

SILVER ROSE *Ball*

1 march 2014



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Dear Debutantes and Beaus, dear Guests,

We were delighted to hear that following the traditions of the last century, the Hungarian State Opera organises a charity ball on 1st March 2014, the last Saturday of the carnival season.

The Silver Rose Ball, while being a splendid farewell to winter, serves charity purposes as well. Its aim is to donate an ambulance to the Hungarian National Ambulance Emergency Service through the engagement and contributions of our guests.

Another mission of the ball is to nurture and convey our traditions, since this elegant event is part of Hungary's cultural and diplomatic life. We believe that this ball can largely contribute to showcasing Hungary's values and enhancing the international reputation of the Hungarian State Opera.

We are kindly inviting you to participate in this century-old tradition, where outstanding figures of the country, including artists, public life personalities, business players and the special guests of this year's event, victorious Olympic champions of Hungary's sports scene, assemble at an elegant ball at the Opera, the house of all arts.

Pál Schmitt

Honorary Chairman of the Hungarian Olympic Committee,
member of IOC, two-time Olympic champion of epee and his wife,

Katalin Makray

Olympic silver medallist gymnast,
Principal Patrons of the 2014 Silver Rose Charity Ball



*Coming
in spring*

YOUR LUXURY GUIDE TO BUDAPEST

*Luxury
Funzine*





Dear Guests,

The Rose is justly referred to as the queen of flowers; as a symbol it carries many different meanings. In ancient Rome, as an emblem of immaculacy, this flower was presented to honour exceptional deeds.

On 1st March, the silver rose becomes the symbol of help, solidarity and life itself at the Opera when the goodwill and donations of the guests and sponsors of the Ball results in the purchase of an ambulance. Like the rose, this ambulance turns into a symbol as well that of selfless help and social cooperation.

As General Director of the Hungarian National Ambulance Emergency Services I would like to thank for your noble donations on behalf of those in need.

dr. Burány Béla

General Director of the Hungarian National Ambulance Emergency Service,

and his wife,

Kovács Edit

Patrons of the 2014 Silver Rose Charity Ball



Dear Guests,

It was four years ago that the Opera House, traditionally the most important venue of social life, last participated in the carnival festivities. We have now found the form that is worthy of both the 400-year-old genre and

the collective art scene and quality standard of the House, for it is important that the charity ball organised in the Opera House should not only be the most glamorous carnival event but also the one with the highest standard. We believe that high quality music, artistic dance, architectural grandeur, the miracle of youthfulness and the promise of ending a long and grey winter must still be of great value in the 21st century.

In 2014 I am greeting you in the beautiful halls of the Opera on the first day of spring, traditionally the last Saturday evening before the Lent starts. We are presenting you a world-famous singer, a special guest ballerina of international fame, excellent Hungarian artists of song, dance and music; the excellent personalities of domestic art life have come to join us and this year we are stretching a hand out to representatives of another artistic sphere, the champions of sports, so far perhaps considered somewhat distant from the Opera. Various kinds of music is played in the halls from jazz to electronic, with high quality the only common denominator, while the debutantes and beaus have been preparing for the great introduction for weeks. The theme of our ball fits this year's focus of the Opera, the oeuvre of Richard Strauss, who was born 150 years ago, more precisely the Silver Rose from the opus titled The Knight of the Rose. In addition to the opportunity that this evening anyone can join in the Theatre of Song Street Ball organised beside the Opera House, our guests who purchased tickets to the event

that takes place within the walls of the House will also raise the price of an ambulance, in the spirit of social responsibility, which is closely related to the actual tasks of the Opera.

Thus we have planned and prepared a lot of things but there is no hard and fast rule to ensure an unforgettable evening: Richard Strauss himself said once that the perfectly composed music (he meant Mozart then) is completely comprehensible and, despite this or rather because of this it is absolutely inexplicable...

Nevertheless, we aspire to organise and conduct the Silver Rose Ball in a way that we can also remain faithful to the memory of Miklós Ybl, the planner and builder of this House, who was born 200 years ago. I wish you all, inside and outside, down here and up there, to have a wonderful time!

Szilveszter Ókovács

General Director of the Hungarian State Opera



Ball room programme

- 20:00 Gates open
- 21:30 Richard Strauss: Also sprach Zarathustra – Fanfare
Opening dance of Debutantes and Beaus –
Johann Strauss II: Frühlingsstimmen
Coreographer: András Nádasdy
National Anthem
Welcome speeches
Pál Schmitt, Principal Patron of the Ball
Szilveszter Ókovács,
General Director of the Hungarian State Opera
- 22.00 **Erkel: Hunyadi László – Palotás**
Magyar Táncművészeti Főiskola növendékei
Choreographer: Marcell Zsámboki
Bizet: Carmen – Habanera
Vesszelina Kaszarova
Richard Strauss:
Der Rosenkavalier – Aria of the Italian singer
István Horváth
Saint-Saëns: Samson and Delilah – Kiss Aria
Vesszelina Kaszarova
Ferenc Lehár: Merry Widow – Waltz
Choreographer: Andrea Merlo
Richard Strauss:
Der Rosenkavalier – Ceremony of the Silver Rose
Vesszelina Kaszarova and Erika Miklósa
„Alles Walzer” – ifj. Johann Strauss: Kék Duna keringő
- 22.30 **A Magyar Állami Operaház Zenekara játszik**
- 23.20 **Hot Jazz Band**
- 24.00 Joint dance at midnight: Quadrille
Choreographer: András Nádasdy
- 0.30 **Budapest Bár**
- 1.30 **Michael BublÉ Tribute Band**
- 2.30 **Zagar**
- 4.00 Closing

Special guest stars



Vesszelina Kaszarova



Polina Szemjonova

Hosts of the event



Erika Miklósa



Péter Sárfalvi

Közreműködik a Magyar Állami Operaház Zenekara és Énekkara; Csorvási Soma, Földes Márton, Kovács József, Kiss Balázs, Vágner Levente, Selmeczi Bánk tornászok; Gáll Csaba, Gémesi Csanád, Puy Sebestyén, Csaba Bence vívók; Popova Aleszja, Kozmér Alexandra, Aliya Tanykpayeva, Shoko Nakamura, Apáti Bence, Oláh Zoltán, Leblanc Gergely, Simon István, a Magyar Nemzeti Balett vezető magántáncosai; vezényel Halász Péter és Silló István.
Az est rendezője Anger Ferenc és Solymosi Tamás.



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**A VARIETY OF MUSIC PROGRAMMES AWAITS OUR GUESTS
BEFORE AND AFTER THE MAIN PROGRAMME IN THE
MARVELLOUS SPACES OF THE OPERA HOUSE.**

BALL ROOM

22.30 – 23.15	Magyar Állami Operaház Zenekara
23.20 – 0.05	Hot Jazz Band
0.30 – 1.30	Budapest Bár
1.30 – 2.30	Michael Bublé Tribute Band
2.30 – 3.30	Zagar

SZÉKELY BERTALAN ROOM

22.30 – 23.10	Juli Karosi Quartet
23.40 – 00.20	Lilla Polyák and Zsolt Homonnay
00.30 – 01.15	Imre Rakonczai piano recital – part 1
01.30 – 02.15	Imre Rakonczai piano recital – part 2
02.30 – 03.30	Nikoletta Szőke Quartet

GRAND BAR

22.30 – 0.20	DJ Bear
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GRAND STAIRCASE

22.30 – 00.30	Zagar
00.40 – 02.40	DJ Bootsie

ENTRANCE HALL

20.00 – 21.30	DJ Bear
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RED SALON (VIP)

20.00 – 21.30	András Csáki – guitar music
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Diamond Welcome

Prominent sponsoring partner of the Silver Rose Ball is the Diamonds International Corporation (DIC). One of the most exciting events of the evening, the diamond welcome is organised through the cooperation between DIC and the Opera. An exclusive, custom-made diamond ring was created especially for the Silver Rose Ball in Antwerp: 96 brilliants of a weight of 2.765 carat were set into white gold. It is worth 7700 euros. The ring was first tried on by our internationally acclaimed opera singer, Ildikó Komlósi. At the beginning of the Ball, a lucky guest can find a diamond replica in their welcome champagne. It can be exchanged for the genuine ring, or its value can be offered to support the charitable purpose of the event: the purchase of an ambulance.



The Diamonds International Corporation

D.I.C., was established in autumn 2005 and as a purely Czech company grew to become international within five years. The company specializes in the production and sale of original diamond jewellery designed by renowned designers and absolutely excels in the range of investment diamonds. Diamonds International Corporation is the only company in Central and Eastern Europe which is a member of the most prestigious diamond stock market in Antwerp, Beurs voor Diamanthandel, one of the oldest diamond stock markets in the world.

Its partners include the world's leading diamond cutting workshops. All jewellery come from their workshops and is protected by registered trade mark within the EU – with the D.I.C. brand, and a hallmark according to valid legislation. Every diamond from the company D.I.C. is provided with a certificate from leading gemmological laboratories that are acknowledged all over the world. To achieve maximum transparency, the company is unique in not only that it includes certificates for precious stones, but also for stones set into jewellery. This is an absolutely unique feature in the world.

Through China and Vietnam Diamonds International Corporation is currently heading to other destinations spreading maximum transparency, information and the beauty of diamonds where ever it goes combined with attractive long-term appreciation. The holding cooperates with the most prominent industry experts and celebrities worldwide, participates in charity events and through their own marketing activities, helps to build on society's view of diamonds.

Restaurants of the Silver Rose Ball

New York Café



The New York Café has lived through many eras, political systems and historical turning points. Still, it has always been reborn, sparkling and occupied by those who longed for its comforts: artists, members of the nobility and commoners alike. The Boscolo Group has reconstructed it in a way which reflects the tendency to regain its old patina and reputation. The New York Café boasts the title "The Most Beautiful Coffee House in the World". In addition, it is one of the top catering workshops in Budapest. It is not only reforming the Hungarian Gastronomy and establishes the so-called "Essential Hungarian Gastronomy" but is also regarded as the leader among the creators of international gastronomical trends.

www.newyorkcafe.hu

Café Pierrot restaurant



Cuisine of the Austro-Hungarian Monarchy modernized: the restaurant strives on using only products historically found in the Carpathian Basin. The kitchen represents the specialties of the region and our devotion the excellent gastronomy. Pierrot is a refined in a 13th century old bakery house and has been here for more than three decades.

www.pierrot.hu

Bock Bistro



In 2004, the renowned Hungarian winemaker Jozsef Bock joined forces with a local chef, Lajos Biro, to open Bock Bisztró, a clubby wine bar with an ambitious menu that mixed updated favorites from the Hungarian repertory with imported flavours (wasabi) and ingredients (calamari). That effort proved so successful that the men opened a second Bock across the Danube River called Bock Bisztró Buda and just these days their new franchise restaurant at Lake Balaton started to operate.

www.bockbisztró.hu

Városliget Café & Bar anno 1895 – Romantic Budapest



"Városliget Café & Bar is a modern metropolitan café that presents the history and culture of Városliget and Budapest, while it is also the first Törley sparkling wine bar in the country. Situated in the building of Budapest's Ice Rink, the restaurant blends the atmosphere of a traditional Hungarian Sunday lunch with the romantic ambience of yesterday's and today's Városliget."

www.varosligetcafe.hu

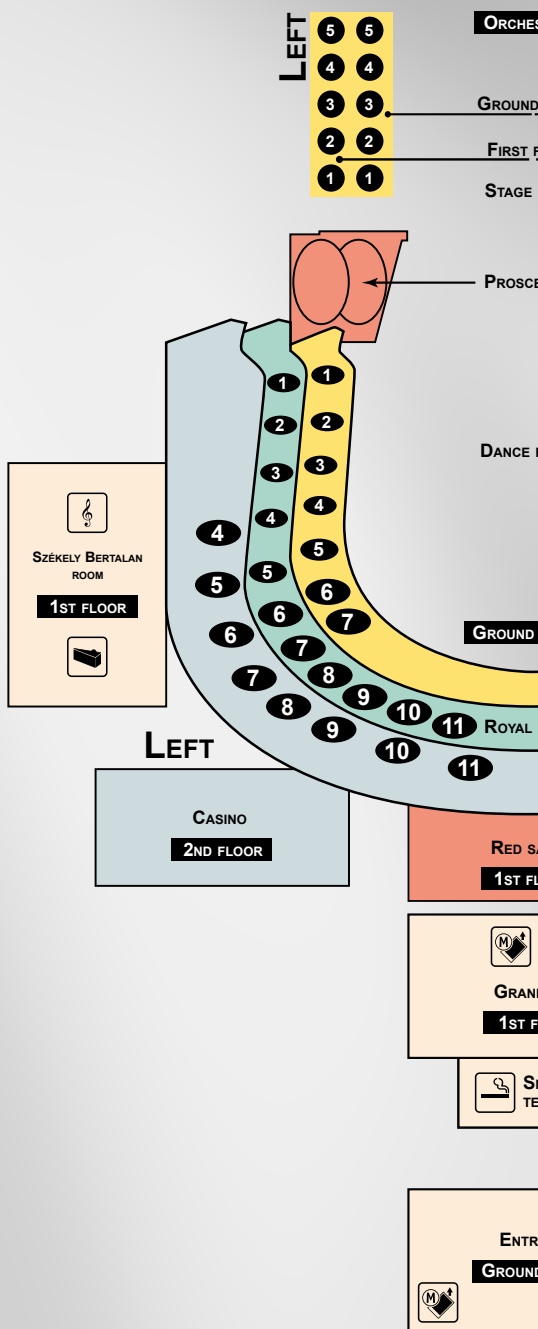


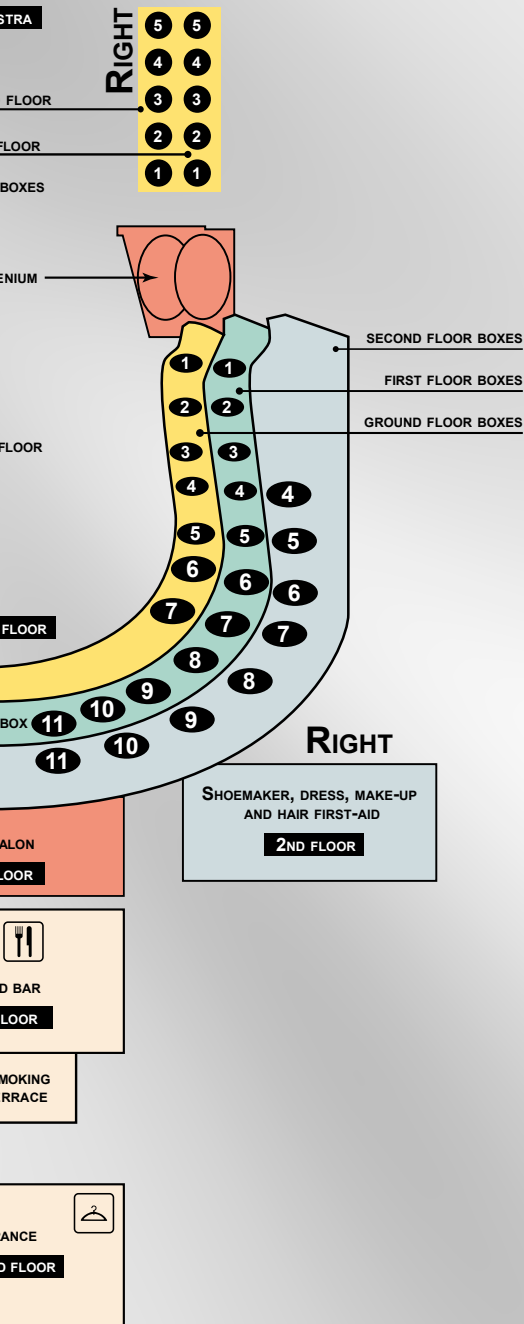
Salon restaurant

Boscolo Budapest's Salon Restaurant opened its doors in the spring of 2010. In it the elegance and quaintness of the pre-world war era is coupled with modern interior design resulting in a unique sense of harmony. Chef de Cuisine Andras Wolf is one of the inventors of "Essential Hungarian Gastronomy", putting emphasis on the reinvention of traditional Hungarian dishes. Elegance is in the taste. In our salon restaurant we reinvent traditional Hungarian cuisine while preserve the most important characteristic of our dishes: their taste. You will experience our creative touch when it comes to texture, shape and colour – the result: a piece of art. Essential Hungarian Gastronomy has brought traditional Hungarian dishes into international limelight once again.

www.salonrestaurant.hu

Map





Menu of the Ball

Bock Bistro

Homemade meat jelly with smoked knuckle of pork stuffed with goose liver rillettes (vinegar pepper chutney)	1,400.–HUF
Velouté soup with sour cream in a cup	1,400.–HUF
“Opera cutlet” (black pudding, smoked trout foam, green apple)	1,700.–HUF
Squid on poppy-seed milk loaf with mangalitsa ham (salad)	1,700.–HUF

Café Pierrot Restaurant

Beef tartar with smoked pepper mayonnaise	1,700.–HUF
Parsley panna cotta with marinated shrimps	1,400.–HUF
Duck liver tart with brioche crisps	1,700.–HUF
Umami bomb – Goat’s cheese mousse with cheese crumble and dried tomatoes	1,400.–HUF

Salon Restaurant

Mildly smoked trout with Waldorf salad	1,700.–HUF
Goose liver pudding with its own jus and fresh figs	1,700.–HUF
Cold tomato cabbage dish with smoked mangalitsa medallion	1,400.–HUF
Fresh goat’s cheese with beetroots	1,400.–HUF

New York Café

Black Forest cake	1,200.–HUF
„Rákóczi” curd cheese cake	1,200.–HUF
Crunchy nut cake	1,200.–HUF
Milk chocolate mousse with passion fruit	1,200.–HUF
Strawberry, basil, sour cream and pistachio crumble	1,200.–HUF

Városliget Café & Bar

Városliget tart	1.200,–HUF
Sacher tart	1.200,–HUF
Sweet semolina plate	1.200,–HUF



Wines of the Ball

On 8th February the Hungarian Sommelier Association selected the wines for the Silver Rose Ball.

The experts had to blend the requirements of professional authenticity with the necessity of meeting the exactly defined consumer demands at the special competition. The Hungarian Sommelier Association applied the standard preparation methods of the national wine competitions and a special wine rating system specially developed for the requirements of the Silver Rose Ball.

Royal Tokaji Vinery, Tokaji Furmint 2012

Green reflections of its light shade are accompanied by a very intense and clear aroma followed by fruits. Its flavour is blended with a fresh, citric, summer pear bouquet. A fine, well-balanced wine to be enjoyed as an excellent choice for aperitif or refreshment.

Heimann Family Manor, Szekszárdi Mamma Róza 2013

Its shades of a peach colour reveal dynamic, crispy acids and gives pleasure for the thirsty dancer with the acerbic freshness of the grapefruit. It is highly recommended to fuel you between two turns on the dance floor.

Csányi Vinery, Villányi Éj Cuvée 2012

The emperor of the night of the ball, the elegance of a Merlot tamed in a Portugiser barrel resulted in a loveable yet playful wine with a full flavour by taming the A perfect choice for a nice chat or while enjoying the performance.

Patricius Vinery, Tokaji „Katinka” Cuvée 2011

The golden rays of the setting sun caress you in this wine. It is consumed in a creamy draught while its taste remains long and rich in your mouth. "Katinka is easy to take to the dance."

Sáfárik

LUXURY SALON



Step into the internationally well known hairstylist's, Péter Gábor Sáfárik's, exclusive hair salon. For a couple of hours leave behind the big city's buzz and indulge in the magic.

Sophisticated elegance signs the beautifully styled Parisian interior, which is the main idea in Péter Gábor Sáfárik's professional credo.

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www.facebook.com/safarikluxurysalon**

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Metapay card, the official currency of the event

The balance of the card can be added to at the Metapay card add-up point in the desired amount, using cash or bank cards. The card can be used at every restaurant counter. After you have ordered, please check if the correct amount is displayed on the card reader terminal and touch the reader with the card to pay. The balance of the card can be checked at every trader and at the Metapay add-up point. You can also cash the remaining balance on the card at the add-up point during the opening hours of the event. The amount remaining on the card can be offered for charity purposes; with these amounts, all of our guests will support the charity goal of the Silver Rose Ball, the purchase of an ambulance for the National Ambulance Service.

HASZNÁLATI ÚTMUTATÓ:

- 1 A Metapay kártya a rendezvény hivatalos fizetőeszköze.
- 2 A kártya egyenlege a Metapay kártya feltöltőpontokon, szabadon megválasztott összeggel készpénzben vagy bankkártyával tölthető fel.
- 3 A kártyával minden kereskedőnél lehet fizetni. A rendezést követően kérjük, ellenőrizze, hogy a helyes összeg szerepel-e a kártyaolvasó terminál kijelzőjén, fizetéshez csak érinteni kell a kártyát az olvasóhoz. A kártya egyenlege minden kereskedőnél, illetve a Metapay kártya feltöltőpontokon lekérdezhető és ellenőrizhető.
- 4 A kártya egyenlege a Metapay kártya feltöltőpontokon a rendezvény nyitvatartási ideje alatt bármikor visszaváltható készpénzre. Az egyenleg a rendezvény zárásáig váltható vissza. A vissza nem váltott egyenleget az Ezüst Rózsa Bál jótékonyági céljára ajánljuk fel.

In case of emergency

Medical room – Physician in attendance	<i>ground floor</i>
Taxi ordering (Taxi partner: 6x6)	<i>ground floor (next to Metapay centre)</i>
Metapay centre	<i>ground floor</i>
Information desk	<i>entrance hall</i>
Lost and Found	<i>entrance hall</i>
Tailor – Shoemaker – Make-up – Hairdresser first aid	<i>2nd floor</i>

 PERA

MAGYAR ÁLLAMI OPERAHÁZ
HUNGARIAN STATE OPERA


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150
25 May 2014 –
11 June

2013
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NON+ is a fashion brand by graphic and interior designer Sarolta Kiss. The collections are characterized by simple lines, cool, comfortable solutions and moderate colours. Most of the NON+ clothes are adorned by a small but specific art work; graphic and quotation. The items of the collections emerge around a theme, a certain mood. The graphics strengthen these impressions in a discreet way.

The NON+ garments are limited custom designs. The unique, hand-made items are made from high quality materials. Both the patterns and the tailoring reflect clarity and creativity. It is about essentials that are stylish, easy to wear and will add a dash of contemporary attitude to your look.

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AZ EZÜST RÓZSA BÁL MÉDIATÁMOGATÓJA AZ MTVA.



Our debutantes and beaus

Zsanett Adámi
Alexandra Barabás
Blanka Belénessy
Alíz Benkő
Briana Gomez
Liliána Csutorka
Alexandra Deák
Anikó Dobos
Petra Dragán
Fanni Fábián
Fanni Farkas
Jessica Feinek
Anett Fodor
Eszter Fülöp
Vanda Gregus
Alexandra Grimm
Laura Gubicza
Alexandra Hegedűs
Dóra Hegyi
Szilvia Héra
Enikő Horváth
Noémi Horváth
Hanna Hóti
Melitta Hóti
Liza Kaczúr
Alexandra Karahaliou
Emese Kemény
Andrea Kiss
Dorottya Szilvia Kovács
Lili Kovács
Jacqueline Kozma

Csaba Béni
Nándor Murányi
Bence Sipka
Alex Lengyel
József Endre Hekeli
Jenő Márk Knézy
Barnabás Báldi
Oszkár Szabó
Henrik Lassu
Gábor Németh
Márk Németh
Márk Kiss
Attila Huszár
Zsolt Korom
Botond Sziráki
Márk Bacsa
László Saáry
László Dujmov
Dániel Lukács
Vitalij Trofimenko
Gergely Horváth
Bálint Gál
Benjámín Báder
Csaba Potyi
László Detvay
Vendel Uttó
Barna Bálint
Kristóf Schmal
Balázs Skotnyár
Máté Tóth
Marcell Lázár

Ivett Leitner
Gabriella Magony
Hanna Markovics
Krisztina Mellen
Dalma Mészáros
Erzsébet Meszéna
Dóra Mihajlovits
Bianka Monori
Olívia Nyikos
Eszter Pap
Daniella Patkó
Noémi Rácz
Rita Sárai
Regina Sebella
Rita Somodi
Noémi Spikut
Szilvia Szabó
Violetta Erzsébet Szabó
Janka Szauer
Csenge Szigetváry
Enikő Szilágyi
Barbara Daniella Terbócs
Dominika Panna Tóth
Vanda Urbán
Nikolett Varga
Fanni Varjú
Orsolya Veres
Edina Virág
Petra Wachal

Zoltán Fodor
Csaba Hokstok
Tamás Szaller
Gellért Turi
Ákos Achilles Czurkó
Géza Sóós
Balázs Székely
Bendegúz Városi
Dezső Berényi
Bence Farkas
István Takács
Bence Móga
Viktor Beke
Vendel Vass
Balázs Tóth
János Deák
Olivér Izmay
Gábor Ákos Kozma
Gergely Gerencsér
Dávid Pap
István Mack
Bence Göblyös
Ernő Berezvay
Zoltán Erőss
Zsolt Varga
Zsombor Varjú
Márton Kovács
Olivér Szűcs
Gergő Gönczy

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LOUIS VUITTON
korszakos irány

TEHETSÉG

NAGY ERVIN
színpadra született

DIVAT

NYAKKENDŐ
oldás és kötés

„Az lehet sikeres, aki tesz is
valamit, mialatt a sikerre vár.”
(THOMAS EDISON)

PÉLDAKÉP

KÁSÁS ZOLTÁN
örök elegancia



IVÁNCSIK TAMÁS

Március 22-től az újságárusoknál!

ANNO 1882

TÖRLEY

HAGYOMÁNY ÉS MINŐSÉG 1882 ÓTA



NEMZETKÖZILEG DÍJAZOTT MINŐSÉG