

CHRISTMAS LUNCH AND DINNER OFFER

FOR COMPANIES – ELEGANT AND UNFORGETTABLE!

VENUES – according to your choice and the scale of the event:

- * **AVE SOL** – an elegant and modern hall with a special atmosphere, ideal for festive events and balls /up to 60 guests/.
- * **DINING** – a refined and intimate space for small, exclusive gatherings /up to 42 guests/.
- * **AVE SOL & DINING** – two complementing venues that can be combined to make your event more versatile /up to 110 guests/.
- * **EPIC** – a stylish and elegant hall with a wide view over the courtyard, filled with daylight and the presence of winter /up to 48 guests/.
- * **SNOB Restaurant** – an eclectic work of art, where each room tells a unique story, enhancing the idea and atmosphere of your event /up to 180 guests/.

FESTIVE LUNCH from 45€/per person,
and **DINNER** from 60€/per person, including:

- * 3-course or buffet menu with drinks;
- * Elegant table setting;
- * Individual approach tailored to your wishes.

WE RECOMMEND complementing your celebration with:

- * **A drinks menu**, ensuring each of your guests enjoys a refined and delicious cocktail.
- * **Accommodation** in the hotel's design rooms at special rates*, extending the festive feeling until the next day.

In the morning, your guests will enjoy a gourmet breakfast and relax in the HEDONIC SPA Wellness Centre.

Or perhaps you'll add to this delightful ritual with a walk to the Old Town, located just 5 minutes from the hotel?

TO MAKE YOUR EVENT TRULY UNFORGETTABLE, we recommend the long-term cooperation partners of Semarah Hotels – experienced event agencies who will assist in organizing the event concept, decorations, activities, and entertainment.

* The company may cover accommodation costs for employees, or employees may pay individually.

CELEBRATE YOUR HOLIDAY IN AN ATMOSPHERE
OF DESIGN AND ELEGANCE!



WINTER DINNER BUFFET

60 € / PERSON

WELCOME

MULLED WINE & NON - ALCOHOLIC HOT DRINK

SALAD BAR

lettuce, tomatoes, cucumbers, radishes, colourful carrots, gherkins, olives

SALADS & APPETIZERS

SWEET POTATO SALAD ¹¹

chilli, sesame, spinach, cinnamon & citrus dressing

CORN CHICKEN SALAD ^{1, 3, 4, 7, 10}

lettuce, crispy bacon, anchovy sauce, hard cheese, croutons

ROASTED BEETS ^{1, 7}

goat cheese mousse, Balsamico reduction, citrus fillets, dried cranberries

LIGHTLY SALTED SALMON FILLET ⁴

fennel, orange

SLOW COOKED DUCK BREAST ⁸

cherry marmalade, hazelnut, arugula

MAIN COURSES

OVEN BAKED COD FILLET ^{4, 7, 9, 14, 17}

butter beans, haricot vert, spinach & white wine sauce

DUCK LEG CONFIT ^{1, 7, 9, 12}

roasted chestnuts, prunes, Demi - glace sauce

MASHED POTATOES ⁷

with spinach and caramelized butter

OVEN BAKED ROOT VEGETABLES ^{7, 9}

with honey and rosemary

DESSERTS

PANNA COTTA ^{1, 3, 7}

mandarin orange, Madagascan vanilla, gingerbread crumble

CHOUX AU CRAQUELIN ^{1, 3, 7}

cardamom & cinnamon cream, cowberries

BEVERAGES

chilled still water,
coffee, tea selection

Price for one person with VAT Tax.
Menu is for groups starting from 20 persons.
+ 10 % service fee.

LIST OF ALLERGENS / dish can include allergens and products of their content /
1 - Cereals / Gluten; 2 - Crustaceans; 3 - Eggs; 4 - Fish; 5 - Peanuts; 6 - Soybeans; 7 - Milk; 8 - Nuts;
9 - Celery; 10 - Mustard; 11 - Sesame seeds; 12 - Sulfur dioxide; 13 - Lupin; 14 - Molluscs;  - Vegetarian



WINTER DINNER MENU

65 € / PERSON

WELCOME

MULLED WINE & NON - ALCOHOLIC HOT DRINK

SMOKED DUCK BREAST ^{1,7}

brioche bread, onion chutney, red currant

APPETIZER

BEETROOT GRAVLAX ^{4,7,10}

orange, pomegranate, goat cheese

MAIN COURSE

RED SNAPPER FILLET ^{4,7,9}

arugula pesto, vegetable ratatouille, pearl couscous

OR

LAMB RUMP STEAK ^{7,9,12}

lentil and kale stew, pumpkin, ginger Demi-glace sauce

OR

SWEET POTATO & PUMPKIN ^{7,8}

pears, blue cheese, walnuts

DESSERT

FINANCIER ^{1,3,7,8}

ginger, lemon curd, pear sorbet, almond meringue crisp

BEVERAGES

chilled still water,
coffee or tea

Price for one person with VAT Tax.
Menu is for groups starting from 10 until 26 persons.
+10% service fee.

LIST OF ALLERGENS / dish can include allergens and products of their content /
1 - Cereals / Gluten; 2 - Crustaceans; 3 - Eggs; 4 - Fish; 5 - Peanuts; 6 - Soybeans; 7 - Milk; 8 - Nuts;
9 - Celery; 10 - Mustard; 11 - Sesame seeds; 12 - Sulfur dioxide; 13 - Lupin; 14 - Molluscs;  - Vegetarian



BANKETU DZĒRIENKARTE

BANQUET DRINKS MENU

NOSAUKUMS / NAME	VALSTS / COUNTRY	L	€
DZIRKSTOŠAIS VĪNS / SPARKLING WINE			
PASQUA FAMIGLIA PROSECCO TREVISO DOC BRUT	ITALY	0.75	35.00
PFAFF CREMANT D'ALSACE BLANC DE BLANCS BRUT	FRANCE	0.75	55.00
HENRIOT BRUT SOUVERAIN	FRANCE	0.75	90.00
BALTVĪNS / WHITE WINE			
PASQUA PINOT GRIGIO IGT	ITALY	0.75	35.00
HUGEL GENTILE ALSACE	FRANCE	0.75	50.00
MATUA LANDS & LEGENDS SAUVIGNON BLANC	NEW ZEALAND	0.75	60.00
SĀRTVĪNS / ROSE WINE			
CHATEAU MIRAVAL 'STUDIO BY MIRAVAL' ROSE	FRANCE	0.75	55.00
SARKANVĪNS / RED WINE			
RUFFINO CHIANTI DOCG	ITALY	0.75	35.00
TORRES ALTOS IBERICOS RIOJA DOC RESERVA	SPAIN	0.75	60.00
MAISON CHAMPY CUVÉE EDME PINOT NOIR	FRANCE	0.75	70.00
LEJAMĀIS ALUS / DRAFT BEER			
LIELVĀRDES ALUS 5.2% LAGER	LATVIA	0.4	6.00
PUDEĻU ALUS / BOTTLED BEER			
PETRUS BLOND 6.5% BLONDE ALE	BELGIUM	0.33	7.00
HEINEKEN 5.0 % LAGER	NETHERLANDS	0.33	6.00
HEINEKEN NON ALCOHOLIC 0% LAGER	NETHERLANDS	0.33	6.00
ŪDENS / WATER			
ACQUA PANNA	ITALY	0.25	3.00
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S.PELLEGRINO	ITALY	0.25	3.00
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VENDEN AVOTA ŪDENS / SPRING WATER	LATVIA	1.00	3.00
SULA / JUICE			
CIDO APELSĪNU / ORANGE	LATVIA	0.75	4.50
CIDO ĀBOLU / APPLE	LATVIA	0.75	4.50
SVAIGI SPIESTA APELSĪNU / FRESHLY SQUEEZED ORANGE	SPAIN	0.75	12.00
SVAIGI SPIESTA GREIFRŪTU / FRESHLY SQUEEZED GRAPEFRUIT	SPAIN	0.75	12.00
LIMONĀDES / MIXERS			
THOMAS HENRY TONIC WATER	GERMANY	0.2	4.00
THOMAS HENRY GINGER ALE	GERMANY	0.2	4.00
THOMAS HENRY GINGER BEER	GERMANY	0.2	4.00
THOMAS HENRY SODA WATER	GERMANY	0.2	4.00
COCA COLA, COLA ZERO	POLAND	0.25	4.00
RED BULL	AUSTRIA	0.25	5.00

* Cenās ir iekļauts PVN. / Prices include VAT.

