

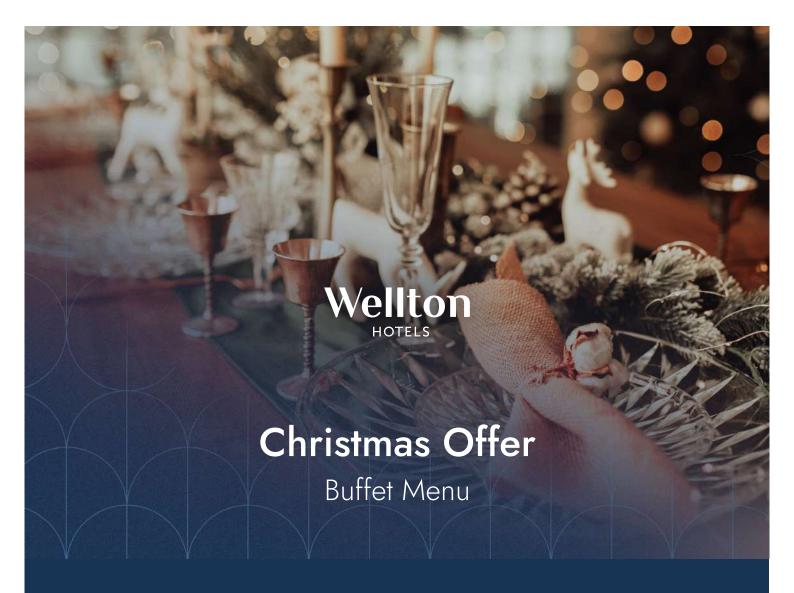


75€ per person Including VAT and service charge

Minimum number of guests - 30 pers.

OFFER INCLUDES

- Panoramic Hall (on 8th floor) rental until 11:00 PM ideal for festive dinners with access to the terrace and a view of the Daugava River.
 The rental can be extended until 1:00 AM.
 An additional fee of €200.00 per hour applies for each extra hour.
 - Festive menu by hotel Chef
 - Technical equipment 3 TV set, Wi-Fi
 - 2 wireless microphones
 - Sound system



APETIZZERS AND SALADS

Potato salad with roasted pork and capers
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Chicken salad with apple, celery, walnuts and curry dressing
Smoked trout salad with beetroot, horseradish sauce and quail eggs
Green bean salad with tomatoes and mozzarella
Chicken roulade with dried fruits and rosemary
Jellied veal tongue with vegetables and mustard gel
Juniper-smoked salmon fillet
Herring tartare with confit potatoes and shallots

MAIN COURSE

Pork chop with mustard and orange glaze
Oven-baked salmon fillet with garlic and herbs
Roasted potatoes with mushrooms
Mashed grey peas with slow-cooked pork belly
Stewed sauerkraut with carrots

DESSERT

Gingerbread cheesecake Chocolate cake with plums

Bread and butter • Tea, coffee and water

For additional cost:

• Open bar with a bartender just for your event (4 hours) • Hall rent after 23:00 (200€ per each hour)



APETIZZERS AND SALADS

Egg salad with sun-dried tomatoes and herbs
Roasted potato salad with chicken and mushrooms
Cod liver salad with chives
Garlic-spiced pork roulade
Mackerel carpaccio with red onions and herb oil
Beetroot hummus with vegetable sticks
Homemade-style cold pork in jelly with horseradish foam
Salmon fillet marinated with ginger and orange

CHOICE OF MAIN COURSE (CHOOSE ONE)

Baked black pudding with white bean purée and lingonberry marmalade
Veal cheeks in red wine sauce with crushed potatoes with garlic
Pan-seared pike-perch fillet with carrot cream and vegetables
Baked grey pea casserole with spinach (V)
Pearl barley with wild mushrooms and fresh herbs (V)

DESSERT

White chocolate and rye bread cream cakes with cranberries

Honey cake with sea buckthorn jelly

Bread and butter • Tea, coffee and water

For additional cost:

• Open bar with a bartender just for your event (4 hours) • Hall rent after 23:00 (200€ per each hour)



1. OPEN BAR (FIRST SELECTION)

Alcoholic and non alcoholic beverages (4 hours)

- Sparkling wine, red wine and white wine
- Whiskey, rum, vodka, gin Coca Cola, Fanta, Sprite, Tonic
- Juices: apple, orange and cranberry
- Mineral water
- Tea, coffee

Price: €55,00 per person

Additional hour: €12,00 per person

3. OPEN BAR (THIRD SELECTION)
Non - alcoholic beverages (4 hours)

- Coca Cola, Fanta, Sprite
- Juices: apple, orange and cranberry
- Mineral water
- Tea, coffee

Price: €25,00 per person Additional hour: €8,00 per person

2. OPEN BAR (SECOND SELECTION)

Light alcoholic and non alcoholic beverages (4 hours)

- Sparkling wine, red wine and white wine
- Coca Cola, Fanta, Sprite
- Juices: apple, orange and cranberry
- Mineral water
- Tea, coffee

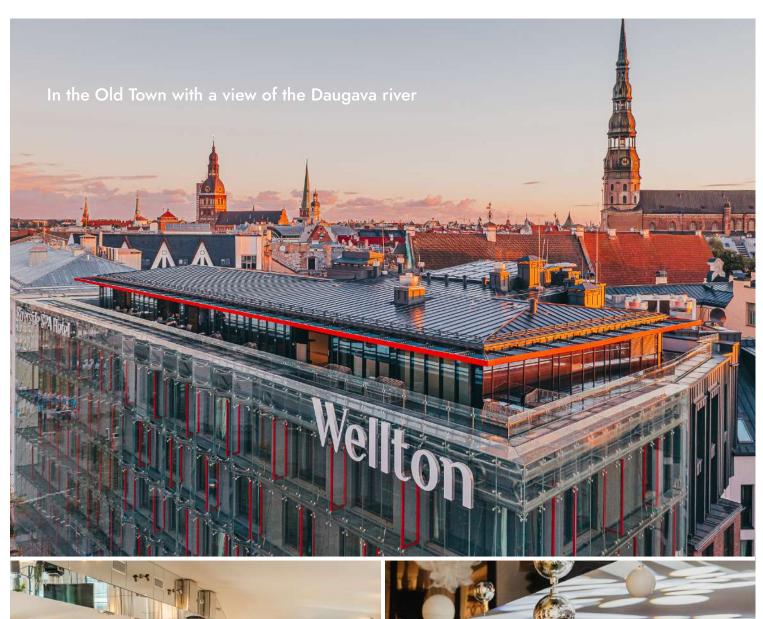
Price: €40,00 per person

Additional hour: €8,00 per person

4. CORKAGE FEE

€15,00 per person

*Ordering non-alcoholic bar for 4 hours for €25,00 per person, the client is allowed to bring alcoholic beverages without paying the corkage fee.











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