



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



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"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

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"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

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Minimum of 30 guests.

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"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



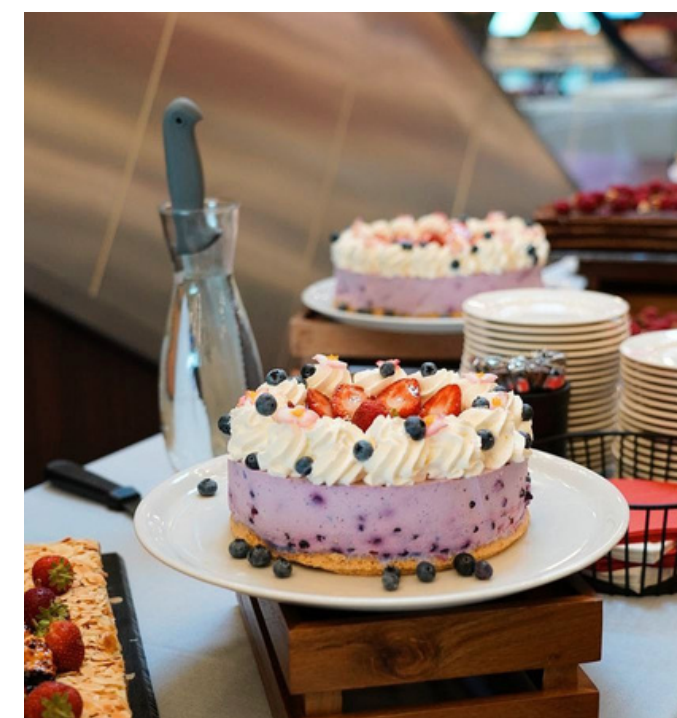
CAKES

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

	15 cl/ glass	75 cl/ bottle
Sparkling wine		
Marchesina Brut, Italy	4.50 EUR	20.00 EUR
Prosecco Extra Dry, Italy	7.00 EUR	30.00 EUR
White wine		
Terre del Noce Pinot Grigio, Italy	5.00 EUR	22.00 EUR
Red wine		
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
Coffee break			
Coffee break	Standing reception	30 min	1 waiter / 70 guests
Lunch			
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
Dinner			
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
Bar Service			
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