

MEETINGS & EVENTS



Baltic Beach Hotel & SPA



CONTENT



PLATED BUSINESS LUNCH

Make your lunch experience special for each day!

Choose two or three courses from the wide range of healthy, delicious and nutritious dishes created by our culinary team for each day of the week.

Business Lunch will be served in one of our seaview restaurants and it will be a wonderful and tasty part of your business day.

Prepared with passion, served with love

PRICE

2 Course Lunch – **25 EUR**

3 Course Lunch – **29 EUR**

TIME OF SERVING

12:00 - 16:00

Business lunch is included
in daily delegate package

PLATED BUSINESS LUNCH

MONDAY

APPETIZER

Salmon tartar with avocado

or

Salad with mozzarella, rucola, cherry tomatoes and basil sauce

or

Creamy soup with bacon, beans and chickpeas

MAIN COURSE

Fishcake with tartar sauce and homemade french fries

or

Pork fillet medallions with mushroom sauce and baked potatoes

or

Pasta Primavera with seasonal vegetables and Parmesan

DESSERT

Mango creme brulee

or

Ice cream in a crispy almond basket



PLATED BUSINESS LUNCH

TUESDAY

APPETIZER

Salad with roast beef, rucola, Parmesan and balsamic dressing

or

Potato rosti with salted salmon and curd cream

or

Mushroom soup with truffle oil and garlic croutons

MAIN COURSE

Salmon fillet pasta in cream pesto with cherry tomatoes

or

Beef escalope in onion sauce with mashed potatoes

or

Beetroot risotto with Mascarpone and walnuts

DESSERT

Salted Caramel Cream with Roasted Chips

or

Ice cream in a crispy almond basket



PLATED BUSINESS LUNCH

WEDNESDAY

APPETIZER

Salad with squid, cherry tomatoes, Romano lettuce and garlic aioli

or

Salad with grilled chicken, quinoa, avocado and mango

or

Tomato soup with homemade pesto and garlic croutons

MAIN COURSE

Fried pike perch in a creamy sauce with capers and mashed potatoes

or

Duck leg confit with berry sauce and potato gratin

or

Pasta Arrabiata

DESSERT

Raspberry cheesecake

or

Ice cream in a crispy almond basket



PLATED BUSINESS LUNCH

THURSDAY

APPETIZER

Greek salad with goat cheese and Kalamata olives

or

Salad with duck confit, baked apples, walnuts and Teriyaki sauce

or

Today's catch soup

MAIN COURSE

Roasted seabass fillet with Provencal ratatouille

or

Premium beef stroganoff with mushrooms, crispy onions and
mashed potatoes

or

Oven-baked potato-mushroom ragout with cheese

DESSERT

Pistachio panna cotta with raspberry sauce

or

Ice cream in a crispy almond basket



PLATED BUSINESS LUNCH

FRIDAY



APPETIZER

Mathieu herring tartare with cottage cheese and mashed potatoes
on beetroot carpaccio

or

Caesar salad with chicken breast and crispy bacon

or

Broccoli cream soup with green peas

MAIN COURSE

Catfish ragout in tomato and cream sauce with couscous
and vegetables

or

Chicken fillet cotoletta with salad, tomato, rucola and onion

or

Mushroom Ravioli with cheese sauce

DESSERT

Chocolate brownie with cream and wild berry sauce

or

Ice cream in a crispy almond basket

INTRODUCTION

BUFFET LUNCH

For bigger groups we recommend our specially designed buffet style lunch options where guest may enjoy a great selection of different dishes for every taste.

Our buffet menus offer wide choice of local and international dishes all prepared from top quality ingredients and thought through of possible diets as well as healthy eating lifestyles.

You may build your personal menu by choosing your favourite dishes from a great selection of tasty dishes offered for each course. Buffet menu can be served in any of our seaview restaurants.

Prepared with passion, served with love

PRICE

36 EUR per person

TIME OF SERVING

12:00 - 16:00

MINIMUM NUMBER OF GUESTS

30 persons

BUFFET LUNCH

SALAD BAR

Standard salad bar with the following additions:

Quinoa, chickpeas, smoked latvian cheese, mini mozzarella, parmesan, canned green peas, pickled cucumbers, pickled jalapenos, pickled mushrooms

Sauces station:

mustard, 1000 islands, Caesar sauce, sweet and sour chili sauce, tzatziki sauce, sour cream, olive oil, balsamic, selection of vinegars

SALADS

(please choose 2)

Nicoise salad with tuna, olives and cherry tomatoes

Huacin duck confit salad with pineapple and peanuts

Caesar Salad with Chicken Breast and Crispy Bacon

Salad with squid, Romano leaves, cherry tomatoes and spicy mayonnaise

Salad with mini mozzarella, cherry tomatoes and homemade pesto

Greek salad with feta cheese and Kalamata olives

Salad with white beans, mushrooms, paprika and mustard-yogurt sauce

Oriental couscous salad with vegetables and chickpeas



BUFFET LUNCH

CHEF'S DAILY SOUP

served with variety of freshly baked breads

FISH DISHES

(please choose 1)

Salmon fillet in Teriyaki sauce with sesame seeds

Pike perch fillet in sour cream and dill sauce with onion chips

Catfish fillet with sweet and sour sauce

Cod fillet with Marinara sauce

Baked sea bass fillet with cherry tomatoes, capers and lemon

MEAT DISHES

(please choose 1)

Turkey fillet in mustard sauce

Duck confit in berry sauce

Chicken Breast in Teriyaki - sesame sauce

Chicken legs with Tikka Masala Curry

Chicken legs giross in barbecue sauce

Home-style pork roast

Beef stroganoff with mushrooms and pickled cucumbers

Entrecote roast beef in pepper sauce



BUFFET LUNCH

VEGETARIAN DISHES

(please choose 1)

Pasta in creamy mushroom sauce

Chickpea, white bean and corn ragout with tomatoes and olives

Provençal vegetable ratatouille

Ravioli in creamy mushroom sauce

Vegetarian pilau with vegetables and dried fruits

Vegetable curry

SIDE DISHES

(please choose 2)

Boiled potatoes with herbs

Baked potatoes with rosemary

Creamy mashed potatoes

Potato mash with olive oil and herbs

Baked seasonal vegetables with herbs

Basmati rice

Tomato orzotto

Boiled buckwheat

Baked cauliflower



BUFFET LUNCH

DESSERT

(please choose 2)

Vanilla Panna Cotta with berry sauce

Chocolate mousse with nuts and almonds

Vanilla Cupcake with marmalade and mascarpone cream

Cherry flan with chocolate chips and butter cream

Creamy apple crumble pie

Ricotta vanilla cream with marmalade and white chocolate

Mango creme brulee with caramel chips

Gluten free chocolate brownie with whipped cream

Fruit salad



LUNCH BUFFET

SOUP & SANDWICH

SOUP OF YOUR CHOICE

(please choose 1)

Creamy of vegetable soup

or

Roasted tomato soup

or

Traditional solanka soup

or

Chicken noodles soup

or

Cabbage broth soup

SELECTION OF SANDWICHES

Rye bread with salted salmon and egg cream

Polar bread with tuna cream and cucumber

Roasted beef crostini with Wasabi cream

Mozzarella rolls with Pesto

DESSERTS

Freshly cut fruit salad

Panna Cotta with berry sauce

Chocolate flan with coffee cream

PRICE

24 EUR per person

TIME OF SERVING

12:00 - 16:00

MINIMUM NUMBER OF GUESTS

30 persons



PLATED DINNER

IL SOLE RESTAURANT

The cosy Mediterranean style interior and open-air terrace with a sea view invites you to enjoy traditional Italian dishes.

Il Sole offers top quality products, prepared authentically in Italian style complimented by well known and recognized International food dishes.

Extensive list of selected Italian and international wines perfectly complements the menu.



il Sole

GROUP MENU

STARTER

Salad mix with tiger prawns, cherry tomatoes and avocado

or

Vitello tonnato – veal with tuna and caper sauce

or

Crispy Mozzarella with olives on the tomato carpaccio

MAIN COURSE

Sea bass fillet with mushrooms on zucchini pillow

or

Guinea fowl fillet with Margarita sauce

or

Risotto with asparagus and spinach

DESSERT

Cocco Nocciola

or

Selection of ice-cream in crispy almond basket with fresh berries

PRICE

3 course menu

39 EUR per person

GROUP MENU

STARTER

Vitello tonnato – veal with tuna and caper sauce

or

Carpaccio trio – swordfish, salmon, sea bass

or

White wine stewed pear with sweet Gorgonzola

MAIN COURSE

Crispy veal cutlet with fresh tomato and red onion salad

or

Grilled salmon fillet with asparagus and spinach sauce

or

Taglierini pasta baked with eggplants, tomato sauce and Parmesan

DESSERT

Vanilla Panna Cotta with fresh berries and raspberry sauce

or

Traditional Tiramisu

PRICE

3 course menu

45 EUR per person



GROUP MENU

STARTER

Yellow-fin tuna and avocado tartar

or

Vitello tonnato – veal with tuna and caper sauce

or

Grilled vegetable salad with pine nuts and Parmesan cream sauce

MAIN COURSE

Veal fillet medallions with green pepper sauce

or

Duck breast with orange and redcurrant sauce

or

Stone bass fillet with creamy caper sauce

or

Risotto with truffle paste

DESSERT

Mascarpone cream with strawberry minestrone

or

Crostata with Mascarpone cheese and berries

PRICE

3 course menu

55 EUR per person



GROUP MENU

COLD APPETIZER

Vitello tonnato – veal with tuna and caper sauce

or

Trio carpaccio – salmon, sea bass and swordfish

HOT APPETIZER

Cannelloni filled with spinach, prawns and Parmesan

or

Creamy artichoke soup with goat milk cheese and mushrooms

MAIN COURSE

Sea bass fillet with mushrooms and zucchini tart

or

Veal fillet medallions with green pepper sauce

DESSERT

Hazelnut praline pudding

or

Vanilla Panna Cotta with strawberry sauce

PRICE

4 course menu

55 EUR per person



PLATED DINNER

VIEW RESTAURANT & LOUNGE

This restaurant with a captivating sea view is a top spot for outstanding culinary art and design interior connoisseurs.

It combines European flair of traditional cuisine with the latest trends to give the restaurant guests an exciting taste experience.

Menu offers courses with fresh, local and seasonal ingredients, which perfectly complements the wide range of quality wines and exquisite drinks.



GROUP MENU

STARTER

Baltic rye bruschetta with salted anchovies and quail eggs

or

Lamb goulash soup with seasonal vegetables and pesto

or

Goat cheese salad with courgette shavings and roasted almonds

MAIN COURSE

Mediterranean sea bass fillet with Meuniere sauce and vegetables

or

Guinea fowl breast with sweet potatoe fondant and grape confit

or

Tomato orzotto with zucchini and eggplants

DESSERT

Blueberry cheese brulee

or

Selection of ice-cream in crispy almond basket with fresh berries

PRICE

3 course menu

37 EUR per person

GROUP MENU

STARTER

Duck breast salad with orange fillets and red onion chutney

or

Caesar salad with tiger prawns and Parmesan cheese

or

Andalusian hot gazpacho with courgette spaghetti

MAIN COURSE

Pike perch fillet with mussel sauce and herbed mashed potatoes

or

Rib-eye beef stroganoff with mushroom orzotto

or

Guinea fowl breast with sweet potatoe fondant

or

Ravioli with spinach, Grana Padana and white wine sauce

DESSERT

Selection of ice-cream in crispy almond basket with fresh berries

or

Day & Night chocolate pie

PRICE

3 course menu

40 EUR per person

GROUP MENU

STARTER

Grilled tiger prawns with tomato salsa and avocado tartar

or

Peking duck salad with fresh cucumber and Hoisin sauce

or

Vegetarian Caesar salad

MAIN COURSE

Halibut fillet in creamy sauce with eggplants

or

Lamb Rump steak in green pepper sauce with mashed potatoes

or

Barbary duck breast with turnip puree and citrus sauce

or

Wild mushroom ragout with truffle mashed potatoes

DESSERT

Mango Creme Brulee

or

Rockslide brownie with vanilla ice-cream

PRICE

3 course menu

45 EUR per person



GROUP MENU

STARTER

Duck fillet salad with mini pear, orange fillets and onion chutney

or

Hawaiian tuna and salmon poke

SOUP

Porcini cream soup with truffle oil and crouton

MAIN COURSE

Sturgeon fillet with potato, cheese souffle and red caviar

or

Medium roasted beef tenderloin with caramelized baby vegetables

DESSERT

Featherlight chocolate cake

or

Sea buckthorn tart

PRICE

4 course menu

50 EUR per person

INTRODUCTION

SEAFOOD & OYSTER TERRACE

Follow the tantalizing aromas to your seaside table right by the Baltic coast line, where you can enjoy seafood, oysters and fish from all over the world.

The menu also offers guests genuine Japanese sushi and sashimi, prepared from the freshest ingredients.

SEASONAL RESTAURANT
MAY TO SEPTEMBER



Seafood & Oyster
SUSHI & SASHIMI TERRACE

GROUP MENU (1)

APPETIZER

Creamy fish and seafood chowder

mussels, shrimps, fish of the day

or

Mediterranean ceviche

salmon, prawn, tuna, mango

or

Duck breast salad

air-dried duck breast, orange fillets, pear, red onion chutney

MAIN COURSE

Baltic pike-perch

mussel sauce, fennel confit, dill mashed potatoes

or

Char-grilled Norwegian salmon skewer

roasted baby potatoes, summer vegetable salad, Remoulade sauce

or

Premium beef stroganoff

rib eye beef, pearl barley with mushrooms, gerkins

DESSERT

Mango Pavlova

or

Pistachio Panna Cotta

PRICE

3 course menu

50 EUR per person

GROUP MENU (2)

APPETIZER

Tom Yum Goong soup

tiger prawns, noodles, champignons

or

Hawaiian poke

tuna, salmon, mango, sushi rice

or

Seared premium beef carpaccio

celery salad with apples, honey-lime sauce

MAIN COURSE

Char-grilled sturgeon fillet

Dauphinoise potatoes, red caviar, vegetable Julienne

or

Yellow-fin tuna steak

pak choi, beans, noodles, tomato – olive salsa

or

Irish lamb fillet

truffle – pepper sauce, baby vegetables, turnip puree

DESSERT

Mango Creme Brûlée

or

Raspberry cheesecake

PRICE

3 course menu

50 EUR per person

INTRODUCTION

BEACH BAR & GRILL

Located few feet from the water's edge, Beach BAR & GRILL offers hand-crafted cocktails, extensive wine list and some of the best local beers on tap. Featuring delectable sandwiches, grilled meat and seafood, a variety of salads and tempting desserts, this casual setting is the perfect place to unwind.



GROUP MENU

SELECTION OF APPETIZERS TO SHARE

(please choose 4)

- | | |
|--------------------------------------|--|
| Mini chicken Caesar salad | Salmon tartar with capers and shallot onions |
| Mini Caesar salad with prawns | Bruschetta mix |
| Mini Greek salad | Gazpacho soup shot with tiger prawn |
| Prawn cocktail | Calamari rings with Thousand Island sauce |
| Mini Mozzarella with cherry tomatoes | Grilled sweet corn with BBQ sauce |

CHARCOAL GRILLED MAIN COURSE CHOICE

Norwegian salmon skewer

or

Organic catfish skewer

or

Chicken thigh skewer

or

Pork meat skewer

*Skewers are served with roasted baby potatoes, summer vegetable salad,
Remoulade or tomato sauce*

DESSERT

Traditional New York cheesecake

or

Selection of ice-cream

PRICE

3 course menu

45 EUR per person

INTRODUCTION

THEMED BUFFETS

Our goal is to make every occasion a unique experience for you and your guests! Weather it is a Gala dinner, corporate party or just a dinner after a long business day, our themed buffets selection will be the ideal choice.

Our culinary team prepared buffet menus of most popular kitchens. You will be delighted with a special selection of worlds favorite flavors cooked in the best traditions.



BUFFETS

INTERNATIONAL BUFFET

APPETIZERS

- Vitello Tonnato – slow roasted veal with tuna and caper sauce
- Selection of sushi with Wasabi, soy and ginger
- Vol-Au-Vents with mushroom mousse
- Pan-fried tiger prawns with herbs, served with avocado mousse

SALADS

- Nicoise salad with seared tuna fillet, baby potatoes and haricot beans
- Peking duck salad with mango and Hoisin dressing
- Mini Mozzarella salad with tomatoes and pine nuts

MAIN COURSE

- Duck leg confit with cranberry-apple sauce
- Chicken tikka masala with coconut milk and coriander
- Roast beef with green pepper sauce
- Pan-fried fillet of sea bass with Meunière sauce

SIDE DISHES

- Potato gratin with alpine cheese
- Grilled vegetables
- Steamed basmati rice with vegetables

DESSERTS

- Crispy almond basket with Mascarpone cream and forest berries
- Chocolate mousse with raspberry sauce
- Mini mango crème brûlée

PRICE

75 EUR per person



BUFFETS

ITALIAN BUFFET

SALAD AND ANTIPASTI BAR

Freshly baked ciabatta, and traditional Italian grissini

Capers, anchovies, selection of olives, artichokes, pickled vegetables, grilled vegetables, selection of salsas, olive oils and vinegars

Selection of Italian meat delicacies

Selection of Italian cheese

APPETIZERS

Bruschetta selection: tiger prawns with avocado mousse; Parma ham with olive tapenade

Gorgonzola cheese with pear chutney

Caprese salad with Mozzarella, homemade pesto and pine nuts

Vitello Tonnato – veal under tuna and caper sauce

MAIN COURSES

Chicken breast with Mozzarella in Margarita sauce

Fried cod fillet with basil cream sauce

Beef tagliata with balsamic mini-onions

SIDE DISHES

Penne Arrabiata

Risotto with spinach and Pecorino cheese

Oven-baked potatoes with rosemary

DESSERT

Tiramisu

Panna Cotta with berry sauce

Fruit and berry Macedonia

PRICE

65 EUR per person



LOCAL FLAVOURS BUFFET

APPETIZERS

Selection of fresh vegetables, salted and pickled vegetables

Rustic smoked chicken with traditional sauces

Smoked leg of pork aspic with horseradish foam

Baltic bruschetta with spiced anchovie

Latvian sprats with assorted dressings

Mini-potatoe pancakes with salmon in dill marinade

SALAD

Bean salad with smoked meat

Classic meat salad with smoked chicken and potatoes

MAIN COURSES

Pike perch fillet with onion rings

"Kurzeme" beef stroganoff with marinated cucumbers

Grey peas with bacon and onions

Latvian style sautéed beef with onion

SIDE DISHES

Sautéed sauerkraut

Boiled potatoes with dills and butter

DESSERTS

Mini-baskets with apples, rhubarb and cowberries

Layered rye bread dessert with berries and whipped cream

"Vecriga" filled with cottage cheese and cream

PRICE

60 EUR per person



BUFFETS

FRENCH BUFFET

APPETIZERS

French pate selection (duck rillettes with cognac and pistachio, "fois gras" and rabbit liver pate, pork terrine with sweet chestnut and calvados)

Vol-au-vents with mushroom ragout

Frog legs with tomato-olive concasse

Roasted Charolais beef with white truffle mustard sauce

Dried turkey fillet salad, mini pears and orange fillets

Nicoise salad with artichokes, seared tuna fillet and quail eggs

MAIN COURSES

Duck a l'orange

Dorado fillet à la Meuniere and black mussels

Beef Bourguignon

SIDE DISHES

Vegetable quiche lorraine

Potato Dauphinoise

Traditional vegetable ratatouille

CHEF'S SELECTION OF FRENCH CHEESE

(Camembert, Brie, Comté)

served with crispy crackers, grapes and fruit chutney

SELECTION OF FRENCH DESSERTS

Mini caramel crème brûlée

Selection of mini éclairs

Almond Clafoutis with cherries

PRICE

75 EUR per person



BUFFETS

ASIAN BUFFET

APPETIZERS

Beef in oyster sauce with green onions

Spring rolls with mango salsa

Seared tuna with seesam, Wasabi and ginger tartare

SUSHI

Selection of sushi with Wasabi, soy and ginger

SALADS

Salad with crispy pork and spicy cucumbers

Peking duck salad with Hoisin dressing

Pak Choi salad with sugar peas, shiitake mushrooms and Teriyaki sauce

MAIN COURSES

Crispy sweet and sour pork

Salmon with Teriyaki sauce

Chicken meatballs in lemon-honey glaze

SIDE DISHES

Egg noodles with omelette

Stir-fried vegetables

Basmati rice

DESSERTS

Coconut almond cake with lychee sauce

Tapioca with mango puree

Banoffee with lime sauce

PRICE

65 EUR per person

BUFFETS

BBQ BUFFET**SALAD BAR**

Tomatoes, cherry tomatoes, cucumbers, salad mix, carrot, beetroot, radish, sweet corn, bell pepper, red onion, Feta cheese;
 Pickled vegetables: pearl onions, marinated cucumbers, red cabbage, mixed leaves, red onion, bell pepper, sweet cabbage;
 Choice of olive oils, vinegars, salad sauces and salsas.

Additional option: Assorted local smoked and lightly salted fish +3,50 EUR pp (herring, salmon, sea bream, mackerel)

SOUP

Baltic beetroot cold soup & Gazpacho with basil croutons

CHARCOAL GRILLED MEAT AND FISH

Chicken gyros in citrus marinade

Pork skewer in sweet and sour honey marinade

Lamb kebab with coriander

Bavarian grill sausages

Catfish fillet skewer with olives, cherry tomatoes, capers, and marinated pearl onions

Additional option: Grilled tiger prawns +3,50 EUR pp

CHOICE OF SAUCES

Homemade BBQ sauce / Yoghurt sauce / Sweet and sour chili sauce /
 Fruit chutney / Honey and mustard sauce

SIDE DISHES

Oven baked potatoes with garlic and rosemary / Summer ratatouille

Haricot beans

DESSERTS

Mango creme brulee

Strawberry custard with berries

Chocolate mousse with caramelised hazelnuts

PRICE

55 EUR per person

BUFFETS

BRUNCH BUFFET

STARTERS BUFFET

Tomatoes, Baltic herring in various flavours on potatoe fondant

Zucchini cannelloni with spinach, Ricotta cream and Gorgonzola

Potato muss with quail egg and Baltic sprats

Mexican tacos with tiger prawns, avocado and yogurt dressing

Baltic bruschetta with anchovies, quail egg, cucumber and anchovy sauce

Caesar Salad with Chicken fillet and bacon

Caprese salad with mini Mozzarella and homemade pesto

Spring salad with assorted tomatoes and pickled red onion

SOUP

Tomato gazpacho with Greenland prawns

Traditional sauerkraut soup with pork

MAIN DISHES

Lamb kebab skewers with yogurt and coriander sauce

Mini Burgers with *Black Angus* Beef and Cheddar cheese

Bavarian grilled sausages with traditional sauces

Salmon fillet and tiger prawn in Teriyaki sauce

SIDE DISHES

Sautéed sauerkraut with a hint of smoke

Vegetable ratatouille

Tomato orzotto with mussels

DESSERTS

Mango creme brulee

Strawberry custard with berries

Chocolate mousse with caramelised hazelnuts

PRICE

55 EUR per person

BUFFETS

CHEF'S LIVE COOKING STATIONS

BARBECUE	200.00 EUR
SUCKLING PIG ON GRILL	500.00 EUR
PAELLA	200.00 EUR
SUSHI & SASHIMI	200.00 EUR
BURGER	200.00 EUR
TRADITIONAL SOUP	120.00 EUR
TRADITIONAL DUMPLING	150.00 EUR

Price is for 20 guests

* may be subject to availability

* please ask for more details one of our event co-coordinators

GALA DINNER

PLATED GALA DINNER

COLD APPETIZER

(please choose 1)

Duck breast salad with raspberry and fig dressing

or

Salmon "Gravlax" and seared tuna fish duet with mustard and ginger sauce, quinoa and rye bread croutons

or

Slow roasted veal with crispy fried Mozzarella and tuna/caper cream

or

Octopus salad with mango salsa, chili lime dressing

WARM APPETIZER

(please choose 1)

Pan fried sea scallops with green pea mousse and creamy cauliflower sauce

or

Achatina snail and mushroom ragout with Amandine potato puree

or

Creamy black salsify soup with venison dumplings

PRICE

4 course menu

65 EUR per person

5 course menu

75 EUR per person



GALA DINNER

PLATED GALA DINNER

FISH COURSE

(please choose 1)

Wild Mediterranean sea bass with pine nuts, tomatoe concassé and sautéed fennel shavings

or

Monkfish medallions with tiger prawn, vegetable julienne and orange-mustard sauce

or

Fillet of Atlantic halibut with saffron sauce, green peas and sautéed vegetable pearls

MEAT COURSE

(please choose 1)

Beef Wellington with Parma ham, mushrooms, rich red wine sauce

or

Slow roasted beef tenderloin with caramelized baby vegetables, creamy green pepper sauce

or

Grilled duck breast with celery puree, caramelized black salsify, shimeji mushrooms, raisin sauce

DESSERT

(please choose 1)

White chocolate cheesecake with lime and raspberries

or

Crème brûlée with tonka bean ice-cream

or

Chocolate cake with warm chocolate sauce and vanilla ice-cream



GALA DINNER
BANQUET

FISH APPETIZERS

(please choose 4)

Salmon Gravlax with potato croquette and herb crème fraîche

Roasted in herbs tiger prawns with avocado tartare and tomato salsa

Sea bass in sweet and sour tomato marinade

Herring variations (mustard, apple, cowberry sauce) on mashed potatoes

Tuna poke with mango and avocado

Classic salmon tartare

Baltic bruschetta with sprats, egg, cucumber and anchovy sauce

MEAT APPETIZERS

(please choose 4)

Rabbit pâté on a brioche with cowberry sauce

Vitello Tonnato – veal with tuna and caper sauce

Roast pork with horseradish sauce

Beef tongue aspic with cheese-wasabi cream

Mini sliders with pulled duck and sweet onion chutney

Air-dried duck fillet with wine pear, orange fillet and red onion chutney

Spring chicken roulade with porcini mushrooms and pancetta

VEGETARIAN APPETIZERS

(please choose 2)

Salted and pickled vegetables (cucumbers, tomato, mushrooms, cabbage, garlic)

Grilled eggplant rolled with goat cheese and tomato salsa

Zucchini cannelloni with spinach, Ricotta and Gorgonzola cheese

Hummus with vegetable crudités and Kalamata olives

Falafel with yoghurt sauce

Avocado tartare with couscous and cherry tomatoes



PRICE

95 EUR per person

GALA DINNER
BANQUET

SALADS

(please choose 2)

Salad with assorted tomatoes, rucola and Mozzarella di Bufala cheese

Roman salad with chicken breast, crispy bacon and Caesar sauce

Peking duck salad with Beluga lentils, spicy pumpkin and carrots, young spinach

Sweet and sour tiger prawn salad with calamari rings, cherry tomatoes and garlic aioli

Beef tongue salad with young potatoes and citrus mayonnaise

Baked salmon salad with honey-lemon sauce, avocado, capers, Kalamata olives, fresh cucumber, cherry tomatoes and quail eggs

MEAT COURSE

(please choose 1)

Pork medallions with porcini sauce, thyme and truffle paste

Veal medallions with demi-glaze sauce, green pepper and rosemary

Rump steak with red currant and rose wine sauce

Meat dishes are served with truffled potato purée and vegetable ratatouille

POULTRY COURSE

(please choose 1)

Duck breast with cherry sauce

Duck leg confit with red orange sauce

Spring chicken breast in Dijon mustard creamy sauce

Poultry main courses are served with potato fondant and honey baked apple

FISH COURSE

(please choose 1)

Pike perch fillet in dill sauce with mussels

Salmon fillet with lemon-saffron sauce

Sea bass fillet in creamy sun-dried tomatoes sauce

Fish main courses are served with celery purée, green asparagus and baked in herbs cherry tomatoes



GALA DINNER

DESSERTS

Choose your favorite dessert or cake

DESSERTS

Traditional Tiramisu

Raspberry cheesecake

Crème brûlée with tonka bean ice-cream

Pistacchio dessert with raspberry confit and ice-cream

Chololate Brownie with Chantilly cream and strawberries

...and a lot of other chef's desserts

6.00 EUR PER PERSON

CAKE FILLINGS

Creamy Classics: nut cake; chocolate flan with mango cream and chocolate chips; condensed milk cream with nut meringue and candied roasted hazelnuts; dark chocolate cake with cherries; Mascarpone-raspberry cake; caramel cake with choco flan; coconut cake with Raffaello truffles

Cheesecakes: airy, cottage cheese or creamy; with berry, lime, salted caramel or mango filling; on the base of Oreo cookies, vanilla biscuits or creamy flan

Mousse and yogurt cakes: strawberry and lime mousse; banana cream with Bacardi; chocolate mousse; with muffin flan, coconut flan, berry aspics or almond flan

CAKE

YOUR LOGO ON THE CAKE

CANDY BUFFETS

FROM **45 EUR** PER KG

20 EUR

UPON REQUEST

FINGER FOOD

CANAPE

50 gr.

Smoked salmon, capers, creme cheese	2.50
Lightly salted salmon, cream cheese, dills	2.50
Red caviar, creme cheese	3.00
Mini potato pancakes, lightly salted salmon, creme cheese	2.50
Sprats, quail egg	2.00
Slow roasted beef, red onion jam	2.50
"Vitello Tonnato", tuna-caper sauce	2.50
Smoked duck breast, berries, pistachios	3.00
Rabbit pate, berry chutney	2.50
Mushroom mousse, truffle caviar	2.00
Brie cheese, strawberriwes	2.00



FINGER FOOD

SANDWICHES

80 gr.

Tuna cream, cucumber	2.50
Salted salmon, egg cream	2.50
Roasted beef, "Tartar" sauce	2.50
Ham, cheese, "Philadelphia" cream	2.50
Egg cream, cucumber	2.00

CROSTINI

50 gr.

Tiger prawns, guacamole	2.50
Smoked salmon, creme cheese, tomato salsa	2.50
Roasted beef, "Wasabi" cream	3.00
"Parma" ham, goat cheese, sun-dried tomatoes	2.50
"Mozzarella", tomato salsa, basil	2.00



FINGER FOOD

MINI-BASKETS

50 gr.

Red caviar, creme cheese	3.00
Crayfish tails, avocado	3.00
Greenland prawn and avocado cocktail	3.00
Tuna tartar, mango chutney	3.50
Smoked salmon mousse, cucumber roll	2.50
Salted salmon, cream cheese, dills	2.50
Slow roasted beef, red onion jam	2.50
Smoked duck breast, fruit chutney	3.00
Mushroom mousse, quail egg	2.50
Gorgonzola cheese, pear	2.00
Brie cheese, strawberry	2.00
Goat cheese cream, berries	2.50



FINGER FOOD

SALADS AND APPETIZERS

100 gr.

Tuna fillet salad, haricot beans, boiled egg	3.50
Seafood cocktail – prawns, calamari, mussels, avocado	4.50
Octopus salad with olives, celery, cherry tomatoes	5.50
Smoked salmon salad, cherry tomatoes, citrus dressing	4.50
Tiger prawns, rucola, fennel, orange slices	4.00
Peking duck salad, mango, “Hoisin” dressing	4.50
Olivier salad with smoked chicken breast	3.50
Beef tongue salad, mayonnaise, marinated cucumbers, celery	3.50
Caesar salad – chicken breast and crispy bacon	3.50
Chicken Saute, yogurt-curry sauce, walnuts, coriander	4.00
Mini Mozzarella, tomatoes, pine nuts	3.50
Classic Greek salad – goat cheese, Kalamata olives	3.50



FINGER FOOD

MINI BURGERS

COLD

Salted salmon, cucumber

80 gr.

3.50

Seared tuna, avocado

3.50

Smoked turkey ham, vegetables

3.50

Peking duck, avocado

3.50

HOT

Turkey, caramelized onions

80 gr.

3.50

Premium beef, red "Cheddar", BBQ sauce

3.50

Marinated lamb, red onions, yogurt sauce

4.00

"Surf&Turf" – premium beef, tiger prawn

4.50



FINGER FOOD

SKEWERS

COLD

50 gr.

Tiger prawn with cherry tomatoes and grilled zucchini	3.50
Roasted octopus, new potatoes and cured olives	3.50
Spicy sprat with Parisienne potatoes and quail egg	2.50
Trio of snacks /Parma ham, goat cheese, sun-dried tomatoes/	2.50
Parma ham with Cantaloupe melon	2.50
Mini Mozzarella Caprese with cherry tomatoes and pesto	2.50
Selection of fruits and berries	4.00

HOT

100 gr.

Grilled prawns with pineapple and vegetables	3.50
Grilled salmon with vegetables	3.50
Lamb mini kebab	3.50
Pork mini shashlik in sweet and sour glaze	3.50
Chicken and grilled vegetable mini saute	3.50



FINGER FOOD

APPETIZER PLATTERS



	100 gr.	
Mediterranean seafood selection served with chutney, confiture, grissini, bruschetta and dried fruits collection	10.00	
Seafood / tiger prawns, octopus, calamari, mussels, olives, selection of sauces	10.00	
Baltic smoked and salted fish delicacies served with sauces and vegetables	5.00	
Italian antipasti / meat and cheese delicacies served with salsas, olives, grissini and vegetable selection	5.00	
Baltic meat selection served with sauces and vegetables	5.00	
Baltic cheese selection served with sauces and vegetables	5.00	
Fresh vegetables selection	2.00	
Salted and picketed vegetables	3.50	
Fresh fruit selection	3.50	

FINGER FOOD

SUSHI

1 roll

PHILADELPHIA MAKI /salmon, cucumber, cream cheese/

9.00

DRAGON MAKI /tiger prawns, avocado/

10.00

TEKA MAKI /tuna, salmon/

8.00

SAKE AVOKADO MAKI /salmon, avocado/

8.00

UNAGI MAKI /smoked eel, takuan, cream cheese/

13.00

YASAY MAKI /avocado, cucumber, cream cheese/

8.00



FINGER FOOD

DESSERTS

70 gr.

Mini-eclairs / vanilla cream / chocolate cream / berrie cream / caramel cream / coffee cream	2.00
Macaroons / pistachio / caramel / raspberry / chocolate	2.00
Crispy almond basket with Mascarpone cream and forrest berries	3.50
Mini "Panna Cotta" with raspberry sauce	2.50
Mini Napoleon cake	2.50
Chocolate cake with cherry filling	3.00
Chocolate cake with Cappuccino cream	3.00
Mini lemon-meringues	3.00
Mascarpone cream with various crashed macaroons	3.00
Strawberry gazpacho with Mascarpone cream	2.50
Profiteroli with Chantilly cream	2.50
Mini Crème-brulee	3.00
Mini mango Crème-brulee	3.00
Tiramisu	3.00
Selection of fresh forest berries (raspberries, blueberry, blackberries, redcurrant)	6.00



WELCOME COCKTAILS

COCKTAILS

Pink MG Gin Cocktail	7.00 EUR
Aperol Spritz	7.00 EUR
Hugo Spritz	7.00 EUR
Mai Tai	7.00 EUR
Sex on the Beach	7.00 EUR
Cosmopolitan	7.00 EUR
Tequila Sunrise	7.00 EUR

ALCOHOL FREE COCKTAILS

Mango Pina Colada	5.00 EUR
Waterlemon & Lime Chiller	5.00 EUR
Ginger & Lime Fizz	5.00 EUR

OFFER IS VALID ONLY
FOR PRIVATE EVENTS



DRINKS

CHAMPAGNE & PROSECCO

SPARKLING WINES & CHAMPAGNE

Tenuta Ca' Bolani Prosecco, Friuli, Italy	27.00 EUR
Masseria Altemura Rosamaro Brut, Italy	25.00 EUR
Wolfberger Cremant D'Alsace Brut, France	35.00 EUR
Laurent-Perrier La Cuvee Brut Champagne, France	95.00 EUR
Laurent-Perrier La Cuvee Rose Brut Champagne, France	110.00 EUR
Billecart-Salmon Brut Reserve, France	90.00 EUR
Billecart-Salmon Brut Rose, France	130.00 EUR

WHITE WINES

Danzante Pinot Grigio, Veneziana, Italy	25.00 EUR
Rocca di Montemassi Calasole Vermentino, Tuscany, Italy	28.00 EUR
Attems Pinot Grigio, Friuli-Venezia Giulia, Italy	37.00 EUR
Bricco dei Gavi di Gavi, Piemonte, Italy	35.00 EUR
Marchesi de Frescobaldi Albizzia Chardonnay, Toscana, Italy	25.00 EUR



DRINKS

WINES

WHITE WINES

Elephant Hill, Sauvignon Blanc, Marlborough, New Zeland	45.00 EUR
Pounamu Sauvignon Blanc, Marlborough, New Zeland	28.00 EUR
Laroche St Martin Chablis, France	47.00 EUR
Drouet Remy Pannier, Sancerre, France	48.00 EUR
Zinck Gewürtztraminer Terroir, France	44.00 EUR
Wolfberger SIGNATURE Riesling, France	25.00 EUR
Raimat Saira Albarino, Spain	22.00 EUR

ROSE WINES

Drouet Frères Rosé d'Anjou, Loire, France	20.00 EUR
Chateau Gassier, Côtes-de-Provence, France	38.00 EUR



DRINKS

WINES

RED WINES

Frescobaldi Nipozzano Riserva Chianti, Italy	45.00 EUR
Danzante Merlot, Tuscany, Italy	27.00 EUR
Masseria Altemura Sasseo Primitivo Salento, Puglia	30.00 EUR
Castello D'Albola Chianti Classico, Italy	35.00 EUR
Lamberti Alta Gamma Ripasso Valpolicella, Italy	30.00 EUR
Vina Pomal Crianza, Tempranillo, Rioja, Spain	30.00 EUR
Georgian Wines Zangaura Kindzmarauli, Kakheti, Georgia (semi-sweet)	30.00 EUR
Achaval Ferrer Malbec, Mendoza, Argentina	38.00 EUR

DRINKS

SPIRITS



ml	VODKA	
700	Reyka Vodka	65.00 EUR
500	Stolichnaja Elit	45.00 EUR
1000	Russkij Standart Platinum	55.00 EUR
1000	Stoli	35.00 EUR

WHISKEY

700	Tullamore Dew 12 YO	70.00 EUR
700	Bushmills Malt 10 YO	60.00 EUR
1000	Tullamore Dew	40.00 EUR
1000	Jameson	50.00 EUR
1000	Glenfiddich Single Malt 12 YO	110.00 EUR
1000	Chivas Regal 12 YO	85.00 EUR
1000	Jack Daniels	55.00 EUR
1000	Johnnie Walker Red Label	58.00 EUR
1000	Johnnie Walker Black Label	85.00 EUR

RUM

700	Sailor Jerry (Spiced Rum)	70.00 EUR
1000	Bayou Silver / Spiced / Select	55.00 EUR

LIQUOR

1000	Jagermeister	40.00 EUR
1000	Malibu Rum	40.00 EUR
1000	Baileys	55.00 EUR

ml	COGNAC	
700	Courvoisier	55.00 EUR
700	Courvoisier V.S.O.P	95.00 EUR
1000	Courvoisier X.O	200.00 EUR
700	Courvoisier Napoleon	110.00 EUR
700	Remy Martin V.S	70.00 EUR
1000	Remy Martin V.S.O.P	110.00 EUR
700	Remy Martin X.O	250.00 EUR
1000	Hennessy V.S	105.00 EUR
1000	Hennessy V.S.O.P	140.00 EUR
1000	Hennessy X.O	300.00 EUR

VERMOUTH

1000	Martini Ekstra Dry	35.00 EUR
1000	Martini Bianco	35.00 EUR
1000	Campari Bitter	50.00 EUR

GIN

700	Cross Keys Gin / Black Curant	50.00 EUR
700	Hendrick's	80.00 EUR
700	Tanqueray Ten	70.00 EUR
1000	Bombay Sapphire	55.00 EUR

DRINKS

BEER & SOFT DRINKS

DRAFT BEER (30l)

Valmiermuiža	220.00 EUR
Užavas	220.00 EUR
Tervetes	220.00 EUR

BOTTLED BEER

Tervetes (0.5l)	4.00 EUR
Užavas (0.5l)	4.00 EUR
Corona (0.33l)	4.00 EUR

SOFT DRINKS (2l)

Coca Cola, Sprite, Fanta	7.00 EUR
Schweppes Tonic, Russchian	8.00 EUR

SOFT DRINKS (250ml)

Coca Cola, Sprite, Fanta	2.00 EUR
Schweppes Tonic, Ginger ale	2.00 EUR

JUICE (330 ml)

Orange / Apple / Tomato	2.00 EUR
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FRESHLY SQUEZZED JUICE (1l)

Orange / Grapefruit / Apple	10.00 EUR
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MORSS (1l)

Freshly made Cranberry Morss	8.00 EUR
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WATER

San Benedetto Still (0.75l)	4.00 EUR
San Benedetto Sparkling (0.75l)	4.00 EUR
San Benedetto Still (250 ml)	2.50 EUR
San Benedetto Sparkling (250 ml)	2.50 EUR
Evian still water (0.75l)	4.50 EUR
Perrier sparkling mineral water (0.75l)	4.50 EUR
Evian still water (0.33l)	3.00 EUR
Perrier sparkling mineral water (0.33l)	3.00 EUR



DRINKS

CASH BAR

VODKA

(4 cl)

Russkij Standart	4.00 EUR
Stolichnaya Elit	7.00 EUR

WHISKEY

Chivas Regal 12YO	7.00 EUR
Jack Daniels	4.00 EUR
Tullamore Dew	4.00 EUR
Monkey Shoulder	4.00 EUR

COGNAC

Hennessy V.S.	7.00 EUR
Courvoisier V.S.O.P.	8.00 EUR

RUM

Bayou Rum	4.00 EUR
Sailor Jerry Spiced Rum	5.00 EUR

GIN

Bombay Sapphire	4.50 EUR
Tanqueray Gin	5.50 EUR

BITTER

(8 cl)

Jägermeister	4.00 EUR
Campari Bitter	4.50 EUR

BEER

(500 ml)

Valmiermuiža	4.50 EUR
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WINE (500 ml) (750 ml)

Prosecco	5.00 EUR	25.00 EUR
House White Wine	5.00 EUR	25.00 EUR
House Red Wine	5.00 EUR	25.00 EUR

SOFT DRINKS

Juice	2.00 EUR
Coca-Cola, Tonic Water	2.00 EUR
Red Bull	3.50 EUR



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Baltic Beach Hotel & SPA

★★★★★