



CORPORATE CHRISTMAS MENU



MINOR
HOTELS





**CELEBRATE THIS FESTIVE
SEASON WITH YOUR COMPANY
IN A MEMORABLE EVENT
AND TAKE ADVANTAGE
OF EXCLUSIVE BENEFITS***

**Accommodation Gift voucher for every
30 guests confirmed at the event
(up to 4 vouchers)**

**Complimentary Port for reservations made
until the 31st of October 2024**

Exclusive room offer for groups over 30 guests

*Benefits subject to hotel conditions

PORTO

- 1 NH COLLECTION PORTO BATALHA
- 2 NH PORTO JARDIM

COIMBRA

- 3 TIVOLI COIMBRA
- 4 NH COIMBRA DONA INÊS

SINTRA

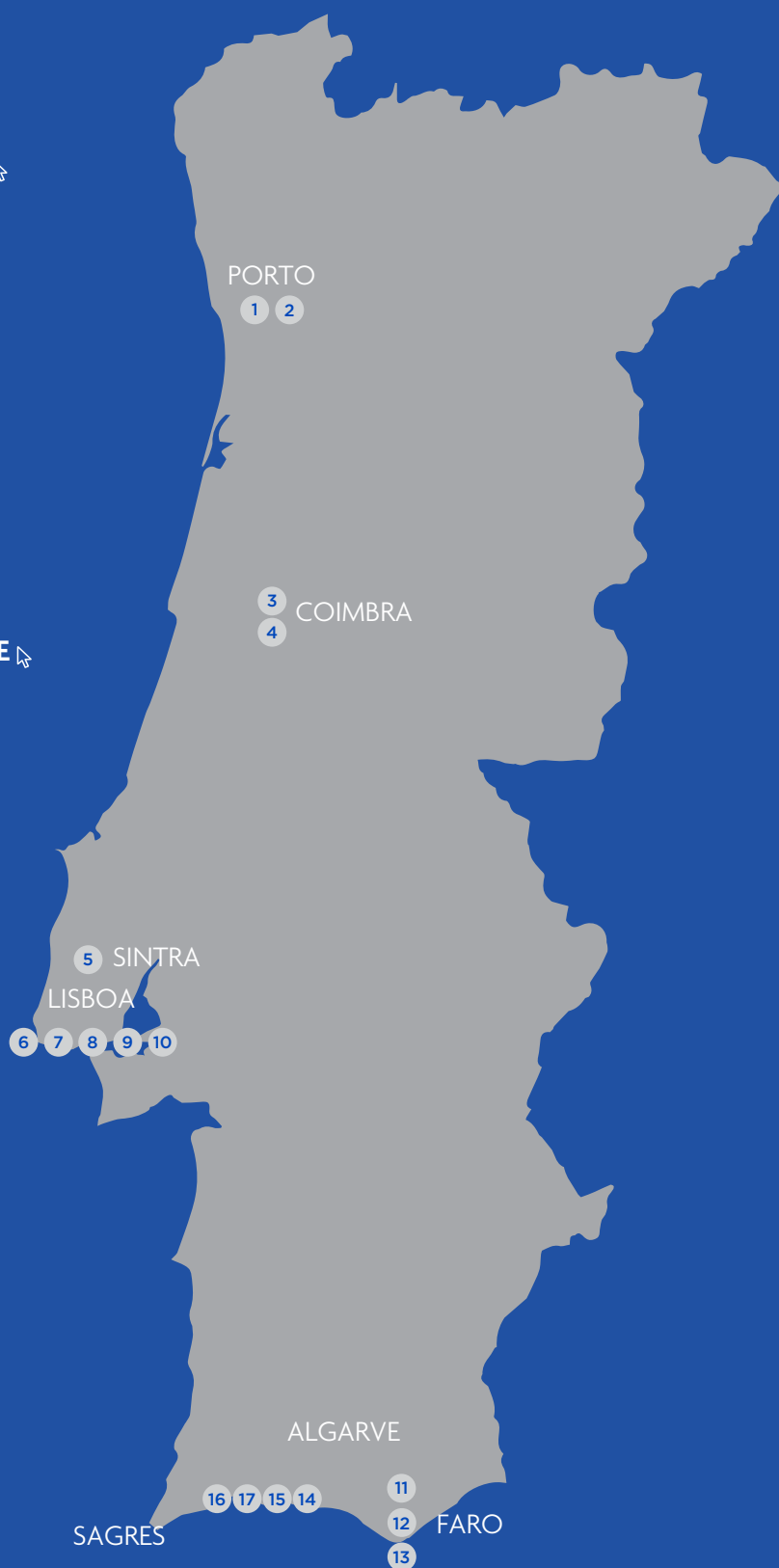
- 5 NH SINTRA

LISBOA

- 6 TIVOLI AVENIDA LIBERDADE
- 7 AVANI AVENIDA LIBERDADE
- 8 NH COLLECTION LISBOA LIBERDADE
- 9 TIVOLI ORIENTE
- 10 NH LISBOA CAMPO GRANDE

ALGARVE

- 11 ANANTARA VILAMOURA
- 12 TIVOLI MARINA VILAMOURA
- 13 THE RESIDENCES AT VICTORIA
- 14 TIVOLI CARVOEIRO
- 15 NH MARINA PORTIMÃO RESORT
- 16 TIVOLI LAGOS
- 17 TIVOLI ALVOR



SEE MENUS OF PARTICIPATING HOTELS



TIVOLI
MARINA VILAMOURA
ALGARVE RESORT

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WELCOME DRINK I

Mineral water
Orange juice
Rosé sangria

30 minutes of service
Price per person: € 10

WELCOME DRINK II

Mineral water
Soft drinks
Orange juice
National beer
White and red Tivoli wine selection
Sparkling wine

30 minutes of service
Price per person: € 16



CHRISTMAS MENU I

Smoked codfish with hot chilli pepper and citrus jam
Stuffed turkey with chestnuts over sweet potato and roasted vegetables
Gingerbread with pear, honey and spices
Brazilian coffee

Price per person: € 50

Drinks included: white and red wine Tivoli selection,
beer, soft drinks and mineral water

CHRISTMAS MENU II

Roasted butternut pumpkin cream soup and crispy seeds
Confit codfish over chickpeas and garlic purée with rapini and sous vide egg
White chocolate and raspberry yule log cake
Brazilian coffee

Price per person: € 52

Drinks included: white and red wine Tivoli selection, beer,
soft drinks and mineral water



CHRISTMAS MENU III

Mushrooms and chestnuts cream soup
Confit octopus with roasted onion and sweet potatoes
Roasted kid goat with migas beirãs (smashed corn bread, beans and kale)
Chocolate and pistachio Christmas tree cake
Brazilian coffee

Price per person: € 58

Drinks included: white and red wine Tivoli selection,
beer, soft drinks and mineral water

Please inform us, in case of any food restriction,
allergies or preference for ethnic food.



CHRISTMAS BUFFET I

HOT

Green kale soup
Gratinated codfish
Stuffed pork loin with farinheira and spinach
Ricotta and spinach ravioli
Portuguese punched potatoes
Carrot and green peas rice
Steamed vegetables selection

COLD

Plain salad
Codfish and chickpeas salad
Fish roe salad
Tomato and mozzarella salad
Potato and bacon salad with old mustard
Codfish cakes
Chicken drumsticks
Shrimp rissoles

DESSERT

Bolo-rei (Portuguese Christmas king cake)
Toasted custard cream
Sweet rice pudding
Rabanadas (French toast with sugar and cinnamon)
Sonhos (Portuguese fried choux with cinnamon)
Fruit salad
Fruit chest
Brazilian coffee

Price per person: € 50

Drinks included: white and red wine Tivoli selection, beer,
soft drinks and mineral water



CHRISTMAS BUFFET II

HOT

Roasted pumpkin cream soup with crème fraîche
Oven-baked codfish loin
Roasted capon
Oven-baked lamb
Roasted potatoes with shallots
Oven-baked rice
Roasted vegetables with gratinated cauliflower

COLD

Plain salad
Montanheira (tomato, capsicum, onion) salad with feta cheese
Tuna and black-eye peas salad
Smoked salmon salad with noodles, capers and crème fraîche with mustard sauce
Smoked ham salad with dried tomato and Parmesan cheese
Broad beans, black pudding and cherry tomato salad
Negrais roasted suckling pig
Shrimps
National stuffed sausages
Codfish pastéis de nata
Alheira sausage ball
Chicken pies



DESSERT

Gingerbread
Yule log
Christmas tree cake
Bolo-rei (Portuguese Christmas king cake)
Galette des rois (Epiphany cake)
Toasted custard cream
Sweet rice pudding
Rabanadas (French toast with sugar and cinnamon)
Sonhos (Portuguese fried choux with cinnamon)
Fruit salad
Fruit chest
National and international cheeses selection
Jam, honey, dried fruit, toast, grissinis and assorted bread
Brazilian coffee

Price per person: € 63

Drinks included: white and red wine Tivoli selection, beer,
soft drinks and mineral water



ADDITIONAL MENU SUPPLEMENTS

DESSERT BUFFET I

Toasted custard cream
Sweet rice pudding
Rabanadas (French toast with sugar and cinnamon)
Sonhos (Portuguese fried choux with cinnamon)
Fruit salad
Fruit chest

Price per person: € 7,5

DESSERT BUFFET II

Gingerbread
Yule log
Christmas tree cake
Bolo-rei (Portuguese Christmas king cake)
Galette des rois (Epiphany cake)
Toasted custard cream
Sweet rice pudding
Rabanadas (French toast with sugar and cinnamon)
Sonhos (Portuguese fried choux with cinnamon)
Fruit salad
Fruit chest

Price per person: € 11



CHEESE TABLE

Serra cheese
Nisa cheese
Ilha cheese
Goat cheese with paprikar
Cottage cheese
Cured sheep cheese
Jam and honey
Nuts
Toast, grissinis and assorted bread

Price per person: € 10

OPEN BAR

Mineral water
Soft drinks
National beer
White, red and rosé Tivoli wine selection
Gin
Whisky
Vodka
Rum

Price per person:
1 hour service: € 25
2 hours service: € 40
Per additional hour: € 15



CASH BAR

Still water	€ 3
Sparkling water	€ 3
Soft Drinks	€ 4,5
National beer	€ 5,5
Imported beer	€ 7

LIQUEURS

National	€ 8,5
Imported	€ 9
Whisky	€ 9
Gin	€ 9
Vodka	€ 9
Rum	€ 9

COCKTAILS

Mojito	€ 12
Caipirinha	€ 12
Strawberry Margarita	€ 12

TIVOLI WINE SELECTION

White	€ 6,5
Red	€ 6,5
Rosé	€ 6,5



TERMS & CONDITIONS

1. PRICES

The presented prices are per person, minimum 30 person for set menu, minimum 50 person for buffet service and maximum 500 person.

They can be modified without advance warning and are subject to change due to any variation in, or imposition of government taxes, charges or levies.

Please confirm the duration of the individual services. If you wish to extend the service hours without using additional services, you will be charged a surcharge of € 400 per hour until 12am. From 12am, a fee of € 5 per person per hour will be charged. The additional time will be charged based on the end time of the event.

The presented menus are served in: Gemini, conference centre.

The Cash Bar service has a € 1,000 minimum consumption per hour.

2. PRICES INCLUDED:

Legal taxes.

2 hours of service.

Complimentary parking (subject to availability).

½ bottle of wine per person.

Christmas tree and Christmas table decoration.

Complimentary rental fee.

3 hours of DJ services for after dinner party for events with more than 250 guests (sound system only).

3. FOOD AND BEVERAGE POLICY

No beverages and food of any kind will be permitted to be brought onto the premises by the patrons or any of the patron's guests or invitees, without special permission from the hotel, nor any food and drink will be permitted to be taken from the dining area to the hotel rooms or outside the hotel itself.

The hotel reserves the right to charge a service fee for such food & beverage.

4. CONFIRMATION OF MENU AND NUMBER OF GUESTS

Final numbers are required 15 working days prior of the reception and they will be the minimum numbers charge for. Should the numbers decrease on the day of the function the original confirmed numbers given stands.

Any increase in the numbers attendees will be charged accordingly.

Full menu details are required 15 working days prior to the event.



TIVOLI

CARVOEIRO
ALGARVE RESORT

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WELCOME DRINKS

30 minutes of service

PORT

Port & Tonic – Dry white Port with tonic and lemon zest
White and tawny Ports
Fresh orange juice
Mineral water
Dry snacks

Price per person: € 8

SPARKLING

Sparkling wine and cocktails -Kir Royal, Bellini
Fresh orange juice
Mineral water
Dry snacks

Price per person: € 8,50

CLASSIC

White and red wines – Tivoli selection
Sparkling wine
Beer
Sumo de laranja natural
Fresh orange juice
Mineral water

Price per person: € 10,50



CANAPÉS

30 minutes of pass-around service

COLD CANAPÉS

Smoked salmon, cucumber pickle & caviar
Tuna & passion fruit tataki
Roast beef & green asparagus
Dried tomato & arugula lollipop
Mozzarella cheese & basil pearls
Beetroot hummus & tubers chips
Pata negra cured ham crostini
Foie gras, Riesling & lychees
Smoked swordfish & yogurt foam
Veal tartare cornet
Curd cheese tart & marinated peppers
Sheep cheese on a skewer & grapes

WARM CANAPÉS

Scallop, Quinoa and Lemon
Mini veal pastry
Green quail eggs
Codfish rolled pastry
Potato foam and truffle
Fried rice, pine nuts and golden sultanas pastry
Sliced veal and cherry pickles
Rissoles of clams traditionally cooked in white wine
Prosciutto croquette
Prawns and chili praliné
Leek and mushroom quiche

CHOICE OF 3 CANAPÉS

Price per person: € 6,50

CHOICE OF 6 CANAPÉS

Price per person: € 9,50



DINNER MENUS

SET MENU I

Chestnuts and porcini creamy soup

Half-salted cod with sautéed rapini

or

Pork tenderloin with “migas” and honey sauce

CHRISTMAS DESSERTS TABLE

Yule log

Spices cake

Egg pudding

Capellini

Mango mousse

Fresh fruits salad

Fruit basket

BEVERAGES

Mineral water

Soft drinks

Tivoli selection of white and red wines

Coffee and tea

Price per person: € 51



DINNER MENUS

SET MENU II

Beef carpaccio with black truffle vinaigrette
Pumpkin soup with goat cheese
Octopus with fake black risotto and vegetables
Beef fillet with confit potatoes and wild mushrooms

CHRISTMAS DESSERTS TABLE

Yule log
Spices cake
Egg pudding
Capellini
Mango mousse
Fresh fruits salad
Fruit basket

BEVERAGES

Mineral water
Soft drinks
Tivoli selection of white and red wines
Coffee and tea

Price per person: € 63



DINNER MENUS

BUFFET I

COLD BUFFET

Olive bread, onion bread, rustic and gluten-free breads
Selection of butters
Potato and bacon salad
Marinated red cabbage
Waldorf salad
Niçoise salad
Salted codfish salad with chickpeas
Caesar salad
Tomato, red onion, carrot, cucumber, lettuce and sweet corn
Codfish cakes, vegetable samosas, shrimp patties
Cheese board
Charcuterie platter
Cocktail sauce, vinaigrette, yogurt sauce, orange vinaigrette,
grissinis, marinated olives, bread croutons

HOT BUFFET

Roasted pumpkin soup with lemon thyme and ginger
Salted codfish with corn bread crust and turnip tops
Sea bass with capers butter
Pork tenderloin with plum sauce
Beef cheeks Bourguignonne
Ricotta and spinach tortellini with pomodoro sauce
Steamed vegetables
Basmati with saffron
Baked potatoes
Farfalle with smoked salmon and capers

CHRISTMAS DESSERTS TABLE

Yule log | Spices cake | Egg pudding | Capellini
Mango mousse | Fresh fruit salad | Fruit basket

BEVERAGES

Mineral water
Soft drinks
Tivoli selection of white and red wines
Coffee and tea

Price per person: € 58,50

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DINNER MENUS

BUFFET II

COLD BUFFET

Olive bread, onion bread, rustic and gluten-free breads
Selection of butters
Shrimp Caesar salad
Lentils and tofu salad
Thai beef salad
Grilled vegetables salad with Parmesan and pesto sauce
Bulgur salad with smoked duck and orange
Mussels with “escabeche” sauce
Tomato, red onion, carrot, cucumber, lettuce and sweet corn
Codfish cakes, chicken pies, vegetable samosas
Cocktail sauce, vinaigrette, yogurt dressing, orange vinaigrette,
grissinis, marinated olives, bread croutons

HOT BUFFET

Portuguese style grouper
Octopus in olive oil
White veal with pepper sauce
Roasted turkey breast with dried fruits
Vegetables and pine nuts cannelloni
Baked potatoes
Basmati rice with lemongrass
Sautéed vegetables,
Penne with dried tomato and basil

CHRISTMAS DESSERTS TABLE

Banoffee | Sweet rice | Chocolate and walnuts cake
Poached egg whites with Anglaise | Pumpkin fritters | Almond pie
Yule log | King cake | Fresh fruit salad | Fruit basket

BEVERAGES

Mineral water
Soft drinks
Tivoli selection of white and red wines
Coffee and tea

Price per person: € 73,50

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OPEN BAR

Martini Rosso
Martini Bianco
White and Ruby Ports
Gin Beefeater
Vodka Absolut
Rum Havana Club
Whisky Ballantine`s
Draft beer
Tivoli selection of wines
White / rosé / red
Soft drinks
Mineral water
Dry snacks

Price per person per hour: € 21

Price per person per additional hour: € 16

Should you have any food restrictions,
allergies or preferences, please inform us.

No dish, alimentary product or drink including the couvert, may be charged
if it is not requested by the customer or is left unused by them
(Article 135 no. 1 in conjunction with no. 3 of Decree Law no. 10/2015 of 16 January)

This establishment has a complaints book.

VAT included at the legal rate.



TIVOLI
LAGOS
ALGARVE RESORT

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CHRISTMAS MENU I

Coriander velouté with codfish flakes
Veal medallions on a bed of mushrooms and chestnuts
Two chocolates delight with vanilla sauce

Price per person: € 36

CHRISTMAS MENU II

Smoked salmon rosette with horseradish paste and citrus vinaigrette
Roasted codfish fillet with corn bread crust
Lime semifreddo with chocolate dust

Price per person: € 37



CHRISTMAS MENU III

Roasted tomato cream soup with poached egg
Chicken supreme over roasted vegetables
Apple tarte tatin

Price per person: € 34

CHRISTMAS MENU IV

Crispy chèvre, apple and walnuts
Beef tournedos with three peppers sauce
Chocolate financier with coffee mousse

Price per person: € 48

If you have any dietary restrictions, allergies or preferences
for some ethnic food, please let us know.



CHRISTMAS BUFFET I

SIMPLE SALADS

Lettuces, tomato, grated carrots, cucumber, beetroot,
Bell pepper with yogurt sauce, onion
Vinaigrette dressing and yogurt dressing

COMPOSED SALADS

Melon with dry-cured ham
Marinated mussels
Black-eyed peas salad with tuna and egg
Sardine filet with corn bread
Cod roe salad
Broad beans salad with country sausages
Marinated olives
Pickles
Spring onions

HOT DISHES

Green cabbage broth (caldo verde) with chorizo
Oven baked codfish with cream
Roasted pork loin
Sautéed vegetables with tofu and soya
Steamed broccoli
Sautéed potatoes
White rice

DESSERT

French toasts with angel hair (“egg threads”)
King cake
Portuguese egg custards
Baked rice pudding with cinnamon
Crème brûlée
Egg pudding

Price per person: € 30



CHRISTMAS BUFFET II

SIMPLE SALADS

Lettuces, tomato, grated carrots, cucumber, beetroot,
Bell pepper with yogurt sauce, onion
Vinaigrette dressing, yogurt dressing and cocktail dressing

COMPOSED SALADS

Fish and smoked salmon terrine
Seafood salad with fruit
Marinated mackerel fillet
Farfalle, York ham, boiled egg and parsley salad
Niçoise salad with anchovies
Marinated olives
Pickles
Spring onions

HOT DISHES

Crecy cream (carrot cream)
Fresh codfish fillet with herbs
Roasted leg of lamb Provençal-style
Beef Stroganoff
Parisian potatoes
Dried fruits rice
Vichy carrots

DESSERT

Black chocolate mousse
King cake
French toasts with angel hair (“egg threads”)
Crème brûlée
Egg pudding
Strawberry Moscovite

Price per person: € 32



CHRISTMAS BUFFET III

SIMPLE SALADS

Lettuces, tomato, grated carrots, cucumber, beetroot,
Bell pepper with yogurt sauce, onion
Vinaigrette dressing, yogurt dressing and cocktail dressing

COMPOSED SALADS

Boiled prawns with cocktail sauce
Cold meat cuts (dry cured, chorizo, pork loin and roast beef)
Green beans, anchovies and hazelnuts salad
Caprese salad
Penne, ham, mushrooms and parsley salad
Caeser salad
Marinated olives
Pickles
Spring onions

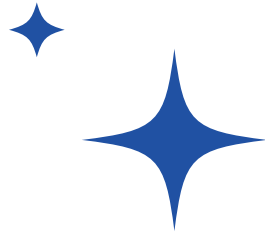
HOT DISHES

Onion soup
Oven roasted perch loin
Portuguese style beef medallions
Chicken steaks with pineapple
Potato wedges
Saffron rice
Roasted vegetables

DESSERT

Black chocolate mousse
King cake
French toasts with angel hair ("egg threads")
Crème brûlée
Egg pudding
Strawberry Moscovite

Price per person: € 38



BEVERAGES

White and red wine Tivoli selection
Mineral water
Draught beer
Soft drinks and juices
Coffee or tea

Price per person: € 9



TERMS & CONDITIONS

1. PRICES

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In case of need of extra service hours, there will be an extra charge of € 400,00 per hour up to 24h.

After 24h an extra charge of € 5,00 per person / per hour will apply.

The presented menus are served in: Gemini, conference centre.

The Cash Bar service has a € 1,000 minimum consumption per hour.

2. PRICES INCLUDED:

Legal taxes.

2 hours of service.

Complimentary parking (subject to availability).

½ bottle of wine per person.

Christmas tree and Christmas table decoration.

Complimentary rental fee.

3 hours of DJ services for after dinner party for events with more than 250 guests (sound system only).

3. FOOD AND BEVERAGE POLICY

No beverages and food of any kind will be permitted to be brought onto the premises by the patrons or any of the patron's guests or invitees, without special permission from the hotel, nor any food and drink will be permitted to be taken from the dining area to the hotel rooms or outside the hotel itself.

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TIVOLI
AVENIDA LIBERDADE
LISBOA HOTEL

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WELCOME COCKTAIL

SIMPLICITY

Port & Tonic
(Dry Port, tonic water, mint)
Fresh orange juice
Soft drinks
Still and sparkling mineral water
Nuts

30 minutes
Price per person: € 19

ELEGANCE

Sparkling wine
White wine
Red wine
Beer
Fresh orange juice
Soft drinks
Still and sparkling mineral water
Nuts

30 minutes
Price per person: € 24

FRESHNESS

Sparkling wine
Red or white sangria
Sparkling sangria
Fresh orange juice
Soft drinks
Still and sparkling mineral water
Nuts

30 minutes
Price per person: € 24



CANAPÉS

Tray pass service for up to 30 minutes

COLD CANAPÉS

Chèvre crème brûlée, candied pineapple with aniseed
Tomato and basil gazpacho
Smoked aubergine and asparagus tartlet
Guacamole and sundried tomato tartlet
Seabream and shrimp ceviche with chilli and coriander
Salmon duo with cream cheese and tobiko roe
Tuna tataki with marinated cucumber, teriyaki sauce and masago
Shrimp and sundried tomato tartlet
Baked apple mousse, freeze-dried raspberry and smoked duck
Cured ham and fig compote in a green cone

HOT CANAPÉS

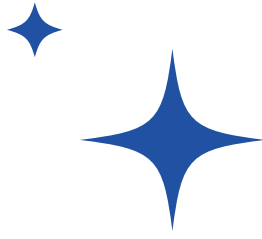
Chickpea meatball
Mushroom samosa
Sundried tomato quiche
Vegetable spring rolls with mango chutney
Codfish with cream triangles
Shrimp tempura with sweet chilli sauce
Alheira (poultry sausage) balls, orange coulis
Chicken pie
Crispy blood sausage with pineapple
Black pork rissoles with Serra cheese

CHOICE OF 3 CANAPÉS

Price per person: € 12

CHOICE OF 6 CANAPÉS

Price per person: € 24



CHRISTMAS MENU I

STARTER

Roasted pumpkin, cauliflower and almond creamy soup
Suggested pairing: Herdade da Calada Caladessa white wine, Alentejo

or

Green asparagus, goat cheese and basil creamy soup
Suggested pairing: Lavradores da Feitoria white wine, Douro

MAIN COURSE

Seared salmon, sweet potato and glazed vegetables
Suggested pairing: Herdade do Esporão Reserva white wine, Alentejo

or

Chicken breast stuffed with spinach, chestnuts and spring onions
Suggested pairing: Quinta do Paral white wine, Alentejo

DESSERT

Cinnamon mousse, spice biscuit, lemon cream and ice cream
or

Biscuit roulade with creamy egg and textures of berries
Suggested pairing: Graham's 10-Year-Old Port

Coffee, tea and petits fours

Price per person: € 49

Wine pairing per person
(includes still and sparkling mineral water): € 34



CHRISTMAS MENU II

STARTER

Chestnut, sesame and sautéed bacon creamy soup
Suggested pairing: Bojador white wine, Alentejo

or

Goat cheese crisp, macerated figs, red berry vinaigrette
Suggested pairing: Quinta Santiago rosé wine, Vinho Verde

MAIN COURSE

Seabream fillet, cockle and coriander xerém (corn flour mash)
Suggested pairing: Dona Sancha Vinha da Avarenta white wine, Dão

or

Stuffed turkey breast, chestnuts and foie gras
Suggested pairing: Quinta da Bacalhôa Merlot red wine, Setúbal

DESSERT

Vanilla and orange parfait with citrus ice cream
or

Rice pudding semifreddo, lemon cream and cinnamon ice cream
Suggested pairing: Graham's 10-Year-Old Port

Coffee, tea and petits fours

Menu per person: € 56

Wine pairing per person
(includes still and sparkling mineral water): € 39



CHRISTMAS MENU III

STARTER

Mushroom, hazelnut and truffle cappuccino
Suggested pairing: Papa Leite C-50 white wine, Alentejo

or

Shrimp carpaccio, mango gel and microgreen salad
Suggested pairing: Soalheiro Alvarinho white wine, Vinho Verde

MAIN COURSE

Confit cod, chickpeas, spring greens, chorizo olive oil
Suggested pairing: Quinta do Paral Vinhas Velhas white wine, Alentejo

or

Guineafowl, potato gnocchi, vegetable tian, thyme sauce
Suggested pairing: Altas Quintas Reserve red wine, Alentejo

DESSERT

Cocoa biscuit, mascarpone mousse with coffee cream and ice cream
or

Toucinho do céu (Portuguese almond cake) with passionfruit textures
Suggested pairing: Graham's 20-Year-Old Port

Coffee, tea and petits fours

Menu per person: € 63

Wine pairing per person
(includes still and sparkling mineral water): € 46



CHRISTMAS MENU III

STARTER

Clam, citronella and coriander creamy soup
Suggested pairing: ADN white wine, Vinho Verde
or
Foie gras terrine, truffle, brioche toast
Suggested pairing: Bacalhôa Chardonnay white wine, Setúbal

MAIN COURSE

Grouper, cauliflower, asparagus and fragateira sauce
Suggested pairing: Menin Reserve white wine, Douro
or
Beef Tornedos, wild mushroom ragoût, parsnip and Port sauce
Suggested pairing: Menin Reserve red wine, Douro

DESSERT

“Azevia” Mille-feuille
(Portuguese fried pastry crisp, cinnamon ganache,
chickpea cream and lemon ice cream)
or
Yule log
(chocolate, caramel and hazelnut with raspberry ice cream)
Suggested pairing: Graham’s 20-Year-Old Port

Coffee, tea and petits fours

Menu per person: € 69

Wine pairing per person
(includes still and sparkling mineral water): € 49



CHRISTMAS BUFFET I

SALADS

Mixed lettuce with coriander
Tomato with red onion
Beetroot, apple and walnut
Chicken Caesar
Hearts of palm, peas and smoked salmon
Chickpea with confit cod
Quinoa with roasted vegetables
Caprese
Dressings: vinaigrette, mayonnaise, cocktail

SAVOURY

Leek and shrimp quiche
Mini codfish cakes

HOT

Creamy spinach and leek soup
“Spiritual Cod” (cod, carrot, bread, bechamel sauce and cheese casserole)
Prune-stuffed pork tenderloin
Gnocchi napolitana with Portuguese “fresh cheese”

DESSERTS

Fruit salad
“Coscorões” (fried crispy-sweet rounds of dough sprinkled with sugar and cinnamon)
“Leite Creme” (Portuguese style egg custard)
Chocolate mousse
Yule log (chocolate, caramel and hazelnut with raspberry ice cream)

Coffee, tea, and petits fours

Price per person: € 49



CHRISTMAS BUFFET II

SALADS

Mixed lettuce with coriander
Tomato, cucumber and chives
Cucumber, orange and radish
Waldorf with smoked duck, walnut and apple
Couscous with shrimp
Black-eyed peas, fresh tuna, quail egg
Fusilli with smoked salmon and dill
Greek
Bulgur, cherry tomatoes, roasted peppers
Dressings: vinaigrette, mayonnaise, cocktail

SAVOURY

Goat cheese and sundried tomato quiche
Codfish with cream triangles

HOT

Creamy white asparagus soup
Monkfish medallions with a Champagne sauce
Prune-stuffed turkey breast
Pumpkin ravioli with a cashew sauce

DESSERTS

Fruit salad
Rice pudding
King cake
“Farófias” (Portuguese floating island)
Chocolate mousse
“Sonhos” (Portuguese choux pastry-based doughnuts)
Yule log (chocolate, caramel and hazelnut with raspberry ice cream)

Coffee, tea, and petits fours

Price per person: € 59



CHRISTMAS BUFFET III

SALADS

Mixed lettuce with coriander
Tomato trilogy
Carrot, chayote, alfalfa
Shrimp Caesar
Feta cheese, pineapple and coriander tabbouleh
Octopus with coriander
Roasted vegetables, penne and basil
Textured melon with cured ham
Roast beef with sauce vierge
Charcuterie and Portuguese cheese board
Dressings: vinaigrette, mayonnaise, cocktail

SAVOURY

Wild mushrooms and bacon quiche
Black pork rissoles

HOT

Lobster bisque
Grouper medallions, sundried tomato polenta
Spotted guineafowl breast, chestnuts and chives
Roasted vegetable lasagne

DESSERTS

Thinly sliced fruit
Rice pudding
King cake
“Coscorões” (fried crispy-sweet rounds of dough sprinkled with sugar and cinnamon)
“Farófias” (Portuguese floating island)
“Leite Creme” (Portuguese style egg custard)
Chocolate mousse
“Sonhos” (Portuguese choux pastry-based doughnuts)
“Toucinho do céu” (Portuguese almond cake)
Yule log (chocolate, caramel and hazelnut with raspberry ice cream)

Coffee, tea, and petits fours

Price per person: € 64



DRINKS

ADDITIONAL DRINKS

SELECTION I

Soft drinks
Fresh orange juice
Still and sparkling mineral water

Price per person: € 19

SELECTION II

House Selection Wines - white and red
Beer
Soft drinks
Fresh orange juice
Still and sparkling mineral water

Price per person: € 24

SELECTION III

Harvest Selection Wines - white and red
Beer
Soft drinks
Fresh orange juice
Still and sparkling mineral water

Price per person: € 29



SELECTION IV

Premium Selection Wines - white and red
Beer
Soft drinks
Fresh orange juice
Still and sparkling mineral water

Price per person: € 39

ADDITIONAL FORTIFIED WINES

	Glass	Bottle
Graham's 10-Year-Old Port	€ 6	€ 68
Graham's 20-Year-Old Port	€ 12	€ 125
Alambre 20-Year-Old Moscatel	€ 11	€ 105



ADDITIONAL INFORMATION

PRICES

All prices include VAT at the legal rate.

Children's specials:

Up to 3 years old: free

Aged between 4-12: 50% off

Printing of individual, personalised menus is included in the price.

FOOD AND DRINK

We favour locally sourced ingredients.

We require advance notice of dietary restrictions and/or allergies so that we can provide alternatives.

Food and drinks that are not provided or previously authorised by the Hotel (see corkage fee) will not be allowed into the event.

Guests may not take food and drinks out of the vicinity of the event.

CORKAGE FEE

Wines: € 28 per bottle

Spirits: € 33 per bottle

Champagne: € 50 per bottle

GUEST AND MENU CONFIRMATION

The estimated number of guests must be provided no later than 15 days prior to the date of the event.

The chosen menu must be confirmed up to 15 working days prior to the date of the event.

The final number of guests must be confirmed up to 5 working days prior to the date of the event.

The hotel reserves the right to alter the spaces used if there is a significant reduction in the number of confirmed guests.

If the number of guests is higher than that confirmed, the price charged will be adjusted accordingly.



TIVOLI

ORIENTE
LISBOA HOTEL

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DINNER MENUS

MENU I

Tomato cream, codfish and pennyroyal

Turkey breast stuffed with fig, stewed red cabbage

Caramelised apple, walnut and cinnamon puff pastry

€ 35 per person

MENU II

Roasted cauliflower cream, black truffle oil

Codfish strudel with shrimp and Portuguese cabbage

Abade de Priscos pudding, citrus jam

€ 35 per person



DINNER MENUS

MENU III

Celery and toasted almond velouté with toasted sesame crunch

Sea bass, cornbread, shrimp sausage, black olive sauce and chervil

Alentejo-style marinated pork tenderloin, potato and apple au gratin,
rosemary sauce

Almond and lemon pie

€ 45 per person

MENU IV

Spider crab cream, old brandy, and coriander chlorophyll

Codfish, Portuguese cabbage, mini vegetables and poached egg

Duck confit in cannelloni, sautéed mushrooms and citrus sauce

Chocolate and ginjinha cake

€ 45 per person



DINNER MENUS

CHRISTMAS DESSERT BUFFET

King-cake
Golden slices (French toast) with almond and cinnamon
Coscorões traditional pastry
Carob and orange corn bread (vegan version)
Pumpkin dreams (Portuguese fried choux with cinnamon)
Yule log
Rice pudding with dried fruits (vegan version)
Golden soup
Christmas crumble
Fruit salad and laminated fruit

Replacement of desserts with Christmas dessert buffet:
supplement of € 7 per person



BUFFETS

Minimum of 25 guests

ORIENTE CHRISTMAS BUFFET

SALADS

Selection of simple salads: lettuce, tomato, carrots, corn
Variety of sauces: vinaigrette, yogurt, cocktail and curry
Tomato, mozzarella cheese and basil salad
Green bean, red onion and tuna salad
Kale, carrots, raisins and citrus mayonnaise salad
Bulgur, cucumber, tomato salad, parsley and mint

HOT

Pumpkin velouté with toasted almonds
Codfish, shrimp and spinach brandade
Oven-roasted turkey breast with bacon and chestnuts
Spaghetti, asparagus, olives and cherry tomatoes

DESSERTS

King-cake
Golden slices (French toast) with almond and cinnamon
Coscorões (fried crispy-sweet dough sprinkled with sugar and cinnamon)
Carob and orange corn bread (vegan version)
Pumpkin dreams (Portuguese fried choux with cinnamon)
Yule log
Rice pudding with dried fruits (vegan version)
Golden soup (egg-based cream)
Christmas crumble
Fruit salad and laminated fruit

€ 32 per person



BUFFETS

Minimum of 25 guests

PRIME CHRISTMAS BUFFET

SALADS

Selection of simple salads: lettuce, arugula, tomato, carrots, corn,
Variety of sauces: vinaigrette, yogurt, cocktail and curry
Quinoa salad, grilled pear, goat cheese and orange vinaigrette
Beetroot, apple, grape and walnut salad
Butter bean, squid, paprika and fresh chilli salad
Vegetable ratatouille with coriander and smoked turkey ham
Roasted vegetable and pesto quiche

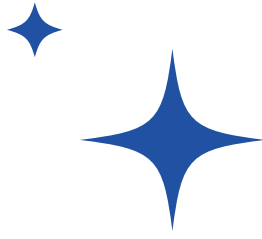
HOT

Chestnut and mushroom cream with truffle oil
Roasted cod with cornbread and sautéed greens
Oven-roasted turkey leg with sweet potatoes
Sautéed penne with roasted pumpkin cream, parsley and tofu

DESSERTS

King-cake
Golden slices (French toast) with almond and cinnamon
Coscorões (fried crispy-sweet dough sprinkled with sugar and cinnamon)
Carob and orange corn bread (vegan version)
Pumpkin dreams (Portuguese fried choux with cinnamon)
Yule log
Rice pudding with dried fruits (vegan version)
Golden soup (egg-based cream)
Christmas crumble
Fruit salad and laminated fruit

€ 38 per person



BUFFETS

Minimum of 25 guests

SUBLIME CHRISTMAS BUFFET

SALADS

Selection of simple salads: lettuce, arugula, tomato, carrots, corn,
Variety of sauces: vinaigrette, yogurt, cocktail and curry
Chickpea salad with cod, garlic and coriander
Chicken, corn, celery and Granny Smith apple salad
Tomato salad, roasted peppers, black olives and feta cheese
Grilled vegetable, oregano and Parmesan salad
Marinated salmon, red onion and dill
Grilled vegetables and oregano pie

HOT

Asparagus cream with truffle oil

Codfish confit with garlic and thyme, roasted potatoes
and Portuguese cabbage

Pork loin, chestnuts, bacon and chives

Vegan meatballs stewed with vegetables

DESSERTS

King-cake

Golden slices (French toast) with almond and cinnamon

Coscorões (fried crispy-sweet dough sprinkled with sugar and cinnamon)

Carob and orange corn bread (vegan version)

Pumpkin dreams (Portuguese fried choux with cinnamon)

Yule log

Rice pudding with dried fruits (vegan version)

Golden soup (egg-based cream)

Christmas crumble

Fruit salad and laminated fruit

€ 44 per person

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SUPPLEMENTS

SHOW COOKING SUPPLEMENT

Taco station: € 8 per person
Risotto station: € 8 per person
Pasta station: € 10 per person
Shrimp “à la guilho” station: € 10 per person

DRINK SUPPLEMENT

DRINK SELECTION I

Soft drinks
Orange juice
Still and sparkling mineral water

Price per person: € 8,50

DRINK SELECTION II

Tivoli wine selection
Soft drinks
Orange juice
Beer
Still and sparkling mineral water
Price per person: € 10

DRINK SELECTION III

Tons de Duorum white wine
Tons de Duorum red wine
Soft drinks
Orange juice
Beer
Still and sparkling mineral water

Price per person: € 13

DRINK SELECTION IV

Dona Maria white wine
Dona Maria red wine
Soft drinks
Orange juice
Beer
Still and sparkling mineral water

Price per person: € 16



SUPLEMENTOS

WELCOME COCKTAIL

Minimum 15 persons

PORT OF HONOUR

Port wine
Orange juice
Still and sparkling mineral water

€ 8,90 per person - 30 min
€ 12,40 per person - 60 min

SUMMER COCKTAIL

Caipirinha
Mojito
Kir Royal
San Francisco (alcohol free)
Soft drinks
Still and sparkling mineral water

€ 17,40 per person - 30 min
€ 28,40 per person - 60 min

SANGRIA COCKTAIL

White wine sangria
Red wine sangria
Sparkling wine sangria
Draft beer
Orange juice
Soft drinks
Still and sparkling mineral water

€ 24,90 per person - 60 min

SPARKLING COCKTAIL

Sparkling wine
Port & tonic
Belini
Draft beer
Orange juice
Tomato juice
Still and sparkling mineral water

€ 14,40 per person - 30 min
€ 19,90 per person - 60 min

WELCOME-DRINK

Port wine
Vermouth
Orange juice
Tomato juice
Still and sparkling mineral water

€ 11,90 per person - 30 min
€ 15,40 per person - 60 min

TRADITIONAL COCKTAIL

Port wine
Moscatel wine
Sparkling wine
Orange juice
Still and sparkling mineral water

€ 17,40 per person - 30 min
€ 29,90 per person - 60 min



SUPLEMENTOS

AFTER-DINNER DRINKS

Minimum 15 persons

Gin (Beefeater)
Vodka (Eristoff)
Rum (Havana 3 Años)
New whisky
Old whisky
Port wine
Vermouth
Red, white, rosé wine
Orange juice
Tomato juice
Beer
Still and sparkling mineral water

€ 12 per person - 30 min

€ 15 per person - 60 min

€ 22 per person - 120 min



Christmas decorations in the room and background music included during the meal

EXTRAS

Theme party: prices on request
Santa, photobooth, entertainment, lighting, sound and DJ: prices on request

Please let us know if you have any food restrictions, allergies, or preferences.

No dish, food product or drink, including the couvert, can be charged
if the customer does not request it or is not used by the customer.
(Article 135 no. 1 in conjunction with no. 3 of Decree-Law no. 10/2015 of 16 January)

This establishment has a complaints book.

VAT is included at the rate in force.



NH COLLECTION

LISBOA • LIBERDADE



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CHRISTMAS MENUS

FRANKINCENSE MENU

SOUP

Cod and cockle soup, poached egg and coriander

MAIN COURSES

Croaker steak, fish stew juices

DESSERT

French toast brioche with vanilla ice cream

Price per person: € 34,90
(drinks not included)



CHRISTMAS MENUS

MYRRH MENU

SOUP

Local fish and shellfish soup

MAIN COURSE

Duck leg confit, creamy polenta, seasonal vegetable brunoise

DESSERT

Berries, biscuit and white chocolate crisp mousse cake

Coffee or tea

Price per person: € 36,40
(drinks not included)



CHRISTMAS MENUS

GOLD MENU

STARTER

Garlic and apple crispy pie, sweet chilli mayonnaise and micro greens

MAIN COURSE

Baked cod tenderloin, sweet potato purée,
sautéed turnips and black olives

DESSERT

Port baked apple, custard, walnut crumble

Coffee or tea

Price per person: € 38,40
(drinks not included)



DINNER MENUS

THREE KINGS MENU

STARTER

Smoked salmon, citrus waffles, crème fraîche and micro leaves

MAIN COURSES

Roasted turkey breast, orange and rosemary sauce, potato au gratin

DESSERTS

Three chocolate mousse, cacao biscuit, passion fruit cream

Coffee or tea

Price per person: € 41,40
(drinks not included)



CHRISTMAS BUFFET

SALADS

Mixed lettuce and leaves
Cucumber with yoghurt and mint
Tomato salad with oregano
Mozzarella pearls, cherry tomatoes, mango and green olives
Octopus salad, duo of peppers and coriander
Sautéed quinoa with shrimps, mango, cherry tomatoes and spring onions

STARTERS

Flaked cod, creamy chestnut and fennel, cherry confit
Shrimp cocktail with mango and green apple
Serrano ham with melon and a Port reduction
Salmon tartare, crème fraîche and avocado
Selection of traditional savoury snacks

HOT DISHES

Creamy fish and shellfish soup
Cod and spinach au gratin
Marinated pork tenderloin, seasonal vegetables and crispy roasted potatoes
Penne rigati in carbonara sauce with spinach and mushrooms

DESSERTS

Rice pudding
Mango mousse
Fruit minestrone with basil
Chocolate ópera
Portuguese-style French toast
Christmas doughnut-pastry choux
Assorted cheese board, bread and breadstick basket
(with jam and nuts)

Coffee or tea

Price per person: € 52,90
(drinks not included)

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DRINKS

NH COLLECTION SELECTION

Serras de Azeitão white wine (Alentejo)
Serras de Azeitão red wine (Alentejo)
Soft drinks
Beer
Orange juice
Still and sparkling mineral waters

Price per person: € 12,50

PREMIUM SELECTION

Quinta do Gradil white wine (Lisbon region)
Quatro Ventos red wine (Douro)
Soft drinks
Beer
Orange juice
Still and sparkling mineral waters

Price per person: € 25

All prices include VAT at the legally applicable rate.



NH

LISBOA CAMPO GRANDE



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DINNER MENUS

MENU I

STARTERS

Chef's Christmas appetisers

SOUP

Creamy vegetable soup with goat's cheese gratin

MAIN COURSE

Lagareiro-style cod on a bed of vegetables

DESSERT

Chef's special brownie
with berry ice cream

DRINKS

Wine
Beer
Soft drinks
Water
Coffee (NH selection)

Price per person: € 32



DINNER MENUS

MENU II

STARTERS

Chef's Christmas appetisers

SOUP

Creamy seafood soup

MAIN COURSE

Pistachio-crusted salmon and vegetable au gratin

Crispy oven-baked turkey puff pastry pie

DESSERT

Lime mousse with cinnamon crumble

DRINKS

Wine
Beer
Soft drinks
Water
Coffee (NH selection)

Price per person: € 39,50



CHRISTMAS DESSERTS

DESSERT BUFFET

Rice pudding

Christmas pudding

French toast

Christmas doughnut-pastry choux

Price per person: € 12



NH

SINTRA CENTRO



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DINNER MENUS

MENU I

SELECT A STARTER + A MAIN COURSE + A DESSERT

STARTER

Creamy pea soup, crispy cured ham and olive oil
or
Mozzarella, tomato and pesto puff pastry freshened with aromatic herbs

MAIN COURSE

Hake fillet meunière, sundried tomato and chunky mashed potatoes
or
Duck leg confit, potatoes au gratin and a Port reduction

DESSERT

Traditional rice pudding with cinnamon
or
Lemon meringue pie

DRINKS

COFFEE

Price per person: €40
(drinks not included)

Additional second main course: € 10 per person

Christmas dessert buffet: € 12 per person



DINNER MENUS

MENU II

SELECT A STARTER + A MAIN COURSE + A DESSERT

STARTER

Portuguese fish soup
Or
Veal carpaccio, olive oil and Parmesan flakes

MAIN COURSE

Roasted cod, puréed chickpeas and spinach
or
Veal fillet, potatoes au gratin and sautéed spinach

DESSERT

Poached pear
or
Crème brûlée tartlet

DRINKS

COFFEE

Price per person: €48
(drinks not included)

Additional main course: € 10 per person
Christmas dessert buffet: € 12 per person



DINNER MENUS

MENU III

BUFFET

TO START

Assortment of bread
Assorted savoury snacks
Mixed salad
Two Chef's compound salads

SOUP

Creamy pumpkin soup

MAIN DISHES

(select 1 option)

Codfish baked in cream
or
Stewed veal with wild rice
and sautéed wild mushrooms

CHRISTMAS DESSERT BUFFET

DRINKS

COFFEE

Price per person: €39
(drinks not included)

Additional main course: € 10 per person



DINNER MENUS

MENU IV

BUFFET

TO START

Selection of bread
Assorted savoury snacks
Mixed salad
3 Chef's compound salads

SOUP

Caldo verde (Portuguese cabbage soup)

MAIN DISHES

(select 1 option)

Braised salmon, mashed potatoes and black olives

Pork loin stuffed with flour sausage,
roast potato and broccoli

CHRISTMAS DESSERT BUFFET

DRINKS

COFFEE

Price per person: € 48
(drinks not included)

Additional main course: € 10 per person



NH

DONA INÊS
COIMBRA · PORTUGAL



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TABLE SERVICE CHRISTMAS MENU

COLD STARTERS

Mixed lettuce, quartered tomatoes, grated carrots
Greek salad, tortilla, vegetable quiche,
meatballs, assorted savoury snacks

SOUP

(1 option)

Fish soup with coriander and croutons
Creamy vegetable soup with almonds
Caldo verde (Portuguese cabbage soup) with crispy chorizo

FISH

(1 option)

Creamy cod with orange and feaf salad
Braised salmon, potato wedges and roasted vegetables
Cod flakes with rye bread, strips of crispy red cabbage and bacon
Sea bass fillets with ginger and lime, potatoes
Sweet baked orange, vegetable ratatouille

MEAT

(1 option)

Veal rump with Madeira sauce, roasted potatoes, sautéed turnip tops
Iberian pork cheek confit, chunky mashed potatoes and roasted vegetables
Duck rice au gratin with Parmesan
Oven-roasted kid goat, sautéed diced potatoes, cornbread and spring green “migas”

DESSERTS

Mini pastéis de Nata (Portuguese custard tarts), Portuguese-style French toast, filhós (deep-fried flour and egg mixture), Christmas doughnut-pastry choux with syrup, “Camel drool” (condensed milk and egg-based dessert), baked apple, crème brûlée, king-cake, selection of thinly sliced fruit
Table of various cheeses with crackers and toast, jams and nuts.

Price per person: € 35 (1 dish)
Price per person: € 40 (2 dishes)



CHRISTMAS BUFFETS

DONA INÊS BUFFET

(minimum 20 people)

Appetisers, simple and compound salads, various savoury snacks, soup, 1 main course,
Christmas desserts and thinly sliced fruit

Price per person: €35
(drinks not included)

COIMBRA BUFFET

(minimum 20 people)

Dona Inês Buffet
+
1 main course

Price per person: €40
(drinks not included)

VIP BUFFET

(minimum 20 people)

Coimbra Buffet
+
Welcome drink before meal

Drinks during the meal - Praça dos Marqueses wines,
water, juice, coffee and tea

Price per person: € 45



WELCOME COCKTAIL

“Praça dos Marqueses” red and white wine

Variety of non-alcoholic cocktails

Still and sparkling water

Orange juice

Bar chips

Variety of tapas

Price per person: € 5



ADDITIONAL DRINKS

SPARKLING WINE

Price per person per sparkling wine service at the end of the meal: € 4

GIN

Price per person per additional welcome Gin: € 10

COCKTAILS

Price per person per additional cocktail: € 10



GENERAL CONDITIONS

SERVICE TIME INCLUDED

2 hours

PAYMENT TERMS

25% upon confirmation of the event

45% up to 30 days before the event

30% up to 15 days before the event

CANCELLATIONS

Free of charge up to 15 days before the event

50% non-refundable up to 8 days before the event

100% non-refundable up to 7 days before the event



NH COLLECTION

PORTO BATALHA



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DINNER MENUS

BUFFET

COLD STARTERS

Simple and compound salads

HOT STARTERS

Creamy vegetable soup
Assorted rissoles
Devilleed eggs
Selection of quiches
Stuffed tomatoes
Cheese and charcuterie board

PASTA

Penne Napoletana

MAIN COURSES

Flaked cod with rye bread
and/or
Pork loin

DESSERTS

Christmas buffet

Price per person: € 42
(minimum of 20 people)

VAT included

Includes a choice of main course.

Additional cost for second main course: € 8

Drinks not included (please consult the additional drinks list)

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DINNER MENUS

MENU I

STARTER

Velvety leek soup
or
Shrimp vol-au-vent

MAIN COURSE

Lagareiro-style octopus with marinated olives
or
Veal steak, new potato skewer and Christmas vegetables

DESSERT

Trio of thinly sliced seasonal fruits
or
Passion fruit and chocolate parfait

Price per person: € 48
(drinks not included)

VAT included

Please consult the additional drinks list

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DINNER MENUS

MENU II

STARTER

Creamy pumpkin soup
or
Crispy poultry sausage pie, mushrooms and rocket

MAIN COURSE

Salmon tranche, lemon and ginger sauce, potato and vegetable quenelle
or
Veal tranche, roasted potatoes and Christmas vegetables

MAIN COURSES

Trio of thinly sliced seasonal fruit
or
Wild berry tartlet

Price per person: € 35
(drinks not included)

VAT included

Please consult the additional drinks list

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DINNER MENUS

MENU III

STARTER

Creamy pumpkin soup, chestnuts and serrano ham flakes
or
Filo pastry and cottage cheese bundle with tomato compote

MAIN COURSES

Flaked cod with rye bread
or
Chicken supreme, herbs rice and passion fruit sauce

DESSERTS

Trio of thinly sliced seasonal fruit
or
Rice pudding with vanilla ice cream

Price per person: € 29
(drinks not included)

VAT included

Please consult the additional drinks list

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DRINKS

ADDITIONAL DRINKS

NH COLLECTION PREMIUM SELECTION

NH Collection premium wine selection, waters, beers, soft drinks, tea or coffee

Price per person: 15

NH COLLECTION SELECTION

NH Collection wine selection, waters, beers, soft drinks, tea or coffee

Price per person: € 9

OTHER DRINKS

Still and sparkling water, soft drinks, tea or coffee

Price per person: € 4



GENERAL CONDITIONS

SERVICE TIME

2 hours

PAYMENT TERMS

25% upon confirmation of the event

45% up to 30 days before the event

30% up to 15 days before the event

CANCELLATIONS

Free of charge up to 15 days before the event

50% non-refundable up to 8 days before the event

100% non-refundable up to 7 days before the event



NH
PORTO JARDIM

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DINNER MENUS

BUFFET

COLD STARTERS

Simple and compound salads

HOT STARTERS

Creamy vegetable soup
Assorted rissoles
Devilled eggs
Selection of quiches
Stuffed tomatoes
Cheese and charcuterie board

PASTA

Penne Napoletana

MAIN COURSES

Flaked cod with rye bread
and/or
Pork loin

DESSERTS

Christmas buffet

Price per person: € 42
(minimum of 20 people)

VAT included

Includes a choice of main course.

Additional cost for second main course: € 8

Drinks not included (please consult the additional drinks list)

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DINNER MENUS

MENU I

STARTER

Velvety leek soup
or
Shrimp vol-au-vent

MAIN COURSE

Lagareiro-style octopus with marinated olives
or
Veal steak, new potatoes skewer and Christmas vegetables

DESSERT

Trio of thinly sliced seasonal fruit
or
Passion fruit and chocolate parfait

Price per person: €48
(drinks not included)

VAT included

Please consult the additional drinks list

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DINNER MENUS

MENU II

STARTER

Creamy pumpkin soup
or
Crispy poultry sausage pie, mushrooms and rocket

MAIN COURSE

Salmon tranche, lemon and ginger sauce, potato and vegetable quenelle
or
Veal tranche, roasted potatoes and Christmas vegetables

DESSERTS

Trio of thinly sliced seasonal fruit
or
Wild berries tartlet

Price per person: € 35
(drinks not included)

VAT included

Please consult the additional drinks list

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DINNER MENUS

MENU III

STARTER

Creamy pumpkin soup, chestnuts and serrano ham flakes
or
Filo pastry and cottage cheese bundle with tomato compote

MAIN COURSES

Flaked cod with rye bread
or
Chicken supreme, herbs rice and passion fruit sauce

DESSERTS

Trio of thinly sliced seasonal fruits
or
Rice pudding with vanilla ice cream

Price per person: € 29
(drinks not included)

VAT included

Please consult the additional drinks list

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DRINKS

ADDITIONAL DRINKS

NH PREMIUM SELECTION

NH premium wine selection,
waters, beers, soft drinks, tea or coffee

Price per person: € 15

NH SELECTION

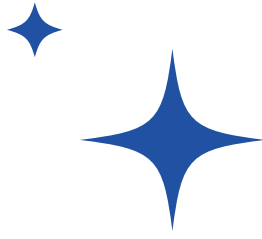
NH wine selection,
waters, beers, soft drinks, tea or coffee

Price per person: € 9

OTHER DRINKS

Still and sparkling water, soft drinks, tea or coffee

Price per person: € 4



GENERAL CONDITIONS

SERVICE TIME

2 hours

PAYMENT TERMS

25% upon confirmation of the event

45% up to 30 days before the event

30% up to 15 days before the event

CANCELLATIONS

Free of charge up to 15 days before the event

50% non-refundable up to 8 days before the event

100% non-refundable up to 7 days before the event



MINOR
HOTELS

