



BANQUET OFFER

EVENT BOAT

Harmonia





Boat Harmónia – the biggest event boat under the Slovak flag on the Danube River. With its variability it is suitable to fulfil all the requirements that you may have for your event. Moreover, it offers unique space for different social and cultural events. The connection of your event with the cruise will create an unforgettable experience.

The capacity of the boat Harmónia

Type of seating	Banquet seating	Restaurant seating	Reception	Theatre seating
Lower deck (indoor)	100	150	200	200
Upper deck (covered)	Max capacity up to 200 persons			

Banquet seating

Capacity 150 persons

- 10 x round table for 10 people,
- dancing floor
- buffet tables

Reception

Capacity 200 persons

- 30 x stand by table,
- dancing floor
- buffet tables

Restaurant seating

Capacity 150 persons

- 21 x restaurant table for 6 persons,
- 12 x restaurant table for 2 persons,
- dancing floor
- buffet tables

Theatre seating

Capacity 200 persons

- 200 persons – seating as in a Theatre
- Coffee break tables (lower deck in front of the bar)
- buffet tables
- stand by tables (upper deck)

The measurement of the lower deck: 7.6 x 23 meters.



Rental price list and recommended routes for 2022 – boat HARMÓNIA

Price list valid from 1 January 2022

From Bratislava to ... and back	Distance from Bratislava (km)	Time (hour)		Harmónia (price incl. VAT)
		Upstream	Downstream	
Vienna	61	7	3	€ 5,890.00 *
Hainburg	15	2	0.75	€ 2,050.00 *
Devin	12	1.5	0.5	€ 1,890.00
Devin + 2 hours anchoring	12	1.5	0.5	€ 1,990.00
Bratislava roundtrip	–	1 hour circuit		€ 990.00
Čunovo	15	1.5	1	€ 1,850.00
Čunovo + 2 hours anchoring	15	1.5	1	€ 1,980.00
Čilistov	24	2	1.15	€ 2,100.00
Gabčíkovo (with crossing the locks)	49	5	3	€ 4,360.00
Gabčíkovo	49	3	2	€ 3,100.00
1 hour anchoring	–	–	–	€ 180.00

Contact

Slovenská plavba a prístavy
– lodná osobná doprava, a.s.
Fajnorovo nábrežie 2
Bratislava
phone: +421 2 529 32 224-6
e-mail: charter@lod.sk
www.lod.sk

Event boat MS HARMÓNIA

- capacity 400 persons
- cruises throughout the year
- air conditioned
- lower deck max capacity 200 persons
- upper deck max capacity 200 persons
- 220 V, CD, microphone

* Passenger fees and fees for anchoring are added to the prices

Other prices of transportation and destinations on request. SPaP-LOD, a.s. reserves the right to make changes. Vessels are chartered only with crew.

CANCELLATION CONDITIONS

withdrawal 15 – 31 days before the cruise 30 %
withdrawal 9 – 14 days before the cruise 50 %
withdrawal 3 – 8 days before the cruise 75 %
withdrawal 2 days or less, no show before the cruise and no show 100 %

Served menu

Price
45 €
per person
incl. VAT

3 course menu

- 80 g Sheep cheese (bryndza) panna cotta
- 150 g Sous vide pork tenderloin with asparagus, garlic puree + demi-glace
- 80 g Raspberry Cheesecake

Price
54 €
per person
incl. VAT

4 course menu

- 80 g Marinated salmon in beetroot with lime
- 0.25 l Coconut-pumpkin soup
- 150 g Roasted duck breast, pumpkin puree with fig
- 80 g Mango sorbet with vodka

Price
59 €
per person
incl. VAT

4 course menu

- 80 g Foie grass with fig and home made brioche
- 0.25 l Mushroom soup with lavender foam
- 150 g Sous vide flap steak with potato gratin and thyme jus
- 80 g Pavlov cake with blackberry



Refreshment

Price
2.50 €
/pcs
incl. VAT

Finger Food Standard

- 25 g Finger food with greaves spread, egg and onion
- 25 g Finger food with ham and crunchy horseradish
- 25 g Finger food with marinated zucchini and feta cheese
- 25 g Finger food with sheep cheese (bryndza) and chive
- 25 g Sandwich (ham, cheese, prosciutto)
- 30 g 1 x Pork rind biscuit (pagatche)
- 25 g German pretzel

Price
3.20 €
/pcs
incl. VAT

Finger Food Premium

- 25 g Tuna tartare with avocado
- 25 g Marinated salmon with wasabi and sesame
- 25 g Finger food with marinated zucchini and feta cheese
- 25 g Chorizo with carrot and olives
- 25 g Roast beef with ham deep
- 25 g Guacamole, dried tomato and nachos
- 25 g Cheese Brie with grapes and nuts

Price
5 €
/pcs
incl. VAT

Ship Food

- 150 g Wrap with chicken meat and vegetable
- 150 g American hot dog with caramelized onion
- 150 g Mini beef burger with cheddar and dressing
- 150 g Mini pork pulled burger with dressing
- 150 g Batata pommes-frites with dressing

Coffee Break

Price
9 €
per person
incl. VAT

Harmónia Silver

- Espresso/tea + milk
- 0.33 l Mix juice
- 0.5 l Mineral water sparkling/still
- 35 g Choice of puff pastry
- 60 g Fresh filleted fruit
- 30 g Butter croissant
- 30 g Sandwich with ham and cheese
- 80 g Plum pie

Price
13 €
per person
incl. VAT

Harmónia Gold

- Espresso/tea + milk
- 0.33 l Mix juice
- 0.5 l Mineral water sparkling/still
- 35 g Choice of puff pastry
- 80 g Fresh filleted fruit
- 80 g Mix of home made strudel
- 30 g Butter croissant
- 50 g Wrap with chicken meat
- 50 g Sandwich with ham and cheese

Price
16 €
per person
incl. VAT

Harmónia Platinum

- Espresso/tea + milk
- 0.33 l Mix juice
- 0.5 l Mineral water sparkling/still
- 35 g Choice of puff pastry
- 80 g Fresh filleted fruit
- 80 g Mix of home made strudel
- 80 g Plum pie
- 50 g Sandwich with ham and cheese
- 50 g Wrap with chicken meat
- 50 g Mini pork pulled burger with dressing

Buffet menu

Choice of basic package

Price
35 €
per person
incl. VAT

Harmónia Silver

- 80 g 2 x Starter
- 0.25 l 1 x Soup
- 150 g Main dish
2 x meat
2 x vegetarian
- 100 g 2 x Side dish
- 80 g 2 x Salad
- 80 g 1x Dessert
- 60 g Selection of bread
and pastry

Price
45 €
per person
incl. VAT

Harmónia Gold

- 80 g 3 x Starter
- 0.25 l 1 x Soup
- 150 g Main dish
3 x meat
2 x vegetarian
- 100 g 3 x Side dish
- 80 g 3 x Salad
- 80 g 2 x Dessert
- 90 g Selection of bread
and pastry
1 x Pork rind biscuit
/pagatche/

Price
55 €
per person
incl. VAT

Harmónia Platinum

- 80 g 4 x Starter
- 0.25 l 1 x Soup
- 150 g Main dish
4 x meat
2 x vegetarian
- 100 g 3 x Side dish
- 80 g 3 x Salad
- 80 g 3 x Dessert
- 90 g Selection of bread
and pastry
1 x Fingerfood



Choice of menu

Starter

- 80 g Marinated salmon in beetroot
with lime and sesame
- 80 g Choice of cheese with mango
chutney
- 80 g Traditional Slovak cheeses
- 80 g Mamut olives
- 80 g Vegetable marinated
in olive oil
- 80 g Choice of smoked meats

Soup

- 0.25 l Chicken broth
with noodles
- 0.25 l Beef broth
with noodles
- 0.25 l Seasonal soup (bear garlic,
pea cream,...)
- 0.25 l Mushroom cream
with truffle oil
- 0.25 l Cabbage soup with mushroom
and sausage

Main Dish – Meat

- 150 g Marinated chicken breast with herbs
and demi-glace sauce
- 150 g Sous-vide chicken breast in pancetta and potato straw
- 150 g Chicken mini steaks in panko breadcrumbs
- 150 g Confit pork belly with soya sauce
and onion marmalade
- 150 g Sous-vide pork tenderloin with colour spices
and brussels sprouts
- 150 g Roasted wild salmon with caramelized cherry tomatoes
- 150 g Cod in tempura with black sesame and grilled onion
- 150 g Zander on thyme butter with poached vegetable
- 150 g Beef ragout with cream and capers
and oyster mushroom
- 150 g Veal mini steaks

Main Dish – Vegetarian

- 150 g Italian crème risotto with forest mushrooms
- 150 g lasagne with baby spinach and zucchini
- 150 g Cauliflower curry with coconut milk
- 150 g Penne Genovese with cherry tomatoes and pecorino





Side dish

- 100 g Roasted baby potatoes on thyme
- 100 g Boiled potatoes with butter
- 100 g Mashed potatoes
- 100 g Potatoes salad
- 100 g Rice
- 100 g Dumpling with bacon
- 100 g Grilled vegetable
- 100 g Poached vegetable
- 100 g Pommes frites

Salads

- 80 g Bulgur salad with saffron, mango and pomegranate
- 80 g Couscous salad with beetroot, nuts and feta cheese
- 80 g Fresh green salad with avocado and dressing from peanut butter
- 80 g Caesar salad with pancetta
- 80 g Fresh salad with sprouts

Dessert

- 80 g Mix of strudel (poppy, cottage cheese, apple)
- 80 g Plum pie
- 80 g Orange cheesecake
- 80 g Raspberry panna cotta
- 80 g Mini Sacher cake
- 80 g Mix of fresh filleted fruit



Supplement menu

Starter

- 80 g Bresaola with capers and rocket 10.00 €
- 80 g Octopus carpaccio 10.00 €
- 80 g Tuna sashimi 14.50 €
- 80 g Vitello Tonnato 10.00 €
- 80 g Beef carpaccio with capers. 10.00 €
- 80 g Roast Beef. 10.00 €

Main dish

- 150 g Lamb rib
in nut crusta 18.50 €
- 150 g Roasted piglet /
pickled vegetable,
sauce, bread 18.50 €
- 150 g Roasted fish
(sturgeon, catfish...) 30.00 €





Services and charges

Certificated sommelier + cigars	150.00 €/hour
Professional barman	150.00 €/hour
Live cooking	20.00 €/hour
Chef services – serving buffet menu	15.00 €/hour
Waiter services – drink bar	10.00 €/hour
Ice cream stand	350.00 €/hour
Flying buffet	10.00 €/hour/waiter
Upper bar – opening fee	150.00 €
Tailor made menu fee	25.00 €
Chair covers	2.50 €/pcs
Set up	150.00 €

CONTACT:

Slovak Shipping and Ports-Passenger Shipping , Inc.

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