



Chaîne des Rôtisseurs
Bailliage National de Hongrie



**We are delighted to invite you to
participate in the
HUNGARIAN GRAND CHAPITRE
3-5 OCTOBER 2024
Please save the date!**





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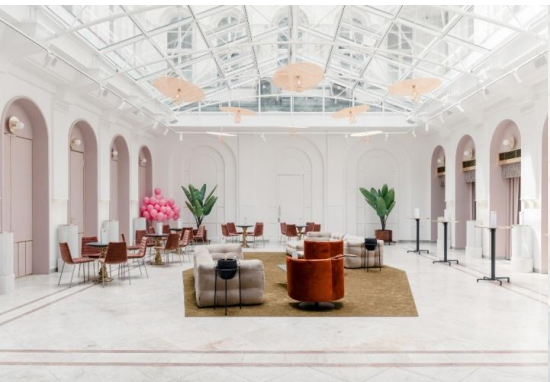
DAY 1 – Thursday
3rd October 2024



WELCOME DINNER AND SPARKLING WINE TASTING IN THE GERBEAUD HOUSE

Gerbeaud is an iconic landmark on Vörösmarty Square. It is probably the most widely known café in Budapest and surely one of Hungary's most famous gastronomic assets. It is also one of Europe's oldest established trademarks and an example of how to go through constant renewal while preserving traditions. It was founded in 1858 by Hungarian pastry chef Henrik Kugler. Global fame came with the arrival in 1884 of Swiss confectioner Émile Gerbeaud, who joined Kugler for a fruitful collaboration that lasted decades. Surviving two world wars and multiple changes of ownership, the place was revived as a contemporary attraction in 2010.

We are inviting our Guests for a welcome toast in the **Gerbeaud Café's Golden Salon**. Then a sparkling wine tasting will be followed by a 4-course dinner in the **Atrium Event Hall**, which has been fully renovated in 2020, and has one of the most impressive atmospheres under its glass ceiling.





PROGRAMME

DAY 2 – Friday
4th October 2024



FULL-DAY BUS EXCURSION TO THE HISTORICAL TOKAJ WINE REGION

Tokaji is undoubtedly the most famous Hungarian wine. In 1703, it was served at the French Royal court at Versailles, as a gift to King Louis XIV of France. Madame de Pompadour referred to it as “Vinum Regum, Rex Vinorum” or “King of Wines, Wine of Kings”.

Tokaj-Hegyalja is a historical wine region located in north-eastern Hungary, one of the country's seven largest wine regions. Tokaj was declared a World Heritage Site in 2002 and Tokaji Aszú is the world's oldest botrytized wine. Historical records show that vineyards had been established in Tokaj as early as the 12th century. Tokaj wine is, by its unique character, a luxury commodity with a strong appeal in the international market.

After 1990, several Hungarian and foreign investors appeared in the wine region, introducing new winemaking technologies, which resulted in the emergence of a new Aszú style. The long, humid, sunny autumn favors ripening of the grapes. A visit to the cellar will provide an excellent opportunity to meet the Tokaji Wine Order and taste the excellent wines.





PROGRAMME

DAY 3 – Saturday
5th October 2024



SIGHTSEEING IN BUDAPEST, in the heart of Europe, Queen of the Danube, Capital of Spas and Thermal Baths. Lunch will be served at a high prestigious **GOLDEN CAVIAR RESTAURANT** that represents a unique world of fine dining, based on a carefully defined style of cuisine. Its cornerstones are caviar selections, traditions and the constant motivation to evolve.

JCR RESULTS ANNOUNCEMENT & INDUCTION CEREMONY in the afternoon and **GALA DINNER** at the Budapest Marriott Hotel, representing modern style, exceptional service and an unbeatable location. Tucked along the banks of the Danube River, the Hotel is near some of Budapest's most treasured landmarks, from the Chain Bridge to Buda Castle.

Looking forward to welcoming you in Hungary!

Chaîne des Rôtisseurs Hungary (H- 1051 Budapest, Vörösmarty Square 7-8.)

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The photo was taken in Budapest, at the Grand Chapitre 2022.

