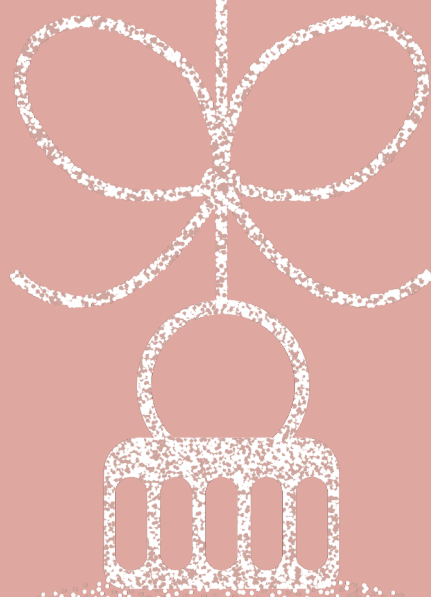




Grand Hotel
Kempinski

RIGA

FESTIVE EVENTS

A woman with blonde hair, wearing a vibrant red dress and black high-heeled shoes, is seated on a plush red ottoman. She is smiling and focused on opening a round, red gift box with a silver ribbon. Several other similar red gift boxes are stacked on the floor around her. In the background, a large, ornate Christmas tree is decorated with red and gold ornaments, lights, and red bows. The scene is set in a grand, dimly lit room with marble floors and classical architectural details.

FIND YOUR PERFECT EVENT VENUE

Personalized for every occasion

CELEBRATION VENUES



GRAND BALLROOM

CAPACITY	SIZE	PRICE
Dining: 200	340 m ²	1,500
Boardroom: 100	48,5 m x 7,5 m	
Cocktail: 360		



VIP ROOM

CAPACITY	SIZE	PRICE
Dining: 40	94 m ²	1,000
Boardroom: 30	17,4 m x 5,4 m	
Cocktail: 60		



GRAND BAR

CAPACITY	SIZE	PRICE
Dining: 40	78 m ²	900
Boardroom: 20	48,5 m x 7,5 m	
Cocktail: 60		



CAPACITY	SIZE	PRICE
Dining: 100	340 m ²	6,000
Cocktail: 200		

MICHELIN
2026



CAPACITY	SIZE	PRICE
Dining: 80	212 m ²	1,000

Venue price listed in EUR, including VAT



CURATED MENUS

For parties of *10* or more guests

MENU I

Classic

SMOKED STURGEON

Toasted Brioche | Lettuce | Caviar Vinaigrette
B D E G

DEER CONSOMME

Ravioli | Root Vegetable
B C D

HONEY ROAST TURKEY

Dumpling | Chestnut | Cranberry
B C D G

CHOCOLATE TART

Clementine | Hazelnut | Speculatius
B D G J

Vegetarian

SMOKED SALSIFY

Truffle Vinaigrette | Lettuce | Toasted Brioche
B D G

CONSOMME

Forest Mushroom | Chive
B C D

BAKED CELERIAC

Chestnut | Cranberry | Dumpling
B C D G

CHOCOLATE TART

Speculatius | Hazelnut | Clementine
B D G J

Three-course 65 | Vegetarian 55
Four-course 80 | Vegetarian 65
Including water, coffee & tea

10% service charge applies
Price per person, listed in EUR

ALLERGENS

A Crustaceans | B Gluten | C Celery | D Eggs | E Fish | F Lupin | G Milk & Products
H Molluscs | I Mustard | J Nuts | K Peanuts | L Sesame | M Soy | P Pork | O Sulphur Dioxide & Sulfites

MENU II

Signature

DUCK LIVER TARTELETTE

Fig Chutney | Cranberry
B D G

LANGOUSTINE ARANCINI

Shellfish Bisque | Roe
A B C D E G

FILLET OF HALIBUT

Clam & Mussel Velouté | Tarragon Oil
C E G

CARAMEL BAKED APPLE

Mixed Nuts | Cinnamon Ice Cream
B D G J

Vegetarian

LEEK SOUP

Grilled Onion | Potato | Gruyere
C G

BLACK SALSIFY

Mixed Nut | Celeriac Chips
B C G J

CARROT RISOTTO

Walnut | Orange Caramel
C G J

CARAMEL BAKED APPLE

Mixed Nuts | Cinnamon Ice Cream
B D G J

Three-course 65 | Vegetarian 55

Four-course 80 | Vegetarian 65

Including water, coffee & tea

10% service charge applies

Price per person, listed in EUR

ALLERGENS

A Crustaceans | B Gluten | C Celery | D Eggs | E Fish | F Lupin | G Milk & Products
H Molluscs | I Mustard | J Nuts | K Peanuts | L Sesame | M Soy | P Pork | O Sulphur Dioxide & Sulfites



TUNA TATAKI

Radish | Ginger Ponzu
E L M

MISO SOUP

Wakame | Tofu | Scallion
B L M

SUI MAI

Prawn Dumpling | Dip Sauce
A B L M

SLOW-COOKED BEEF RIBS

Sesame Plum Sauce | Edamame | Bok Choi
C I L M

COCONUT PANNA COTTA

White Chocolate | Thai Mango
G J L



Three-course 65

Four-course 75

Five-course 85

10% service charge applies
Price per person, listed in EUR

ALLERGENS

A Crustaceans | B Gluten | C Celery | D Eggs | E Fish | F Lupin | G Milk & Products
H Molluscs | I Mustard | J Nuts | K Peanuts | L Sesame | M Soy | P Pork | O Sulphur Dioxide & Sulfites



FESTIVE BUFFET

For parties of 30 or more guests

BUFFET I

Salads

GRILLED HALLOUMI

Honey | Fig | Almond

CLEMENTINES & BEETROOT LEAVES

Pecan Nut | Pomegranate | Orange Dressing

CAESAR SALAD

Prawn | Crouton | Parmesan Cheese

Starters

CURED SALMON CARPACCIO

Citrus | Caper | Arugula

ANTIPASTI SELECTION

Condiments

SAVOURY TARTS SELECTION

Fig & Brie | Bacon & Cranberry

Trout & Horseradish

Main Course

PORK HAM

Glazed Vegetable | Jus

SEABASS

Brussels Sprout | Beurre Blanc

BEEF CHEEKS

Pumpkin | Cranberry

MUSHROOM RAVIOLI

Goat Cheese | Spinach | Pine Nut

Desserts

CHRISTMAS LOG

GINGERBREAD CAKE

ECLAIR SELECTION

Festive Buffet 80
Including water, coffee & tea

10% service charge applies
Price per person, listed in EUR

BUFFET II

Salads

GRILLED PUMPKIN

Roasted Garlic | Maple Dressing

WALDORF SALAD

Caramelised Walnut

BEEF TONGUE

Lettuce | Pickled Onion
Horseradish Dressing

Starters

CHEESE SELECTION

Condiments

CRISPY CORNETS

Cream Cheese | Trout Roe

PORK LIVER PATE

Crackers | Roasted Bread | Pickles

Main Course

CEP MUSHROOM CREAM SOUP

Chervil | Crouton

DUCK LEG CONFIT

Parsley Root | Juniper Sauce

SALMON WELLINGTON

Puff Pastry | Spinach

OVEN-BAKED CELERIAC STEAK

White Bean Fricasse

SPINACH & RICOTTA

Cannelloni

Desserts

PISTACHIO TIRAMISU

CHRISTMAS CAKE

SEASONAL FRUIT SELECTION

Festive Buffet 90
Including water, coffee & tea

10% service charge applies
Price per person, listed in EUR



FOR THE OCCASION

Selected to complement your festive menu

FINE WINE
WORLD'S BEST
WINE LISTS
2025

★ ★ ★
THREE STAR
WINE LIST

WINE SELECTION

Sparkling

PROVERBIO, VENETO, ITALY

NV	Prosecco Organic	38
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FRANCOIS ANTECH LIMOUX, FRANCE

2023	Le Mauzac M Reserve Extra Brut	46
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RAVENTOS I BLANC, SPAIN

2023	BIO Conca del Riu Anoia "de Nit" Rosado	75
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DE SOUSA, FRANCE

NV	BIO De Sousa Extra-Brut Blanc de blancs "Avec Le Temps" NV	120
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White Wine

DOMAINE GUILLAMAN, FRANCE

2025	Sauvignon Blanc Cotes de Gascogne Blanc	28
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WEINGUT EICHINGER, AUSTRIA

2025	Gruner Veltliner "Strass"	50
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VIGNERONS ARDÉCHOIS, FRANCE

2024	"Amandier" Chardonnay Ardeche IGT Blanc	46
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CASTELLARI BERGAGLIO, ITALY

2025	Gavi DOCG "Salluvii" Bianco	50
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WEINGUT MARKUS MOLITOR, GERMANY

2022	Riesling "Haus Klosterberg" Feinherb	55
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CORENTIN CHAVY, FRANCE

2023	Macon Chardonnay Blanc	70
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DOMAINE DE LA PEPIERE, FRANCE

2023	BIO Muscadet-Sevre-et-Main "Clisson" Blanc	80
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Red Wine

TERRECARSICHE 1939, ITALY

2024	Primitivo Puglia IGT Rosso	28
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CVNE - CUNE, SPAIN

2021	Rioja Crianza "Cune" Tinto	38
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CANTINE TERREDAGOLI, ITALY

2023	Chianti Classico Rosso	42
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CUPERTINUM, ITALY

2017	Copertino DOC Riserva Rosso	50
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TERRECARSICHE 1939, ITALY

2023	Gioia del Colle DOC Primitivo "Fanova" Rosso	55
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VIETTI, ITALY

2023	Barbera d'Asti "Trevie" Rosso	64
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BODEGAS MUGA, SPAIN

2021	Rioja Reserva Tinto	80
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All wines are served by the 0.75l bottle
10% service charge applies
Prices are listed in EUR

