



COLUMBINES NEW YEAR 2025

Tivoli Hotel warmly welcomes you to a delightful New Year's Eve celebration for the whole family.

PROGRAM

Room check-in from 3:00 PM

At 6:00 PM, we will be showing **His Majesty King Frederik's New Year's Speech**, accompanied by sparkling wine and snacks.

At 6:30 PM, a delicious starter and New Year's buffet will be served, accompanied by wines, beer and soft drinks during dinner, followed by coffee and *avec* in Tivoli Brasserie.

At 12:00 AM – We toast to the New Year with sparkling wine and marzipan cake

Tivoli Brasserie and Tivoli Bar & Lounge closes at 1:00 AM.

Please note: There will be **no live music, dancing, or entertainment** in the bar.

RESERVATION & PAYMENT

Seats for this event are **only available in connection with a room reservation** at Tivoli Hotel & Congress Center.

Please contact our booking department, who will be happy to assist you with your reservation and provide details about our excellent room offers across various categories.

All reservations must be prepaid.

Phone: +45 32 68 42 10

Mail: tivolihotel@arp-hansen.dk

If you would like the vegetarian starter, we kindly ask that you inform us when making your room reservation.

TERMS & CONDITIONS

Free cancellation is possible until **30 November 2025**, by phone or email

Cancellations made between **1 December and 20 December 2025** will be charged for the **New Year's Buffet**

Cancellations made after **20 December 2025** will be charged **the full amount**, including accommodation

For any questions about the event, you are welcome to contact us at tivolihotel@arp-hansen.dk





WELCOME DRINK

Sparkling wine & Pomegranate cider
Salted snacks ⁽⁸⁾

STARTER

Smoked scallops with salted cucumber, daikon and wasabi crème ^(7,12,14)

VEGETARIAN ALTERNATIVE

Beetroot tartare with smoked cheese crème, malt crumbs and herbs ^(7,12)

BUFFET

SALADS

Curly kale with pickled walnuts, red apple and lingonberries ^(8,12)
Romaine salad with anchovy mayo, rye croutons and parmesan ^(1,3,7)
Root vegetable salad with dates, goat's cheese and honey-mustard dressing ^(7,10,12)

COLD DISHES

Blinis with herb crème and trout roe ^(1,4,7)
Cos lettuce with hand-peeled prawns, dill mayo and pickled red onion ^(2,3,12)
Cured salmon with horseradish, ash and frisée ^(4,7)
Crouton with dry-cured ham, tarragon mayo and semi-dried tomato ^(1,3)
Mini vol-au-vent with truffle crème and cress ^(1,3,7)

CARVING

Striploin with glazed onions and sauce bordelaise ⁽¹²⁾
Stuffed quail with pumpkin purée and thyme sauce ^(3,7,9,12)

HOT DISHES

Gratinated langoustine with garlic and parsley ^(2,7)
North Sea cod with mussel blanquette and savoy cabbage ^(1,4,7,12)
Baked Jerusalem artichokes with quinoa and pointed cabbage
Small potatoes with butter and thyme ⁽⁷⁾
Confit portobello mushrooms with pickled shallots and tarragon

DESSERTS

Chocolate fountain ⁽⁶⁾
Fruit skewers with blueberries, melon, and pineapple
Almond tart with white chocolate mousse ^(1,3,7)
Liquorice panna cotta with raspberry gelée ⁽⁷⁾
Profiteroles with salted caramel ^(1,3,7)
Dark chocolate cake with marinated blackcurrants ^(1,3,7,8)

Wine, beer and soda are included during dinner

AFTER DINNER

Coffee ~ Tea ~ Avec





ONLY FOR CHILDREN
(Age 0-11 years)

WELCOME DRINK

Pomegranate cider & salted snacks ⁽⁸⁾

BUFFET

Sliders with pulled chicken and coleslaw ^(1,3,7,10,11)

Spaghetti Bolognese ^(1,3,7)

Fish 'n' Chips ^(1,3,4)

Vegetable crudités

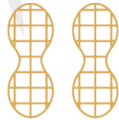
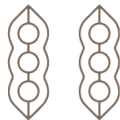
Pancakes with chocolate sauce and berries ^(1,3,7,8)



The following is included;

Room ~ Welcome drink ~ Welcome snacks ~ Starter & New Years buffet ~
Wine/beer/soft drinks during dinner ~ Coffee ~ Avec

Allergens are marked with a number code in brackets

 1. Gluten Gluten	 2. Crustaceans Krebsdyr	 3. Eggs Æg	 4. Fish Fisk	 5. Peanuts Jordnødder	 6. Soy Soja	 7. Milk Mælk
 8. Nuts Nødder	 9. Celery Selleri	 10. Mustard Sennep	 11. Sesame Seeds Sesamfrø	 12. Sulphite Svovldioxid	 13. Lupin Lupin	 14. Molluscs Bløddyr

