



## GROUP MENU Halloween 2024



### **Havesalen (The Garden Room)**

The dining room has undergone an extensive renovation, during which we uncovered the original mirror panels with the famous Tivoli motifs. To emphasise the nostalgic theme, the flooring, dating from the original year of construction, has been restored. An oasis of palms decorates this fantastic room, which now also opens out to the terrace. We can accommodate a total of 135 guests in The Garden Room.



### **Tivolisalonerne (The Tivoli Rooms)**

These exciting and original rooms perfectly suit a medium sized company or family get-together - from a business dinner for a closed group to a grand stylish party. We can accommodate a total of 12 guests in Tivoli Room 1, 18 guests in Tivoli Room 2, and 45 guests in Tivoli Room 3.



### **Den runde Salon (The Round Room)**

A business dinner, a larger family event or a company get-together can be held in the ideal atmosphere of this beautiful, bright, glass enclosed room.

This lovely room, situated by itself, offers you the possibility of having a private party or celebration without missing out on the true Tivoli atmosphere. We can accommodate between 20 and 30 guests in The Round Room.



### **Terrassen (The Terrace)**

The Terrace is the place where hundreds of happy Tivoli guests meet without having to worry about the unpredictable Danish summer. The Terrace is covered and has café type folding doors, which you can open and close depending on the weather. The Terrace is not only an à la carte restaurant but also the place where both large and small groups can enjoy a delicious lunch or dinner in close proximity to the garden. We can accommodate a total of 220 guests on The Terrace.

## Terms of Cancellation

For parties of more than 40 guests, the total price of the reserved places must be paid no later than 7 days prior to the event. The reservation can be cancelled free of charge in writing until 14 days prior to the event. In case of cancellation later than 14 days prior to the event, up till 10 % of the number of reserved places may be cancelled free of charge provided that this cancellation is made within 24 hours before the event. For late cancellations, the restaurant may claim 50% of the price of the number of cancelled reserved places. If the cancellation of the reserved places is received less than 24 hours before the event, the restaurant is entitled to claim compensation equivalent to the total price of the cancelled places. Cancellation of reserved places is only valid with our written confirmation.

**HARLEKIN MENU DKK. 398,-**

**Shrimp cocktail**

served with crispy salads, asparagus and cocktail dressing

**Whole roast rump of veal**

served with sauteed root vegetables, pickled pumpkin and Pommes Anna

**Gateau Marcel**

served with caramel toffee, crystallized white chocolate and vanilla ice cream

**COLUMBINE MENU DKK. 425,-**

**Moules Marinières**

white wine steamed mussels

**Cockerel breast**

stuffed with butternut squash. Served with pumpkin, palm cabbage, corn, crushed potatoes and chicken velouté

**Apple pie**

with vanilla ice cream, apple chips, caramel toffee and red sorrel

**PJERROT MENU DKK. 525,-**

**Smoked salmon**

with horseradish cream, pickled lingonberries and fresh herbs

**Whole roasted veal tenderloin**

served with Pommes Anna, seasonal vegetables and truffle sauce

**Blueberry trifle**

with macaroons and whipped cream flavored with vanilla

**KASSANDER MENU DKK. 550,-**

**Steamed cod**

with pumpkin puree and pickled pumpkin. Served with chive oil and herbs

**Whole roasted beef tenderloin**

served with pommes rösti, glazed leeks, purple carrots and truffle sauce

**Nougat parfait**

With candied oranges and nut crumble

**Wine package DKK 355.-**

Welcome drink: 1 glass of Creamant

**Starter:** White wine ad libitum

**Main course:** Red wine ad libitum

**Dessert:** Dessert wine ad libitum

The wine package ends when the dessert is finish

**Group reservation: Minimum 15 persons**