

TIVOLI MARINA VILAMOURA

INTIMATE
WEDDINGS



TIVOLI
WEDDINGS

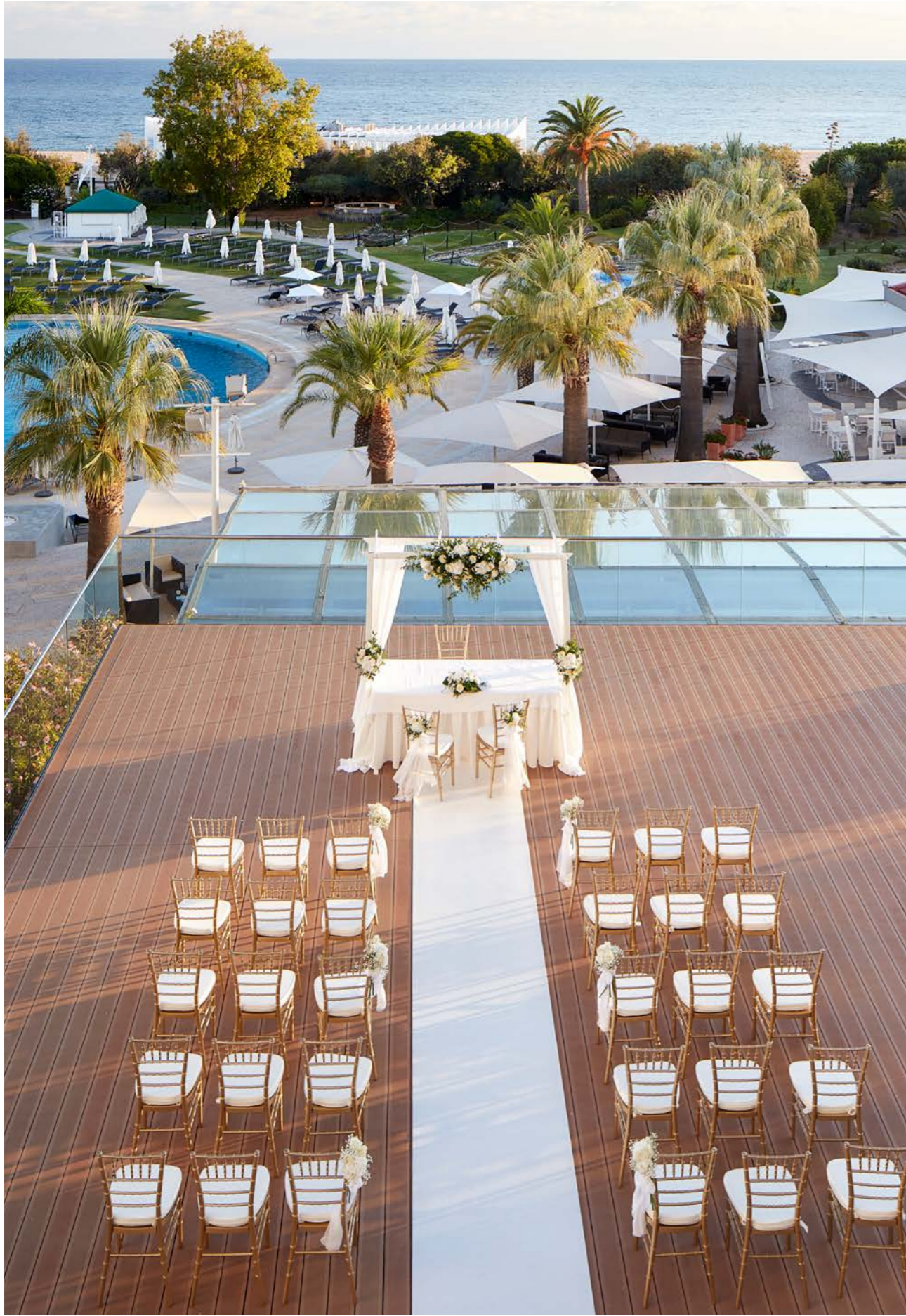
Dedicated, Distinctive, Timeless

Intimacy unveils a deep sense of affection, emotion and togetherness. An Intimate Wedding is a promise of a meaningful celebration of love and connection with your loved ones, completely inspired by your vision for this unforgettable day.

At Tivoli Marina Vilamoura, let your dream of a magical setting come true with a variety of magnificent venues: from elegant terraces overlooking lush gardens, the sparkly Vilamoura Marina or the Atlantic Ocean to the soothing white sands of Vilamoura beach.

Moreover its privileged location and dedicated team, Tivoli Marina Vilamoura presents an exceptional and eclectic gastronomic proposal based on local and seasonal produce, achieving complete balance between extraordinary flavours and sustainability.

*Hybrid wedding option also available (subject to availability and additional cost for AV support equipment).



Ocean Lounge



Purobeach Vilamoura



Waterfront Terrace





Wedding Experience Inclusions

Ceremony set up with ceremony table, standard chairs and sunshades

Dinner set up with presidential table for the bride and groom, round tables for the guests, all in white linen, standard chairs with white covers

Welcome Cocktail with beverages and canapés

Wedding Menu with beverages during the meal

Wedding Cake – Tivoli Selection

Flower Centerpieces – Tivoli Selection

Printed Menus – Tivoli Standard

Seating Plan – Tivoli Standard

VENUES	RENTAL FEE
Ocean Lounge	€500
Purobeach Vilamoura (01/10 – 01/05)	€2500
Waterfront Terrace (01/07 – 01/09)	€1500

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Welcome Cocktail

1 hour of service with beverages and
a selection of 3 hot and 3 cold canapés

Hot Canapés

Mini shrimp rissoles
Mini chicken drumsticks with
sweet and sour sauce
Mini samosas
Codfish cakes
Hot spices vegetables parcel
Breaded shrimp with oreganos
Mushrooms puff pastry
Fish goujons

Cold Canapés

Crostini with salmon mousse and chive
Cheese tartelette with herbs olive oil
Tuna fish and olive tapenade
Fresh cheese with honey
Smoked turkey breast rolls with Edam cheese
Chicken tortilla green leaves
Pineapple shot with spinach
Ham rolls with asparagus

Beverages

Mineral water
Fresh orange juice
Beer
Sparkling wine
Sangria rosé flute - supplement
of €5 per person





Tivoli Marina Vilamoura

SILVER

Mini buffet

Plain salad

Marinated tomato, mozzarella pearls
and arugula salad with pesto olive oil
Crème brulée au chèvre with mix salad
Smoked chickpeas purée with seasonal
vegetables

Quinoa thimble with marinated and dried
duo tomato with avocado cream

Main course

Surf & Turf with sweet potato purée, seasonal
vegetables and chimichurri sauce

or

✓ Grilled vegetables mille-feuille
with thyme olive oil

Dessert

Pavlova with red berries and vanilla

Brazilian coffee

Beverages

White and red wine Tivoli Selection, beer,
soft drinks and mineral water

Price per person: €119



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G O L D

Mini buffet

Plain salad

Mediterranean salad

Feta cheese with spinach and toasted pine nuts

Mini vegetables tartlet with sweet potatoes
and roasted red onion cream

Mini cones with smoked fish mousse

Main course

Ria Formosa seafood and fish cataplana – to share
or

✓ Pumpkin lasagne with vegetables
purée and toasted sesame seeds

Dessert

Coconut noix with passion fruit

Brazilian coffee

Beverages

White and red wine Tivoli Selection, beer, soft drinks
and mineral water

Price per person: €139

Our offer with this menu

A flute of sparkling wine for a special toast



Tivoli Marina Vilamoura

PLATINUM

Mini buffet

Plain salad

Mini club sandwich with sweet potatoes chips selection

Bulgur with marinated kale, grilled tofu and soya sauce

Spinach salad with strawberries and caramelized walnuts

Mini chicken pie

Main course

Tunafish loin with capsicum and cilantro couli, roasted potato and green peas purée

or

✓ Roasted pumpkin couscous with olive and capsicum trio

Dessert

White chocolate and salted caramel mille-feuille

Brazilian coffee

Beverages

White and red wine Tivoli Selection, beer, soft drinks and mineral water

Price per person: €159

Our offer with this menu

A flute of sparkling wine for a special toast
Stunning Chiavari chairs for ceremony and dinner



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DIAMOND

Mini buffet

Plain salad
Burrata with tomato, olive oil and basil
mini chicken Caesar salad
Seitan with seasonal vegetables
Mini hamburger

Main course

Chicken röti with bacon stuffed with alheira,
chestnuts purée with anise and sautéed spinach
or
🌱 Vegetables noodles with sesame

Dessert

Abade de Prisco pudding

Brazilian coffee

Beverages

White and red wine Tivoli Selection,
beer, soft drinks and mineral water

Price per person: €189

Our offer with this menu

A flute of sparkling wine for a special toast
Stunning Chiavari chairs for ceremony and dinner
A comforting supper for an extended celebration



The presented options for Intimate Weddings are applicable for celebrations with minimum 10 and maximum 40 guests.

Rates

Rates presented are per person, include VAT taxes at current legal rate and are applicable for a period of 8 hours (starting from the beginning of the welcome cocktail).

In case of extra hours, the value of €400 per additional hour applies.

Rates may change without prior notice and are subject to confirmation.

Meals for musicians, artists, photographers and other staff €41 per person

The presented prices are valid for Weddings held in 2021/2022.

Children Policy

Children up to 2 years old – Complimentary

Children between 3 and 12 years old – 50% Discount over the adult's menu price

Special Children Menu: €40 per child.



Number of Guests and Menu Confirmation

Final numbers and menu confirmation are required 30 days prior to the event.

Any increase on the number of guests attending will be charged accordingly.

Should the numbers decrease, the hotel will charge the number of guests confirmed until 30 days prior to the event.

Food and Beverages

No beverages or food of any kind will be permitted to be brought into or taken of the premises by any guests.

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.

1/2 Bottle of wine per person included during dinner service.

Drinks included during the meal will be served until the start of coffee and tea service. Any selected menu includes 1 hour of bar service (welcome cocktail) and 2 hours of waiter service (lunch or dinner).



Damages

The client will be hold responsible for any damages or losses caused by the guests and/or actions of guests and suppliers.

The Hotel is not responsible for the lost of client's belongings before, during or after any event.

Accommodation

The package includes one night accommodation (wedding night) for the couple in a standard room.

10% discount on accommodation for the guests. Discount is valid on the best flexible rate available at Tivoli Hotels website at time of the request.

10% discount for honeymoon stays in any Tivoli Hotels & Resorts. Discount is valid on the best flexible rate available at Tivoli Hotels website at time of the request.



Payment Policy

First Deposit of €1500 upon confirmation;
60% of total amount until 90 days before the event;
40% of total amount until 30 days before the event.

A Credit Card must be provided to guarantee any extras of the event. The final invoice is issued one day after the event.

Cancellation Policy

The hotel should be informed of any cancelation in writting.

All deposits are non-refundable in any circumstances.

Should a cancelation occur it is the hotel's right to charge according to the payment policy.

Tivoli Marina Vilamoura Bank Details

The deposits should be done by Bank Transfer to the following account:

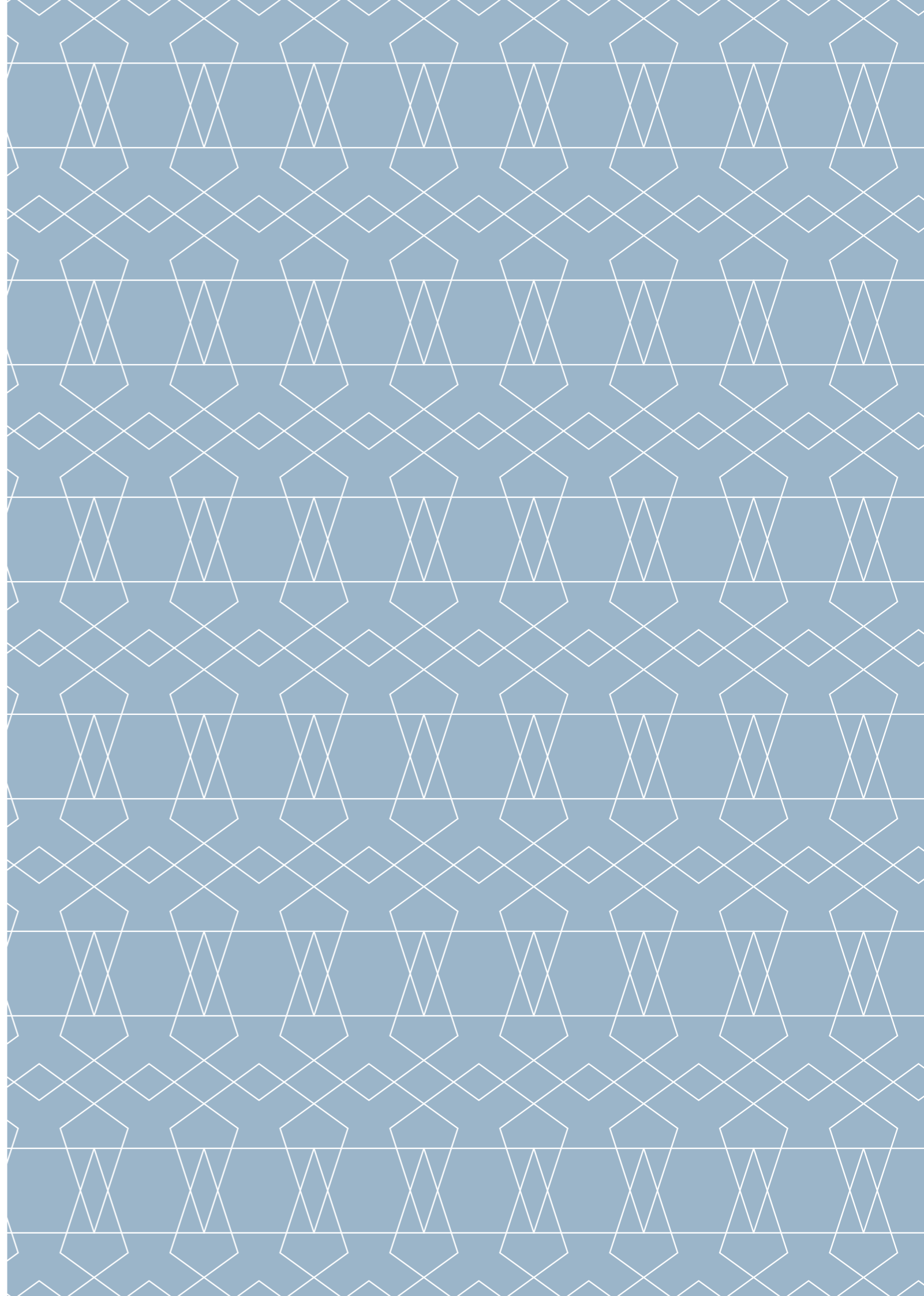
Company:

MARINOTEIS SOCIEDADE DE PROMOÇÃO
E CONSTRUÇÃO DE HOTEIS, S.A.

IBAN: PT50001000005687811000191

SWIFT CODE: BBPIPTPL





Tivoli Marina Vilamoura Algarve Resort
Marina de Vilamoura
8125-901 Vilamoura
T: +351 289 303 303
E: s.silva@tivoli-hotels.com

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