

TIVOLI LA CALETA TENERIFE RESORT

DEDICATED,
DISTINCTIVE,
TIMELESS

TIVOLI
WEDDINGS



WEDDINGS
IN TIVOLI LA
CALETA



Tivoli La Caleta Tenerife Resort

The Tivoli La Caleta Tenerife Resort proudly welcomes you to what will be the first step towards one of the most special days of your life.

Celebrate your wedding with us and let our expert team guide you. They will shape your event into a day to be remembered by everyone, creating a unique and unforgettable backdrop.





Tivoli La Caleta Tenerife Resort

**As a thank you for your trust, we offer you
as a first wedding gift:**

Menu tasting

50 – 100 guests: 4 people
More than 100 guests: 6 people

1 night in one of our Suites

50 – 100 adult guests

2 nights in one of our Suites

More than 100 adult guests

**Exclusive special amenity in bride & groom's
room on the wedding night**

**A complimentary entrance to Anantara Spa
for the wedding couple**

**10 free parking spaces during the night of the
wedding**
subject to availability

**Complimentary late check-out for family and
friends staying at the hotel during the night of
the celebration**
subject to availability

Special room rates for guests

**Decoration: flower centerpieces for tables,
seating plan, signage**

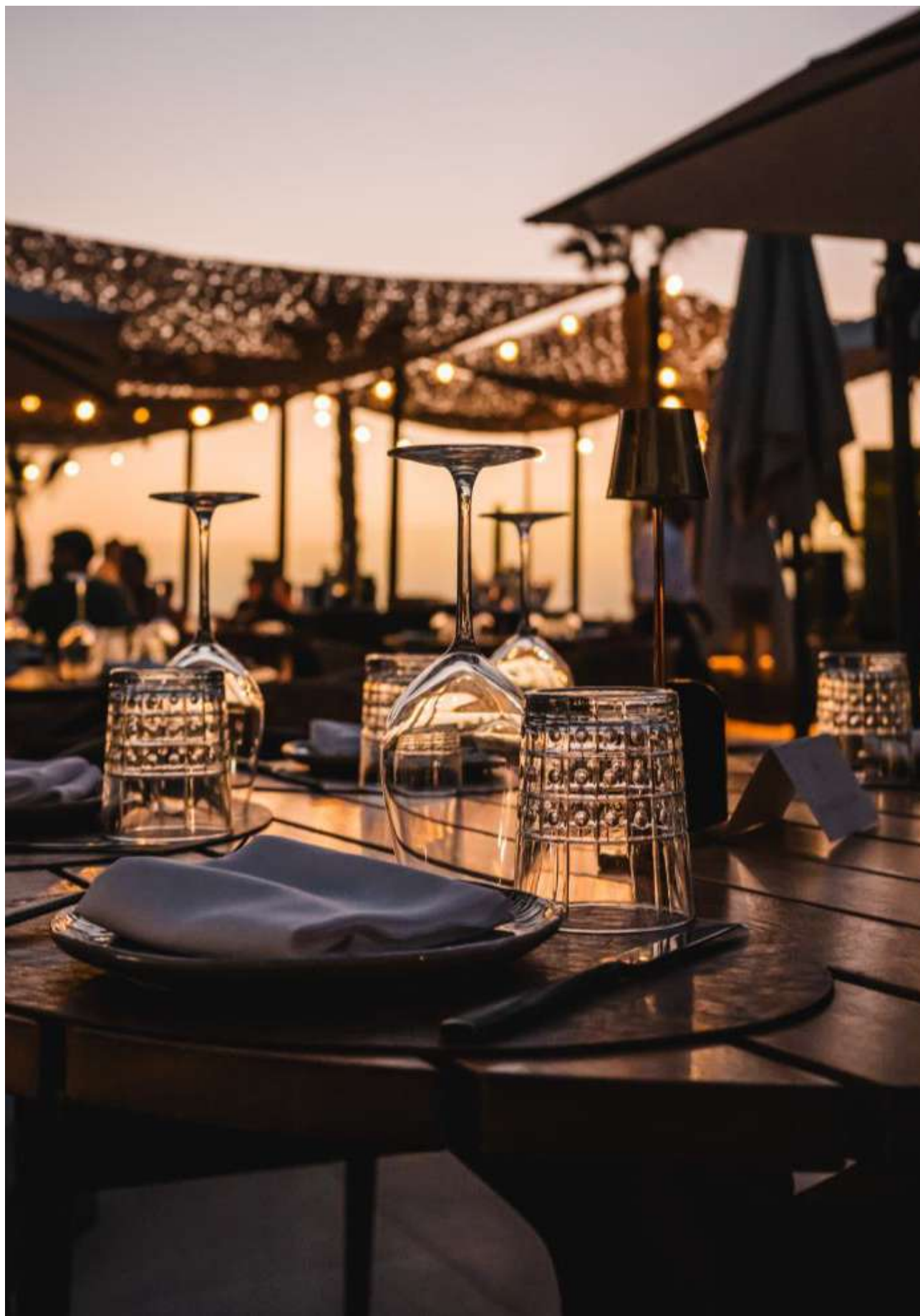
**1st Wedding Anniversary Dinner with a
delicious tasting menu in one of our
restaurants**







Wooden Deck
50 - 120 guests
Privatization fee: €2.150



SEEN by Olivier (Full privatization)
120 - 150 guests
Privatisation fee: €6.400





Sandy area of SEEN by Olivier
Cocktails and banquets: 30 - 50 guests
Privatization fee: €5.400

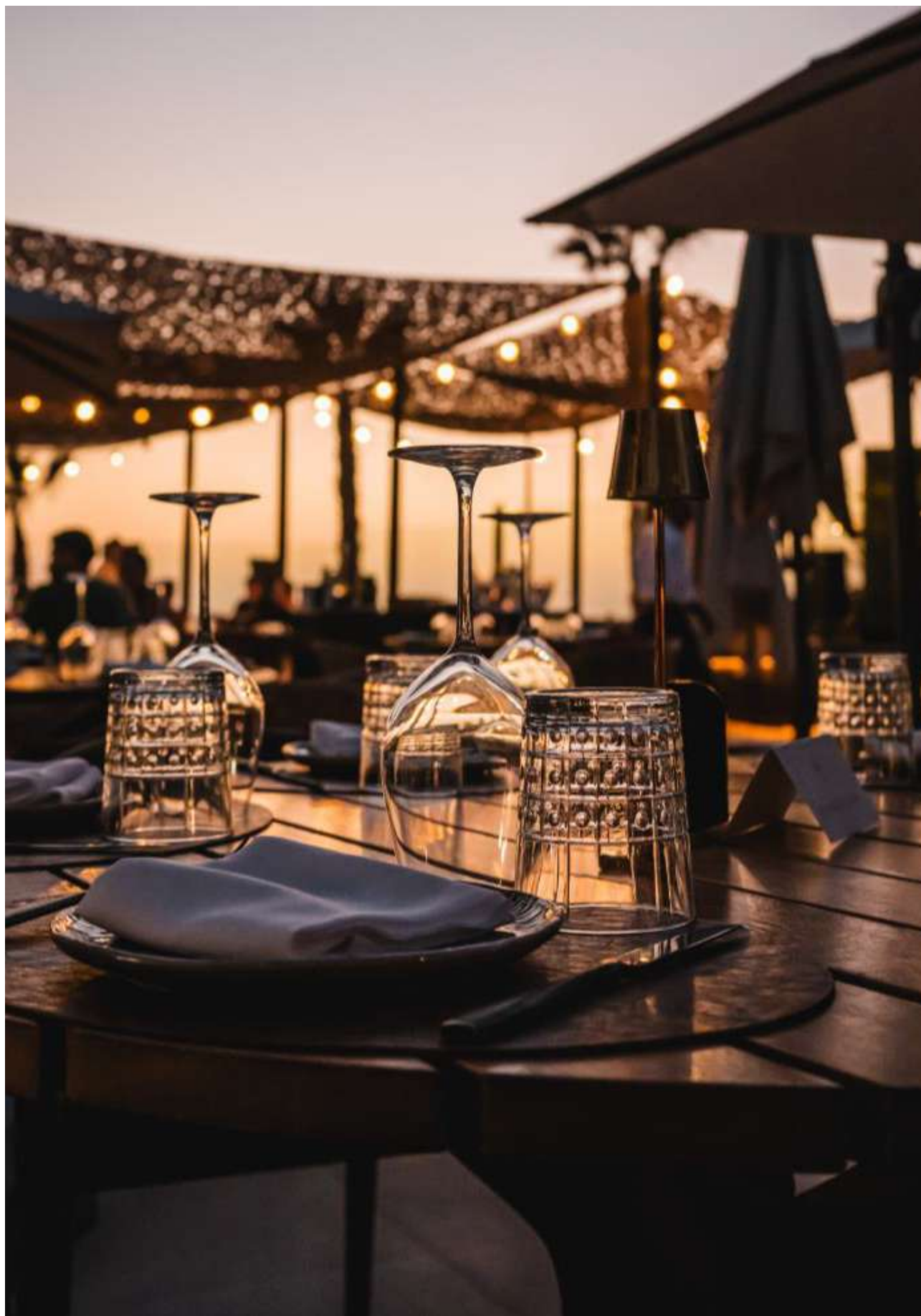
Please note that we only privatize the sand area. The rest of the restaurant remains open for other guests. Existing set up.



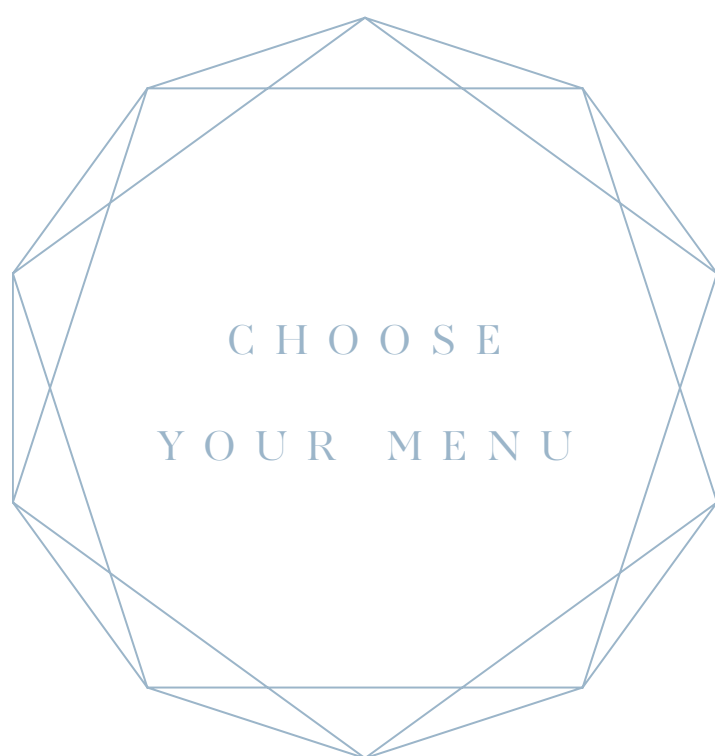
La Caleta Lounge
Cocktails and banquets: up to 50 guests
Privatization fee: €2.700



Less Guilt Pool Bar
Cocktails and banquets: 50 - 120 guests
Privatisation fee: €4.300



SEEN by Olivier (Privatizado completamente)
Cocktails and banquets: 120 - 150 guests
Privatisation fee: €6.400





SEEN BY OLIVIER

*Exclusive for ceremonies/banquets at Seen by Olivier

Cocktail:

SEEN Tacos

Beetroot tartar, feta cheese and crispy
macadamia teaspoon

Steak tartar

Mini bao with matured beef, pico de gallo and
guacamole

Tempura prawns with citrus ali oli

Crispy squid cone with lime mayonnaise

Oxtail Gyozas with mango chilli sauce

Starter

Our burrata with Canarian tomato and roasted
peppers

Sorbet

Lemon gin with cucumber

Main Course (one option to be chosen)

Josper sea bass loin with sautéed vegetables
and mushrooms

—

Beef sirloin steak with Olivier sauce and truffled
potato cream

Dessert

SEEN lemon pie

Pairing

El Grifo, Malvasía Volcánica, D.O. Lanzarote

Viña Pomal, Tempranillo, D.O. Ca. Rioja

Juvé & Camps Esencia Púrpura Macabeo,

Parellada, Xarel-lo D.O. Cava

PP €160

SHORT MENU

Welcome Cocktail

(Duration of 45 minutes)

4 cold appetizers

4 hot appetizers

1 Starter

1 Sorbet

1 Main Course

1 Dessert

PP €160

LONG MENU

Welcome Cocktail

(Duration of 60 minutes)

6 cold appetizers

6 hot appetizers

2 Starters

1 Sorbet

1 Main Course

1 Dessert

PP €185

Note: All menus include our house drinks package throughout the duration of the service, as well as a glass of cava for a toast.

COCKTAIL WEDDING MENU

Cocktail

(Duration of 3 hours)

8 cold appetizers

8 hot appetizers

Stations

Iberian ham carving

Canarian cheese corner

Meat brochette

Sushi

Selection of Desserts

See more below

PP €185

Note: All menus include our house drinks package throughout the duration of the service, as well as a glass of cava for a toast.





CHOOSE YOUR COLD APPETIZERS

Tomato skewer marinated in basil oil with
mozzarella pearls and mango chutney

-

Tuna tataki with seaweed, pickled cucumber
strips, soy and light wasabi mayonnaise

-

Wreckfish ceviche, avocado and strawberry
spoons with crispy rice

-

Sweet potato and cod salad with coriander
mayonnaise and roe

-

Balik salmon with sour cream and mustard
seeds, wakame, sesame and ikura

-

Tomato cones with creamy cured Canarian
goat's cheese and candied pear

-

Wagyu tartare shortcrust tartlet with pickled
radish, chives and kimchi emulsion

-

Foie gras bonbon

-

Mini vegetable taco with jalapeño mayonnaise

-

Lobster vol au vent

-

Canarian avocado shot with tomato pearls

-

Octopus spoon with paprika and a Bonita
potato cream



CHOOSE YOUR HOT APPETIZERS

Miso salmon skewer

-

Crispy prawn with mango and chili sauce

-

Iberian croquette with toasted garlic emulsion
and paprika

-

Curry mushroom croquettes

-

Scallop gratin with La Gomera cheese and
Manchego ratatouille

-

Potato, rib and corn samosa

-

Oxtail tatin with bell pepper jam

-

Yakitori chicken skewer with ginger and lime
emulsion

-

Bao bread with Iberian cheek, homemade
pickles and hoisin mayonnaise

-

Truffled risotto casserole with green asparagus

-

Quail skewer with kimchi and soy

-

Iberian beef Gyoza with leek and sweet chili



DELI CORNERS

100% Iberian acorn-fed ham carving station

€900 per meat

Canarian cheese corner

€10 per person

Premium sushi corner

€17 per person

"Master sushi" service (€350 supplement)

Daniel Sorlut fine de claire oyster n°2

€8 per piece

Oyster server (€250 supplement)

Roasted leg of Canarian black pig carving station

€550 per meat

Octopus a feira and Canarian octopus station

€17 per person

Octopus server (€250 supplement)

CHOOSE YOUR COLD STARTERS

Manga fruit caneloni stuffed with Canarian tuna tartare, with crunchy beetroot and soy, citrus and blueberry emulsion

-

Prawn timbale with Canarian tomato and avocado tartare

-

Beef carpaccio with slices of cured Fuerteventura goat's cheese, seasoned with green mojo sauce of basil and lime

-

Ceviche of black wreckfish with strawberries and pineapple from El Hierro, accompanied by crispy sweet potato

-

Goat's cheese salad au gratin with figs, pine nuts, walnuts and raspberries, seasoned with palm honey vinaigrette

-

Beetroot tartare with orange dressing, avocado and marinated sun-dried tomato vinaigrette

-

Galician blue lobster with a bouquet of sprouts and a male vinegar vinaigrette, palm honey and green apple (supplement of €12/person)

CHOOSE YOUR HOT STARTERS

Cream of white asparagus with almonds,
flavoured with truffle oil

-

Toasted cream of guayonje onion and leek with
grilled Canarian cheese pearls and dehydrated
vegetables

-

Scallops with Iberian jowl veil and warm
vinaigrette of dried tomato and black olives

-

Foie escalope on spiced bread, homemade
jams and sautéed Cantharellus.

-

Wild asparagus with Canarian saffron
hollandaise and duck ham slices

-

Candied artichokes with palm pepper and pine
nut mojo sauce

-

Prawn dipped in an emulsion of its own juices
with baeri caviar on fennel cake, bathed in a
crab bisquè (supplement of 12€/person)

S O R B E T S

Gin lemon with cucumber

-

Canarian mule

-

Mojito La Caleta

-

Vodka, strawberry and blood orange

-

Tangerine with Dry Martini

-

Bollinger and lemon-lime
(supplement 4,50€/person)

-

Mango, chili and Ron Arehucas 18
(supplement 4,50€/person)



MAIN COURSES

MEAT

Suckling lamb ingot on mint cous-cous and
sautéed shiitake

–

Acorn-fed Iberian pork cheek with sweet potato
puree and crispy cheese

–

Roast Galician beef sirloin glazed with a
seasonal mushroom ragù and sautéed
potatoes with thyme

–

Ultra-infiltrated low loin with mashed potatoes,
truffle slices, sweet potato chips, wild asparagus
and a foie gras and Pedro Ximénez sauce
(supplement €10/person)

MAIN COURSES

FISH

Wreckfish with onion on a bed of toasted onion cream, dried pepper and almond sand with raisins

—

Rock sea bream on spirulina rice, bathed in a broth from its toasted bones

—

Turbot loin on a smoked cauliflower puree, with a warm salicornia and shiitake salad

—

Grilled duo of monkfish and prawn from La Santa on a zucchini timbale
(supplement €11/person)

VEGETARIAN

Tournedó arancini with boletus and truffle on a spicy carrot purée and sautéed edamame in sesame oil

—

Celeriac fillet cooked in its own juice, béarnaise sauce and sautéed padrón peppers



D E S S E R T S

70% Ocumare chocolate Bavaroise with a
creamyheart of Canarian banana

-

Raspberry mimosa with cava and white
chocolate

-

Coconut semisphere, guava jelly, almond
cookie and passion fruit meringue

-

Honey parfait with goat's milk cream, thyme
ganache and a lemon crumble

-

Crema Catalana mousse with a chocolate core
and a caramel glaze

-

Barraquito dessert with toasted condensed milk,
Licor 43 gel, coffee mousse, lemon cream and
cinnamon crumble

-

Tivoli La Caleta lemon pie

CHILDREN'S MENU

Option 1

Iberian croquette, mini pizza, crispy homemade chicken

-

Macaroni with homemade tomato sauce and three grilled Canarian cheeses

-

Chocolate brownie with vanilla ice cream and raspberry popping candy

PP €30

Option 2

Andalusian style calamari, chicken croquette, Iberian ham toast

-

Veal sirloin escalope with a creamy cheese stuffing and waffle chips

-

Tivoli ice cream cup

PP €40

S T A F F M E N U

Main

Beef Burger (200gr) with smokey baconnaise
sauce, salad and chips

Dessert

Wedding dessert

Drinks

Water and soft drinks

PP €35





W E D D I N G C A K E S

Choice between

1, 2 or 3 tiers

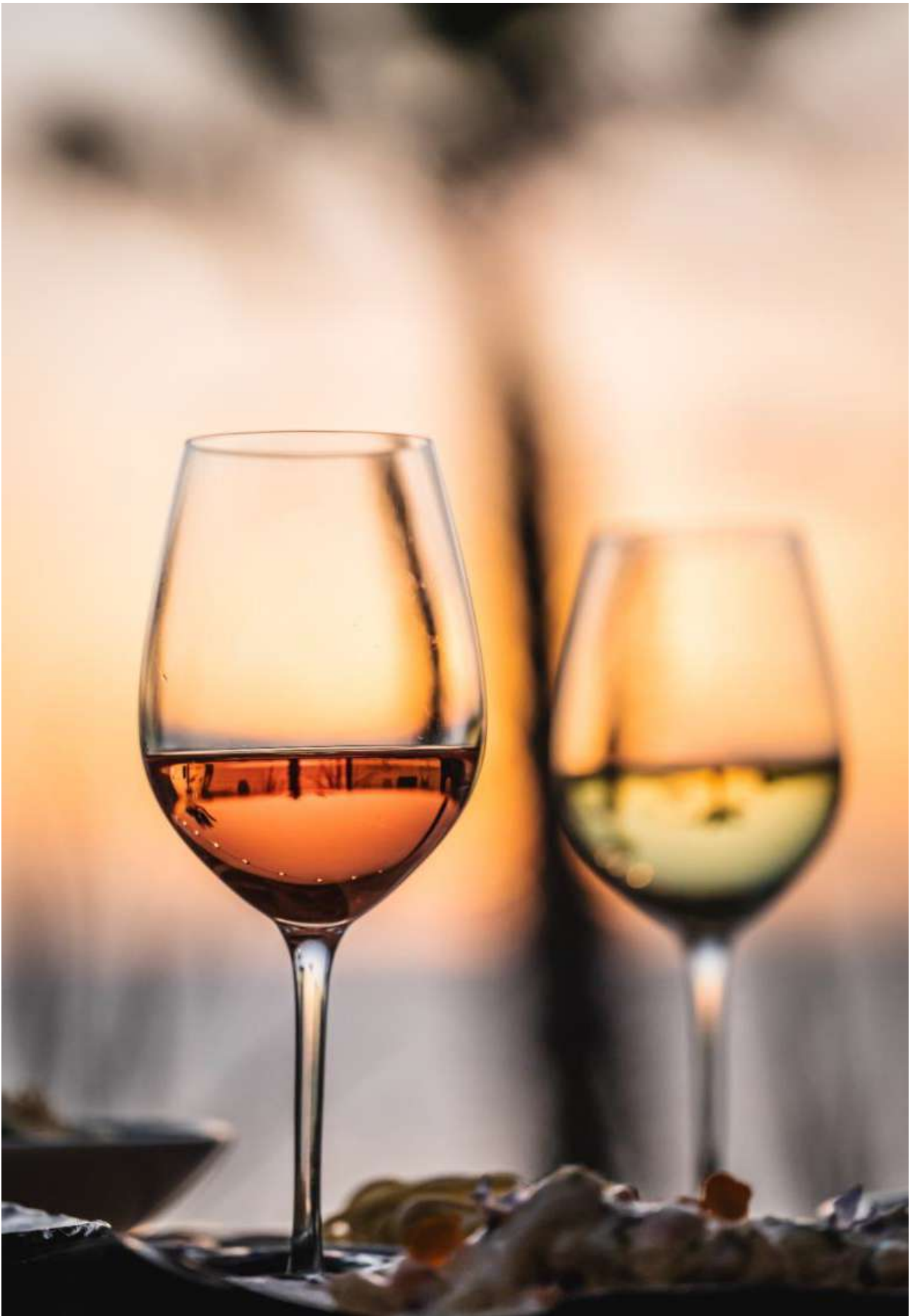
Taste: Cream cheese and sponge cake with
vanilla, lemon, almond or cinnamon flavours

Flowers for decoration

Quote on request



DRINK
PACKAGES



HOUSE PACKAGE

Red

VIÑA POMAL

Crianza, tempranillo, D.O.Ca. Rioja

–

TARSUS

Roble, tempranillo, D.O. Ribera del Duero

White

VINO PASEANTE LA CHARLA

Verdejo, D.O. Rueda

–

VIONTA

Albariño, D.O. Rías Baixas

–

VINO PASEANTA LA DUDA

Godello, D.O. Monterrei

Rosé

SOMMOS

Syrah, Garnacha, D.O. Somontano

Cava

ANNA DE CODORNIU BLANC DE BLANCS

Macabeo, Parellada, Xarel-lo, D.O. Cava

(included in specific menus)

ENJOY THE CANARIAN EXPERIENCE

Red

EL LOMO

Listán negro, D.O. Islas Canarias

(supplement €3/person)

White

FINCA VEGAS "LAS FINCAS"

Listán blanco, D.O. Islas Canarias

(supplement €3/person)

ELEVATE WINE EXPERIENCE

White

FILLABOA

Albariño, D.O. Rías Baixas
(supplement €2,50/person)

—

FENOMENAL

Verdejo, D.O. Rías Baixas
(supplement €2,50/person)

—

GABA DO XIL

Godello, D.O. Valdeorras
(supplement €2,50/person)

Cava

JUVÉ & CAMPS ESENCIA BRUT

Macabeo, Parellada, Xarel-lo, D.O. Cava
(supplement €3/person)

Campagne

PERRER-JOUET GRAND BRUT

AOC Champagne
(supplement €19/person)

Red

PÉTALOS DEL BIERZO

Mancía, D.O. El Bierzo
(supplement €2,50/person)

—

LA MONTESA

Crianza, garnacha, D.O.Ca. Rioja
(supplement €2,50/person)

—

VIÑA POMAL 2016

Reservam tempranillo, D.O.Ca. Rioja
(supplement €3/person)

—

ANTÍDOTO

Crianza, tempranillo, D.O. Ribera del Duero
(supplement €3/person)

—

MATARROMERA

Crianza, tempranillo, D.O. Ribera del Duero
(supplement €4,50/person)





COCKTAIL BARS

Welcome Cocktail

MIMOSA

Cava and freshly squeezed orange juice

–

APEROL SPRITZ

Aperol, cava and sparkling water

–

NEGRONI

Ginebra, campari and red vermouth

1 per person

PP €11

Option 1

MOJITO

–

CAIPIRINHA

Traditional flavours + 2 extra

PP €20

Tivoli La Caleta Tenerife Resort

Option 2

MOJITO

-

DAIQUIRI

-

PIÑA COLADA

Traditional flavours + 3 extra

PP €25

Option 3

MOJITO

+2 extra flavours

-

MOSCOW MULE

-

PIÑA COLADA

+2 extra flavours

-

OLD FASHIONED

-

PORN STAR MARTINI

Traditional flavours + 3 extra

PP €35

Note: Open bar format, minimum 2 hours.
All prices are per person/hour, in euros and
include local taxes.



OPEN BAR

Wines

Red D.O. Rioja
White D.O. Rueda

Beer

Draught Amstel

Martini

Vermout Tivoli Rosso
Vermout Tivoli Bianco
Vermout Tivoli Red a la
Naranja

Gin

Beefeater
Tanqueray
Puerto de Indias Pink

Rum

Brugal
Barceló
Arehucas Oro

Vodka

Absolut

Whiskey

Johnnie Walker Red
Label
Ballantines

Digestives

Orujo
Pacharán

Liquors

Malibú
Honey Rum
Tía María
Baileys

Tequila

Cuervo Especial

Minimum 50 people/hour

2 hours: €25/person

3 hours: €32/person

4 hours: €40/person



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TIVOLI
W E D D I N G S