



CELEBRATION OFFER

2023

BIG HALL

For celebrations up to **120** people
90 EUR/h
or
900 EUR/24h
Square tables or round tables are available

FIREPLACE HALL

For celebrations up to **30** people
45 EUR/h
or
450 EUR/24h
Square tables are available

THE WHOLE COMPLEX

Available only:
October-May
Monday - Thursday
3500 EUR
Friday - Sunday
4000 EUR

ACCOMMODATION

Up to **32** people
» Standart **double** rooms – 60 EUR
» **Triple** rooms – 70 EUR
» **Family** room with bath – 80 EUR
Breakfast included

CATERING

» **Starters** - 12-20 EUR per person
» **Celebration offers** with main courses and desserts - 35-45 EUR per person
» **Seminar offers** – 13-43 EUR per person
Service charge - 6 EUR per person

DRINKS

Bartending services are available.
It is possible to buy alcohol for disposal - you pay for the open bottles only.
If you want to bring your own alcohol, corkage fee 10 EUR per person.

CAKE

We offer to order cakes from our partner.
Bringing your own cake, cake fee 5 EUR per person.

MEADOW

When holding an event in the meadow, a service fee of 6 EUR per person is applied.

BONUS

» Fire place in the meadow is available.
Wheelbarrow of firewood – 30 EUR.
» Setting up the site in the meadow – 50 EUR.
» Canope 4x4m – 80 EUR.

DECORATING, TECHNICAL PERSONEL

Decorating the venue is done by decorators of your choice. Decorators, technical personel musicians etc. may arrive and start decorating on the day of event from 12.00.
Additional fee for decorating and other technical setup on the day before – 80 EUR.

ADVANCE PAYMENT

Advance payment before the event– 50% of the total estimate.
The remaining 50% is paid on the day of or the day after the event.

* All prices are shown without VAT



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CELEBRATION MENU OFFER

35 eur per person + VAT

STARTERS

- potato pancakes with dill, citrus cream and salmon tar tar
- beet bread crostini with duck, Brie cheese and cranberry-onion marmelade
- bruschetta with mozzarella, grilled tomato relish and dried meat
- rye bread canapés with grilled garlic cream, roast beef and caramelised onion-cucumber relish
- mini vol-au-vents with shrimp cream and trout, masago caviar
- profiteroles with sun-dried tomato, pesto and roasted nut filling

SALADS (two of your choice)

- Caesar salad with bacon and BBQ chicken fingers
- tiger prawn, fresh leaf salad with toasted seed mix, mozzarella, avocado cream, fresh vegetables and mango-chilli dressing
- roast pork, potato salad with grain mustard mayonnaise and greens dressing
- Greek-style fresh vegetable, leaf salad with olive oil-lemon dressing, fetaki cheese and olives
- mozzarella, grilled tomato salad with pesto sauce, balsamic caramel and roasted nuts

MAIN COURSES

- oven baked potatoes with rosemary
- oven-roasted vegetables with balsamic caramel
- pieces of black escolar fillet in white wine-pesto cream sauce
- chicken breast in sweet and sour soy-sesame sauce with roasted seeds and nuts
- BBQ pork ribs

* Service fee 6 eur per person applies

* Price includes homemade lemonade and water carafes



CELEBRATION MENU OFFER

40 eur per person + VAT

STARTERS

- potato pancakes with dill, citrus cream and salmon tar tar
- beet bread crostini with duck, Brie cheese and cranberry-onion marmelade
- bruschetta with mozzarella, grilled tomato relish and dried meat
- rye bread canapés with grilled garlic cream, roast beef and caramelised onion-cucumber relish
- mini vol-au-vents with shrimp cream and trout, masago caviar
- profiteroles with sun-dried tomato, pesto and roasted nut filling

SALADS (two of your choice)

- Caesar salad with bacon and BBQ chicken fingers
- tiger prawn, fresh leaf salad with toasted seed mix, mozzarella, avocado cream, fresh vegetables and mango-chilli dressing
- roast pork, potato salad with grain mustard mayonnaise and greens dressing
- Greek-style fresh vegetable, leaf salad with olive oil-lemon dressing, fetaki cheese and olives
- mozzarella, grilled tomato salad with pesto sauce, balsamic caramel and roasted nuts

MAIN COURSES

- potato-cauliflower-spinach puree with toasted onions
 - oven-roasted vegetables with balsamic caramel
- pieces of black escolar fillet in white wine-dill cream sauce with shrimps
 - chicken breast in marinara cream sauce with basil
- grilled pork with grain mustard-honey-brandy glaze

DESSERT (one of your choice)

- Cointreau liqueur cheesecake with wild berry sauce and salted caramel
 - double chocolate, nut pie with raspberry sauce

* Service fee 6 eur per person applies

* Price includes homemade lemonade and water carafes



CELEBRATION MENU OFFER

45 eur per person + VAT

STARTERS

- tiger prawns in bacon with sweet chili-lime glaze
- potato pancakes with dill, citrus cream and salmon tar tar
- beet bread crostini with duck, Brie cheese and cranberry-onion marmelade
- bruschetta with mozzarella, grilled tomato relish and dried meat
- rye bread canapés with grilled garlic cream, roast beef and caramelised onion-cucumber relish
- mini vol-au-vents with shrimp cream and trout, masago caviar
- profiteroles with sun-dried tomato, pesto and roasted nut filling

SALADS (three of your choice)

- Caesar salad with bacon and BBQ chicken fingers
- tiger prawn, fresh leaf salad with toasted seed mix, mozzarella, avocado cream, fresh vegetables and mango-chilli dressing
- roast pork, potato salad with grain mustard mayonnaise and greens dressing
- Greek-style fresh vegetable, leaf salad with olive oil-lemon dressing, fetaki cheese and olives
- mozzarella, grilled tomato salad with pesto sauce, balsamic caramel and roasted nuts
- grilled beetroot, root plant salad with quince-pepper caramel, walnuts and fetaki cheese

MAIN COURSES

- sweet potato-potato salad with caramelized onions and greens
- oven-roasted vegetables with balsamic caramel
- pieces of salmon baked in lemon butter, mussels and prawns in a saffron-champagne cream sauce
- chicken breast with grilled tomatoes, hard cheese and mushroom cream sauce
- pork fillet in mango-jalapenjo-spring onion glaze

MINI DESSERT TABLE

- vanilla panna cotta with berry sauce
- mini tarts with lime-dulce de leche-mango chutney
- chocolate-esspresso cupcakes with mascarpone cream, currant marmelade and toasted hazelnuts

* Service fee 6 eur per person applies

* Price includes homemade lemonade and water carafes

Abzali



CAKE OFFER

CHOCOLATE CAKE

22.00€/kg

MASCARPONE CHEESECAKE

22.00€/kg

CURD CAKE

22.00€/kg

YOGURT CAKE

22.00€/kg

PISTACHIO CAKE

24.00€/kg

- Price includes berry decorations
- Filling of your choice - raspberry, blueberry, cherry, strawberry, mango

PRINTED WAFER DECORATIONS

+3.00€/kg

FONDANT DECORATIONS

+10.00€/kg

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