



C O R P O R A T E  
C H R I S T M A S  
M E N U S

**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 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 I

Mineral water

Orange juice

Rosé sangria

30 minutes service

Price per person: €6

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

Mineral water

Soft drinks

Orange juice

National beer

White and red Tivoli wine selection

Sparkling wine

30 minutes service

Price per person: €12



## M E N U 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

Price per person: €43

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

## M E N U 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

Price per person: €45

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



## M E N U   I I I

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

Price per person: €48

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

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



# B U F F E T I

## H O T

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

## C O L D

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

## D E S S E R T S

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

Price per person: €45

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



# B U F F E T I I

## H O T

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

## C O L D

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

Negraís roasted suckling pig

Shrimps

National air dried sausages

Codfish pastéis de nata

Alheira sausage ball

Chicken pies



## D E S S E R T S

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 selection

jam, honey, dried fruit, toast, grissinis and assorted bread

Brazilian coffee

Price per person: €58

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



# ADDITIONAL MENU SUPPLEMENTS

## 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

Price per person: €5

## 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

Price per person: € 9,00

## C H E E S E T A B L E

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

Price per person: € 4,00

## O P E N B A R

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

Price per person:

1 hour service: € 25,00

2 hours service: € 40,00

Per additional hour: € 15,00

## CASH BAR

Still water	€2,50
Sparkling water	€2,50
Soft Drinks	€3,50
National beer	€4,10
Imported beer	€5,50

## LIQUEURS

National	€6
Imported	€8
Whisky	€8,50
Gin	€9,50
Vodka	€8,50
Rum	€8,50

## COCKTAILS

Mojito	€10
Caipirinha	€10
Strawberry Margarita	€10

## TIVOLI WINE SELECTION

White	€5,30
Red	€5,30
Rosé	€5,30

## TERMS & CONDITIONS

### 1. Prices

The presented prices are considered for groups with minimum 30 guests (for Set Menu), minimum 50 guests (for Buffet Menu) and maximum 500 guests; 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 00.00; After 00.00 an extra charge of €5 per person / per hour will apply; The presented menus are applied to the following venues: Gemini, Centro de Congressos do Algarve.

### 2. The prices include

Legal taxes;  
2 hours of service;  
Complimentary parking (subject to availability);  
½ bottle of wine per person;  
Christmas tree and Christmas table decoration;  
Complimentary DJ service for groups with more than 200 guests;  
Complimentary room rental fee;  
Animation service on request.

### 3. Food and beverage policy

No beverages and food of any kind will be permitted to be brought into 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.

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

