

Tivoli Hotels & Resorts offers you endless possibilities to celebrate your wedding day. Our main goal is to make sure your special day is an unforgettable experience, which will start before the big day and surely will be alive in everyone's memory.

Tivoli Marina Portimão Algarve Resort, located at the western Algarve, perfumed by the Mediterranean Sea and bathed by the Arade river is the perfect scenario for a wedding filled with natural elements. Our experience will take away any concerns you may have regarding this important occasion. Also, the wedding packages are especially designed to help you on your wishes and budget needs.

# Tivoli Marina Portimão

Tivoli Marina Portimão Algarve Resort is a 4-star resort privileged by its location next to Marina de Portimão and near beautiful beaches, such as Praia da Rocha.

In addition to its fantastic location, the hotel has amazing facilities to host a truly and unique ceremony, namely the Sunset Garden, with wonderful views overlooking the Arade river and the Marina.

The hotel also has several leisure areas which your guests will definitely enjoy, such as 3 outdoor saltwater swimming pools, beach next to the hotel, massages (reservation required) and "Sea Safaris" – with dolphin watching. We also have a range of amazing experiences which you can suggest your guests, so they may explore, authentically, this superb destination. By choosing Tivoli Marina Portimão, to celebrate your wedding, you'll also be choosing a team of highly qualified and dedicated professionals focused on your needs, making sure that everything goes as planned for a "happily ever after" day.





# SETTING THE SCENE

Imagine yourself on your stunning wedding dress/suit in one of the most beautiful venue locations: Aqua Lounge is the hotel's iconic signature room where you can enjoy an incredible outdoor terrace that wraps around the venue, offering a breathtaking view over the Arade river.

Aqua Lounge: included in the Wedding Package.

The Restaurant Deck Marina Lounge, with its relaxing decoration in which light wood shades create a unique and cozy atmosphere, it's the ideal place to savour some amazing delicacies with a superb view.

Deck Marina Lounge: €6.000 Minimum consumption fee for exclusivity.

Terrace Deck: €4.500 Minimum consumption fee for exclusivity.

Sunset Garden: Wedding Ceremony and Welcome Cocktail included in the Wedding Package. €7.500 Minimum consumption fee for exclusivity for Dining.

The Marina promenade, Ferragudo Castle or the beaches nearby, such as Praia da Rocha, are also idyllic and beautiful settings for wedding photographs.

#### **Your Wedding Experience Includes:**

Tasting Menu for the Couple\*
Standard Table Plan at venue's entrance
Standard Table Numbers
Standard Menu Prints
Sparkling Wine Served During the Cake Cutting

Wedding Night Accommodation for the Couple, in a Studio, with VIP treatment in the room to the newlyweds

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)

(\*) Tasting Menu is offered by the hotel with the Set Menu, confirmed up to one month prior to the Wedding and subject to the hotel's availability.









# BEVERAGES

#### My Love

Tivoli Selection White Wine
Tivoli Selection Red Wine
Martini Rosso
Soft Drinks
Fruit Juices
Mineral Water

Price per person: €8

#### **Berry Kiss**

Bellini
Mimosa
Kir Royal
Sparkling Wine Messias
Tivoli Selection White Wine
Tivoli Selection Red Wine
Martini Rosso
Soft Drinks
Fruit Juices
Mineral Water

Price per person: €9

Cocktail – 1 hour service



Gin
Vodka
Rum
Tivoli Selection White Wine
Tivoli Selection Red Wine
Martini Rosso
Soft Drinks
Fruit Juices

Price per person: €10

Mineral Water

#### **Enhance your Welcome Cocktail**

Daiquiris, Mojitos & Caipirinhas €3 per person

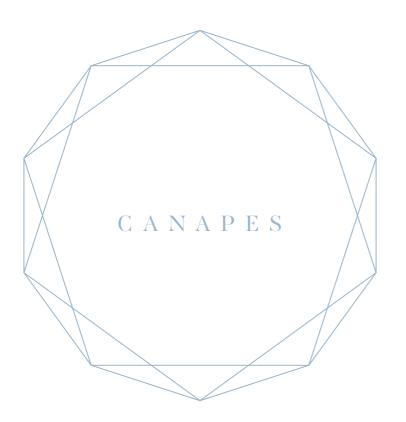
> Champagne MUMM €7 per person

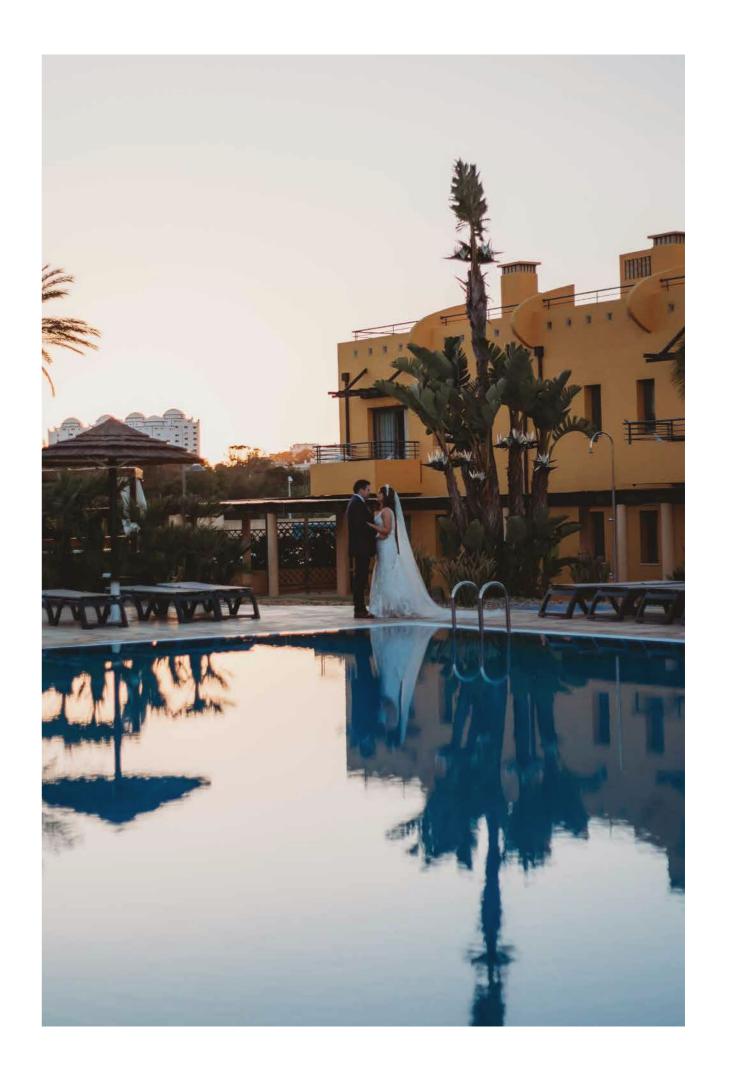
Draft beer €1,50 per person

Cocktail - 1 hour service











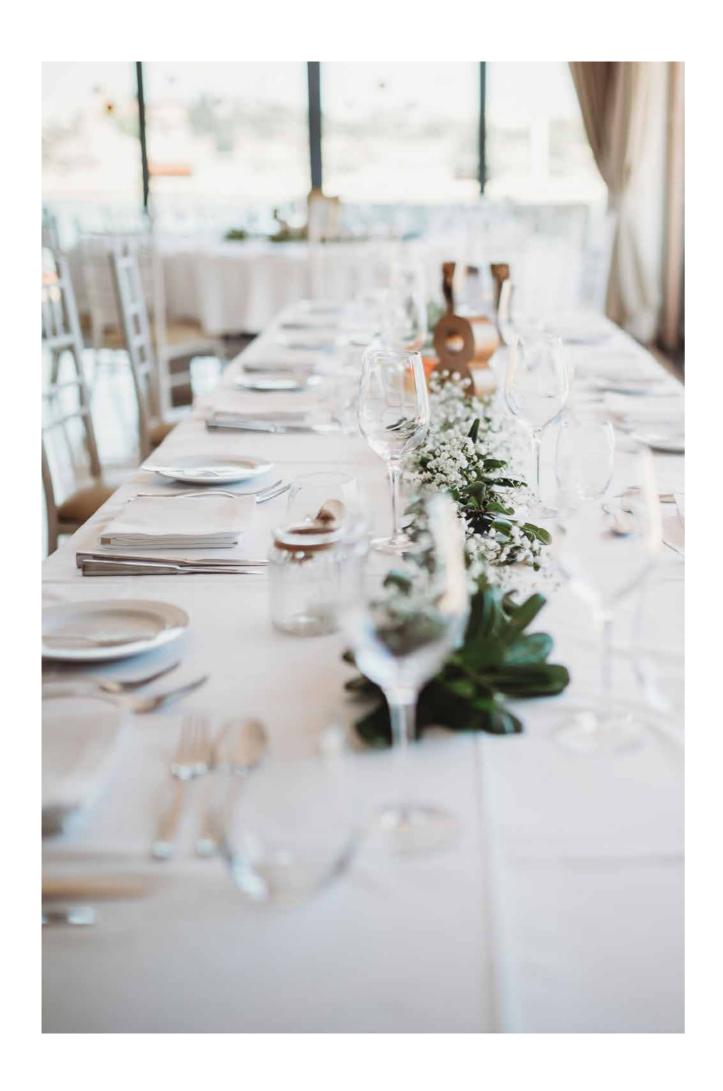
# REFRESHING

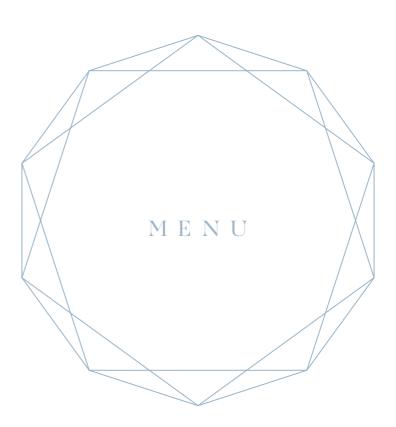
Duo of Algarve Purees with Shrimp
Gourmandes with Tropical Fruit and Crab
Lumpfish Roes in Melba Toast
Mozzarella and Cherry Tomato Pearls
Wraps (Vegetarian, Chicken or Tuna)
Pineapple and Mint Smoothie
Bruschetta with Sardine
Seafood Cocktail
Smoked Duck Skewer with Orange
Smoked Salmon with old mustard
Truffled Fresh Cheese Crostini
Zakouski with Cream Cheese and
Mushrooms

# HOT

Chicken Pies
Chicken Samosa
Codfish Pastry
Crunchy Shrimp
Date Skewer with Bacon
Mini Quiche Lorraine
Mini Vegetable Quiche
Mushrooms Stuffed with Alheira
Sausage in Toast
Shrimp Rissoles
Veal Croquettes
Vegetable Baskets

Selection of 5 canapés: €9 per person Selection of 7 canapés: €11 per person Selection of 9 canapés: €13 per person









# B E A U T I F U L I N W H I T E

Selection of 2 Starters Selection of 1 Main Course Selection of 1 Dessert

Price per person: €70

# ETERNAL LOVE

Selection of 1 Starter
Selection of 2 Main Courses
Selection of 1 Dessert

Price per person: €80

# LOVE IS A BEAUTIFUL THING

Selection of 2 Starters
Selection of 2 Main Courses
Selection of 1 Dessert

Price per person: €85(\*)

(\*) Sorbet is included







#### **Starters - Refreshing**

Beef carpaccio
Chicken Caesar Salad
Goat Cheese Salad with Honey and Dried
Fruits
Melon with smoked ham
Mozzarella, Tomato and Basil Salad
Smoked Duck Salad with Citrus
Smoked Salmon with Parmesan Salad

#### **Starters - Hot**

Asparagus Velvety with Croutons
Carrot Cream with Sautéed Shrimp
Leek Cream with Pink Ginger
Vegetable Cream Soup
Chicken or Shrimp Vol-au-Vent
Shrimp Pil Pil with Spring Salad
Tomato Cream with Crunchy Ham

#### Fish

Cod with Roasted Peppers
and Potatoes with Rosemary
Fillet of Sea Bass on Ratatouille
and Green Wine Sauce
Fish and Seafood Cataplana
Octopus from Ria Formosa with
Mashed Sweet Potatoes and Sprouts
Salmon Fillet with Celery Puree,
Pak Choi with Honey and Dill
Turbot on Spinach and Clams Sauce

#### Meat

Beef Medallions with Asparagus Bouquet,
Gratin Potato and Moscatel aroma
Black Pork Tenderloin, Forest Mushrooms,
Sweet Potato and Peppers
Duck Magret, Gratin Potato with Carrot and
Courgette in Orange Sauce
Supreme Chicken with Alheira Mousse,
Vegetable Timbale, Stuffed Potato
and Bechamel
Turkey Roti with Vegetables, Mashed
Potatoes and Port Wine aroma



#### **Desserts**

Almond Pie with Citrus Sorbet

Apple Crumble with Cream and Creamy Lemon
Chocolate Fondant with Strawberry Ice Cream
Chocolate and Vanilla Profiteroles
Crème Brûlée with Basil
Fruits of the Forest Cheesecake
Orange Pie with Chocolate
Crunch Parfait of Fig
Strawberry Soup with Ice Cream

#### **Vegetarian Suggestion**

Aubergine stuffed with Vegetables Linguini with grilled Vegetables Risotto with mushrooms and Asparagus

#### **Sorbet Selection**

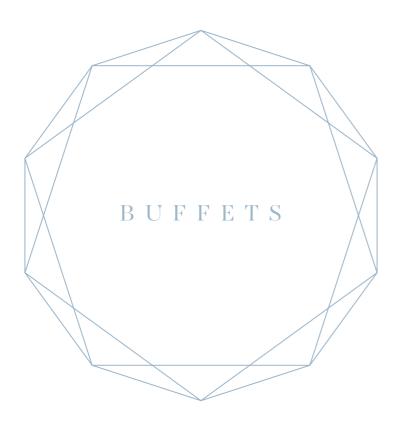
Citrus Lemon & Ginger Mojito

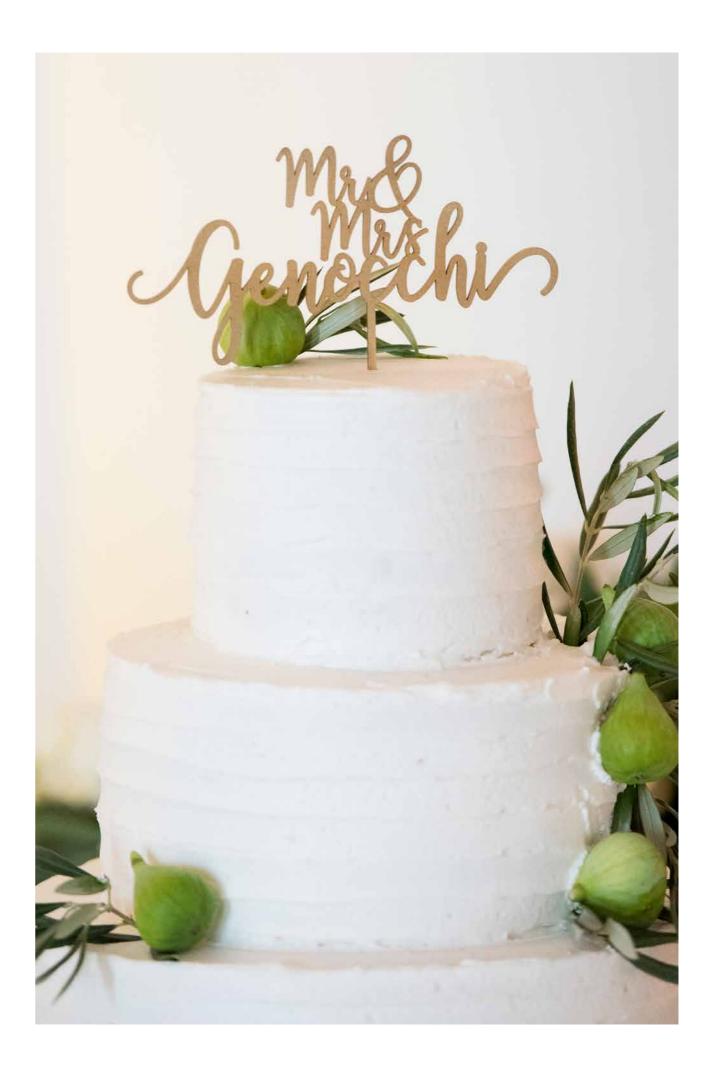
# CHILDREN'S MENU

Chef's Soup
Breaded chicken with carrots
and spaghetti
Brownie with vanilla ice cream

#### **Beverages**

Natural Orange juice, flavour juices, coke, fanta, sprite, lemon and peach ice tea, mineral water







# B U F F E T F O R E V E R M O R E

Buffet Style Service – service for more than 50 adults

#### Simple and Composed Salads

Chicken salad with oregano croutons and green beans
Goat cheese and honey toast with spring salad and nuts
Octopus salad with red onion, parsley, olive oil and vinegar
Russian salad with laminated eggs
Sea Roe salad with coriander olive oil
Smoked Duck Magret, green salad and citrus with orange and fig vinaigrette
Tomato salad with mozzarella and pesto
Green Salads

#### Appetizers & Sauces

Marinated Olives, Cornichons, Capers, Lemon, Cocktail Sauce, Balsamic, Vinaigrette and Yoghurt Sauce

#### Portuguese Delicatessen Bar

Crushed Olive paste Portuguese Olives

Húmus

Cheese board with a selection of Portuguese cheeses

Board with a selection of Portuguese charcuterie

Olive oil (in bottle)

Balsamic vinegar (in bottle)

Basket with French baguette bread

Peanuts & potato chips

#### Hot

Asparagus cream soup
Sea Bass fillet with spinach au Meunier and
sweet potatoes
Sirloin steak with mushrooms
Vegetable Linguini

#### **Side Dishes**

Selection of grilled vegetables
Potato wedges
Peas rice with cubes of bacon



# BBQ ON THE RIVER

Buffet Style Service – service for more than 50 adults

#### **Simple and Composed Salads**

Chicken salad with oregano croutons
and green beans
Coleslaw salad with dried fruit
Couscous salad with sautéed vegetables
and Iberian sausage
Fresh cheese salad with tomato
and pesto sauce
Grilled vegetable salad with rosemary sauce
Nicoise salad with homemade croutons
Shrimp and mussels salad
with apricot and orange
Carrots in coriander oil,
olives and white cheese pâté
Green Salads
Assortment of Portuguese Cheeses

#### Appetizers & Sauces

Marinated Olives, Cornichons,
Capers, Lemon, Cocktail Sauce, Balsamic,
Vinaigrette and Yoghurt Sauce

#### **Desserts**

Almond Pie
Carob pie
Carrot and chocolate tart
Cheesecake with wild berries
Chocolate Brownie with vanilla
Crème Brûlée with orange crisps
Mango Mousse
Seasonal fruits laminated
Tiramisù with mint sauce

#### Meat

Beef Burguers
Chicken Piri Piri
Entrecote (Beef)
Slices of Pork with Provence herbs
Spare Ribs with Barbecue sauce
Tuscany Sausage

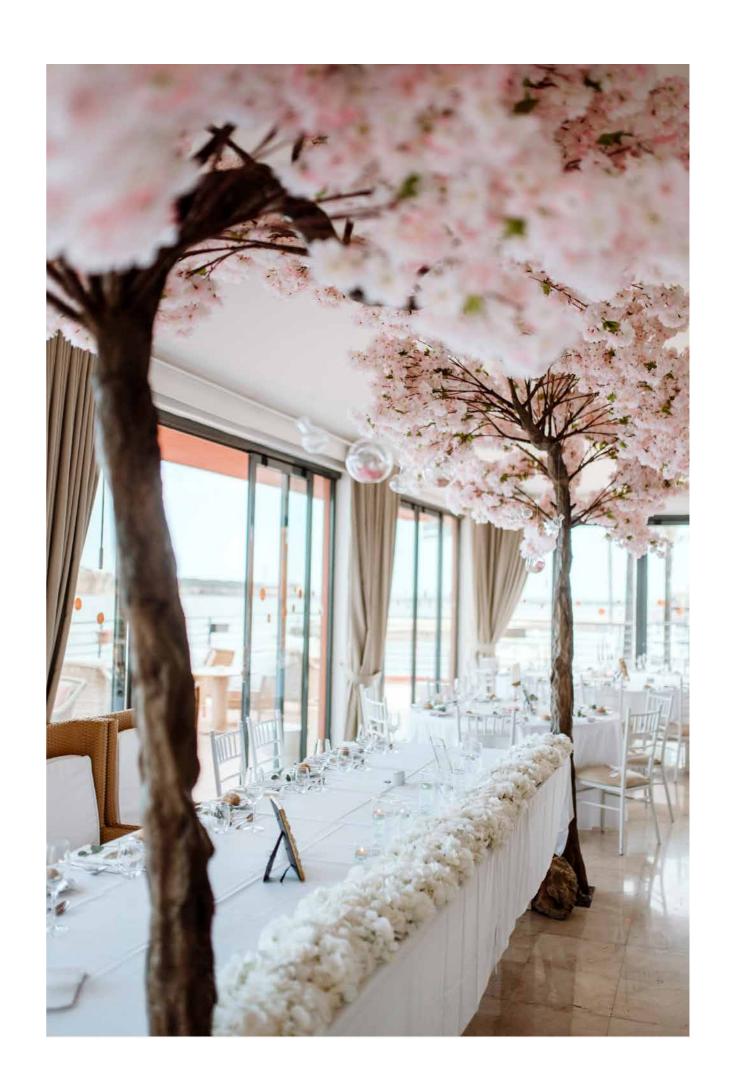
#### **Side Dishes**

Rice with dried fruits
Sautéed Potatoes
Tuscan cabbage & Stewed black beans

#### **Desserts**

Apple crumble pie
Almond roll with Monchique honey
Mango Mousse
Nut cake
Orange Pie
Profiteroles with chocolate sauce seasonal
and tropical fruits
Strawberry Cheesecake
Tiramisù with red berry sauce







# BEVERAGES DURING THE MEAL

#### Douro

Vallado White Wine Vallado Red Wine Draft Beer Soft Drinks or Juices Mineral Water Coffee or Tea

Price per person: €15

#### Algarve

Barranco Longo White Wine
Barranco Longo Red Wine
Draft Beer
Soft Drinks or Juices
Mineral Water
Coffee or Tea

Price per person: €14

#### **Tivoli Selection**

Tivoli Selection White Wine
Tivoli Selection Red Wine
Draft Beer
Soft Drinks or Juices
Mineral Water
Coffee or Tea







# BEVERAGES AFTER THE MEAL

#### **Moulin Rouge**

Amarguinha Liqueur
Beirão Liqueur
Baileys Liqueur
Tawny Port Wine
Gin
Vodka
Rum
Brandy
Scotch Whisky
Mixers included
(tonic, soda, coke, sprite)

Price per person: €19 €16 in the second and following hours

#### **Ready to Wear**

Tivoli Selection Red Wine: €20
Tivoli Selection White Wine: €20
Champanhe MUMM Cordon Rouge: €70
Sparkling Wine Murganheira: €40
Sparkling Wine Messias Brut: €25

Vodka: €80 Gin: €80 Rum: €80

Scotch Whisky: €80
Irish Whisky: €80

12 Year Scotch Whisky: €100
Baileys Liqueur: €70
Tawny Port Wine: €55

Amarguinha Liqueur: €60

#### **Price per bottle**

#### **Gin Lovers**

Beefeater
Bulldog
G'Vine
Hendrick's
Bombay Sapphire
Premium Tonic

Price per person: €16 €13 in the second and following







# THEEND

#### **Amazing Hearts**

Price per platter: €75

#### **Spirit of Love**

Cream vegetable soup
Mini steak beef in "Bolo do Caco" rustic
bread
Chicken wings with sweet chili sauce
Chicken samosas with mango chutney
Shrimp rissoles with tartar sauce

Price per person: €10(\*)

Replacement done during one hour for Buffet

#### A Case of You

Assortment of Mini Pizzas
Mini Burguer with potato chips
Tandoori Wrap
Mini Steak beef
Chicken Samosas with mango chutney
Shrimp Rissoles with tartar sauce

Price per person: €13(\*)

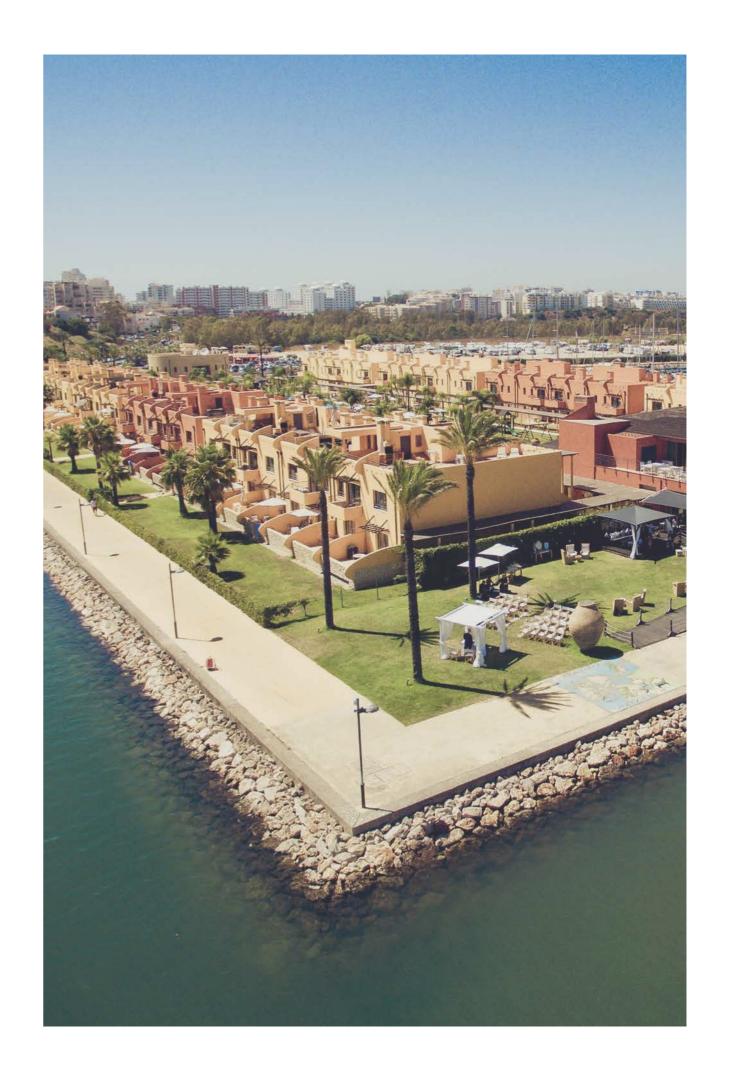
#### **True Colour**

Assortment of National and
International
Cheeses
Mini Brioche with homemade jams:
tomato, pumpkin
Grissinis, Crackers, toasts,
Dried fruits
Chef's Selection of Desserts Basket

Price per person: €15(\*)

Replacement done during one hour for Buffet







#### Terms & Conditions

A contract will be signed between both parties for all the services requested.

Menus, set up for the room and other details related to your event should be defined and established within 4 weeks in advance with our wedding manager.

Served Menu: The dish selection 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 any external food items brought to the venue, with the only exception being the Wedding Cake.

For any external product, the hotel requires a "Responsibility Term Agreement".

Music is permitted at the outdoor venues until 23:00. Music is permitted in designated indoor venues until 03:00.

Music organized directly by the client or agency needs the Hotel's approval.

The prices mentioned are subject to change without notice and must be confirmed by the hotel.

#### **Event Booking**

Bookings are only valid after confirmation of all services and payment terms:

- 1. You may change the number of guests until 30 days prior to the event;
- 2. After 1:00 A.M., a supplement of €195 is considered up to 2:00 A.M.

From this time and until 3:00 A.M. please consider the supplement of €250.

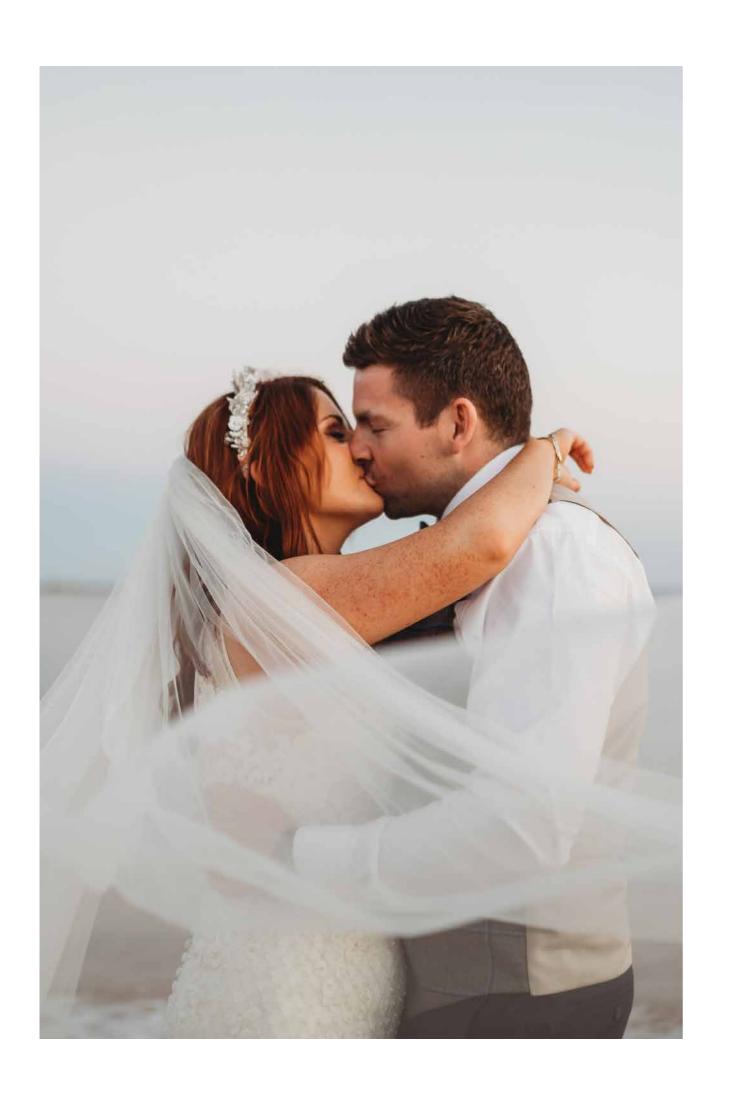
3. Children up to 2 years old are complimentary and children between 3 and 12 years old will have a 50% reduction on the adult's price.

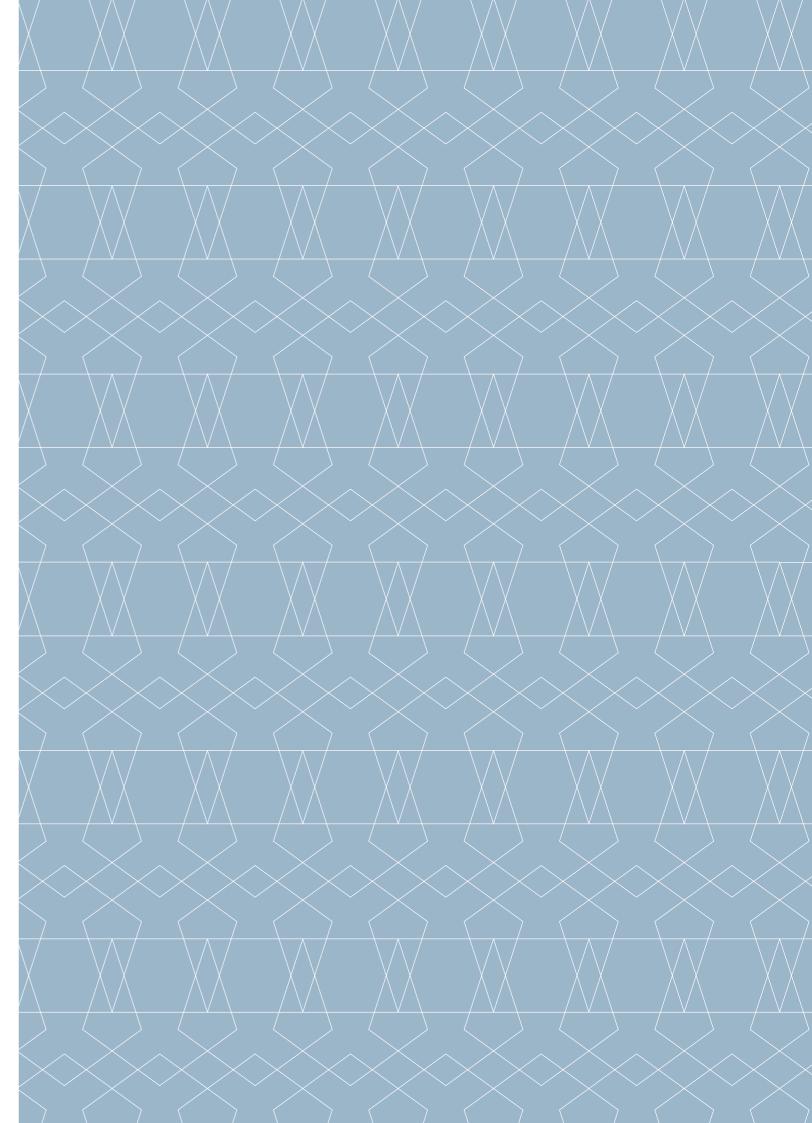
The prices of the menu are in Euros (€), per person and include V.A.T. at the current legal rate and service charges for an estimated period of 8 hours, counting from the beginning of the cocktail.

#### **Payment Terms**

To guarantee the venue, a deposit of €1.500 is required for the event reservation (not refundable in case the event is cancelled by the client);

- 1. 40% of the total amount is due until 90 days prior to the event;
- 2. 50% of the total amount is due until 30 days prior to the event;
- 3. The remaining 10% is due until 15 days prior to the event.





#### Tivoli Marina Portimão Algarve Resort

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