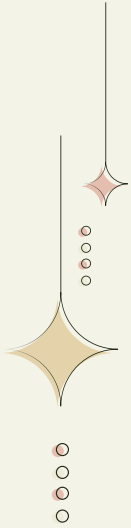


TIVOLI CARVOEIRO

Christmas
NATAL • 2018

YOUR CORPORATE
CHRISTMAS PARTY

TIVOLI
CARVOEIRO
ALGARVE
RESORT



WELCOME DRINK

✦ **HONOR PORT** Price per person: €5,50

Port Wine
White & Tawny
Madeira Wine
Muscatel from Setúbal
Orange & Apple Juice
Mineral Water
Dry Snacks

✦ **SPARKLING WINE PARTY** Price per person: €6

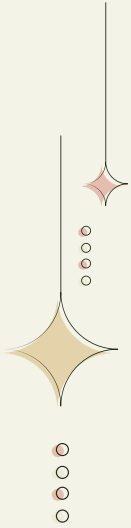
Kir Royal (Sparkling Wine & Cassis)
Bellini (Sparkling Wine with Peach Liquor)
Orange Juice
Mineral Water
Dry Snacks

✦ **SANGRIA PARTY** Price per person: €10

White Wine Sangria
Red Wine Sangria
Mineral Water
Roasted Chorizo
Dry Snacks

✦ **WELCOME TROPICAL** Price per person: €12

Classic Mojito, Strawberry, Passion Fruit,
Classic Caipirinha, Strawberry
Black Caipiroska
Fruit Punch (non-alcoholic)
Tropical Juices
Mineral Water
Dry Snacks



FINE SELECTION

◆ **GIN SOCIAL** Price per person: €12

Gin & Tonic Live Bar
Gin Tanqueray
Gin Bombay Sapphire
Hendricks
Tropical Juices
Mineral Water

Add-ons: Gin Mare, Bulldog

◆ **CHEESE & WINE PARTY** Price per person: €20

Tivoli Wine Selection
Green, White, Rose, Red
Mineral Water
Cheese Platter (4 varieties)
Selection of Regional Breads
Toasties & Biscuits
Grapes

◆ **CHAMPAGNE WELCOME** Price per person: €22

Moët & Chandon Imperial Brut
Fruit Juices
Strawberries with Chocolate
Mineral Water
Dry Snacks



CANAPÉS

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

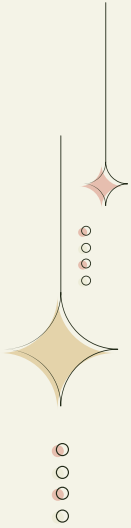
HOT CANAPÉS

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

SWEET CANAPÉS

“Pastéis de Nata”
Portuguese Egg Custard Tart
Chocolate & Salt Flower Financier
Raspberry and Tabasco Gum
Chocolate and sour Cheery Truffle
Sesame and Poppy Chips
White Chocolate Gelatine
Lemon and Meringue Tartlet
Strawberry Cornet
Pavlova Cake
Mint Marshmallow
Champagne cream
Honey Cake

Price per person: 1 unit €2,50
2 units €5
3 units €6



OPEN BAR

✦ **MEDITERRANEAN** Price per person: €15 | Extra Hour €10

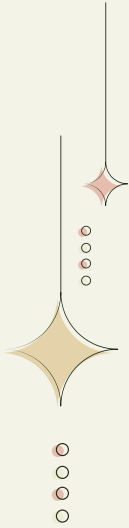
Martini Rosso
Martini Bianco
White Port Wine
Ruby Port Wine
Gin Bombay Sapphire
Vodka Eristoff
Bacardi
Whisky William Lawson's
Draught Beer
Tivoli Wine Selection
White, Rose, Red
Beverages
Mineral Water
Dry Snacks

✦ **ATLANTIC** Price per person: €20 | Extra Hour €14

Messias Sparkling Wine
Martini Rosso / Martini Bianco
White Port Wine
Ruby Port Wine
Gin Bombay sapphire
Vodka Eristoff
Bacardi
Whisky William Lawson's
Whisky Jameson
Draught Beer
Tivoli Wine Selection
White, Rose, Red
Beverages
Mineral Water
Dry Snacks

✦ **SEVEN SEAS** Price per person: €25 | Extra Hour €16

Moët & Chandon Imperial Brut
Martini Rosso / Martini Bianco / Rosato
Messias Dry
Messias Port L.B.V.
Gin Hendricks
Vodka Grey Goose
Rum Havana Anejo Reserva
Whisky Johnnie Walker Red Label
Whisky Jack Daniels
Whisky Johnnie Walker
Black Label 12 Years
Whisky Glenlivet 12 Years
Draught Beer
Tivoli Wine Selection
White, Rose, Red
Beverages
Mineral Water
Dry Snacks



BUFFETS

★ MENU 1 Price per person: €40 (As from 50 persons)

STARTERS AND SALADS

Serrano dry-cured Smoked Ham and Cantaloupe Melon Duo
Smoked Salmon with Horseradish cream
National Cheese Selection and Pumpkin Jam
Smoked Pork Loin with Apple Purée
Mushroom and Herbs Quiche
Green Peas and Chorizo Salad
Codfish Fritters and Prawn Rissoles
Crunchy Lettuce
Carrot and Sultanas
Tomato and Oregano Salad
Beetroot with Yoghurt and Mint

SAUCES AND CONDIMENTS

Algarvian style Carrots
Marinated Olives
Walnuts
Balsamic Vinegar
Cocktail Sauce
Tomato Vinaigrette

HOTS

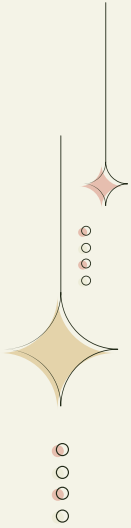
Pumpkin Cream Soup with Homemade Bread notes
Codfish au gratin
Roasted Leg of Lamb
Oven-baked Rice
Potatoes with sautéed Onions
Selection of Steamed Vegetables

DESSERTS

Creamy Portuguese Sweet Rice
Vanilla Creme Caramel
Portuguese King's Cake
Sweet Vermicelli with Raisins and Pistachio
Sweet Pumpkin fritters
Almond Cake with Crème Brulée
Chocolate and Praliné Tartlet
Sliced fresh Fruit

BEVERAGES

Tivoli selection of White and Red Wine
Soft Drinks
Mineral Water
Coffee, selection of Tea and Infusions



MENU 2 Price per person: €40 (As from 50 persons)

STARTERS AND SALADS

Prawn with Aioli Sauce
National Charcuterie & Cheese Selection
Octopus Salad
Marinated Salmon with sour cream
Chick Peas and Codfish Salad
Smoked Pork Loin with Apple Purée
Mesclun
Classic Waldorf Salad
Tomato and red Onions
Meat Samosas & Prawn Rissoles
Zucchini Salad, with Figs and dried Apricots
Corn and roasted Peppers Salad

SAUCES AND CONDIMENTS

Algarvian style Carrots
Marinated Olives
Grissinis and Toasties
Balsamic Vinegar
Cocktail Sauce
Yoghurt and Lime Sauce

HOT

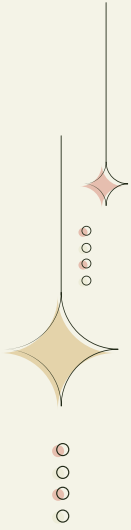
Cabbage Cream Soup with fried Corn Bread notes
Turkey Breast Fillet with Sausages and Chestnuts Filling
Raisins Rice
Creamy Prawn and Mushrooms Pasta
Selection of Steamed Vegetables

DESSERTS

Creamy Portuguese Sweet Rice
Vanilla Creme Caramel
Portuguese King's Cake
Sweet Vermicelli with Raisins and Pistachio
Sweet Pumpkin fritters
Almond Cake with Crème Brulée
Chocolate and Praliné Tartlet
Sliced fresh Fruit

BEVERAGES

Tivoli selection of White and Red Wine
Soft Drinks
Mineral Water
Coffee, selection of Tea and Infusions



 **SUPPLEMENTS LIVE STATION** Prices per person

Sushi Spot €22

Suckling Pig with Chip Potatoes and Peppers Sauce €15

Fish and Prawn Cataplana €10

Meat and Clams Cataplana €9

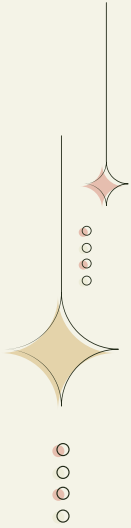
Waffles with Hot Chocolate €6

Fruits Kebab with Chocolate Fontaine €7

Seabass in Salt Crust €15

Grilled black Tiger Prawns with Garlic Butter €30

Wellington Salmon €9



SERVED MENUS

✦ **MENU A** Price per person: €42

COUVERT

Olives Bread, Onion Bread, Rustic Bread and Butter

STARTER

Chestnuts and fennel soup

MAIN COURSE

Confit codfish with Chickpeas purée,
quail egg and parsley emulsion

DESSERT

Citrus curd

✦ **MENU B** Price per person: €50

COUVERT

Olives Bread, Onion Bread, Rustic Bread and Butter
Mini Codfish Fritters and Chicken Samosas

STARTER

Chicken and mint broth with wild Mushrooms

MAIN COURSE

Roasted octopus with Tomato and sweet Potato tapenade

DESSERT

Poached Pear with Saffron, Milk crumble and Chocolate sorbet

PETIT-FOURS

Chocolate Truffle, Strawberry Gum and Lemon Madeleine cake

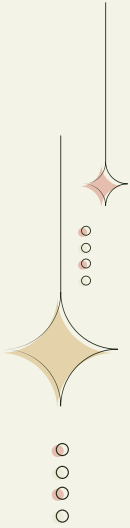
BEVERAGES

Tivoli selection of White and Red Wine

Soft Drinks

Mineral Water

Coffee, selection of Tea and Infusions



✦ **MENU C** Price per person: €38

COUVERT

Olives Bread, Onion Bread, Rustic Bread and Butter

STARTER

Codfish brandade, turnip tops and quail Egg

MAIN COURSE

Stuffed Guinea fowl Breast with traditional Portuguese Charcuterie and dried Fruits Rice

DESSERT

Chestnuts fritters with roasted Apple Ice cream

PETIT-FOURS

Chocolate Truffle, Strawberry Gum and Lemon Madeleine cake

✦ **MENU D** Price per person: €40

COUVERT

Olives Bread, Onion Bread, Rustic Bread, Butter and Tuna Pâté

STARTER

Partridge Pie with green leaves and grenadine Vinaigrette

MAIN COURSE

Creamy Codfish with Egg emulsion

DESSERT

Rice Pudding with Pumpkin Ice cream

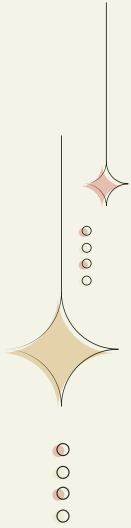
BEVERAGES

Tivoli selection of White and Red Wine

Soft Drinks

Mineral Water

Coffee, selection of Tea and Infusions



✦ **MENU E** Price per person: €60

COUVERT

Olives Bread, Onion Bread, Rustic Bread, Butter and
Tuna Pâté
Mini Codfish Fritters and Chicken Samosas

STARTER

Pumpkin creamy Soup with Vanilla and crispy chestnuts

MAIN COURSE

Roasted young Goat with Potato and sautéed Cabbage

DESSERT

French toast with red Fruits Sorbet

✦ **VEGETARIAN MENU** Price per person: €35

COUVERT

Olives Bread, Onion Bread, Rustic Bread and Vegetal Margarine
Marinated Olives and Carrot Dip

STARTER

Spinach Soup and Peanut Tofu

MAIN COURSE

Vegetable Cake, Brazilian Chestnut and Pumpkin Rice with
Cummins

DESSERT

Dark Chocolate, Mint and Cocoa Textures

BEVERAGES

Tivoli selection of White and Red Wine
Soft Drinks
Mineral Water
Coffee, selection of Tea and Infusions



WINE ENHANCEMENTS

✦ Our Tivoli Wine Selection is included in all our Menus.
To enhance your event, we suggest one of the following wine supplements.

TASTE BEIRAS & DOURO + 15€ per person
Marques de Almeida Branco
Cascas Red

TASTE BAIARRADA & LISBOA + 16€ per person
Maías White BIO
Quinta do Boiçãõ Reserva Red

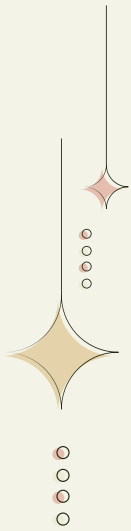
TASTE ALENTEJO + 18€ per person
Herdade do Peso White
Coutada dos Arrochais Red

TASTE ALGARVE SELECTION + 20€ per person
Paxá White, Barranco Longo Rosé
and Barranco Longo Private Selection

TASTE ALGARVE PREMIUM + 22 € per person
Maías White BIO
Quinta da Penina Dop White, Vida Nova Rosé
and Foral de Portimãõ Premium Red

NATIVE ALGARVE + 25€ per person
Paxá Sauvignon Blanc, Euphoria Rosé
and Cabrita Negra Mole

ALGARVE SWEET + 10€ per person
To accompany your Dessert
KO, Barranco Longo



TERMS AND CONDITIONS

1. Prices

The prices shown are considered per person for a minimum of 50 guests and a maximum of 300 guests;

Prices shown may change without notice and are subject to confirmation;

In the event of the need for extra hours of service, an additional cost of €400 per hour will apply;

From 24:00 onwards, an additional cost of €5 per person / per hour will be charged;

The menus presented are valid for: Med Food & Wine Restaurant and Congress Center.

2. Inclusions

Iva at the legal rate in force;

3 hours of service;

Free parking in the hotel park (subject to availability);

½ Bottle of wine per person;

Christmas tree and decorative centrepieces (allusive to festive season);

Space Rental Offer;

DJ service offer for groups with more than 150 people.

Entertainment service not included (upon request).

3. Food and Beverage

For reasons of food hygiene policy, food or beverages will not be allowed in and out of the venue.

In case of the entry of external food or beverages, a Responsibility Term will be requested.

4. Confirmation of Number of Guests and Menu

Up to 15 working days before the event, the number of guests should be confirmed and this will be the final number for billing purposes.

If the final number of guests increases, billing will be adjusted accordingly.

Confirmation of the chosen menu must be made up to 10 days prior to the date of the event.

If you have any dietary restrictions, allergies or preference for ethnic food, please inform us.

5. Payment Conditions

The reservation of the event is only valid after confirmation of the service and payment of deposit with the amount of 20% of the total value of the event.

7 Days before the day of the event, the amount corresponding to 100% of the estimated total cost must be paid, considering the number of confirmed guests and menus.