

# COFFEE BREAKS





# COFFEE BREAKS

## REFRESHING BREAK

- Still and sparkling mineral water homemade lemonade or punch
- Variety of coffee from brewed to bean specialities
- Selection of tea
- Sugar, milk, sliced lemon

**4,50 EUR**  
per person

## "MORNING ENERGY" BREAK

- Fruit smoothie (please choose one type from raspberry, strawberry, banana, or honey & cranberry)
- Freshly baked mini croissant
- Still and sparkling mineral water
- Homemade lemonade or punch
- Variety of coffee from brewed to bean specialities selection of tea
- Sugar, milk, sliced lemon

**6,80 EUR**  
per person

## "MIDDAY BITE" BREAK 1

- Chicken wrap with tomato salsa and grilled vegetables
- Homemade danish pastry (daily selection)
- Shot of natural yogurt with berry sauce and oatmeal crumbs
- Still and sparkling mineral water
- Homemade lemonade or punch
- Variety of coffee from brewed to bean specialities selection of tea
- Sugar, milk, sliced lemon

**7,20 EUR**  
per person

## "MIDDAY BITE" BREAK 2

- Toast "Skagen" with shrimps
- Crème of goat cheese with sun dried cherry tomato and pumpkin seeds
- Homemade danish pastry (daily selection)
- Still and sparkling mineral water
- Homemade lemonade or punch
- Variety of coffee from brewed to bean specialities selection of tea
- Sugar, milk, sliced lemon

**7,20 EUR**  
per person

## "MIDDAY BITE" BREAK 3

- Mini "Buddha Bowl" with crispy chickpeas, vegetables, and sesame dressing
- Seasonal fruit & berry smoothie
- Chocolate muffin
- Still and sparkling mineral water
- Homemade lemonade or punch
- Variety of coffee from brewed to bean specialities selection of tea
- Sugar, milk, sliced lemon

**7,20 EUR**  
per person



# COFFEE BREAKS



## "TASTE OF LATVIA" BREAK

- Roast beef sandwich with crème of onion marmalade and marinated mustard seeds
- Baltic herring on rye toast, with slightly salted cucumber, beetroot cream cheese and Chopped chives
- "Wind" cake with crème of cottage cheese
- Homemade lemonade or punch
- Variety of coffee from brewed to bean specialities selection of tea
- Latvian honey and quince jam
- Sugar, milk, sliced lemon

**8,70 EUR**  
per person

## "ORIENTAL" BREAK

- Marinated salmon with ponzu sauce and wakame
- Couscous with vegetables and chickpeas
- Eclair cake with mango - maracuja crème
- Homemade lemonade or punch
- Variety of coffee from brewed to bean specialities
- Selection of tea
- Sugar, milk, sliced lemon

**8,70 EUR**  
per person

## "GOURMET" BREAK

- Prosciutto and herb`s cured melon in the shot glass
- Quinoa salad with marinated mozzarella
- Beetroot hummus with cucumber salsa and crispy chickpeas
- Coconut panna cotta with seasonal berries
- Fresh orange juice
- Variety of coffee from brewed to bean specialities
- Selection of tea
- Sugar, milk, sliced lemon

**9,80 EUR**  
per person

## "FITNESS" BREAK

- Buckwheat galette with avocado, cucumber salsa and cottage cheese crème
- Chia seed & coconut milk pudding with mango puree
- Fresh fruit salad with lime & honey dressing
- Spinach & cucumber smoothie
- Cranberry lemonade
- Variety of coffee from brewed to bean specialities
- Selection of tea
- Sugar, milk, sliced lemon

**8,70 EUR**  
per person





# COFFEE BREAKS

Add item to selected menu  
or create your own break  
(minimum order – one dozen  
of selected type)

## COOKIES & BISCUITS\*

- Cheesy puff pastry
- Herbal spicy puff pastry
- Cheese cookie
- Cumin sticks
- Meringue with dried cranberries

**1,20 EUR**  
per piece

- Oatmeal cookie
- Coconut cookie
- Berry shortbread cookie
- Chocolate cookie
- Almond cookie

**1,40 EUR**  
per piece

\*Sugar free and gluten free options are available upon request

## DANISH PASTRY

- Raspberry
- Cherry
- Apple
- Cinnamon
- Raisin

**1,40 EUR**  
per piece

- Cottage cheese pastry
- Chocolate cake
- Seasonal fruit & berry pie

**1,60 EUR**  
per piece

- Marzipan cake

**2,00 EUR**  
per piece





# COFFEE BREAKS

**Add item to selected menu  
or create your own break**  
(minimum order – one dozen  
of selected type)



## SANDWICHES & WRAPS\*

- Egg's sandwich
- Cheese & vegetables
- Tomato and Mozzarella sandwich

**1,70 EUR**  
per piece

- Blt sandwich
- Ham & cucumbers sandwich
- Grilled chicken sandwich
- Smoked salmon sandwich
- Tuna sandwich

**1,90 EUR**  
per piece

- Shrimp & mackerel wrap
- Chicken caesar wrap
- Slightly salted salmon wrap
- Hummus wrap with grilled vegetables

**2,70 EUR**  
per piece

\*Vegetarian, vegan and gluten free options are available upon request

## CANAPE & BRUSCHETTA

- Bruschetta with tomato salsa, olives, chick-peas, and parmesan
- Canape with crème of goat cheese, pumpkin seeds, and sun-dried cherry tomatoes
- Bruschetta with salsa verde, tomato salsa, parmesan and rucola
- Tortilla with flamed brie and lingonberry - apple chutney

**1,90 EUR**  
per piece

## CANAPE & BRUSCHETTA

- Bruschetta with prosciutto, wild mushrooms, cream cheese and grilled bell peppers
- Rye bread canape with roast beef, celery remoulade, and lingonberry chutney
- Herbs marinated pork canape with mushroom cream cheese and lingonberry chutney
- Bruschetta with eggplant caviar, romesco dressing and baby spinach
- Shortbread tartelette with duck liver pate and cherry – onion chutney
- Rye bread canape with marinated herring, beetroot crème, quail egg, and marinated onions
- Bruschetta with spicy chicken fillets, fresh cream cheese and cucumber – celery salsa

**2,70 EUR**  
per piece

- Tartelette with grilled baby squids and mussels, aioli and wakame
- Canape with salmon tartare and aioli
- Bruschetta with grilled tiger prawn, mango puree and wakame
- Rye bread canape with beef tartare, grilled bell peppers, and herb aioli
- Bruschetta with tuna tartare, sesame dressing, and guacamole
- Bruschetta with marinated salmon, crème de olive, and quail egg
- Bruschetta with fillet of duck, red wine marinated pear, and smoked bell pepper cream cheese

**2,90 EUR**  
per piece





# SWEETS & DESSERTS

**Add item to selected menu or create your own break**

(minimum order – one dozen of selected type)



## SWEETS & DESSERTS

- Chocolate muffin
- Berry muffin
- Chocolate brownie
- Chocolate éclair
- Seasonal fruit & berry pie
- Fruit salad with lactose free yogurt crème mini croissant with jam filling
- Yogurt cake
- Chia seed & coconut milk pudding with mango puree
- Éclair with white chocolate crème
- Profiture with cottage cheese crème
- Citrus tartelette with meringue
- Carrot & orange pie with citrus crème cheese
- Lactose free yogurt cake with citrus fruits
- Tiramisu with amaretto cherries
- Coconut milk Panna Cotta with fresh berries
- Blackcurrant Panna Cotta with shortbread crumbs
- Truffle shot with seasonal fruit & berries layer and foam of cream cheese

**2,50 EUR**

per piece

- Passion fruit & mango tartelette with meringue
- Chocolate & caramel brownie with toasted nuts
- Green tea matcha brownie with white chocolate
- Seasonal fruit & berry cheesecake
- Crème brule with fresh berries

**2,90 EUR**

per piece

- Selection of 3 petit four (chocolate truffle, marshmallow, soufflé)

**3,80 EUR**

per piece

## SMOOTHIE SHOTS

- Strawberry
- Blueberry
- Forest berries

**1,20 EUR**

per piece

- Mango
- Pineapple – ginger

**1,50 EUR**

per piece

- Sea buckthorn
- Chocolate
- Baby spinach
- Beetroot

**1,70 EUR**

per piece







LUNCH





# LUNCH BUFFETS

Prices listed are per guest and based on an event duration up to 2 hours.

Minimum of 30 guests.

All lunch buffets include still infused water, freshly brewed coffee, and selection black & herbal tea.



## "DAY-TO-DAY" LUNCH BUFFET

**STANDING BUFFET SERVICE – 26.00 EUR / PER PERSON**

**SEATED BUFFET SERVICE – 28.50 EUR / PER PERSON**

### **SOUP**

- Crème of tomato soup with herbs
- Selection of freshly baked homemade bread & rolls

### **APPETIZERS & SALADS**

- Salad bar – lettuce, tomatoes, cucumbers, bell peppers, radish, corn
- Variety of dressings – vinegar, dill, garlic, and italian
- Shortbread tartelette with mussel's stew, seaweed, and cheddar cheese
- Goat cheese salad with blackcurrant marinated beetroots and caramelised pumpkin seeds
- Broccoli salad with duck confit, couscous, grilled bell peppers and ginger-orange dressing

### **ENTRÉES**

- Fillet of Nile perch with puttanesca sauce
- Butter fried chicken breast with curry sauce
- Fried new potatoes with rosemary, thyme and garlic confit
- Lentils with grilled vegetables and salsa verde

### **DESSERTS**

- Homemade forest berry pie
- Yogurt cake

## CHEF'S CHOICE LUNCH BUFFET

**STANDING BUFFET SERVICE – 24.00 EUR / PER PERSON**

**SEATED BUFFET SERVICE – 26.00 EUR / PER PERSON**

### **SOUP**

- Soup of the day
- Selection of freshly baked homemade bread & rolls

### **APPETIZERS & SALADS**

- Salad bar accompanied with variety of dressings – vinegar, dill, garlic and italian
- Mixed salads of chef's choice, minimum 2 type
- Selection of local cheeses and cured meat platter with various garnish

### **ENTRÉES**

- Daily choice of fish or seafood entrée
- Daily choice of meat or poultry entrée
- Side dishes – minimum of 2 type

### **DESSERTS**

- Homemade cake of the day and fruit pie
- Fruit cocktail





# LUNCH BUFFETS

Prices listed are per guest and based on an event duration up to 2 hours.

Minimum of 30 guests.

All lunch buffets include still infused water, freshly brewed coffee, and selection black & herbal tea.



## "RIVERSIDE" LUNCH BUFFET

**STANDING BUFFET SERVICE – 27.00 EUR / PER PERSON**

**SEATED BUFFET SERVICE – 29.00 EUR / PER PERSON**

### **SOUP**

- Chicken soup with grandine
- Selection of freshly baked homemade bread & rolls

### **APPETIZERS & SALADS**

- Salad bar – lettuce, tomatoes, cucumbers, bell peppers, radish, corn
- Variety of dressings – vinegar, dill, garlic, and italian
- Bruschetta with chorizo, grilled bell peppers and smoked cream cheese
- Lettuce with korean style carrots, pomegranate seeds, fresh tomatoes & cucumbers, humus, chickpeas, and spicy lemon dressing
- Greek salad with romesco dressing

### **ENTRÉES**

- Fillet of cod with hollandaise – estragon sauce
- Red wine stewed chicken
- Potato gratin with cheese
- Seasonal vegetables fried in herbs

### **DESSERTS**

- Tiramisu with amaretto cherries
- Panna Cotta with berries in syrup

## "VIEW" LUNCH BUFFET

**STANDING BUFFET SERVICE – 29.00 EUR / PER PERSON**

**SEATED BUFFET SERVICE – 30.50 EUR / PER PERSON**

### **SOUP**

- Fish broth with tomatoes and herbs
- Selection of freshly baked homemade bread

### **APPETIZERS & SALADS**

- Salad bar – lettuce, tomatoes, cucumbers, bell peppers, radish, corn
- Variety of dressings – vinegar, dill, garlic and Italian
- Rucola with fried beetroots, goat cheese, sun dried tomatoes, balsamico and nut's flakes
- "Skagen" shrimp salad with rucola Italian tomato & Mozzarella salad
- Tartelette with salmon mousse and cucumber salsa

### **ENTRÉES**

- Fillet of arctic cod with mussels -spinach sauce
- Chicken breast with mushroom sauce and kale cabbage
- Steamed broccoli and cauliflower with chimichurri sauce
- Oven roasted potatoes with herbs

### **DESSERTS**

- Chocolate cake with berries
- "Wind" cake with raspberries





# LUNCH BUFFETS

Prices listed are per guest and based on an event duration up to 2 hours.

Minimum of 30 guests.

All lunch buffets include still infused water, freshly brewed coffee, and selection black & herbal tea.



## **"AMBIENCE" LUNCH BUFFET**

**STANDING BUFFET SERVICE – 32.00 EUR / PER PERSON**

**SEATED BUFFET SERVICE – 34.00 EUR / PER PERSON**

### **SOUP**

- Sorrel soup with wild mushrooms
- Selection of freshly baked homemade bread & rolls

### **APPETIZERS & SALADS**

- Salad bar – lettuce, tomatoes, cucumbers, bell peppers, radish, corn
- Variety of dressings – vinegar, dill, garlic, and italian
- Beetroot humus with cucumber salsa
- Shortbread tartelette with duck liver pate and cherry chutney
- Caesar salad with bacon crisps
- Bean salad with lentils, fillets of chicken and herbs aioli
- Fresh vegetable salad with herb`s cured salmon, crème of avocado, fennel, and orange fillets

### **ENTRÉES**

- Slow cooked pork neck with barbeque sauce
- Fillet of turkey with white wine – citrus sauce
- Stir – fry fillet of white fish with vegetable wok
- Couscous with spinach, olives, and sundried tomatoes
- Basmati rice with herb butter
- Hasselback potatoes with cheese sauce

### **DESSERTS**

- Éclair with berry cream
- Homemade "anthill" cake
- Truffle shot - layered dessert with berry & fruit gel and whipped cream cheese





# LUNCH BOX

Unspecified menu of chef's choice



## **CHEF'S CHOICE "PICK & GO" LIGHT LUNCH BOXED**

**16.00 EUR / PER PERSON**

- Soup of the day with freshly baked bread or croutons
- Mixed fresh salad of chef's choice
- Mini sandwich
- Homemade cake of the day
- Bottled water

## **CHEF'S CHOICE "HOT LUNCH" BOX**

**17.00 EUR / PER PERSON**

- Freshly baked bread
- Mixed fresh salad of chef's choice
- Meat or fish main course
- Bottled water





# PLATED LUNCH

Prices listed are per guest and based on an event duration up to 2 hours.

Minimum of 30 guests.

All lunch buffets include still infused water, freshly brewed coffee, and selection black & herbal tea.



## CREATE YOUR OWN LUNCH

### **2 COURSE LUNCH – 18.00 EUR**

### **3 COURSE LUNCH – 25.00 EUR**

#### **SOUP**

- Vegetable cream soup with croutons and olive oil
- Cream of wild mushrooms with truffle oil and parmesan
- Coconut milk soup with vegetable noodles, salmon fillet and roasted sesame seeds
- Asian chicken noodle soup

#### **APPETIZERS & SALADS**

- Quinoa salad with avocado guacamole, sun dried cherry tomatoes, rucola and whipped goat cheese
- Mozzarella with colourful tomatoes and caper`s dressing
- Lettuce salad with herb`s cured brie cheese, lentils, duck confit, pears, and fennel seeds dressing
- Roasted beef with humus, lingonberry – wild mushroom tapenade, parmesan, and herb aioli dressing

#### **ENTRÉES**

- Butter fried fillet of chicken with mashed sweet potatoes, caramelised carrots, zucchini pappardelle and red wine – cranberry sauce
- Slow cooked pork steak with potato gratin, pillow of spinach and barbeque sauce
- Butter fried artichoke with spinach, shallots, purple carrot`s puree and white wine – mussel sauce
- Fillet of Nile perch with caper`s sauce, mashed potatoes with chives and haricot beans
- Chickpea – vegetable curry with broccolini and mashed sweet potatoes
- Tomato risotto with green pea & asparagus salsa

#### **DESSERTS**

- Seasonal flavours cheesecake
- Crème brûlée with mango salsa
- Yogurt cake with peaches and almond waffle
- Chocolate brownie with vanilla icecream





DINNER





# THEMED EVENT BUFFET MENUS

Prices listed are per guest and based on an event duration up to 3 hours.

Minimum of 30 guests.

All buffets include still infused water, freshly brewed coffee, and selection black & herbal tea.

## **CHEF'S CHOICE DINNER BUFFET**

(Unspecified daily changing menu)

**STANDING BUFFET SERVICE – 32.00 EUR**

**SEATED BUFFET SERVICE – 35.00 EUR**

### **SOUP**

- Soup of the day
- Selection of freshly baked homemade bread & rolls

### **APPETIZERS & SALADS**

- Mixed salads of chef's choice, minimum 3 type
- Selection of appetizers, minimum 3 type

### **ENTRÉES**

- Daily choice of fish or seafood entrée
- Daily choice of meat or poultry entrée, minimum 2 type
- Vegetarian entrée
- Side dishes – minimum 2 type

### **DESSERTS**

- Homemade cakes of the day and desserts, minimum 3 type





# THEMED EVENT BUFFET MENUS

Prices listed are per guest and based on an event duration up to 3 hours.

Minimum of 30 guests.

All buffets include still infused water, freshly brewed coffee, and selection black & herbal tea.



## "TRADITIONAL" DINNER BUFFET

**STANDING BUFFET SERVICE – 33.50 EUR**

**SEATED BUFFET SERVICE – 36.00 EUR**

### **APPETIZERS & SALADS**

- Selection of freshly baked homemade bread & butter
- Colourful tomatoes with buffalo mozzarella, basil pesto, crème of balsamico, and rucola
- Chicken liver salad with pears, cucumber & celery salsa, grapes, creamy mustard dressing and pecorino cheese
- Cocktail shrimp salad with roasted avocado (in the shot glass) Antipasti platter
- Beef tartar with garnish and egg gel
- Quinoa salad with caramelised tofu and chimichurri sauce

### **ENTRÉES**

- Beef cheeks with plum & red wine sauce
- Fillet of flounder with maitaise (hollandaise & citrus) sauce
- Grilled vegetables with salsa verde
- Wild mushroom risotto with spinach and pecorino cheese

### **DESSERTS**

- Chocolate caramel brownie with roasted nuts
- Truffle shot – layered dessert with fruit & berry gel and whipped cream cheese
- Crème brulee with fresh berries





# THEMED EVENT BUFFET MENUS

Prices listed are per guest and based on an event duration up to 3 hours.

Minimum of 30 guests.

All buffets include still infused water, freshly brewed coffee, and selection black & herbal tea.

## "ITALIAN" DINNER BUFFET

**STANDING BUFFET SERVICE – 47.00 EUR**

**SEATED BUFFET SERVICE – 49.00 EUR**

### **APPETIZERS & SALADS**

- Selection of freshly baked homemade bread & butter
- Prosciutto & melon, served in the glass
- Vitello tonnato - slow cooked veal with tuna & caper mayonnaise
- Slow cooked salmon with fennel, chili, and lemon
- Mozzarella with colour tomatoes and basil pesto
- Grilled tiger prawns with potato & sundried tomato salad and mango salsa
- Fusilli pasta salad with chicken and parmesan cheese
- Antipasti platter - grilled vegetables, olives artichokes, salami, cheese, and sun-dried tomatoes

### **ENTRÉES**

- Chicken piccata with lemon & caper sauce
- Beef lasagne with picarella cheese
- Fish putanesca
- Rosemary roasted potatoes
- Wild mushroom risotto
- Thyme & balsamico fried vegetables

### **DESSERTS**

- Vanilla panna cotta with limoncello sauce
- Tiramisu with cherries
- Classic cannoli





# THEMED EVENT BUFFET MENUS

Prices listed are per guest and based on an event duration up to 3 hours.

Minimum of 30 guests.

All buffets include still infused water, freshly brewed coffee, and selection black & herbal tea.

## "PROVANCE" DINNER BUFFET

**STANDING BUFFET SERVICE – 47.00 EUR**

**SEATED BUFFET SERVICE – 49.00 EUR**

### **APPETIZERS & SALADS**

- Selection of freshly baked homemade bread & butter
- Baby squid carpaccio with sun-dried tomato aioli, cucumber & olive tapenade, potato balls, and grilled bell pepper
- Salmon & wild shrimp ceviche with wakame and mango gel
- Grilled carrot polenta with cherry tomato confit, buffalo mozzarella, balsamico pearls and salsa verde
- Roast beef salad with potatoes, sun-dried tomatoes, celery, and cornichons (served in the glass)
- Salad with salmon fillet sous-vide, quail egg, asparagus, grilled bell peppers and citrus dressing

### **ENTRÉES**

- Sea bream (dorada) with capers, olive & tomato sauce
- Slow cooked fillet of turkey with foyot sauce (red wine bearnaise)
- Lamb rump steak with red wine – mustard seed sauce
- Potato gnocchi with fried mushrooms, green peas, and beans
- Grilled vegetables with salsa verde
- Pearl couscous with spinach and mozzarella

### **DESSERTS**

- Crème brule
- Chocolate – ginger cheesecake
- Mango & passion fruit cake with shortbread crumbs





# THEMED EVENT BUFFET MENUS

Prices listed are per guest and based on an event duration up to 3 hours.

Minimum of 30 guests.

All buffets include still infused water, freshly brewed coffee, and selection black & herbal tea.

## "GOURMET GRILL" DINNER BUFFET

**STANDING BUFFET SERVICE – 57.00 EUR**

**SEATED BUFFET SERVICE – 59.50 EUR**

### **APPETIZERS & SALADS**

- Selection of freshly baked homemade bread & butter
- Scallop & Argentina shrimps sevice
- Vitello tonnato with tuna sauce and quail eggs, rucola and parmesan
- Caesar salad with corn chicken fillets and cherry tomatoes (served in the glass)
- Prosciutto with fresh coriander, zucchini, carrots, cucumbers, avocado, hazelnuts, and coriander -chili dressing
- Niçoise salad with tuna
- Oyster bar with 2 types of dressings
- Selection of latvian aged cheeses with homemade chutneys

### **ENTRÉES**

- Sauteed in red wine barbary duck leg with bigarade (citrus jus) sauce
- Grilled fillet of salmon with citrus – teriyaki sauce
- Fillet of beef with plum – barbeque sauce
- Hasselback potatoes with cheese sauce
- Quinoa with grilled bell peppers and herbs, with broth butter sauce
- Grilled asparagus, broccolini, and cherry tomatoes with chickpeas

### **DESSERTS**

- Lemon tart
- Fresh blueberries with white chocolate cream and coffee crumbs
- Rhubarb & apple shortbread cake
- Crème brule with mango salsa





# PLATED 3-COURSE DINNER MENUS

Prices listed are per guest and based on an event duration up to 3 hours.

Minimum of 50 guests.

All plated dinner menus include homemade bread with butter, still infused water and freshly brewed coffee or tea.



## MENU 1

**40.00 EUR / PER PERSON**

### **APPETIZER**

- Baby squid carpaccio with cucumber & celery salsa, olives, smoked potatoes, sun dried tomatoes, grilled bell peppers and citrus dressing

### **ENTRÉE**

- Corn chicken breast with yellow carrot crème, red wine sauteed red cabbage, zucchini pappardelle and wild mushroom gravy

Or

- Butter fried fillet of catfish with tomato couscous, spinach, and sun-dried tomato sauce

### **DESSERT**

- Chocolate & ginger cheesecake with coffee crumbs and amaretto cherries

## MENU 2

**44.00 EUR / PER PERSON**

### **APPETIZER**

- Salmon sevice with roasted avocado, miso – citrus dressing, and grapefruit & cucumber salad

### **ENTRÉE**

- Barbary duck breast with fermented blackcurrant, apple& parsnip puree, butter fried celery, and apple spinach & fig sauce

Or

- Butter fried fillet of wild cod with saffron& lemongrass sauce, served with mussels, green asparagus, spinach, pearl couscous and purple carrots` mash

### **DESSERT**

- Passion fruit mille-feuille with mango – chili chutney





# PLATED 3-COURSE DINNER MENUS

Prices listed are per guest and based on an event duration up to 3 hours.

Minimum of 50 guests.

All plated dinner menus include homemade bread with butter, still infused water and freshly brewed coffee or tea.



## MENU 3

**49.00 EUR / PER PERSON**

### **APPETIZER**

- Venison chop with crème of parsnip, wild mushrooms, lingonberry chutney and parsnip chips

### **ENTRÉE**

- Grilled lamb rump steak with green peas & mint puree, potato gnocchi with wild mushrooms, grilled bell peppers and red wine – cranberry sauce

Or

- Butter fried fillet of halibut with spicy saffron-lemon sauce, cauliflower & garlic confit puree, grilled broccolini, quinoa with sun – dried tomatoes, olives and cauliflower

### **DESSERT**

- Fig & date cake with muscovado sugar caramel, cranberry – rosemary sauce and homemade ice - cream





# CHEFS CORNERS& FINGER FOOD STATIONS

Prices listed are per guest and based on an event duration up to 2 hours.

Minimum of 30 guests.

Prices include professional chef's service and live cooking in front of the guests.



## **CAESAR SALAD STATION**

- Salad is freshly tossed in front of the guests selection of salad ingredients for guest's choice – grilled chicken stripes, bacon crisps, shrimps
- 9.00 EUR / PERSON

## **FRESH OYSTER'S STATION**

- 2 type of oysters, 2 type of dressing, lemon, toasted bread
- 12.00 EUR / PERSON

## **HAMON SERRANO STATION**

- Whole serrano leg to slice grissini, olives, sun-dried tomatoes
- 10.00 EUR / PERSON

## **SEVICHE STATION**

- Selection of freshly prepared sevice - salmon, scallops, and argentina shrimps served with wakame, mango gel, or citrus-miso dressing
- 12.00 EUR / PERSON

## **SWEET DESSERT STATION**

- Whole cakes, sliced to guest choice – 3 type mini petit fours selection
- 11.00 EUR / PERSON



# CAKES





# CAKES

Standard logo and cake decorations are included.

For any additional decorations, we invite you to discuss your preferences, and the associated costs will be determined accordingly.

- Chocolate biscuit with raspberry cream
- Chocolate biscuit with chocolate and nuts cream
- Vanilla biscuit with white chocolate cream
- Vanilla biscuit with raspberry cream
- Citrus biscuit with blueberry cream
- Vanilla or chocolate biscuit with mango passion cream and exotic fruits
- Cottage cheesecake with exotic fruits and berries
- Honey cake with berries
- Nuts biscuit with caramel cream

30 EUR/ 1 kg





# CAKES

Standard logo and cake decorations are included.

For any additional decorations, we invite you to discuss your preferences, and the associated costs will be determined accordingly.





# BEVERAGE LIST





# ATTA CONFERENCE BEVERAGE LIST

## CORCKAGE FEE POLICY

Service with selected  
glassware type

1 psc of glassware / per  
guests - 6 eur/per pers  
2 psc of glassware / per  
guests - 8 eur/per pers  
Up to 5 psc of glassware /  
per guests -12 eur/per pers



## NON-ALCOHOLIC BEVERAGES

Bottled still and sparkling water	33 cl glass bottle	2.50 EUR
	50 cl PET bottle	2.50 EUR
	1.5 ltr PET bottle	5.00 EUR
Still infused water in jug	1 ltr	2.00 EUR
Fruit juice in jug	1 ltr	5.00 EUR
Pepsi, 7 Up, Mirinda	20 cl galss bottle	2.50 EUR
Freshly brewed filtered coffee	2 ltr thermos	8.00 EUR
Tea thermos (6 tea bags)	2 ltr thermos	8.00 EUR
Espresso /Cappuccino / Tea	Cup	2.50 EUR

## HOUSE WINE AND BEER

Bauskas Gaišais Specialais, bottled beer ( Latvia)	50cl	5.00 EUR
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## HOUSE WINE

	<b>15 cl/ glass</b>	<b>75 cl/ bottle</b>
<b>Sparkling wine</b>		
Marchesina Brut, Italy	4.50 EUR	20.00 EUR
Prosecco Extra Dry, Italy	7.00 EUR	30.00 EUR
<b>White wine</b>		
Terre del Noce Pinot Grigio, Italy	5.00 EUR	22.00 EUR
<b>Red wine</b>		
Terre del Noce Merlot, Italy	5.00 EUR	22.00 EUR



# CONFERENCE ALL-DAY-COFFEE PACKAGES

Prices listed are per guest  
and based on an event  
duration up to

8 hours – full day event

## **ALL - DAY - COFFEE PACKAGE**

**8.00 EUR**

Unlimited bean coffee varieties, brewed coffee, and tea  
Still infused water

## **REFRESHMENT PACKAGE**

**9.00 EUR**

Unlimited bean coffee varieties, brewed coffee, and tea  
Still infused water  
Sparkling and still bottled mineral water  
Fruit juice or lemonade

## **BUSINESS REFRESHING PACKAGE**

**10.00 EUR**

Unlimited bean coffee varieties, brewed coffee, and tea  
Still infused water  
Sparkling and still bottled mineral water  
Fruit juice or lemonade  
Pepsi, 7UP, Mirinda





# EVENT CASH BAR MENU

Minimum revenue of 500.00  
EUR/ per Bar must be  
guaranteed and will be  
deposited prior the event.

## BEER

Bottled local beer 50 CL 5.50 EUR

## WINE

Sparkling wine of the house	15 CL 4.50 EUR	75 CL 20.00 EUR
White or red wine of the house	15 CL 5.00 EUR	75 CL 22.00 EUR
Prosecco Extra Dry	15 CL 7.00 EUR	75 CL 30.00 EUR

## COCKTAILS

Non - alcoholic Spritz	15 CL 4.50 EUR
Non - alcoholic Blue Hawaji	15 CL 5.00 EUR

Negroni	7.00 EUR
HUGO Spritz	7.00 EUR
Americano	7.00 EUR
Rose Gin & Tonic	7.00 EUR
Tanqueray Gin & Tonic	8.00 EUR
Whiskey & coke	7.00 EUR
Jack & Coke	8.00 EUR
Aperol Spritz	8.00 EUR
Cuba Libre	8.00 EUR

## SINGLE SPIRITS

Martini Rosso	8 CL 6.00 EUR
Irish or scotch whisky	4 CL 6.00 EUR
Jack Daniels whiskey	4 CL 7.00 EUR
Sobieski vodka	4 CL 6.00 EUR
Absolut vodka	4 CL 7.00 EUR
Bacardi Rom	4 CL 7.00 EUR
Hennessy VS	4 CL 8.00 EUR
Hennessy VSOP	4 CL 10.00 EUR





# EVENT CASH BAR MENU

Minimum revenue of 500.00  
EUR/ per Bar must be  
guaranteed and will be  
deposited prior the event.

## SOFT DRINKS

Sparkling mineral water (bottle)

33 CL 2.50 EUR

Pepsi, Mirinda, 7 UP (bottle)

20 CL 3.00 EUR

Apple juice / Berry juice/ Multifruit Juice / Orange Juice

30 CL 2.50 EUR





# UNLIMITED DRINKS OPEN BAR PACKAGES

Prices listed are per guest  
and based on selected  
duration of event.

Minimum 20 guests.



## WELCOME RECEPTION

Sparkling house wine  
Still water, fruit juice

**1 HOUR**  
14 EUR

**2 HOURS**  
18 EUR

**3 HOURS**  
22 EUR

**ADDITIONAL HOUR**  
6 EUR

## NETWORKING OPEN BAR

House white and red wine  
Sparkling house wine  
Local beer  
Still water, sparkling water, fruit juice, Pepsi

**1 HOUR**  
16 EUR

**2 HOURS**  
22 EUR

**3 HOURS**  
28 EUR

**ADDITIONAL HOUR**  
8 EUR

## AFTERWORK PARTY BAR

House white and red wine  
Sparkling house wine  
Local bottled beer  
Still water, sparkling water, fruit juice, Pepsi  
Cocktail service with house spirits (3 type) - Cuba Libre, Gin & Tonic, Whiskey & Coke

**1 HOUR**  
18 EUR

**2 HOURS**  
22 EUR

**3 HOURS**  
30 EUR

**ADDITIONAL HOUR**  
10 EUR

## CELEBRATION FIESTA

House white and red wine  
Prosecco Extra Dry  
Local bottled beer  
Still water, sparkling water, fruit juice, Pepsi  
Cocktail service with premium spirits (6 types)  
Tanqueray gin & Tonic, Jack & Coke, Aperol Spritz, Negroni, Basil Smash, Martini  
Brandy and Liquor  
Non – alcoholic cocktails (2 types)

**1 HOUR**  
32 EUR

**2 HOURS**  
40 EUR

**3 HOURS**  
48 EUR

**ADDITIONAL HOUR**  
12 EUR





# FOOD AND BEVERAGE SERVICE POLICIES AND PROCEDURES

## LINEN SERVICE

Linen provided for buffet tables is with our compliments.  
Additional linen fees will apply for seated banquet, reception tables services and registration table's skirtings.

Banquet round table 120 - 180 cm	7 EUR	White
Conference table 140 x 70 cm	5 EUR	White or light grey
Skirting up to 5 m length	12 EUR	White

## PUBLIC HOLIDAY SERVICE FEE

There will be an ADDITIONAL 20% FEE FOR ALL FOOD AND BEVERAGE SERVICES on public holidays, according to official state calendar. At the time of booking the event(s), Atta Centre will notify the customer of estimated labour fees based on the information supplied by the customer.

## ALCOHOLIC BEVERAGES

Atta Centre is the sole holder of alcohol license. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility.  
A CORKAGE FEE will be charged for any food or beverage not purchased through Atta Centre Catering.

1 psc of glassware	6 EUR / per person
2 psc of glassware	8 EUR / per person
3 and more psc of glassware	12 EUR / per person

## STAFFING SERVICE AND MEAL SERVICE HOURS

Please see below the meal service hours and number of staff for minimum service requirements, INCLUDED IN THE MENU PRICE

Please note that any F&B service over and above is a subject of additional labour charge.  
The surcharge of 18.00 EUR PER WAITER/PER HOUR will apply if additional service hours are requested.

Meal type	Service type	Service hours	Waiter / per guests
<b>Coffee break</b>			
Coffee break	Standing reception	30 min	1 waiter / 70 guests
<b>Lunch</b>			
Lunch Buffet	Standing reception	2 hours	1 waiter / 50 guests
Lunch Buffet	Seated service	2 hours	1 waiter / 30 guests
Plated Lunch	Seated service	2 hours	1 waiter / 30 guests
<b>Dinner</b>			
Welcome reception	Standing reception	1 hours	1 waiter / 70 guests
Dinner Buffet	Standing reception	3 hours	1 waiter / 50 guests
Dinner Buffet (meal only)	Seated service	3 hours	1 waiter / 30 guests
Dinner Buffet & wine service	Seated service	3 hours	1 waiter / 20 guests
Plated Dinner & wine service	Seated service	3 hours	1 waiter / 20 guests
<b>Bar Service</b>			
Cash Bar*Minimum revenue guaranteed 300 EUR / per bar	Standing reception	4 hours	1 bartender / 150 guests
Open Bar*Prepaid beverage service	Standing reception	Selected number of service hours	1 bartender / 200 guests