WEDDINGS & CEREMONIES 2025



SHAPED BY YOU

Your dreams in the best hands At Port Jardín Milenio we will be at your side to take care of every detail and offer an impeccable service, up to the most demanding desires.

The gastronomic proposal, under the direction of our Chef, combines local cuisine and haute cuisine to surprise and delight all palates.

In addition, we can manage any additional service you can imagine, without limits or complications.

The Welcome Cocktail will be the first great moment, surrounded by hugs, toasts and shared emotions.

And for the banquet, you can choose between our hall overlooking the beautiful garden or an outdoor celebration.





## THE CEREMONY

A Yes. I do among palm trees

The Hotel Port Jardín Milenio is the perfect place to tie the knot in a charming setting full of Mediterranean vegetation.

We take care of everything so that you only focus on what is important: enjoying the moment.



#### **INCLUDES**

Personalised decoration (valued up to 265 €)

DJ with recorded music and PA service

Musical advice and coordination of the ceremony

Protocol during the ceremony

Online and telephone support during the preparations

Venue hire and set-up

#### **PRICES**

1300€ VAT included. For less than 125 adult guests 1550€ VAT included. For more than 125 adult guests





# WE PREPARE THAT DAY

so special

#### **FLORAL DECORATION**

The floral centrepieces you will choose for the banquet tables are courtesy of the Hotel.

For any additional decorations, please consult with our decorators.



#### **OTHER SERVICES**

To help you to thrill and surprise your guests, we put you in contact with people we recommend, especially for their long experience, good work and treatment given to couples, obtaining special conditions just for you.





Out menus



Menu Yes, I do

5 Starter options to choose from

1 Main Course between Fish and Meat

1 Dessert

Wedding cake

Wine Cellar included in the Banquet Raimat Clamor, Abalos Crianza, Roger de Flor

Floral decoration of the house

55,00€





# Menu Romance Nº1

#### Cocktail

Estimated minimum duration of the service 45' 3 options to choose from

### Banquet

5 Starter options to choose from 1 Main Course between Fish and Meat 1 Dessert Wedding cake

#### Wine cellar

Included in the Cocktail and Banquet to choose from

## Floral personalisation of the table

Personalisation of tables with table linen of your choice, including under plate and water glass

78,00€





# Menu Romance Nº2

#### Cocktail

Estimated minimum duration of the service 45' 6 hot and cold options to choose between, we recommend 3 and 3

### Banquet

3 Starter options to choose from 1 Main Course between Fish and Meat 1 Dessert Wedding cake

#### Wine cellar

Included in the Cocktail and Banquet to choose from

### Floral personalisation of the table

Personalisation of tables with table linen of your choice, including under plate and water glass

80,00€





Gastronomic proposal



# COCKTAIL A delicious start to an unforgettable day

#### **COLD OPTIONS**

Small spoon of tabbouleh and smoked salmon shavings

Mini blini with steak tartar

Gazpachuelo of pickled green peppers and smoked sardines

Glass bread with Iberian cured ham and mojama

Bread with mojama and pipes and carasses

Mortadella, almond pesto and mozzarella pearls

Mojama brochette with semi-dried tomatoes and basil

Chupa chups of partridge pâté with chocolate and almonds

Skewer of vittelo tonnato with peppers +2,00€

Mini poket of marinated salmon, wakame and mango +3,00€

Assorted niguiris and rolls with soy sauce +3,00€





# COCKTAIL A delicious start to an unforgettable day

#### **HOT OPTIONS**

Mini truffled potato omelette with lime aioli
Vegetable gyoza with sweet chilli sauce
Sweet jalapeño mac and cheese croquettes
Chicken satay skewer with peanut and coconut sauce
Tuna brandade fritter with black garlic aioli
Mini smoked beef croquettes a la carte
Mini mollete of Iberian jowl confit with roasted peppers
Prawn and vegetable gyozas with thai tartare
Fartons of black pudding and pears in red wine
Squid Bao in its own ink with piquillo pepper aioli +1,00€
Tuna satay with sesame emulsion +1,00€
Bao of Iberian pork with honey and soy sauce +1,00€
Mini brioche with pulled pork BBQ +1,00€





# COCKTAIL A delicious start to an unforgettable day

#### TO ROUND OFF AN UNFORGETTABLE START

#### **CHEESES OF THE WORLD**

Gastronomic station with a selection of the best national and international cheeses

Between 80 to 120 guests: 13€ per person
From 120 to 180 guests: 12€ per person
Between 180 to 250 guests: 10€ per person

#### **IBERIAN HAM SLICING**

 $\label{eq:controller} Includes \ ham \ cutter \ and \ service.$  We recommend one piece for a maximum of 120 guests.

Cebo de Campo Iberico Ham: 650€ per piece 100% Iberian Ham D.O. Los Pedroche: 850€ per piece





## **STARTERS**

At the banquet the experience continues

#### **COLD STARTERS**

Mini tomato, mozzarella and olive and anchovy vinaigrette salad
Creamy foie gras with boletus and nougat, orange and sage vinaigrette
Guacamole and smoked salmon roll with yoghurt and almond sauce
Pistachio and hake mousse with spirulina sabayon
Iberian cured pork with mango and watercress marinade +3,00€
Iberian ham and cured cheese duo +3,00€
Smoked sardine coke with avocado and smoked sardines +3,00€



#### **HOT STARTERS**

Truffle and jowl croquettes

Sobrasada and goat cheese gyozas with teriyaki sauce

Date, ricotta and walnut cannelloni with rocket and parmesan cream

Flame grilled leeks, ham broth and toasted celery

Grilled artichokes with gribiche sauce +3,50€

Scallops, langoustine, confit bacon with kimchi ali oli +4,50€





## **MAIN**

Dishes that give character to the menu

#### **FISH**

Cod fillet confit with chop-suey and txacoli sauce
Grilled tuna loin with sautéed shitake and chilli pepper emulsion
Grilled sea bass, asparagus buds, shitake mushrooms and tatemmeg pepper sauce
and roasted peppers sauce +6,00€.

Grilled hake fillet with grilled leeks and dark ham jus and roasted celeriac +6,00€ Grilled turbot with truffle, spinach and courgette mousseline +11,00€ +11,00€



**MEAT** 

Grilled duck breast with roasted sweet potato and orange and pistachio sauce
Grilled Iberian feather with peanut cream and yellow curry
Grilled Angus steak with piquillo peppers and garlic +6,00€
Grilled Iberian pork loin with root vegetables and quince sauce +6,00€
Grilled sirloin steak with pave potato and perigueux sauce +15,00€





## **DESSERTS**

Sweet memories

Dulce de leche chibousse with vanilla ice cream

Cantueso and orange duo with meringue milk ice cream

Chocolate coulant with raspberry sorbet

Brioche bread French toast with hazelnut ice cream

RESOPÓN
The body asks for if

Assortment of chapatitas

(2 pcs. of ensaladilla, ham with tomato, cheese with tomato or mojama)

Mini Pizzas

Mini hot dogs

Mini Black Angus beef burger with caramelised onion with caramelised onion, rocket and goat's cheese Bao with cochinita pibil

\*Consult prices with the Events Department





# WINE CELLAR Brindis con alma

#### WINE CELLAR OPTIONS INCLUDED IN THE ROMANCE MENUS

#### WHITE WINES

Dilema · Verdejo · D.O. Rueda Monovar · Riesling · D.O. Alicante Laudum · Chardonay "ecológico" · D.O.P Alicante

#### **RED WINES**

Laudum · Roble · D.O.P. Alicante Arienzo · Garciano-Tempranillo · D.O. Rioja Viña Pomal Crianza · Tempranillo · D.O. Rioja Legaris Roble · Tempranillo · D.O. Ribera del Duero



### WINE CELLAR OPTIONS AT EXTRA COST +6,00€ per person

#### WHITE WINES

Equilibrio  $\cdot$  Sauvignon Blanc  $\cdot$  D.O. Jumilla Hacienda Sael  $\cdot$  Godello  $\cdot$  D.O. Bierzo Tarima Mediterráneo  $\cdot$  Merseguera-Moscatel  $\cdot$  D.O. Alicante

#### **RED WINES**

El Pícaro  $\cdot$  Tinta de Toro  $\cdot$  D.O. Toro Altos de Raiza Crianza  $\cdot$  Tempranillo  $\cdot$  D.O. Rioja Pasión de Bobal  $\cdot$  Bobal  $\cdot$  D.O. Utiel Requena Finca Resalso  $\cdot$  Tempranillo  $\cdot$  D.O. Ribera del Duero





# **OPEN BAR AND MUSIC**

#### **OPEN BAR OPTION**

Must be requested for all adult guests 3 Hours open bar per person 22,00€

#### **DRINKS OPTION**

Soft drinks 2,00€

Beers 2,50€

Mixed drinks 7,00€



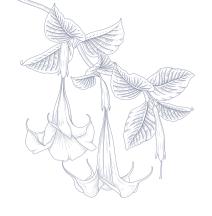
#### **DJ MUSIC**

Personalised throughout the celebration
6 Hours from the beginning of the cocktail 630€
Extra hour DJ 100€
Timetable from 14:00 to 20:00 and from 21:00 to 03:00





Information and conditions



# OUR GIFT TO YOU The day will be perfect

# WITH THE ROMANCE MENUS, THE FOLLOWING ARE INCLUDED: FOR WEDDINGS WITH 70 OR MORE ADULT GUESTS

Floral decorations on the banquet tables

One night with breakfast at our Hotel Port Jardín Milenio

(this is a non-transferable gift exclusively for the newlyweds, for the night before and the day of the celebration)

Printed menus

Guest list

Wedding cake + Bride and Groom figurines

#### FOR WEDDINGS WITH FEWER THAN 70 ADULT GUESTS

Consult with the Events Department





# STAY WITH US Your rest, our priority

#### ACCOMMODATE YOUR GUESTS IN OUR HOTELS IN ELCHE

# HOTEL HUERTO DEL CURA HOTEL PORT JARDÍN MILENIO HOTEL PORT ELCHE

Always with the best guaranteed price, regardless of the booking date.

The hotel will prioritize guests attending weddings held at Hotel Port

Jardín Milenio.

\*Subject to availability. Please check conditions.





SAVE Celebrate with us

To confirm the reservation of the event date, a payment of €1,000 is required. Subsequently, a second payment of €2,000 must be made 90 days before the event. After the menu tasting, the remaining amount necessary to complete 50% of the total event cost must be paid. Finally, the outstanding balance must be settled 7 days prior to the celebration to cover the full cost of the event.

The final number of guests must be communicated to the hotel at least 7 days in advance. This will be the number included in the final invoice, although it may be increased afterward if necessary. However, if any confirmed guest does not attend, their cost will still be charged.

If the event is cancelled between 10 and 30 calendar days prior to the scheduled date, the hotel will offer a 50% credit, which may be used for another event within a maximum period of 6 months from the cancellation date. If this credit is not used within the specified timeframe, the hotel reserves the right to retain the full amount of the credit.

Midday banquets that wish to extend the service until 10:00 PM will require the hiring of a late-night snack service for at least 80% of the guests and will incur an additional charge of €225 for extra staff.

The menu tasting will take place on a Sunday, on a date agreed upon between the events department and the couple.

The number of guests for the tasting will be as follows: Weddings with 70 or more guests: 2 people Weddings with 120 or more guests: 6 people

For the tasting, you will try:

A selection of appetizers from the Welcome Cocktail (chosen by our Head Chef) 14 selected dishes to taste (We recommend choosing: 1/2 starters, 1/2 main courses, 1/2 desserts)

Once the menu is selected, it will be finalized with no possibility of changes at least 15 days before the banquet. The use of sparklers, synthetic petals, confetti, and similar items is not allowed.



WEDDINGS & CEREMONIES 2025

PORT JARDÍN MILENIO

SHAPED BY YOU

Events Department huertodelcura.eventos@porthotels.es

Carrer Curtidors, 17, 03203 Elx, Alicante +34 966 612 033 | jardinmilenio@porthotels.es