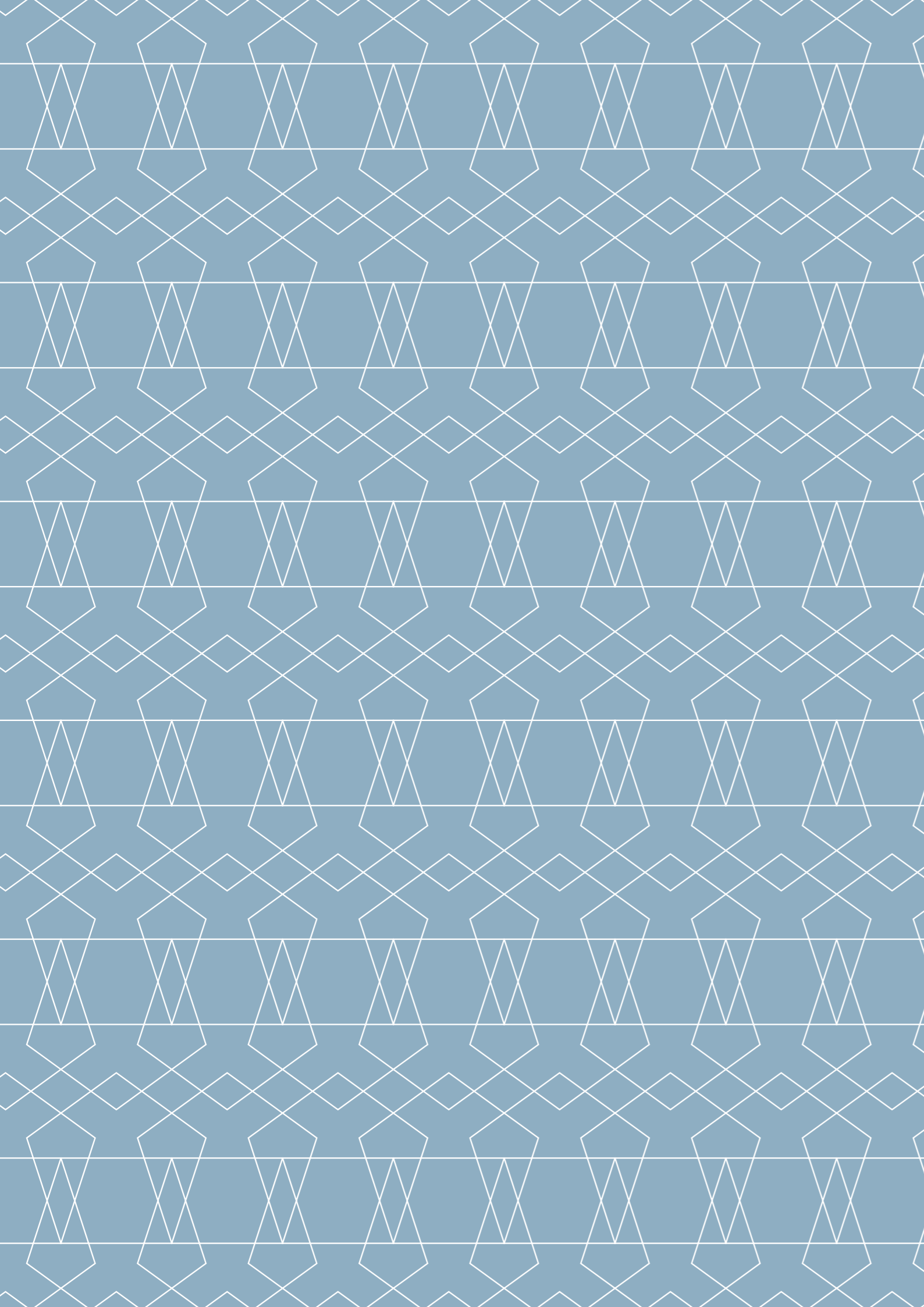


TIVOLI PORTOPICCOLO SISTIANA  
WELLNESS RESORT & SPA

DEDICATED  
DISTINCTIVE  
TIMELESS

TIVOLI  
WEDDINGS



WEDDINGS  
AT TIVOLI  
PORTOPICCOLO



*Dedicated, Distinctive, Timeless*

Framed by the crystal-clear waters of the Gulf of Trieste and the majestic hills of Carso, Tivoli Portopiccolo is the perfect place to seal your vows of eternal love.

With its breathtaking scenery and enchanting atmosphere, this jewel on the Adriatic coast offers an unforgettable wedding experience.





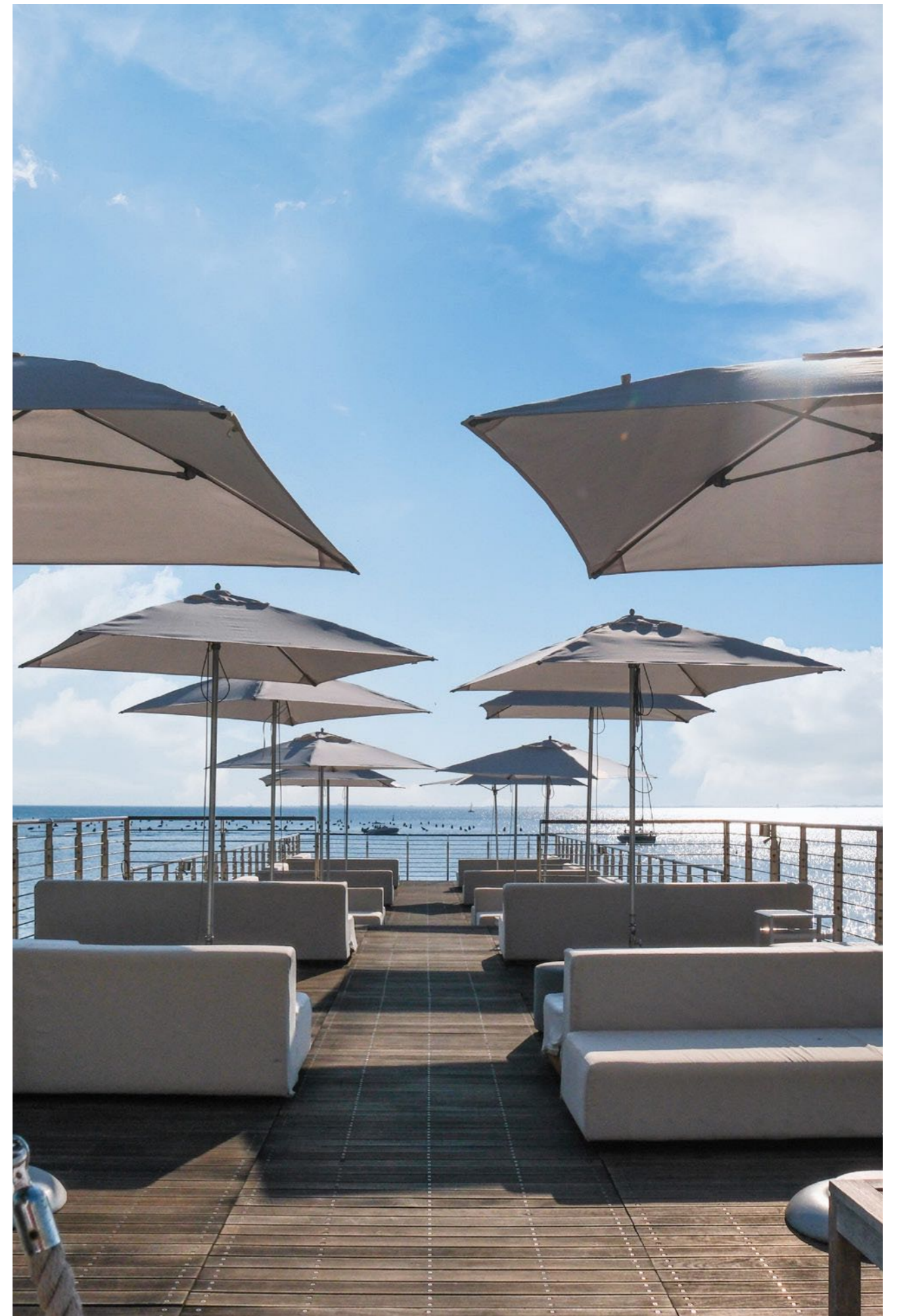




## DREAM WEDDING VENUES

A wide variety of venues are available to host your wedding day. From the spectacular Purobeach pier, which can provide the perfect setting for you to exchange your vows, to the Purobeach Portopiccolo Restaurant, which will welcome your guests with a breathtaking panoramic view. If you've been dreaming of spending an entire day in an exclusive, dedicated venue, consider booking the space that best suits your wishes for your wedding.

The cost of exclusive venue bookings start at €5,000. The Tivoli Portopiccolo can also host wedding receptions in a covered area with an enchanting view over the Gulf of Trieste, benefitting from an additional outdoor terrace. Keep the celebration going with an after-party in a space that can be adapted into a club, including a bar and DJ.







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AN  
UNFORGETTABLE  
YES UNDER  
A BLUE SKY

Imagine exchanging vows of eternal love on a terrace overlooking the sea, where the sky and water merge to create an unforgettable setting in which to say “yes”.

Every corner of the Tivoli Portopiccolo is doused in romance. From the splendid infinity pool in the Beach area to the white pebble beach and the emerald-green gardens to the streets of the village, any of these locations make an idyllic backdrop for your photographs.

## SIGNATURE CUISINE

Let yourself be enchanted by the authentic flavours of local and international cuisine, masterfully prepared by our chef, Giovanni Giammarino and his team.

Each dish is a unique culinary experience, presenting the perfect combination to evoke emotions with every mouthful.



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## THE CHEF'S SUGGESTIONS



Three types of wedding packages are available, starting at €120 per person, which includes the following services:

**Standing Buffet | Table Service | Dessert buffet**

The dishes available for the Standing buffet are the same across the different price ranges. If you'd like to substitute any of the dishes, you can choose from the variants offered by the chef during the planning phase.

**Three Course Menu**  
€120 per person

**Four Course Menu**  
€160 per person

**Five Course Menu**  
€200 per person

Tablecloths, crockery, cutlery, and glasses from our collection are included.



## STANDING BUFFET

### Sea Corner

Basil goat's cheese tartlet with red lemongrass prawns  
and freeze-dried black olives

Wild salmon smoked in cherry wood, cherry tomato  
confit, and béarnaise sauce croissants

Mini sea burgers with tartar sauce and iceberg lettuce

Bluefin tuna tartare flavoured with tomato,  
yoghurt sauce and fines herbes

Sea bass marinated in brandy with citrus ceviche

### Earth Corner

Mini beetroot boats with thinly sliced raw "pezzata rossa"  
beef and barbecue sauce

Veal with tuna sauce

Salted beef carpaccio with 48-month Parmesan cheese  
cream, raspberry sauce, and glazed hazelnuts

Local cold cuts selection

Italian cheeses selection  
with homemade mustards

Handmade buffalo mozzarella and mini mozzarellas



### Vegetarian Corner

Watermelon, basil, and lemongrass gazpacho

Salad with Montasio PDO cheese, avocado, raspberries,  
strawberries, and 25-year-old balsamic vinegar

Crudités with seasonal vegetables

Shortcrust pastry canapé with a sphere of tomato paste

### Fried food Corner

Mini Sicilian arancini

Creamy cod mini rocher

Aubergine croquettes

Mixed fried fresh fish

### Bread Corner



## SELECTION OF ENTRÉES

Asparagus, prawn, and cuttlefish ink risotto  
Yellow tomato and red prawn risotto with lemongrass  
and red fruit umami  
Creamy pumpkin lobster, freeze-dried beetroot,  
and Salicornia risotto  
Jamar cheese risotto, partridge ragout,  
and Sauce Robert with cognac  
Risotto with Montasio cheese, venison goulash,  
and Bordelaise sauce  
Beetroot and Jamar cheese risotto  
Cod ravioli, pea fondue with Pernod  
and crusty green bread  
Lobster, burrata and Osietra Selection caviar plin  
Sheep's cheese and pepper fusilli  
with white prawns and lime  
Genoese ravioli, Tabor cheese and reduction  
Goat's cheese Cappellacci and reduction  
Trieste-style goulash cappellacci, foie gras royale,  
and 48-month Parmesan-Reggiano  
Vegetarian cappellacci, truffle and apple  
with horseradish  
Smoked aubergine, tomato and basil fondue ravioli

## SELECTION OF MAIN COURSES

Croaker, pea ganache, and glazed baby vegetables  
Crustacean Catalan  
Italian-style octopus with homemade ketchup sauce  
(homemade ketchup sauce with three varieties  
of tomato, burrata cream, and a light basil pesto)  
Cod with caponata and Mediterranean flavours  
Cod, Tom kha kai, and vegetable Macedonia with berries  
White veal fillet glazed in toffee sauce, vegetable  
ratatouille with hazelnuts and apricots  
Glazed beef cheek with jus, Robuchon mashed potatoes,  
Pak Choi, and pork pops  
White veal cheek glazed in Bercy sauce with Amarone,  
burrata, and summer mushrooms  
Beef fillet, foie gras, and apple  
Wild venison, foie gras, topinambur  
Aubergine Parmigiana  
Fried egg, cauliflower, and lemon



## FRUIT AND DESSERT BUFFET

Panna cotta with tonka beans and hazelnuts  
Crème caramel  
70% dark chocolate and orange mousse  
White chocolate, cherry, and coconut bavarois  
Vanilla cream and berry tartlet  
Cardamom crème brûlée basket  
Tiramisu  
Zuppa inglese  
Seasonal fruit and tropical fruit  
“Ice cream trolley” on request





## WEDDING CAKE

We also take care of your cake.

Cutting their wedding cake is one of the moments the bride and groom most look forward to on their special day.

It symbolises joy and sharing and represents the first act taken in married life.

Our master pastry chefs can make your cake of dreams in the style that best suits your wedding: classic, modern, glamorous, romantic or the way you've always imagined it.

Prices from €6 per person



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## BEVERAGES DURING THE MEAL

### Start Selection

Tivoli wine selection  
Sparkling and still water  
Non-alcoholic drinks and beer

### Tivoli Selection

Tivoli and regional wine selection  
Sparkling and still water  
Non-alcoholic drinks and beer

### Lifestyle Selection

P rearranged wine selection  
Sparkling and still water  
Non-alcoholic drinks and beer

Prices from €40 per person  
(estimate of 1 bottle per 5 people)



## BEVERAGES AFTER THE MEAL

### Open bar 1

Aperol Spritz / Spritz Campari / Americano  
Gin / Vodka / Rum / Whisky / Beer  
Non-alcoholic drinks / Water

Price per person:  
1 Hour €20 | 2 Hours €40 | 3 Hours €50

### Open bar 2

Red and white Martini / Port / Gin / Vodka / Rum  
Whisky / White, rosé, and red wine / Beer  
Brandy / Herbal liqueur / Soft drinks  
Water

Price per person:  
1 Hour €30 | 2 Hours €50 | 3 Hours €65







## L A T E S U P P E R

### **MIDNIGHT PASTA**

Penne all'arrabiata

or

Fusilli with basil pesto, 24-month Parmesan cheese  
and tomato confit

### **PIZZAS**

Margherita pizza

or

Focaccia with mozzarella, stracchino cheese, and  
mortadella sausage

€35 per person

All packages are applicable for a minimum  
of 50 guests. To make every occasion unforgettable,  
our proposals can be personalised on request,  
depending on your ideas and needs.

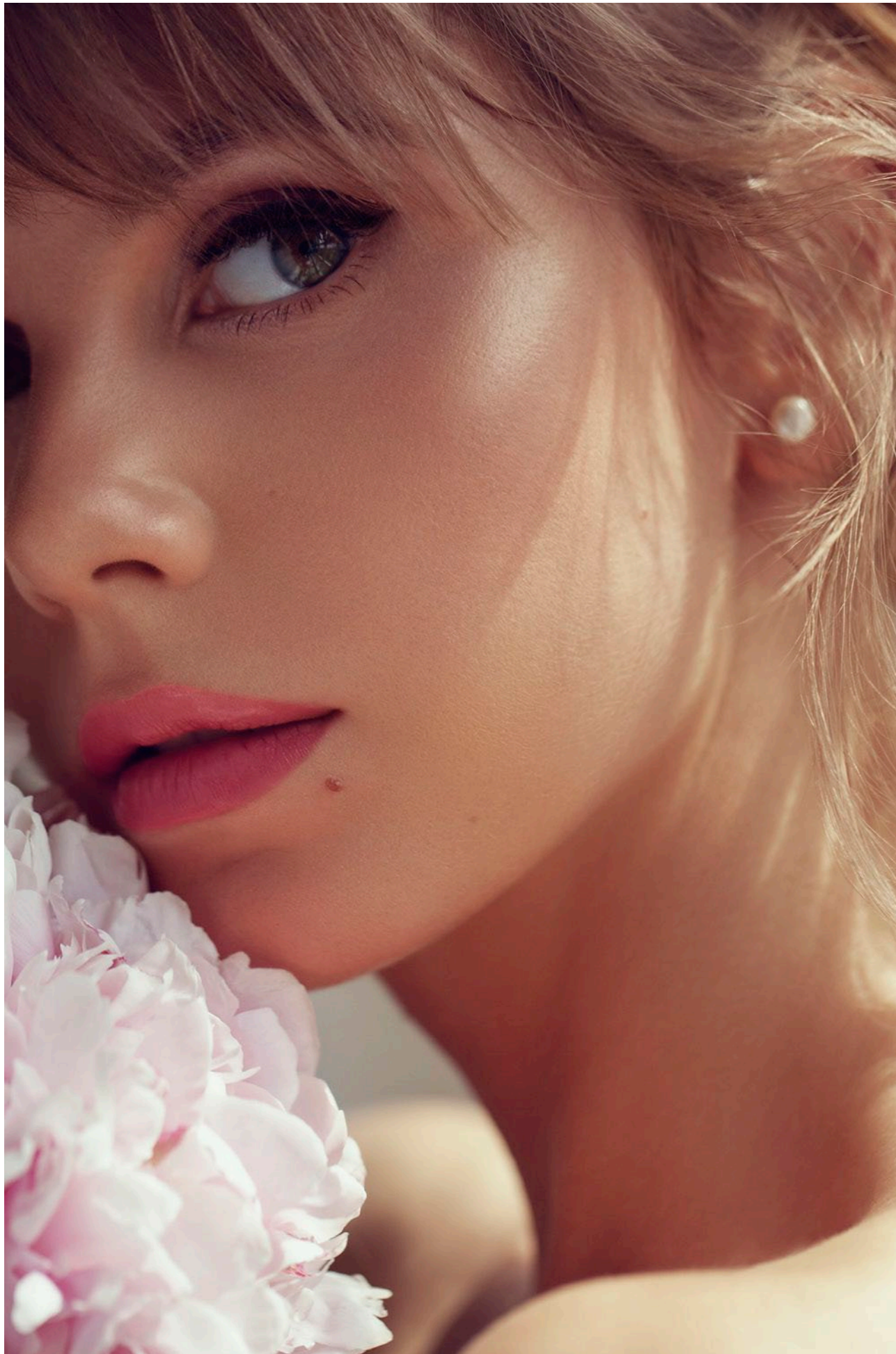
A TEAM  
AT YOUR  
DISPOSAL

Our dedicated team will be with you every step of the way to ensure that every detail of your wedding is perfect.

From planning to execution, we are here to make your dream come true with passion and dedication.







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## ADDITIONAL SERVICES

Private spa and wellness treatments

Wedding planner

Floral arrangements

Photographer

Officiant

Transfers

Car parking

Babysitter

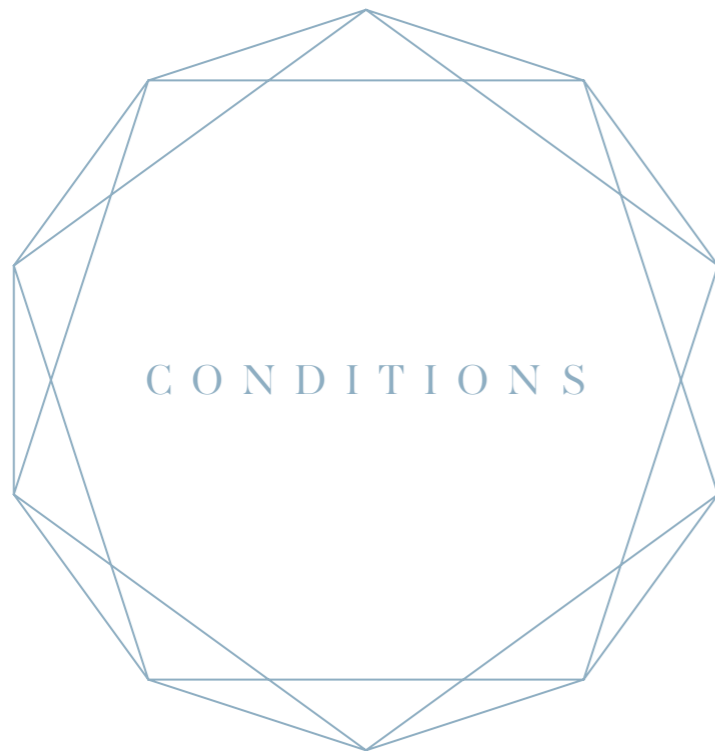
DJ

Laundry service

Security service







#### **Guests**

The venue must be informed of the estimated number of guests no later than 30 days before the wedding date.

#### **Facilities**

Free wedding night for the newlyweds, late check-out (subject to availability) and room-service breakfast for the bride and groom.  
Free wedding menu tasting for the bride and groom.  
Special rates for rooms booked by guests.

#### **Children**

Ages 0 to 3 - free  
Ages 4 to 12 - 50% off.

#### **Prices and payment terms**

All prices are in euros (€) and include VAT.  
Bookings will be confirmed with an initial non-refundable deposit of 30 per cent of the estimated total.  
Subsequent payment instalments, as well as terms and conditions in the event of cancellation or reduction in the number of guests, will be indicated in the contract.  
Payment must be made by bank transfer.

#### **Changes**

Tivoli Portopiccolo reserves the right to make changes to the items and prices of our menus for reasons of force majeure, and commits to informing customers of such changes in good time. The hotel does not allow the entry of any type of food that has not been previously agreed with the kitchen staff. Customers can bring in bottles of drinks and pay a "corkage fee" established by the hotel. Customers must present a written document in which they take responsibility for the products in question, specifying the quantities and brands of drinks provided.

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**Damage to property**

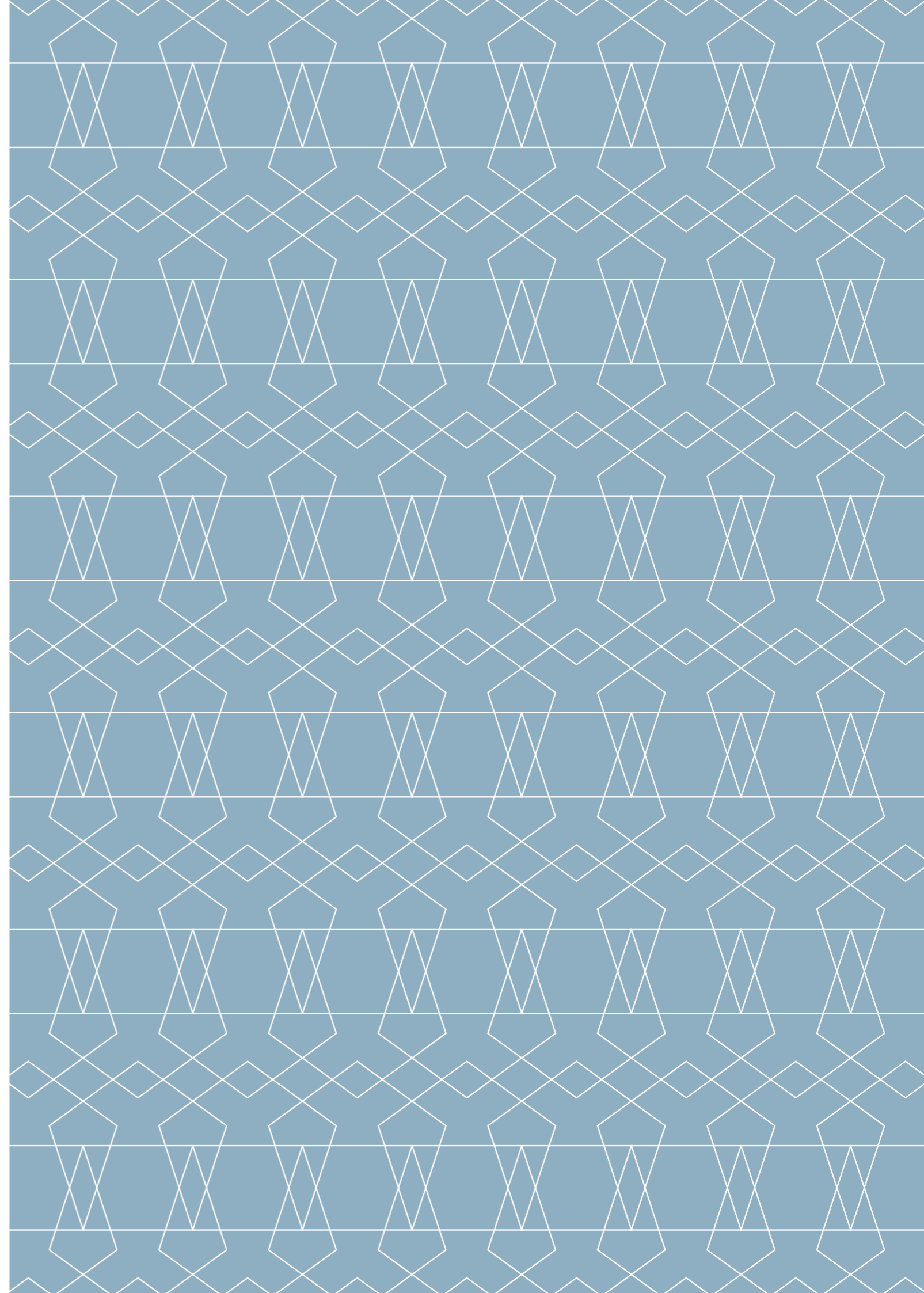
Tivoli Portopiccolo is a public holiday resort with private residences. Compensation can therefore be claimed for any damage or loss caused by actions that jeopardise its condition. Consequently, the costs incurred to repair or replace the property will be borne by the customer. The hotel cannot be held responsible for any goods lost, damaged, or mislaid by customers during or after the event.

**Contract, acceptance and indemnity**

In order to provide the best possible service, any further questions or requests can be sent to the Hotel. A contract must be signed for each event, the signing of which implies full acceptance of all the clauses therein by both parties. Failure to comply with these clauses may result in the event being cancelled without the right to compensation. Once the contract has been signed, any changes must be sent to the Hotel in writing.

CONTACT US TO FIND OUT HOW

*We can make your dream  
wedding come true*



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**TIVOLI**  
W E D D I N G S