Your special wedding in "Wellton" style



Place description

The place of the wedding celebration is located in the very heart of Old Riga - on the 8th floor of the "Wellton Riverside SPA Hotel" (11 Novembra krastmala 33, Riga) with a breathtaking view of the river Daugava (the largest river in Latvia) and Old Riga. The stunning banquet hall also has a terrace, popular with newlywed and wedding guests.

8th-floor bar with popular drinks and a personal bartender. Services can be used during wedding celebrations for an additional fee.

The hotel offers not only room rental but also wedding interiour services, preparation of festive treats, quality service, and technical support.

In addition to the celebration rooms, newlyweds and wedding guests are offered hotel rooms of various categories.

The hotel also has a SPA center, an ideal place for relaxation after the event.











Banquet hall

One of Riga's most beautiful venues for wedding celebrations. The hall is on the eighth floor of the Wellton Riverside SPA Hotel, overlooking the Daugava and Old Riga.

Amenities for your comfort

- Total capacity up to 100 people;
- Excellent soundproofing;
- Catering Services;
- Hotel room rates that are favourable to event participants;
- Location Old Riga.

Standard equipment

- Projector;
- A screen and two widescreen TVs;
- Built-in sound system;
- Tables and chairs;
- Free Wi-Fi.



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The wedding celebration offer includes:

- Hotel chef's festive menu;
- Welcome cocktail;
- Hotel room for the newlyweds (one night);
- Romantic breakfast in the room for the newlyweds;
- SPA centre visit for the newlyweds.

The offer is valid when ordering a wedding celebration for 30 or more people.

The basic design includes:

- Setting the festive table, technical and musical
- Equipment
- Wedding menu design.

Hall rental is available until 00:00.

Premium package

1) Banquet hall for rent on the 8th floor with a view of the Daugava and basic design.

The basic design includes: round tables, technical equipment, special wedding menu design and hall lighting.

2) Aperitif

- Gorgonzola cheese panna cotta with beef carpaccio, truffle oil and hard cheese, 20 g;
- Tuna tartare with ponzu sauce, seaweed and pickled ginger, 20 g;
- Bruschetta with glazed Camembert cheese, pistachios and truffle caviar, 20 g;
- Assorted fruits and berries, 20 g;
- Sparkling wine, juice, water.

3) Salads and starters

- · Grilled octopus salad with potatoes, artichokes, tomatoes and olives;
- Grilled veal salad with sun-dried tomato pesto sauce and quail eggs;
- Mango and avocado salad with butter-fried tiger prawns and a limechilli sauce;
- Mozzarella Buffalo cheese with sweet tomatoes and balsamic vinegar dressing;
- Riverside assorted snacks (three types of assorted cheese, pickles, pork ham serrano) Fuet, Chorizo, Grasini;
- Beef carpaccio with hard cheese, rocket and truffle oil;
- · Salmon cooked on low-heat with nori cream and quail egg;
- Tiger prawn truffle with shredded coconut;
- Vitello Tonnato tender veal with tuna sauce;
- · Grilled courgette with home-made tomatoes;
- · Goat's cheese with maple syrup and olives.

4) Compliments from the chef to each wedding guest during the celebration

5) Main courses (choose one of four options)

- $\boldsymbol{\cdot}$ Crusted veal chop on the bone with marinated tomatoes and onions
- or
- Peking duck fillet with berries, green salad and lavender blueberry sauce

or

Sturgeon fillet with trout roe, coconut milk-wine sauce and potato gratin

or

• Stuffed Portobello mushrooms with vegetable ratatouille, nuts and halloumi cheese

6) Desserts

- Raspberry and marzipan roulade with mango jelly;
- Home-made Napoleon cake with fresh berries.

The offer is valid when ordering a wedding celebration for 30 or more people. Hall rental is available until 00:00.

Classic package

1) Banquet hall for rent on the 8th floor with a view of the Daugava and basic design.

The basic design includes: round tables, technical equipment, special wedding menu design.

2) Aperitif

- Canape with grilled beef and glazed onions, 20 g;
- Tiger shrimp truffle with coconut flakes, 20 g;
- Bruschetta with fried halloumi cheese and tomato tartare, 20 g;
- Assorted fruits and berries, 20 g;
- · Sparkling wine, juice, water.

3) Salads and starters

- · Romaine lettuce with butter-fried tiger prawns and Caesar sauce;
- Avocado salad with beans, seaweed, lemon oregano dressing;
- Grilled chicken breast salad with spinach, fried forest mushrooms and an orange-mustard sauce;
- Hot smoked salmon salad with quail eggs and beetroot juice with horseradish;
- Beef tartar with cognac, quail egg and rye-bread toast;
- Veal roast with tuna-anchovy sauce;
- Duck liver terrine with orange jelly;
- Tuna tartare tart with kimchi cream;
- Flame grilled salmon fillet with ponzu sauce, chilli, chives and coriander;
- · Grilled tiger prawns and mango with avocado salsa (in glasses);
- Forest mushroom panna cotta rye-bread tart;
- Marinated beetroot tartare tart with goat's cheese.

4) Compliments from the chef to each wedding guest during the celebration

5) Main courses (choose one of four options)

- $\boldsymbol{\cdot}$ Grilled beef entrecôte with potatoes, hard cheese, spinach and broth sauce
- or
- Corn chicken fillet with roasted vegetables and cumincheese sauce
- or
- Butter-roasted pike perch fillet with peppermint and green pea sauce and beluga lentils
- or
- Risotto with fried forest mushrooms, spinach and hard cheese

6) Dessert

Assorted petit fours

The offer is valid when ordering a wedding celebration for 30 or more people. Hall rental is available until 00:00.

Standard package

1) Banquet hall for rent on the 8th floor with a view of the Daugava and basic design.

The basic design includes: round tables, technical equipment, special wedding menu design.

2) Aperitif

- Cheese panna cotta with prosciutto and marinated artichoke, 20 g;
- Spinach pancakes with smoked salmon cream and trout roe, 20 g;
- Assorted fruits and berries, 20 g;
- · Sparkling wine, juice, water.

3) Salads and starters

 Roast beef salad with baked potatoes, mushrooms, quail eggs, sundried tomatoes and pesto sauce;

• Mango and avocado salad with fried tiger prawns and a lime-chilli sauce;

Rocket with tomatoes, mozzarella cheese, pumpkin oil and roasted seeds;

• Salmon and tuna ceviche with avocado, marinated wakame seaweed and sesame seeds;

- Roast-beef with home-made apple chutney;
- Duck liver terrine with orange jam;
- Riverside assorted snacks (assorted cheese, pickles, pork ham in honey mustard, panko-crusted pike perch strips);
- Black tart with dried tomato and aubergine;
- · Beetroot carpaccio with goat's cheese.

4) Compliments from the chef to each wedding guest during the celebration

5) Main courses (choose one of four options)

- Pork medallions with roasted forest mushrooms and potato gratin, roasted cumin and cheese sauce
- or
- $\boldsymbol{\cdot}$ Corn chicken fillet with vegetables and a broth sauce
- or
- Glazed salmon with potatoes, spinach and Tuscany sauce or
- Wholegrain risotto with lentils, spinach and hard cheese

6) Desserts

- · Chocolate brownie with vanilla jelly;
- Panna cotta with lemongrass and berry sauce.

The offer is valid when ordering a wedding celebration for 30 or more people. Hall rental is available until 00:00.





Open bar

OPEN BAR (first option) for four hours with an assortment of alcoholic and non-alcoholic beverages

- · Sparkling wine, red wine, white wine;
- Whisky, rum and vodka;
- Coca-Cola, Fanta, Sprite;
- Juices: apple, orange and tomato;
- Mineral water;
- Tea, coffee.

Price per person - € 55.00 (incl. VAT)

Additional hour of bar services per person – \in 12.00 (incl. VAT)

OPEN BAR (second option) for four hours with an assortment of alcoholic and non-alcoholic beverages

- · Sparkling wine, red wine, white wine;
- · Coca-Cola, Fanta, Sprite;
- · Juices: apple, orange and tomato;
- Mineral water;
- Tea, coffee.

Price per person - € 40.00 (incl. VAT)

Additional hour of bar services per person – \in 8.00 (incl. VAT)

OPEN BAR (third option) for four hours with an assortment of alcoholic and non-alcoholic beverages

- Coca-Cola, Fanta, Sprite;
- · Juices: apple, orange and tomato;
- Mineral water;
- · Tea, coffee.

Price per person - € 20.00 (incl. VAT)

Additional hour per person – \in 6.00 (incl. VAT)

CORKAGE FEE Price per person - € 10.00

Ordering a non-alcoholic bar for four hours - € 20.00 per person. If a non-alcoholic bar is used, the customer is allowed to bring in alcoholic beverages without charging a corkage fee.



SPA complex rent

Wellton Riverside SPA special offer – rent of the entire complex just for your event!

Wellton Riverside SPA water thermal complex – 12.5 metre pool, underwater massage pool, cold water tub, Turkish bath, herbal sauna and cedar sauna.

Rental of the entire complex:

- 3 hours € 950.00
- 2 hours € 695.00
- 1.5 hours € 520.00

Important information: The SPA centre is on the ground floor of the hotel.







Contacts

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