



BESPOKE MENUS FOR CHRISTMAS

TIVOLI
HOTELS & RESORTS

WELCOME DRINK I

60 minutes of service

PRICE 26€ per person

Mineral Water, Soft Drinks, Orange Juice,
National Beer

WINE S

3B Blanc de Blancs – Filipa Pato, Bairrada, Portugal

NV – Maria Gomes, Bical, Cercial

Poggio al Cinghiale Chardonnay

Poggio al Cinghiale, Emilia Romagna, Italy

2024 – Chardonnay

Côtes du Rhône “Parallèle 45” – Paul Jaboulet Aîné, Rhône, France

2023 - Viognier, Grenache, Roussanne, Clairette, Marsanne



WELCOME DRINK II

60 minutes of service
PRICE 34€ per person

Mineral Water, Soft Drinks, Orange Juice,
National Beer

WINE S

Platine Brut Premier Cru – Nicolas Maillart, Champagne, France
Chardonnay, Pinot Meunier, Pinot Noir

Poggio al Cinghiale Chardonnay
Poggio al Cinghiale, Emilia Romagna, Italy
2024 – Chardonnay

Côtes du Rhône “Parallèle 45” – Paul Jaboulet Aîné, Rhône, France
2023 - Viognier, Grenache, Roussanne, Clairette, Marsanne



SELECTION OF CANAPES

SIGNATURE HARING BITE

With haring pearls

PRICE
3€/per piece

CANDIED GOAT CHEESE AND
BEETROOT

PRICE
3€/per piece

TARTARE BITE

PRICE
4.5€/per piece

DUTCH OYSTERS

PRICE
4.5€/per piece

PICKLED OYSTERS

PRICE
5€/per piece

OYSTERS XO

PRICE
5€/per piece



CHRISTMAS MENU

OMBER WINTER COLOUR STUDY

Roasted pumpkin | escabeche mushrooms | hazelnut | chestnut | fig | pear
cooked beetroot | baby carrot | winter vinaigrette

GOLDEN NEST

Hen stew | corn hollandaise | cured egg yolk | buckwheat | fried breadcrumbs

WINTER'S EMBRACE

Braised beef shank | game stock | dark chocolate celery root purée | butter-fried diced potatoes

KERSTSTOL

rum baba dough | sweet almond cream | dried fruits | raisins | citrus (mandarin, lemon, orange)

85€ per person

THE MASTERPIECE MENU

OMBER COLOUR STORY

Dutch vegetables | tomato dressing

CHIAROSCURO FEAST

Crayfish bisque curry | scallop | roasted vegetables

THE PAINTER'S PALETTE

Marinated mackerel | 'ajo blanco' sauce | fennel | sweet peas

THE BRIDE'S TENDERLOIN

Dutch tenderloin | stamppot | demi-glace

SUMMER FRAME

Strawberry | cheese foam | sherry vinegar

90€ per person

WINE ARRANGEMENT I

PRICE 26€ per person

Mineral Water, Soft Drinks, Orange Juice,
National Beer

WINE S

Poggio al Cinghiale Chardonnay

Poggio al Cinghiale, Emilia Romagna, Italy

2024 – Chardonnay

Côtes du Rhône “Parallèle 45” – Paul Jaboulet Aîné, Rhône, France

2023 - Viognier, Grenache, Roussanne, Clairette, Marsanne



WINE ARRANGEMENT II

PRICE 34€ per person

Mineral Water, Soft Drinks, Orange Juice,
National Beer

WINE S

Pouilly-Fumé 'Génetin' – Domaine F. Tinel-Blondelet, Loire, France
2022 - Sauvignon Blanc
Annick Tinel-Blondelet – Owner and Winemaker

Jorio Montepulciano d'Abruzzo– Umani, Abruzzo, Italy
2021/2022 - Montepulciano d'Abruzzo



TERMS & CONDITIONS

PRICES

The presented prices are per person, minimum 8 person for set menu. 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. Please confirm the duration of the individual services. Should there be any delays or should the duration of the service exceed the estimated time due to the client's agenda, an additional fee of € 400 per hour will be charged until 12am. After 12am, a fee of € 5 per person per hour will be charged. The additional time is calculated from the scheduled end time of the service. Please note that if this delay requires an extension of the food and beverage service, the cost of this service will apply. A minimum consumption charge applies for the use of the venue after the end of the contracted service.

Prices include: Legal taxes; 2 hours of service, unless differently specified; ½ bottle of wine per person.

MARKET AVAILABILITY

Please note that all ingredients and wine selections are subject to change based on seasonal availability and market conditions. We are committed to ensuring the highest quality and will substitute with equivalent options of equal excellence when necessary.

FOOD AND BEVERAGE POLICY

No beverages and food 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, nor any food and drink will be permitted to be taken from the dining area to the hotel rooms or outside the hotel itself. The hotel reserves the right to charge a service fee for such food & beverage. Same carefully curated menu will be served to all guests, with accommodations made only for special dietary requirements.

CONFIRMATION OF MENU AND NUMBER OF GUESTS

Final numbers are required 10 working days prior of the event. Should the numbers decrease on the day of the function the original confirmed numbers given stands. Any increase in the numbers attendees will be charged accordingly. Full menu details are required 10 working days prior to the event.





Angelo Vassallo

General Manager

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[tivolihotels.com](https://www.tivolihotels.com)