



RESTAURANT "PARADISE"

OFFER FOR FESTIVE EVENTS

23 EUR per person

COLD APPETIZERS (SNACKS):

- ✓ Cheese-caraway pastry sticks
- ✓ Pastry baskets filled with tongue salad and gherkins
- ✓ Crispy pastry with salmon tartar, red onions and a lemon canvas
- ✓ Cherry tomatoes and mozzarella on a skewer served with basil
- ✓ Dry-cured ham skewers with cheese and melon
- ✓ Meat plate with roast, smoked, stewed meat and homemade rolls and Munchhausen's meatballs
- ✓ Excellent cheese plate with grapes and olives
- ✓ Vegetable plate of fresh and pickled vegetables from the grandma's cellar at "Līvāni"
- ✓ Traditional meat salad by "Baltpark"

MAIN DISHES:

- ✓ Grilled chicken or pork fillet
 - ✓ Beef slices prepared in wok, served with a mix of grilled vegetables, fresh pineapples, cherry tomatoes and hot Thai sauce
- P.s. Possibility to choose 2 options

Served with: boiled potatoes with dill or rice with grated carrots and peas, various homemade sauces, fresh vegetables, onions and chives.

DESSERT:

- ✓ Fruit plates with excellent decoration
- ✓ Tasty mini-cakes (2 pcs. per person)
- ✓ Ice-cream with freshly made berry dressing in wafer or glass, decorated with a strawberry (additional charge EUR 2.50 per person)

SOFT DRINKS:

- ✓ Coffee, tea served in large flasks
- ✓ Drink from cranberries or other berries
- ✓ Corkage fee EUR 1.50 per person per evening

P.s. +10% from the total amount of the contract for the service

If the total amount of the ordered banquet exceeds 500 EUR, then renting of a roof terrace is free of charge! After 23:00 - 50 EURO hour

*Best regards,
Eduards Eliangs-Eliass
Restaurant director*

GSM: +371 29222245
e-mail: elingo@inbox.lv

www.hotelbaltpark.lv

COLD APPETIZERS (SNACKS + SALADS + PLATES):

- ✓ Small, freshly made pies with ham (upon request, may be served as a welcome snack with a glass of wine)
- ✓ Crostini with pears and hazelnuts
- ✓ Danish vol-au-vents with whipped cream cheese, decorated with grilled prawns in dill marinade
- ✓ Canapé with turkey fillet, cheese and cranberry dressing
- ✓ Pastry baskets filled with tongue salad and gherkins
- ✓ Cherry tomatoes and mozzarella on a skewer served with basil
- ✓ Dry-cured ham skewers with cheese and melon triangles
- ✓ Roasted aubergines with garlic-mayonnaise dressing (decorated with walnuts and coriander)
- ✓ Meat plate with roast, smoked, stewed meat and homemade rolls and Munchhausen's meatballs
- ✓ Fish plate "Fisherman's dream" with slightly salted salmon, cold smoked salmon, butterfish, lamprey from Carnikava, mussels and other fish
- ✓ Excellent cheese plate with grapes and olives
- ✓ Vegetable plate of fresh and pickled vegetables from the grandma's cellar at "Līvāni"
- ✓ Leek salad "Champs D'Élysées" with prawns and walnuts
- ✓ Calabrian (South of Italy) salad with beef fillet slices

MAIN DISHES:

- ✓ Grilled salmon fillet in lemon sauce
 - ✓ Grilled chicken or pork fillet
 - ✓ Roast pork stewed in Portugal red wine with a rosemary twig and horseradish dressing
 - ✓ Beef slices prepared in wok, served with a mix of grilled vegetables, fresh pineapples, cherry tomatoes and hot Thai sauce
- P.s. Possibility to choose 2 options

Served with: boiled potatoes with dill or rice with grated carrots. We also offer various homemade sauces.

DESSERT:

- ✓ Fruit plates with excellent decoration
- ✓ Tasty mini-cakes (2 pcs. per person)
- ✓ Ice-cream with freshly made berry dressing in wafer or glass, decorated with a strawberry (additional charge EUR 2.50 per person)

SOFT DRINKS:

- ✓ Coffee, tea served in large flasks
- ✓ Drink from cranberries or red currants
- ✓ Corkage fee EUR 1.50 per person per evening

P.s. +10% from the total amount of the contract for the service

If the total amount of the ordered banquet exceeds 500 EUR, then renting of a roof terrace is free of charge! After 23:00 - 50 EURO hour



RESTAURANT "PARADISE"

OFFER FOR FESTIVE EVENTS

30 EUR per person

APERITIF:

- ✓ Our waiter will serve you a glass of cool welcome drink and snacks — white wine and cheese biscuits

COLD APPETIZERS (SNACKS):

- ✓ Crostini with pears and hazelnuts
- ✓ Danish vol-au-vents with whipped cream cheese, decorated with grilled shrimp in dill marinade
- ✓ Canapé with turkey fillet, cheese and cranberry dressing
- ✓ Pastry baskets filled with tongue salad and gherkins
- ✓ Vol-au-vents stuffed with whipped cream, horseradish cream and red caviar
- ✓ Crispy pastry with salmon tartar, red onions and a lemon canvas
- ✓ Tiger prawns fried in French wine on a skewer with melon and paprika
- ✓ Cherry tomatoes and mozzarella on a skewer served with basil
- ✓ Dry-cured ham skewers with cheese and melon
- ✓ Meat plate with roast, smoked, stewed meat and homemade rolls and Munchhausen's meatballs
- ✓ Excellent cheese plate with grapes and olives
- ✓ Vegetable plate of fresh and pickled vegetables from the grandma's cellar at "Līvāni"
- ✓ Fish plate "Fisherman's dream" with slightly salted salmon, cold smoked salmon, squid, lamprey from Carnikava, mussels, butterfish and other fish
- ✓ Cheese salad with walnuts and fruit
- ✓ Prawn salad with grapefruit and radish
- ✓ Calabrian (South of Italy) salad with beef fillet slices

MAIN DISHES:

- ✓ Grilled salmon fillet in lemon sauce
- ✓ Grilled chicken or pork fillet
- ✓ Roast pork stewed in Portugal red wine with a rosemary twig and horseradish dressing
- ✓ Beef slices prepared in wok, served with a mix of grilled vegetables, fresh pineapples, cherry tomatoes and hot Thai sauce

P.s. Possibility to choose 3 options

Served with: boiled potatoes with dill or rice with grated carrots and peas, various homemade sauces, fresh vegetables, onions and chives.

DESSERT:

- ✓ Fruit plates with excellent decoration
- ✓ Tasty mini-cakes (2 pcs. per person)
- ✓ Ice-cream with freshly made berry dressing in wafer or glass, decorated with a strawberry (EUR 2.50 per person)

SOFT DRINKS:

- ✓ Coffee, tea served in large flasks
- ✓ Drink from cranberries or other berries
- ✓ Corkage fee EUR 1.50 per person per evening
- ✓ *P.s. +10% from the total amount of the contract for the service*
- ✓ *If the total amount of the ordered banquet exceeds 500 EUR, then renting of a roof terrace is free of charge! After 23:00 - 50 EURO hour*

Best regards,
Eduards Eliņš-Eliass
Restaurant director

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ADDITIONAL SERVICES:

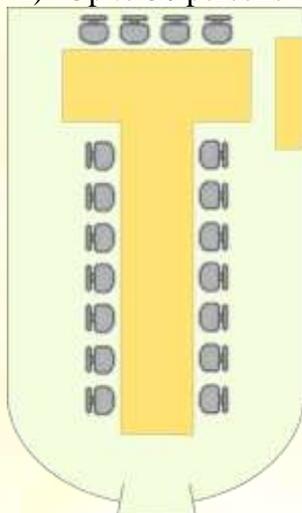
- ✓ Sauna and Jacuzzi –70 EUR (3 hour), after 23:00 +50 EUR (every hour)

P.s. YOU CAN ALSO ORDER:

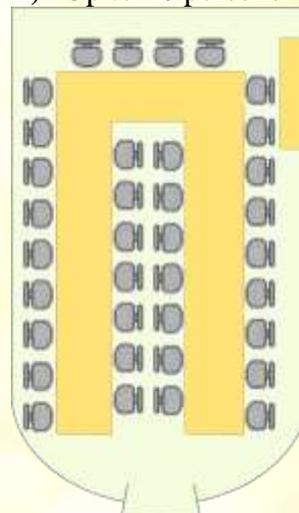
- ✓ Homemade punch from summer berries in big cognac glass –2.00 EUR / pers.
- ✓ Champagne pyramid – 4.50 EUR / pers.

SEATING OPTIONS:

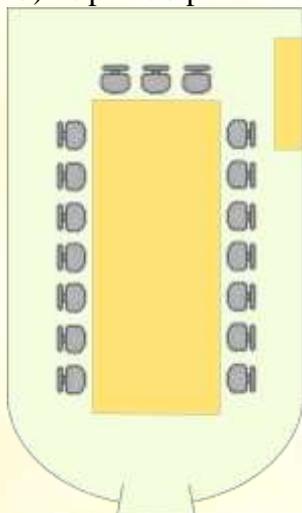
1) Up to 30 persons



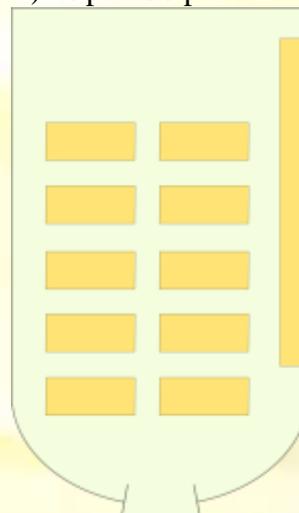
2) Up to 40 persons



3) Up to 30 persons



4) Up to 30 persons



The Customer is responsible for observing the general public order, fire and equipment safety rules!

The Customer is responsible for adjusting the volume after 23:00!

Hotel "Baltpark" shall not be held liable if any of the abovementioned rules are violated during an event!

In case of event of cancellation or the date transfer, advance payment is not returned!