

**Agenda 2nd partner meeting  
December 4-6, 2021  
Rīga - Kuldīga - Rīga**

**4.12. / Saturday**

- Arriving in Rīga
- Transfer from airport to city center by Asnate
- At 19:00 dinner in [THE THREE CHEFS RESTAURANT „TAM LABAM BŪS AUGT”](#) (Jēkaba kazarmas, Torņa iela 4, Rīga, **Zane Meistere, tel.26406737**)

The three chefs restaurant „Tam labam būs augt” (The good must grow – Eng.) is a restaurant with the open kitchen, beloved by citizens and admired by guests of our city. It was founded in September 2011 by two famous Latvian chefs, Mārtiņš Sirmāis and Ēriks Dreibants.

Very fast the restaurant earned popularity and was acknowledged among the highest ranking restaurants in Riga. As a proof to it, in 2013 and 2014 it received a 3rd place in the Top 30 restaurants in Latvia Excellence award.

***The chef Pāvels Skopa will welcome you!***



*The three chefs restaurant „Tam labam būs augt”*

- **Accommodation:** in [Wellton Centrum Hotel & Spa 4\\*](#) (Kalēju iela 33)  
1,5 h visit of the spa centre is included in the room price, it is open from 09:00 - 21:00, but need to book the time in advance, latest time at 19:00) Prices 63 EUR per SGL room, 71 EUR per DBL room, breakfast and spa centre included.



*Wellton Centrum Hotel & Spa*

**05.12. / Sunday**

- 8:00 Breakfast at the hotel
- 09:00 Departure from the hotel to Kuldīga
- 10:00-11:30 excursion and degustation [Abava winery](#) ("Kalējkrāmi", Ārlavciems, Slampes pag., Tukuma nov., **Liene, tel. 26630022**)

Inspiration and wish to create a vineyard and winery in Latvia came to Mārtiņš and Liene while visiting wineries of the Old Europe. In 2010 with 3,500 grapes they began their dream journey by planting a vineyard and founding a winery near Sabile. After several years of operation the Abavas winery was successfully opened in the former food manufacturing premises in Slampe, near the riverhead of Abava. The farm also grows rhubarb, pumpkins and other fruits and vegetables. Produces premium craft drinks from Latvian grown fruits and berries. You can taste and purchase various alcoholic beverages here. Abavas ciders have a particularly distinct northern flavour, fusing the classic heritage with northern herbs and berries, adding a fruity character, and pursuing bold

creative combinations. The 4-hectare large organic apple orchard boasts beautiful, old, Soviet-era industrial apple tree varieties. In autumn, the hosts invite visitors to take part in the harvest and in May they organise an apple blossom festival.



*The Abava winery*

- 13:00-15:00 lunch and excursion in [Ostrich farm NORNIEKI](#) (*Nornieki, Snēpeles pagasts, Kuldīgas novads, Pēteris, tel. 29282032*)

The biggest ostrich farm in Latvia, located near Kuldīga, provides the opportunity to purchase healthy and valuable ostrich meat products and go on an excursion in the ostrich and goat farm. Catering services available.



*Ostrich farm NORNIEKI*

- 15:30 arriving in [Kuldīga](#), check-in in the hotel Virka manor



*Virka manor*

- 18:00-19:00 excursion in Kuldīga by open-bus (please dress warmly!!!) **Inga, tel. 28657664**

### **Kuldīga:**

Population of the town and county approx. 25 000.

The distance to Riga is 160km. The biggest pride and tourist attraction of the city of Kuldīga is the Ventas Rumba, which is the widest waterfall in Europe, reaching 249m in the highest water (spring, autumn).



Another town's key to its attractiveness is its old town, where the oldest preserved buildings and their details date back to the 16-17th century. Kuldīga got its name in 1242.

Kuldīga is an open town for tourists, where you will find more cafes and restaurants in a small area than in any other town in Latvia. The city prides itself on its excellent cuisine and hosts the twice-yearly themed Kuldīga Restaurant Week [tastekuldiga.lv](http://tastekuldiga.lv)



*Kuldīga town*

- 19:00 dinner in [Restaurant BANGERT'S](#) (*Pils iela 1, Kuldīga*)



*Restaurant BANGERT'S*

- Accommodation in the hotel [Virka manor](#) (*Graudu iela 10, Kuldīga, Eva, tel. 22060780*)  
Prices: 60 EUR per SGL room, 70 EUR per DBL room, breakfast included

### **06.12. / Monday**

- Breakfast at the hotel in Kuldīga
- Project meeting 8:45 - 10:00 in Virka manor
- Leavening 10.00
- **10:15 -11:00** visit of [Food producers shop "Kuldīgas labumi"](#)

The domestic producer cooperative, which unites 29 producers and craftsmen of the Kuldīga region. The cooperative has its own shop in Pilsetas laukums 7A, Kuldīga, where it is possible to purchase all the products and goods produced by members of the cooperative. The store also offers seasonal delicacies and regular promotions, offering customers a wide and varied range of home-grown and home-made products. (*Gunita Šternberga, +371 25473680*)



*Food producers shop "Kuldīgas labumi"*

- **11:10-12:15 Tbc Kaļķu street creative industrial quarter in Kuldīga**

From an area with visually unattractive production buildings, to a creative industrial quarter with small factories, a cafe, a restaurant where a tourist can not only spend time, but also be present in various production processes. Such an intention is to transform the quarter in Kuldīga, Kaļķu Street. Although much remains to be done, there are already five different companies operating here. (**Roberts - +371 28808233 , Toms +371 28363333**)

- 12:30-13:30 lunch and meeting with [Cafe “The Marmalade”](#)

“The Marmalade” is a charming and cosy cafe offering its customers excellent coffee and a great variety of delicious goodies. You can also find here a weekly lunch offer for the best prices.

(Dace - +371 29 975 056)



Cafe “The Marmalade”

- ~13:30-15:30 Kuldīga - Rīga
- Check-in the hotel Wellton Centrum Hotel & Spa 4\* (*Kalēju street 33, Rīga*). **Time for SPA from 16:30 - 18:00.**

Prices 47 EUR per SGL room, 56 EUR per DBL room, breakfast and spa centre included.

- 19:00 dinner in restaurant [RIVIERA](#) (*Dzirnavu street 31, Rīga, Ramona, tel. 26605930 vai 20280111*)

Restaurant Riviera is created according to the best traditions of Mediterranean cuisine. This is a very special place, designed in peaceful colors with stone mosaics and southern ornaments on the walls. They have combined Italian, Spanish, French and Greek culinary tastes, which are complemented by their specially exquisite Mediterranean region wine card. Chef and co-owner of Riviera Jānis Sokolovskis is winner of several international culinary contests.



Restaurant RIVIERA

---

**Contact info:**

Asnate Ziemele, L celotajs, Ltd. (Latvia)

+371 29 285 756

[asnate@celotajs.lv](mailto:asnate@celotajs.lv)

**You must have a vaccination certificate and a passport or ID card. You will need to show them at all the places you visit!**