



Wellton
HOTELS

Christmas offer

Wellton Riverside SPA Hotel

INCLUDED

Rent of the Panorama Hall for a festive dinner, with a terrace with a view on the Daugava River

FESTIVE MENU

Festive menu by hotel's chef
(See p. 2-3)

TECHNICAL EQUIPMENT OF PREMISES

Projector (HDMI), 2 TV sets, Wi-Fi, screen,
2 wireless microphones, music remote and loudspeakers

75€ per person, including VAT, including service fee

The minimum number of people - 30

Wellton Riverside SPA Hotel – 11. Novembra krastmala 33, Vecrīga,
conferences@mogotel.com
+ 371 27007305



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Buffet

SALADS AND SNACKS

Hot smoked salmon fillet, marinated with juniper berry
Grilled beef salad with fried mushrooms and dried tomato pesto
Chicken salad with apples, celery, walnuts and curry dressing
Green lettuce with seaweed, green beans and lime-oregano dressing
On low temperature, slow-cooked pork with horseradish-apple cream
Potato salad with roast and capers
Veal tongue with vegetables in jelly and mustard gel
Herring tartar with Confit potatoes and shallots

MAIN DISH

Pork roast in herbal crust
Fried cod fillet with onion-cream sauce
Fried potatoes with garlic butter
Grey peas puree with crispy smoked bacon
Braised sauerkraut with carrots

DESSERT

Gingerbread Panna cotta with cranberry sauce
Rye bread biscuit with cottage cheese cream and sea buckthorn jelly

Bread/butter • Tea/coffee and water

For additional cost:

- Open bar with a bartender just for your event (4 hours)
- Hall rent after 00:00 (200€ per each hour)



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Served per person

SALADS AND SNACKS

Salad with hot-smoked salmon, beet-horseradish dressing and quail eggs
Romaine lettuce with crispy bacon and Caesar dressing
Green lettuce with seaweed, green beans and lime-oregano dressing
Potato salad with roast beef and capers
Salmon-avocado tartar in rye bread basket
Pork roast with cornichons, in rye bread basket
Veal tongue with mustard gel, served on a bread with seeds
Herring with Confit potatoes and shallots

MAIN DISH (SELECTION)

Roasted veal cutlet in breadcrumb coat with Latvian cheese and selection of tomatoes, onions and herbs
Or
Pike perch fillet with pearl-barley and carrot-ginger puree
Or
Pearl barley with fried wild mushrooms, spinach and hard cheese

DESSERT

Dark bread biscuit with cottage cheese cream and sea buckthorn jelly

Bread/butter • Tea/coffee and water

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- Hall rent after 00:00 (200€ per each hour)