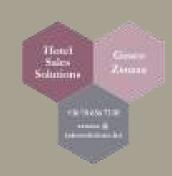
"Private meeting room with a beach view"

Lupa Event Hall Lupa Lake



LUPA BEACH

Caribbean atmosphere at the border of Budapest – "Lupa Beach", the seaside of Budapest where carefree bathing is guaranteed by a framework of palm trees planted in the white sandy beach and by the crystal-clear turqoise lake.





HOW TO GET THERE



Public transport

HÉV (suburban railway) No. 5. to Budakalász, plus a 20 minutes walk.

By car

Route 11 via Szentendre, with a left turn at the intersection of József Attila street then straight on the road behind Hermész store.



PARKING



VIP Parking

Parking for cars is **free** next to the entrance of the Event Hall.

Parking at the main entrance is for payment



LUPA BUS



The popular Lupa bus is also available for rent.

Ask for your customized quote!









COSTES BEACH CLUB

Have the event of your dreams on the "beach of Budapest", at lake Lupa. On the brilliant white sandy beach at the crystal-clear waters you can find palm trees, sunbeds and quality hospitality to make you relaxed in the Costes Beach Club.



Book a table on the terrace or in the lounge, rent a sunbed or a canopy. If you need a private beach or the whole facility, it is also available for rent.



TERRACE WITH A LOUNGE

In our bar of exotic seaside atmosphere you can try special cocktails prepared by our bartenders but you can also have a nice á la carte lunch or dinner with your family or friends on our show cooking grill terrace. For groups, we can offer customized buffet or served menus.





THE BEACH

Our sandy beach makes you feel like you are by the sea.
Book couches or canopies for your group or rent the whole shore for private use!





PRIVATE BEACH FOR 4-20 PERSONS

Do you want to have a very special time? Book one of our private beach sections (or all 8 of them) where there is nobody else around except for the service staff. Enjoy the good company while relaxing in the canopy beds and comfortable armchairs.



- Entry to the Beach
- VIP parking
- Towel
- Water served
- Non-alcoholic welcome drink
- Sunbeds
- Canopy beds
- Private beach section













LUPA EVENT HALL





Lupa Event Hall (375 sqm) and the connecting terrace of 300 sqm offer a very special event venue as a member of the Michelin-starred Costes restaurant family.

The surroundings of Costes Beach Club give you a real seaside feeling in the summer, and in other parts of the year, guests can admire the other faces of the lake from inside or from the terrace.

This event house is also sharing the Costes philosophy: "Quality gastronomy without compromises".



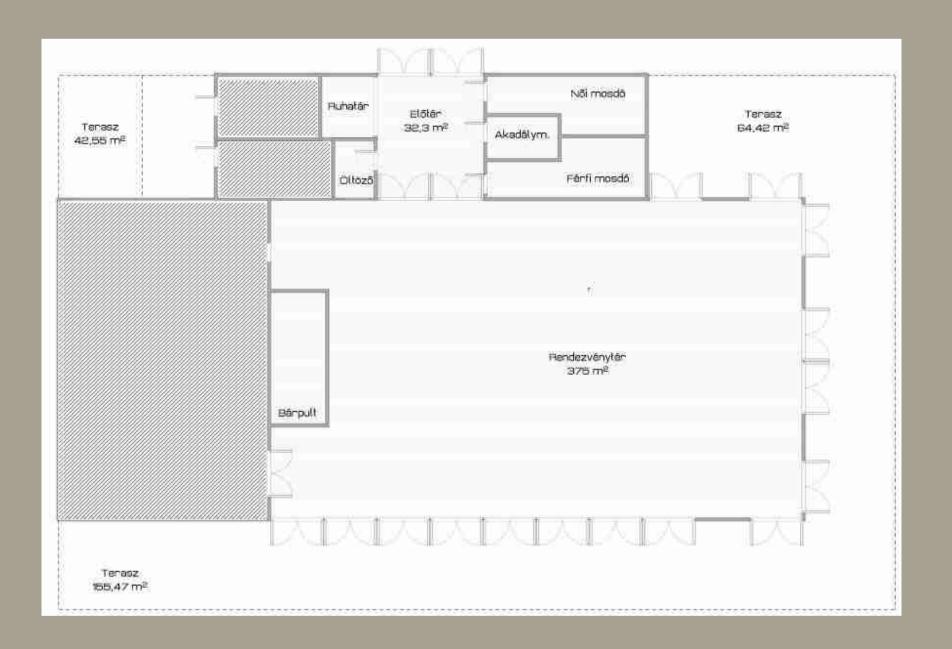






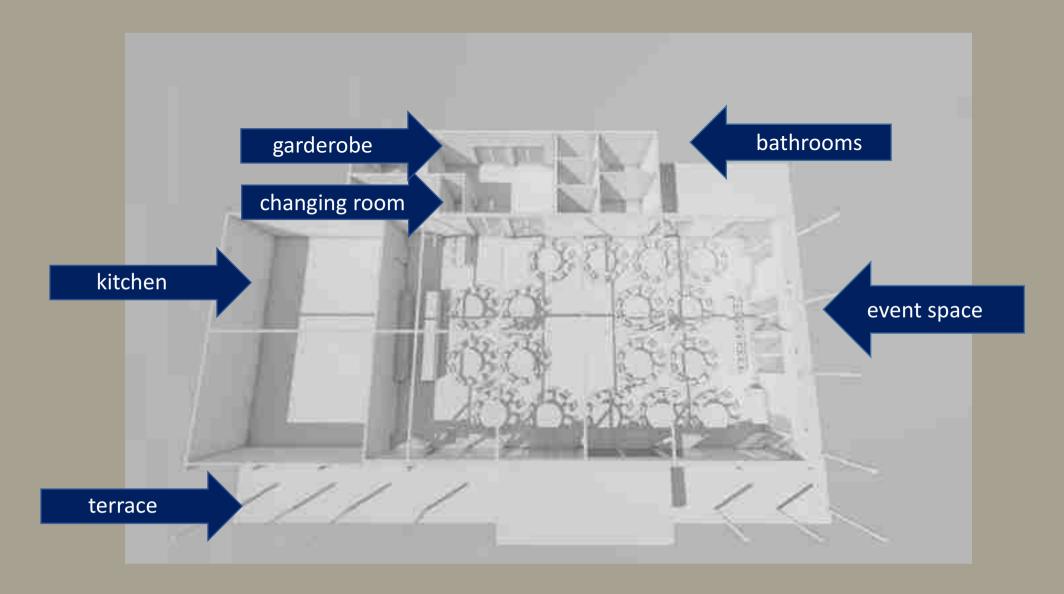


LUPA EVENT HALL FLOORPLAN





LUPA EVENT HALL FLOORPLAN

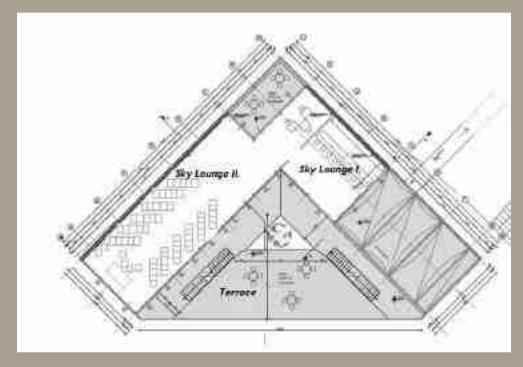




LUPA SKY LOUNGE

Lupa Sky Lounge is situated next to Lupa Event Hall. With its fantastic panorama, terrace and natural light, the Lounge is an ideal venue for team building events.







CAPACITIES

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Event Hall	375 m ²	300 pax	240 pax	156 pax	144 pax
Terrace	300 m ²	Additional 250 pax			
Sky Lounge I.	98 m²	40 pax	30 pax		18 pax
Sky Lounge II.	170 m ²	150 pax	80 pax		48 pax



SPORTS GROUNDS

The Arena and sports grounds of Lupa Beach offer more than 600 m² of sports facilities (beach volleyball, beach handball, beach football, etc.) Combined with other programs, a great option for team building events.





OTHER PROGRAMS

The Arena and sports grounds of Lupa Beach offer more than 600 m² of sports facilities (beach volleyball, beach handball, beach football, etc.) Combined with other programs, a great option for team building events.

Water fun park
Jumbo trampoline
Water dodgem
Giatn chess
Kayak/canoe





CUSTOMIZED COFFEE BREAKS

COFFE BREAK I.

Sweet and salty cookies

Croissant filled with cheese and ham

Homemade fruit smoothie

Cappy 100% fruit juices

Sparkling and still mineral water

Fresh coffee

Tea selection

Coffee Break II.

Lemon and chocolate madeleine

Sweet and salty cookies

Croissant filled with cheese and ham

Fruit skewers

Crudité with dips

Cappy 100% fruit juices

Sparkling and still mineral water

Fresh coffee

Tea selection

COFFE BREAK III.

Mini fruit tarts of the season

Brownie

Mini sandwiches

(smoked salmon and cream cheese, roast beef with horseradish, goat cheese and grilled zucchini)

Homemade scones

Mini Virgin Mojito and Mini Virgin Caipirinha

Cappy 100% fruit juices

Sparkling and still mineral water

Fresh coffee

Tea selection

Some ingredients can trigger allergies.

In case you have any food intolerance, please let us know in advance!



PLATE SERVICE MENUS

MENU I.

Grilled vegetable terrine, goat cheese and ruccola

Farm chicken supreme, seasonal mushrooms with mashed
potatoes

Brownies, strawberry and vanilla ice

MENU II.

Oxtail soup, sherry
Pan-seared sea bream, fennel, pearl barley
White chocolate panna cotta, forest fruits

MENU III.

Duck rillette, seasonal salad, brioche toast
Goulash soup
Grilled sea bass, cauliflower, clam sauce
Maracuja panna cotta

Some ingredients can trigger allergies.

In case you have any food intolerance, please let us know in advance!



PLATE SERVICE MENUS

MENU IV.

Marinated salmon, avocado, peppers

Fried-tomato soup, basil croutons

Honey duck breast, sweet potato mash, seasonal fruits

Apple crumble, cinnamon ice cream

MENU V.

Duck liver terrine, seasonal fruit chutney, brioche toast

Potato soup with leeks

Pan-seared scallop, saffron risotto

Beef filet, fried shallots, potatoes

Rice pudding with coconut, mango

Some ingredients can trigger allergies.

In case you have any food intolerance, please let us know in advance!



BUFFET MENUS OPTION I.

Salads

Tomatoes, mozzarella and rucola
Mixed green salad, green apples, sultanas, gorgonzola
Caesar salad with chicken

Soups

Vichyssoise; potatoes, onions and leeks Traditional Goulash soup

Main Dishes

Rigatoni puttanesca
Warm tabbouleh
Seared cod, salsa verde
Grilled chicken with lemon and rosemary
Grilled poultry steak, fries

Desserts

Fruit salad of the season
White chocolate panna cotta
Brownie with strawberry sauce





BUFFET MENUS

OPTION II.

Salads

Apples, lma, áfonya és dió
Tradicinal tabbouleh
Füstölt pisztráng és
burgonya
Füstölt kacsamell és gomba
saláta

Soups

Fried-tomato soup
Traditional Goulash soup

Carving

Porchetta

Main Dishes

Ratatouille
Paprika fish
Grilled trout fillet with creamy spinach
Baked duck with red cabbage, apple and
early potatoes
Slow-cooked roast beef, mashed potatoes

Desserts

Fruit salad of the season
Apple tart
Rice pudding
Chocolate mousse







BUFFET MENUS OPTION III.

Salads

Coleslaw
Caesar salad (classic, chicken or prawn)
Greek salad
Checkpea and carrot salad
Smoked duck breast and mushroom salad

Cold Starters

Cold plate
Vegetable crudité with dips
Asparagus quiche (pie)
Smoked salmon, blini (Russian pancakes)
and cream cheese
Prosciutto and melon

Soups

Minestrone Beef soup

Carving

Daily fish selection of our chef Roast beef

Main Dishes

Parmigiana (eggplant, polenta)
Gnocchi with spinach and ricotta
Grilled sea bream with clam sauce
Lagareiro-style codfish (confit in olive oil)
Farm chicken, wild mushrooms
Beef Stroganoff

Desserts

Cheese selection
Exotic fruit skewer
Cheesecake with mixed berries
Salty crème caramel
Chocolate mousse









Contact

www.salessolutions.hu