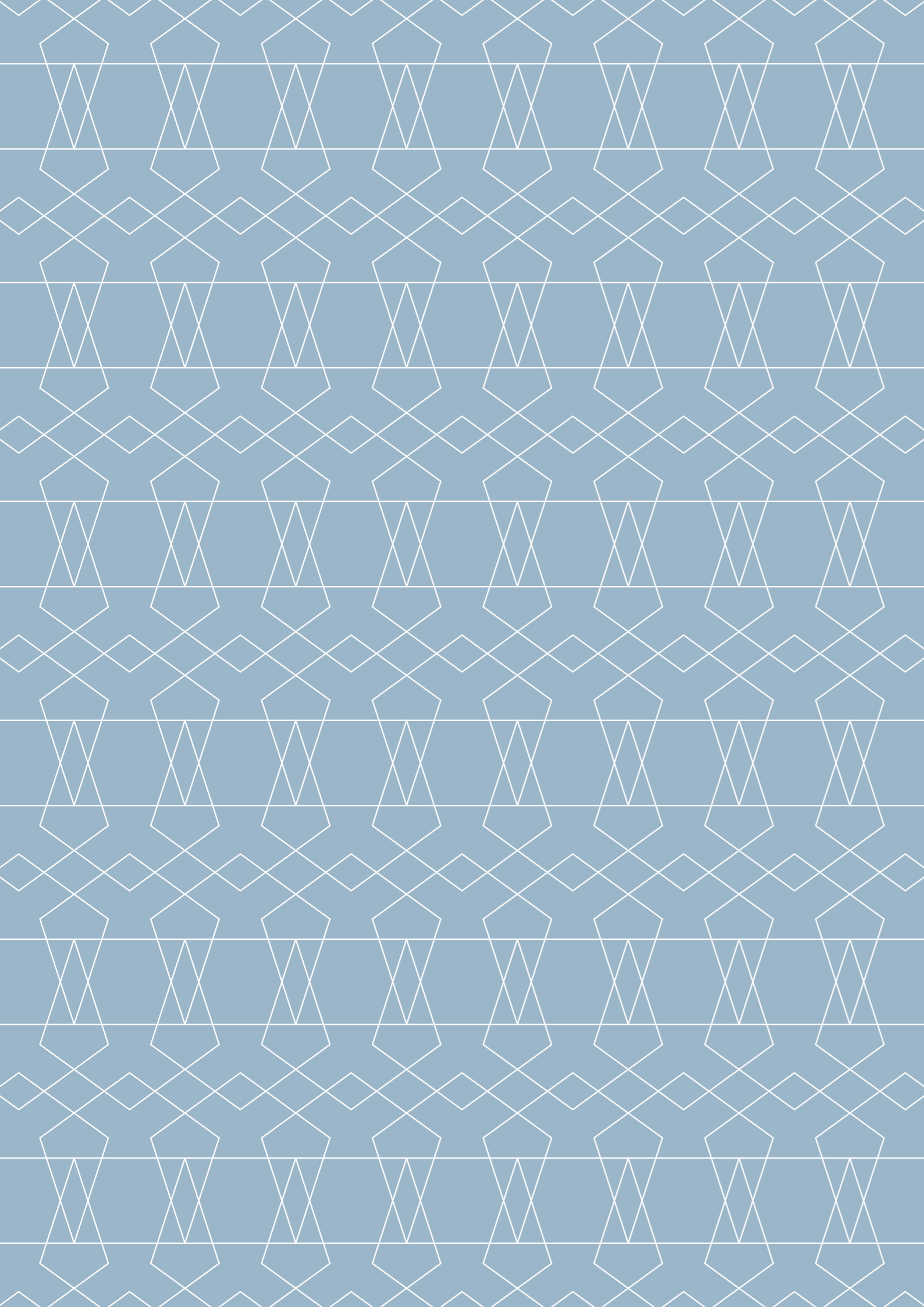


TIVOLI KOPKE PORTO GAIA HOTEL

DEDICATED
DISTINCT
TIMELESS



TIVOLI
WEDDINGS



W E D D I N G S
A T T I V O L I
K O P K E

Tivoli Kopke Porto Gaia Hotel



In the heart of Vila Nova de Gaia, with the Douro at its feet and Porto on the horizon, stands the Tivoli Kopke – a haven of elegance and history.

Amid centuries-old lanes and legendary wine cellars, time slows down here, and romance blooms with every sunset reflecting off the Luiz I Bridge. Kopke's heritage as Porto's oldest wine cellar blends seamlessly with the timeless luxury of Tivoli hotels, opening the door to unforgettable journeys for two.

Here, the river glides beside everlasting vows, the gardens extend a gracious welcome, and the halls come alive with the refined echoes of joyful celebration. Tivoli Kopke is the first page of a new chapter, written with passion, tradition and the finest views of the city – the starting point of your 'forever'.



Dedicated, Distinct, Timeless

YOUR WEDDING PACKAGE INCLUDES

Welcome Cocktail

**Wedding Menus
by Chef Nacho Manzano**

Wedding cake
Standard

Seating Plan
Standard layout at the dining venue

Menus
Standard on the tables

Decoration
Standard

Tasting Menu
For the Engaged Couple*

Superior Room with VIP treatment
On the Wedding Night
for the newlyweds**

* A tasting session is offered to help you select your menu, for up to 4 people, confirmed at least 30 days prior to the event date, subject to hotel confirmation.

** Room type subject to availability.

Note: All the offers mentioned are valid for weddings with a minimum of 50 guests.



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MENUS BY CHEF NACHO MANZANO

Our exceptional wedding menus were thoughtfully crafted by Tivoli Kopke's Chef Nacho Manzano, a three-Michelin-star winner at Casa Marcial.

Inspired by his family's traditions of cuisine and hospitality, he turns every meal into an unforgettable moment perfectly seasoned with tradition, comfort, innovation, and creativity.

Since he was 11 years old, the kitchen has been his favourite place to be, helping his parents; now, he has transformed the same kitchen of Casa Marcial into a three-Michelin-starred restaurant, with his sisters by his side.

But his talent extends beyond frontiers, and he is also the executive chef in England and, now, in Portugal, exclusively here at Tivoli Kopke - where his singular vision will elevate your wedding into an exceptional celebration.



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LOCATIONS FOR YOUR WEDDING

Civil Ceremony

São Luiz Terrace or Kopke Room
The ceremony set-up includes chairs
for up to 100 guests, a ceremony table
and a floral centrepiece.

Welcome drinks service
with infused water and iced tea.

Venue Hire: 1.500 €

Meal

São Luiz Room or Kopke Room

Celebration

São Luiz Room or Kopke Room

Venue Hire: upon request

Prices and additional information:

Prices and fees shown in euros (€), per person.

Includes service charges and VAT at the applicable legal rate.

All rates shown are subject to change without prior notice and require confirmation by the Hotel.

Standard decoration included. Other options available upon request/quotation

AV equipment not included. Price upon request.

Exclusive wedding booking: one event per day.

Availability and space restrictions vary according to the time of the year.



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VINTAGE

Welcome Cocktail 60 minutes

Sparkling wine
Kopke Port & Tonic
Kopke White Port
Gin and Tonic
Quinta São Luiz Wine Selection
Vermouths
Beer
Soft drinks
Freshly squeezed juices
Mineral Water

Canapés Selection of 6 canapés

Wedding Menu 4-course Menu

Selection of Kopke wines
Included with the Wedding Menu

Wedding cake
Served with a flute of sparkling wine

Dessert, Cheese, and Fruit Buffet
Selection of 6 Desserts and 5 Cheeses

Price per person: 230 €



SINGLE HARVEST

Welcome Cocktail

60 minutes

Sparkling wine
Kopke Port & Tonic
Kopke White Port
Gin and Tonic
Vermouths
Quinta São Luiz Wine Selection
Beer
Soft drinks
Freshly squeezed juices
Mineral Water

Canapés

Selection of 6 canapés

Wedding Menu

4-course Menu

Selection of Kopke wines

Included with the Wedding Menu

Wedding cake

Served with a flute of sparkling wine

Dessert, Cheese, and Fruit Buffet

Selection of 6 Desserts and 5 Cheeses

Price per person: 195 €



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TAWNY

Welcome Cocktail

60 minutes

Sparkling wine
Kopke Port & Tonic
Kopke White Port
Gin and Tonic
Vermouths
Quinta São Luiz Wine Selection
Beer
Soft drinks
Freshly squeezed juices
Mineral Water

Canapés

Selection of 6 canapés

Wedding Menu

4-course Menu

Selection of Kopke wines

Included with the Wedding Menu

Wedding cake

Served with a flute of sparkling wine

Dessert, Cheese, and Fruit Buffet

Selection of 6 Desserts and 5 Cheeses

Price per person: 170 €





Tivoli Kopke Porto Gaia Hotel

PORT & TONIC

Welcome Drink

30 minutes

Kopke Port & Tonic
Orange juice

Cocktail

8 canapés
3 stations

Drinks

Sparkling wine
Kopke Port & Tonic
Kopke White Port
Gin and Tonic
Vermouths
Quinta São Luiz Wine Selection
Beer
Soft drinks
Freshly squeezed juices
Mineral Water

Wedding cake

Served with a flute of sparkling wine

Dessert, Cheese, and Fruit Buffet

Selection of 6 Desserts and 5 Cheeses

Price per person: 135 €

Cocktail option for weddings available
for a minimum of 30 guests.

Cocktail option with 3-hour service.





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SELECTION OF CANAPÉS

Cold

Red Berry Gazpacho
Apple Cheese
Cherry Foie Gras
Sea bass tiradito
Steak tartar with crispy bread
Crisp with egg yolk, smoked sardines and vegetables
Crispy Tapioca with octopus, avocado, and ajada
Olivier salad with pani puri
Salmon nigiri

Hot

Casa Marcial Ham croquette
Shrimp Taco
Lamb sandwich and anise salad
Mini Parmesan and cherry tomato Pizza
Corn tortilla with scrambled eggs and cheese

Canapé service

Number dependent on menu option selected



Tivoli Kopke Porto Gaia Hotel

ELEVATE YOUR COCKTAIL

Stations

Casa Marcial Rooster rice station
22 €

Iberian cured ham station
28 €

Fried foods and escabeche station
20 €

Foie Gras station
65 €

Octopus station
40 €

Grilled meat station
35 €

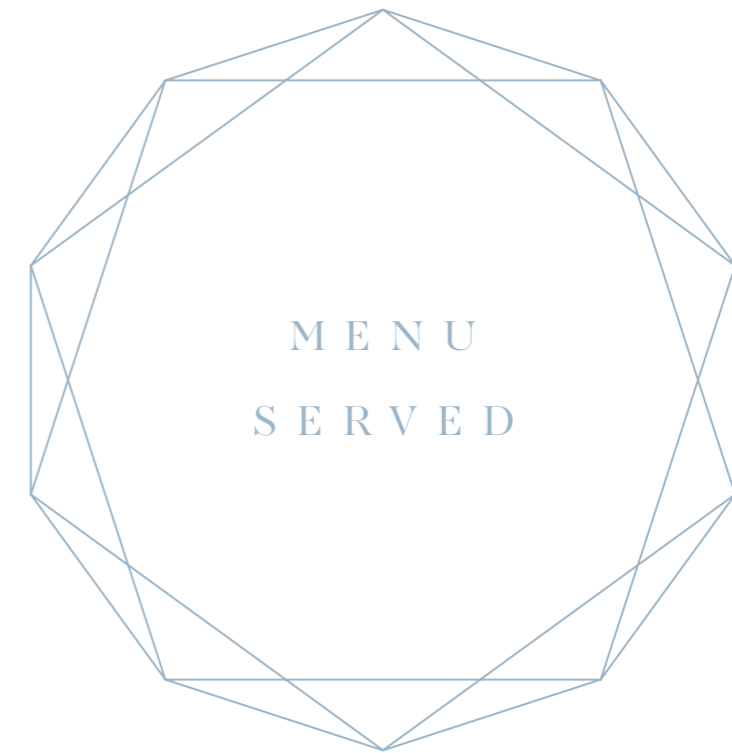
Seafood station
45 €

Cocktail

Signature Cocktail
14 €

- price per person / per hour -





VINTAGE

Starter

Grilled European lobster with tartar sauce
or
Seafood salad, crayfish, guacamole, and aguachile

Fish Dish

Monkfish loin with plankton essence, shrimp,
and sugar snap peas
or
Brill with beurre blanc sauce, wild asparagus,
fig oil and pine nut praline

Meat Dish

Leg of lamb with peppers and baked potatoes
or
Oven-roasted kid goat, mashed peas, and baby potatoes

Dessert

Orange biscuit with mango ice cream
or
Red berry pavlova



HARVEST

Starter

Marinated tuna loin, vegetable crudités,
and tomato ice cream
or
European spider crab cannelloni,
anise sauce and herbs

Fish Dish

Sea bass served with herb gel, seaweed,
and seasonal vegetables
or
Cod confit in roasted vegetable broth,
Kalamata olive powder, and spinach

Meat Dish

Beef tenderloin with a creamy mushroom sauce
and spinach leaves
or
Quail stuffed with porcini mushrooms,
mashed potatoes,
and wild mushroom sauce

Dessert

Cheese mousse topped with a delicate red berry glaze
and raspberry ice cream
or
Caramelised French toast with vanilla ice cream



TAWNY

Starter

Mushroom ravioli, parmesan, and rocket
or
Chicken cannelloni with mushroom bechamel

Fish Dish

Hake in its essence, with salad cream
or
Tuna with fish broth, tomatoes and chives

Meat Dish

Beef cheek with mashed potatoes and seasonal vegetables
or
Free-range chicken stew with mushroom ravioli

Dessert

Chocolate, mint, and passion fruit ice cream
or
Orange biscuit with mango ice cream



PORT & TONIC

Cocktail

Red Berry Gazpacho
Crisp with egg yolk, smoked sardines,
and vegetables

Crispy Tapioca with octopus,
avocado, and ajada

Russian salad with pani puri

Casa Marcial Ham croquette

Shrimp taco

Lamb sandwich and anise salad

Salmon nigiri

Hot Stations

Casa Marcial Rooster rice station

Iberian ham station

Octopus station

Dessert Stations

Rice pudding with truffle
and caramel crystal

Brown sugar toucinho do céu
with black olive crystal
and apple water

Caramelised French toast
with vanilla ice cream

Orange biscuit
with mango ice cream

Red berry pavlova

Chocolate, mint,
and passion fruit ice cream

Cheese mousse topped
with a delicate red berry glaze
and raspberry ice cream

Selection of Portuguese cheeses
Selection of international cheeses

Thinly sliced fresh fruit



Dedicated, Distinct, Timeless

BUFFETS

Desserts

- Selection of 6 desserts -

Mango Mousse
Chocolate Mousse
Red Berry Cheesecake
Caramelized Crème Brûlée
Creamy Rice Pudding with Cinnamon
Almond Tart
"Toucinho-do-Céu" (Traditional Almond Egg Yolk Cake)
Portuguese Biscuit Cake
Chocolate Brigadeiro Cake
Pear Poached in Port Wine
Traditional Egg Pudding with Caramel

Cheeses

Selection of Portuguese cheeses
Selection of international cheeses

Fruit

Thinly sliced fresh fruit and Fruit salad

CAKE

Sponge / Filling / Icing

Upon request



Tivoli Kopke Porto Gaia Hotel

CHILDREN'S MENU

Starter

Creamy Vegetable Soup or Creamy Pumpkin Soup

Main course

Grilled fish fillet with mashed potatoes and vegetables
or
Beef escalope with chips and salad

Dessert

Scoop of ice cream or a Chocolate brownie

Starter, Main course, and Dessert: 35 €

- price per person for children aged between 3 and 12 -

STAFF MENU

Starter, Main course, and Dessert: 45 €

- price per person -





BEVERAGES SERVED DURING THE MEAL

Kopke Selection

Kopke Wines
Beer, Soft Drinks
Mineral Water

Wine selection included in the Menu proposal | Cocktail

Superior Kopke Selection

Kopke Wines
Beer, Soft Drinks
Mineral Water

Wine selection subject to an additional charge: 39 €
- price per person -

Kopke Premium Selection

Kopke Wines
Beer, Soft Drinks
Mineral Water

Premium wine selection subject to an additional charge: 48 €
- price per person -



BEVERAGES SERVED AFTER THE MEAL

Open Bar I

Gin | Vodka | New Whisky | Old Whisky
Kopke Brandy | Liqueurs
Kopke Fine Tawny Port
Quinta São Luiz Wine Selection
Beer | Soft Drinks
Freshly squeezed juices | Mineral water

2 Hours: 30 € | 3 Hours: 46 € | 4 Hours: 57 €
- price per person -

Open Bar II

Gin | Vodka | New Whisky | Old Whisky
Kopke Brandy | Liqueurs
Tequila | Rum
Kopke L.B.V. Port
Quinta São Luiz Wine Selection
Beer | Soft Drinks
Freshly squeezed juices | Mineral water

2 Hours: 40 € | 3 Hours: 64 € | 4 Hours: 82 €
- price per person -





EXTRAS

Late-night bites I

Creamy Vegetable Soup
Mini burgers
Mini steak sandwiches
Fruit skewers

Price per person: 28 €

Late-night bites II

Caldo verde
(Portuguese cabbage soup)
Mini burgers
Mini ham sandwich with tomato
Chorizo bread
Lamb bao
Grilled chicken strips
Breaded escalope stuffed with ham and cheese
Spanish tortilla
Fruit skewers

Price per person: 42 €

Champagne | Sangria

- price upon request -

Corkage Fee

Still wines
25 €

Fortified wines
35 €

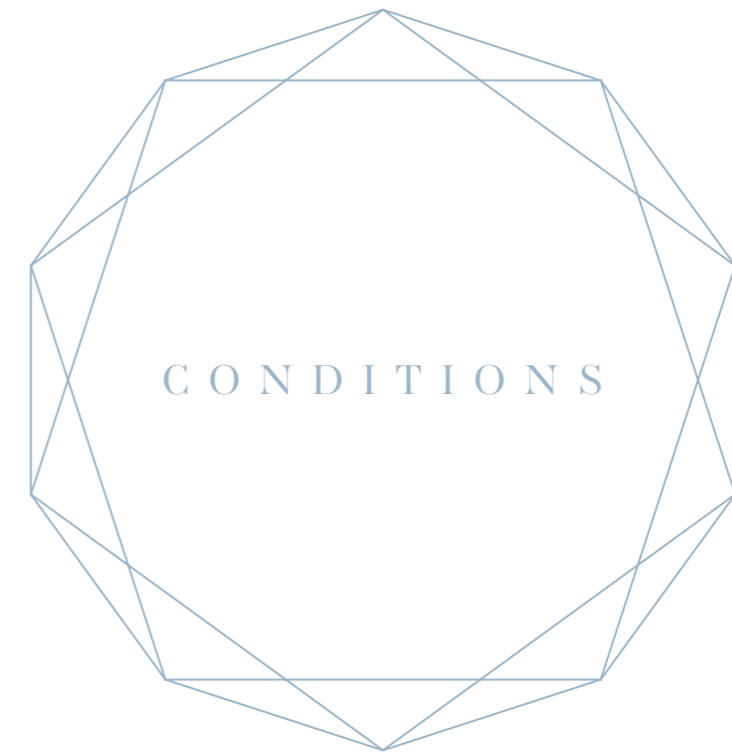
Spirits
35 €

Sparkling wine
45 €

Champagne
55 €

- price charged per opened bottle -





Wedding Kit

Our mission is to make your event truly memorable. To confirm your booking, a contract must be signed between both parties - the Client and Tivoli Kopke - covering all services agreed upon by both: Menus, room layouts, and other related details must be finalised and confirmed with the Tivoli Kopke Groups & Events Department no later than 30 days prior to the event.

Menu

The same dish must be chosen for all guests, with the exception of dietary requirements and children; The Hotel must be informed, in writing, of any restrictions regarding food or drink up to 30 days prior to the event. For food safety reasons (HACCP), only items prepared by Tivoli Kopke may be served, with the exception of the wedding cake. Should clients bring their own, they will be required to sign a food liability waiver.

Music | Entertainment:

Ambient music may be played in designated outdoor areas until 10 pm.

Music for entertainment purposes may be played in designated indoor areas until 2 am.

Entertainment hired directly by the client or agency must be approved by the hotel.

Tivoli Kopke reserves the right to seek compensation for any damage or loss caused by guests or for any actions that put the hotel's property or assets at risk.

Tivoli Kopke cannot be held responsible for any loss, damage, or misplacement of items left by guests in event areas and/or within the Hotel.



The prices indicated in this proposal are subject to change without prior notice and must be confirmed by Tivoli Kopke. The prices quoted are valid for the duration of the proposal.

Event booking

Your event booking is confirmed only after the service has been approved and a deposit has been paid.

1. The final number of guests must be confirmed at least 15 days prior to the date of the event.
2. Full payment of the estimated total cost, based on the number of guests confirmed and menu selected, must be made at least 10 days prior to the event date.

Payment

A non-refundable deposit of 25% of the estimated total cost is required to reserve the date and confirm the event. A second deposit of 45% of the estimated total cost is required, payable up to 90 days prior to the event. Full payment is required at least 10 days prior to the event, based on the final number of guests and services hired. A credit card must be provided to cover any additional consumption. The final invoice shall be issued no later than 48 hours after the event.





SPA TREATMENTS FOR THE NEWLYWEDS

Romance Retreat 110 minutes

Celebrate love with one last treatment for two before you say, "I do." Includes a Port and traditional Portuguese chocolate soak, followed by a personalised massage for two in our exclusive Spa Suite. The experience concludes with a 30-minute Diamond Glow Face Lifting with carboxytherapy each.

Total cost: 477 € per couple

Reserve Spa Experience 150 minutes

A luxury ritual featuring a tasting of three Kopke wines and a curated selection of essential oils that reconnect wine and its aromas. This is followed by the 90-minute Vintage Goddess treatment, which combines exfoliation and a personalised massage, rounding off with our exclusive 60-minute Kopke 1638 Couture Facial – a lifting treatment that uses warm herbal pouches, ideal for revitalising your eye area and delivering instantly visible results.

Total cost: 620 € per couple



SPA RITUALS FOR ALL GUESTS

Platinum HydraFacial 60 Minutes

The premium HydraFacial experience starts with lymphatic drainage to detoxify the skin, followed by the Vortex-Fusion process – a treatment that combines facial cleansing, exfoliation, extraction, hydration, and antioxidant protection. Specific skin needs are then addressed with the application of a targeted serum, chosen according to your skin's requirements. This is followed by LED light therapy to stimulate the skin's natural cell renewal process.

Total cost: 250 € per person

ACTIVITIES FOR BRIDESMAIDS AND GROOMSMEN

Tile-painting workshop inspired by natural elements

(each participant paints their own tile,
which will be ready for collection the following day)

45 € per person

Beauty Class with Natura Bissé products

(each participant performs their own facial)

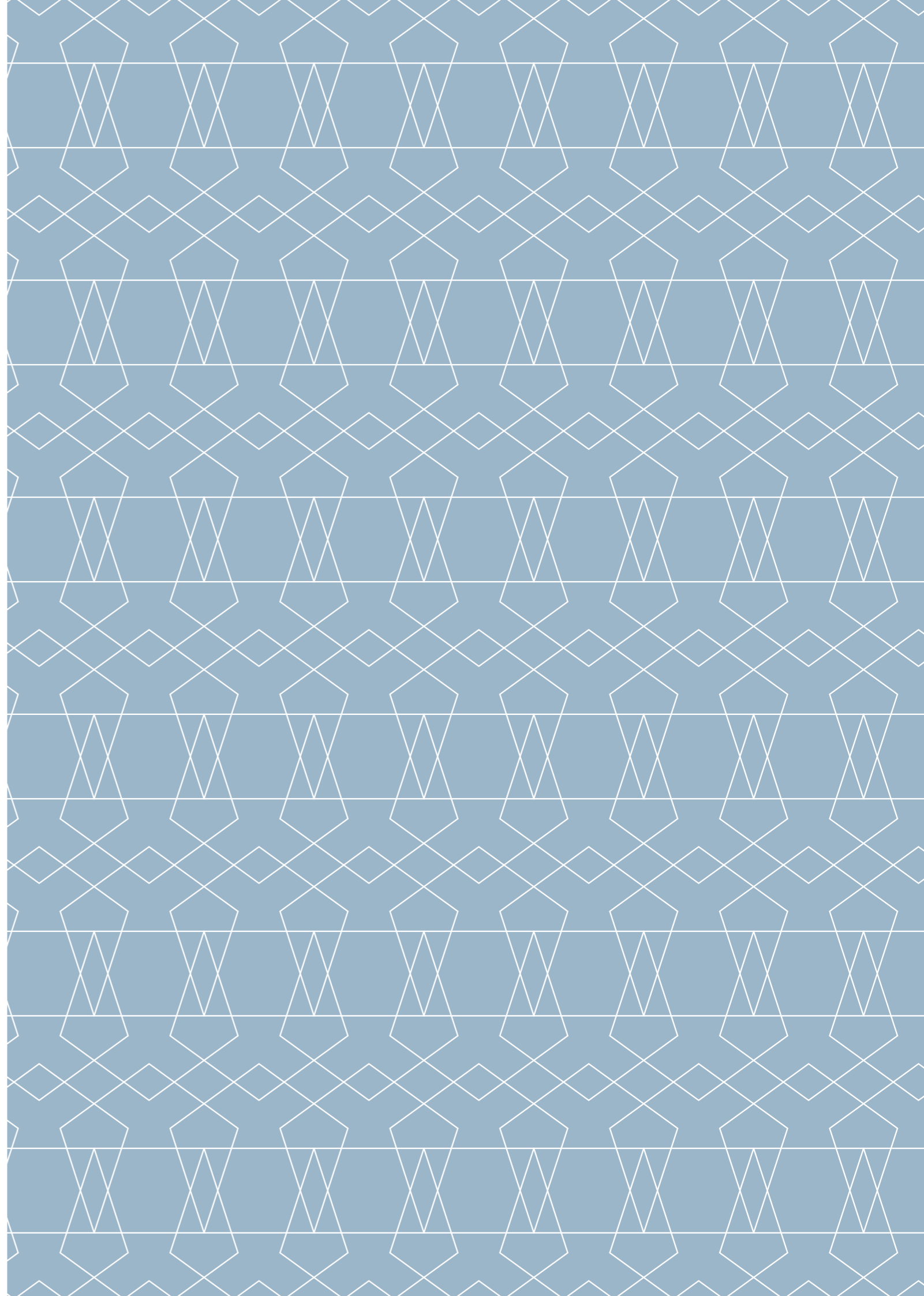
30 € per person

Wine Scrub Workshop

(each participant makes their own scrub)

35 € per person





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TIVOLI
W E D D I N G S