



C O R P O R A T E
C H R I S T M A S
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S E T M E N U S
&
B U F F E T M E N U S

TIVOLI
CARVOEIRO
ALGARVE RESORT

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

Complimentary Port for reservations made until 31st October 2022

Exclusive room offer for groups over 30 guests

* Benefits subject to hotel conditions



W E L C O M E D R I N K S

30 minutes of service

Porto

Port & Tonic – Dry White Port
with tonic and lemon zest

White and Tawny Ports

Fresh orange juice

Mineral water

Dry Snacks



€7

Sparkling

Sparkling wine and cocktails – Kir Royal, Bellini

Fresh orange juice

Mineral water

€7.50

Classic

White and red wines – Tivoli Selection

Sparkling wine

Beer

Sumo de laranja natural

Fresh orange juice

Mineral water



€9.50

CANAPÉS

30 minutes of pass-around service

Choice of 3 canapés €5.50

Choice of de 6 canapés €9

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
Black Pig dried cured Smoked Ham Crostini
Foie gras, Riesling & Lychees
Smoked Swordfish & Yogurt foam
Veal Tartar Cornet
Curd Cheese Tart & marinated Peppers
Sheep Cheese on a skewer & Grapes

Warm Canapés



Scallop, Quinoa and Lemon
Veal pastry Pie
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
Dried cured smoked Ham Croquette
Prawns and Chili Praliné
Leek and Mushroom Quiche

DINNER MENUS

SET MENU I

€45 per person

Chestnuts and porcini creamy soup

Salt cod with sautéed tunip tops

Or

Pork tenderloin with bread panada and honey sauce



Christmas Desserts Table

Christmas log, spices cake, egg pudding, capellini,
mango mousse, fresh fruits salad, fruit basket

Mineral water, soft drinks, Tivoli selection
of white and red wines, coffee and teas



DINNER MENUS

SET MENU II

€55 per person

Beef carpaccio with black tuffe vinaigrette

Pumpkin soup with goat cheese

Octopus with fake black risotto and vegetables

Beef fillet with confit potatoes and wild mushrooms



Christmas Desserts Table

Christmas log, spices cake, egg pudding, capellini,
mango mousse, fresh fruits salad, fruit basket

Mineral water, soft drinks, Tivoli selection
of white and red wines, coffee and teas



B U F F E T M E N U S

B U F F E T I

€49 per person

Cold Buffet

Olives bread, onion bread, rustic and
glúten-free breads. Selection of butters

Potato and bacon salad

Marinated red cabbage

Waldorf salad

Nicoise salad

Salt cod salad with chickpea

Caesar salad

Tomato, red onion, carrot, cucumber, lettuce
and sweet corn

Salt cod patties, vegetables samosas,
shrimp patties

Cheese board

Charcuterie platter

Cocktail sauce, vinaigrette, ioghurt sauce,
orange vinaigrette, grissinis, marinated
olives, bread croutons

Hot Buffet

Roasted pumpkin soup
with lemon thyme and ginger

Salt cod with corn bread crust
and turnip tops

Sea bass with capers butter

Pork tenderloin with plums 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

Christmas log, spices cake, egg pudding,
capellini, mango mousse, fresh fruits salad,
fruit basket



Mineral water, soft drinks,
Tivoli selection of white and red wines,
coffee and teas

BUFFET MENUS

BUFFET II

€60 per person

Cold Buffet

Olives 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

Salt cod patties, chicken pies,
vegetables samosas

Cocktail sauce, vinaigrette, ioghurt 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, Christmas log, king cake, fresh
fruit salad, fruit basket.



Mineral water, soft drinks,
Tivoli selection of white and red wines,
coffee and tea

B A R

O P E N B A R

Price per person per hour €18

Price per person per additional hour €14



Martini Rosso

Martini Bianco

Porto Branco

Porto Ruby

Gin Beefeater

Vodka Absolut

Rum Havana Club

Whisky Ballantine`s

Draft beer

Tivoli Selection of Wines

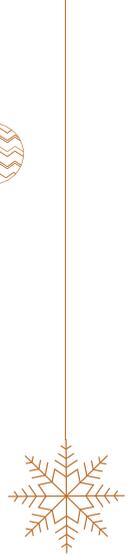
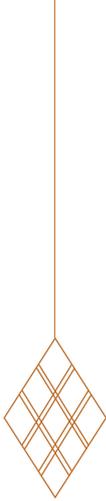
White / Rosé / Red

Soft drinks

Mineral water

Dry Snacks





All prices include VAT at the prevailing rate.

This establishment has a complaints book.

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