

TIVOLI MARINA VILAMOURA

DEDICATED  
DISTINCTIVE  
TIMELESS



TIVOLI  
WEDDINGS







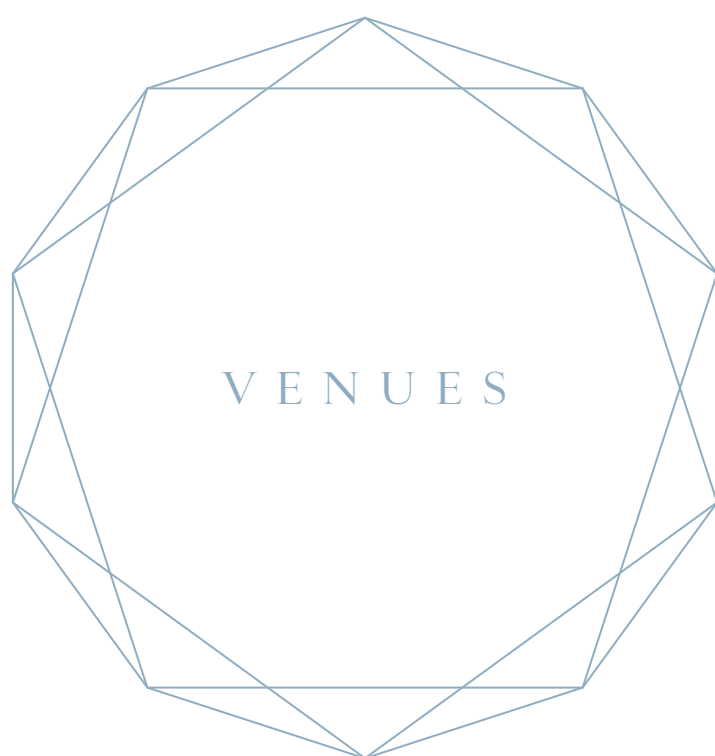


## *Tivoli Marina Vilamoura*

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



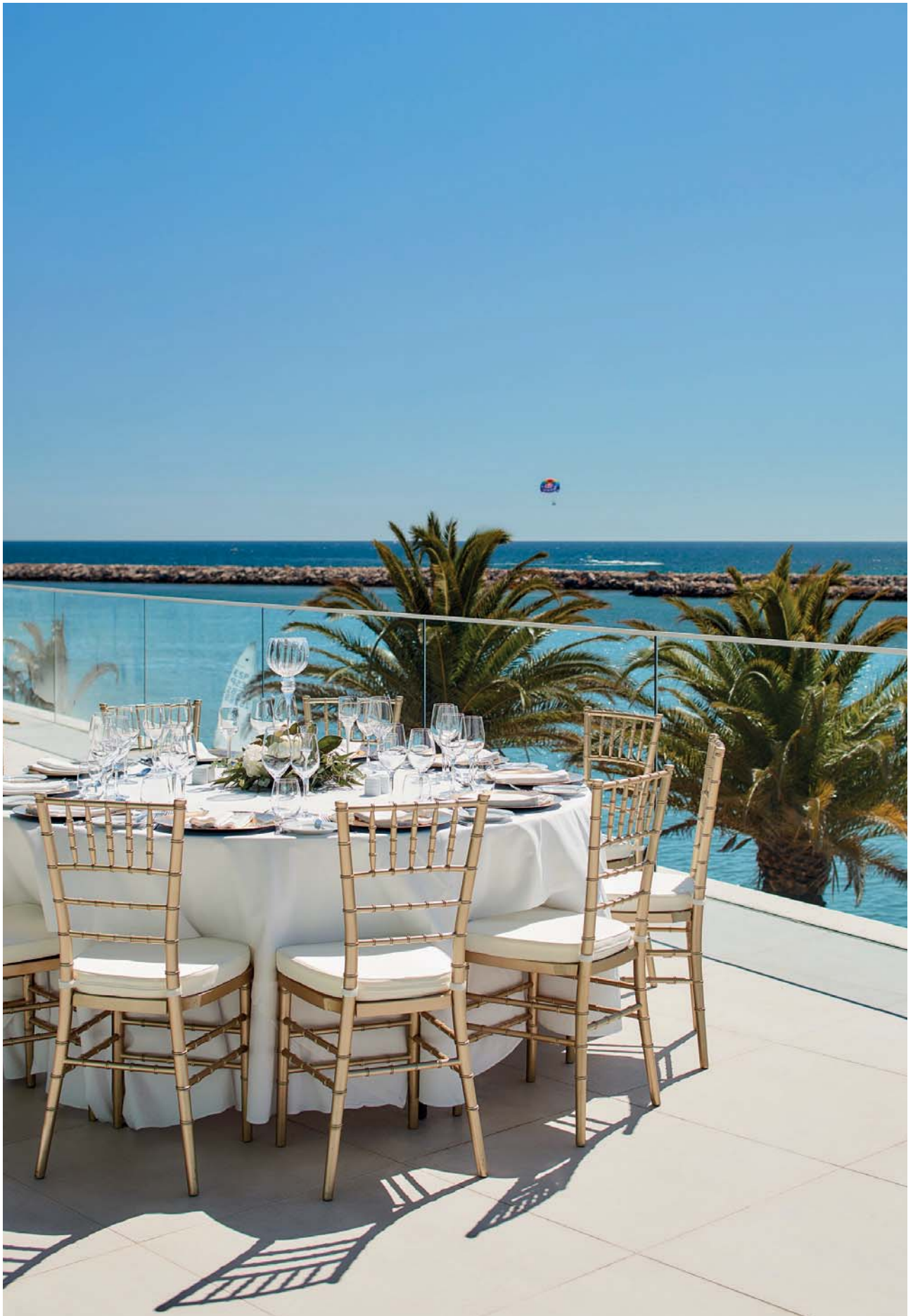


Vilamoura Beach





Waterfront Terrace



Waterfront Terrace



## DINNER



Oregano



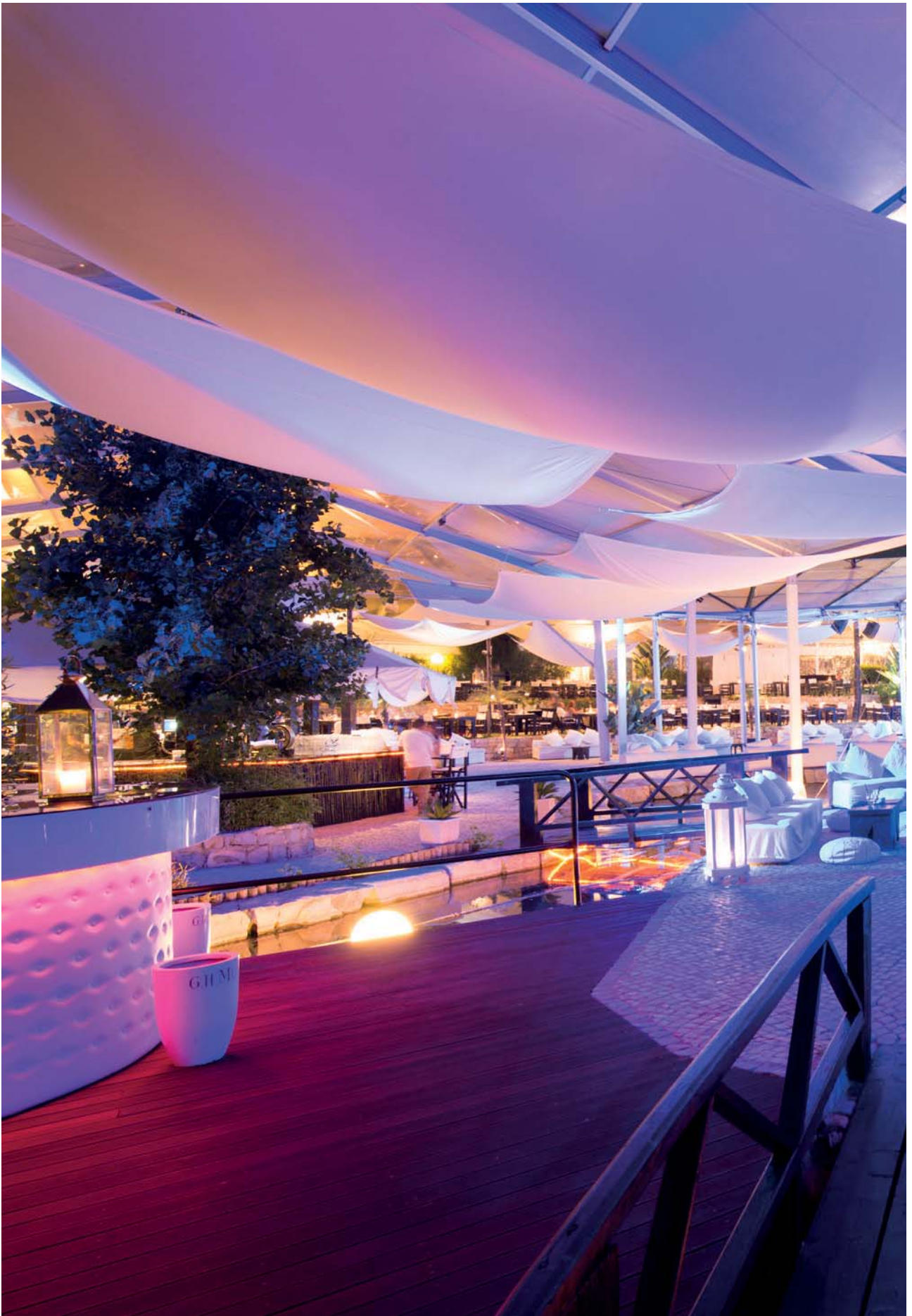


Ocean Lounge



Purobeach Beachfront





Lakeside



## Ceremony and/or Welcome Drink \*

	Venue rental
<b>Ocean Lounge</b> Rental price includes ceremony table, chairs, and sunshades	€ 750
<b>Waterfront Terrace</b> Rental price includes ceremony table, chairs, and sunshades Available only from July 15th until August 31st	€ 2 000
<b>Praia de Vilamoura</b> 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
<b>Oregano Restaurant</b> Minimum consumption Minimum consumption from Thursday to Sunday, between May and October.	€ 12 000 € 15 000
<b>Ocean Lounge</b> Minimum consumption Minimum consumption from Thursday to Sunday, between May and October.	€ 12 000 € 15 000
<b>Waterfront Terrace</b> 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
<b>Purobeach Beachfront</b> Minimum consumption Minimum consumption from Thursday to Sunday, between May and October.	€ 14 000 € 17 000
<b>Lakeside</b> 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**

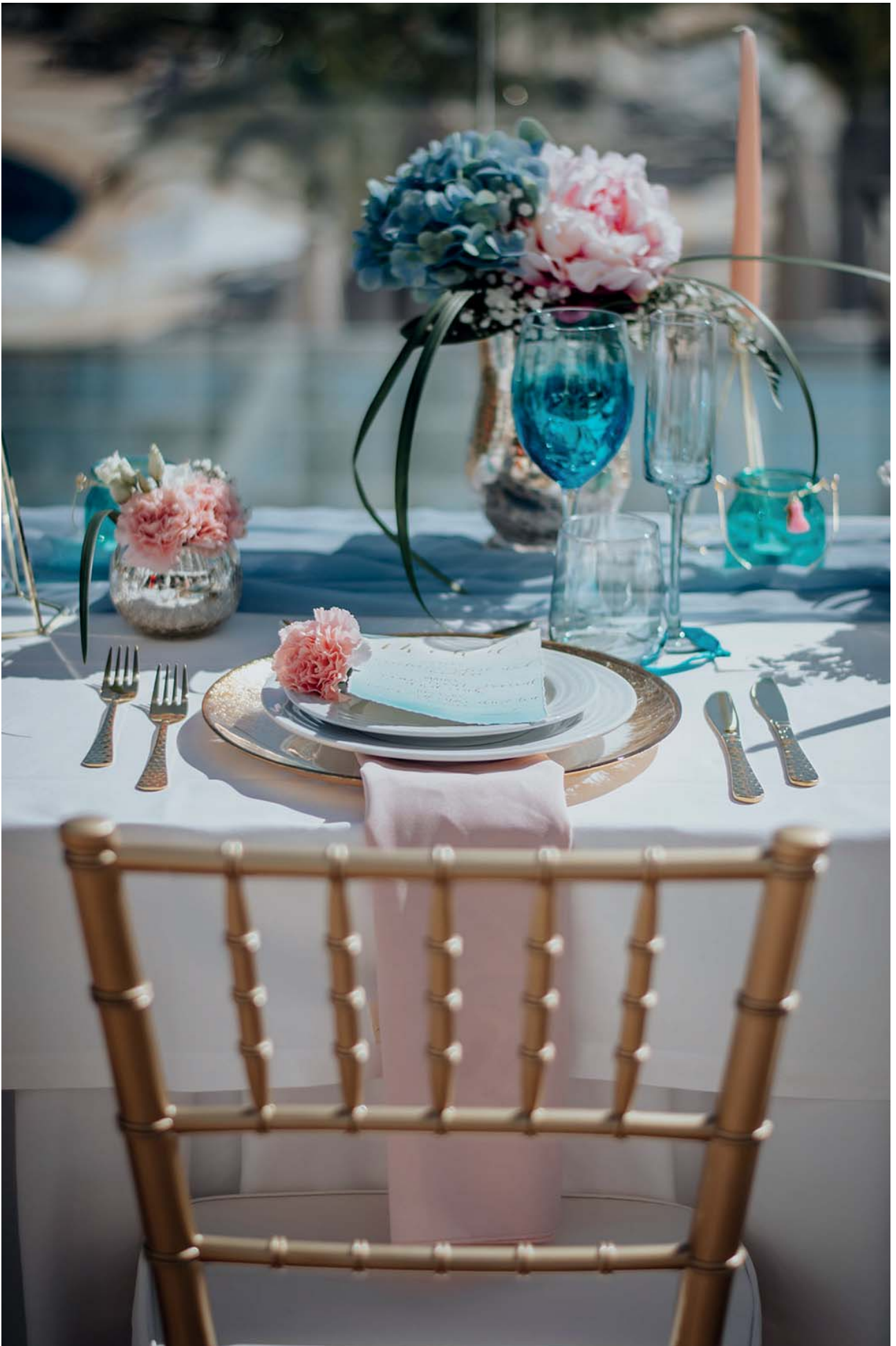
Entertainment until 2:00 am (subjected to permits)

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, Portuguese fresh cheese, and basil olive oil  
Smoked salmon mousse vol au vent and salmon caviar  
Chickpeas hummus tartlet with micro herbs  
Chèvre cheese crème brulée with *pêra rocha* pear chutney  
Melon shot with crispy smoked ham  
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

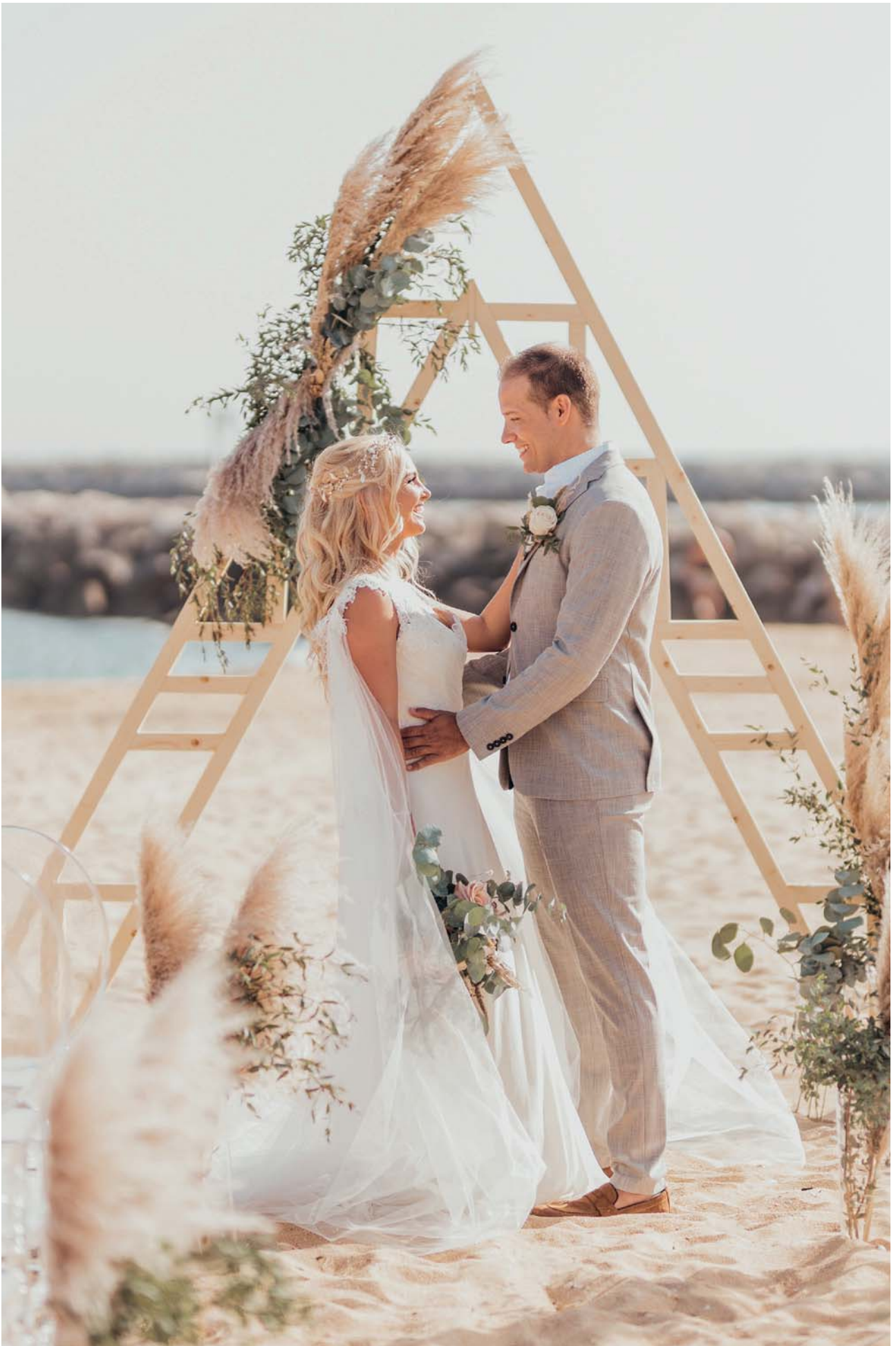
### **Hot Selection**

Mini seitan skewer 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 vegetable roll  
Breaded shrimp with oregano  
Mushroom puff pastry pie  
Fish goujons

### **Drinks**

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











# EXQUISITE

## Menu

Select an option for each course

### Cold Starter

Gravlax over a creamy horseradish and citrus sauce  
Gratinated goat cheese salad with honey, mix lettuce, nectarine, cherry tomato, caramelised walnuts, and balsamic vinegar with honey

### Hot Starter

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

### Fish Dish

Fillet of sea bass served over xerém filled with flavours from the Ria Formosa and rossio  
Croaker fillet in pil-pil sauce over sautéed vegetables with a crushed potato salad and sea finger

### Meat Dish

Beef medallion with pepper sauce, over brunoise vegetable and a crushed potato salad with Serra da Estrela cheese  
Beef tournedos, sautéed asparagus with potato au gratin and a Touriga Nacional wine sauce

### Dessert

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

Petit fours  
Brazilian coffee

### Drinks

Tivoli selection of white and red wine, beer, soft drinks, and mineral water

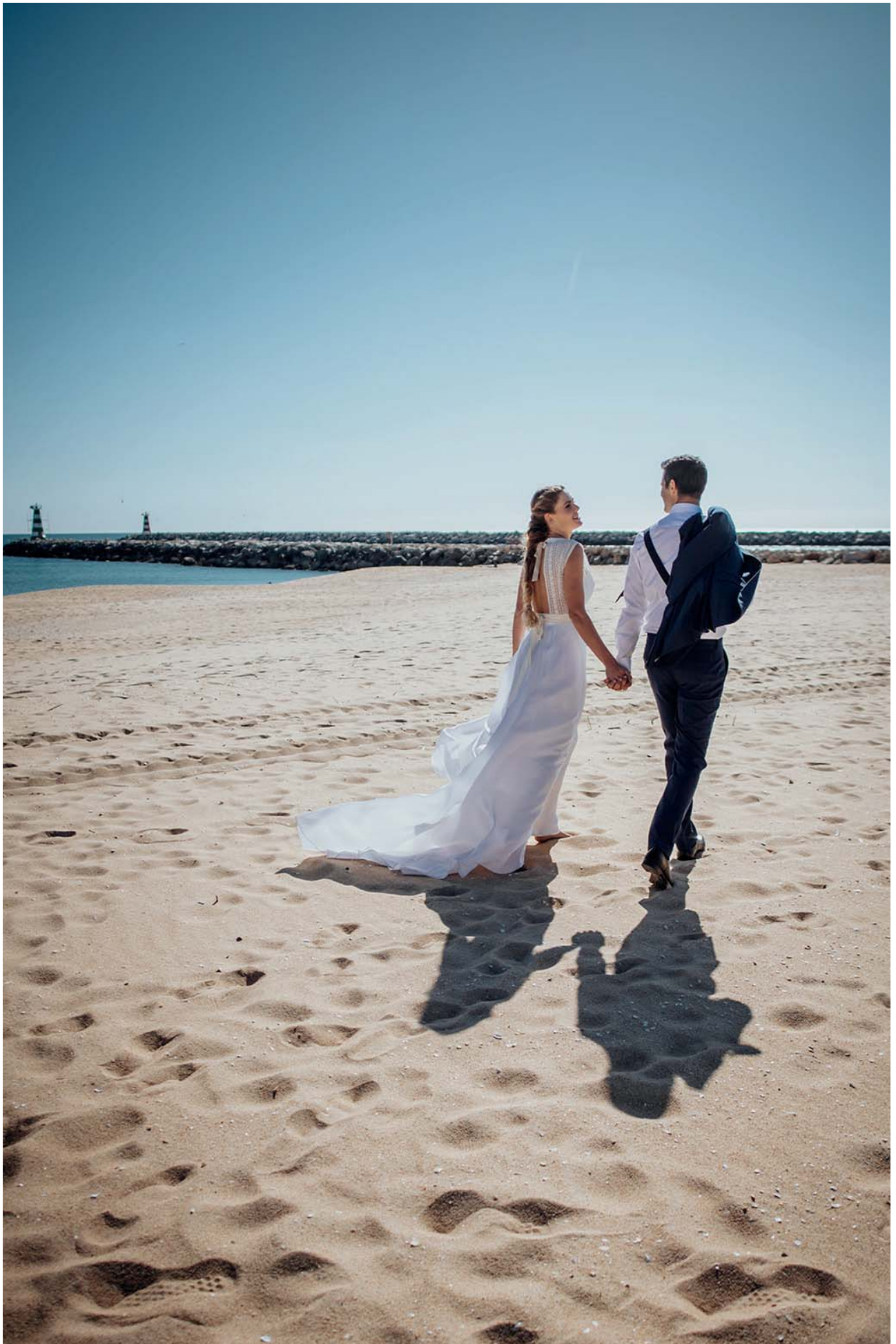
### Complementary items available with this menu:

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 textured tomato and rocket  
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 fillet over a chickpea purée and creamy garlic sauce  
Rack of lamb 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

Tivoli selection of white and red wine, 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 croutons

Fresh grilled salmon

Grilled Iberian pork loin with rosemary

Grilled beef burger

Grilled sausage

Grilled lamb leg and mint sauce

Selection of green vegetables

Rice and beans

Steakhouse potatoes

## **Cold Buffet**

Simple salads

Coleslaw

Cucumber salad with yoghurt

Potato salad with fresh herbs mayonnaise

Algarvian salad with oregano-infused 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

Crème caramel

*Picadinho de abelha* (almond tart)

Berry Mousse

Diced fruit

Brazilian coffee

### **Drinks**

Tivoli selection of white and red wine, 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 fruits and feta cheese

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

### Main course

Fillet of sea bass on a bed of vegetables with new potatoes and 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

Tivoli selection of white and red wine, 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

Tivoli selection of white and red wine

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

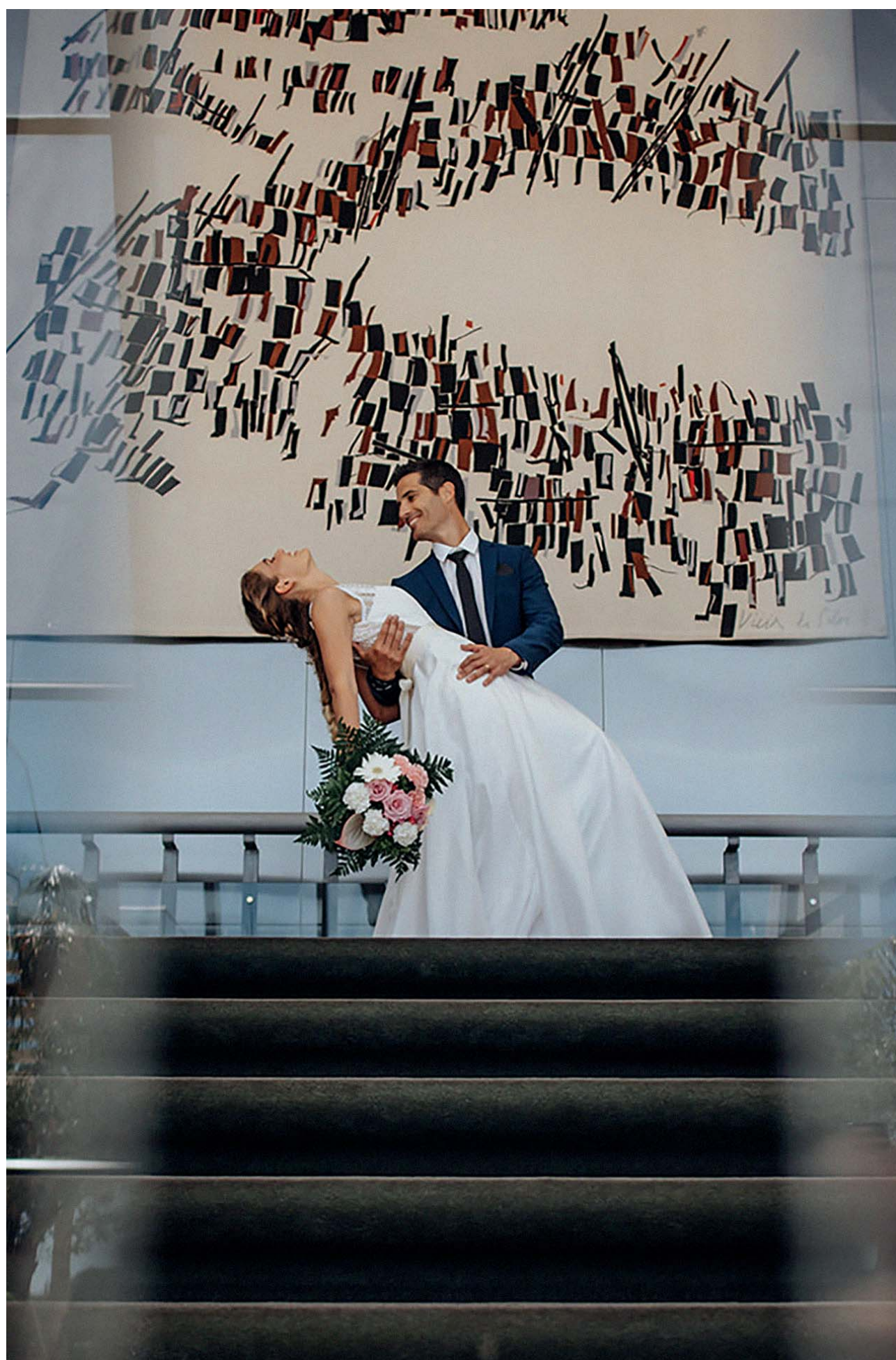
Doughnuts

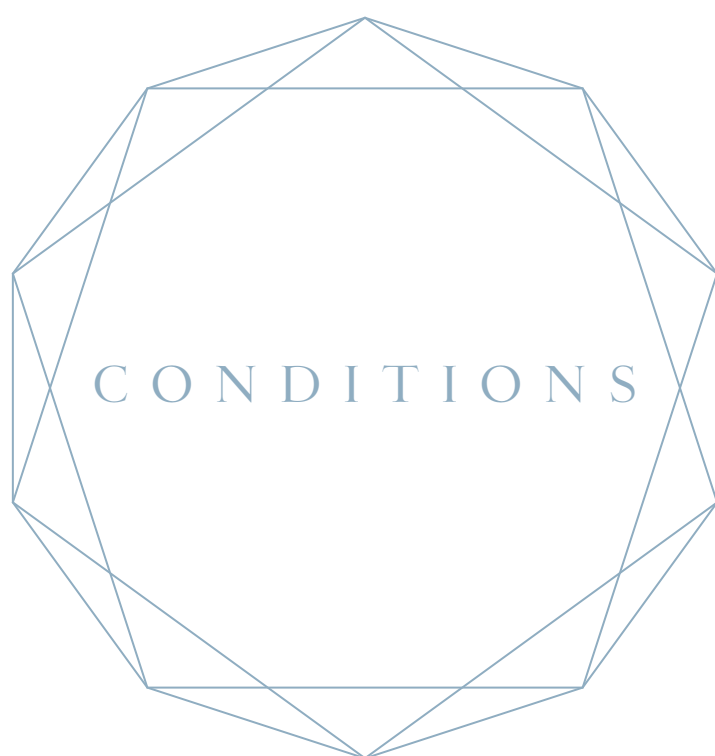
Sweet and Nutella puff pastries

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**

1<sup>st</sup> 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