



GROUP MENU 2023



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. 385,-

Shrimp cocktail

served with crispy summer salads,
asparagus and cocktail dressing

Whole roast rump of veal

served with vegetables of the season,
pommes puré and red wine sauce

Gateau Marcel

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

COLUMBINE MENU DKK. 385,-

Salmon ceviche

served with citrus cream, roasted nuts and
herbal salad

Fried guinea fowl

served with rhubarb compote, seasonal
greens, potatoes and chicken velouté

Rhubarb pie

served with vanilla ice cream
and caramel

PJERROT MENU DKK. 475,-

Yellowfin Tuna

served with avocado cream, roasted
sesame seeds and lime/soy dressing

Beef tenderloin

served with glazed carrots, pommes rösti
and sauce bearnaise

Lemon/cheesecake

on a base of dark chocolate with
marinated orange fillets and mint granité

KASSANDER MENU DKK. 550,-

**Fresh white asparagus Mousseline
(in season)**

served with fjord shrimps and sauce
mousseline

Beef Wellington

served with pommes fondant, seasonal
greens and truffle sauce

Crème Brûlée

served with sherbet

Wine package DKK 329,-

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