CHRISTMAS GIFT IDEAS FOR EMPLOYEES AND CUSTOMERS



This year, the Christmas period also requires creativity from us, in terms of how we can make the holiday memorable, how to thank our partners for their cooperation or give gifts to our employees. In keeping with the unusual situation, we've come up with four non-traditional experiences to make Christmas or the year's end joyful.



Experience #1 – Out of the box, from the box

Boost team spirit and spark creative energies

Online cooking with our master chefs. We deliver all the ingredients needed for the menu to the addresses provided in advance. At a fixed date and time, the participants connect virtually and during an interactive session, the delicious festive menu will be prepared together. The participants cook in their homes, and our chef gives the instructions from the hotel's kitchen and they can even virtually toast with a glass of mulled wine after creating the menu. The boss can join our chef for the live cooking session to make it more personal and interactive. Duration: ca. one hour.

Menu: Pan-fried duck breast with pomegranate, caramelised Brussel sprouts and butternut squash Chestnut mousse with marinated figs Chef's surprise: Homemade red mulled wine and Christmas Cookies

Price is HUF 14,900 per person, including delivery within Budapest. For maximum 25 persons per occasion. A 7-day preorder is needed.



Experience #2 – A box full of sweets

Like a child in a sweet shop

Give an impressive gift box for your partners, filled with delectable festive flavours. All this in a wooden box with your company logo and your personal message on it.

Contents in the box: 'Beigli' with walnuts and poppy seeds, chestnut mousse and sour cherry ragout with rum, vanillakipferl, macaron, pumpkin pie, mini pot cake

Price is HUF 12,500 per box, including delivery within Budapest. A 15-working-day preorder is needed.



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Experience #3 – Gift vouchers for all your senses

Enjoy your experience when the time is right!

You can select the number and content of the gift vouchers for your partners, valid for dining experiences (eg Family Table at ÉS Bisztró, Benediction Brunch at The The Living Room, cocktail and snacks at Blue Fox The Bar, breakfast from ÉS Deli etc.), spa membership or treatments at Kempinski The Spa or even for accommodation in the recently redesigned rooms at Kempinski Hotel Corvinus Budapest. 12-month voucher validity gives you freedom and flexibility.

Price depends on the value of the voucher.



Experience # 4 – What's cooking in The Kitchen?

A time to share, bond and work together

Book your private festive party in our high-tech culinary corner with a cosy lounge. The Kitchen cooks up creative concepts and interactive solutions to engage your guests with a gourmet event complete with our award-winning chefs and relaxing five-star comfort.

Menu: Welcome with cured ham and cheese station

Pumpkin cream soup with own seeds

Venison loin "Colbert" with balsamic jus, Jerusalem artichoke mash and glazed baby carrots

Chestnut mousse with marinated cherries

HUF 15,900 + 8% service charge per person, including a glass of sparkling wine. Available for 9–20 persons; duration: ca. two hours. (This package is subject to current governmental restrictions for public and private events.)

For a detailed offer, please contact us at meetings.corvinus@kempinski.com, or call us on (1) 429 3571.

WE WISH YOU CHEERFUL ADVENT PERIOD AND HAPPY FESTIVE SEASON!



