



Sightseeing Cruise

Gin Tonic & Cocktail Cruise

Pizza & Beer Cruise

Unlimited Booze Cruise

Folklore & Operetta

or

Piano Battle Show

with

Cocktail & Show

Wine & Dine

Dinner Cruise

Deluxe Dinner Cruise



www.silver-line.hu

PREMIUM ★ ★ ★ ★ ★
Cruising Programmes

DINNER CRUISE WITH PIANO BATTLE SHOW



Tours available with live piano performance:

Cocktail & Piano

80-minute sightseeing tour – live piano performed by award winning pianists – 3 lavish cocktails per person

Wine & Dine with Piano Concert

80-minute sightseeing tour – 5x 1 dl premium wine specialities – Hungarian appetizer plate or artisan cheese plate – live piano performance

Dinner & Cruise with Piano Battle Show

3-hour dining experience – 3-course served dinner – welcome drink – Piano Battle Show

Deluxe Dinner Cruise with Piano Battle Show

3-hour premium river cruise – 6-course dinner – welcome drink – Piano Battle Show

DINNER CRUISE WITH PIANO BATTLE SHOW



Boarding time from: 18:45, 20:50

Departure time: 19:30, 21:00

Duration: 180 minutes or 80 minutes

Tickets available:

- At your Hotel reception
- Elizabeth Bridge - Dock 11
- Online: www.silver-line.hu/shop

Prices

Cocktail & Piano - 19:30 or 21:00 - 80 minutes	39 EUR
Wine & Dine - 19:30 or 21:00 - 80 minutes	49 EUR
Dinner & Cruise with 3-Course Menu - 19:30 - 180 minutes	65 EUR
Deluxe Dinner & Cruise with 6-Course Menu - 19:30 - 180 minutes	79 EUR
Open Bar - Unlimited house wine, beer, sparkling wine, soft drinks	27 EUR
Table by the window (per person)	20 EUR
Children's discount (4-10 years old)	-3 EUR

DINNER CRUISE WITH FOLKLORE & OPERETTA SHOW



Tours available with live folklore and operetta performance:

Cocktail & Folklore

80-minute sightseeing tour – live folklore & operetta performance – 3 gorgeous cocktails per person

Wine & Dine with Folklore & Operetta

80-minute sightseeing tour – 5x 1 dl premium wine specialities – Hungarian appetizer plate or artisan cheese plate – live folklore & operetta performance

Dinner & Cruise with Folklore & Operetta Show

3-hour dining experience – 3-course served dinner – welcome drink – live Folklore & Operetta Show

Deluxe Dinner Cruise with Folklore & Operetta Show

3-hour premium river cruise – 6-course dinner – welcome drink – live Folklore & Operetta Show

DINNER CRUISE WITH FOLKLORE & OPERETTA SHOW



Boarding time from: 18:45, 20:50

Departure time: 19:30, 21:00

Duration: 180 minutes or 80 minutes

Tickets available:

- At your Hotel reception
- Elizabeth Bridge - Dock 11
- Online: www.silver-line.hu/shop

Prices

Cocktail & Folklore - 19:30 or 21:00 - 80 minutes	39 EUR
Wine & Dine - 19:30 or 21:00 - 80 minutes	49 EUR
Dinner & Cruise with 3-Course Menu - 19:30 - 180 minutes	70 EUR
Deluxe Dinner & Cruise with 6-Course Menu - 19:30 - 180 minutes	84 EUR
Open Bar - Unlimited house wine, beer, sparkling wine, soft drinks	27 EUR
Table by the window (per person)	20 EUR
Children's discount (4-10 years old)	-3 EUR

DINNER CRUISE MENU

STARTERS



- Amuse-bouche
- Amuse-bouche
- Amuse-bouche
- Amuse-bouche
- Amuse-bouche
- Amuse-bouche



- Hízott kacsamáj zsírában mangó chutney-val, friss kenyérrrel
- Foie gras in fat with mango chutney and freshly baked bread
- Entenstopfleber mit Mango-Chutney und frisch gebackenem Brot
- Foie gras d'anatra con chutney di mango e pane al forno
- Foie gras de canard au chutney de mangue et pain au four
- Hígado graso de pato con chutney de mango y pan horneado

SOUPS



- Magyaros gulyásleves
- Hungarian goulash soup
- Ungarische Gulaschsuppe
- Zuppa di gulasch ungherese
- « Goulash » soupe, spécialité Hongroise
- Sopa Goulash Húngara



- Édesburgonya krémleves, diós-pétrezselymes pestóval és piritott mandulával
- Sweet potato cream soup with walnut parsley pesto and roasted almond
- Süßkartoffelcremesuppe mit Walnuss-Petersilien-Pesto und gerösteten Mandeln
- Crema di patate dolci con pesto di noci, prezzemolo e mandorle tostate
- Soupe crémeuse de patate douce au pesto de noix, persil et amandes grillées
- Crema de patata dulce con pesto de nueces, perejil y almendras tostadas

MAIN COURSES









- Zöldfűszerkérges lazac steak tejszínes-parajos tagliatelle ágyon parmezánforgáccsal
- Herb-crusted salmon fillet served on a creamy tagliatelle with spinach and shaved parmesan
- Lachssteak in der Kräuterkruste auf einem Bett aus Rahmspinat-Bandnudeln mit geriebenem Parmesan
- Filetto di salmone marinato con fini erbe verdi, accompagnato da cremosi tagliolini con spinaci e scaglie di parmigiano
- Filet de saumon en croute d'herbes, accompagné de tagliatelles crémeuses aux épinards et copeaux de parmesan
- Filete de salmón adobado con finas hierbas verdes, acompañado con cremosos tallarines con espinacas y virutas de queso parmesano









- Jércemellfilé füstölt paprikás burgonyapürével és citrusos zöldségraguval
- Chicken breast fillet potato purée with smoked paprika and vegetable relish
- Hünchenfilet mit geräuchertem Paprikapüree und Gemüserelish
- Filetto di petto di pollo accompagnato da puré di patate e paprika affumicata con relish di verdure
- Filet de blanc de poulet accompagné d'une purée de pommes de terre au Paprika fumé avec légumes mijotés et agrumes
- Filete de pechuga de pollo acompañado de puré de patatas y pimentón ahumado con relish de verdura

DINNER CRUISE MENU



-  Ropogós kacsacomb kürtőskalácsba rejtett káposztás cvekedlivel és gravy szósszal
-  Duck leg confit with gravy sauce and fried cabbage and noodles hidden in chimney cake ring
-  Knusprige Entenkeule mit Bratensoße und Krautnudeln in einem Baumstriezel
-  Coscia d'anatra confit accompagnata da chimney cake ripiena di pasta con cavolo al sugo
-  Cuisse de canard confite accompagnée d'un anneau de « kürtőskalács » spécialité hongroise, fourré avec des pâtes aux choux et une sauce brune
-  Muslo de pato confitado acompañado con anillo de chimney cake relleno de pasta con col y salsa gravy









-  Cékás rizottó piritott sárgarépa crouton és parmezánfogáccsal
-  Beetroot risotto with fried carrot crouton and parmesan
-  Rote-Bete-Risotto mit gerösteten Karottencroutons und geriebenem Parmesan
-  Risotto alla barbabietola con crostino di carote saltate e parmigiano
-  Risotto de betterave avec croûton de carottes sautées et parmesan
-  Risotto de remolacha con crutón de zanahorias salteadas y queso parmesano

CHEESE COURSE









-  Sajttál
-  Cheese plate
-  Käseplatte
-  Tagliere di formaggi
-  Plateau de fromage
-  Plato de queso









-  Barnasörös-gombás marharagu étcsokoládéval és házi szalvétagombóccal
-  Beef ragout made with dark beer, mushroom and dark chocolate with bread dumpling
-  Rindergulasch in Braunbierpilzesoße Zartbitterschokolade und hausgemachten Serviettenknödeln
-  Spezzatino di manzo con funghi, birra scura e cioccolato fondente accompagnato da gnocchi di pane all'ungherese
-  Ragoût de boeuf aux champignons, bière brune et chocolat noir accompagné de quenelles à la hongroise
-  Estofado de ternera con champiñones, cerveza oscura y chocolate negro acompañado con bolas de pan al estilo húngaro

DESSERTS



-  Habkőnyű, kókusztejes tapióka pohárdesszert, mézzel és erdei gyümölcs coulis-val
-  Breezy tapioca pudding made with coconut milk and served with honey and forest fruit coulis
-  Schaumleichtes, Tapioka-Kokosmilchdessert im Glas mit Honig und Waldfruchtcoulis
-  Dessert leggero con latte di cocco, manioca, miele e coulis di frutti di bosco
-  Verrine de tapioca au lait de coco, manioc, miel et coulis de fruits des bois
-  Postre ligero con leche de coco, mandioca, miel y coulis de frutos del bosque



-  Kesudiós brownie Bourbon vanília fagyalattal
-  Dark chocolate cashew brownie with Bourbon vanilla ice cream
-  Cashew-Brownie mit Bourbon-Vanilleeis
-  Brownie agli anacardi, con gelato alla vaniglia bourbon
-  Brownie aux noix de cajou avec glace à la vanille bourbon
-  Brownie de anacardos con helado de vainilla bourbon

PIZZA AND BEER CRUISE - UNLIMITED BEER & SOFT DRINKS



HUNGARIAN



HAM & CORN



SALAMI



HAWAII



4 CHEESE

Get together with friends, family or business associates for some fun during this 85-minute sightseeing cruise.

Our Pizza & Beer Cruise includes one artisan pizza / person and unlimited draught beer and soft drinks.

Pizza types: Hungarian, Ham & Corn, Salami, Hawaii, 4 Cheese (V)
Draught beer selection: Hungarian lager, Czech pilsner & Belgian wheat

Departures times: 16:00, 18:00, 20:00, 22:00*

Boarding time: 20 minutes prior to departure

Duration: 85 minutes

Tickets available:

- At your Hotel reception
- Elizabeth Bridge - Dock 11
- Online: www.silver-line.hu/shop

Pizza & Beer Cruise

16:00, 18:00

32 EUR

Pizza & Beer Cruise by night

20:00, 22:00*

37 EUR

*Available between April 15 - August 31

GIN TONIC & COCKTAIL CRUISE



Our Gin Tonic & Cocktail Cruise offers the incomparable experience of sailing on river Danube while sipping on delicious cocktails and admiring all the exciting sights Budapest has to offer. Choose from a wide selection of cocktails ranging from the fan-favourite classics to some of our signature drinks.

Departures times: 16:00, 18:00, 20:00, 22:00*
Boarding time: 20 minutes prior to departure
Duration: 85 minutes

Tickets available:

- At your Hotel reception
- Elizabeth Bridge - Dock 11
- Online: www.silver-line.hu/shop

Gin Tonic & Cocktail Cruise
16:00, 18:00

32 EUR

Gin Tonic & Cocktail Cruise by night
20:00, 22:00*

37 EUR

*Available between April 15 - August 31

UNLIMITED BOOZE CRUISE



Unlimited drink consumption of the following:

House wines (white, red & rosé), draught beer, sparkling wine (sweet & dry), Coca Cola, Coca Cola Zero, Sprite Zero, Fanta Orange, Fuzetea peach, Fuzetea lemon, water, tea & coffee

Departures times: 16:00, 18:00, 20:00, 22:00*

Boarding time: 20 minutes prior to departure

Duration: 85 minutes

Tickets available:

- At your Hotel reception
- Elizabeth Bridge - Dock 11
- Online: www.silver-line.hu/shop

Unlimited Booze Cruise

16:00, 18:00

32 EUR

Unlimited Booze Cruise by night

20:00, 22:00*

37 EUR

*Available between April 15 - August 31

70-MINUTE SIGHTSEEING CRUISE



When in Budapest one cannot miss out on sailing past the architectural wonders of the Hungarian Capital. The Castle district, the Citadella or the House of Parliament are just a few of the numerous gorgeous attributes the embankment of river Danube flaunts.

Check out the most beautiful sights of Budapest on our 70 minutes long tour. You can enjoy the capital's sights aboard our double-decker boats regardless of the weather.

Duration of single trip: 70 minutes

Boarding: 15 minutes before departure

Ticket validity: 48 hours

Hop on Hop off stops available: Margaret Island & Batthyány square

For information about our schedule and rates, please check out the back cover of the brochure

DINNER CRUISES
PARTY BOAT
 PIZZA · BOOZE · COCKTAIL
SIGHTSEEING TOURS

SILVERLINE
 CRUISES

10 YEARS

A decade of hospitality & tourism.
 Leading tour operator in Budapest since 2013.

SIGHTSEEING TOUR SCHEDULE - APRIL 15 - MAY 31

Dock 11 Departure	Margaret Island	Batthyány Square	Dock 11 Arrival
11:00	11:30	11:40	12:10
13:00	13:30	13:40	14:10
15:00	15:30	15:40	16:10
17:00	17:30	17:40	18:10
19:00	19:30	19:40	20:10
21:00	21:30	21:40	22:10

Daytime Cruise
 11:00, 13:00, 15:00, 17:00

12 EUR

Nighttime Cruise
 19:00, 21:00

14 EUR

SIGHTSEEING TOUR SCHEDULE - JUNE 1 - NOV. 1

Dock 11 Departure	Margaret Island	Batthyány Square	Dock 11 Arrival
11:00	11:30	11:40	12:10
13:00	13:30	13:40	14:10
15:00	15:30	15:40	16:10
17:00	17:30	17:40	18:10
18:00	18:30	18:40	19:10
19:00	19:30	19:40	20:10
20:00	20:30	20:40	21:10
21:00	21:30	21:40	22:10
22:00*	22:30	22:40	23:10
22:30*	23:00	23:10	23:40

Daytime Cruise
 11:00, 13:00, 15:00, 17:00, 18:00, 19:00

12 EUR

Nighttime Cruise
 20:00, 21:00, 22:00*, 22:30*

14 EUR

*available until August 31

DOCK 11
 1052 Budapest, Elizabeth Bridge
 Info: **+36 20 332 5364**
 email: booking@silver-line.hu