

TIVOLI CARVOEIRO ALGARVE RESORT

DEDICATED
DISTINCTIVE
TIMELESS



TIVOLI
WEDDINGS



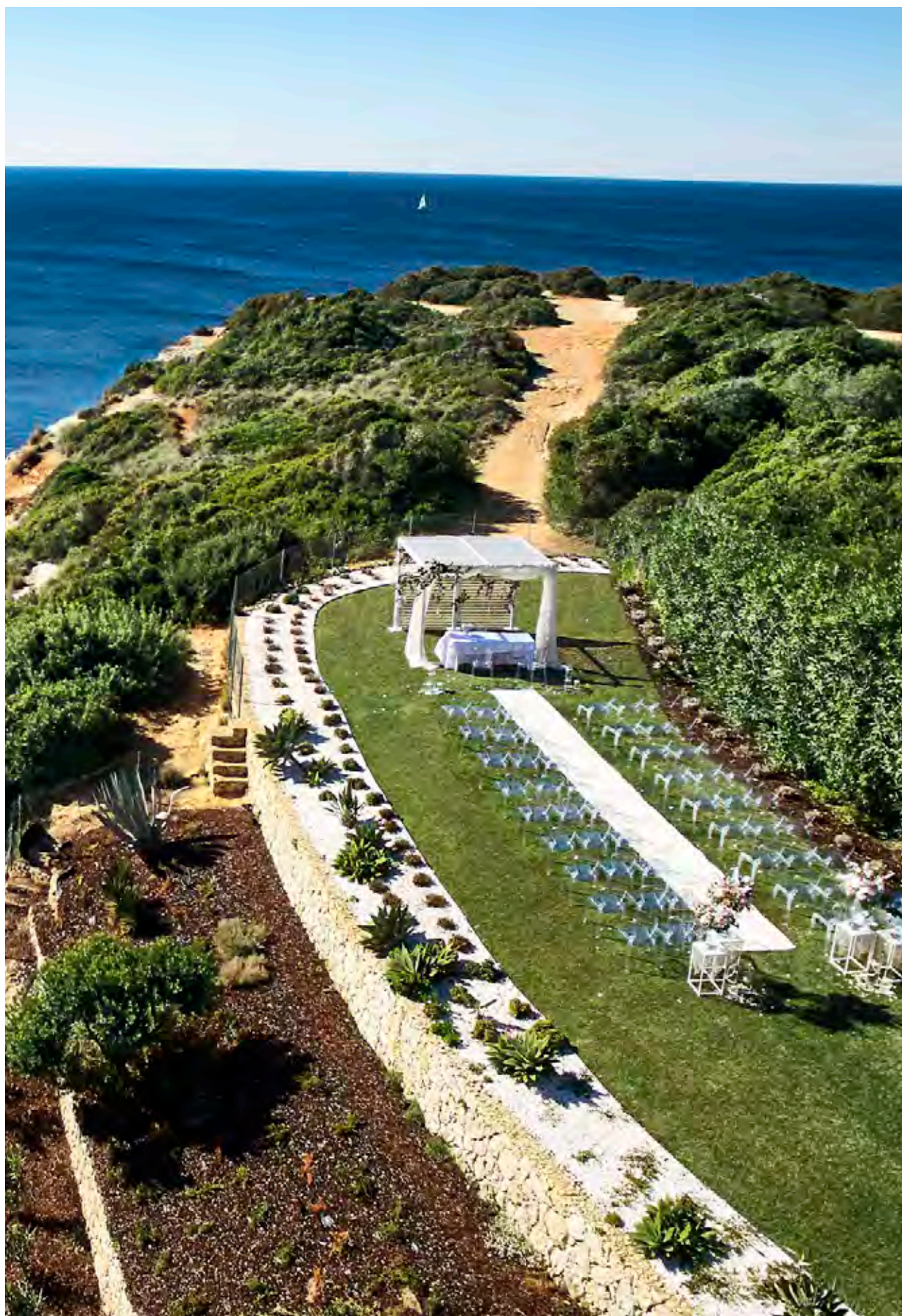
WEDDINGS
AT TIVOLI
CARVOEIRO



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 30 guests or more.



Dedicated, Distinctive, Timeless

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 and aromatized water station.

After Party

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



Tivoli Carvoeiro Algarve Resort

Reception

Minimum Consumption

Ocean Garden: 17,500€

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

The One Restaurant*: 15,000€

Azur Terrace: 10,000€

Al-Gharb Lounge: 6,000€

Mare Bistro**: 6,000€

*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.



Dedicated, Distinctive, Timeless

TIVOLI

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
and existing options

Complimentary Breakfast in the room

on the day after the Wedding
(subject to request)

Price per person: €270







PLATINIUM

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: €225

Dedicated, Distinctive, Timeless

B U F F E T

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: €205

Reception Buffet option available for a minimum of 50 guests.

Replenishment done during 2 hours.







G A L A

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)

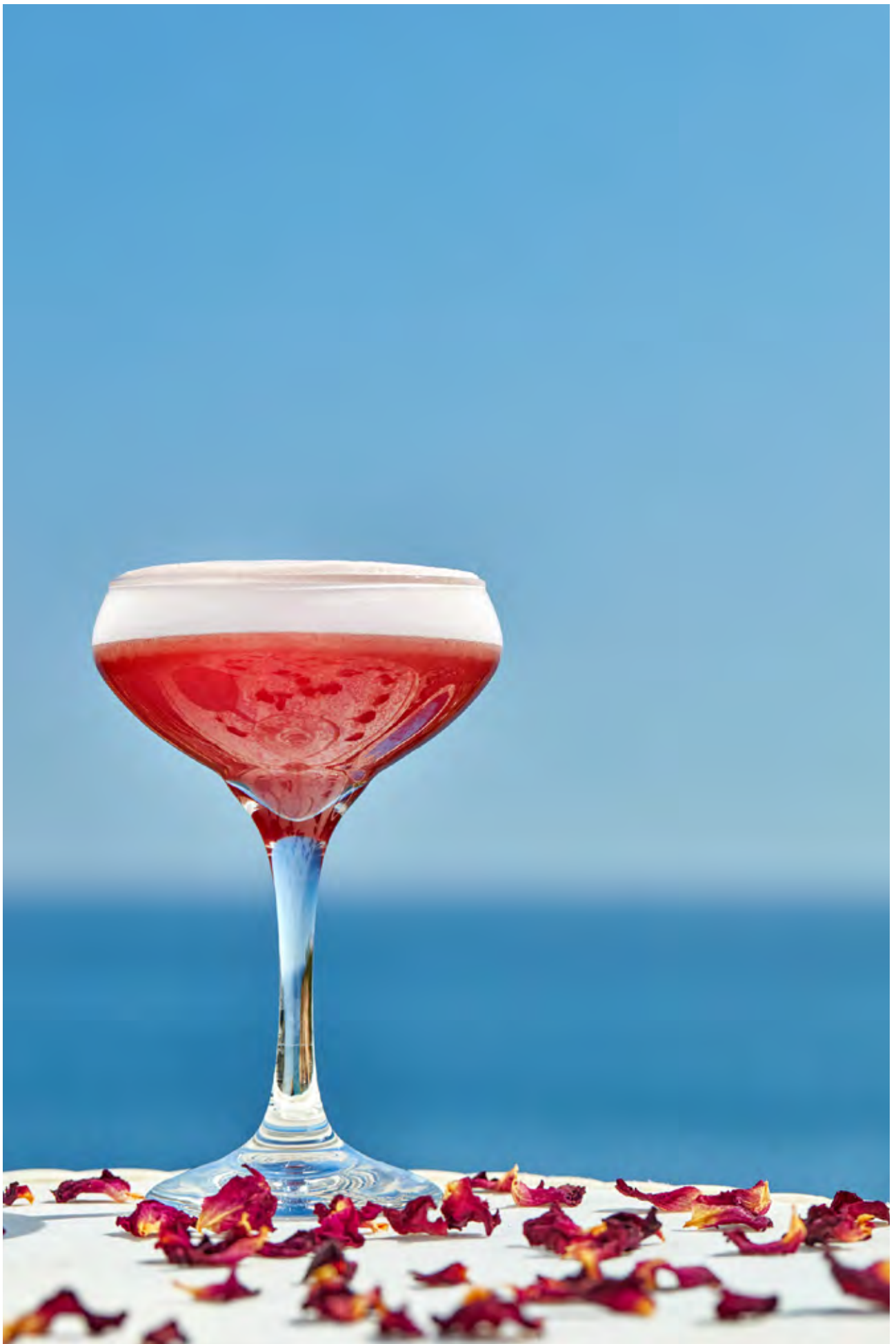
Wedding Reception
with 3-Course Menu

Tivoli Selection of Drinks
served during the meal

Price per person: €200







Dedicated, Distinctive, Timeless

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



Dedicated, Distinctive, Timeless

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

€45 per person / per hour

€30 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

€53 per person / per hour

€35 Extra 30min per person

Raw Bar Live Station

Oysters from Ria Formosa

Tuna Tartar with Avocado

Shrimp Cocktail

Vegetable Ceviche

€50 per person / per hour

€34 Extra 30min per person

Enhance your Live station

Roasted Suckling Pig with Chips
and Pepper Sauce (€27 per person)

Fish and Prawns Cataplana (€22 per person)

Meat and Clams Cataplana (€20 per person)

Seabass in Salt Crust (€30 per person)

Wellington Salmon (€21 per person)

Chocolate Fountain and Fruit Skewers
(€25 per person)

Dedicated, Distinctive, Timeless

Gin's Bar

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

€25 per person /
per hour

€15 Extra 30min
per person

Caipirinha Bar

Lime
Passion Fruit
Mango
Strawberry

€25 per person /
per hour

€13 Extra 30min
per person

Cocktails Bar

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

€25 per person /
per hour

€16 Extra 30min
per person

Sparkling Wine Station

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

€13 per person /
per hour

€10 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 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 Burunio 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

Dedicated, Distinctive, Timeless

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

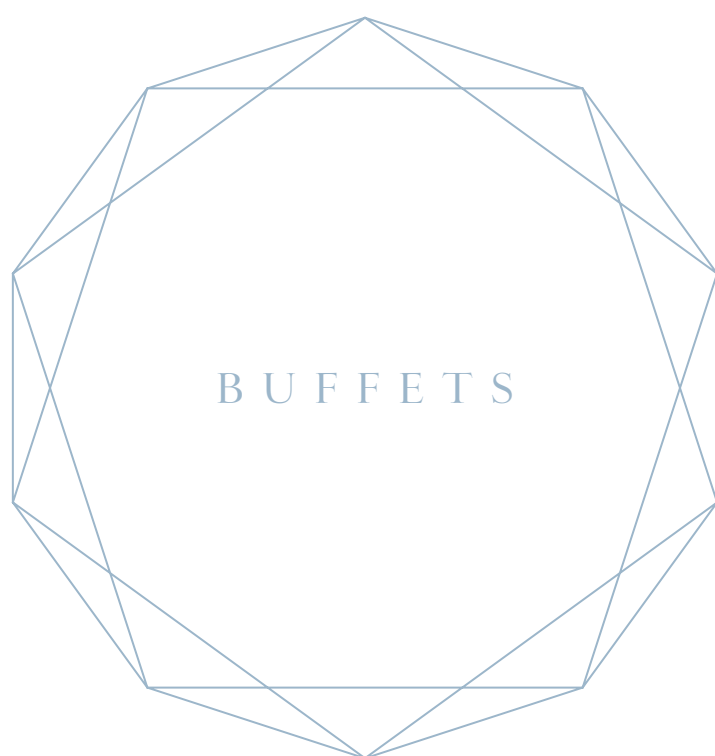
Starter, Main Course and Dessert: €63 per child
(Children between 3 and 12 years old)

Other Rates

Staff Meals: €42 per person







B B Q B U F F E T

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

Dedicated, Distinctive, Timeless

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 S E A S B U F F E T

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

Dedicated, Distinctive, Timeless

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

Dedicated, Distinctive, Timeless

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







B E V E A G E S D U R I N G T H E M E A L

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

Dedicated, Distinctive, Timeless

B E V E A G E S

A F T E R T H E M E A L

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: €29 | 2 Hours: €45 | 3 Hours: €55

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: €35 | 2 Hours: €55 | 3 Hours: €70

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: €50 | 2 Hours: €80 | 3 Hours: €95







Tivoli Carvoeiro Algarve Resort

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



Dedicated, Distinctive, Timeless

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

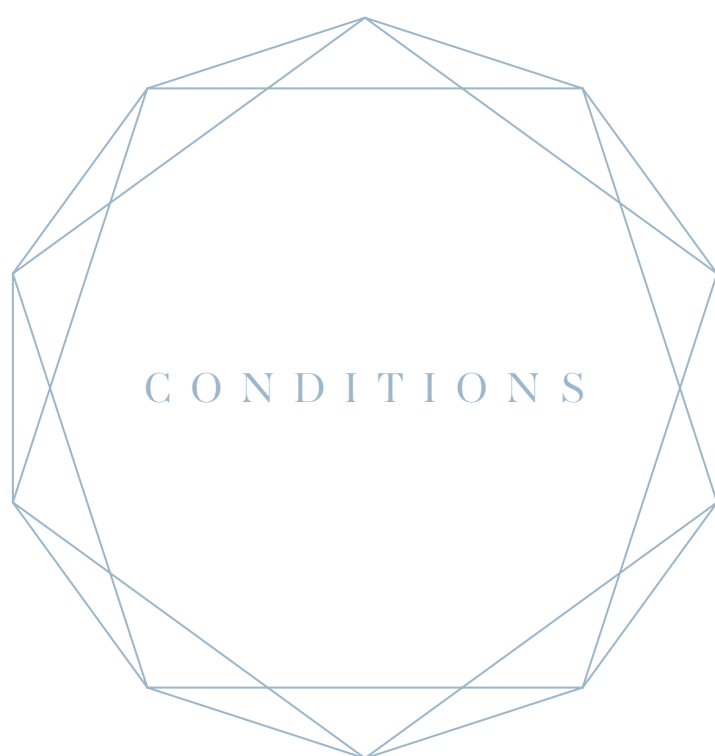
Desserts

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.

Dedicated, Distinctive, Timeless

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 2025

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.







FOR THE BRIDE

Diamond Rose Massage

Manicure & Pedicure

Inhibit Face Lift

Duration: 4 hours

€312

FOR THE GROOM

Tivoli Fusion Massage 80'

Manicure

Carboxi Facial 30'

Duration: 2 hours and 20 minutes

€230

Dedicated, Distinctive, Timeless

FOR THE COUPLE

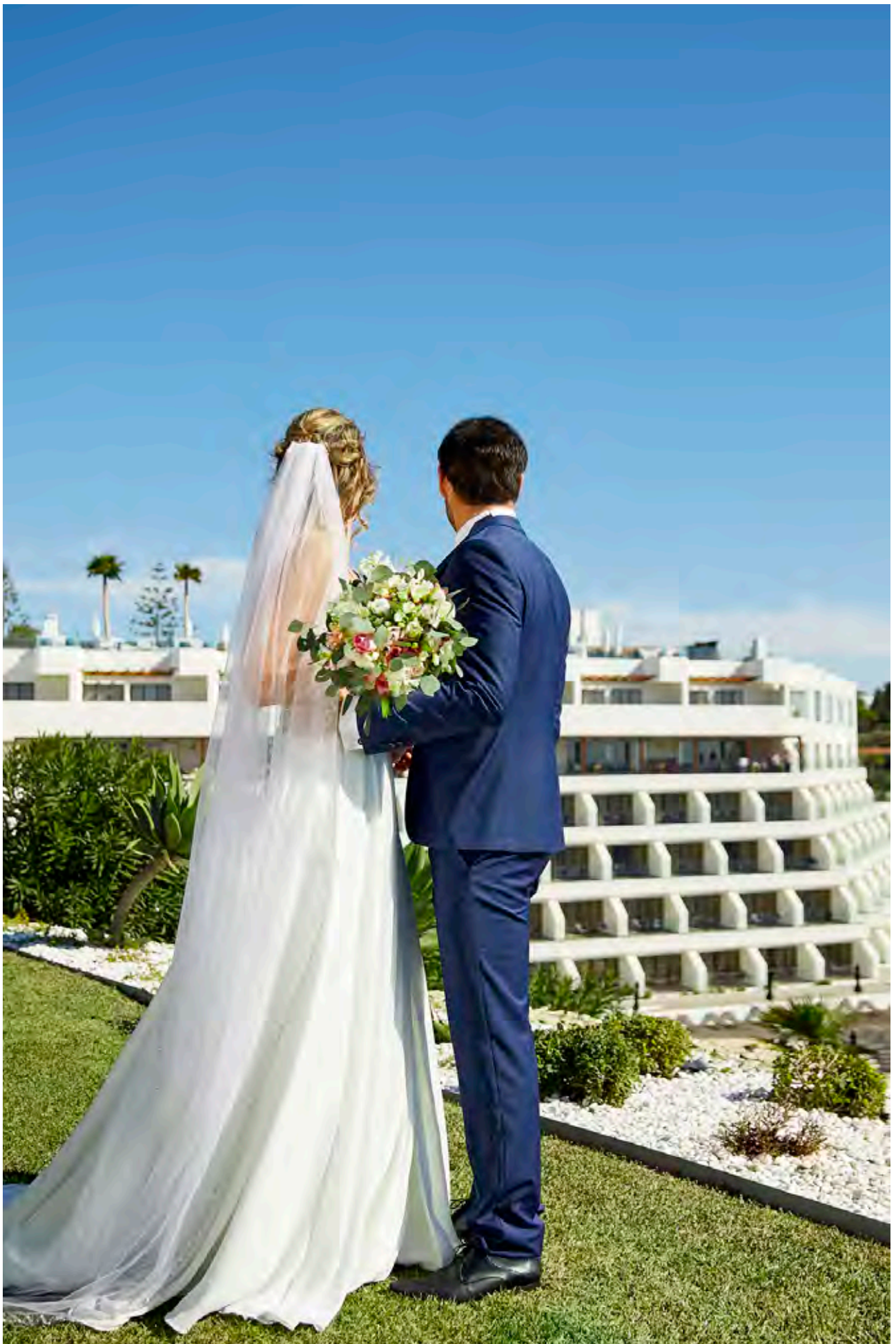
Unwind with a relaxing massage for two at one of our exclusive Spa Suites for couples, followed by an exquisite facial treatment. Elevate this romantic experience with a private bubble bath for two.

Duration: 2 hours

€295 per couple

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





Tivoli Carvoeiro Algarve Resort
Apartado 1299 – Vale do Covo – Praia do Carvoeiro
8401-911 Carvoeiro Lagoa, Portugal
T+ 351 282 351 100
E I.sousa@tivoli-hotels.com

TIVOLI
W E D D I N G S