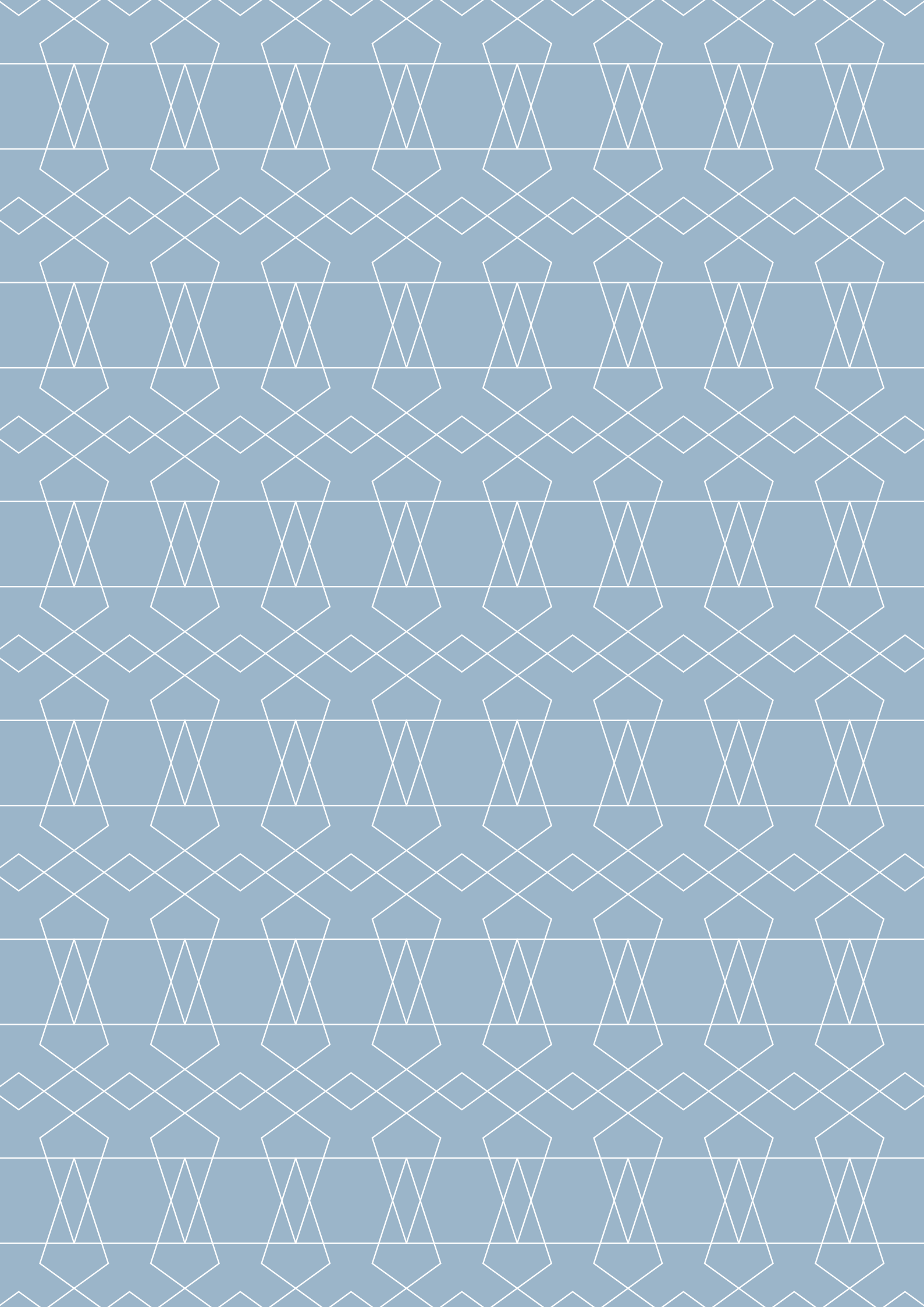


TIVOLI CARVOEIRO ALGARVE RESORT

DEDICATED
DISTINCTIVE
TIMELESS



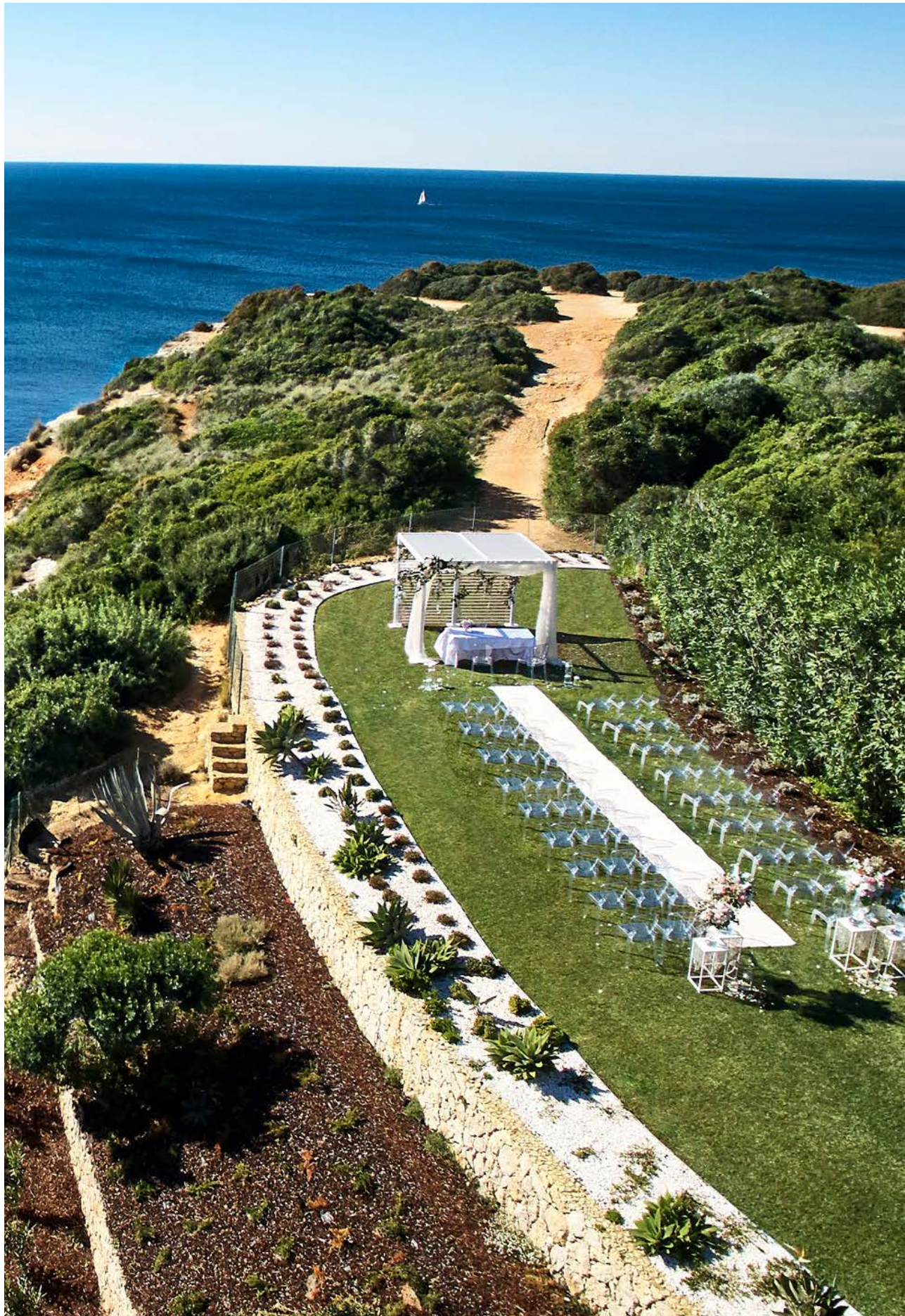
TIVOLI
WEDDINGS





Dedicated, Distinctive, Timeless

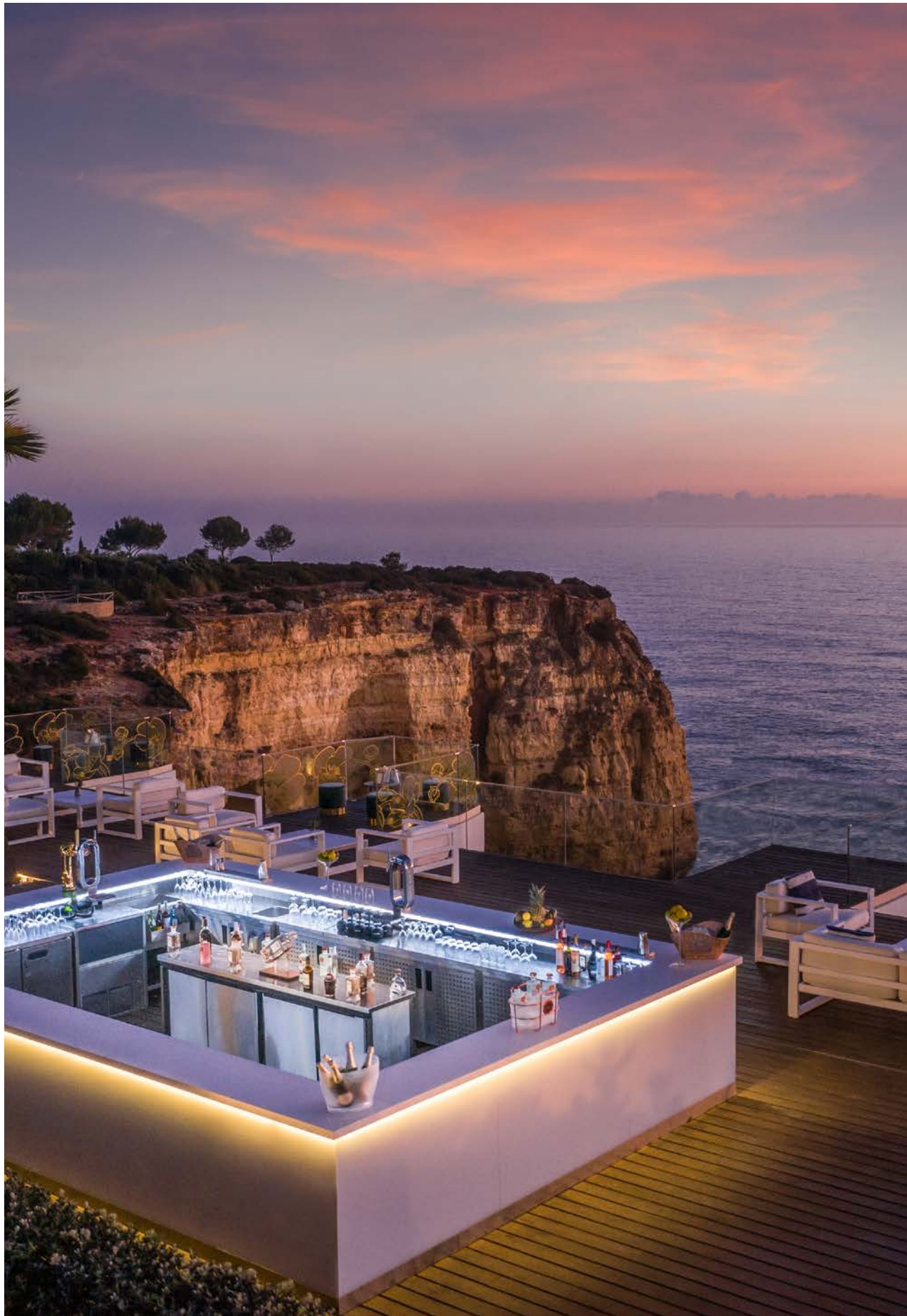
Carvoeiro has its arms open to the Atlantic Ocean and soft golden sands which are surrounded by Algarve's most beautiful sandstone cliffs. This idyllic setting is crafted by colourful nature and the landscape calls for true romance. From the moment you walk into the village its heritage greets you and 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
Menu Tasting for the Bride and Groom*
Standard Seating Plan at the entrance
of the Venue

Complimentary Deluxe Room with Sea View
with VIP treatment on the Wedding night for
the bride and groom**

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)

* Menu Tasting is offered by the hotel only
with the choice of a Set Menu, confirmed up
to one month prior to the Wedding and subject
to the hotel confirmation.

** Room Type subject to availability.

Note: All inclusions are considered for
weddings with 30 guests or more.



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 140 guests,
hotel pergula (for Belvedere only), ceremony
table and aromatized water station.

After Party

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

Al-Gharb Lounge

Without minimum consumption
or rental fee for minimum 30 adults

Mare Bistro*

Without minimum consumption
or rental fee for minimum 30 adults



Reception

Minimum Consumption

Azur Terrace: 10,000€

Ocean Garden: 15,000€

Sky Bar Carvoeiro: 15,000€

The One Restaurant*: 15,000€

*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)

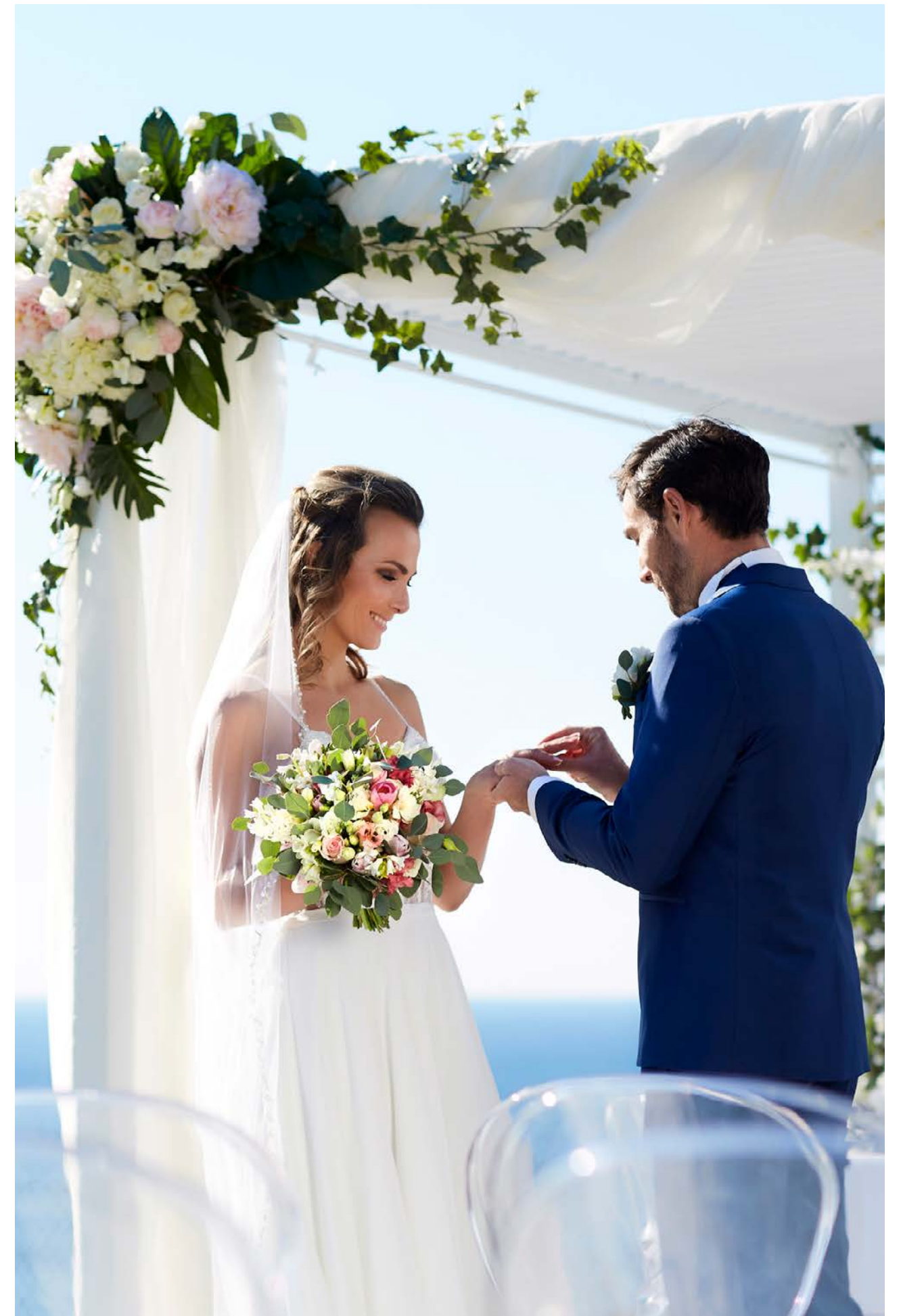
Wedding Reception with 4-Course and Sorbet Menu

“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: €210





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: €175

Dedicated, Distinctive, Timeless

B U F F E T

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)

Reception Buffet

Choice between BBQ | 7 Seas | Lusitano

**Tivoli Selection of Drinks
served during the meal**

Price per person: €170

Reception Buffet option available for a minimum of 50 guests.

Replenishment done during 2 hours.





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: €155



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

€36 per person / per hour
€24 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

€43 per person / per hour
€29 Extra 30min per person

Raw Bar Live Station

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

€40 per person / per hour
€27 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 (€22 per person)
Wellington Salmon (€16 per person)
Chocolate Fountain and Fruit Skewers
(€14 per person)

Gin's Bar

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

€18 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

€17 per person /
per hour

€11 Extra 30min
per person

Caipirinha Bar

Lime
Passion Fruit
Mango
Strawberry

€18 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



Sobremesa

Toucinho-do-céu com crumble
de leite e frutos vermelhos
Morangos macerados, croustille
e parfait de manjeriço
Carpaccio de ananás, gengibre
e sorvete de framboesas
Citrinos, “pain d’épices”,
gel de manga e natas azedas
Creme de arroz doce, caramelo salgado,
gelado de abóbora e biscoito speculoos
Gelatina de chocolate branco,
bolo de pistácio e creme de lima
Tarte de chocolate e caramelo
com gelado de baunilha
Torta de laranja, bolo de alfarroba
e parfait de amêndoa
Bolo de iogurte, mousse de limão
e merengue de framboesas
Creme de arroz e citrinos
com espuma de canela
Mousse de chocolate 70%, azeite e flôr de sal



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

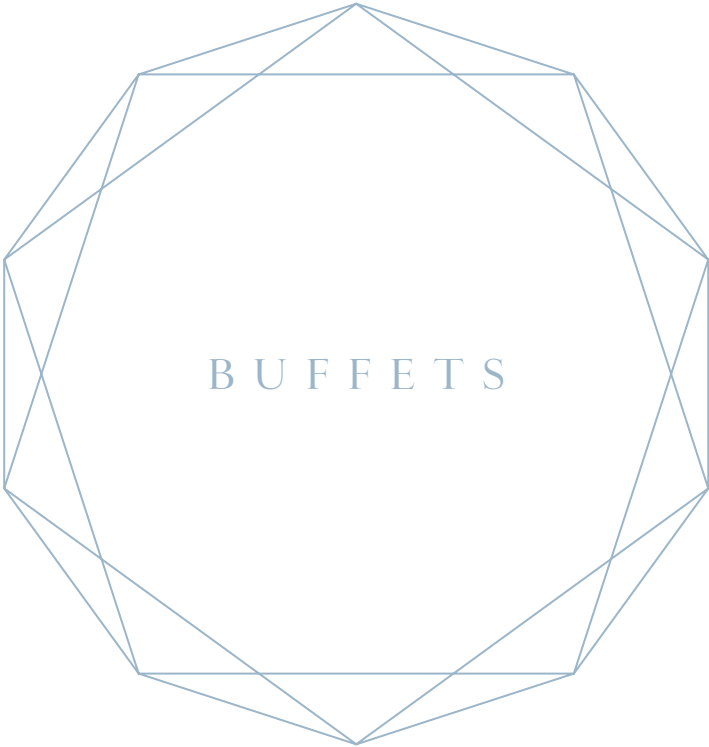
Nutella Pudding | Fruit Jelly | Fruit Salad
Chocolate Brownie with Vanilla Ice Cream

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

Other Rates

Staff Meals: €42 per person





BBQ BUFFET

Baker Basket

Black Olive Bread, Onion Bread, Portuguese Rustic Bread and Gluten Free Bread | Selection of Butters

Starters

Chicken Curry Samosas
Prawns and Vegetables Roll in Rice Leaf
Orange and Watermelon Shot

Salads

Coleslaw Salad with Peanut Butter
Endives, Green Apple and Nuts Salad
Smoked Salmon Niçoise Salad
Tricolor Pasta, Mushrooms and Ham Salad
Grilled Vegetables Salad with Feta Cheese
Couscous Salad and Dried Fruits
Simple Salads with Lettuce, Tomato, Cucumber,
Carrot, Beet and Sweetcorn

Sauces and Seasonings

Cocktail Sauce | Anchovies Sauce | Pickles
Balsamic Vinaigrette | Honey and Lemon
Vinaigrette | Marinated Olives
Philadelphia with Herbs and Lemon
Sweetcorn Strips | Bread Croutons

Hot Food Selection

Vegetables Soup and Herbs Crepe
Roasted Pork Ribs with Barbecue Sauce
Roasted Potatoes with Sour Cream
Roasted Salmon with Bread Crust and
Sweet Mustard
Grilled Golden Sea Bream with Marinated
Lime and Capers
Tuscan Sausage and Fried Onion Rims
Roasted Tomato and Sweetcorn Cob
Pilaf Rice
Vegetables Lasagna
Veal steaks, Chicken Thigh and Veal Ribs
Chimichurri Sauce, Siracha Sauce and
Orange Barbecue Sauce

Desserts

Chocolate and Nuts Brownie
Savarin soaked in Rum
Peanut Butter Cookies
Raspberry and Lemon Opera
Banana Pie with Chocolate Cream
Fresh Fruit on a Skewer

7 SEAS BUFFET

Baker Basket

Black Olive Bread, Onion Bread, Portuguese Rustic Bread and Gluten Free Bread | Selection of Butters

Starters

Seafood Plateau (Prawns, Oysters, Mussel and Crab) | Crab Mayonnaise

Fish Marinated with Onion, Olive Oil and White Wine

Salads

Octopus and Peppers Salad

Codfish Roe Salad

Salmon Fillet, Potatoes, Chive and Cream Cheese

Waldorf Salad

Rice and Sea Delights Salad

Tuna Salad with Green Beans, Potatoes and Peppers

Simple Salads with Lettuce, Tomato, Cucumber, Carrot, Beet and Sweetcorn

Sauces and Seasonings

Garlic Sauce, Citrus Vinaigrette

Romesco Sauce, Wheat Toasts, Marinated Olives, Marinated Asparagus and Lemon | Segments

Hot Food Selection

Fish Soup with Pasta and Coriander

Stained Grouper with Mashed Peas and Roasted Tomato

Saffron Rice

Roasted Pork Tenderloin with Clams

Risolé Potatoes

Sautéed Vegetables

Penne Pasta with Seafood Sauce and Mussels

Roasted Seabass with Fennel Stew

Bread Stew with Prawns

Desserts

Banoffee Pie

Sweet Rice Cream and Citrus

Raspberry Mousse and Earl Grey Sablé

Boiled Egg-Yolk in Passion Fruit Syrup

Chocolate Cake and Nuts

White Chocolate Panna Cotta and Lemon Gel

Fruit Salad and Sliced Fruit

L U S I T A N O B U F F E T

Baker Basket

Black Olive Bread, Onion Bread, Portuguese Rustic Bread and Gluten Free Bread | Selection of Butters

Appetizers

Asparagus Marinated with Onion,
Olive Oil and White Wine

Eggs stuffed with Tuna Mousse

Mussel Pickles

Fresh Goat Cheese with Honey and Pine Nuts

Prawns cooked with Salt Flower

Tinned Sardines with Spicy Tomato Sauce

Island, Azeitão and Niza Cheese

Dry-cured Smoked Ham from Monchique

Salads

Grilled Cuttlefish Salad with Peppers

Pork Ear Salad

Typical Algarvian Salad with Chopped Peppers,
Tomatoes, Onions and Garlic

Mushrooms and Roasted Chorizo Salad

Simple Salads with Lettuce, Tomato, Cucumber,
Carrot, Beet, Peppers and Sweetcorn

Penne Pasta Salad, Ham and Mushrooms

Black Eyed Beans Salad, Tuna and Red Onion

Roasted Codfish Salad with Chickpeas

Sauces and Seasonings

Port Wine Vinaigrette

Marinated Olives, Scaled Anchovy Mackerel

Tomato and Oregano Vinaigrette

Algarvian Carrot

Garlic, Parsley, Pepper and Vinegar Sauce

Tuna Pâté and Sardine Pâté

Hot Food Selection

Portuguese Cabbage Soup with Chorizo

Oven Roasted Lamb Thigh

White Rice Sautéed Potatoes

Roasted Codfish with Corn Bread and Sautéed Sprouts

Roasted Pork Tenderloin with Tomato Bread

Beans Stew with Seafood | Sautéed Vegetables

Monkfish Pasta

Desserts

Cream Pie

Sweet Rice

Almond Roulade

Coffee Pudding

Biscuit Cake

Portuguese Custard Tart “Pastel de Nata”

Orange Roulade with Muscatel

Sliced Fruit

Fruit Salad with Port Wine





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: €22 | 2 Hours: €37 | 3 Hours: €44

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: €28 | 2 Hours: €46 | 3 Hours: €61

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: €42 | 2 Hours: €68 | 3 Hours: €83





Late Snacks A €20 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 €22 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 €18 per person

Hot Food Selection

Mini Hot-Dogs

Mini Hamburguers

Tomato Soup

Desserts

Doughnuts

Late Snacks D €25 per person

Cold Food Selection

Smoked Salmon, Cucumber and Philadelphia

Wrap

Mini Club Sandwich

Nachos and Guacamole

Hot Food Selection

BBQ Chicken Wings

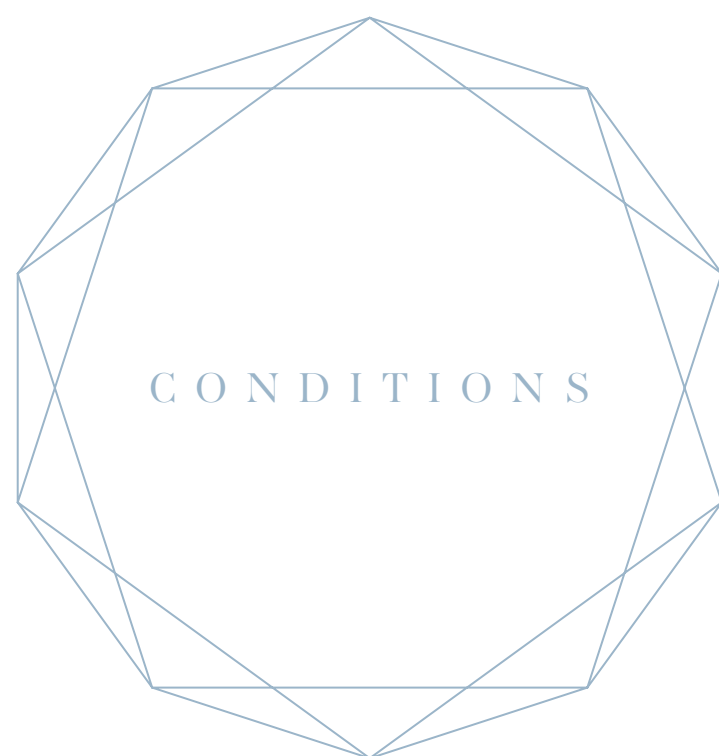
Spring Rolls with Sweet-and-sour Sauce

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 2021/2022

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'

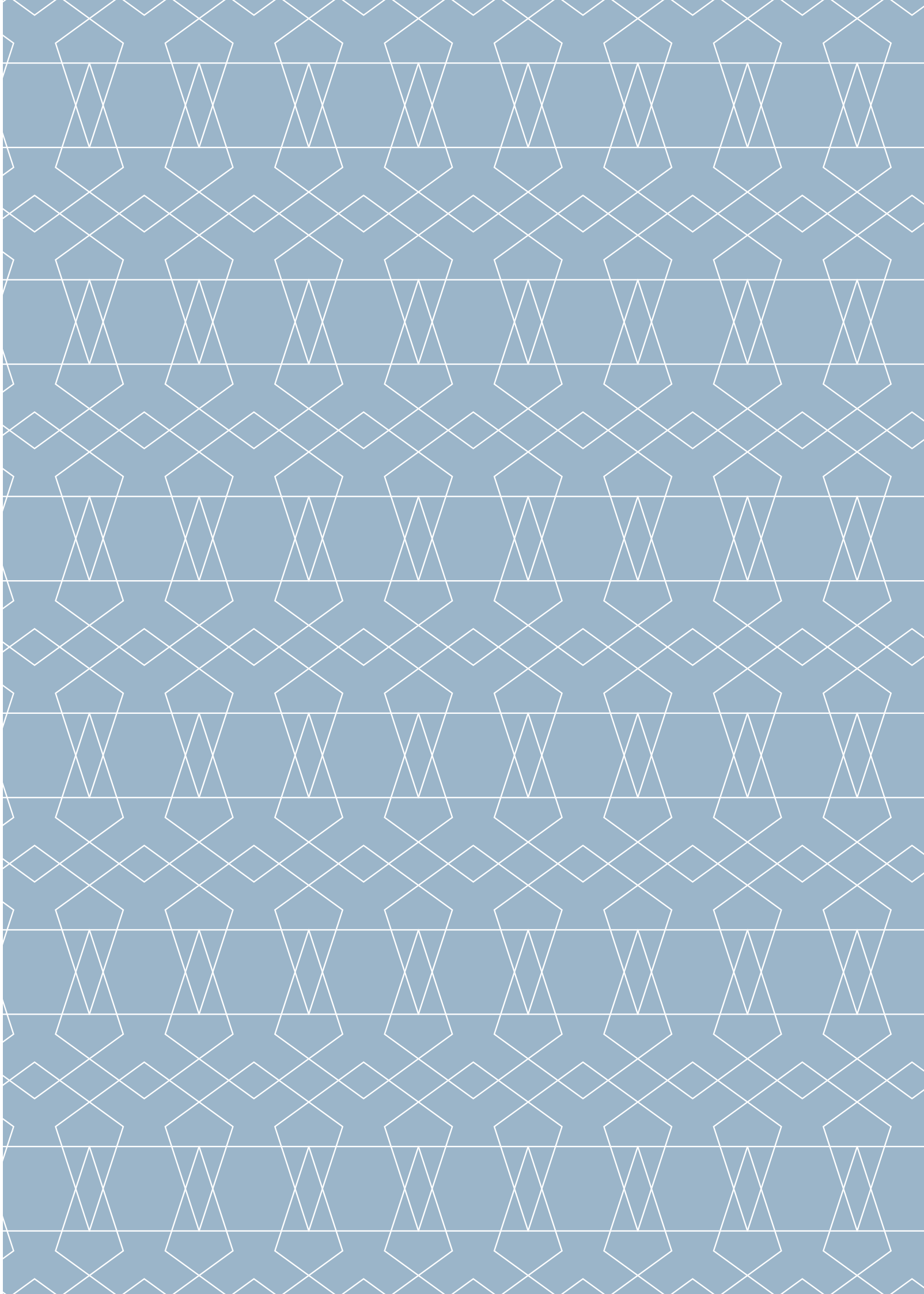
Back Massage 30'

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





Tivoli Carvoeiro Algarve Resort
Apartado 1299 - Vale do Covo - Praia do Carvoeiro
8401-911 Carvoeiro Lagoa, Portugal
T+ 351 282 351 100
E I.sousa@tivoli-hotels.com

TIVOLI
W E D D I N G S