



CHRISTMAS
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 15th November 2021

Exclusive room offer for groups over 30 guests

Cancellation flexibility to cancel 50% of participants up to 15 days before the event

* Benefits subject to hotel conditions



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

30 minutes of service

P O R T O

Port & Tonic – Dry White Port with tonic and lemon zest
White and Tawny Ports
Fresh orange juice
Mineral water
Dry Snacks
€6

S P A R K L I N G

Spakling wine and cocktails – Kir Royal, Bellini
Fresh orange juice
Mineral water
€6.50

C L A S S I C

White and red wines – Tivoli Selection
Sparkling wine
Beer
Sumo de laranja natural
Fresh orange juice
Mineral water
€8.50



CANAPÉS

30 minutes of pass-around service

Choice of 3 canapés €5

Choice of de 6 canapés €8

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

W A R M C A N A P É S

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

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

€39

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

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

€50



B U F F E T I

C O L D B U F F E T

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

H O T B U F F E T

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

C H R I S T M A S D E S S E R T S T A B L E

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

€45



B U F F E T I I

C O L D B U F F E T

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

H O T B U F F E T

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

C H R I S T M A S D E S S E R T S T A B L E

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

€55



O P E N B A R

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

PRICE PER PERSON PER HOUR €16

PRICE PER PERSON PER ADDITIONAL HOUR €12

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

