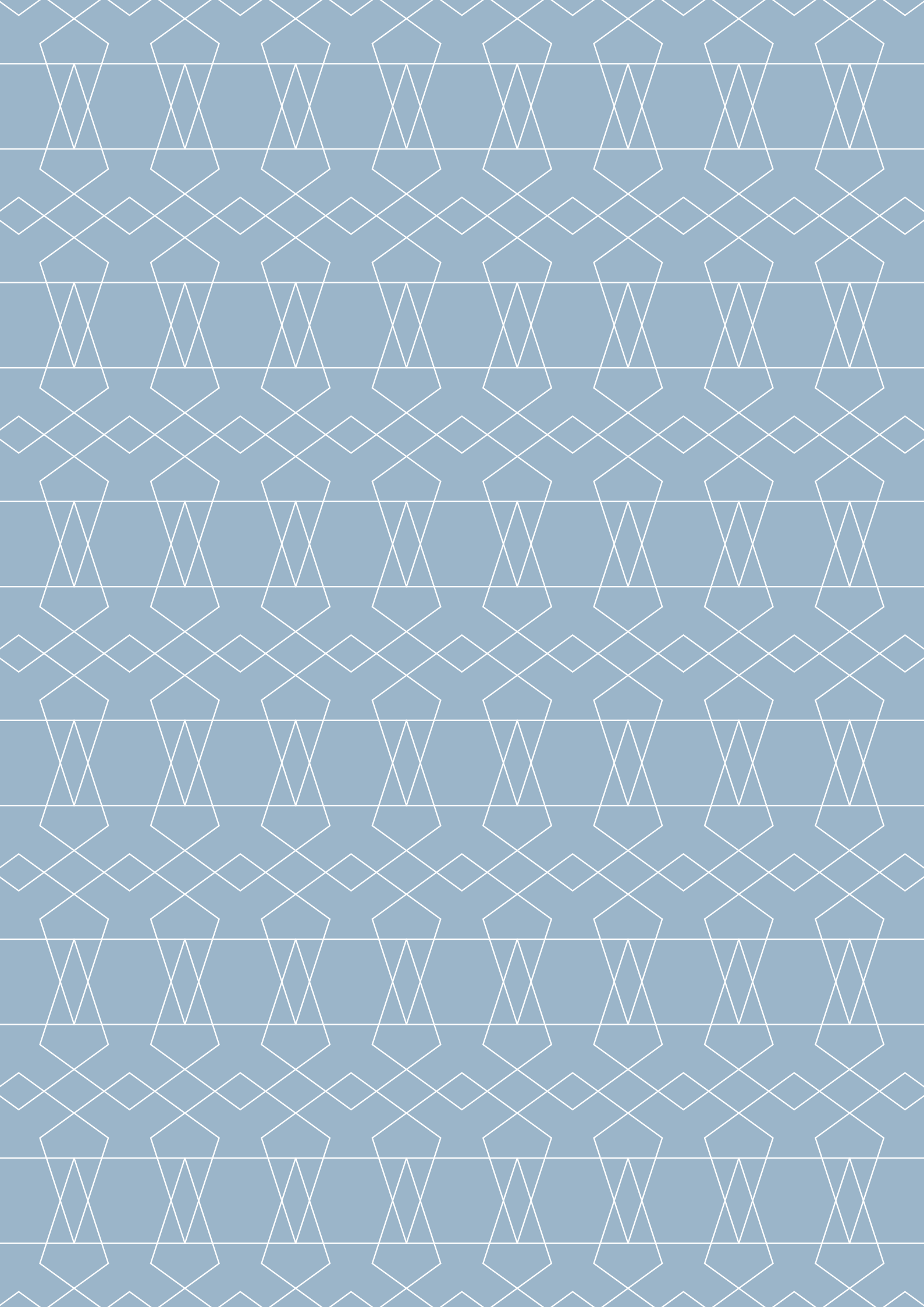


TIVOLI CARVOEIRO ALGARVE RESORT

DEDICATED  
DISTINCTIVE  
TIMELESS



TIVOLI  
WEDDINGS







*Dedicated, Distinctive, Timeless*

Carvoeiro has its arms open to the Atlantic Ocean and soft golden sands which are surrounded by Algarve's most beautiful sandstone cliffs. This idyllic setting is crafted by colourful nature and the landscape calls for true romance. From the moment you walk into the village its heritage greets you and invites you to discover its secrets and treasures. Carvoeiro is where the earth meets the sky for their love story. So this might be the perfect place for you to start yours.





Belvedere



Ocean Garden





Sky Bar Carvoeiro



**Your Wedding Experience includes:**

**Welcome Cocktail**  
**Wedding Reception**  
**Sparkling Wine** served during  
the Cutting of the Cake  
**Menu Tasting for the Bride and Groom\***  
**Standard Seating Plan at the entrance**  
**of the Venue**

**Complimentary Deluxe Room with Sea View**  
**with VIP treatment on the Wedding night for**  
**the bride and groom\*\***

**Complimentary voucher for the celebration**  
**of the first wedding anniversary** including one  
night stay for two guests with breakfast  
(valid for weddings with more than 50 guests,  
subject to availability and excluding the  
months of July, August and festive dates)

\* Menu Tasting is offered by the hotel only  
with the choice of a Set Menu, confirmed up  
to one month prior to the Wedding and subject  
to the hotel confirmation.

\*\* Room Type subject to availability.

Note: All inclusions are considered for weddings  
with 50 guests or more, with the complete program  
at Tivoli Carvoeiro. The reservation from the ceremony  
and cocktail only, will not benefit from the inclusions.



# W E D D I N G V E N U E S

**Ceremony**

Belvedere or Ocean Garden

Fee: 2.500€

The ceremony display includes transparent  
acrylic chairs for up to 140 guests,  
hotel pergula (for Belvedere only),  
ceremony table.

**After Party**

Minimum consumption for  
Carvoeiro Room (per hour): 600€



### Reception

Minimum Consumption

Ocean Garden: 17,500€

Sky Bar Carvoeiro: 20,000€  
(additional 3,000€ for space fee)

The One Restaurant\*: 15,000€

Al-Gharb Lounge: 6,000€

Mare Bistro \*\*: 8,000€

\*Only classical music allowed  
at The One Restaurant.

### Rates & Information:

The rates presented are in Euros (€), per person, include service charges and VAT at the current legal rate. All rates listed may be changed without any prior notice and are subject to confirmation by the Hotel. Decorations and Sound System are not included.

Wedding Exclusivity: Maximum one Wedding hosted  
per day at Tivoli Carvoeiro.

Availability and space restrictions should  
be requested according to season.

\*\*Mare Bistro is available for private events from 19:30.





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## TIVOLI

**Welcome Drink**  
(60' min service)

**Caipirinha Cocktails**  
Classic, Strawberry and Passionfruit

Mojito & Virgin Mojito

Aperol Spritz Cocktail

London Dry Gin & Tonic

White and Red Sangria

Mimosa

Brut Sparkling Wine

Draft Lager Beer

Still and Sparkling Waters

Soft Drinks

Freshly Squeezed Orange Juice

White, Rosé and Red Wines

Dry Snacks

**Price per person: €280**







*Tivoli Carvoeiro Algarve Resort*

## PLATINIUM

**Welcome Drink**  
(60' min service)

Aperol Spritz Cocktail

London Dry Gin & Tonic

White and Red Sangria

Mimosa

Brut Sparkling Wine

Draft Lager Beer

Still and Sparkling Waters

Soft Drinks

Freshly Squeezed Orange Juice

White, Rosé and Red Wines

Dry Snacks

**Price per person: €250**





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## B U F F E T

**Welcome Drink**  
(60' min service)

Aperol Spritz Cocktail

Mimosa

Brut Sparkling Wine

Draft Lager Beer

Still and Sparkling Waters

Soft Drinks

Freshly Squeezed Orange Juice

White, Rosé and Red Wines

Dry Snacks

**Price per person: €230**

Reception Buffet option available for a minimum of 50 guests.

Replenishment done during 2 hours.







## G A L A

**Welcome Drink**  
(60' min service)

Aperol Spritz Cocktail

Mimosa  
Brut Sparkling Wine

Draft Lager Beer

Still and Sparkling Waters

Soft Drinks

Freshly Squeezed Orange Juice

White, Rosé and Red Wines

Dry Snacks

**Price per person: €220**





## CANAPÉS SELECTION

### Refreshing

- Smoked Salmon, Gherkins and Caviar
- Tuna Tataki and Passion Fruit
- Roast Beef and Green Asparagus
- ✓ Dry Tomato and Arugula Lollipop
- ✓ Mozzarella and Basil Pearls
- ✓ Beet Hummus and Tubers' Chips
- Dry-cured Smoked Ham Crostini
- Foie gras, Riesling and Lychees
- Smoked Swordfish and Yogurt Foam
- Veal Tartar Cornet
- ✓ Cream Cheese Pie and Marinated Peppers
- Sheep Cheese on a Skewer and Grapes

Canapés service – 1 of each per person  
according to package selected



### Hot

- Scallop, Quinoa and Lemon
- Veal Pastry Pie
- Green Quail Eggs
- Codfish Pastry
- ✓ Potato Foam and Truffles
- ✓ Fried Rice, Pine Nuts and Golden Sultanas Pastry
- Sliced Veal and Cherry Pickles
- Rissoles of Clams traditionally cooked in White Wine
- Dry-cured Smoked Ham Croquette
- Prawns and Chilli Praline
- ✓ Leek and Mushroom Quiche

### Sweet Canapés

- Portuguese Custard Tart "Pastel de Nata"
- Salt Flower and Chocolate Financier
- Raspberry and Tabasco Gum
- Sour Cherry and Chocolate Truffle
- Sesame and Poppy Chips
- White Chocolate Jelly
- Lemon and Meringue Tartlet
- Strawberry Cornet
- Meringue Pavlova Cake
- Mint Marshmallow
- Champagne Cream
- Honey Cake

Canapés service – 1 of each per person  
according to package selected





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## ENHANCE YOUR COCKTAIL

### **Smokehouse Live Station**

Portuguese Sausages

Smoked Ham

Sausages and Citrus

Monchique Chorizo and its Brandy

Blood Sausages and homemade Jams

Bread from Alentejo

€47 per person / per hour

€32 Extra 30min per person

### **Canapés Upgrade**

Select one extra canapé for

€6 per person / per hour

Select two extra canapés for

€8 per person / per hour

Select three extra canapés for

€10 per person / per hour



Sushi Spot	
Sushi and Sashimi Selection	
€55 per person / per hour €37 Extra 30min per person	
Raw Bar Live Station	
Oysters from Ria Formosa Tuna Tartar with Avocado Shrimp Cocktail Vegetable Ceviche	
€52 per person / per hour €36 Extra 30min per person	
Enhance your Live station	
Roasted Suckling Pig with Chips and Pepper Sauce (€30 per person) Fish and Prawns Cataplana (€30 per person) Meat and Clams Cataplana (€25 per person) Seabass in Salt Crust (€40 per person) Wellington Salmon (€23 per person) Chocolate Fountain and Fruit Skewers (€25 per person)	

Gin's Bar		Caipirinha Bar	
Gordon's Bulldog G'Vine Tann's Tanqueray Premium Tonic		Lime Passion Fruit Mango Strawberry	
€28 per person / per hour €18 Extra 30min per person		€30 per person / per hour €20 Extra 30min per person	
Cocktails Bar		Sparkling Wine Station	
Selection of Caipirinha Selection of Mojitos Daiquiri Aperol Spritz Bellini Kir Royal Pina Colada		Brut Sparkling Wine Selection of Puree Selection of Homemade Syrups Exotic Fruits Selection	
€30 per person / per hour €22 Extra 30min per person		€22 per person / per hour €18 Extra 30min per person	





### Starters

Marinated Salmon Cannelloni with Horseradish  
and Aloysia Citroedora Stuffing

✓ Velvety Pumpkin and Cumin with Mushrooms Crust

Octopus Carpaccio with Kelp Salad  
and Romesco Sauce

Smoked Codfish Slices, Chickpea  
Pastry and Truffled Egg Yolk

✓ Chèvre Cheese, Beet, Smith Apple and Hazelnuts

Marinated Prawns, Green Mango Salad and  
Cashew with Ponzu Sauce

Sweetcorn and Spices with Prawn Croquettes

✓ Peas and Peppermint Soup with Peanut Tofu

Smoked Chicken, Apricot,  
Arugula and Caramelized Nuts

✓ Tomato, Avocado and Raspberries

### Prelude

Tangerine Sorbet

Chocolate Sorbet

Lemon and Vodka Sorbet

Gin Tonic Slush

Grapefruit and Campari Slush

Passin Fruit Sorbet

Mint and Lime Slush

Sisho Slush



### Meat and Fish

Roasted Grouper with Curry Sauce and Rice Cake

Grilled Veal Ribs, Potatoes and Mushroom Sauce

Roasted Seabass,  
Quinoa and Saffron Sauce

Beef with Pine Nut Crust, Mashed Carrot,  
Grilled Asparagus and Madeira Wine Sauce

✓ Vegetables and Dried Fruits Cake,  
Pumpkin Rice and Cumin

✓ Lentil Stew with Pack Choi and Sumagre Kale

✓ Mushroom Ravioli with Chestnut  
Cream and Truffle Oil

Roasted Grouper with Saffron Crust  
and Cataplana Sauce

Roasted Veal Loin, Crispy Polenta Roll,  
Asparagus and Port Wine Sauce

Roasted Lamb Loin, Bulgur with Herbs  
and Smoked Tomato Butter

Stained Seabass with Broccoli, Squid and Almonds

Grilled Turbot, Spinach Cream,  
Vegetables Burunia and Red Wine Sauce

Stewed Black Pork Cheek and Loin with Potato  
au Gratin and Grilled Vegetables

✓ Barley and Oat Risotto with Grilled  
Courgette and Pine Nuts



### Desserts

Portuguese Almond and Egg-Yolk Cake  
with Milk and Red Fruits Crumble

Macerated Strawberries, Croustille and  
Basil Parfait

Pineapple Carpaccio, Ginger and  
Raspberries Sorbet

Citrus fruit, "Pain D'Épices", Mango Gel  
and Sour Cream

Sweet Rice Cream, Salty Caramel,  
Pumpkin Ice Cream and Speculoos  
Biscuit

White Chocolate Jelly, Pistachio Cake  
and Lime Cream

Chocolate and Caramel Pie with Vanilla  
Ice Cream

Orange Roulade, Carob Cake and  
Almond Parfait

Yogurt Cake, Lemon, Meringue and  
Raspberries Mousse

Citrus Fruit and Rice Cream with  
Cinnamon Foam

Dark Chocolate (70%) Mousse, Olive Oil  
and Salt Flower



## KIDS MENU

### Starters

Vegetable Soup | Cream Peas Soup  
Pumpkin Soup | Chicken Broth

### Main Courses

Breaded Chicken Strips with  
Corn Flakes and White Rice

Steamed Seabass, Mashed Potato and Broccoli  
Grilled Veal Steak with French Fries and Fried Egg  
Spaghetti Bolognese

Penne Pasta au Gratin with Ham and Cheese

### Desserts

Nutella Pudding | Fruit Jelly | Fruit Salad  
Chocolate Brownie with Vanilla Ice Cream

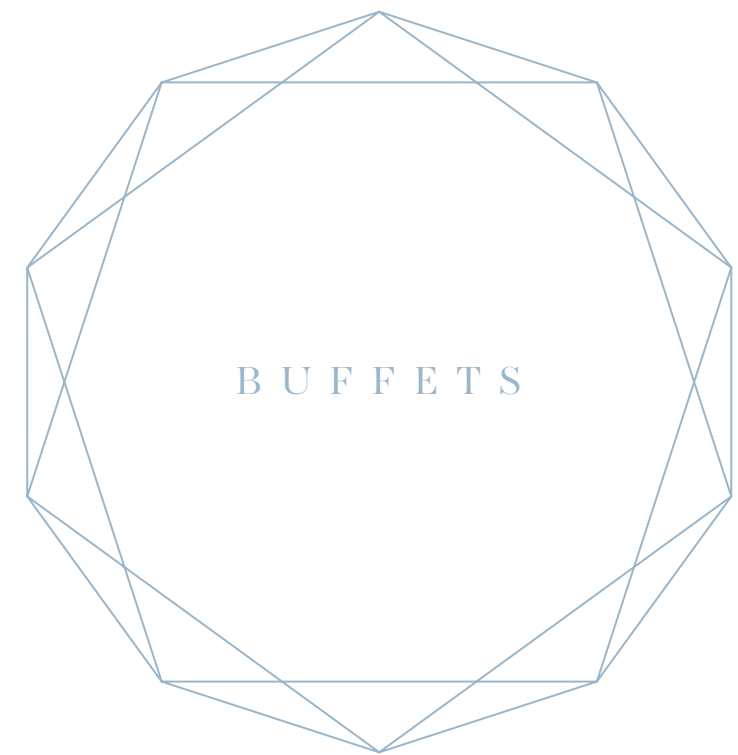
Starter, Main Course and Dessert: €65 per child  
(Children between 3 and 12 years old)

### Other Rates

Staff Meals: €45 per person







## BBQ BUFFET

### Baker Basket

Black Olive Bread, Onion Bread, Portuguese Rustic Bread and Gluten Free Bread | Selection of Butters

### Starters

Chicken Curry Samosas  
Prawns and Vegetables Roll in Rice Leaf  
Orange and Watermelon Shot

### Salads

Coleslaw Salad with Peanut Butter  
Endives, Green Apple and Nuts Salad  
Smoked Salmon Niçoise Salad  
Tricolor Pasta, Mushrooms and Ham Salad  
Grilled Vegetables Salad with Feta Cheese  
Couscous Salad and Dried Fruits  
Simple Salads with Lettuce, Tomato, Cucumber,  
Carrot, Beet and Sweetcorn

### Sauces and Seasonings

Cocktail Sauce | Anchovies Sauce | Pickles  
Balsamic Vinaigrette | Honey and Lemon  
Vinaigrette | Marinated Olives  
Philadelphia with Herbs and Lemon  
Sweetcorn Strips | Bread Croutons

### Hot Food Selection

Vegetables Soup and Herbs Crepe  
Roasted Pork Ribs with Barbecue Sauce  
Roasted Potatoes with Sour Cream  
Roasted Salmon with Bread Crust and  
Sweet Mustard  
Grilled Golden Sea Bream with Marinated  
Lime and Capers  
Tuscan Sausage and Fried Onion Rims  
Roasted Tomato and Sweetcorn Cob  
Pilaf Rice  
Vegetables Lasagna  
Veal steaks, Chicken Thigh and Veal Ribs  
Chimichurri Sauce, Siracha Sauce and  
Orange Barbecue Sauce

### Desserts

Chocolate and Nuts Brownie  
Savarin soaked in Rum  
Peanut Butter Cookies  
Raspberry and Lemon Opera  
Banana Pie with Chocolate Cream  
Fresh Fruit on a Skewer



## 7 SEAS BUFFET

### Baker Basket

Black Olive Bread, Onion Bread, Portuguese Rustic Bread and Gluten Free Bread | Selection of Butters

### Starters

Seafood Plateau (Prawns, Oysters, Mussel and Crab) | Crab Mayonnaise

Fish Marinated with Onion, Olive Oil and White Wine

### Salads

Octopus and Peppers Salad

Codfish Roe Salad

Salmon Fillet, Potatoes, Chive and Cream Cheese

Waldorf Salad

Rice and Sea Delights Salad

Tuna Salad with Green Beans, Potatoes and Peppers

Simple Salads with Lettuce, Tomato, Cucumber, Carrot, Beet and Sweetcorn

### Sauces and Seasonings

Garlic Sauce, Citrus Vinaigrette

Romesco Sauce, Wheat Toasts, Marinated Olives, Marinated Asparagus and Lemon | Segments

### Hot Food Selection

Fish Soup with Pasta and Coriander

Stained Grouper with Mashed Peas and Roasted Tomato

Saffron Rice

Roasted Pork Tenderloin with Clams

Risolé Potatoes

Sautéed Vegetables

Penne Pasta with Seafood Sauce and Mussels

Roasted Seabass with Fennel Stew

Bread Stew with Prawns

### Desserts

Banoffee Pie

Sweet Rice Cream and Citrus

Raspberry Mousse and Earl Grey Sablé

Boiled Egg-Yolk in Passion Fruit Syrup

Chocolate Cake and Nuts

White Chocolate Panna Cotta and Lemon Gel

Fruit Salad and Sliced Fruit

# L U S I T A N O

## B U F F E T

### Baker Basket

Black Olive Bread, Onion Bread, Portuguese Rustic Bread  
and Gluten Free Bread | Selection of Butters

### Appetizers

Asparagus Marinated with Onion,  
Olive Oil and White Wine

Eggs stuffed with Tuna Mousse

Mussel Pickles

Fresh Goat Cheese with Honey and Pine Nuts

Prawns cooked with Salt Flower

Tinned Sardines with Spicy Tomato Sauce

Island, Azeitão and Niza Cheese

Dry-cured Smoked Ham from Monchique

### Salads

Grilled Cuttlefish Salad with Peppers

Pork Ear Salad

Typical Algarvian Salad with Chopped Peppers,  
Tomatoes, Onions and Garlic

Mushrooms and Roasted Chorizo Salad

Simple Salads with Lettuce, Tomato, Cucumber,  
Carrot, Beet, Peppers and Sweetcorn

Penne Pasta Salad, Ham and Mushrooms

Black Eyed Beans Salad, Tuna and Red Onion

Roasted Codfish Salad with Chickpeas

### Sauces and Seasonings

Port Wine Vinaigrette

Marinated Olives, Scaled Anchovy Mackerel

Tomato and Oregano Vinaigrette

Algarvian Carrot

Garlic, Parsley, Pepper and Vinegar Sauce

Tuna Pâté and Sardine Pâté

### Hot Food Selection

Portuguese Cabbage Soup with Chorizo

Oven Roasted Lamb Thigh

White Rice Sautéed Potatoes

Roasted Codfish with Corn Bread and Sautéed Sprouts

Roasted Pork Tenderloin with Tomato Bread

Beans Stew with Seafood | Sautéed Vegetables

Monkfish Pasta

### Desserts

Cream Pie

Sweet Rice

Almond Roulade

Coffee Pudding

Biscuit Cake

Portuguese Custard Tart “Pastel de Nata”

Orange Roulade with Muscatel

Sliced Fruit

Fruit Salad with Port Wine







## BEVERAGES DURING THE MEAL

### **Tivoli Selection:**

Tivoli Wine Selection, Still  
and Sparkling Water, Soft Drinks and Beer

### **Lifestyle Selection:**

Regional Selection of Algarvian Wines,  
Still and Sparkling Water,  
Soft Drinks and Beer

### **“Once upon a Time” Wine Selection:**

Wine Pairing, still and sparkling water,  
soft drinks and beer



## BEVERAGES AFTER THE MEAL

### **Open bar 1**

Martini Rosso and Bianco / Port Wine / Gin /  
Vodka / Rum / Whisky / Beer / White, Rose and  
Red Wine / Portuguese Brandy / Soft Drinks /  
Water / Dry Snacks

Price per person:

1 Hour: €38 | 2 Hours: €48 | 3 Hours: €58

### **Open bar 2**

Martini Rosso and Bianco / Port Wine / Gin /  
Vodka / Rum / Whisky / White, Rosé and Red  
Wine /  
Beer / Portuguese Brandy / Liquor Beirão /  
Water / Dry Snacks

Price per person:

1 Hour: €58 | 2 Hours: €76 | 3 Hours: €92

### **Open bar 3**

Martini Rosso and Bianco / Port Wine / Gin /  
Vodka / Rum / Whisky / White, Rosé and Red  
Wine /  
Beer / Portuguese Brandy / Liquor Beirão /  
Water / Dry Snacks

Price per person:

1 Hour: €72 | 2 Hours: €82 | 3 Hours: €97







**Late Snacks A €27 per person**

**Cold Food Selection**

Suckling Pig Sandwich with Orange  
Aioli Sauce  
Mushroom and Leek Quiche

**Hot Food Selection**

Chicken Broth with Spearmint  
Bread with Chorizo

**Desserts**

Mini Berliner  
Fresh Fruit Minestrone

**Late Snacks B €29 per person**

**Cold Food Selection**

Melon Skewer with Dry-cured Smoked Ham  
Lorraine Quiche

**Hot Food Selection**

Portuguese Cabbage Soup with Chorizo  
Traditional Steak Sandwich

**Desserts**

Portuguese Custard Tart "Pastel de Nata"  
Doughnuts  
Fresh Fruit

**Late Snacks C €25 per person**

**Hot Food Selection**

Mini Hot-Dogs  
Mini Hamburguers  
Tomato Soup

**Desserts**

Doughnuts

**Late Snacks D €32 per person**

**Cold Food Selection**

Smoked Salmon, Cucumber and Philadelphia  
Wrap  
Mini Club Sandwich  
Nachos and Guacamole

**Hot Food Selection**

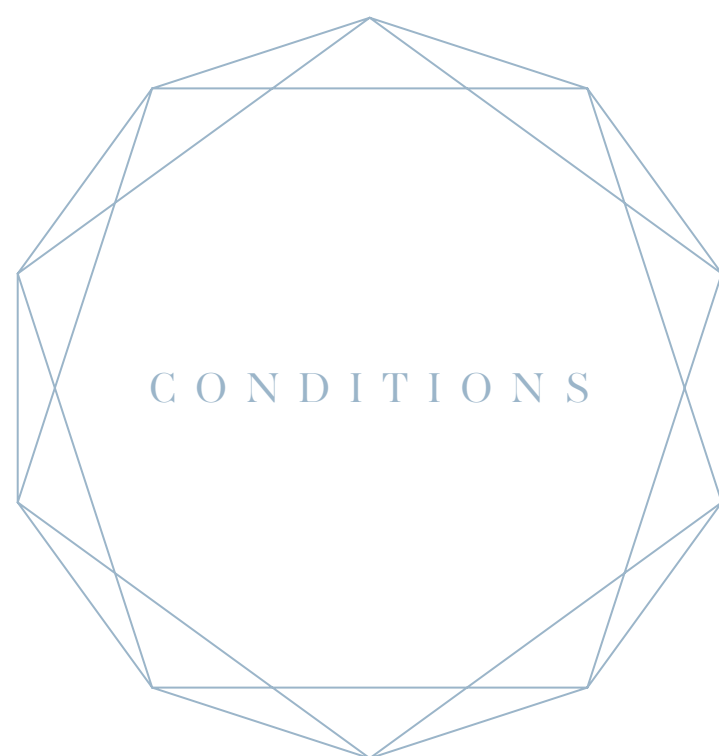
BBQ Chicken Wings  
Spring Rolls with Sweet-and-sour Sauce

**Desserts**

Mini Berliner  
Churros with Chocolate Sauce  
Cup of Jelly and Fresh Fruit







### **Wedding Kit**

It is our mission to make your event truly memorable.

A contract will be signed between both parties for all the services required.

Menus, the set up of the room and other details related to your event should be defined and agreed with 4 weeks in advance with our wedding coordinator. Served Menu:

The choice of dishes must be the same for all the guests, with the exception of guests with food restrictions. The Hotel must be informed, in writing, of any food or drinks restrictions up to 30 days before the event.

Due to Health and Safety regulations, the Hotel does not authorize that any external food items are brought to the venue, with the only exception being the Wedding cake. For any external product, the hotel requires the signature of a "Responsability Term".

Music is permitted at the outdoor venues until 23:00. Music is permitted in designated indoor venues until 02:00. Music organized directly by the client or agency needs the approval of the hotel. Drums and electric guitar are not allowed in the hotel. The Hotel reserves the right to be compensated for any damages or losses that are caused by the guests or actions of guests that put its assets/heritage at risk. The Hotel is not liable for any losses, damages or the misplacement of any items left behind by the guests during or after the event.



The prices mentioned are subject to change without notice and must be confirmed by the hotel.

The presented prices are valid for Weddings held in 2026

Please inform us in case of any food restrictions, allergies or preferences for ethnic food.

No plate, food or beverage, including the couvert, can be charged if not requested by the customer or is rendered unusable by the customer.

### **Event Reservation**

Reservations are only valid after confirmation of the service and payment according to the agreed price.

1. The last change in the number of guests should be informed up to one month (30 days) prior to the date of the event;
2. One month (30 days) before the day of the event, the amount corresponding to 100% of the total estimated cost must be paid, considering the number of guests and the menu confirmed.

### **Deposits**

A (non-refundable) deposit of €2.000 is required for the date/event reservation; Remaining deposits subject to conditions defined in the event's contract; Full payment of the event is required up to 1 month before the event date; Credit Card must be provided to guarantee the extras of the event. The final invoice is issued up to 48 Hours after the event.







### **Wedding Pampering for Bride and Groom**

Imagine fresh, healthy, radiant skin captured  
in hundreds of photographs.

In collaboration with Natura Bissé skincare,  
our therapists at Tivoli Spa carefully prepared these exclusive  
spa packages to beautify your skin and balance your body.

Get ready to Shine like a Diamond – specially designed for  
brides and grooms-to-be.

#### **DIAMOND SPARKLE PACKAGE FOR HER**

80-minute Diamond Rose Massage  
60-minute Inhibit Facial

A bottle of Natura Bissé Diamond Mist (retail size) to take home  
10% Off retail and homecare items at the Tivoli Spa Boutique  
Total duration: 2H 20 minutes – €275



### **FRESH UP PACKAGE FOR HIM**

60-minute Fresh Up Men's Natura Bissé Facial

50-minute Deep Tissue Massage

Natura Bissé Vitamin C Vanity Set (travel size) to take home

10% Off retail and homecare items at the Tivoli Spa Boutique

Total duration: 1H 50 minutes – €260

#### **BRIDE & GROOM PACKAGE SPA COUPLES SUITE EXPERIENCE**

80-minute Tivoli Fusion Massage for Two

25-minute Romantic Hot Tub

Glass of Port Wine & Chocolate Truffles

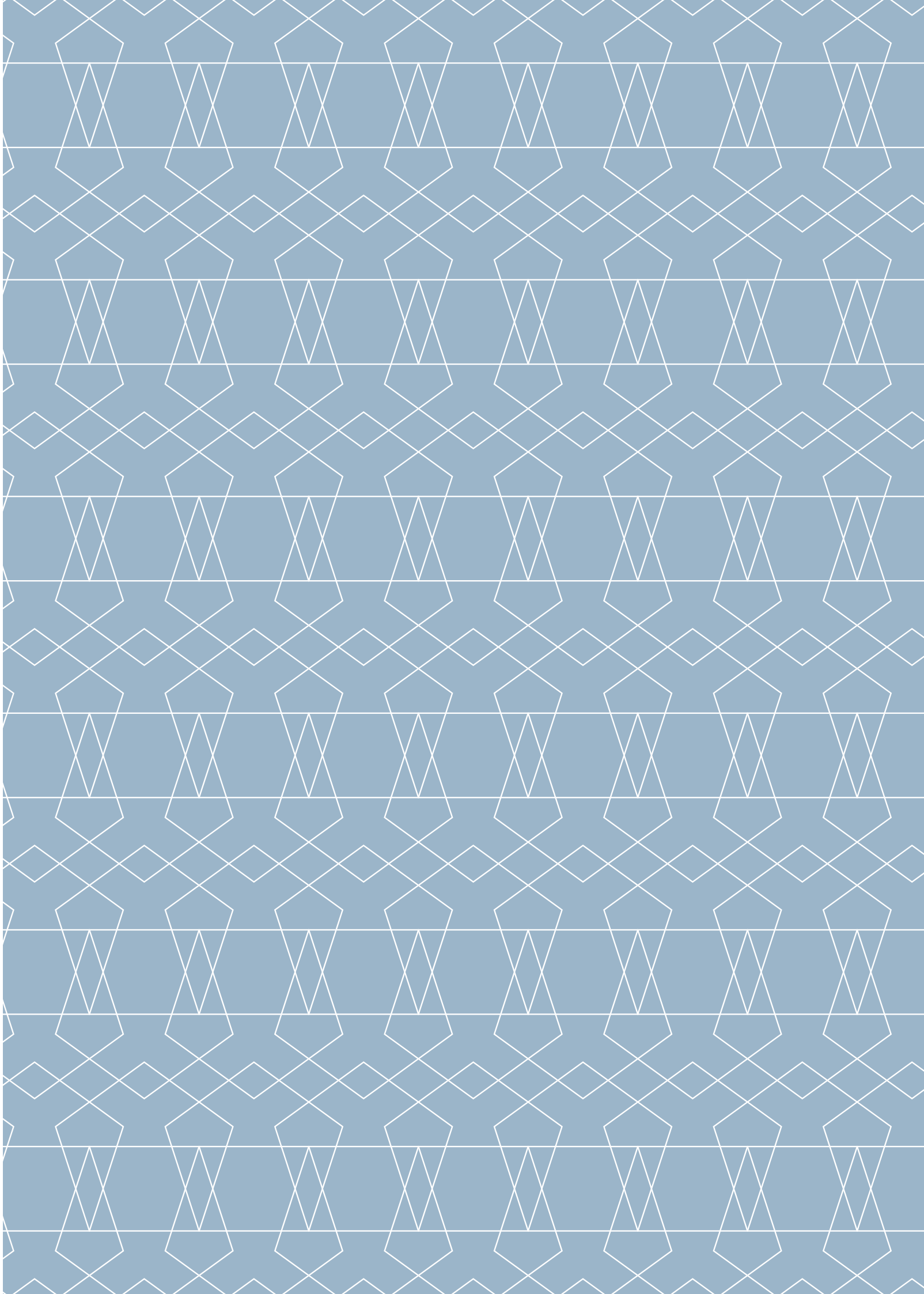
Natura Bissé Dry Massage Oil (travel size) to take home

10% Off retail and homecare items at the Tivoli Spa Boutique

Total duration: 1H 45 minutes – €350







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**TIVOLI**  
W E D D I N G S