



# 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

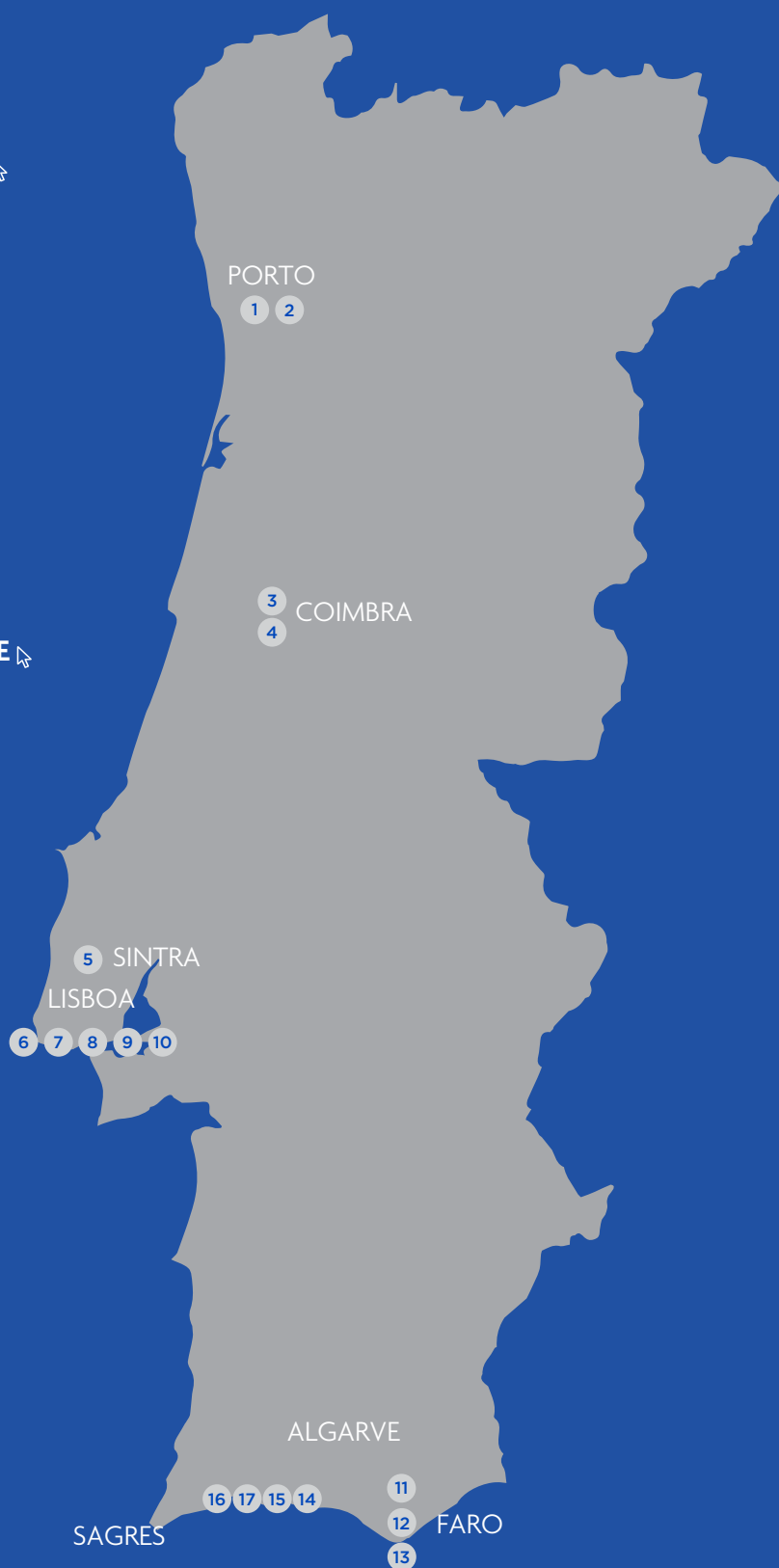
- 5 NH SINTRA

## 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





**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. Should there be any delays or should the duration of the service exceed the estimated time due to the client's agenda, an additional fee of € 400 per hour will be charged until 12am. After 12am, a fee of € 5 per person per hour will be charged.

The additional time is calculated from the scheduled end time of the service. Please note that if this delay requires an extension of the food and beverage service, the cost of this service will apply.

A minimum consumption charge applies for the use of the venue after the end of the contracted service.

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

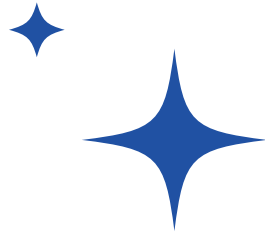
## HOT DISHES

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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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.

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.

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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**

	<b>Glass</b>	<b>Bottle</b>
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

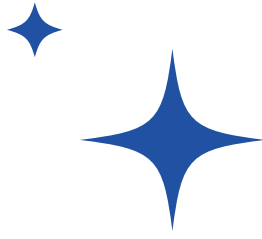
### HOT

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



## SUPPLEMENTS

### 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



# SUPPLEMENTS

## 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  
Soft drinks

€ 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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# CHRISTMAS BUFFETS

## 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

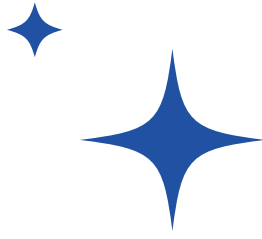
NH wine selection,  
waters, beers, soft drinks, tea or coffee

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

