

DINNER



THEMED EVENT BUFFET MENUS

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

Minimum of 25 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 – 34.50 EUR

SEATED BUFFET SERVICE – 37.50 EUR

SOUP

- Soup of the day
- Selection of Latvian freshly baked bread with cream cheese and butter

APPETIZERS & SALADS

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

ENTRÉES

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

DESSERTS

- Selection of homemade cakes of the day and desserts, minimum 3 type



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"TRADITIONAL" DINNER BUFFET

STANDING BUFFET SERVICE – 41.50 EUR

SEATED BUFFET SERVICE – 44.50 EUR

APPETIZERS & SALADS

- Chicken liver salad with pears, cucumber-celery salsa, grapes, honey mustard dressing and Parmesan cheese
- Cocktail shrimps salad with Baby Gem lettuce, cherry tomatoes and Thousand Island dressing
- Beef carpaccio with truffle paste, cream of artichokes, rucola, aged cheese and caper dressing
- Lightly marinated salmon with fennel salad, quail egg, red caviar and citrus dill dressing
- Grilled eggplant with goat cheese, baby spinach, fresh herbs pesto and pine nuts
- Selection of Latvian freshly baked bread with cream cheese and butter

ENTRÉES

- Beef cheeks with red wine sauce
- Baked French potatoes with thyme-garlic butter
- Fillet of Perch with crayfish sauce
- Grilled vegetables with fresh herbs pesto
- Creamy risotto with forest mushrooms, baby spinach and Parmesan cheese

DESSERTS

- Caramel - chocolate brownies with toasted nuts
- Berry pie
- Sliced fresh fruits and berries cocktail



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Minimum of 25 guests.

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"ITALIAN" DINNER BUFFET

STANDING BUFFET SERVICE – 51.50 EUR

SEATED BUFFET SERVICE – 54.50 EUR

APPETIZERS & SALADS

- Prosciutto salad with peaches, blue cheese, rucola, nuts and orange dressing
- Vitello tonnato with tuna-capper homemade mayonnaise
- Octopus carpaccio with vegetable vinegar, boiled potatoes and saffron aioli
- Grilled tiger prawn salad with new potatoes, avocado, Baby Gem lettuce, cherry tomatoes and mango-chili dressing
- Caprese salad with buffalo mozzarella, colourful tomatoes, kalamata olives, and basil pesto
- Grilled chicken salad with pasta farfalle, sun - dried tomatoes, baby spinach and tomato dressing
- Antipasti platter (chorizo, prosciutto, chicken, salami, brie, blue, truffle, goat, Parmesan cheese, marinated bell peppers and mushrooms stuffed with goat cheese, marinated artichokes, sun dried tomatoes, kalamata olives)
- Selection of freshly baked bread with cream cheese and butter

ENTRÉES

- Chicken piccata with caper sauce
- New potatoes with rosemary butter
- Fillet of Cod with saffron sauce
- Spinach ravioli with ricotta cheese and tomato sauce
- Grilled seasonal vegetables with fresh herbs pesto, aged cheese and balsamic cream

DESSERTS

- Panna cotta (strawberry, raspberry, blueberry, chocolate, passion fruit, mango, coconut)
- Classic Cannoli with mascarpone cream and pistachio nuts (Berry, chocolate, pistachio)
- Tiramisu with amaretto cherries



THEMED EVENT BUFFET MENUS

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Minimum of 25 guests.

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"GOURMET GRILL" DINNER BUFFET

STANDING BUFFET SERVICE – 61.50 EUR

SEATED BUFFET SERVICE – 64.50 EUR

APPETIZERS & SALADS

- Caesar salad with grilled corn chicken breast, crispy bacon, Parmesan cheese and spicy bread croutons
- Beef carpaccio with truffle paste, cream of artichokes, Parmesan cheese and caper dressing
- Salmon tataki with fennel salad, quail egg, red caviar and caper dressing
- Breaded Cocktail shrimps' salad with Baby Gem lettuce, cherry tomatoes, Thousand Island dressing and Unagi dressing
- Burrata cheese salad with colourful cherry tomatoes, kalamata olives, fresh herbs pesto and raspberry balsamic dressing
- French cheese platter with grissini and fig jam (Brie, blue, truffle, goat, Parmesan cheeses)
- Assorted meats platter (duck breast, chicken breast, bresaola, chorizo, prosciutto)
- Vegetable antipasti (marinated bell peppers and mushrooms stuffed with goat cheese, marinated artichokes, sun-dried tomatoes, pickles, marinated mushrooms, kalamata olives)

ENTRÉES

- Duck breast with red wine - apple sauce
- Creamy potatoes Gratin with Parmesan cheese
- Lamb rump steak with wild mushroom sauce
- Fillet of salmon with crayfish sauce
- Grilled vegetables with fresh herbs pesto (Eggplant, zucchini, paprika, beetroot, carrots, celery, fennel)
- Creamy pearl cous-cous with vegetables, baby spinach and aged cheese

DESSERTS

- Crème Brulee (mango-chili chutney, berry, pistachio)
- Meringue with cream (mango, passion fruit, berry, pistachio)
- Fresh fruits and berries cocktail



PLATED 3-COURSE DINNER MENUS

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

Minimum of 15 guests.

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

MENU 1

45.00 EUR / PER PERSON

APPETIZER

- Salmon ceviche with fennel salad, quail egg, trout caviar, ciabatta bread toast and lemon dressing

ENTRÉE

- Corn chicken breast with sweet potato mash, baby vegetables and wild mushroom sauce

Or

- Fillet of Catfish with quinoa, grilled vegetables, baby spinach and crawfish sauce

DESSERT

- New York cheesecake with rum crumbs and strawberry gel

MENU 2

50.00 EUR / PER PERSON

APPETIZER

- Beef carpaccio with artichoke, mushroom-truffle cream, Parmesan cheese and caper dressing

ENTRÉE

- Barbary duck breast with parsnip puree, apple cream, parsnip chips and red wine & rowan berry sauce

Or

- Fillet of Pike Perch with green mint & pea mash, white asparagus, red caviar and champagne sauce

DESSERT

- Meringue with mango passion cream, vanilla rum biscuits and raspberry sauce



PLATED 3-COURSE DINNER MENUS

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

Minimum of 15 guests.

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



MENU 3

55.00 EUR / PER PERSON

APPETIZER

- Colourful tomato carpaccio with burrata cheese, rucola, basil pesto and raspberry balsamic cream

ENTRÉE

- Lamb rump stake with potatoes Gratin, grilled baby vegetables and truffle mushroom sauce

Or

- Fillet of lightly smoked salmon with potato mash, green asparagus and saffron-dill sauce

DESSERT

- Crème Brulee with mango chili salsa

MENU 4

65.00 EUR / PER PERSON

APPETIZER

- Tuna tataki with black sesame seeds, iced vegetables, wasabi cream and unagi dressing

ENTRÉE

- Beef tenderloin with new French potatoes, grilled baby vegetables, duck Foie Gras shaving and red wine sauce

Or

- Octopus with potato mash, green asparagus, vegetable vinegar and Hollandaise sauce

DESSERT

- White chocolate lime mousse with caramel crumbs and kiwi sauce



CHEFS CORNERS & FINGER FOOD STATIONS

Price may vary due to availability or seasonality

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

Minimum of 25 guests.

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

- Salad station
- Fresh oysters station
- Hamon serrano station
- Ceviche station
- Dessert station
- Ice cream station



CAKES



CAKES

Standard logo and cake decorations are included -A3 format logo, fruits, and chocolate decorations.

Minimum order weight: 3 kg.

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 tropical fruits and berries
- Honey cake with berries
- Nuts biscuit with caramel cream

30 EUR/ 1 kg*

*Standard cake decoration



CAKES

Standard logo and cake decorations are included -A3 format logo, fruits, and chocolate decorations.

Minimum order weight: 3 kg.

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



BEVERAGES



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

Sparkling wine

	15 cl/ glass	75 cl/ bottle
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
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Red wine

Terre del Noce Merlot, Italy	5.00 EUR	22.00 EUR
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CONFERENCE ALL-DAY-COFFEE PACKAGES

Prices listed are per guest and based on an event duration up to 8 hours – full day event.

*Shared water in bottles.

ALL - DAY - COFFEE PACKAGE

8.60 EUR

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

REFRESHMENT PACKAGE

9.60 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

10.60 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 6.00 EUR

WINE

Sparkling wine of the house	15 CL 5.00 EUR	75 CL 22.00 EUR
White or red wine of the house	15 CL 6.00 EUR	75 CL 25.00 EUR
Prosecco Extra Dry	15 CL 7.00 EUR	75 CL 30.00 EUR

COCKTAILS

Non - alcoholic Spritz 15 CL 5.00 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	8 EUR	White
Conference table 140 x 70 cm	5 EUR	White or light grey
Skirting up to 5 m length	15 EUR	White
Spandex (standing table)	6 EUR	White/ navy blue

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

