

TIVOLI MARINA VILAMOURA

DEDICATED
DISTINCTIVE
TIMELESS



TIVOLI
WEDDINGS





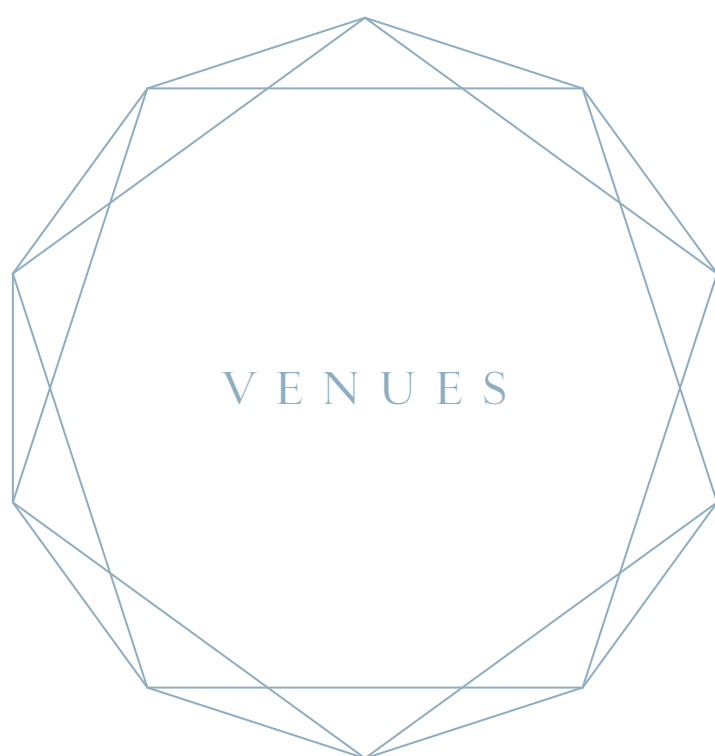
Tivoli Marina Vilamoura

With its privileged location between the iconic Vilamoura Marina and Vilamoura Beach, the Tivoli Marina Vilamoura Algarve Resort is a landmark of luxury tourism in the Algarve and the perfect hotel venue for a dream wedding. Surprise your family and friends with an elegant beach ceremony surrounded by dazzling views over the Atlantic.

The hotel also provides marvelous terraces and large rooms perfect for hosting various events, as well as leisure facilities sure to delight all guests.

When you choose the Tivoli Marina Vilamoura as your wedding venue, you'll gain access to a team of highly skilled professionals ready to put their all into making your dreams come to life.





CEREMONY AND/OR WELCOME DRINK



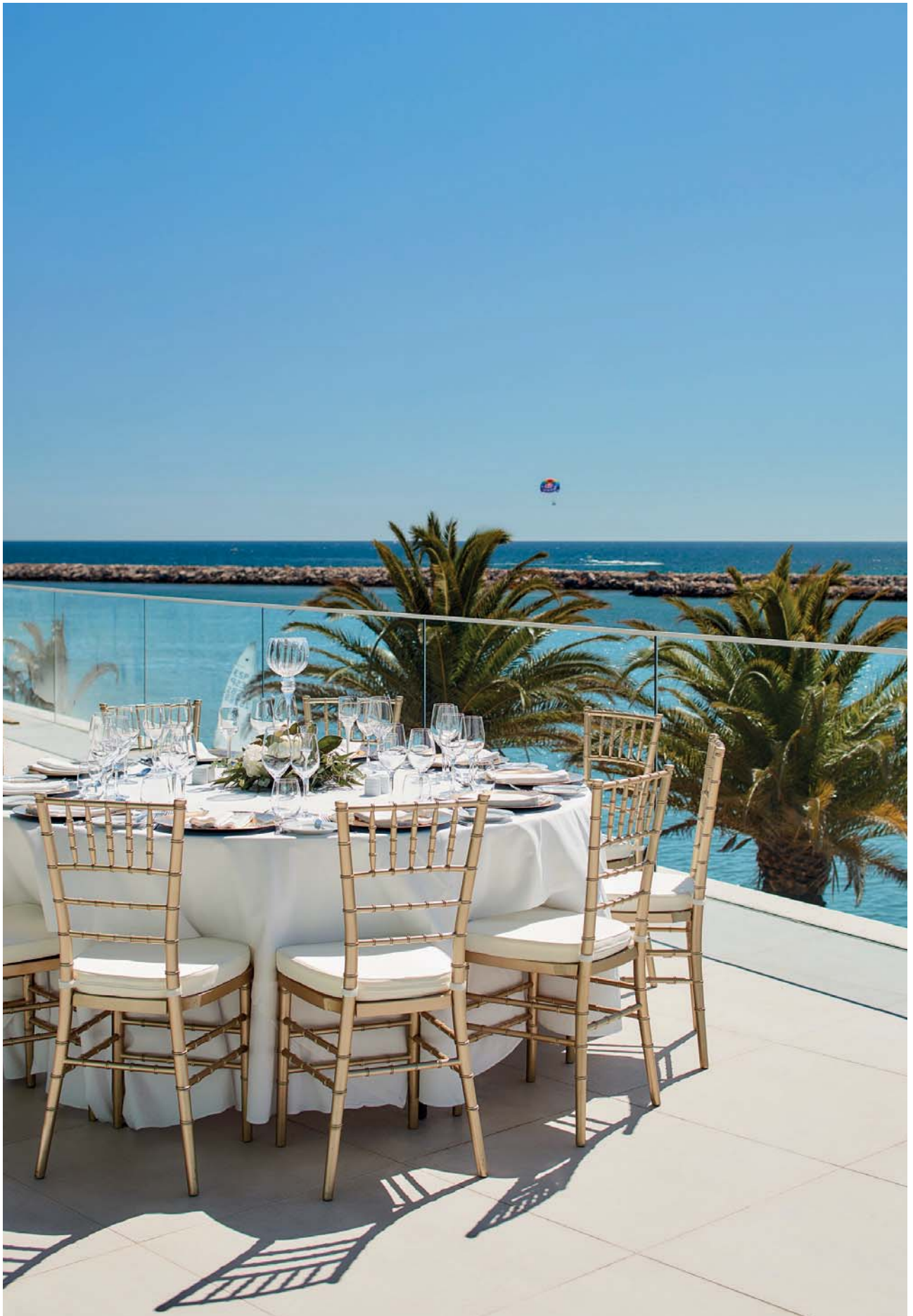
Ocean Lounge



Vilamoura Beach



Waterfront Terrace



Waterfront Terrace

DINNER



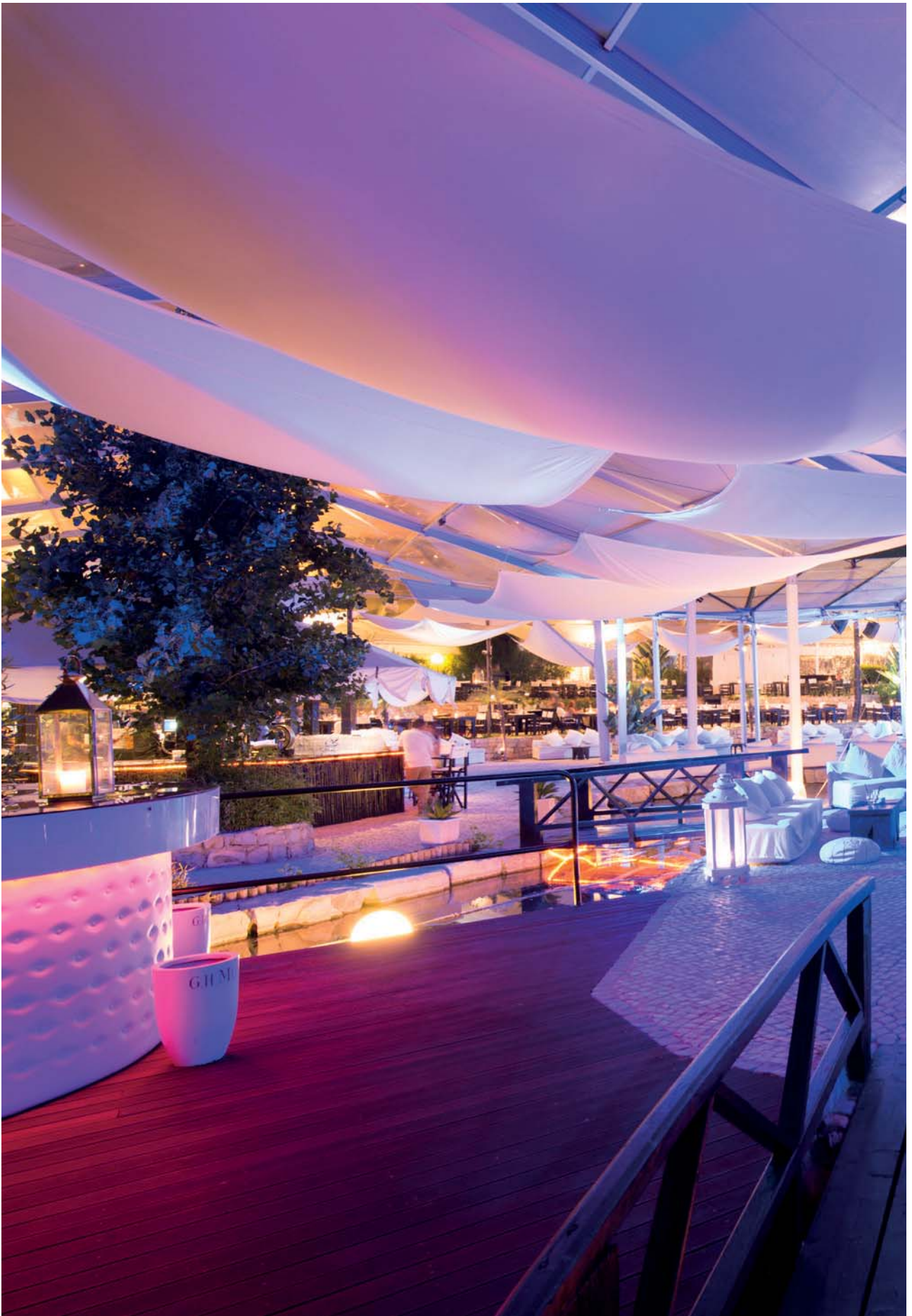
Oregano



Ocean Lounge



Purobeach Beachfront



Lakeside

Ceremony and/or Welcome Drink *

Ocean Lounge

Rental price includes ceremony table, chairs, and sunshades

Venue rental
€ 750

Waterfront Terrace

Rental price includes ceremony table, chairs, and sunshades
Available only from July 15th until August 31st

€ 2 000

Praia de Vilamoura

Rental price includes license, ceremony table, chairs, and sunshades
Ceremonies may start from 7 pm onwards between May and October

€ 4 000

Dinner

Minimum consumption

Oregano Restaurant

Minimum consumption
Minimum consumption from Thursday to Sunday, between May and October.

€ 12 000
€ 15 000

Ocean Lounge

Minimum consumption
Minimum consumption from Thursday to Sunday, between May and October.

€ 12 000
€ 15 000

Waterfront Terrace

Minimum consumption (available only from July 15th until August 31st)
Minimum consumption from Thursday to Sunday (available only from July 15th until August 31st).

€ 14 000
€ 17 000

Purobeach Beachfront

Minimum consumption
Minimum consumption from Thursday to Sunday, between May and October.

€ 14 000
€ 17 000

Lakeside

Minimum consumption
Minimum consumption from Thursday to Sunday, between May and October.

€ 17 000
€ 20 000

Party

Ballroom for after-dinner dancing

Minimum consumption added to the initial minimum consumption established

€ 1 500, per hour

Minimum consumption applicable to food and beverage services.

* The rates presented in this brochure refer to the full wedding package and do not apply to ceremonies that do not include full food and beverage service. To receive a personalised proposal, please contact us. Venue availability for the ceremony is subject to confirmation.



Timings and Conditions applicable to each venue

Purobeach Beachfront

Indoor entertainment until midnight

May to September: from 8:00 pm

October to April: from 6:30 pm

Ocean Lounge / Terraces

Entertainment until 10:00 pm with background music

Oregano e Waterfront Terrace

Entertainment until midnight

Lakeside

Entertainment until 2:00 am (subjected to permits)

with a sound limiter set at 82 decibels.

May to September: from 7:30 pm

**All entertainment is subject
to prior licensing.**

All images are for illustration purposes only.





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Your Wedding Experience includes:

Ceremony set-up, including ceremony table, chairs, aromatised water, and sunshades

1 hour of Welcome drinks with
Drinks and Canapés

Dinner with a top table for the newlyweds,
round tables for the guests,
white linens and chairs *

Dinner Menu and drinks
throughout the meal

Up to 10% off
on accommodation for guests

Note: All items listed shall apply
for weddings with a minimum of 30 guests
with set menu, or 50 guests with a buffet.

* Please note this does not apply to the Purobeach
and Oregano Restaurants.



**To elevate your experience,
we also include:**

A 4-hour DJ set for your party

(includes background music during dinner and a microphone for speeches
if dinner and party are held in the same location) **

Wedding cake – Tivoli Selection

Centrepieces – Tivoli Selection

Printed menus on tables – Tivoli Selection

Menu Tasting for the Bride and Groom ***

**Wedding night for the newlyweds
in a Superior Room**

** For other options, price on request.

*** Menu tastings for all set menus
confirmed up to one month prior to wedding dates,
and subject to hotel availability.

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Welcome drink

1 hour service including drinks
and a selection of 3 cold canapés and 3 hot canapés

Cold Selection

Foie gras, raspberry and lemon balm mousse mini cone
Tartlet with antiboise sauce, cottage cheese and basil olive oil
Smoked salmon mousse vol au vent with salmon caviar
Chickpeas hummus tartlet with micro herbs
Chèvre cheese crème brûlée with *pêra rocha* pear chutney
Melon with crispy smoked ham shot
Beetroot shot with a crunchy orange topping
Tropical shot with mint and ginger
Portuguese fresh cheese tartlet with herbs olive oil
Tuna fish and olive tapenade
Cottage cheese with honey
Mini smoked turkey breast roll with Edam cheese
Chicken tortilla with green leaves
Mini ham rolls with asparagus

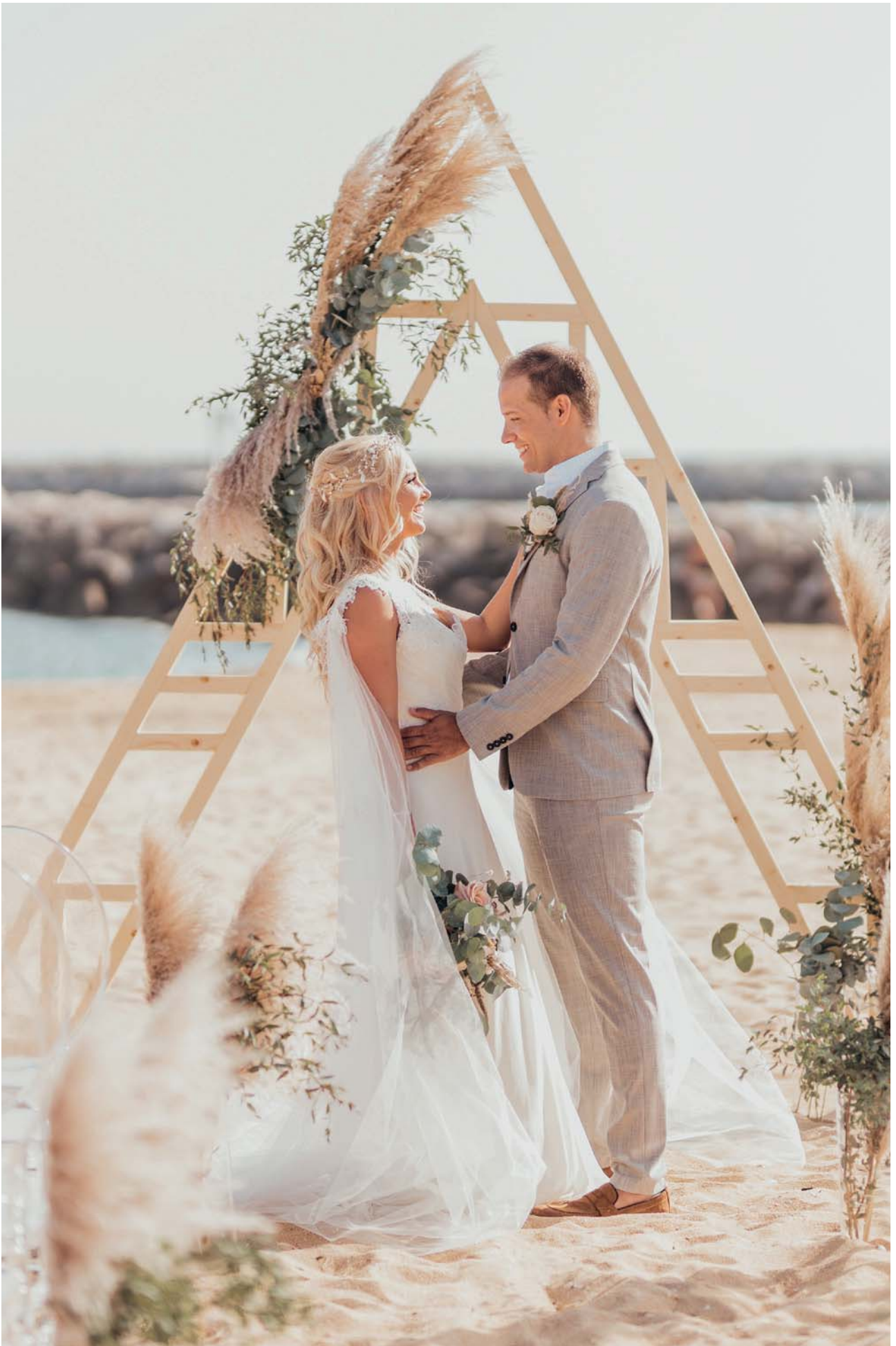
Hot Selection

Mini seitan kebab with roasted vegetables and sun dried tomato cream
Crispy tofu with sweet chilli sauce
Breaded Portuguese fresh cheese with lime and chilli honey
Mini shrimp rissoles
Mini chicken drumstick with sweet and sour sauce
Mini samosas
Codfish cakes
Spicy vegetables parcels
Breaded shrimp with oregano
Puff pastry mushrooms
Fish goujons

Drinks

Mineral water, fresh orange juice, beer, sparkling wine
Add a flute of sangria – € 6 per person







WEDDING
PACKAGES

EXQUISITE

Menu

Select an option for each course

Cold starter

Gravlax over horseradish and citrus cream
Gratinated goat cheese salad with honey, mix lettuce, nectarine, cherry tomato, caramelized walnuts and balsamic vinegar with honey

Hot starter

Partridge baklava with an apple and watercress waldorf salad
Lobster bisque with chives and crustacean tartare

Fish dish

Sea bass filet over Ria Formosa flavours xerém with rossio
Pil pil croaker filet over sautéed vegetables with smashed potatoes and sea finger

Meat dish

Beef medallion with pepper sauce over vegetable brunoise and smashed potatoes with Serra da Estrela cheese
Beef tournedos, sautéed asparagus with potatoes au gratin and Touriga Nacional wine sauce

Dessert

Joconde with a pistachio and cherry cream
Three chocolates over a walnut biscuit

Petit fours
Brazilian coffee

Drinks

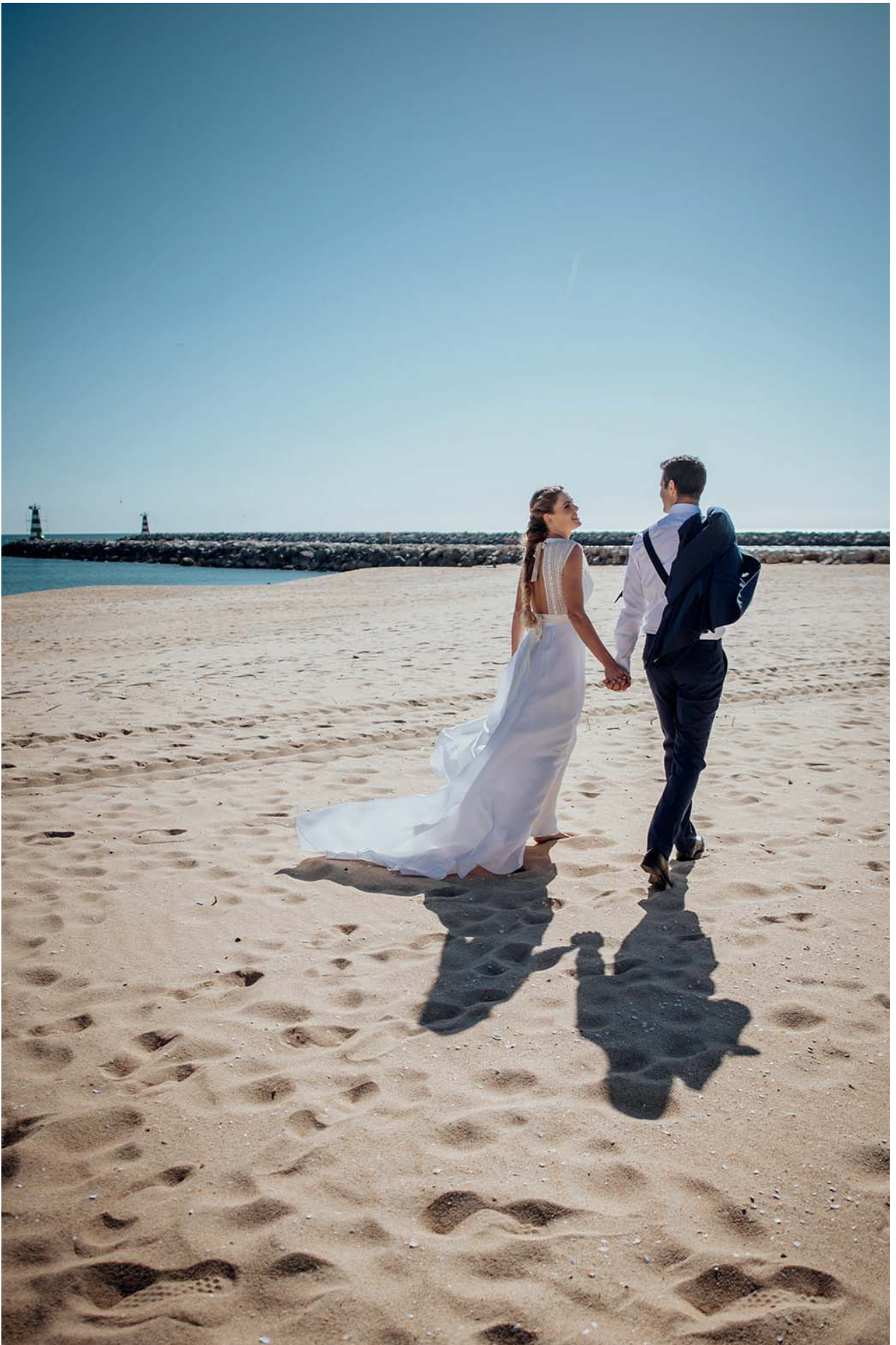
White and red Tivoli wine selection, beer, soft drinks, and mineral water

Complementary items available with this menu:

Flute of sparkling wine for a special toast
2 hours of standard Open Bar after the dinner service
Supper snacks

Price per person: € 330







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TIMELESS

Menu

Select an option for each course

Cold starter

Prawn salad with mango chutney over a bed of tomato textures and arugula
Caprese salad with mozzarella pearls and a balsamic reduction

Hot starter

Poultry pearl over a red onion chutney and foie gras terrine
Dubarry cream soup with pancetta and crispy pancetta

Main course

Fresh codfish tranche over a chickpea purée and creamy garlic sauce
Lamb rack with a cornbread and herb crust over a bed of turnip greens
and stuffed potatoes

Dessert

Coconut mousse with sautéed pineapple and anise
Algarvian brownie with fig jam and a citrus sorbet

Petit fours
Brazilian coffee

Drinks

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

Complementary items available with this menu:

Flute of sparkling wine for a special toast
2 hours of standard Open Bar after the dinner service

Price per person: € 280



B U F F E T

Hot Buffet

Creamy tomato soup with croûtons

Fresh grilled salmon

Grilled Iberian pork loin with rosemary

Grilled beef burger

Grilled sausage

Grilled lamb leg and mint sauce

Green vegetables selection

Beans rice

Steakhouse potatoes

Cold Buffet

Plain salads

Coleslaw salad

Cucumber salad with yoghurt

Potato salad with fresh herbs mayonnaise

Algarvian salad with oreganos olive oil

Portuguese fresh cheese salad with tomatoes and toasted pine nuts

Noodles salad with vegetables and pesto brunoise

Waldorf Salad

Endives with Roquefort cheese

Mini samosas

Mini prawn rissoles

Chicken drumsticks

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Dessert Buffet

Sachertorte

Vanilla panna cotta

Caramel cream

Picadinho de abelha (almond tart)

Wild berries mousse

Fruit cubes

Brazilian coffee

Drinks

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

Complementary items available with this menu:

Flute of sparkling wine for a special toast

2 hours of standard Open Bar after the dinner service

Price per person: € 280



D I S T I N C T I V E

Menu

Select an option for each course

Starter

Mediterranean salad with citrus and feta cheese

Roasted pumpkin cream soup with toasted pumpkin seeds, pumpkin pickle
and coriander olive oil

Main course

Sea bass filet over vegetables and potatoes with butter sauce

Stuffed chicken supreme with mozzarella, potato au gratin and thyme sauce

Dessert

Mango and passion fruit mousse on coconut dacquoise

Red berry cheesecake

Petit fours

Brazilian coffee

Drinks

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

Complementary items available with this menu:

Flute of sparkling wine for a special toast

Price per person: € 220







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Open Bar

Mineral water

Soft drinks

National beer

White and red Tivoli wine selection

Gin

Whisky

Vodka

Rum

1 hour: € 35 per person

2 hours: € 50 per person

Each additional hour: € 19 per person

30 extra minutes of cocktails (drinks only)

€ 14 per person

1 additional hour of cocktails (drinks only)

€ 23 per person

Sparkling wine for a toast

€ 13 (one flute per person)

Champagne for a toast

€ 22 (one flute per person)



Cheese table

(Selection of 4)

Brie

Blue cheese

Serpa cheese

Serra da Estrela cheese

Gouda

Rabaçal cheese

Portuguese fresh cheese

Emmental

€ 26 per person

Supper snacks

Mini hamburgers

Hot dogs

Mini shawarma pittas

Mini club sandwiches

Cheese toasties

Chicken wings with sweet chilli sauce

Bitterballen croquettes and fried onion rings

Mustard, mayonnaise, and ketchup

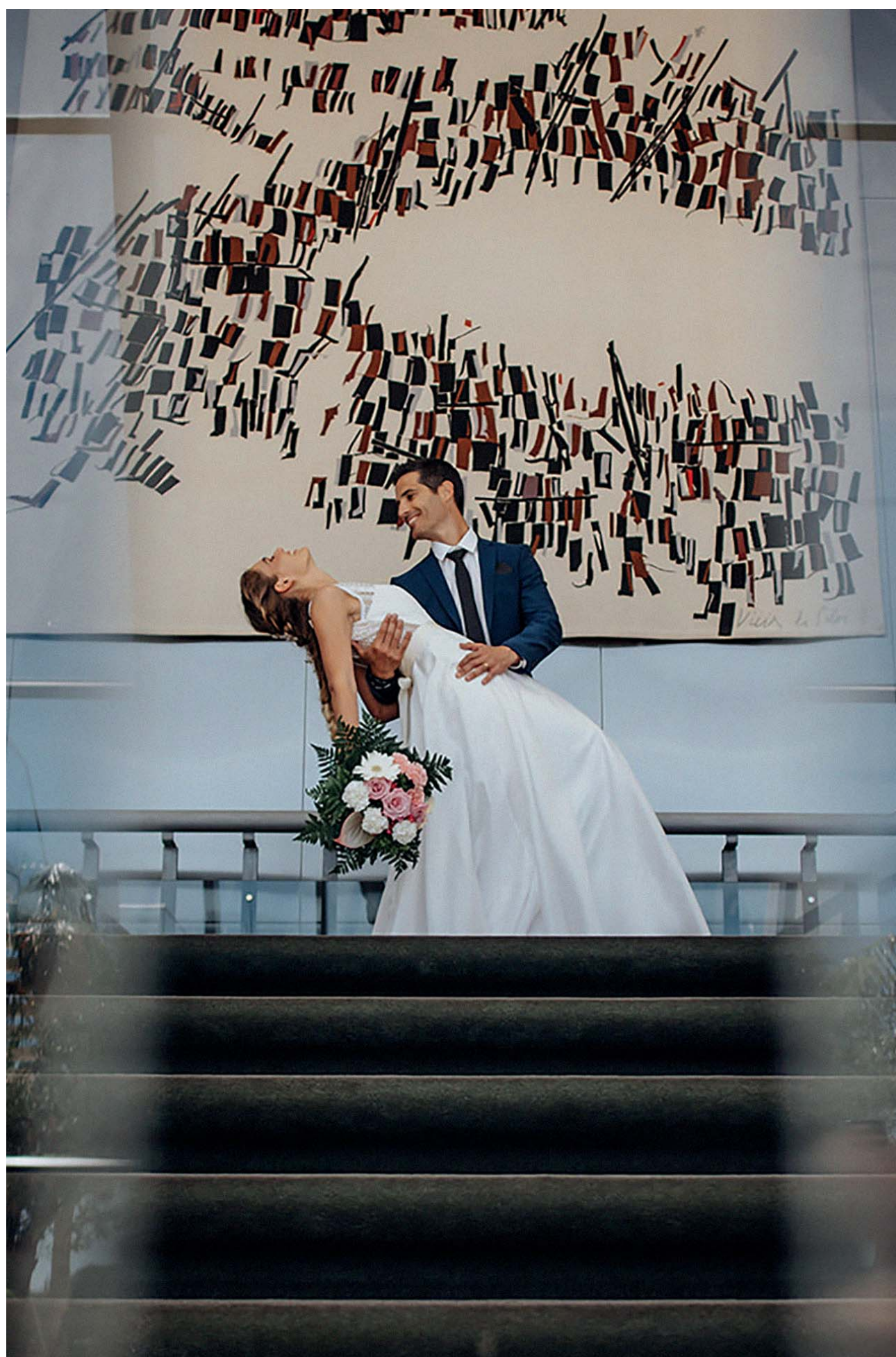
Doughnuts

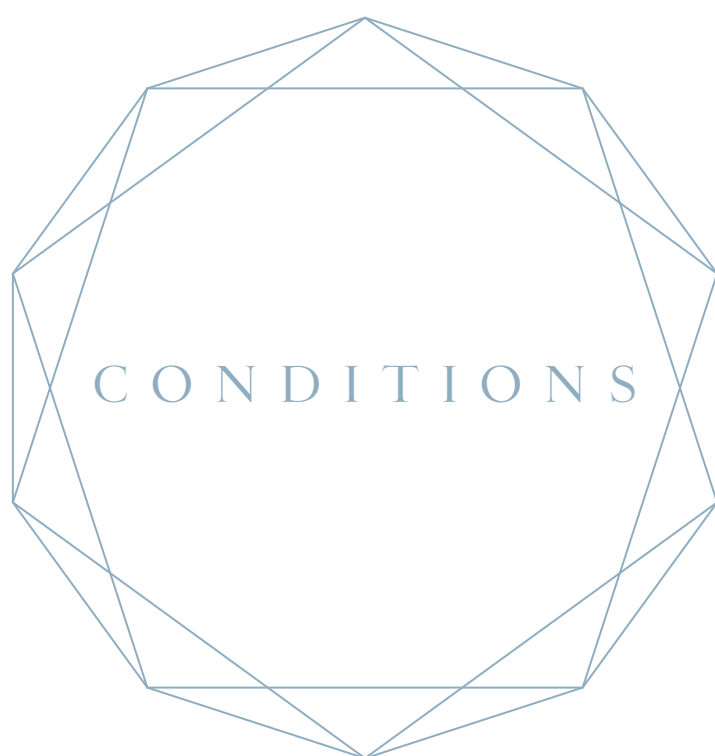
Sweet and Nutella puff pastries

Fruit skewers

€ 35 per person







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Prices

The prices provided are per person, include VAT at the applicable rate, and shall be valid for 8 hours

(from the beginning of the ceremony until midnight).

In the event that additional hours of service are required, an extra charge of € 1 000 minimum spend on food and drinks shall be applied, per hour.

Prices may change without notice due to constant changes in government-imposed fees, and are always subject to confirmation.

Meals for musicians, artists, photographers and other event suppliers shall be charged at **€ 52 per person**.

The services included in the packages cannot be altered and will not be reimbursed in the event they are not used.

Children

Children up to 3 years old

Courtesy

Children aged between 4 and 12 years old

50% off the main menu selected
or a special 3-course children's menu.



Payment Conditions

1st Confirmation deposit of € 1 500;

50% of the total amount must be paid up to 180 days prior to the event;

40% of the total amount must be paid up to 90 days prior to the event;

Remaining of the total amount must be paid up to 30 days prior to the event;

Food and drink consumed on the day of the event must be paid
at check-out (where your credit card is put on hold).

Cancellation policy

Any cancellations must be sent to the hotel in writing.

All deposits are non-refundable.

In the event of a cancellation, the hotel will charge in accordance
with the contract payment terms.

Other services

The hotel is responsible solely for handling food and beverage services,
as well as managing the event timings. For other wedding details,
we strongly recommend hiring a wedding planner to ensure all details
are coordinated smoothly and to your satisfaction.



Number of guests and Menu selection

Confirmation of the number of guests, menu selected, and any dietary restrictions must be sent to the hotel in writing at least 30 days prior to the event.

The hotel will consider the final number of guests to be the number provided in writing up to 30 days prior to the event.

Should the number of guests in attendance be higher than those confirmed, the total price will be adjusted accordingly.

Food and drink

As part of the hotel's food safety standards, no food will be allowed to enter and/nor leave the premises.

The hotel must be informed of any dietary restrictions up to 30 days prior to the date of the event.

All menus presented include 1/2 a bottle of wine per person during dinner, as well as a beverage service during the meal, ending with a coffee and tea service.

All featured menus include 1 hour of bar service for the welcome drink and a 2-hour service during meals (lunch or dinner).





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TIVOLI
W E D D I N G S