



## COLUMBINES NEW YEAR 2024

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

### PROGRAM

Room check in from 3pm.

At 6pm we will be showing His Majesty the Kings new years speech and serving sparkling wine 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](mailto: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 30<sup>th</sup> 2024 by phone or e-mail.  
Cancellations from December 1<sup>st</sup> to December 20<sup>th</sup> 2024 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](mailto:tivolihotel@arp-hansen.dk)





## WELCOME DRINK

Mimi Brut Rosé Grande Réserve & Leitz Sparkling Rosé Eins Zwei (Non-alcoholic)  
Salted snacks (8)

## STARTER

Pan fried scallops with Jerusalem artichokes, apple and gastrique (12,14)

## VEGETARISK ALTERNATIV

Pan fried celeriac with Jerusalem artichokes, apple and gastrique (12)

## BUFFET

### SALADS

Endive with walnuts, goats cheese and fried pear (7,8)  
Wheat kernels with roasted chestnuts, red apple and roasted carrot (1)  
Salad Nicoise with grilled tuna (3,4,10,12)

### COLD DISHES

Blinis with hand peeled prawns and dill mayonnaise (2,3,12)  
Salmon rilette with fennel, frisse and salmon roe (4,7)  
Smoked potato with mushroom mayonnaise and cress (3)  
Chicken terrine with Serrano, sage, apricot and rocket (12)  
Chicken liver mousse with croutons, pickled red onion and toasted hazelnuts (1,3,7,8,12)

### CARVING

Striploin served with stuffed tomatoes, courgettes and sauce Béarnaise (3,7,12)  
Stuffed quail with celeriac purée and truffle sauce (7,9,12)

### HOT DISHES

Gratinated langoustine with garlic and parsley (2,7)  
North sea cod with saffron sauce, mussels steamed in white wine and savoy cabbage (1,4,7,12)  
Baked pumpkin with white beans, curly kale and tempeh  
Pommes Anna (7)  
Sauteed of tomato, red onion, aubergine and thyme

### DESSERTS

Chokolade fountain (6)  
Skewer with blueberries, melon and pineapple  
Cranberry tart with white chocolate ganache (1,3,7)  
Black Forest gateaux (1,3,7)  
Profiteroles with blood orange (1,3,7)  
Gâteau Marcel with Amarena cherries (3,7,8)

**Wine/beer and soda is included during the dinner**

## AFTER DINNER

Coffee ~ Tea ~ Avec





# TIVOLI

Hotel & Congress Center

ARP-HANSEN HOTEL GROUP

## ONLY FOR CHILDREN

(Age 0-11 years)

### WELCOME DRINK

Pommegranate 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 crudite

Pancakes with chocolate sauce and 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 are marked with a number code in brackets

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

