



NATAL
CORPORATE
MENUS

TIVOLI

MARINA VILAMOURA
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

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

*Benefits subject to hotel conditions





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

30 minutes service

Mineral water
Orange juice
Rosé sangria

€ 8 per person

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

30 minutes service

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

€ 14 per person





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

DRINKS

White and red wine Tivoli selection, beer,
soft drinks and mineral water

€ 45 per person

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 Christmas bûche cake
Brazilian coffee

DRINKS

White and red wine Tivoli selection, beer,
soft drinks and mineral water

€ 48 per person





CHRISTMAS MENU III

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

DRINKS

White and red wine Tivoli selection, beer,
soft drinks and mineral water

€ 53 per person





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 roes salad
Tomato and mozzarella salad
Potato and bacon salad with old mustard
Codfish pasties
Chicken drumstick
Shrimp rissoles

DESSERT

Bolo Rei (Portuguese Christmas king's 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

DRINKS

White and red wine Tivoli selection, beer,
soft drinks and mineral water

€ 45 per person





B U F F E T D E N A T A L I I

HOT

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

COLD

Plain salad
Montanheira (tomato, capsicum, onion) salad with feta cheese
Tunafisd and black eyed beans 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 air dried sausages
Codfish pastéis de nata
Alheira sausage ball
Chicken pies

DESSERT

Gingerbread
Christmas bûche
Christmas tree cake
Bolo Rei (Portuguese Christmas king's 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 selction
jam, honey, dried fruit, toast, grissinis and assorted bread
Brazilian coffee

DRINKS

White and red wine Tivoli selection, beer,
soft drinks and mineral water

€ 58 per person





S U P P L E M E N T S

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

€ 5 per person

DESSERT BUFFET II

Gingerbread
Christmas bûche
Christmas tree cake
Bolo Rei (Portuguese Christmas king's 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

€ 9 per person

MESA DE QUEIJOS

Serra cheese
Nisa cheese
Ilha cheese
Goat cheese with red bell powder
Cottage cheese
Cured sheep cheese
Jam and honey
Dried fruit
Toast, grissinis and assorted bread

€ 6 per person





S U P P L E M E N T S

OPEN BAR

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

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

CASH BAR

Still water	€ 3
Sparkling water	€ 3
Soft Drinks	€ 4,50
National beer	€ 5,50
Imported beer	€ 7

LIQUEURS

National	€ 8,50
Imported	€ 9
Whisky	€ 9
Gin	€ 9
Vodka	€ 9
Rum	€ 9

COCKTAILS

Mojito	€ 12
Caipirinha	€ 12
Strawberry Margarita	€ 12

TIVOLI WINE SELECTION

White	€ 6,50
Red	€ 6,50
Rosé	€ 6,50





TERMS & CONDITIONS

1. Prices

The presented prices are per person, minimum 30 persons for set menu, minimum 50 persons for buffet service and maximum 500 persons. 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 per hour up to 24:00hrs.

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

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

2. Prices include

Legal taxes.

02 hours of service.

Free parking (subject to availability).

½ bottle of wine per person.

Christmas tree and Christmas table decoration.

Free DJ over 200 persons.

Free rental fee.

Animation service on request.

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. The hotel reserves the right to make a charge for the service of 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 attending will be charged accordingly.

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





Tivoli Marina Vilamoura Algarve Resort
Apartado 65 Marina Vilamoura, 8125-401 Vilamoura, Portugal
T. +351 289 303 303 E. marinavilamoura@tivoli-hotels.com

tivolihotels.com

