



NATAL
CORPORATE
MENUS

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 2023

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

PORT

Port & Tonic – Dry White Port with tonic and lemon zest
White and Tawny Ports
Fresh orange juice
Mineral water
Dry Snacks

€ 7.50 per person

SPARKLING

Sparkling wine and cocktails – Kir Royal, Bellini
Fresh orange juice
Mineral water
Dry Snacks

€ 8 per person

CLASSIC

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

€ 10 per person





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
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

Choice of 3 canapés
€ 6 per person

Choice of de 6 canapés
€ 9 per person





D I N N E R M E N U S

SET MENU I

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

BEBIDAS

Mineral water, Soft drinks,
Tivoli Selection of White and Red Wines,
Coffee and Tea

€ 48 per person





D I N N E R M E N U S

SET MENU II

Beef carpaccio with black tuffle 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

BEBIDAS

Mineral water, Soft drinks,
Tivoli Selection of White and Red Wines,
Coffee and Tea

€ 60 per person





D I N N E R M E N U S

BUFFET I

COLD BUFFET

Olives bread, onion bread, rustic and gluten-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, yoghurt 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

BEVERAGES

Mineral water, Soft drinks,
Tivoli Selection of White and Red Wines,
Coffee and Tea

€ 55 per person





DINNER MENUS

BUFFET II

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, yoghurt 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

BEVERAGES

Mineral water, Soft drinks,
Tivoli Selection of White and Red Wines,
Coffee and Tea

€ 70 per person





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
€ 20

Price per person per additional hour
€ 15

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 by him unused.
(Article 135 no. 1 in conjunction with no. 3 of Decree Law no. 10/2015 of 16 January)

This establishment has a complaint book.

VAT included at the legal rate.





Tivoli Carvoeiro Algarve Resort

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