

TIVOLI MARINA VILAMOURA

DEDICATED
DISTINCTIVE
TIMELESS



TIVOLI
WEDDINGS



WEDDINGS
AT TIVOLI
MARINA
VILAMOURA



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.





VENUES

CEREMONY AND/OR WELCOME DRINK



Ocean Lounge



Vilamoura Beach



Waterfront Terrace



Waterfront Terrace

DINNER



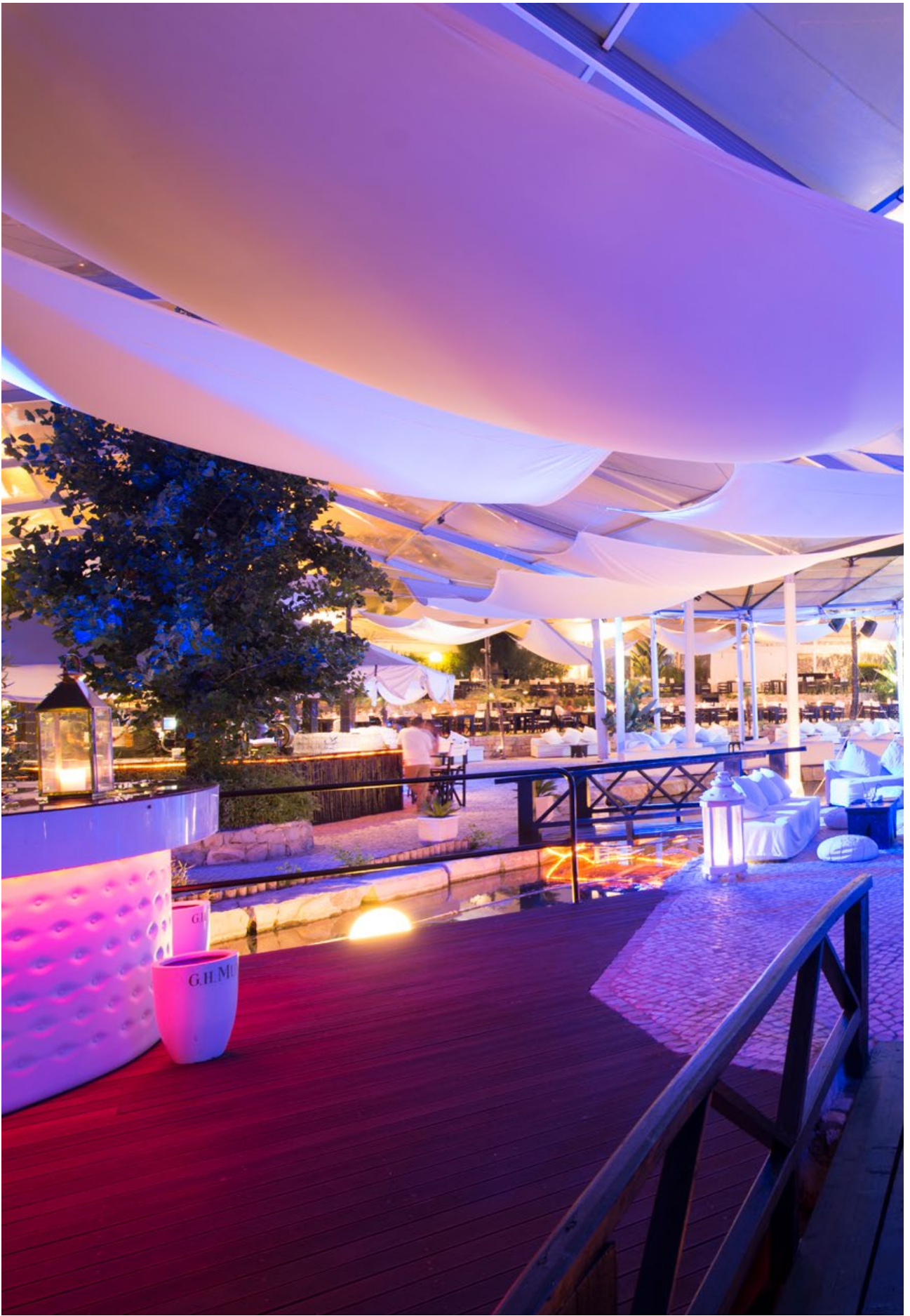
Oregano



Ocean Lounge



Purobeach Beachfront



Lakeside

Ceremony and/or Welcome Drink

	Venue rental
Ocean Lounge Rental price includes ceremony table, chairs, and sunshades	€ 650
Waterfront Terrace Rental price includes ceremony table, chairs, and sunshades	€ 1 500
Praia de Vilamoura Rental price includes license, ceremony table, chairs, and sunshades Ceremonies may start from 7 pm onwards between May and October	€ 3 500

Dinner

	Minimum consumption
Oregano Restaurant Minimum consumption Minimum consumption from Thursday to Sunday, between May and October.	€ 10 000 € 13 000
Ocean Lounge Minimum consumption Minimum consumption from Thursday to Sunday, between May and October.	€ 12 000 € 15 000
Waterfront Terrace Minimum consumption Minimum consumption from Thursday to Sunday, between May and October.	€ 12 000 € 15 000
Purobeach Beachfront Minimum consumption Minimum consumption from Thursday to Sunday, between May and October.	€ 12 000 € 15 000
Lakeside Minimum consumption Minimum consumption from Thursday to Sunday, between May and October.	€ 15 000 € 18 000

Party

Ballroom for after-dinner dancing Minimum consumption added to the initial minimum consumption established	€ 1 000, per hour
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Minimum consumption applicable to food and beverage services



Timings and Conditions applicable to each venue

Purobeach Beach Front

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 and duos

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.





YOUR
DREAM
WEDDING

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Your Wedding Experience includes:

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

1 hour of Welcome drinks, including
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.



**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

Tasting Menu for the Bride and Groom **

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

* Should different locations be used for the ceremony and welcome drinks, or dinner and party, an additional fee of € 350 shall be charged for each.

** Tasting menus are provided courtesy of the hotel 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

Mini cones with foie gras, raspberry, and lemon balm mousse
Tartlet with antiboise sauce, Portuguese fresh cheese, and basil-infused olive oil
Smoked salmon mousse and salmon caviar vol au vent
Trendy chickpea hummus with micro herbs
Goat's cheese crème brulée with *pêra rocha* pear chutney
Melon shot with crispy cured ham
Beetroot shot with a crunchy orange topping
Tropical shot with mint and ginger
Portuguese fresh cheese tartlet with herb-infused olive oil
Tuna 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 creamy dried tomato paste
Crispy Tofu with sweet chilli sauce
Breaded Portuguese fresh cheese with lime and chilli honey
Mini prawn 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 - € 5, per person







WEDDING
PACKAGES

EXQUISITE

Menu

Select an option for each course

Cold Starter

Gravlax over a creamy horseradish and citrus sauce
Goat's cheese salad gratin with honey, mixed leaves, nectarine, cherry tomatoes, caramelised walnuts, and balsamic vinegar with honey

Hot Starter

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

Fish Dish

Fillet of sea bass served over xerém filled with flavours from the Ria Formosa and Rossio
Fillet of meagre in pil-pil sauce over sautéed vegetables and 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, and potato 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

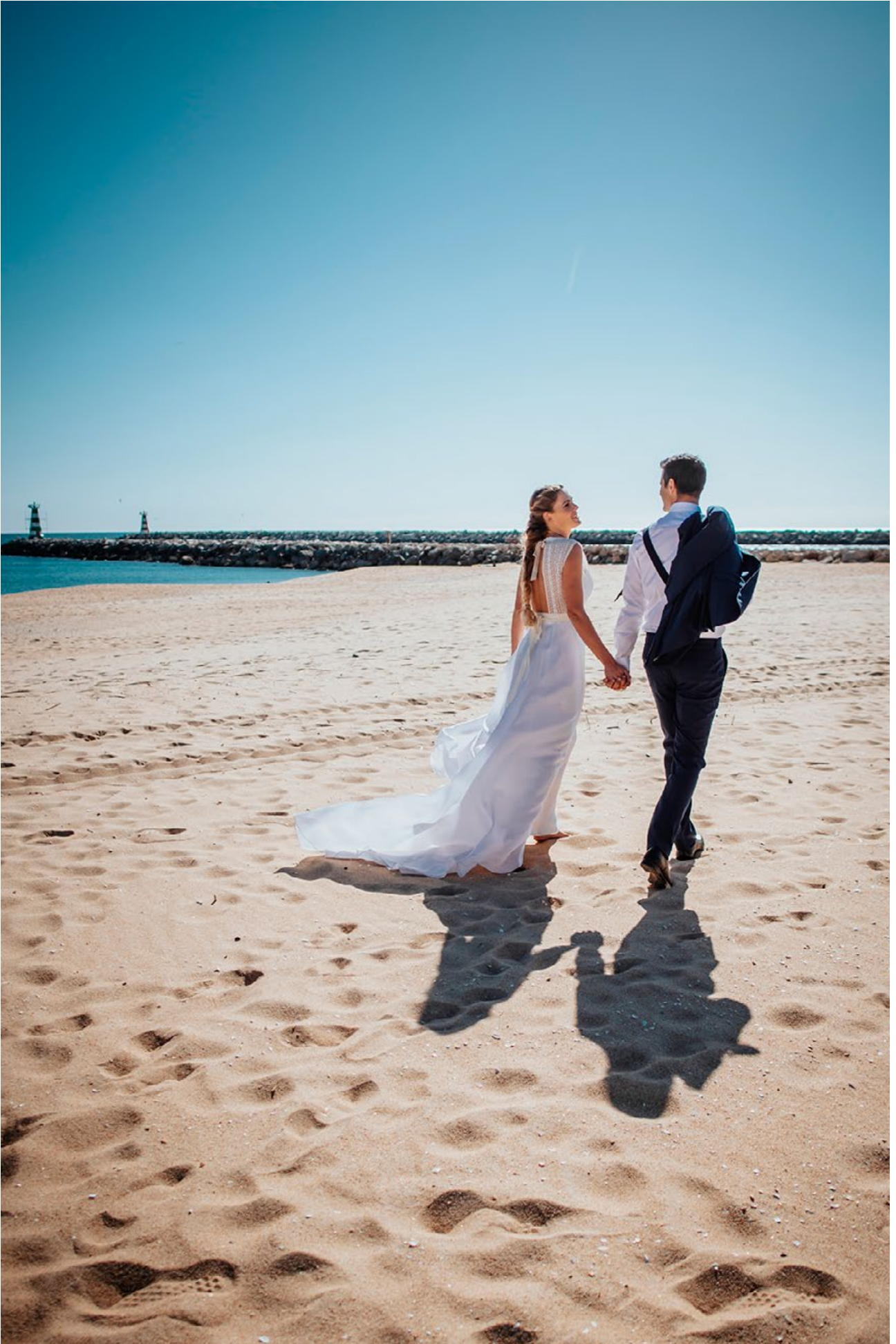
Tivoli selection of white and red wine, beer, soft drinks, and mineral water

Complementary items available with this menu:

Flute of sparkling wine for a special toast
2 hours of Open Bar, excluding spirits after the dinner service
Late-night snacks

Price per person: € 275







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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
Crème Dubarry with pancetta and a pancetta crisp

Main course

Fillet of fresh cod over a chickpea purée and creamy garlic sauce
Rack of lamb with a cornbread and herb crust over a bed of turnips
and stuffed potatoes

Dessert

Coconut mousse with sautéed pineapple and anise
Algarve 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 Open Bar, excluding spirits after the dinner service

Price per person: € 230



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

Algarve salad with oregano-infused olive oil

Portuguese fresh cheese salad with tomatoes and toasted pine nuts

Pasta 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 Open Bar, excluding spirits after the dinner service

Price per person: € 230



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
Creamy roasted pumpkin soup, toasted pumpkin seeds, pickled pumpkin, and
coriander-infused olive oil

Main course

Fillet of sea bass on a bed of vegetables and new potatoes with butter sauce
Stuffed chicken supreme with mozzarella, potato 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: € 175







SUPPLEMENT
SERVICES

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Open Bar

Mineral Water

Soft drinks

National Beer

Tivoli selection of White, Red, and Rosé wine

Gin

Whisky

Vodka

Rum

1 hour: € 29 per person

2 hours: € 50 per person

Each additional hour: € 16 per person

30 extra minutes of cocktails (drinks only)

€ 12 per person

1 additional hour of cocktails (drinks only)

€ 20 per person

Sparkling wine for a toast

€ 11 (one flute per person)

Champagne for a toast

€ 18 (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

€ 22 per person

Late-night 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

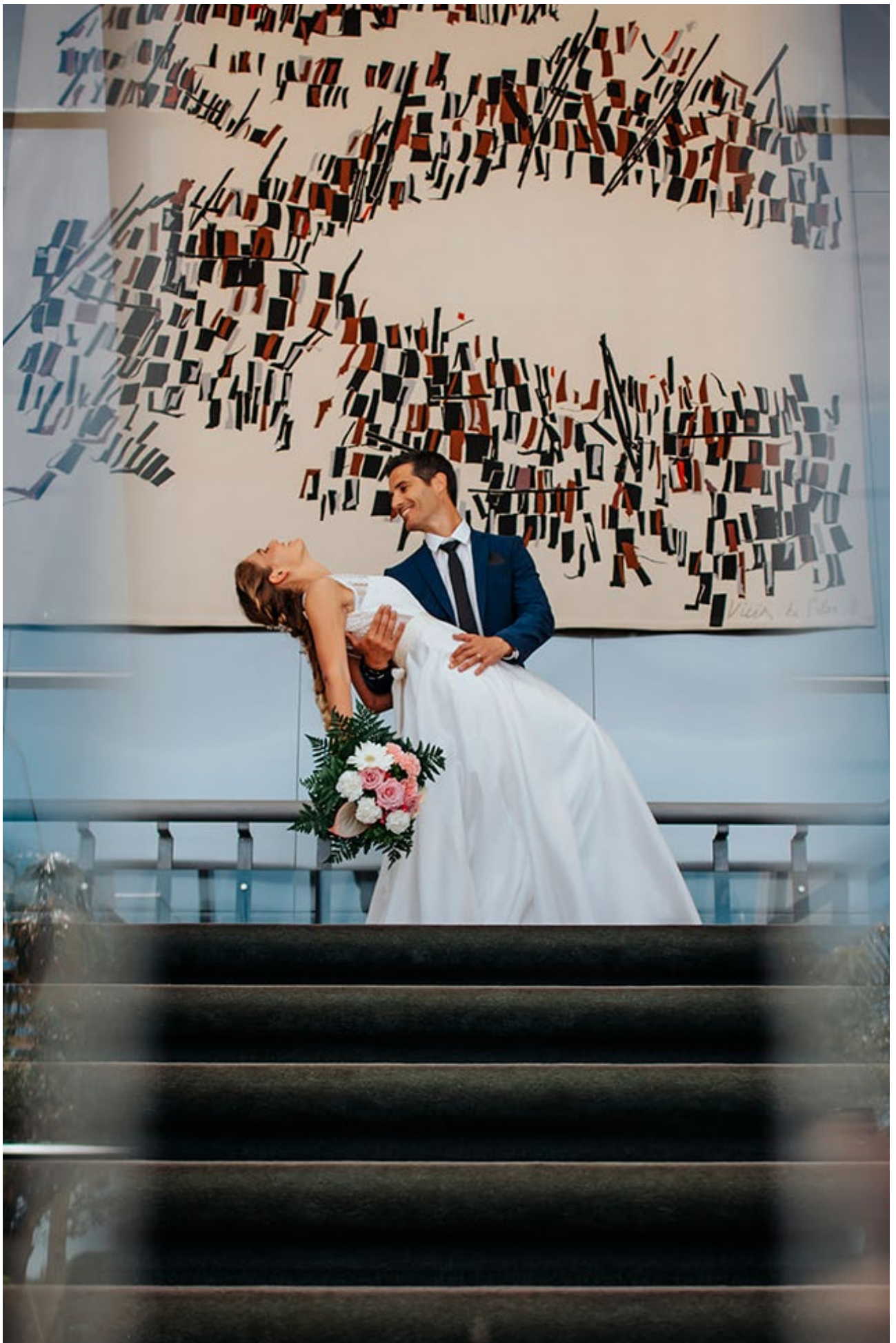
Doughnuts

Sweet and Nutella puff pastries

Fruit skewers

€ 30 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 **€ 45 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;

60% of the total amount must be paid up to 90 days prior to the event;

40% 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
payment terms.

Tivoli Marina Vilamoura Bank Details

Payments must be made via bank transfer
to the following account:

Company:

MARINOTEIS SOCIEDADE DE PROMOÇÃO E
CONSTRUÇÃO DE HOTÉIS, S.A.

IBAN: PT50 0010 0000 5687 8110 0019 1

SWIFTCODE: BBPIPTPL



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).





BARBECUE

Why not get your guests together the day before or after
your wedding?

Enjoy a relaxed moment with your nearest and dearest.

What's the idea?

Our wonderful Ocean Lounge terrace

Barbecue

starting at € 63 per person

(2-hour service with drinks included during the meal)

Set menu

starting at € 66 per person

(2-hour service with drinks included during the meal)

Note: Menus shall be available for a minimum of 30 guests
with set menu, or 50 guests with a buffet.





Tivoli Marina Vilamoura Algarve Resort
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TIVOLI
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