



Baltic Beach Hotel & SPA

★★★★★

The GRAND CHRISTMAS PARTY

Welcome!

12 | 13 | 18 | 19 | December and **9 January** 19.00 – 02.00

We invite your team to an exquisite and sparkling program that
will become the highlight of your company's year!

135€
1PERS.

FESTIVE PROGRAM

WELCOME DRINK AND 4 – COURSE FESTIVE MENU

EVENING HOSTS **12.12** and **18.12** Energetic **Pāvels Griškova**
 13.12, 19.12 and **09.01** Charismatic **Māris Grigalis**

MUSIC **12.12, 18.12, 19.12** and **09.01** The upbeat band **Cits kvartāls**
 13.12 The captivating group **Rock' n' berries**

Christmas is not just a holiday. It is a moment when gratitude turns into celebration, and being together becomes a special time to reflect on the achievements of the year.

Very soon, the city will be filled with twinkling lights, and the air will sparkle with anticipation, warmth, and the joy of giving. It is the time to say “thank you” to your people, and the best gift for your team is to celebrate together. That’s why this year we invite you and your colleagues to a grand, joy-filled event – “The Grand Christmas Party” at Baltic Beach Hotel & SPA.

This is not just another corporate ball. This is an event – a glittering celebration where every moment is carefully crafted yet genuine – with a thoughtfully designed program, show elements, and a gourmet dinner. And no matter where this year has taken you, this night will remain in your memory as its grand finale – the place where the holiday spirit reaches its peak.

We have taken care of everything – from elegant decorations and themed entertainment to evening hosts, live music, and special guests. All you need to do is choose your outfit and be ready for surprises. This is the night when “thank you” is expressed differently – with style, sparkle, and true emotion. This is **The Grand Christmas Party**.

Program:

19:00 – 19:45 Guest arrival, welcome drink
19:00 – 02:00 Photo corner
20:00 – 23:00 Festive dinner
20:00 – 23:00 Interactive entertainment and attractions
21:00 – 21:30 Musical bingo game with prizes
20:00 – 23:00 Live music, dancing, and the greatest hits performed by musicians
20:00 – 23:00 Entertaining show program
23:00 – 02:00 Year-end dancing with DJ



FEEDBACK

Those who have experienced it, always return.

Because it's more than just an event – it's a feeling that stays with you.

Moments you long to relive. Here's what past guests have said about this unforgettable night.

“.....

Thank you so much! Everything was great, [...] – they're still talking about it in the office this week. Everyone knows it was an illusion, but the big question is still: 'Where did the cage with the parrots go? 😊

“.....

We also danced so much our foreheads were wet. [...] The young lady who served us was simply wonderful, took care of everything. She gets 5 stars from us. Thanks again – we will definitely come back.

ALD Automotive team

“.....

Thank you for the event! Colleagues were satisfied and said they fully enjoyed the pools as well!

Sveaskog team

“.....

A heartfelt thank you for the celebration 😊 All our colleagues were very happy – everyone enjoyed the evening! Many thanks for organizing this event, and we look forward to seeing you in the New Year!

Astor team

“.....

Employees rated the event as great, with the best reviews going to the illusionist. Your corporate event has been a tradition for us for 8–9 years now and is eagerly awaited [...].

Latvian Packaging Certification Centre

“.....

The event was fantastic! We really enjoyed it! Thank you for organizing something like this!

SIA AMOFIS

CONTACTS

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MENU

COLD APPETIZER QUARTET

Gravlax salmon in cognac marinade with
beet hummus and cucumber julienne

Foie gras and duck pâté with pear in
Sauternes wine and pecan brioche

Volcano roll with wakame, mango,
and spicy Argentine shrimp

Eggplant cannelloni with porcini
mousse and truffle tuile

HOT APPETIZER

Pumpkin and lentil cream soup with sea scallop,
roasted hazelnuts, and baked beetroot

SORBET

Blackcurrant with berries and Riga Black Balsam

MAIN COURSES

Duck confit with white mulled wine sauce,
Sicilian caponata, and mashed potatoes

or

Faroe Islands salmon with beetroot orzotto, asparagus
and green pea salsa, and dill beurre Blanc sauce

DESSERT

Christmas Napoleon with prunes, walnuts, and cranberry sauce

