Some events deserve to be commemorated with distinct flavours, in a stylish setting.

Our mission is to make your event a success! With a vast experience, our Food and Beverage team is committed to this objective, not bleaching any detail.

The menus, the rooms setup and other details related to your event should be defined and agreed in advance with our group coordinator. Please inform us, in case of any food restriction, allergies or preference for an ethnic food.
BAR SERVICE

WELCOME DRINKS - OPTION I

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

Price per person:
30 minutes service: €19
1 hour service: €24

WELCOME DRINKS - OPTION II

Mineral water
Soft drinks
Orange juice
Alcohol-free cocktail

Price per person:
30 minutes service: €19
1 hour service: €24

WELCOME DRINKS - OPTION III

Mineral water
Soft drinks
National beer
White and red wine Tivoli selection
Sparkling wine
Mini cheese bites
Mini samosas with yogurt sauce
Cheese and olives crostini

Price per person:
30 minutes service: €32
1 hour service: €41

WELCOME DRINKS - OPTION IV

Mineral water
Soft drinks
Orange juice
National beer
White and red wine Tivoli Selection
Sparkling wine
Cocktail
Alcohol-free cocktail
Crispy shrimp with sweet chilli sauce
Mini meat croquettes
Mini codfish pasties
Smoked ham and cottage cheese

Price per person:
30 minutes service: €39
1 hour service: €50

SUPPLEMENT (minimum 40 people)

FROM CUBA  €12 per person (1 hour)
Mojito
Passion Mojito

FROM SPAIN  €12 per person (1 hour)
White wine sangria
Sparkling wine sangria

FROM ENGLAND  €12 per person (1 hour)
Gin tonic

OYSTERS & CHAMPAGNE  €30 per person (1 hour)
Ria Formosa fresh oysters and champagne

Tray service, before lunch or before dinner
**OPEN BAR - STANDARD OPTION**

- Mineral water
- Soft drinks
- National beer
- White, red or rosé wine Tivoli selection

Price per person:
- 1 hour service: €19
- 2 hours service: €35

**OPEN BAR - STANDARD OPTION II**

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

Price per person:
- 1 hour service: €24
- 2 hours service: €39
- Per additional hour: €15

**OPEN BAR - PREMIUM OPTION**

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

Price per person:
- 1 hour service: €34
- 2 hours service: €59
- Per additional hour: €18

**OPEN BAR - SUPPLEMENT**

(minimum 40 people)

- Jägermeister
- Tequila
- Sambuca

€5 per person (1 hour)

**CASH BAR**

(Unit price)

(Minimum €600 per hour)

- Still water: €2,50
- Sparkling water: €2,50
- Soft drinks: €3,50
- National beer: €4,10
- Imported beer: €5,50
- National liqueur: €6,00
- International liqueur: €8,00
- Whisky: €8,50
- Gin: €8,50
- Vodka: €9
- Rum: €9

**Cocktails:**

- Mojito: €10
- Caipirinha: €10
- Strawberry Margarita: €10

**Vinho seleção Tivoli:**

- White: €5,30
- Red: €5,30
- Rosé: €5,30

Manned bar service (no tray service), after lunch or after dinner
STANDARD TIVOLI SELECTION

White and red wine (1/2 bottle of wine per person)
Draft beer
Mineral water
Soft drinks
Coffee

Service included during the meal

TIVOLI WINE SELECTION

WHITE OR ROSÉ
Escudo Real, Vinho verde DOC, Blend Loureiro
Valdeiro Selection, Bairrada DOC, Blend Bical
Terras do Litoral, Regional Estremadura, Blend Fernão Pires
Lagoalva, Vinha dos Vinte, Regional Ribatejo, Blend Fernão Pires
Brasão da Vila, Rosé, Pen. Setúbal, Touriga Nacional
São Miguel, Douro DOC, Malvasia Fina, Loureiro
Monte do Cabeção, Regional Alentejo, Blend Antão Vaz
Monte do Cabeção, Rosé, Regional Alentejo, Blend Aragonez

RED
Valdeiro Selection, Bairrada DOC, Blend Baga
Terras do Litoral, Regional Estremadura, Blend Tinta Roriz
Brasão da Vila, Pen. Setúbal, Argonez, Trincadeira, Alicante Bouschet
São Miguel, DOC Douro, Tinta Roriz, Touriga Franca
Lagoalva, Vinha dos Vinte, IG Tejo, Touriga Nacional
Monte do Cabeção, Regional Alentejano, Blend Trincadeira

DESSERT WINE GLASS
Vinho do Porto LBV
Price per person: €9,50
Porto Late Harvest
Price per person: €9,50

BEVERAGE UPGRADE

TASTE I
White wine PLANALTO – Douro
Gouveio, Malvasia fina, Viosinho
Red wine E.A – Alentejo
Aragonez, Trincadeira, Alicante Bouschet
Price per person: €12

TASTE II
White wine VALLADO – Douro
Rabigato, Arinto, Viosinho
Red wine VALLADO – Douro
Tinta Roriz, Touriga Franca, Sousão
Price per person: €14

TASTE III
White wine QUINTA DO CARMO – Alentejo
Antão Vaz, Roupeiro, Arinto
Red wine MONTE DA PECEGUINA – Alentejo
Aragonez, Touriga Nacional, Syrah
Price per person: €19

TASTE IV
White wine CORTES DE CIMA – Alentejo
Sauvignon Blanc
Red wine CORTES DE CIMA – Alentejo
Aragonez, Syrah, Petit Verdot
Price per person: €23

TASTE V
Champagne (one flute)
White wine QUINTA DO CARMO – Alentejo
Antão Vaz, Roupeiro, Arinto
Red wine DUAS QUINTAS – Douro
Touriga Nacional, Tinta Roriz, Touriga Franca
Price per person: €37
TERMS AND CONDITIONS

1. PRICES
The presented prices are per person, minimum 50 people and maximum 500 people. Prices can be modified anytime without prior notice 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 12pm. After 12pm will be applied an extra charge of €5 per person, per hour.

2. PRICES INCLUDE
Legal taxes.
Free parking (subject to availability).

3. FOOD AND BEVERAGE POLICY
No food nor beverages 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 and beverage.

4. CONFIRMATION OF MENU AND NUMBER OF GUEST
Final guest numbers are required 5 working days prior of reception and they will be the minimum numbers charged 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 days prior to the event.
BUFFET I

COLD BUFFET
Plain salads
Shrimp Caesar salad
Soft roes salad
Tuna fish salad with parsley
Goat cheese salad with roasted pumpkin
Montanheira salad (tomato, capsicum, onion and oreganos)
Chicken salad with noodles
Melon with penny royal shot
Endives with Roquefort cheese
Smoked fish selection
Quiche Lorraine
Spinach and pine nut croquettes
Shrimp rissoles

HOT BUFFET
Pumpkin cream soup with water cress
John Dory goujons with roasted capsicum
Turkey supreme with old mustard sauce
Grill (maminha, sausage, pork loin)
Mushrooms tortelloni
Spicy potatoes wedges
Carrot and green peas rice
Vegetables selection

DESSERTS BUFFET
Meringue lemon tartlet
Raspberry mousse, lime cream and meringue
Sachertorte
Banana cake with peanuts ganache
Fruit cubes

Price per person: €56
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water

BUFFET II

COLD BUFFET
Plain salads
Coleslaw salad
Roasted codfish salad with capsicum
Turkey salad with cashew and courgette
Smoked salmon and cucumber salad
Broad beans salad with black pudding and coriander
Shrimps cocktail salad
Beetroot and Granny Smith apple shot
Asparagus with cuttlefish aioli
Poultry terrine with regional cold cuts
Smoked salmon
Mini tuna fish pasties
Mini meat croquettes
Chicken pie

HOT BUFFET
Turnip cream soup with spinach
Salmon fillet with broccolis, carrot, capers and lemon
Grill (chicken drumsticks, Toscana sausage, lamb cutlet)
Beef medallions
Spinach and cheese ravioli
Roasted potatoes with rosemary
Vegetables selection
Carrot and green peas rice

DESSERTS BUFFET
Chocolate and hazelnuts tartlet
Blueberries mousse
Crème brûlée
Red velvet cake
Opera cake
Fruit canoe and fruit kebabs

Price per person: €66
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water
STANDARD TIVOLI SELECTION

White and red wine (1/2 bottle of wine per person)
Draft beer
Mineral water
Soft drinks
Coffee

Service included during the meal

BEVERAGE UPGRADE

TASTE I
White wine PLANALTO – Douro
Gouveio, Malvasia fina, Viosinho
Red wine E.A – Alentejo
Aragonez, Trincadeira, Alicante Bouschet

Price per person: €12

TASTE II
White wine VALLADO – Douro
Rabigato, Arinto, Viosinho
Red wine VALLADO – Douro
Tinta Roriz, Touriga Franca, Sousão

Price per person: €14

TASTE III
White wine QUINTA DO CARMO – Alentejo
Antão Vaz, Roupeiro, Arinto
Red wine MONTE DA PECEGUINA – Alentejo
Aragonez, Touriga Nacional, Syrah

Price per person: €19

TASTE IV
White wine CORTES DE CIMA – Alentejo
Sauvignon Blanc
Red wine CORTES DE CIMA – Alentejo
Aragonez, Syrah, Petit Verdot

Price per person: €23

TASTE V
Champagne (one flute)
White wine QUINTA DO CARMO – Alentejo
Antão Vaz, Roupeiro, Arinto
Red wine DUAS QUINTAS – Douro
Touriga Nacional, Tinta Roriz, Touriga Franca

Price per person: €37

TIVOLI WINE SELECTION

WHITE OR ROSE
Escudo Real, Vinho verde DOC, Blend Loureiro
Valdoeiro Selection, Bairrada DOC, Blend Bical
Terras do Litoral, Regional Estremadura, Blend Fernão Pires
Lagoalva, Vinha dos Vinte, Regional Ribatejo, Blend Fernão Pires
Brasão da Vila, Rosé, Pen. Setúbal, Touriga Nacional
São Miguel, Douro DOC, Malvasia Fina, Loureiro
Monte do Cabeção, Regional Alentejo, Blend Antão Vaz
Monte do Cabeção, Rosé, Regional Alentejo, Blend Aragonez

RED
Valdoeiro Selection, Bairrada DOC, Blend Baga
Terras do Litoral, Regional Estremadura, Blend Tinta Roriz
Brasão da Vila, Pen. Setúbal, Argonez, Trincadeira, Alicante Bouschet
São Miguel, DOC Douro, Tinta Roriz, Touriga Franca
Lagoalva, Vinha dos Vinte, IG Tejo, Touriga Nacional
Monte do Cabeção, Regional Alentejano, Blend Trincadeira

DESSERT WINE GLASS
Vinho do Porto LBV
Price per person: €9,50
Porto Late Harvest
Price per person: €9,50
TERMS AND CONDITIONS

1. PRICES
The presented prices are per person, minimum 100 people and maximum 250 people. Prices can be modified anytime without prior notice 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 12pm. After 12pm will be applied an extra charge of €5 per person, per hour.
The presented menus are valid only in Lakeside.

2. PRICES INCLUDE
1/2 bottle of wine per person.
2 hours service.
Legal taxes.
Free parking (subject to availability).

3. NOT INCLUDED
Space climate.
Sound system.
Entertainment.
Cloakroom service.
Rental fee (from €5.000 to €15.000).

4. FOOD AND BEVERAGE POLICY
No food nor beverages 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 and beverage.

5. CONFIRMATION OF MENU AND NUMBER OF GUEST
Final guest numbers are required 5 working days prior of the reception and they will be the minimum numbers charged 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 days prior to the event.

6. FOOD RESTRICTIONS, ALLERGIES AND ETHNIC FOOD
Please inform us in the time of booking, in case of any food restrictions, allergies or preferences for ethnic food.
BUFFET MENUS

CHEF MENU

COLD BUFFET
Plain salads
Mix salads
Finger food selection

HOT BUFFET
Soup
Fish
Meat
Pasta
Vegetables
Side dishes

DESSERTS BUFFET
Pie
Mousse
Cake
Fruit cubes

Brazilian coffee

Price per person: €42
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water

MENU I

COLD BUFFET
Plain Salads
Grilled chicken Caesar salad
Octopus salad
Prawns salad with tropical fruit
Tomato and fresh cheese salad with oreganos
Algarvian salad
Rice salad with dried fruit
Gazpacho shot with crispy smoked ham
Endives with Roquefort cheese
Smoked fish with seafood terrine
Mini samosas
Vegetables quiche
Mini croquettes

HOT BUFFET
Carrot cream soup with green beans
Fish fillet with cataplana sauce (fish stew)
Chicken scallops with mustard sauce
Grill (picanha, Toscana sausage, marinated lamb leg)
Green tagliatelle with cottage cheese
Potatoes wedges
Thyme rice
Vegetables selection with breaded cauliflower

DESSERTS BUFFET
Cheese selection with thyme honey
Vanilla panna cotta
Fruit pie
Strawberry mousse
Chocolate cake
Fruit cubes

Brazilian coffee

Price per person: €46
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water
MENU II

COLD BUFFET
Plain salads
Greek salad
Codfish and chickpeas salad
Tuna fish salad with coriander olive oil
Noodles salad with chicken and green leaves
Grilled vegetables salad with pesto sauce and parmesan cheese
Waldorf salad
Melon and mint shot
Asparagus with Serrano smoked ham
Poultry terrine with regional cold cuts
Smoked salmon
Mini tuna fish pasties
Mini chicken drumsticks
Mini shrimp rissoles

HOT BUFFET
French leek cream soup
Salmon fillet with celery and dill
Grill (turkey scallops, acorn-fed pork cutlet and beef medallion)
Pork loin with apple and alheira pearls
Vegetables lasagne
Noisettes potatoes with oreganos
Vegetables selection
Green peas rice

DESSERTS BUFFET
National cheese selection
Chocolate and hazelnuts tartlet
Piña colada
Sericaia
Red velvet cake
Fruit cubes
Brazilian coffee

Price per person: €51
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water
STANDARD TIVOLI SELECTION

White and red wine (1/2 bottle of wine per person)
Draft beer
Mineral water
Soft drinks
Coffee

Service included during the meal

TIVOLI WINE SELECTION

WHITE OR ROSÉ
Escudo Real, Vinho verde DOC, Blend Loureiro
Valdóleo Selection, Bairrada DOC, Blend Bical
Terras do Litoral, Regional Estremadura, Blend Fernão Pires
Lagoalva, Vinha dos Vinte, Regional Ribatejo, Blend Fernão Pires
Brasão da Vila, Rosé, Pen. Setúbal, Touriga Nacional
São Miguel, Douro DOC, Malvasia Fina, Loureiro
Monte do Cabeçao, Regional Alentejo, Blend Antão Vaz
Monte do Cabeçao, Rosé, Regional Alentejo, Blend Aragonez

RED
Valdóleo Selection, Bairrada DOC, Blend Baga
Terras do Litoral, Regional Estremadura, Blend Tinta Roriz
Brasão da Vila, Pen. Setúbal, Argonez, Trincadeira, Alicante Bouschet
São Miguel, DOC Douro, Tinta Roriz, Touriga Franca
Lagoalva, Vinha dos Vinte, I.G. Tejo, Touriga Nacional
Monte do Cabeçao, Regional Alentejano, Blend Trincadeira

DESSERT WINE GLASS
Vinho do Porto LBV
Price per person: €9,50

Porto Late Harvest
Price per person: €9,50

BEVERAGE UPGRADE

TASTE I
White wine PLANALTO – Douro
Gouveio, Malvasia fina, Viosinho
Red wine E.A – Alentejo
Aragonez, Trincadeira, Alicante Bouschet

Price per person: €12

TASTE II
White wine VALLADO – Douro
Rabigato, Arinto, Viosinho
Red wine VALLADO – Douro
Tinta Roriz, Touriga Franca, Sousão

Price per person: €14

TASTE III
White wine QUINTA DO CARMO – Alentejo
Antão Vaz, Roupeiro, Arinto
Red wine MONTE DA PECEGUINA – Alentejo
Aragonez, Touriga Nacional, Syrah

Price per person: €19

TASTE IV
White wine CORTES DE CIMA – Alentejo
Sauvignon Blanc
Red wine CORTES DE CIMA – Alentejo
Aragonez, Syrah, Petit Verdot

Price per person: €23

TASTE V
Champagne (one flute)
White wine QUINTA DO CARMO – Alentejo
Antão Vaz, Roupeiro, Arinto
Red wine DUAS QUINTAS – Douro
Touriga Nacional, Tinta Roriz, Touriga Franca

Price per person: €37
TERMS AND CONDITIONS

1. PRICES
The presented prices are per person, minimum 50 people and maximum 250 people. Prices can be modified anytime without prior notice 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 12pm. After 12pm will be applied an extra charge of €5 per person, per hour.
The presented menus are served in Algarve Congress Centre e Chilli restaurant.
Other areas will be charged 20% above the menu price, per person.

2. PRICES INCLUDE
1/2 bottle of wine per person.
2 hours service.
Legal taxes.
Free parking (subject to availability).

3. FOOD AND BEVERAGE POLICY
No food nor beverages 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 and beverage.

4. CONFIRMATION OF MENU AND NUMBER OF GUEST
Final guest numbers are required 5 working days prior of the reception and they will be the minimum numbers charged 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 days prior to the event.

5. FOOD RESTRICTIONS, ALLERGIES AND ETHNIC FOOD
Please inform us in the time of booking, in case of any food restrictions, allergies or preferences for ethnic food.
MENU I

Du Barry cream soup with pancetta and crispy pancetta
Bass fillet with cockle xerém and coriander veloutée
Mango, passion fruit and coconut

Coffee and other infusions

Price per person: €66
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water

MENU II

Caprese salad with mozzarella pearls and balsamic sauce
Fresh codfish tranche over chickpeas purée and garlic cream
Assorted sweet rice

Coffee and other infusions

Price per person: €71
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water

MENU III

Lobster bisque, crustacean tartar and chives
Roasted veal entrecôte, Anna potatoes and bordelaise sauce
Orange and chocolate roll cake

Coffee and other infusions

Price per person: €76
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water

TAPAS ON THE TABLE SUPPLEMENT I

Meat Bóla (meat bread)
Mini codfish pastel de nata
Chicken pie
Algarvian octopus salad
Algarvian carrots salad
Algarvian crushed olives with oreganos and olive oil

Price per person: €19

TAPAS ON THE TABLE SUPPLEMENT II

Mini spring rolls
Mini samosas
Chicken and pineapple kebab
Moriawase sushi
Greek salad
Mediterranean vegetables salad

Price per person: €22
BEVERAGE

STANDARD TIVOLI SELECTION

White and red wine (1/2 bottle of wine per person)
Draft beer
Mineral water
Soft drinks
Coffee

Service included during the meal

TIVOLI WINE SELECTION

WHITE OR ROSÉ
Escudo Real, Vinho verde DOC, Blend Loureiro
Valdoeiro Selection, Bairrada DOC, Blend Bical
Terras do Litoral, Regional Estremadura, Blend Fernão Pires
Lagoalva, Vinha dos Vinte, Regional Ribatejo, Blend Fernão Pires
Brasão da Vila, Rosé, Pen. Setúbal, Touriga Nacional
São Miguel, Douro DOC, Malvasia Fina, Loureiro
Monte do Cabeção, Regional Alentejo, Blend Antão Vaz
Monte do Cabeção, Rosé, Regional Alentejo, Blend Aragonez

RED
Valdoeiro Selection, Bairrada DOC, Blend Baga
Terras do Litoral, Regional Estremadura, Blend Tinta Roriz
Brasão da Vila, Pen. Setúbal, Argonez, Trincadeira, Alicante Bouschet
São Miguel, DOC Douro, Tinta Roriz, Touriga Franca
Lagoalva, Vinha dos Vinte, IG Tejo, Touriga Nacional
Monte do Cabeção, Regional Alentejano, Blend Trincadeira

DESSERT WINE GLASS
Vinho do Porto LBV
Price per person: €9,50
Porto Late Harvest
Price per person: €9,50

BEVERAGE UPGRADE

TASTE I
White wine PLANALTO – Douro
Gouveio, Malvasia fina, Viosinho
Red wine E.A – Alentejo
Aragonez, Trincadeira, Alicante Bouschet

Price per person: €12

TASTE II
White wine VALLADO – Douro
Rabigato, Arinto, Viosinho
Red wine VALLADO – Douro
Tinta Roriz, Touriga Franca, Sousão

Price per person: €14

TASTE III
White wine QUINTA DO CARMO – Alentejo
Antão Vaz, Roupeiro, Arinto
Red wine MONTE DA PECEGUINA – Alentejo
Aragonez, Touriga Nacional, Syrah

Price per person: €19

TASTE IV
White wine CORTES DE CIMA – Alentejo
Sauvignon Blanc
Red wine CORTES DE CIMA – Alentejo
Aragonez, Syrah, Petit Verdot

Price per person: €23

TASTE V
Champagne (one flute)
White wine QUINTA DO CARMO – Alentejo
Antão Vaz, Roupeiro, Arinto
Red wine DUAS QUINTAS – Douro
Touriga Nacional, Tinta Roriz, Touriga Franca

Price per person: €37
TERMS AND CONDITIONS

1. PRICES
The presented prices are per person, minimum 100 people and maximum 250 people. Prices can be modified anytime without prior notice 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 12pm. After 12pm will be applied an extra charge of €5 per person, per hour.
The presented menus are valid only in Lakeside.

2. PRICES INCLUDE
1/2 bottle of wine per person.
2 hours service.
Legal taxes.
Free parking (subject to availability).

3. NOT INCLUDED
Space climate.
Sound system.
Entertainment.
Cloakroom service.
Rental fee (from €5.000 to €15.000).

4. FOOD AND BEVERAGE POLICY
No food nor beverages 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 and beverage.

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6. FOOD RESTRICTIONS, ALLERGIES AND ETHNIC FOOD
Please inform us in the time of booking, in case of any food restrictions, allergies or preferences for ethnic food.
LUNCH MENU I

Green peas cream soup with Barrancos crispy chorizo
Stuffed chicken supreme with mushrooms and potatoes gratin
Blueberries panna cotta
Coffee and other infusions

Price per person: €41
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water

LUNCH MENU II

Tomato tartar and arugula pesto with fresh cheese
Bass fillet over vegetables and potatoes
Red berries cheesecake
Coffee and other infusions

Price per person: €44
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water

LUNCH MENU III

Fish cream soup with coriander crostini
Guinea fowl magret with alheira and caramelized apple with Calvados glace and potatoes gratin
Pineapple, coconut and caramel
Coffee and other infusions

Price per person: €47
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water
DINNER MENU I
Truffled wild mushrooms cream soup
Fresh codfish tranche over potatoes and French leek purée with vegetables panache
Apple and rhubarb crumble
Coffee and other infusions
Price per person: €49
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water

DINNER MENU II
Shrimp salad with mango chutney over tomato and arugula
Roasted veal entrecôte, green asparagus tips and potatoes with bordelaise sauce
Carrot cake, lime mousse and pistachio cream
Coffee and other infusions
Price per person: €51
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water

DINNER MENU III
Crab and codfish cream soup
Lamb carré with herbs and broa (maize bread) crust with turnip leaves and stuffed potatoes
Passion fruit and chocolate over cocoa financier
Coffee and other infusions
Price per person: €55
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water

MENU JANTAR IV
Poultry consommé and truffle poultry ravioli
Fresh codfish tranche with cataplana sauce, sweet potatoes and salicornia
Beef medallion, beetroot cream, shimeji mushrooms, french beans and Touriga Nacional sauce
Barrocal citrus textures
Coffee and other infusions
Price per person: €58
Included drinks: White and red wine Tivoli selection, beer, soft drinks and mineral water
STANDARD TIVOLI SELECTION

White and red wine (1/2 bottle of wine per person)
Draft beer
Mineral water
Soft drinks
Coffee

Service included during the meal

BEVERAGE UPGRADE

TASTE I
White wine PLANALTO – Douro
Gouveio, Malvasia fina, Viosinho
Red wine E.A – Alentejo
Aragonez, Trincadeira, Alicante Bouschet

Price per person: €12

TASTE II
White wine VALLADO – Douro
Rabigato, Arinto, Viosinho
Red wine VALLADO – Douro
Tinta Roriz, Touriga Franca, Sousão

Price per person: €14

TASTE III
White wine QUINTA DO CARMO – Alentejo
Antão Vaz, Roupeiro, Arinto
Red wine MONTE DA PECEGUINA – Alentejo
Aragonez, Touriga Nacional, Syrah

Price per person: €19

TASTE IV
White wine CORTES DE CIMA – Alentejo
Sauvignon Blanc
Red wine CORTES DE CIMA – Alentejo
Aragonez, Syrah, Petit Verdot

Price per person: €23

TASTE V
Champagne (one flute)
White wine QUINTA DO CARMO – Alentejo
Antão Vaz, Roupeiro, Arinto
Red wine DUAS QUINTAS – Douro
Touriga Nacional, Tinta Roriz, Touriga Franca

Price per person: €37

TIVOLI WINE SELECTION

WHITE OR ROSÉ
Escudo Real, Vinho verde DOC, Blend Loureiro
Valdoeiro Selection, Bairrada DOC, Blend Bical
Terras do Litoral, Regional Estremadura,
Blend Fernão Pires
Lagoalva, Vinha dos Vinte, Regional Ribatejo, Blend
Fernão Pires
Brasão da Vila, Rosé, Pen. Setúbal, Touriga Nacional
São Miguel, Douro DOC, Malvasia Fina, Loureiro
Monte do Cabeção, Regional Alentejo, Blend Antão Vaz
Monte do Cabeção, Rosé, Regional Alentejo, Blend
Aragonez

RED
Valdoeiro Selection, Bairrada DOC, Blend Baga
Terras do Litoral, Regional Estremadura, Blend Tinta
Roriz
Brasão da Vila, Pen. Setúbal, Argonez, Trincadeira,
Alicant e Bouschet
São Miguel, DOC Douro, Tinta Roriz, Touriga Franca
Lagoalva, Vinha dos Vinte, IG Tejo, Touriga Nacional
Monte do Cabeção, Regional Alentejano, Blend
Trincadeira

DESSERT WINE GLASS
Vinho do Porto LBV
Price per person: €9,50

Porto Late Harvest
Price per person: €9,50
TERMS AND CONDITIONS

1. PRICES
The presented prices are per person, minimum 30 people and maximum 250 people. Prices can be modified anytime without prior notice 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 12pm. After 12pm will be applied an extra charge of €5 per person, per hour.
The presented menus are valid only in Algarve Congress Centre.
Other areas will be charged 20% above the menu price, per person.

2. PRICES INCLUDE
1/2 bottle of wine per person.
2 hours service.
Legal taxes.
Free parking (subject to availability).

3. FOOD AND BEVERAGE POLICY
No food nor beverages 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 and beverage.

4. CONFIRMATION OF MENU AND NUMBER OF GUEST
Final guest numbers are required 5 working days prior of the reception and they will be the minimum numbers charged 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 days prior to the event.

6. FOOD RESTRICTIONS, ALLERGIES AND ETHNIC FOOD
Please inform us in the time of booking, in case of any food restrictions, allergies or preferences for ethnic food.
COFFEE BREAK I
Coffee
Tea
Milk
Piece of fruit
Fresh fruit juices
Mineral water

Price per person: €8,50

COFFEE BREAK II
Coffee
Tea
Milk
Piece of fruit
Fresh fruit juices
Mineral water
Mini assorted pastry
(pastéis de nata - custard cream cake, almond cookies, lemon tartlet, coconut cakes, apple chausson)

Price per person: €11,50

COFFEE BREAK III
Coffee
Tea
Milk
Piece of fruit
Fresh fruit juices
Mineral water
Mini assorted pastry
(chocolate tartlet, queijadinha - traditional Portuguese milk cake, berliner ball, abricotine)

Price per person: €11,50

COFFEE BREAK IV
Coffee
Tea
Milk
Piece of fruit
Fresh fruit juices
Mineral water
Mini assorted pastry (almond tartlet, palmier, carrot cake, brownie)

Price per person: €11,50
COFFEE BREAK V

Coffee
Tea
Milk
Piece of fruit
Fresh fruit juice
Mineral water
Mini assorted pastry (strawberry tartlet, pie melon puff pastry, coconut cake, areias)

Price per person: €11,50

HEALTHY COFFEE BREAK

Coffee
Tea
Skimmed milk
Fresh fruit juices
Seasonal sliced fresh fruit
Natural yogurt with fresh fruit
Energy bar
Fruit kebab
Mini assorted sandwiches (vianinha bread, with sesame and smoked turkey, spinach bread with smoked salmon)

Price per person: €15,50

COFFEE BREAKS SUPPLEMENT

(Minimum 100 people)

Waffles - Price per person: €6
Cotton candy cart - Price per person: €7
Mini ice cream cone - Price per person: €8
Assorted ice creams (3 flavours scoops) - Price per person: €8
Fruit canoe and fruit kebabs - Price per person: €8,50
Chocolate fountain (marshmallows and fruit) - Price per person: €10
Virgin piña colada (served inside a pineapple - alcohol free) - Price per person: €10,50
TERMS AND CONDITIONS

1. PRICES
The presented prices are per person, minimum 20 people. Prices can be modified anytime without prior notice 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 12pm. After 12pm will be applied an extra charge of €5 per person, per hour.

2. PRICES INCLUDE
30 minutes service.
Legal taxes.
Free parking (subject to availability).

3. FOOD AND BEVERAGE POLICY
No food nor beverages 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 and beverage.

4. CONFIRMATION OF MENU AND NUMBER OF GUEST
Final guest numbers are required 5 working days prior of the reception and they will be the minimum numbers charged 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 days prior to the event.

5. FOOD RESTRICTIONS, ALLERGIES AND ETHNIC FOOD
Please inform us in the time of booking, in case of any food restrictions, allergies or preferences for ethnic food.
Filipe Lopes Rodrigues, Coordenador Grupos, Eventos & Congressos
Marina Vilamoura, Apartado 65, 8125-901 Vilamoura, Portugal
T. +351 289 303 550 · E. f.rodrigues@nh-hotels.com
tivolihotels.com