





COLUMBINES NEW YEAR 2023

Tivoli Hotel welcomes you to enjoy a pleasant New Years Eve for the whole family.

PROGRAM

Room check in from 3pm.

At 6pm we transmit the New Year speech of Her Majesty the Queen on TV and serve Cava and snacks.

At 6.30pm we serve a delicious pre-set starter and New Year buffet accompanied by wines, beer and soft drinks during dinner, followed by coffee and avec in Tivoli Brasserie.

Tivoli Brasserie and Tivoli Bar & Lounge closes at 1am. There will be no live music, dance or entertainment in Tivoli Bar & Lounge.

RESERVATION & PAYMENT

Seats for this event, are only available when making a room reservation at Tivoli Hotel & Congress Center.

Contact our booking department who is ready to help you with your reservation, and can provide information about our great deals on rooms in several categories.

All reservations must be paid in advance.

Phone: +45 32 68 42 10 Mail: tivolihotel@arp-hansen.dk

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

TERMS & CONDITIONS

Free cancellation must be made no later than November 30th 2023 by phone or e-mail. Cancellations from December 1st to December 20th 2023 will be charged for the New Year's Buffet. Thereafter, full payment will be required for the entire booking including accommodation.

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











WELCOME DRINK

Mimi Brut Rosé Grande Réserve & Leitz Sparkling Rosé Eins Zwei _(Non-alcoholic) Nuts & Crisps ₍₈₎

STARTER

Lobster ~ celeriac remoulade ~ walnuts ~ frissé (2,3,7,8,9) **VEGETARIAN ALTERNATIV -** Pickled carrot ~ celeriac remoulade ~ walnuts ~ frissé (8,9,12)

BUFFET

SALADS

Red cabbage ~ almonds ~ chevre ~ dried cherries $_{(7,8,12)}$ Curly kale ~ roasted hazelnuts ~ red apples ~ sour cream $_{(7,8)}$ Cos lettuce ~ anchovy dressing ~ rye bread croutons ~ smoked chicken $_{(1,3,4,7,10,12)}$

COLD DISHES

Cured scallops ~ tarragon mayonnaise ~ pickled red onions $_{(3,6,12,14)}$ Cos lettuce ~ smoked salmon ~ dill mayonnaise ~ dill $_{(3,4,7)}$ Blinis ~ creme fraiche ~ trout roe $_{(1,4,7)}$ Smoked Greenland halibut ~ horseradish ~ leek ash ~ frissé $_{(4,7)}$ Veal tails ~ crustade ~ truffle $_{(1,3,7)}$

CARVING

Beef fillet ~ baked shallots ~ harcot verts with bacon Roast venison ~ garlic, rosemary ~ lingon berries Sauce béarnaise (3,7,12) ~ Sauce Bordelaise (7,9,12)

HOT DISHES

Breaded Gambas ~ garlic mayo $_{(1,2,3)}$ Classic lobster bisque $_{(2,7,12)}$ Cod ~ herb crust ~ tomato ~ cabbage $_{(1,4,7,12)}$ Steamed mussels in white wine ~ fennel ~ mussel blanquette $_{(3,7,12,14)}$ Small potatoes ~ thyme ~ butter $_{(7)}$ Red onion ~ courgettes ~ peppers ~ parsley

DESSERT

Chocolate fountain (8)
Fruit skewers with strawberry, melon and pineapple
Panna cotta ~ licorice (7)
Baked cheese cake ~ plum compote (1,3,7,8)
Profiteroles ~ strawberry mousse (1,3,7)
Gâteau Marcel (3,7,8)

AFTER DINNER

Coffee/Tea ~ Avec

WINES

BUBBLES - Labouré-Gontard Crémant De Bourgogne Rosé WHITE - Babich Black Label Sauvignon Blanc RED - Wente Southern Hills Cabernet Sauvignon DESSERT - Contessa Di Castiglione Asti Spumante DOCG











FOR KIDS ONLY

(0-11 years)

WELCOME DRINK

Pomegranate cider \sim Nuts & Crisps $_{(8)}$

BUFFET

Sliders ~ pommes frites ~ coleslaw (1,3,7,10,11) Spaghetti a'la Lady & Tramp (1,3,7) Nachos with chicken ~ avocado ~ salsa (1,3,5,6,7) Vegetable crudite Pancakes ~ chocolate sauce ~ berries (1,3,7,8)



Following is included; Room ~ Welcome drink ~ Welcome snacks ~ Starter and New Year buffet ~ Wine/Beer/Soft drinks during dinner ~ Coffee ~ Avec

ALLERGENS

Allergens are marked with a number code in brackets





