



Tivoliweddings

TIVOLI
CARVOEIRO
ALGARVE
RESORT

1 — The Location

Weddings at Tivoli Carvoeiro Algarve Resort

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.





OCEAN GARDEN



BELVEDERE



SKY BAR CARVOEIRO

2 — Your Wedding Experience

Experience an unforgettable day at tivoli carvoeiro with:

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 Suite 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 30 guests or more.





Wedding Venues

CEREMONY

Belvedere or Ocean Garden
Fee: €2500

The ceremony display includes transparent acrylic chairs for up to 140 guests, hotel pergula, ceremony table and aromatized water station.

RECEPTION

Minimum Consumption
Azur Terrace: €10,000
Ocean Garden: €15,000
Sky Bar Carvoeiro: €15,000

AFTER PARTY

Minimum consumption for Carvoeiro Room (per hour): €500

AL-GHARB LOUNGE

Included in the Wedding Package

MARE BISTRO

Included in the Wedding Package*

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.

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

Wedding Packages

3

Tivoli Experience

Welcome Drink (60' min service)
Still and Sparkling Water
Soft Drinks
Orange Juice
White, Rose and Red Wine
Sparkling Wine
Beer
White and Red Sangria
Gin Tonic
Caipirinha
Mojito

Choice of 8 Canapés
1 Canapé (per person)

Wedding Reception
with 4-Course and Sorbet Menu

“Once Upon a Time”
Selection of Drinks served during the meal

Complimentary Tivoli Spa treatment
for the couple, subject to availability

Complimentary Breakfast in the room
on the day after the Wedding

Price per person: €200



Wedding Packages

3

Platinum Experience

Welcome Drink (60' min service)
Still and Sparkling Water
Soft Drinks
Orange Juice
White, Rose and Red Wine
Sparkling Wine
Beer
White and Red Sangria
Gin Tonic

Choice of 6 Canapés
1 Canapé (per person)

Wedding Reception
with 4-Course Menu

Lifestyle Selection of Drinks
served during the meal

Price per person: €168



Wedding Packages

Buffet Experience

Welcome Drink (60' min service)
Still and Sparkling Water
Soft Drinks
Orange Juice
White, Rose and Red Wine
Sparkling Wine
Beer

Choice of 4 Canapés
1 Canapé (per person)

Reception Buffet
Choice between BBQ | 7 Seas | Lusitano

Tivoli Selection of Drinks
served during the meal

Price per person: €168

Reception Buffet option available for
a minimum of 50 guests.
Replenishment done during 2 hours.



Wedding Packages

3

Gala Experience

Welcome Drink (60' min service)
Still and Sparkling Water
Soft Drinks
Orange Juice
White, Rose and Red Wine
Sparkling Wine
Beer

Choice of 4 Canapés
1 Canapé (per person)

Wedding Reception
with 3-Course Menu

Tivoli Selection of Drinks
served during the meal

Price per person: €147



Appetizers

4

Choice of Hot, Refreshing and Sweet Canapés

REFRESHING

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



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



Choice of Hot, Refreshing and Sweet Canapés

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

Enhance Your Cocktail

5

Smokehouse Live Station

Portuguese Sausages
Smoked Ham
Sausages and Citrus
Monchique Chorizo and its Brandy
Blood Sausages and homemade Jams
Bread from Alentejo

€34 per person / per hour
€23 Extra 30min per person

Canapés Upgrade

Select one extra canapé for
€4 per person / per hour
Select two extra canapés for
€6 per person / per hour
Select three extra canapés for
€8 per person / per hour

Sushi Spot

Sushi and Sashimi Selection
€41 per person / per hour
€28 Extra 30min per person

Raw Bar Live Station

Oysters from Ria Formosa
Tuna Tartar with Avocado
Shrimp Cocktail
Vegetable Ceviche

€ 38 per person / per hour
€ 26 Extra 30min per person

Enhance your Live station

Roasted Suckling Pig with Chips
and Pepper Sauce (€21 per person)
Fish and Prawns Cataplana (€16 per person)
Meat and Clams Cataplana (€14 per person)
Seabass in Salt Crust (€21 per person)
Wellington Salmon (€15 per person)
Chocolate Fountain and Fruit Skewers
(€13 per person)

Enhance Your Cocktail

5

Gin's Bar

Gordon's
Bulldog
G'Vine
Tann's
Tanqueray
Premium Tonic

€16 per person / per hour
€9,50 Extra 30min per person

Caipirinha Bar

Lime
Passion Fruit
Mango
Strawberry

€16 per person / per hour
€9,50 Extra 30min per person

Cocktails Bar

Selection of Caipirinha
Selection of Mojitos
Daiquiri
Aperol Spritz
Bellini
Kir Royal
Pina Colada

€16,50 per person / per hour
€10,50 Extra 30min per person

Sparkling Wine Station

Brut Sparkling Wine
Selection of Puree
Selection of Homemade Syrups
Exotic Fruits Selection

€9,50 per person / per hour
€6,50 Extra 30min per person



Set Menu

6

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 Golden Sea Bream, Quinoa and Saffron Sauce

Veal Loin with Pine Nut Crust, Mashed Carrot, Grilled

Asparagus and Madeira Wine Sauce

✓ Vegetables and Dried Fruits Cake, Pumpkin Rice and Cumin

✓ Lentil Stew with Pak Choi and Sumagre Kale

✓ Mushroom Ravioli with Chestnut Cream and Truffle Oil

Roasted Meagre 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 Burunina 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 Corner 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: €63 per child
(Children between 3 and 12 years old)

Other Rates

Staff Meals: €42 per person



7 Buffets & Enhancements

Reception Buffet BBQ

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 — Buffets & Enhancements

Reception 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

7 Buffets & Enhancements

Reception Lusitano Buffet

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

8 — Beverages & Enhancements

Beverages

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

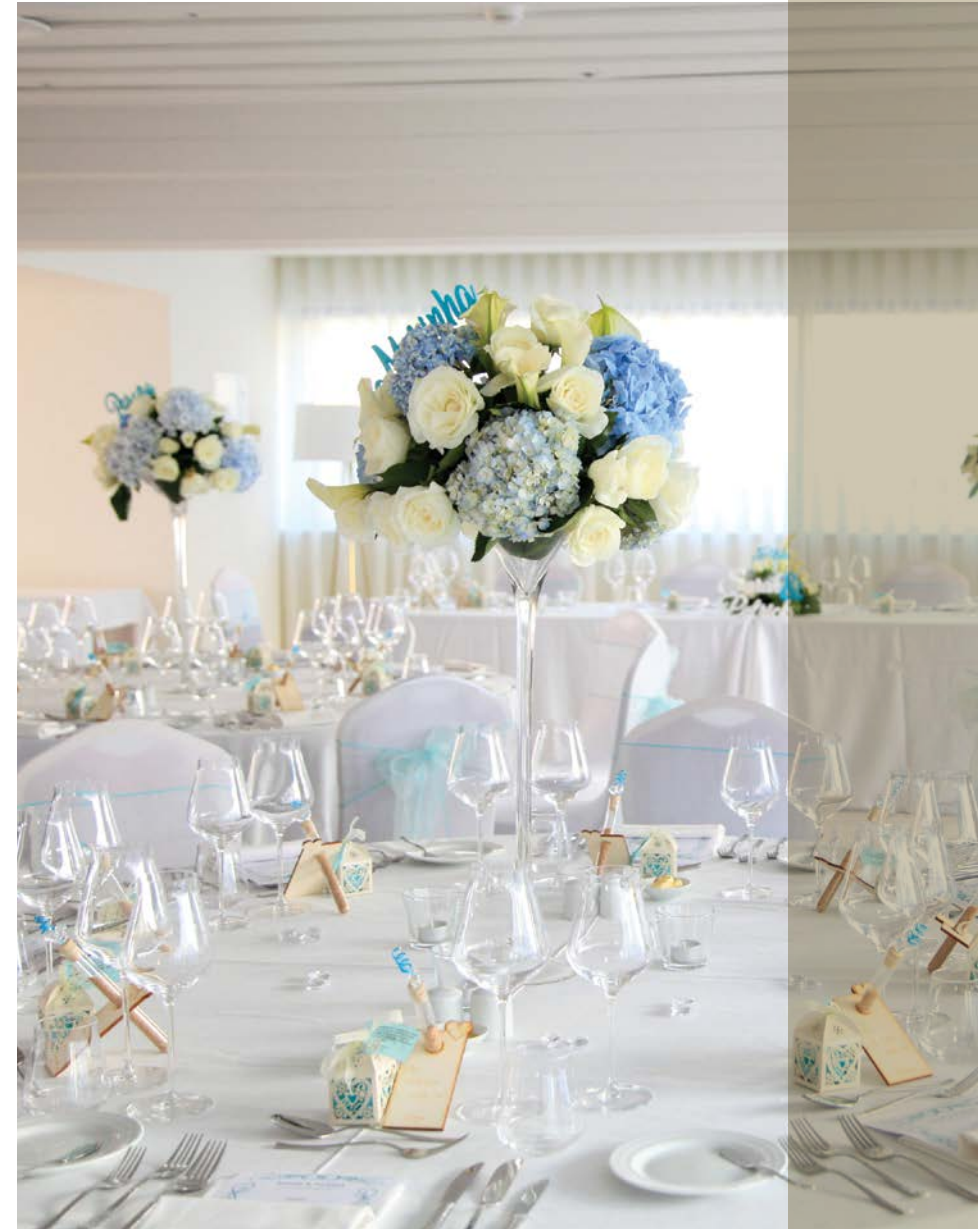
To Finish...

LATE SNACKS A €18 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



To Finish...

LATE SNACKS B €20 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 €16 per person

Hot Food Selection

Mini Hot-Dogs
Mini Hamburguers
Tomato Soup

Desserts

Doughnuts

LATE SNACKS D €22 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



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: €21 | 2 Hours: €35 | 3 Hours: €42

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: €27 | 2 Hours: €44 | 3 Hours: €58

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: €40 | 2 Hours: €65 | 3 Hours: €79

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 3 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 02:30. Music organized directly by the client or agency needs the approval of 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 2020.

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 deposit of €2.000 is required for the event/date reservation;

A 50% deposit is required up to 9 months before the event date;

A 70% deposit is required up to 4 months before the event date;

Full payment for 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 one day after the event.



Indulge in a World
of Pure Tranquillity

FOR THE BRIDE

Tension Relief Massage 60'
SPA Manicure
SPA Pedicure
Biologic Facial Treatment
Seaweed Eye Treatment
Duration: 4 hours and 30 minutes

€312

FOR THE GROOM

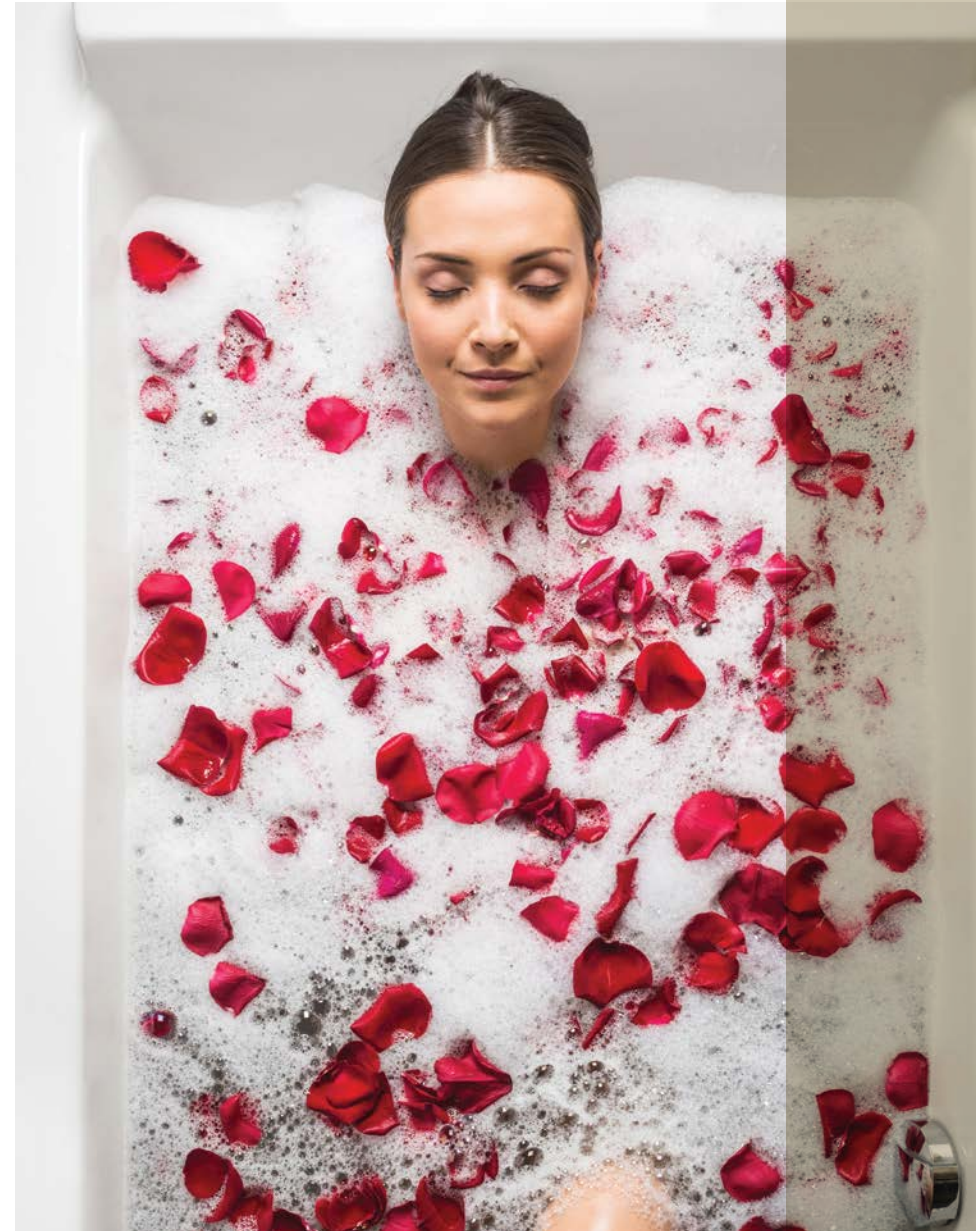
Tivoli Spa Massage 90'
SPA Manicure
Biologic Facial Treatment
Duration: 3 hours and 30 minutes

€240

FOR THE COUPLE

Bespoke Royal Ceremony
(includes body scrub and
massage of choice)
Suite SPA VIP
Duration: 2 hours

€240





Bridal Party Special

FOR THE BRIDE & GROOM

Tivoli Spa Massage 60'

FOR THE GUESTS, CHOICE OF:

Manicure 30'

Pedicure 30'

Express Facial 30'

Back Massage 30'

FOR THE GROUP

Suite SPA VIP 60' with sparkling wine,
pastries and fruits

FOR THE BRIDE & GROOM + VIP SUITE

2 Hours duration: €312

Price per Participant: €36

(Duration: 1 hour and 30 minutes)

FOR THE BRIDAL PARTY

To all the wedding guests, Tivoli Spa will offer a discount voucher of €10, to redeem towards any Spa treatment from our Menu, with the duration of 60 or more minutes, to enjoy during your stay at Tivoli Carvoeiro.

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For further information or reservations,
please contact the Spa reception on
the 4th floor or call +351 282 351 111

