

Confédération de la Chaîne des Rôtisseurs Bailliage National de Hongrie
30th Anniversary Grand Chapter 12 - 15 September 2019



REGISTRATION AND BOOKING FORM

Registration deadline: 12th August, 2019

Member:

Title: _____

First Name: _____ Last Name: _____

Country: _____ Bailliage: _____

Phone/Cell: _____ Email: _____

Chaîne grade: _____

Partner / Guest:

Title: _____

First Name: _____ Last Name: _____

Chaîne grade: _____

Induction requested

Promotion requested

Accommodation:

My hotel choice

Corinthia Hotel Budapest 5*

Continental Hotel Budapest 4*

Other

Note:

Transfer is provided only from Corinthia Hotel Budapest and from Continental Hotel Budapest to the venues and back. Make your reservation individually and refer to Chaîne please!

Date: _____

Name or Signature: _____

Bank details are as follows:

Chaîne des Rotisseurs Hungary,

Budapest Bank, Hungary 1138. Budapest, Váci út 188.

IBAN: HU 66 10103805 03171900 01001300

BIC / SWIFT: BUDAHUHB

**Confrérie de la Chaîne des Rôtisseurs Bailliage National de Hongrie
30th Anniversary Grand Chapter 12 - 15 September 2019**

	Cost/person EUR	Number of persons	TOTAL EUR
<p>11th September 2019, Wednesday</p> <p>Pre Grand Chapitre, The full-day bus tour takes us to one of the most famous wine regions of Hungary, namely to Eger. The Cathedral of Eger was built in neo-classical style. Eger Castle is a historic fort that saved Hungary from the Turkish invasion. We cannot skip the Marzipan Museum, showcasing incredible pieces of art made of marzipan. Viewing only, not tasting! The tour ends in a famous winery, with a mouthwatering early dinner. The food is prepared in traditional ovens and served in a cellar by the Thummerer Family.</p>			
<p>12th September 2019, Thursday</p> <p>Welcome dinner, Medieval Feast We go back several hundred years to the roots of the Chaîne des Rôtisseurs. Medieval Feast will wait for Chaîne members and partners at the Sir Lancelot Restaurant where they can enjoy the spit roasted meats and wines served in mugs. The after-dinner delicacy will be Budapest by night, viewing the breath-taking panorama of the city.</p>			
<p>13th September 2019, Friday</p> <p>Visit to the Great Plain The full day bus tour will start at the more than hundred years old Törley Sparking Wine Cellar. You should not miss the tasting of the best selection of its famous products. After having gotten in good mood we proceed to the Great Plain to Lajosmizse (70 km from Budapest). A must-see program waits the group, folk music, folk dance, traditional dishes matched with wine and spirits enhance the atmosphere.</p>			
<p>14th September 2019, Saturday morning</p> <p>'Taste of Budapest' sightseeing tour Discover the Great Market Hall, a strongly recommended sight of Budapest. You can find and /or taste lots of local specialities like paprika, goose liver, sausages, spirits, etc. under one roof. This magnificent program is followed by a guided tour at the Parliament. The morning hours end with a superb lunch at the Budapest Bistro.</p>			
<p>14th September 2019, Saturday evening</p> <p>Induction ceremony and gala dinner The Atrium of the Corinthia Hotel is the venue of the Induction Ceremony. The hotel's beautifully decorated great Ballroom is the ideal venue for the gala dinner. We wish all guests were impressed not only by the gorgeous appearance of the place but by everything we offer from welcome drink to the last bites, as well.</p>			
<p>15th September 2019, Sunday morning</p> <p>Relaxing morning hours at Corinthia Hotel's Spa The Hotel's Spa provides excellent facility to relaxation (fitness room, jacuzzi, sauna, steam bath) which is available for Corinthia Hotel guests free of charge. The spa facilities are available for non-Corinthia residents also on favourable price.</p>			
<p>15th September 2019, Sunday</p> <p>Farewell lunch at Gundel restaurant On the way to the farewell lunch we have a quick stop at the Heroes' Square built in 1896 for the Millennium of Hungary. The more than hundred years old Gundel restaurant is the venue of the farewell lunch. The restaurant is a valuable national gastronomical asset to Hungary. Guests coming from all over the world left with special culinary experience.</p>			
Registration fee			
Grand Total Payable EUR			

When the registration is completed click 'Send' to email this pdf.

SEND

Note: In case of cancellation you will be charged with:

- 50 EUR registration fee/person if the cancellation is received before the registration deadline date 12th August 2019
- 50% of the full amount if the cancellation is received between 12th August and 29th August
- the full amount if the cancellation is received after 29th August