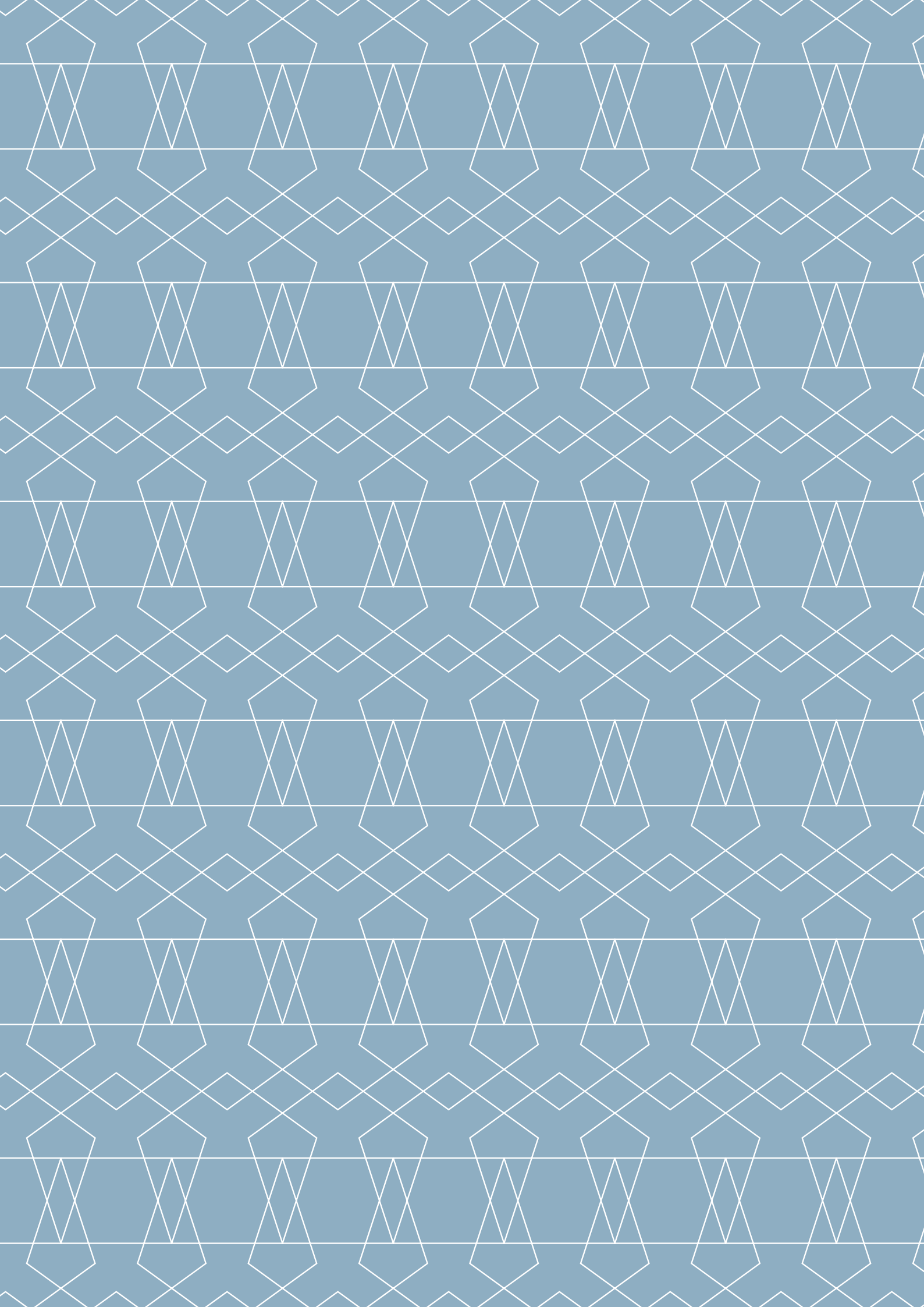


TIVOLI PORTOPICCOLO SISTIANA
WELLNESS RESORT & SPA

DEDICATED
DISTINCTIVE
TIMELESS



TIVOLI
WEDDINGS



Dedicated, Distinctive, Timeless

Framed by the crystal-clear waters of the Gulf of Trieste and the majestic hills of Carso, Tivoli Portopiccolo is the perfect place to seal your vows of eternal love.

With its breathtaking scenery and enchanting atmosphere, this jewel on the Adriatic coast offers an unforgettable wedding experience.





DREAM WEDDING VENUES

A wide variety of venues are available to host your wedding day. From the spectacular Purobeach pier, which can provide the perfect setting for you to exchange your vows, to the Purobeach Portopiccolo Restaurant, which will welcome your guests with a breathtaking panoramic view. If you've been dreaming of spending an entire day in an exclusive, dedicated venue, consider booking the space that best suits your wishes for your wedding.

The Tivoli Portopiccolo can also host wedding receptions in a covered area with an enchanting view over the Gulf of Trieste, benefitting from an additional outdoor terrace. Keep the celebration going with an after-party in a space that can be adapted into a club, including a bar and DJ.





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AN UNFORGETTABLE YES UNDER A BLUE SKY

Imagine exchanging vows of eternal love on a terrace overlooking the sea, where the sky and water merge to create an unforgettable setting in which to say “yes”.

Every corner of the Tivoli Portopiccorno is doused in romance. From the splendid infinity pool in the Beach area to the white pebble beach and the emerald-green gardens to the streets of the village, any of these locations make an idyllic backdrop for your photographs.

SIGNATURE CUISINE

Let yourself be enchanted by the authentic flavours of local and international cuisine, masterfully prepared by our Executive Chef and his team.

Each dish is a unique culinary experience, presenting the perfect combination to evoke emotions with every mouthful.



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THE CHEF'S SUGGESTIONS

Three types of wedding packages are available,
starting from €140 per person,
which includes the following services:

Standing Buffet | Table Service | Dessert buffet

The dishes available for the Standing buffet
are the same across the different price ranges.
If you'd like to substitute any of the dishes,
you can choose from the variants offered
by the chef during the planning phase.

Three Course Menu
€140 per person

Four Course Menu
€180 per person

Tablecloths, crockery, cutlery, and glasses
from our collection are included.



STANDING BUFFET

1 HOUR SERVICE

Sea Corner

Basil goat's cheese tartlet with red lemongrass prawns
and freeze-dried black olives

Wild salmon smoked in cherry wood, cherry tomato
confit, and béarnaise sauce croissants

Mini sea burgers with tartar sauce and iceberg lettuce

Bluefin tuna tartare flavoured with tomato,
yoghurt sauce and fines herbes

Sea bass marinated in brandy with citrus ceviche

Earth Corner

Mini beetroot boats with thinly sliced raw "pezzata rossa"
beef and barbecue sauce

Veal with tuna sauce

Salted beef carpaccio with 48-month Parmesan cheese
cream, raspberry sauce, and glazed hazelnuts

Local cold cuts selection

Italian cheeses selection
with homemade mustards

Handmade buffalo mozzarella and mini mozzarellas



Vegetarian Corner

Watermelon, basil, and lemongrass gazpacho

Salad with Montasio PDO cheese, avocado, raspberries,
strawberries, and 25-year-old balsamic vinegar

Crudités with seasonal vegetables

Shortcrust pastry canapé with a sphere of tomato paste

Fried food Corner

Mini Sicilian arancini

Creamy cod mini rocher

Aubergine croquettes

Mixed fried fresh fish

Bread Corner

SELECTION OF TEN ITEMS



SELECTION OF ENTRÉES

Asparagus, prawn, and cuttlefish ink risotto
Yellow tomato and red prawn risotto with lemongrass
and red fruit umami
Creamy pumpkin lobster, freeze-dried beetroot,
and Salicornia risotto
Jamar cheese risotto, partridge ragout,
and Sauce Robert with cognac
Risotto with Montasio cheese, venison goulash,
and Bordelaise sauce
Beetroot and Jamar cheese risotto
Cod ravioli, pea fondue with Pernod
and crusty green bread
Lobster, burrata and Osietra Selection caviar plin
Sheep's cheese and pepper fusilli
with white prawns and lime
Genoese ravioli, Tabor cheese and reduction
Goat's cheese Cappellacci and reduction
Trieste-style goulash cappellacci, foie gras royale,
and 48-month Parmesan-Reggiano
Vegetarian cappellacci, truffle and apple
with horseradish
Smoked aubergine, tomato and basil fondue ravioli

SELECTION OF MAIN COURSES

Croaker, pea ganache, and glazed baby vegetables
Crustacean Catalan
Italian-style octopus with homemade ketchup sauce
(homemade ketchup sauce with three varieties
of tomato, burrata cream, and a light basil pesto)
Cod with caponata and Mediterranean flavours
Cod, Tom kha kai, and vegetable Macedonia with berries
White veal fillet glazed in toffee sauce, vegetable
ratatouille with hazelnuts and apricots
Glazed beef cheek with jus, Robuchon mashed potatoes,
Pak Choi, and pork pops
White veal cheek glazed in Bercy sauce with Amarone,
burrata, and summer mushrooms
Beef fillet, foie gras, and apple
Wild venison, foie gras, topinambur
Aubergine Parmigiana
Fried egg, cauliflower, and lemon

FRUIT AND DESSERT BUFFET

Panna cotta with tonka beans and hazelnuts

Crème caramel

70% dark chocolate and orange mousse

White chocolate, cherry, and coconut bavarois

Vanilla cream and berry tartlet

Cardamom crème brûlée basket

Tiramisu

Zuppa inglese

Seasonal fruit and tropical fruit

“Ice cream trolley” on request





W E D D I N G C A K E

We also take care of your cake.

Cutting their wedding cake is one of the moments the bride and groom most look forward to on their special day.

It symbolises joy and sharing and represents the first act taken in married life.

Our master pastry chefs can make your cake of dreams in the style that best suits your wedding: classic, modern, glamorous, romantic or the way you've always imagined it.

Prices from €9 per person



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BEVERAGES

BEVERAGES DURING THE MEAL

Start Selection

Tivoli wine selection
Sparkling and still water
Non-alcoholic drinks and beer

Tivoli Selection

Tivoli and regional wine selection
Sparkling and still water
Non-alcoholic drinks and beer
(surcharge of €20 per person)

Lifestyle Selection

P rearranged wine selection
Sparkling and still water
Non-alcoholic drinks and beer
(surcharge of €50 per person)

Estimated prices on 1 bottle per 5 people



BEVERAGES AFTER THE MEAL

Open bar 1

Aperol Spritz / Spritz Campari / Americano
Gin / Vodka / Rum / Whisky / Beer
Non-alcoholic drinks / Water

Price per person:
1 Hour €20 | 2 Hours €40

Open bar 2

Red and white Martini / Gin / Vodka / Rum
Whisky / White, rosé, and red wine / Beer
Brandy / Herbal liqueur
Soft drink / Water

Price per person:
1 Hour €30 | 2 Hours €50





L A T E S U P P E R

MIDNIGHT PASTA

Penne all'arrabbiata

or

Fusilli with basil pesto, 24-month Parmesan cheese
and tomato confit

PIZZAS

Margherita pizza

or

Focaccia with mozzarella, stracchino cheese, and
mortadella sausage

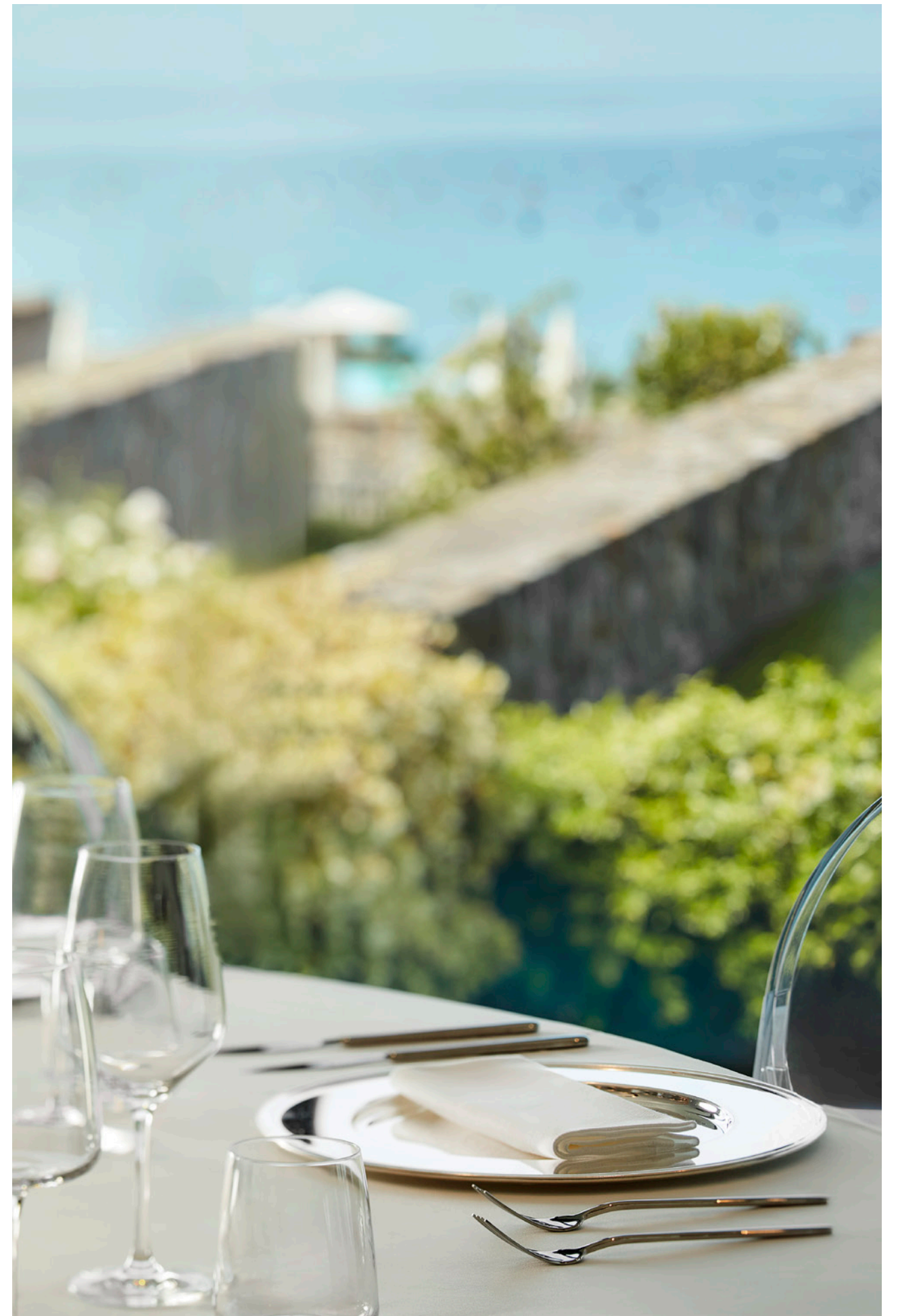
€35 per person

All packages are applicable for a minimum
of 50 guests. To make every occasion unforgettable,
our proposals can be personalised on request,
depending on your ideas and needs.

A TEAM AT YOUR DISPOSAL

Our dedicated team will be with you every step
of the way to ensure that every detail
of your wedding is perfect.

From planning to execution,
we are here to make your dream come
true with passion and dedication.





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ADDITIONAL SERVICES

Private spa and wellness treatments

Wedding planner

Floral arrangements

Photographer

Officiant

Transfers

Car parking

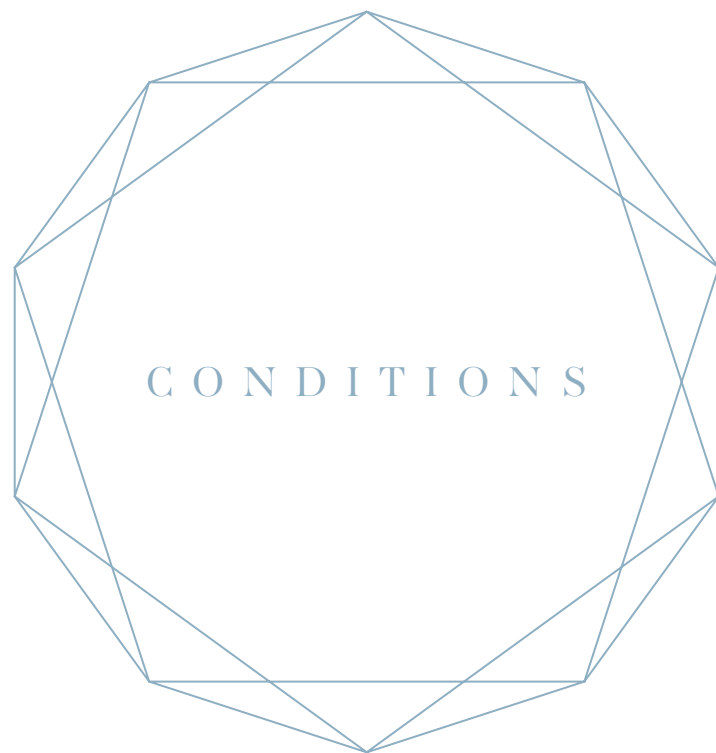
Babysitter

DJ

Laundry service

Security service





Guests

The venue must be informed of the estimated number of guests no later than 30 days before the wedding date.

Facilities

Free wedding night for the newlyweds, late check-out (subject to availability) and room-service breakfast for the bride and groom.
Free wedding menu tasting for the bride and groom.
Special rates for rooms booked by guests.

Children

Ages 0 to 3 - free
Ages 4 to 12 - 50% off.

Prices and payment terms

All prices are in euros (€) and include VAT.
Bookings will be confirmed with an initial non-refundable deposit of 30 per cent of the estimated total.
Subsequent payment instalments, as well as terms and conditions in the event of cancellation or reduction in the number of guests, will be indicated in the contract.
Payment must be made by bank transfer.

Changes

Tivoli Portopiccolo reserves the right to make changes to the items and prices of our menus for reasons of force majeure, and commits to informing customers of such changes in good time. The hotel does not allow the entry of any type of food that has not been previously agreed with the kitchen staff. Customers can bring in bottles of drinks and pay a “corkage fee” established by the hotel. Customers must present a written document in which they take responsibility for the products in question, specifying the quantities and brands of drinks provided.

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Damage to property

Tivoli Portopiccino is a public holiday resort with private residences.

Compensation can therefore be claimed for any damage or loss caused by actions that jeopardise its condition. Consequently, the costs incurred to repair or replace the property will be borne by the customer. The hotel cannot be held responsible for any goods lost, damaged, or mislaid by customers during or after the event.

Contract, acceptance and indemnity

In order to provide the best possible service, any further questions or requests can be sent to the Hotel. A contract must be signed for each event, the signing of which implies full acceptance of all the clauses therein by both parties. Failure to comply with these clauses may result in the event being cancelled without the right to compensation. Once the contract has been signed, any changes must be sent to the Hotel in writing.

CONTACT US TO FIND OUT HOW

*We can make your dream
wedding come true*

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TIVOLI
W E D D I N G S