms, potatoes in parsley
- Mixed farmyard pickles
- Cottage cheese balls with vanilla icing sugar and sour cream
- Espresso coffee

Wine offer:

- | | |
|--|-------------------|
| • Egri Muscat Ottonel, half sweet 2020 – Juhász Testvérek Winery | 2 €/1,5 dl |
| • Cserszegi Fűszeres 2020. – Koch Winery | 2 €/1,5 dl |
| • Frittman Rosé 2020. – Frittman Winery | 2 €/1,5 dl |





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Head of stable's favorite

36 €/person

- Consommée with jellied eggs
- Hortobágy meet filled pancake
- Served on wooden plate: stuffed mushroom with cottage cheese, pork medalion in bacon, breast of turkey filled with dried plums, steamed beef with garlic spinach, knuckle of pork fried with beer, breast of chicken tessini style
- Hungarian potatoes with „lecsó”, rice, green pepper sauce
- Farmyard pickles and seasonal salad
- Cottage cheese strudel with vanilla sauce and caramelized apricot
- Espresso coffee

Wine offer:

- | | |
|--|------------|
| • Irsai Olivér 2020. – Frittmann Winery | 2 €/1,5 dl |
| • Koch Rose 2020. – Koch Winery | 2 €/1,5 dl |
| • Villányi Cabernet Sauvignon 2018. – Polgár Zoltán Winery | 3 €/1,5 dl |

Chef 's favourite

38 €/person

- Hungarian cold plate starter (smoked mangalica sausage, salami, cold goose liver, goose crackling with onion, hungarian cheese, fresh vegetables)
- Guinea-fowl soup with home made vermicelli and meatballs
- Served on a wooden platter: stuffed chicken leg Gödöllő style, breast of turkey lined with cheese and spinach, rolled in sesame seed batter and fried, tenderloin of pork marinated in the chef's own recipe (roast tenderloin of pork in steamed prunes), Roast beef with pepper,
- Fried potatoes with onion and garlic (tócsni), rice with sweet corn
- Farmyard pickles and seasonal salad
- Apple strudel with vanilla ice cream and cinemon fried apple
- Espresso coffee

Wine offer:

- | | |
|--|------------|
| • Irsai Olivér 2020.– Koch Winery | 2 €/1,5 dl |
| • Villányi Rosé 2020. – Polgár Winery | 2 €/1,5 dl |
| • Papptag Vörös Cuvée 2015/2016. – Juhász testvérek Winery | 4 €/1,5 dl |



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Zoltán's favourite

41 €/person

- Smoked salmon with horseradish celery salad
- Pigeon soup with tender vegetables and quails' eggs
- Served on a wooden platter tenderloin of pork á la natur with green pepper sauce, oven baked goose liver, Óvár style pork ribs, bass fingers fried in beer pastry, game stew with forest mushrooms
- Steamed vegetables, potato croquettes, rice with peas
- Mixed farmhouse pickles and seasonal salad
- A plate of Hungarian deserts (mini pastries, rich moist sponge cake with chocolate sauce and whipped cream, crepe, served with chocolate sauce)
- Espresso coffee



Wine offer:

- | | |
|---|--------------|
| • Egri Chardonnay Barrique 2016/2017. – Juhász testvérek Winery | 2,5 €/1,5 dl |
| • Neszmélyi Rosé 2020. – Szöllősi Winery | 2 €/1,5 dl |
| • Villányi Royal Cuvée 2014/2015. – Bock Winery | 3,5 €/1,5 dl |

Game delicacies

46 €/person

- A taste of game: venison ham, sausage, and salami, served with vegetables
- Rich consommé with homemade vermicelli
- Venison tenderloin with wild mushroom ragout, breast of chicken marinated in honey, roast meats, haunch of wild boar, slice of veal á la Vienna, roast carrots, wild rice, potato croquettes, pickles
- Crepes filled with forest blackberries, served with vanilla cream
- Espresso Coffee

Wine offer:

- | | |
|--|--------------|
| • Porta Géza 2020.– Bock Winery | 2,5 €/1,5 dl |
| • Villányi Cabernet Sauvignon 2018 – Polgár Winery | 3 €/1,5 dl |



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Vegetarians menu

25 €/person

Starters

- Fresh mixed salad with yoghurt dressing
- Paprika stuffed with cottage cheese served with tomatoes
- Mozzarella cheese with tomatoes, served with an olive oil dressing and balsam vinegar dressing

Soups

- Cream of broccoli soup
- Vegetable soup
- French onion soup with onion croutons

Hot starters

- Fried pancake with mushroom filling and a cheese sauce
- Vegetable strudel
- Coated vegetables

Main courses

- Lecsó with eggs (traditional Hungarian stew of tomatoes, onions and peppers)
- Mushrooms and potatoes with toasted croutons
- Peppers with mushrooms served with dumplings
- Layered vegetable pasta
- Layered cauliflower or aubergine with a sauce of various cheeses
- Courgette pasta

The three or four course meal can be chosen from the meals described above. Dessert, wines, mineral water and coffee are the same as for the menu of the other group members.



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Plated Menus

A.) 25 €/person

- Goulash soup with home made noodles and sautéed cubes of celery
- Sous-vide pork medallions with forest mushroom sauce, mashed potato and pickled onions
- Moist sponge cake with chocolate sauce and whipped cream topping
- Coffee Espresso

Recommended wine:

- Néró Rosé 2020. – Koch Winer 2 € / 1,5 dl
- Villányi Portugieser 2020. – Polgár Winery 2 € / 1,5 dl

B.) 29 €/person

- Grey cattle beef consommé, with slices of vegetable and home made vermicelli
- A taste of duck: sous-vide leg of duck with slices of breast and liver; served with braised cabbage with blueberry, mashed potatoes with onion and grated duck cracklings
- Strudel
- Coffee Espresso

Recommended wine:

- Neszmélyi Chardonnay 2020. – Szőlősi Winery 2 €/1,5 dl
- Szekszárdi Kadarka 2019. – Bodri Winery 2,5 €/1,5 dl

C.) 35 €/person

- Pheasant soup with smoked quail's egg, gnocchi with truffles
- Beef tenderloin with green pepper sauce fried salotta onions and grilled cubes of potato
- Hungarian dessert plate: (Moist sponge cake with chocolate sauce, mini strudels and Gundel's Crêpe)
- Coffee Espresso

Recommended wine:

- Egri Chardonnay Barrique 2016/2017. – Juhász testvérek Winery 3,5 €/1,5 dl
- Therápia Cuvée 2018. – Polgár Winery, Villány Wine region 4,5 €/1,5 dl



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D.)

39 €/person

- Cold goose liver with sweet crumbles, strawberry jelly and coated sweet bread
- Wild duck soup with thick with noodles and julienne vegetables
- Sautéed salmon with grilled vegetables, spinach gnocchi and dill oil
- Noodle cake with home made vanilla sauce
- Coffee Espresso

Recommended wine:

- Tokaji Aszú 5 puttonyos – Orosz Gábor Winery **4,5 €/ 1 dl**
- Frittmann Rosé Cuvée 2020. – Frittmann Winery **2 €/ 1,5 dl**

E.) Vegetarian

25 €/person

- Vegetable soup with semolina dumplings and sautéed mushrooms
- A selection of grilled vegetables, potato strudel with broccoli, vegetable aspic and cheese sauce
- Custard pie with hot apricot jam
- Coffee Espresso

Recommended wine:

- Laposa Illatos 2020. – Laposa Winery **2 €/1,5 dl**

F.) VEGAN

25 €/person

- Tomato soup with vegetable chips
- Stuffed courgettes with sun-dried tomatoes and basil, grilled mushrooms with garlic spinach
- Rice pudding with fruits
- Coffee Espresso

Recommended wine:

- Redy 2018. – Polgár Winery **2 €/1,5 dl**



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Self-service catering (available for groups over 40 persons)

33 €/person

Up to 100 persons: 3 kinds of starters, 2 soups, 4 main dishes and 2 desserts

Over 100 persons: 4 kinds of starters, 2 soups, 6 main dishes and 3 desserts

Starters:

- Seasonal mixed vegetables
- Marinated cat-fish on a bed of salad
- Fillet in aspic
- Pepper filled with cottage cheese
- Csaba's pork chop
- Farmyard platter (smoked sausage, ham, goose cracklings, salami, vegetables)
- Mozzarella cheese with tomatoes with an olive oil and balsam vinegar dressing
- Hortobágy meat filled pancake
- Goosle liver pate with purple onion jam
- Salads in mayonnaise

Soups:

- Goulash
- Újházy chicken soup
- Beef soup
- Hungarian fish soup
- Turkey or veal ragout soup with cream
- Broccoli or asparagus or celery cream soup
- Hungarian mushroom soup
- Hungarian „lebbencs” soup
- Palóc goulash
- Bean soup with smoked knuckle of pork
- Cold fruit soup
- Green peas soup with homemade dumplings

Main dishes:

- Beef stew in red wine with dill ewe cottage cheese dumplings
- Stuffed cabbage rolls
- Chicken in paprika with homemade dumplings
- Grilled chicken with baked apples
- Slithers of chicken breast with bacon and garlic with penne pasta in a cheese sauce
- Breast of turkey with fruit, served with boiled rice
- Leg of duck with rosemary, served with steamed cabbage
- Bakony slice of pork with dumplings



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- Marinated tenderloin of pork prepared according to the chef's recipe (steamed prunes with a Kékoportó sauce)
- Garlic grilled pork with potatoes and onion
- Catfish in almond coat
- Pork cutlet in breadcrumbs
- Pork cutlet Cordon Bleu
- Hunter's style beef with celery bread roll dumplings
- Roast beef with steamed vegetables
- Paprika catfish with cottage cheese pasta
- Bacon and mushroom pieces of beef with pasta
- Hortobágy Shepherd's meat (with tarhonya or potatoes)
- Mangalica cutlet filled with sausage meat
- Grilled vegetables of the season
- Vegetable strudel with dill sauce
- Layered vegetable pasta
- Mushroom and paprika with dumplings
- Layered cauliflower or aubergine with a sauce of a variety of cheeses
- Courgette pasta
- Lens with smoked knuckle of porks
- Vegetable marrow with meat rolade
- Tomatoe cabbage

Dessert:

- Rich moist sponge cake with chocolate sauce and cream
- A selection of strudels
- Cottage cheese pastries
- Custard pie with hot apricot jam
- Poppy seed/nut bread pudding
- Apple pie
- Doughnuts with cottage cheese and hipjam
- Dumplings with nuts and vanilla sauce
- Fruit of the season

Extra drinks may be ordered from the open bar or a selection may be made in advance.

Flat-bread Party

9 €/person



The dough for the lángos is kneaded in front of the guests then cooked in a wood fired oven. The tantalizing warm lángos is flavoured with garlic, goose cracklings, onion, grated cheese and sour cream.



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OUTDOOR OVEN OR CAULDRON DISHES

37 €/person

Available for a min. 40 person

Available for 40-100 persons: 1 kind of soup, 2 kinds of oven baked dishes, 3 kinds of main dishes made in the cauldron, 2 kinds of dessert

Above 100 persons: as requested

CAULDRON DISHES:

SOUPS:

- Cauldron goulash soup
- Bean soup with smoked meat

MAIN DISHES:

- Beef goulash
- Mutton goulash
- Goulash from the Hungarian Plain (knuckle of ham and potatoes)
- Paprika potato stew
- Game paprika stew
- Mushroom and goose paprika stew
- Cock paprika stew with testicles
- Székely cabbage (pork paprika stew with sour kraut)
- Farmyard rabbit stew
- Beef stew Debrecen style

DISHES MADE IN THE OUTDOOR OVEN

- Roast duck
- Marinaded knuckle of ham
- Roast chicken with apple
- Domonyvölgy sausage
- Spicy roast mutton

ACCOMPANIMENTS FROM THE BUFFET

- Bacon flavoured sour kraut with dill
- Potato dumplings
- Boiled rice
- Dumplings
- Buttered boiled potatoes

SALAD BAR

DESSERT BAR

- Oven baked cabbage or cottage cheese strudel
- Rice pudding with strawberry jam
- Custard tart with apricot jam
- Fruit

Extra drinks may be ordered from the open bar or a selection may be made in advance.



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Hungarian Style Grill Party

Soup served in a cauldron or on the buffet:

Goulash or tarragon cream turkey or „Újházy” chicken soup
Dishes prepared on a mobile grill in front of the guests.

Main courses:

Grill Party I:

- Sausage wrapped in bacon
- Marinated delicately seasoned turkey breast fillet
- Chicken leg fillet
- Cutlets, pork ribs
- Vegetables of the season

Grillparty II:

- A variety of seasoned grill sausages
- Turkey steak
- Silverside steak marinated in spices
- Goose liver
- Robber's meat: 3 kinds of meat and a variety of vegetables grilled on a skewer

The grilled meats are accompanied by sauces and grill sauces.

Garnishes are served in a chafing: Hungarian style potatoes or rice with peas as requested.

Salads of the season, and pickles from the Salad Bar.

Dessert:

A selection of strudels, or custard pie with hot apricot jam or fresh fruits of the season

Price of Grill Party I.

35 €/person

Price of Grill Party II

44 €/person

Drinks:

Extra drinks may be ordered from the open bar or a selection may be made in advance.





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Fruit bar 8 €/portion (500g/portion)

Seasonal fruits served in a decorative way.

Cheese bar 12 €/person

Hungarian and foreign cheese specialities served with walnuts, grapes, apples, and white and whole-meal cakes.

Wine- tasting (minimum 20 guests) from 16 €/person

Selection of either a particular producer's or several producers' wines. Cheese and apples are offered on the side. A professional presentation of the wines is also featured.

"Pálinka" (fruit brandy) tasting (minimum 20 guests) from 20 €/person

Selection 5 kind of high quality pálinka – f.e: Kisbori, Zwack Nemes, Nobilis, Brill

Roast pig or ox barbeque - Ask for our personal offer!





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Folklore, music and dance programs

Gypsy band: Classical 5-membered band (violin, viola, bass, cymbal, clarinet) **320 €**



Hungarian folklore program: Dances from Hungary and Transylvania performed by The Isaszeg Dance Group. 2×15 minutes, with live Gipsy music, folklore dancers and a folk singer. **620 €**

Operetta program: Works of Lehár, Kálmán and Strauss performed by popular operetta-singers, Katalin Kaján **350 €**

Dance show **650 €**

A 15-20 minute dynamic performance by multiple Hungarian Champion dance-contestants (Show of the world of standard and Latin dances, or Latin Café: increased spirited, rolling pulsed dance show dominantly from the Latin-American dances, tangoeia: stage-dance production by the tunes of Argentine Tango.

A 30 minute dance lesson after the performance.

Different Dance bands: Deme Trio, Tutti Frutti Bands, Jazz Band, Black Magic Band, Pesty Party, Holiday Star **From 590 €**

DJ with the greatest hits and with conga. **From 450 €**



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Our capacity

Name of hall	Square metre	Air conditioned	Darking	Standing buffet (persons)	Rows of Chairs (persons)	Class room style (persons)	U shapes (persons)	Round shape (persons)	Banquest (persons)
Old Lodge	200	Yes	No	280 Seated 180	280	120	130	-	240
Terracce Lodge	200	Yes	Yes	280 Seated 180	280	120	130	-	220
Hunting Hall	45	Yes	Yes	60	70	30	30	20	50
Tower Lodge	200	Yes	Yes	280 Seated 180	300	120	130	-	220

Technical equipment:

Free of charge:

- air conditioned
- Sound system
- Mobile microphones
- Wireless internet

Other equipments can be supplied:

- Flip chart 20 €
- Mobile screen: 20 €
- Built in projector and screen (Terracce and Tower Lodge) 290 €

Decoration:

- Many kinds of table cover with napkins or runner: Free of charge
- White chair skirt: 2,5 €/piece

Additional equipments or decoration can be supplied on request.



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Further offers for your organizations (Ask for the quotations for the chosen programs)

Team building adventure game: the goal of our team building program, Riddle hunting with the help of a GPS, Treasure hunting Adventurous Treasure Hunting, Alcohol smuggling Adventurous alcohol smuggling, Air-soft Classic laser tag war, strategic laser tag war with GPS



Technical programs: quad tour, Trabant rally, off road cross country rally, bobcat tractor race, off road cross country rally with Suzuki Samurai jeeps, cross-country safari in GAZ 66 combat lorry (room for 18-20 people), hot air ballooning - suspending for four people at one time (this activity depends greatly on weather conditions)



Children programs: Inflatable games, air castle, puppet show, hand craft and farmyard with hungarian animals, face painting, puppet show, family game park, logical tent, baby tent, ponihorse riding, child care with playbus



Sports equipment: football, eurobungee jumping, table tennis, badminton, mini- golf, water football, table football

Other offer for your events: fireworks, your company's logo may be displayed upon request, for events involving many people, medical assistance, physician and ambulance are provided upon request, tents are available for rent in all sizes, including decoration, podium and carpets, bands, star shows, decoration, menu cards, printed invitations, using hand-made paper on request, balloons, silkwork, flower compositions, decorative plants, background scenery, ice statues. Bus transfer is available on request.

