

# 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



# 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



# 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

**39 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

**45 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

**55 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

**55 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

**55 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

**55 EUR** per person



## 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



## THEMED BUFFETS

Our goal is to make every occasion a unique experience for you and your guests! Whether 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.



# 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



# 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



# 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 Meunier 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



# 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



# 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

# 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





# BANQUET

## FISH APPETIZERS

(please choose 4)

Salmon Gravlax with potato croquette and herb crème fraiche

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-glace 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

Chocolate 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

FROM **45 EUR** PER KG

YOUR LOGO ON THE CAKE

**20 EUR**

CANDY BUFFETS

UPON REQUEST



## FINGER FOOD

**CANAPE**

50 gr.

Smoked salmon, capers, creme cheese	<b>3.50</b>
Lightly salted salmon, cream cheese, dills	<b>3.50</b>
Red caviar, creme cheese	<b>4.00</b>
Mini potato pancakes, lightly salted salmon, creme cheese	<b>3.50</b>
Sprats, quail egg	<b>3.00</b>
Slow roasted beef, red onion jam	<b>3.50</b>
"Vitello Tonnato", tuna-caper sauce	<b>3.50</b>
Smoked duck breast, berries, pistachios	<b>4.00</b>
Rabbit pate, berry chutney	<b>3.50</b>
Mushroom mousse, truffle caviar	<b>3.00</b>
Brie cheese, strawberries	<b>3.00</b>



## FINGER FOOD

**SANDWICHES**

	80 gr.
Tuna cream, cucumber	<b>3.50</b>
Salted salmon, egg cream	<b>3.50</b>
Roasted beef, "Tartar" sauce	<b>3.50</b>
Ham, cheese, "Philadelphia" cream	<b>3.50</b>
Egg cream, cucumber	<b>3.00</b>

**CROSTINI**

	50 gr.
Tiger prawns, guacamole	<b>3.50</b>
Smoked salmon, creme cheese, tomato salsa	<b>3.50</b>
Roasted beef, "Wasabi" cream	<b>4.00</b>
"Parma" ham, goat cheese, sun-dried tomatoes	<b>3.50</b>
"Mozzarella", tomato salsa, basil	<b>3.00</b>



## FINGER FOOD

**MINI-BASKETS**

50 gr.

Red caviar, creme cheese	<b>4.00</b>
Crayfish tails, avocado	<b>4.50</b>
Greenland prawn and avocado cocktail	<b>4.00</b>
Tuna tartar, mango chutney	<b>4.50</b>
Smoked salmon mousse, cucumber roll	<b>3.50</b>
Salted salmon, cream cheese, dills	<b>3.50</b>
Slow roasted beef, red onion jam	<b>3.50</b>
Smoked duck breast, fruit chutney	<b>4.00</b>
Mushroom mousse, quail egg	<b>3.50</b>
Gorgonzola cheese, pear	<b>3.00</b>
Brie cheese, strawberry	<b>3.00</b>
Goat cheese cream, berries	<b>3.50</b>



FINGER FOOD

## SALADS AND APPETIZERS



	100 gr.
Tuna fillet salad, haricot beans, boiled egg	<b>5.00</b>
Seafood cocktail – prawns, calamari, mussels, avocado	<b>6.00</b>
Octopus salad with olives, celery, cherry tomatoes	<b>7.00</b>
Smoked salmon salad, cherry tomatoes, citrus dressing	<b>6.00</b>
Tiger prawns, rucola, fennel, orange slices	<b>5.00</b>
Peking duck salad, mango, “Hoisin” dressing	<b>5.50</b>
Olivier salad with smoked chicken breast	<b>4.50</b>
Beef tongue salad, mayonnaise, marinated cucumbers, celery	<b>4.50</b>
Caesar salad – chicken breast and crispy bacon	<b>4.50</b>
Chicken Saute, yogurt-curry sauce, walnuts, coriander	<b>5.00</b>
Mini Mozzarella, tomatoes, pine nuts	<b>4.50</b>
Classic Greek salad – goat cheese, Kalamata olives	<b>4.50</b>

FINGER FOOD

# MINI BURGERS

## COLD

Salted salmon, cucumber

80 gr.

**4.50**

Seared tuna, avocado

**4.50**

Smoked turkey ham, vegetables

**4.50**

Peking duck, avocado

**4.50**

## HOT

Turkey, caramelized onions

80 gr.

**4.50**

Premium beef, red "Cheddar", BBQ sauce

**4.50**

Marinated lamb, red onions, yogurt sauce

**5.00**

"Surf&amp;Turf" – premium beef, tiger prawn

**6.00**



## FINGER FOOD

**SKEWERS****COLD**

50 gr.

Tiger prawn with cherry tomatoes and grilled zucchini **4.50**Roasted octopus, new potatoes and cured olives **4.50**Spicy sprat with Parisienne potatoes and quail egg **3.50**Trio of snacks /Parma ham, goat cheese, sun-dried tomatoes/ **3.50**Parma ham with Cantaloupe melon **3.50**Mini Mozzarella Caprese with cherry tomatoes and pesto **3.50**Selection of fruits and berries **5.00****HOT**

100 gr.

Grilled prawns with pineapple and vegetables **5.00**Grilled salmon with vegetables **5.00**Lamb mini kebab **5.00**Pork mini shashlik in sweet and sour glaze **5.00**Chicken and grilled vegetable mini saute **5.00**

FINGER FOOD

## APPETIZER PLATTERS



	100 gr.	
Mediterranean seafood selection served with chutney, confiture, grissini, bruschetta and dried fruits collection	<b>13.00</b>	
Seafood / tiger prawns, octopus, calamari, mussels, olives, selection of sauces	<b>15.00</b>	
Baltic smoked and salted fish delicacies served with sauces and vegetables	<b>8.00</b>	
Italian antipasti / meat and cheese delicacies served with salsas, olives, grissini and vegetable selection	<b>8.00</b>	
Baltic meat selection served with sauces and vegetables	<b>8.00</b>	
Baltic cheese selection served with sauces and vegetables	<b>8.00</b>	
Fresh vegetables selection	<b>4.00</b>	
Salted and picketed vegetables	<b>7.00</b>	
Fresh fruit selection	<b>7.00</b>	

FINGER FOOD

# SUSHI

1 roll

PHILADELPHIA MAKI /salmon, cucumber, cream cheese/	<b>12.00</b>
DRAGON MAKI /tiger prawns, avocado/	<b>15.00</b>
TEKA MAKI /tuna, salmon/	<b>12.00</b>
SAKE AVOKADO MAKI /salmon, avocado/	<b>12.00</b>
UNAGI MAKI /smoked eel, takuan, cream cheese/	<b>17.00</b>
YASAY MAKI /avocado, cucumber, cream cheese/	<b>8.00</b>



## FINGER FOOD

**DESSERTS**

70 gr.

Mini-eclairs / vanilla cream / chocolate cream / berrie cream / caramel cream / coffee cream	<b>3.00</b>
Macaroons / pistachio / caramel / raspberry / chocolate	<b>2.50</b>
Crispy almond basket with Mascarpone cream and forrest berries	<b>4.50</b>
Mini "Panna Cotta" with raspberry sauce	<b>4.00</b>
Mini Napoleon cake	<b>3.50</b>
Chocolate cake with cherry filling	<b>3.50</b>
Chocolate cake with Cappuccino cream	<b>3.50</b>
Mini lemon-meringues	<b>3.50</b>
Mascarpone cream with various crashed macaroons	<b>3.50</b>
Strawberry gazpacho with Mascarpone cream	<b>3.00</b>
Profiteroli with Chantilly cream	<b>3.00</b>
Mini Crème-brulee	<b>4.00</b>
Mini mango Crème-brulee	<b>4.00</b>
Tiramisu	<b>4.00</b>
Selection of fresh forest berries (raspberries, blueberry, blackberries, redcurrant)	<b>10.00</b>



# WELCOME COCKTAILS

## COCKTAILS

Pink MG Gin Cocktail	9.00 EUR
Aperol Spritz	9.00 EUR
Hugo Spritz	9.00 EUR
Mai Tai	9.00 EUR
Sex on the Beach	9.00 EUR
Cosmopolitan	9.00 EUR
Tequila Sunrise	9.00 EUR

## ALCOHOL FREE COCKTAILS

Mango Pina Colada	7.00 EUR
Waterlemon & Lime Chiller	7.00 EUR
Ginger & Lime Fizz	7.00 EUR

OFFER IS VALID ONLY  
FOR PRIVATE EVENTS



# CHAMPAGNE & PROSECCO

## SPARKLING WINES & CHAMPAGNE

Gancia Prosecco Brut D.O.C, Italy	<b>30.00 EUR</b>
Wolfberger Cremant D´Alsace Brut, France	<b>40.00 EUR</b>
Wolfberger Cremant D´Alsace Rose, France	<b>40.00 EUR</b>
Laurent-Perrier La Cuvee Brut Champagne, France	<b>100.00 EUR</b>
Laurent-Perrier La Cuvee Rose Brut Champagne, France	<b>120.00 EUR</b>
Piper-Heidsieck Cuvee Brut Sleeve Champagne, France	<b>70.00 EUR</b>
Billecart-Salmon Brut Reserve, France	<b>120.00 EUR</b>
Billecart-Salmon Brut Rose, France	<b>150.00 EUR</b>

## WHITE WINES

Cesari Pinot Grigio delle Venezie, Italy	<b>30.00 EUR</b>
Bersano Gavi Bianco Del Comune Di Gavi, Italy	<b>35.00 EUR</b>
Attems Pinot Grigio, Friuli-Venezia Giulia, Italy	<b>35.00 EUR</b>
Mesa Vermentino Primi, Sardegna, Italy	<b>30.00 EUR</b>
Frescobaldi Albizzia Chardonnay di Toscana, Italy	<b>30.00 EUR</b>



DRINKS

# WINES

## WHITE WINES

Elephant Hill, Sauvignon Blanc, Marlborough, New Zeland	<b>45.00 EUR</b>
Pounamu Sauvignon Blanc, Marlborough, New Zeland	<b>30.00 EUR</b>
Domaine Laroche Chablis, France	<b>48.00 EUR</b>
Drouet Remy Pannier, Sancerre, France	<b>50.00 EUR</b>
Wolfberger SIGNATURE Riesling, France	<b>30.00 EUR</b>
KWV Classic Collection Chardonnay, South Africa	<b>30.00 EUR</b>

## ROSE WINES

Drouet Frères Rosé d'Anjou, Loire, France	<b>25.00 EUR</b>
Chateau Gassier Esprit Rose, Provance, France	<b>35.00 EUR</b>



DRINKS

# WINES

## RED WINES

Frescobaldi Nipozzano Riserva Chianti, Italy	<b>55.00 EUR</b>
Masseria Altemura Sasseo Primitivo Salento, Puglia	<b>30.00 EUR</b>
Lamberti Ripasso Valpolicella, Veneto, Italy	<b>30.00 EUR</b>
KWV Classic Collection Cabernet Sauvignon, South Africa	<b>30.00 EUR</b>
Achaval Ferrer Malbec, Mendoza, Argentina	<b>45.00 EUR</b>





## DRINKS

## SPIRITS



ml	VODKA	
700	Reyka Vodka	<b>70.00 EUR</b>
700	Stolichnaja Elit	<b>80.00 EUR</b>
700	Khortytza	<b>30.00 EUR</b>
1000	Stoli	<b>40.00 EUR</b>

## WHISKEY

700	Tullamore Dew 12 YO	<b>90.00 EUR</b>
700	Bushmills Malt 10 YO	<b>80.00 EUR</b>
1000	Tullamore Dew	<b>55.00 EUR</b>
1000	Glenfiddich Single Malt 12 YO	<b>120.00 EUR</b>
1000	Chivas Regal 12 YO	<b>100.00 EUR</b>
1000	Jack Daniels	<b>70.00 EUR</b>
1000	Johnnie Walker Red Label	<b>65.00 EUR</b>
1000	Johnnie Walker Black Label	<b>95.00 EUR</b>

## RUM

1000	Sailor Jerry (Spiced Rum)	<b>85.00 EUR</b>
700	Bayou Silver / Spiced / Select	<b>70.00 EUR</b>
700	Bumbu Rum	<b>90.00 EUR</b>

## LIQUOR

1000	Jagermeister	<b>40.00 EUR</b>
1000	Malibu Rum	<b>40.00 EUR</b>
1000	Baileys	<b>55.00 EUR</b>

ml	COGNAC	
700	Courvoisier V.S.	<b>65.00 EUR</b>
700	Courvoisier V.S.O.P	<b>95.00 EUR</b>
700	Courvoisier X.O	<b>240.00 EUR</b>
1000	Hennessy V.S	<b>105.00 EUR</b>
1000	Hennessy V.S.O.P	<b>140.00 EUR</b>
1000	Hennessy X.O	<b>300.00 EUR</b>

## VERMOUTH

1000	Martini Ekstra Dry	<b>35.00 EUR</b>
1000	Martini Bianco	<b>35.00 EUR</b>
1000	Campari Bitter	<b>50.00 EUR</b>

## GIN

700	Cross Keys Gin / Black Curant	<b>50.00 EUR</b>
700	Hendrick's	<b>80.00 EUR</b>
700	Tanqueray Ten	<b>70.00 EUR</b>

## DRINKS

**BEER & SOFT DRINKS****DRAFT BEER (30l)**

Valmiermuiža	250.00 EUR
Užavas	250.00 EUR
Mežpils	250.00 EUR

**BOTTLED BEER**

Mežpils (0.5l)	4.50 EUR
Užavas (0.5l)	4.50 EUR
Corona (0.33l)	5.00 EUR

**SOFT DRINKS (2l)**

Coca Cola, Sprite, Fanta	15.00 EUR
Schweppes Tonic, Russchian	10.00 EUR

**SOFT DRINKS (250ml)**

Coca Cola, Sprite, Fanta	3.00 EUR
Schweppes Tonic, Ginger ale	3.00 EUR

**JUICE (330 ml)**

Orange / Apple / Tomato	3.00 EUR
-------------------------	----------

**FRESHLY SQUEZZED JUICE (1l)**

Orange / Grapefruit / Apple	20.00 EUR
-----------------------------	-----------

**MORSS (1l)**

Freshly made Cranberry Morss	15.00 EUR
------------------------------	-----------

**WATER**

Acqua Panna (0.75l)	5.00 EUR
Acqua Panna (0.25l)	3.00 EUR
S. Pellegrino (0.75l)	5.00 EUR
S. Pellegrino (0.25l)	3.00 EUR
Evian still water (0.75l)	5.00 EUR
Perrier sparkling mineral water (0.75l)	5.00 EUR
Evian still water (0.33l)	3.00 EUR
Perrier sparkling mineral water (0.33l)	3.00 EUR



## DRINKS

## CASH BAR

## VODKA (4 cl)

Khortytza	<b>6.00 EUR</b>
Reyka	<b>7.00 EUR</b>
Elit	<b>9.00 EUR</b>

## WHISKEY

Chivas Regal 12YO	<b>9.00 EUR</b>
Jack Daniels	<b>6.00 EUR</b>
Tullamore Dew	<b>6.00 EUR</b>
Monkey Shoulder	<b>6.00 EUR</b>

## COGNAC

Hennessy V.S.	<b>9.00 EUR</b>
Courvoisier V.S.O.P.	<b>12.00 EUR</b>

## RUM

Bayou Rum	<b>6.00 EUR</b>
Sailor Jerry Spiced Rum	<b>7.00 EUR</b>
Bumbu Rum	<b>8.00 EUR</b>

## GIN

Hendrick's	<b>7.00 EUR</b>
Tanqueray Gin	<b>6.00 EUR</b>
Cross Keys Gin Black Currant	<b>5.00 EUR</b>

## BITTER (8 cl)

Jägermeister	<b>4.00 EUR</b>
Campari Bitter	<b>4.50 EUR</b>

## BEER (500 ml)

Mežpils	<b>6.00 EUR</b>
---------	-----------------

## WINE (150 ml) (750 ml)

Prosecco	<b>6.00 EUR</b>	<b>30.00 EUR</b>
House White Wine	<b>6.00 EUR</b>	<b>30.00 EUR</b>
House Red Wine	<b>6.00 EUR</b>	<b>30.00 EUR</b>

## SOFT DRINKS

Juice	<b>3.00 EUR</b>
Coca-Cola, Tonic Water	<b>3.00 EUR</b>
Red Bull	<b>4.00 EUR</b>



# CONTACT US

JURAS STREET 23/25, JURMALA, LATVIA

## SALES DEPARTMENT



### CORPORATE

tel.: +371 6 777 14 44

mob.: +371 2 204 40 03

hotel@balticbeach.lv

### TRAVEL

tel.: +371 6777 1430

sd@balticbeach.lv



Baltic Beach Hotel & SPA

★★★★★