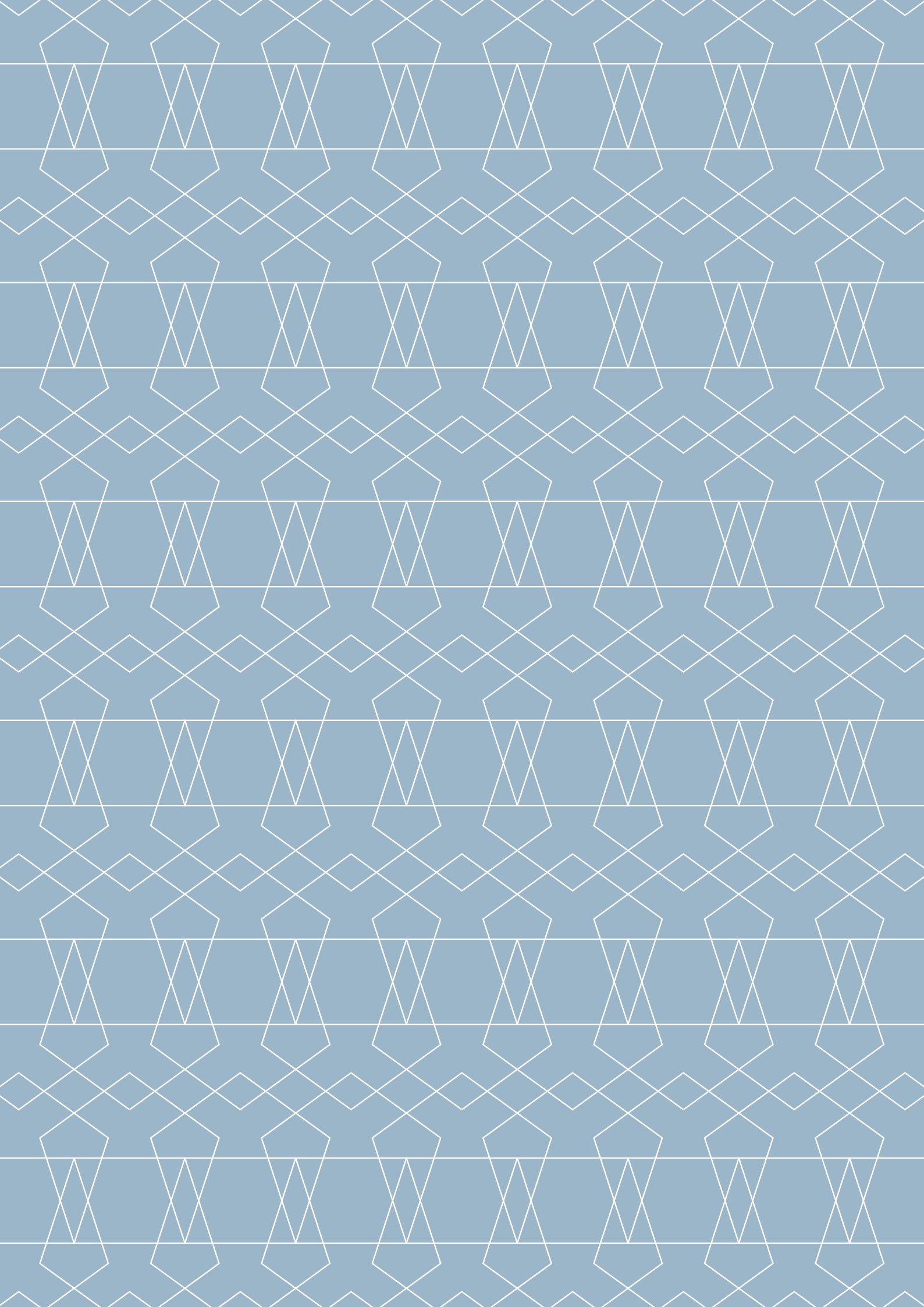


TIVOLI CARVOEIRO ALGARVE RESORT

INTIMATE
WEDDINGS

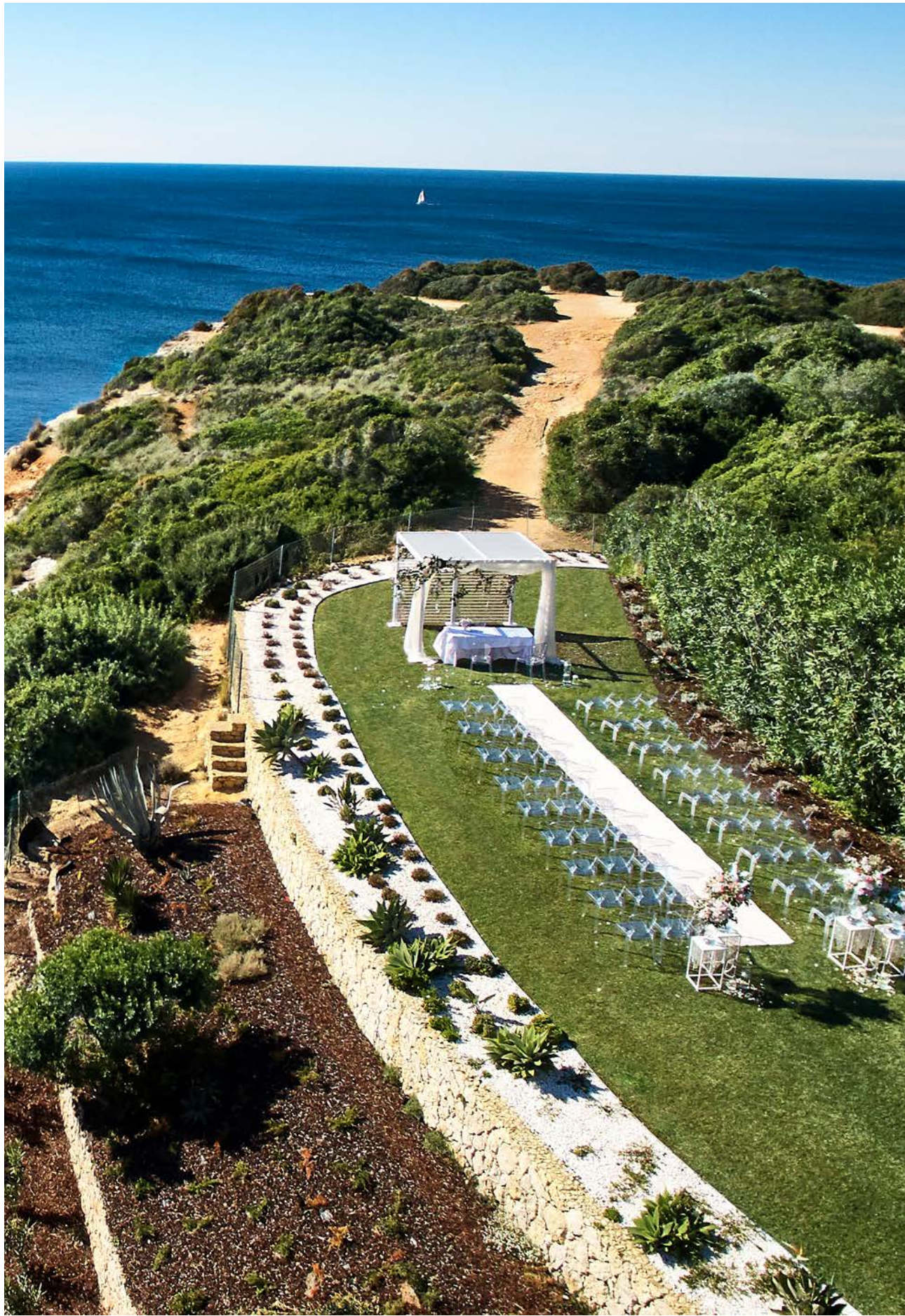
TIVOLI
WEDDINGS





Dedicated, Distinctive, Timeless

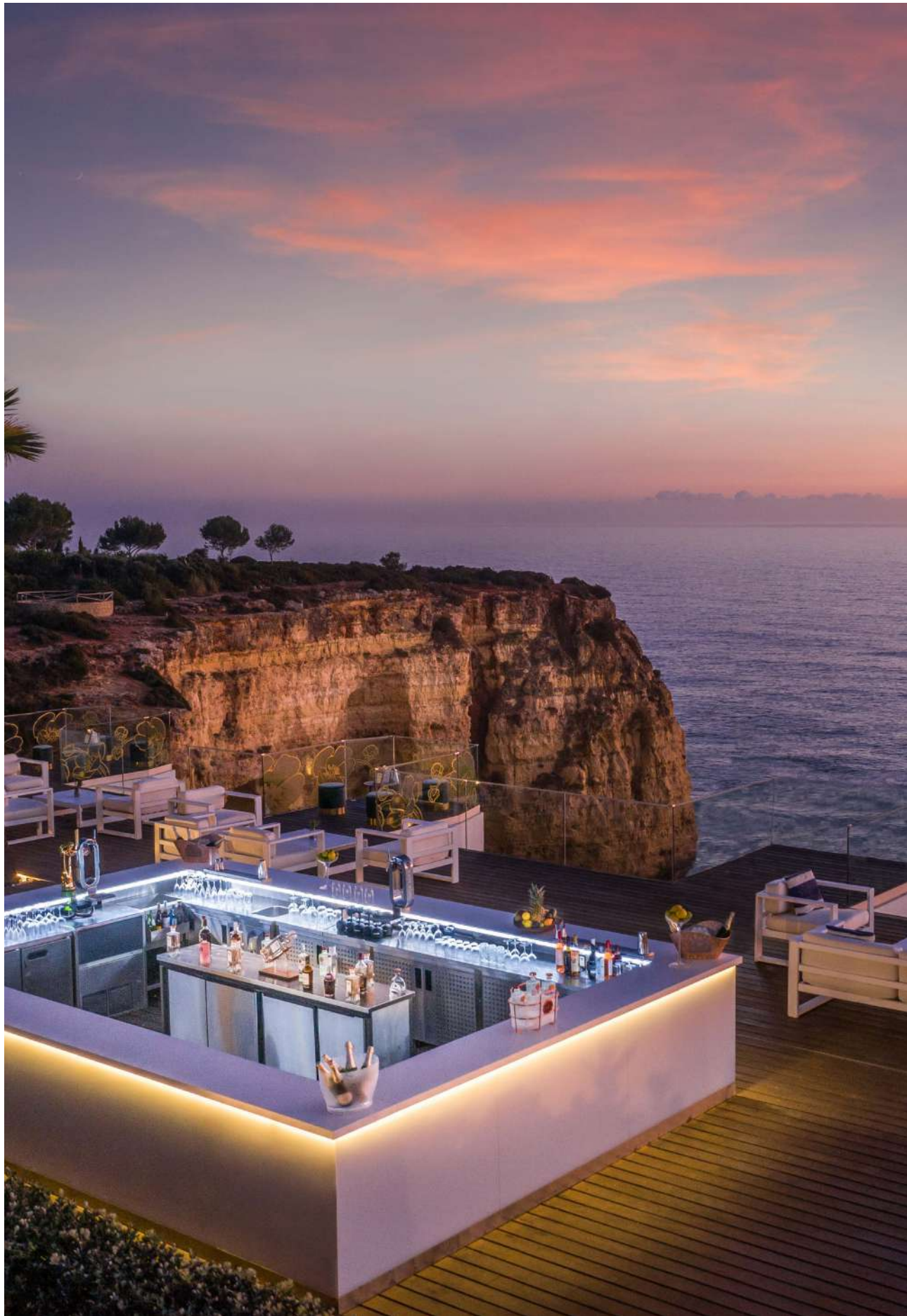
Carvoeiro has its arms open to the Atlantic Ocean and soft golden sands which are surrounded by Algarve's most beautiful sandstone cliffs. This idyllic setting is crafted by colourful nature and the landscape calls for true romance. From the moment you walk into the village its heritage greets you and invites you to discover its secrets and treasures. Carvoeiro is where the earth meets the sky for their love story. So this might be the perfect place for you to start yours.



Belvedere



Ocean Garden



Sky Bar Carvoeiro



Your Wedding Experience includes:

Welcome Cocktail
Wedding Reception
Sparkling Wine served during
the Cutting of the Cake
**Standard Seating Plan at the entrance
of the Venue**
VIP treatment on the wedding night at the
reserved room, for Bride and Groom.*

*Inclusion for weddings with more
than 10 adult guests.



W E D D I N G V E N U E S

Ceremony

Belvedere or Ocean Garden

Fee: 2.500€

The ceremony display includes transparent
acrylic chairs for up to 29 guests,
hotel pergula (for Belvedere only), ceremony
table and aromatized water station.

After Party

Minimum consumption for
Carvoeiro Room (per hour): 500€

MED Terrace

Complimentary rental fee for wedding lunch up
to 15 guests (until 15:30, subject to availability)



Reception

Minimum Consumption

Ocean Garden: 15,000€

Sky Bar Carvoeiro: 15,000€

The One Restaurant*: 15,000€

Azur Terrace: 10,000€

Al-Gharb Lounge: 6,000€

Mare Bistro**: 6,000€

*Only classical music allowed
at The One Restaurant.

Rates & Information:

The rates presented are in Euros (€), per person, include service charges and VAT at the current legal rate. All rates listed may be changed without any prior notice and are subject to confirmation by the Hotel. Decorations and Sound System are not included.

Wedding Exclusivity: Maximum one Wedding hosted
per day at Tivoli Carvoeiro.

Availability and space restrictions should
be requested according to season.

**Mare Bistro is available for private events from 19:30.



Dedicated, Distinctive, Timeless

TIVOLI

Welcome Drink (60' min service)

Still and Sparkling Water
Soft Drinks
Orange Juice
White, Rose and Red Wine
Sparkling Wine
Beer
White and Red Sangria
Gin Tonic
Caipirinha
Mojito

Choice of 8 Canapés 1 Canapé (per person)

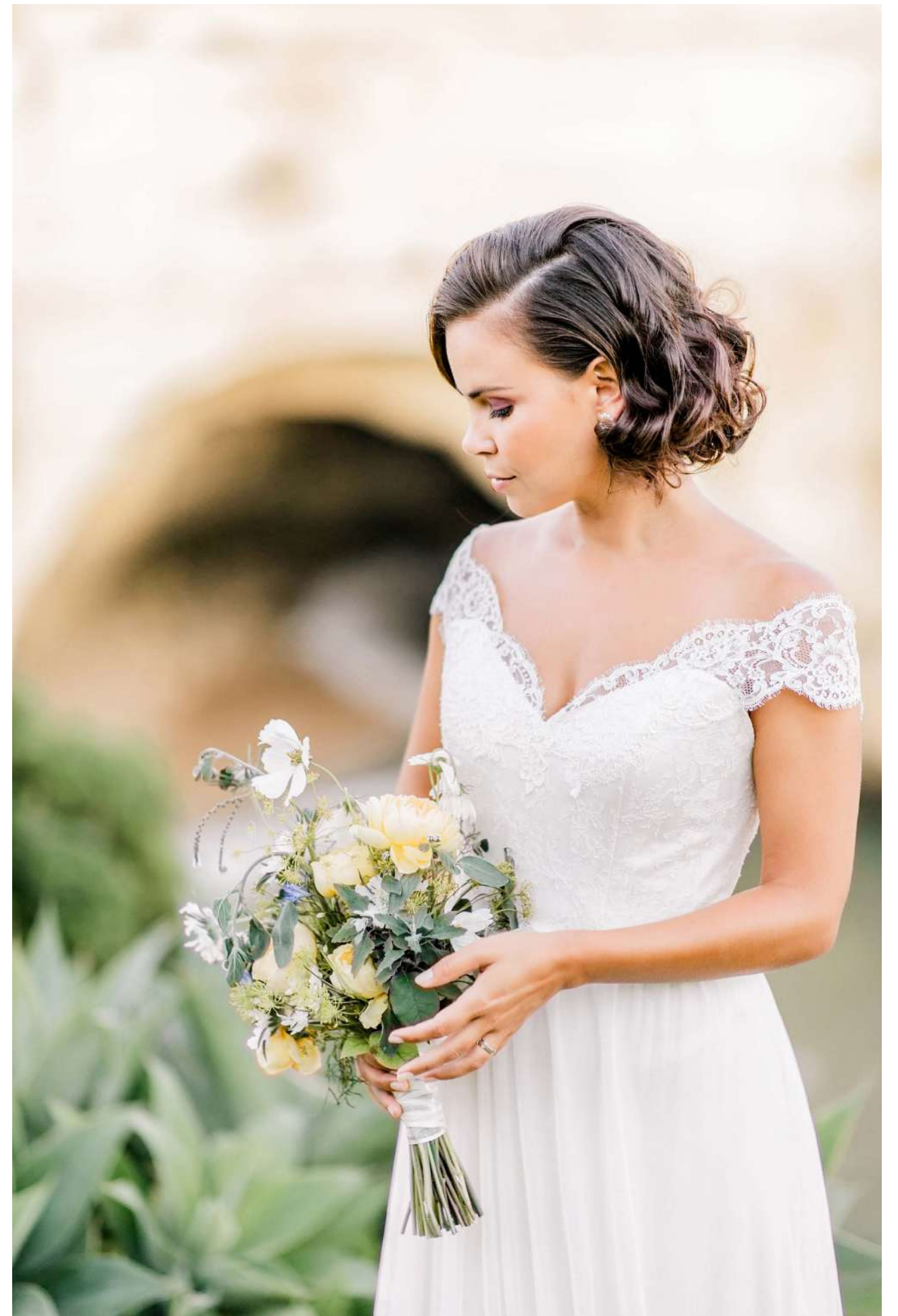
Wedding Reception with 4-Course and Sorbet Menu

“Once Upon a Time”
Selection of Drinks served during the meal

Complimentary Tivoli Spa treatment
for the couple, subject to availability
and existing options

Complimentary Breakfast in the room
on the day after the Wedding
(subject to request)

Price per person: €230





PLATINIUM

Welcome Drink
(60' min service)

Still and Sparkling Water
Soft Drinks
Orange Juice
White, Rose and Red Wine
Sparkling Wine
Beer
White and Red Sangria
Gin Tonic

Choice of 6 Canapés
1 Canapé (per person)

Wedding Reception
with 4-Course Menu

Lifestyle Selection of Drinks
served during the meal

Price per person: €190

G A L A

Welcome Drink (60' min service)

Still and Sparkling Water
Soft Drinks
Orange Juice
White, Rose and Red Wine
Sparkling Wine
Beer

Choice of 4 Canapés 1 Canapé (per person)

Wedding Reception with 3-Course Menu

Tivoli Selection of Drinks
served during the meal

Price per person: €170





CANAPÉS SELECTION

Refreshing

- Smoked Salmon, Gherkins and Caviar
- Tuna Tataki and Passion Fruit
- Roast Beef and Green Asparagus
- ✓ Dry Tomato and Arugula Lollipop
- ✓ Mozzarella and Basil Pearls
- ✓ Beet Hummus and Tubers' Chips
- Dry-cured Smoked Ham Crostini
- Foie gras, Riesling and Lychees
- Smoked Swordfish and Yogurt Foam
- Veal Tartar Cornet
- ✓ Cream Cheese Pie and Marinated Peppers
- Sheep Cheese on a Skewer and Grapes

Canapés service – 1 of each per person
according to package selected



Hot

- Scallop, Quinoa and Lemon
- Veal Pastry Pie
- Green Quail Eggs
- Codfish Pastry
- ✓ Potato Foam and Truffles
- ✓ Fried Rice, Pine Nuts and Golden Sultanas Pastry
- Sliced Veal and Cherry Pickles
- Rissoles of Clams traditionally cooked in White Wine
- Dry-cured Smoked Ham Croquette
- Prawns and Chilli Praline
- ✓ Leek and Mushroom Quiche

Sweet Canapés

- Portuguese Custard Tart “Pastel de Nata”
- Salt Flower and Chocolate Financier
- Raspberry and Tabasco Gum
- Sour Cherry and Chocolate Truffle
- Sesame and Poppy Chips
- White Chocolate Jelly
- Lemon and Meringue Tartlet
- Strawberry Cornet
- Meringue Pavlova Cake
- Mint Marshmallow
- Champagne Cream
- Honey Cake

Canapés service – 1 of each per person
according to package selected



Dedicated, Distinctive, Timeless

ENHANCE YOUR COCKTAIL

Smokehouse Live Station

Portuguese Sausages
Smoked Ham
Sausages and Citrus
Monchique Chorizo and its Brandy
Blood Sausages and homemade Jams
Bread from Alentejo

€40 per person / per hour
€25 Extra 30min per person

Canapés Upgrade

Select one extra canapé for
€4 per person / per hour

Select two extra canapés for
€6 per person / per hour

Select three extra canapés for
€8 per person / per hour



Sushi Spot

Sushi and Sashimi Selection

€48 per person / per hour
€30 Extra 30min per person

Raw Bar Live Station

Oysters from Ria Formosa
Tuna Tartar with Avocado
Shrimp Cocktail
Vegetable Ceviche

€45 per person / per hour
€29 Extra 30min per person

Enhance your Live station

Roasted Suckling Pig with Chips
and Pepper Sauce (€22 per person)
Fish and Prawns Cataplana (€17 per person)
Meat and Clams Cataplana (€15 per person)
Seabass in Salt Crust (€25 per person)
Wellington Salmon (€16 per person)
Chocolate Fountain and Fruit Skewers
(€20 per person)

Gin's Bar

Gordon's
Bulldog
G'Vine
Tann's
Tanqueray
Premium Tonic

€20 per person /
per hour

€10 Extra 30min
per person

Cocktails Bar

Selection of
Caipirinha
Selection of Mojitos
Daiquiri
Aperol Spritz
Bellini
Kir Royal
Pina Colada

€20 per person /
per hour

€11 Extra 30min
per person

Caipirinha Bar

Lime
Passion Fruit
Mango
Strawberry

€20 per person /
per hour

€10 Extra 30min
per person

Sparkling Wine Station

Brut Sparkling Wine
Selection of Puree
Selection of
Homemade Syrups
Exotic Fruits Selection

€10 per person /
per hour

€7 Extra 30min
per person



Starters

Marinated Salmon Cannelloni with Horseradish
and Aloysia Citroedora Stuffing

✓ Velvety Pumpkin and Cumin with Mushrooms Crust
Octopus Carpaccio with Kelp Salad
and Romesco Sauce

Smoked Codfish Slices, Chickpea
Pastry and Truffled Egg Yolk

✓ Chèvre Cheese, Beet, Smith Apple and Hazelnuts
Marinated Prawns, Green Mango Salad and
Cashew with Ponzu Sauce

Sweetcorn and Spices with Prawn Croquettes

✓ Peas and Peppermint Soup with Peanut Tofu
Smoked Chicken, Apricot,
Arugula and Caramelized Nuts

✓ Tomato, Avocado and Raspberries

Prelude

Tangerine Sorbet

Chocolate Sorbet

Lemon and Vodka Sorbet

Gin Tonic Slush

Grapefruit and Campari Slush

Passin Fruit Sorbet

Mint and Lime Slush

Sisho Slush



Meat and Fish

Roasted Grouper with Curry Sauce and Rice Cake

Grilled Veal Ribs, Potatoes and Mushroom Sauce

Roasted Golden Sea Bream,
Quinoa and Saffron Sauce

Veal Loin with Pine Nut Crust, Mashed Carrot,
Grilled Asparagus and Madeira Wine Sauce

✓ Vegetables and Dried Fruits Cake,
Pumpkin Rice and Cumin

✓ Lentil Stew with Pack Choi and Sumagre Kale

✓ Mushroom Ravioli with Chestnut
Cream and Truffle Oil

Roasted Meagre with Saffron Crust
and Cataplana Sauce

Roasted Veal Loin, Crispy Polenta Roll,
Asparagus and Port Wine Sauce

Roasted Lamb Loin, Bulgur with Herbs
and Smoked Tomato Butter

Stained Seabass with Broccoli, Squid and Almonds

Grilled Turbot, Spinach Cream,
Vegetables Burunia and Red Wine Sauce

Stewed Black Pork Cheek and Loin with Potato
au Gratin and Grilled Vegetables

✓ Barley and Oat Risotto with Grilled
Courgette and Pine Nuts



Desserts

Portuguese Almond and Egg-Yolk Cake
with Milk and Red Fruits Crumble

Macerated Strawberries, Croustille and
Basil Parfait

Pineapple Carpaccio, Ginger and
Raspberries Sorbet

Citrus fruit, "Pain D'Épices", Mango Gel
and Sour Cream

Sweet Rice Cream, Salty Caramel,
Pumpkin Ice Cream and Speculoos
Biscuit

White Chocolate Jelly, Pistachio Cake
and Lime Cream

Chocolate and Caramel Pie with Vanilla
Ice Cream

Orange Roulade, Carob Cake and
Almond Parfait

Yogurt Cake, Lemon, Meringue and
Raspberries Mousse

Citrus Fruit and Rice Cream with
Cinnamon Foam

Dark Chocolate (70%) Mousse, Olive Oil
and Salt Flower



KIDS MENU

Starters

Vegetable Soup | Cream Peas Soup

Pumpkin Soup | Chicken Broth

Main Courses

Breaded Chicken Strips with
Corn Flakes and White Rice

Steamed Seabass, Mashed Potato and Broccoli

Grilled Veal Steak with French Fries and Fried Egg

Spaghetti Bolognese

Penne Pasta au Gratin with Ham and Cheese

Desserts

Nutella Pudding | Fruit Jelly | Fruit Salad

Chocolate Brownie with Vanilla Ice Cream

Starter, Main Course and Dessert: €63 per child
(Children between 3 and 12 years old)

Other Rates

Staff Meals: €42 per person





B E V E A G E S D U R I N G T H E M E A L

Tivoli Selection:

Tivoli Wine Selection, Still
and Sparkling Water, Soft Drinks and Beer

Lifestyle Selection:

Regional Selection of Algarvian Wines, Still and
Sparkling Water,
Soft Drinks and Beer

“Once upon a Time” Wine Selection:

Wine Pairing, still and sparkling water,
soft drinks and beer



B E V E A G E S A F T E R T H E M E A L

Open bar 1

Martini Rosso and Bianco / Port Wine / Gin / Vodka
/ Rum / Whisky / Beer / White, Rose and Red Wine
/ Portuguese Brandy / Soft Drinks / Water / Dry
Snacks

Price per person:

1 Hour: €24 | 2 Hours: €40 | 3 Hours: €50

Open bar 2

Martini Rosso and Bianco / Port Wine / Gin / Vodka
/ Rum / Whisky / White, Rosé and Red Wine /
Beer / Portuguese Brandy / Liquor Beirão /
Water / Dry Snacks

Price per person:

1 Hour: €30 | 2 Hours: €50 | 3 Hours: €65

Open bar 3

Martini Rosso and Bianco / Port Wine / Gin / Vodka
/ Rum / Whisky / White, Rosé and Red Wine /
Beer / Portuguese Brandy / Liquor Beirão /
Water / Dry Snacks

Price per person:

1 Hour: €45 | 2 Hours: €75 | 3 Hours: €90





Late Snacks A €22 per person

Cold Food Selection

Suckling Pig Sandwich with Orange

Aioli Sauce

Mushroom and Leek Quiche

Hot Food Selection

Chicken Broth with Spearmint

Bread with Chorizo

Desserts

Mini Berliner

Fresh Fruit Minestrone

Late Snacks B €24 per person

Cold Food Selection

Melon Skewer with Dry-cured Smoked Ham

Lorraine Quiche

Hot Food Selection

Portuguese Cabbage Soup with Chorizo

Traditional Steak Sandwich

Desserts

Portuguese Custard Tart “Pastel de Nata”

Doughnuts

Fresh Fruit

Late Snacks C €20 per person

Hot Food Selection

Mini Hot-Dogs

Mini Hamburguers

Tomato Soup

Desserts

Doughnuts

Late Snacks D €27 per person

Cold Food Selection

Smoked Salmon, Cucumber and Philadelphia

Wrap

Mini Club Sandwich

Nachos and Guacamole

Hot Food Selection

BBQ Chicken Wings

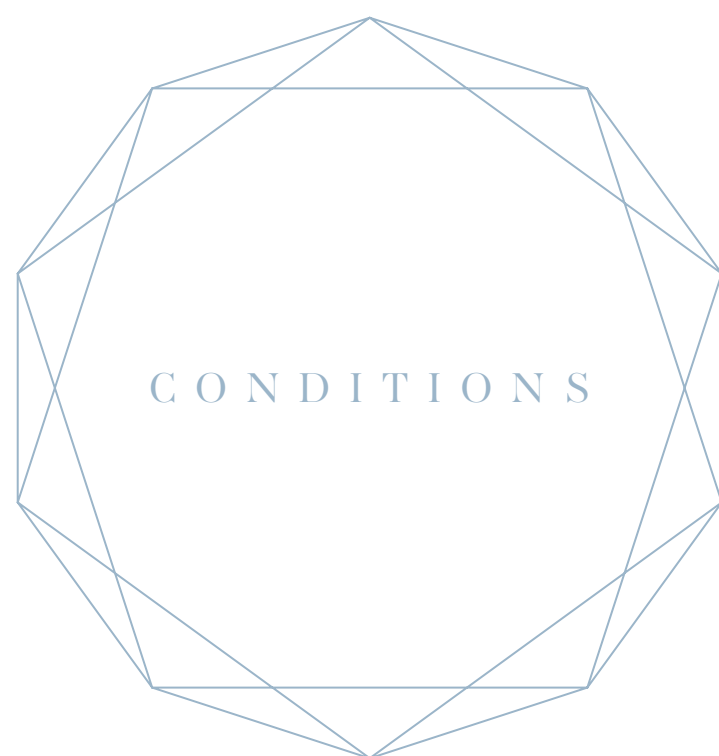
Spring Rolls with Sweet-and-sour Sauce

Desserts

Mini Berliner

Churros with Chocolate Sauce

Cup of Jelly and Fresh Fruit



Wedding Kit

It is our mission to make your event truly memorable.

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

Menus, the set up of the room and other details related to your event should be defined and agreed with 4 weeks in advance with our wedding coordinator. Served Menu:

The choice of dishes 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 that any external food items are brought to the venue, with the only exception being the Wedding cake. For any external product, the hotel requires the signature of a “Responsability Term”.

Music is permitted at the outdoor venues until 23:00. Music is permitted in designated indoor venues until 02:00. Music organized directly by the client or agency needs the approval of the hotel. Drums and electric guitar are not allowed in the hotel. The Hotel reserves the right to be compensated for any damages or losses that are caused by the guests or actions of guests that put its assets/heritage at risk. The Hotel is not liable for any losses, damages or the misplacement of any items left behind by the guests during or after the event.



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

The presented prices are valid for Weddings held in 2023

Please inform us in case of any food restrictions, allergies or preferences for ethnic food.

No plate, food or beverage, including the couvert, can be charged if not requested by the customer or is rendered unusable by the customer.

Event Reservation

Reservations are only valid after confirmation of the service and payment according to the agreed price.

1. The last change in the number of guests should be informed up to one month (30 days) prior to the date of the event;
2. One month (30 days) before the day of the event, the amount corresponding to 100% of the total estimated cost must be paid, considering the number of guests and the menu confirmed.

Deposits

A (non-refundable) deposit of €2.000 is required for the date/event reservation; A 50% deposit is required up to 9 months before the event date;

A 70% deposit is required up to 4 months before the event date;

Full payment for the event is required up to 1 month before the event date;

Credit Card must be provided to guarantee the extras of the event.

The final invoice is issued up to 48 Hours after the event.





For the Bride

Tension Relief Massage 60'

SPA Manicure

SPA Pedicure

Biologic Facial Treatment

Seaweed Eye Treatment

Duration: 4 hours and 30 minutes

€312

For the Groom

Tivoli Spa Massage 90'

SPA Manicure

Biologic Facial Treatment

Duration: 3 hours and 30 minutes

€240

For the Couple

Bespoke Royal Ceremony

(includes body scrub and
massage of choice)

Suite SPA VIP

Duration: 2 hours

€240



For the Bride & Groom

Tivoli Spa Treatment, subject to availability, including
the bellow options (also available for guests):

Manicure 30'

Pedicure 30'

Express Facial 30'

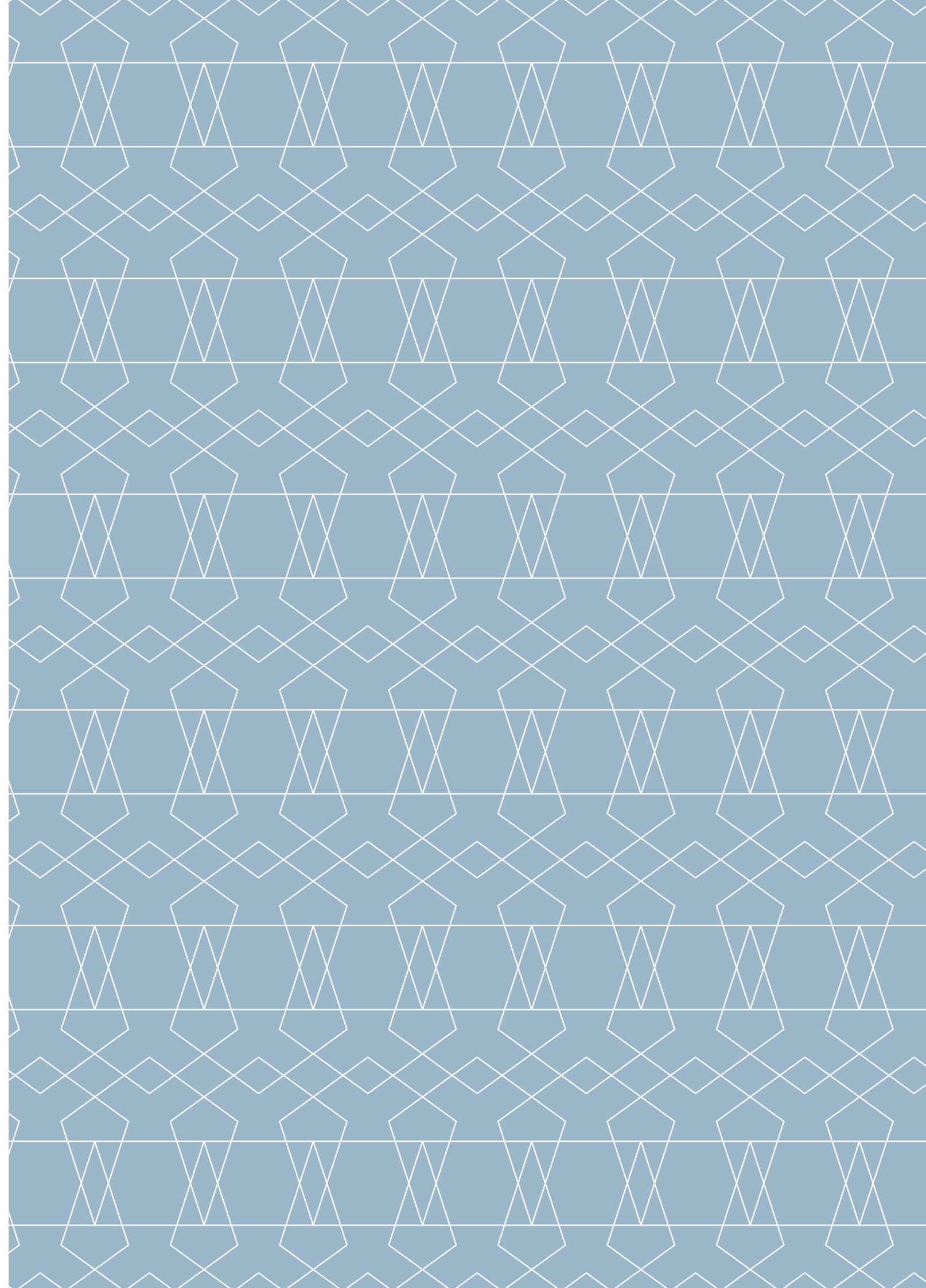
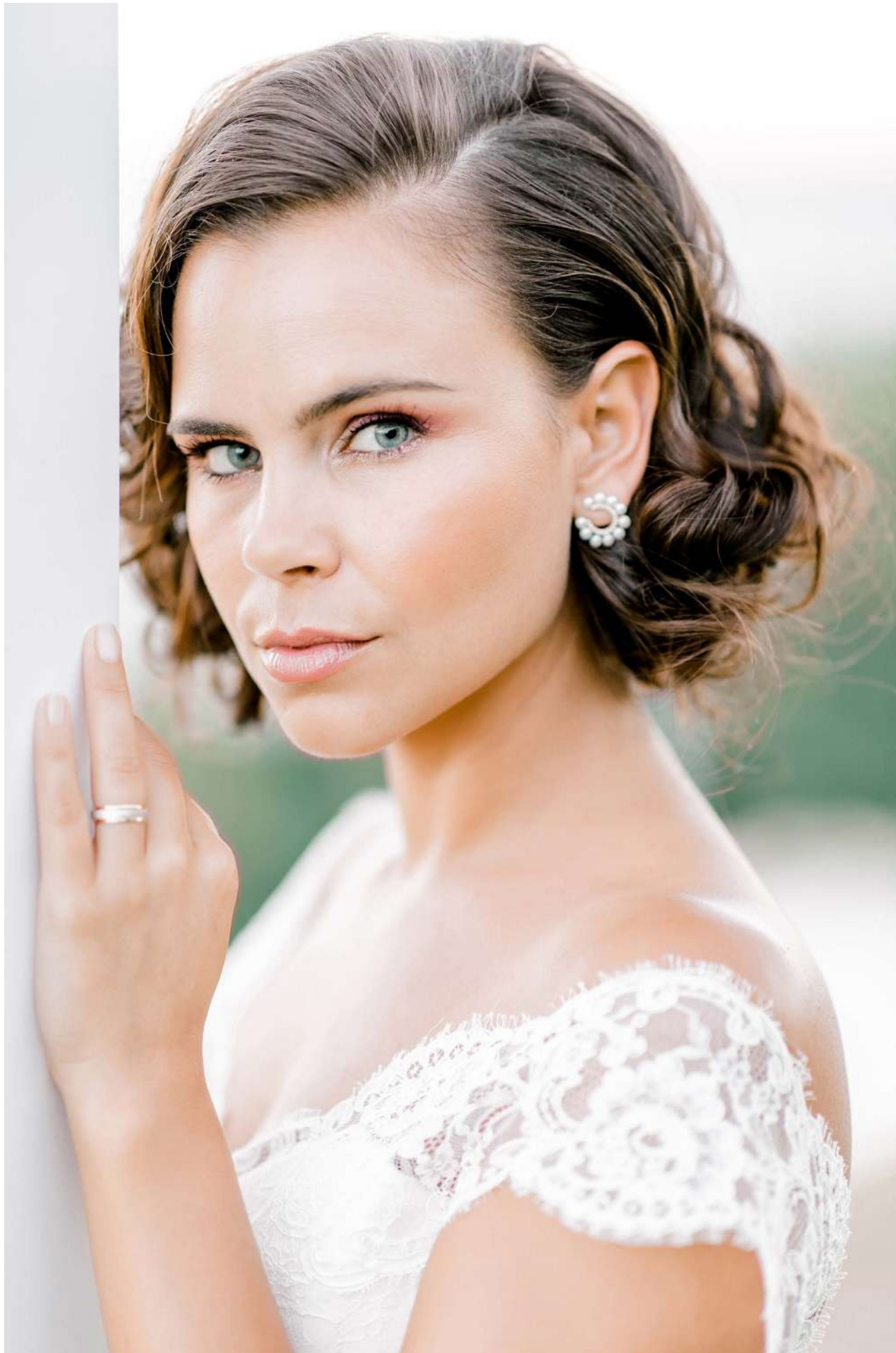
Back Massage 30'

For the Bride & Groom + VIP Suite

2 Hours duration: €312

For further information or reservations,
please contact the Spa reception on
the 4th floor or call +351 282 351 111





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TIVOLI
W E D D I N G S