

WEDDINGS & CEREMONIES 2025



PORT JARDÍN MILENIO

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.



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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



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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.



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Our menu



Mena
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€



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Meha

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€



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Ménu

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€



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Mena

Kids

Starters to share

Almonds
French fries
Stuffed olives
Serrano ham
Manchego cheese
Chicken pops
Iberian ham croquettes
Fried squid rings

Main course to choose (The same for all diners)

Arroz a Banda / Chicken rice
Angus beef burger
Chicken Fingers

Dessert

Chocolate cake

Drinks

Water and soft drinks

36,00€



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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 vittello tonnato with peppers +2,00€

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

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



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COCKTAIL

A delicious start to an unforgettable day

HOT OPTIONS

- Mini patatas bravas waffles
- 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€



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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

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



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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€



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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€



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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 it

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



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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 · Sauvignon Blanc · D.O. Jumilla
Hacienda Sael · Godello · D.O. Bierzo

RED WINES

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



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OPEN BAR AND MUSIC

The perfect party

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



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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



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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.



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