

WEDDING BROCHURE 2026



PORT JARDÍN MILENIO

SHAPED BY YOU

*Your dreams in
the best hands*

At Port Jardín Milenio, we will be by your side to take care of every detail and offer impeccable service, tailored to the most demanding wishes.

Our gastronomic proposal, led by our Chef, combines local cuisine and haute cuisine to surprise and delight every palate.

We also manage any additional services you can imagine, without limits or complications.

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

And for the banquet, you can choose between our salon with views of the beautiful garden or an outdoor celebration.



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THE CEREMONY

A "Yes, I do" among palm trees

The Port Jardín Milenio Hotel is the perfect place to say "I do" in an enchanting Mediterranean garden setting. We take care of everything so you can focus on what truly matters: enjoying the moment.



INCLUDES

Personalised decoration (valued up to €290)
DJ with recorded music and PA system
Musical advice and ceremony coordination
Mistress of ceremonies and protocol
Venue hire and set-up

PRICE

€1,350 VAT included (for fewer than 125 adult guests)
€1,600 VAT included (from 125 adult guests)



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WE PREPARE THAT

special day

FLORAL DECORATION

The flower centrepieces for the banquet tables are a courtesy of the hotel.

For any additional decoration, please consult with our decorators.



OTHER SERVICES

To help you move and surprise your guests, we connect you with professionals we highly recommend for their long-standing experience, expertise, and care for couples - offering you special conditions.



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Our menu



Mena
YES, I DO

Starters

5 Starters to choose

Main Course

1 Main (Fish or Meat)

Dessert

1 Dessert

Wedding Cake

Cellar

Wines included

Raimat Clamor, D.O. Costers del Segre

Abalos Crianza, D.O. Ca. Rioja

Roger de Flor, D.O. Cava

Extras

House floral decoration

58,00€



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Mena

Romance Nº1

Cocktail

Minimum 45' min

3 options to choose

Banquet

5 Starters to choose

1 Main (Fish or Meat)

1 Dessert

Wedding cake

Drinks

Included in Cocktail & Banquet

Extras

Personalised floral table decoration & customised table settings
(linen, charger plate, water glass)

82,00€



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Meha

Romance Nº2

Cocktail

Minimum 45' min

6 options - recommended 3 hot & 3 cold

Banquet

3 Starters to choose

1 Main (Fish or Meat)

1 Dessert

Wedding Cake

Drinks

Included in Cocktail & Banquet

Extras

Personalised floral table decoration & customised table setting (linen, charger plate, water glass)

84,00€



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Gastronomic Proposal



COCKTAIL

A delicious start to an unforgettable day

COLD OPTIONS

Taboulé spoon with smoked salmon shavings

Mini blini with steak tartare

Chilled green pepper soup with smoked sardine

Crystak bread with Iberian ham & mojama

Crystal bread with mojama & salted fish

Mortadella, almond pesto & mozzarella pearls

Mojama skewer with semi-dried tomatoes & basil

Partridge pâté lollipop with chocolate & almonds

Vitello tonnato skewer with piparras +€2.00

Marinated salmon, wakame & mango mini pocket +€3.00

Assorted nigiri & rolls with soy sauce +€3.00



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COCKTAIL

A delicious start to an unforgettable day

HOT OPTIONS

Mini potato brava waffles

Mini truffled Spanish omelette with lime aioli

Vegetable gyoza with sweet chili sauce

Mac & cheese croquettes with jalapeño sweetness

Chicken satay skewer with peanut & coconut sauce

Tuna brandade fritter with black garlic aioli

Mini smoked beef croquettes

Mini bun with confit Iberian pork jowl & roasted peppers

Prawn & vegetable gyoza with Thai tartar sauce

Black pudding & pear fritters in red wine

Squid ink bao with piquillo pepper aioli +€1.00

Tuna satay with sesame emulsion +€1.00

Pulled Iberian pork bao with honey & soy +€1.00

Mini brioche with barbecue pulled pork +€1.00



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COCKTAIL

A delicious start to an unforgettable day

TO ROUND OFF AN UNFORGETTABLE BEGINNING

WORLD CHEESES STATION

Gastronomic station with a selection of the finest national and international cheeses.

80 to 120 guests: 13€ per person

120 to 180 guests: 12€ per person

180 to 250 guests: 10€ per person

CARVED IBERIAN HAM

Includes ham carver & service.

Recommended 1 piece per 120 guests.

A second ham will be opened for groups of over 150 people.

Iberian Cebo de Campo Ham: 675€ per piece

100% Iberian Ham D.O. Los Pedroches: 880€ per piece



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STARTERS

The banquet is where the experience continues

COLD STARTERS

Mini tomato & mozzarella salad with olive-anchovy vinaigrette

Foie gras cream with boletus & nougat-orange-sage vinaigrette

Guacamole & smoked salmon roll with yoghurt-almond sauce

Pistachio & hake mousse with spirulina sabayon

Cured Iberian pork with mango escabeche & watercress +€3.00

Iberian duo with cured cheese +€3.00

Smoked sardine coca with avocado +€3.00



HOT STARTERS

Truffle & Iberian pork jowl croquettes

Sobrasada & goat cheese gyoza with teriyaki sauce

Date, ricotta & walnut cannelloni with rocket-parmesan cream

Charred leek with ham broth & roasted celery root

Grilled artichokes with gribiche sauce +€4.00

Scallop, langoustine & confit pork belly with kimchi aioli +€5.00



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MAIN DISHES

Dishes that give character to the menu

FISH

Confit cod loin with chop-suey & txakoli sauce

Grilled tuna loin with shiitake & piparra emulsion

Grilled croaker with asparagus tips, shiitake & roasted pepper sauce +€6.00

Hake loin with grilled leeks, ham jus & roasted celeriac +€6.00

Grilled turbot with truffle, spinach & courgette mousseline +€11.00



MEAT

Grilled duck magret with roasted sweet potato & pistachio-orange sauce

Grilled Iberian pork pluma with peanut cream & yellow curry

Grilled Angus ribeye with piquillo peppers & garlic shoots +€6.00

Grilled Iberian pork presa with root vegetables & quince sauce +€6.00

Grilled beef tenderloin with potato pavé & périgieux sauce +€16.00



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DESSERTS

Sweet memories

Dulce de leche chiboust with vanilla ice cream

Cantueso & orange duo with meringue milk ice cream

Chocolate coulant with raspberry sorbet

Brioche French toast with hazelnut ice cream



LATE-NIGHT SNACK

Just what you crave

Mini sandwiches

(2 units of salad, ham & tomato, cheese & tomato, mojama)

Mini Pizzas

Mini hot dogs

Mini Black Angus burgers with caramelised onion, rocket & goat cheese

Bao buns with cochinita pibil

*Prices upon request



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WINES & DRINKS

A toast with soul

INCLUDED WINE OPTIONS (ROMANCE MENUS)

WHITE WINES

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



SUPPLEMENTARY WINE OPTIONS

WHITE WINES

Equilibrio · Sauvignon Blanc · D.O. Jumilla +1,50€
Hacienda Sael · Godello · D.O. Bierzo +2.50€
José Pariente · Verdejo D.O. Rueda +5.50€

RED WINES

El Pícaro · Tinta de Toro · D.O. Toro +1.00€
Altos de Raiza Crianza · Tempranillo · D.O. Rioja +1.00€
Pasión de Bobal · Bobal · D.O. Utiel Requena +1.50€
Finca Resalso · Tempranillo · D.O. Ribera del Duero +4.00€



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OPEN BAR & MUSIC

The perfect celebration

OPEN BAR OPTION

Must be requested for all adult guests

3 hours of open bar per person - €22.00

PER DRINK OPTION

Soft drinks 2,00€

Beers 2,50€

Mixed drinks 7,50€



DJ SERVICE

Personalised throughout the entire celebration

6 hours from the start of the cocktail - €630

Extra DJ hour - €100

Schedule: 14:00 to 20:00 and 21:00 to 03:00



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Information & Conditions



WE GIFT YOU
The day will be perfect

**INCLUDED WITH THE ROMANCE MENUS:
FOR WEDDINGS WITH 70 OR MORE ADULT GUESTS**

Floral decoration for banquet tables
One night with breakfast at Port Jardín Milenio
(this is a non-transferable gift, exclusively for the bride and groom, for the
wedding night)
Minutas (printed menus)
Guest list
Wedding cake + figurines

FOR WEDDINGS WITH FEWER THAN 70 ADULT GUESTS

Please consult with the Events Department



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STAY WITH US
Your rest, our priority

HOST YOUR GUESTS IN OUR HOTELS IN ELCHE

HOTEL HUERTO DEL CURA
HOTEL PORT JARDÍN MILENIO
HOTEL PORT ELCHE

The hotel will give priority to guests attending weddings held at Hotel Port
Jardín Milenio.

*Subject to availability. Please consult conditions.



SAVE THE DATE

Celebrate with us

To confirm the reservation of the event date, a payment of €1.000 must be made.

Subsequently, 90 days before the event date, a second payment of €2.000 will be required. After the menu tasting, the remaining amount must be paid to cover 50% of the total event cost. Finally, 7 days before the celebration, the outstanding balance must be settled to cover the full cost of the event.

The 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 later.

However, in the event that a 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 of 6 months from the date of cancellation. If this credit is not used within a maximum of 6 months from the date of cancellation. If this credit is not used within the indicated period, the hotel reserves the right to retain the full amount.

For banquets held at lunchtime that wish to extend the service until 22:00, it will be necessary to contract the late-night snack service for at least 80% of the guests, and an additional €225 will be charged for extra staff.

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

The number of guests included in the tasting will be as follows:

Weddings with 70 or more guests: 2 people

Weddings with 120 or more guests: 6 people

Tasting includes:

Selection of appetisers from the Welcome Cocktail (chosen by our Head Chef)
14 dishes selected for tasting (we recommend choosing: ½ starters, ½ main courses, ½ desserts)

Once chosen, the menu will be final and cannot be modified less than 20 days before the banquet. The use of sparkles, synthetic petals, confetti, and similar items is not permitted.



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