







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 sparkling wine on arrival for reservations made until 31st October 2023

Exclusive room offer for groups over 30 guests

*Benefits subject to hotel conditions





MENUS I

APPETIZER

Coriander Velouté with Codfish Flakes

MAIN COURSE

Veal Medallions on a Bed of Mushrooms and Chestnuts

DESSERT

Two Chocolates Delight with Vanilla Sauce

€ 36 per person





MENUS II

APPETIZER

Smoked Salmon Rosette with Horseradish Paste and Citrus Vinaigrette

MAIN COURSE

Roasted Codfish Fillet with Corn Bread Crust

DESSERT

Lime Semifreddo with Chocolate Dust

€ 37 per person





MENUS III

APPETIZER

Roasted Tomato Cream Soup with Poached Egg

MAIN COURSE

Chicken Supreme over Roasted Vegetables

DESSERT

Apple Tarte Tatin

€ 34 per person





MENUS IV

APPETIZER

Crispy Chèvre, Apple and Walnuts

MAIN COURSE

Beef Tournedos with Three Peppers Sauce

DESSERT

Chocolate Financier with Coffee Mousse

€ 48 per person





BUFFET I

SIMPLE SALADS

Lettuces, Tomato, Grated Carrot, 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
Sauté Potatoes
White Rice

DESSERTS

French Toasts with Angel Hair ("egg threads")
King Cake
Portuguese Egg Custards
Baked Rice Pudding with Cinnamon
Crème Brûlée
Egg Pudding

€ 30 per person





BUFFET II

SIMPLE SALADS

Lettuces, Tomato, Grated Carrot, 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 Filet
Farfalle, York Ham, Boiled Egg and Parsley Salad
Niçoise Salad with Anchovies
Marinated Olives
Pickles
Spring Onions

HOT

Cream Crecy (Carrot Cream)
Fresh Codfish Fillet with Herbs
Roasted Leg of Lamb Provençal-style
Beef Stroganoff
Parisian Potatoes
Dried Fruits Rice
Vichy Carrots

DESSERTS

Black Chocolate Mousse King Cake French Toasts with Angel Hair ("egg threads") Crème Brûlée Egg Pudding Strawberry Moscovite

€ 32 per person





BUFFET III

SIMPLE SALADS

Lettuces, Tomato, Grated Carrot, 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
Ceaser Salad
Marinated Olives
Pickles
Spring Onions

HOT

Onion Soup
Oven Roasted Perch Loin
Portuguese Style Beef Medallions
Chicken Steaks with Pineapple
Potato Wedges
Saffron Rice
Roasted Vegetables

DESSERTS

Black Chocolate Mousse King Cake French Toasts with Angel Hair ("egg threads") Crème Brûlée Egg Pudding Strawberry Muscovite

€38 per person





BEVERAGES

White and Red Wine Tivoli Selection Mineral Water Draught Beer Soft Drinks and Juices Coffee or Tea

€ 8,50 per person

Prices per person.

VAT included at the legal rate in force.

Children from 3 to 12 years old: 50% discount.







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