

HOTEL
HUERTO
DEL CURA

WEDDINGS & CEREMONIES 2024

Events Department

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CEREMONIES

Each couple has their own dream, a unique and unrepeatable illusion. For this reason, the true value of a dream lies in its authenticity.

Every love story begins with an emotional "I LOVE YOU" and from the Hotel Huerto del Cura we extend our hand to collaborate in making the next step a reality, the "YES I LOVE YOU".

We are here to orchestrate a special ceremony that captures and transmits the love and feelings that unite you, according to your wishes in an idyllic and unique environment.

If you wish, our expert master of ceremonies will be at your side offering guidance and support during the planning and execution of your event. We will work together to design a unique and exclusive ceremony that reflects the essence of your relationship.

The ceremony is personalized and includes:

Space and setup for holding the ceremony.

Decoration chosen by the couple (up to €265).

Advice and coordination of music for the ceremony with DJ.

Public address system.

Protocol during the ceremony.

Support for family and friends in participating in the ceremony.

Telephone and online support during ceremony preparations.

Price in Jardín Zen or Jardín Invernadero

For less than 125 adult guests 1.300 € VAT included

From 125 adult guests 1.550 € VAT included



LET'S PREPARE THIS SPECIAL DAY

Tasting menu

For less than 70 adult guests, consult with the Events Department

From 70 to 90 guests, tasting menu for 2 people
From 90 to 125 guests, tasting menu for 4 people
From 125 guests, tasting menu for 6 people

To try in the tastings

Selection of Welcome Cocktail appetizers made by the head chef

The starters of the concept you have chosen (to share or individually)

The main dishes

The drinks

The desserts

Floral decoration

The flower centers that you will choose for the banquet tables, They are courtesy of the Hotel. For any additional decoration, please, consult with our decorators.

Other services

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



CONFIGURE THE BANQUET

Cocktail

Vermouths, beers, wines, soft drinks, juices and waters 6.50€

Customize your cocktail bar from de 9.00€

All our options will be served separately and a minimum of 2 units for each reference

Cold options

Glass of melon gazpacho	3.25€
Glass of Andalusian gazpacho	3.25€
Diced cured Manchego cheese	3.25€
Spoons of avocado and marinated salmon	3.75€
Marinated salmon blinis with lime butter	3.75€
Mullet roe blinis	3.75€
Selection of pastries (escalivada with anchovies, tomato concasée with mojama, crab mousse)	3.75€
Mini corn tiles with hake salad and mullet roe	4.25€
Crystal bread with tomato and tuna jerky	4.25€

Cold options

Glass bread with Iberian loin and Raf tomato	4.25€
Boletus and foie macaron with strawberry & Modena coulis	5.25€
Our selection of canapés	5.25€
Sushi selection (makim sashimi, nigiri, temaki and uramaki)	7.25€
Tasting of cheeses from around the world	12.00€
From 120 guests	
For a smaller number of guests, consult	
Cut Iberian ham	600€
Price per piece (includes ham cutter)	

Estimated duration between 45' and 1 hour
Supplement in the drink if this marked time is exceeded

Hot options

Soufflé bread stuffed with roasted vegetables and smoked sardine	3.25€
Mini date croissant with bacon	3.25€
Camembert and quince cheese with caramelized onion	3.25€
Crunchy dates with tomato coulis	3.25€
Sobrasada in pastry and quail eggs	3.25€
Soufflé bread filled with cream cheese and ham shavings	3.75€
Puff pastry with seafood	3.25€
Soufflé bread stuffed with tomato and tuna jerky tartar	3.75€
Tempura octopus skewer with mojo picón	4.25€
Crispy prawn skewer with red curry	4.25€
Potatoes and Iberian ham croquettes	3.75€
Potatoes and lobster croquettes with tartar sauce	3.75€
Pulpo A'Feira (Galician octopus and potato with olive oil and paprika)	7.25€

Thematic corners

Corner

Gildas (Bar snacks)	5.50€
Rices	6.00€
Rincón Illicitano	8.00€

Must request for total adult guests

Consult options with the Events Department



Cold starters to share

Salmon tartare with avocado cream, ice cream washabi and pickle mayonnaise	9.50€
Foie and chocolate, with imperial tangerine coulis and gingerbread crumble	11.50€
Octopus carpaccio, with arugula salad with pico de gallo sauce	10.50€
White asparagus stuffed with hake salad, with orange muslin	7.50€
Hummus tiles, with prawns and smoked eel and beet gazpachuelo	9.50€
Pastry with cod brandade and candied peppers, with black olive mayonnaise	7.50€

Hot starters to share

Iberian secret gyozas, with candied pears and truffle sauce	6.00€
Tempura zucchini stuffed with cheese oat and spinach, with tomato jam	9.00€
Octopus fritters, with piparras mayonnaise	6.00€
Crispy lamb and dates with nougat sauce	7.50€
Candied Elche flower, with ham shavings and romesco sauce	9.00€
Crayfish and caramelized onion ravioli, with secret grilled Iberian pork and Thai sauce	8.50€



Individual starters

Warm green asparagus salad, cheese goat and shavings of Iberian ham	16.50€
Salmon tartare with avocado cream, ice cream washabi and pickle mayonnaise	14.50€
Foie and chocolate, with imperial tangerine coulis and gingerbread crumble	20.00€
Octopus carpaccio, with arugula salad with pico de gallo sauce	17.00€
White asparagus stuffed with hake salad, with orange muslin	10.50€
Hummus tiles, with prawns and smoked eel and beet gazpachuelo	14.50€
Pastry with cod brandade and candied peppers, with black olive mayonnaise	10.50€
Iberian secret gyozas, with candied pears and truffle sauce	11.50€
Tempura zucchini stuffed with cheese oat and spinach, with tomato jam	16.50€
Octopus fritters, with piparras mayonnaise	11.50€
Crispy lamb and dates with nougat sauce	12.50€
Candied Elche flower, with ham shavings and romescu sauce	16.50€
Crayfish and caramelized onion ravioli, with secret grilled Iberian pork and Thai sauce	16.50€

Sorbets

Cantueso, thyme, celery, mint, mojito, Marc de Champagne	4.00€
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CHOOSE THE SAME DISH FOR ALL GUESTS

FISHES

Cod loin in potato crust, with sun-dried tomatoes concassé and basil aioli	17.00€
Monkfish, with artichokes, boletus and prawns	23.00€
Red mullet with rosemary creamed leek ragût	22.00€
Hake supreme, with creamy green peppers and saffron pil-pil	23.00€
Grilled sea bass, with celeriac puree, tarragon mousseline and artichoke chips	23.00€
Grilled octopus, with Rioja potato cream and Iberian chorizo chips	26.00€

MEATS

Grilled Angus entrecote, with chutney peppers, camembert wonton and bone marrow sauce	25.00€
Charcoal Iberian pork, with pear compote, cocoa streusel and miso sauce	21.00€
Confit Iberian pork cut with parsnip puree, pomegranate juice and date and bacon fritter	21.00€
Grilled Ávila chop, with potato shavings and Padrón peppers	37.00€
Boneless lamb shoulder, with roasted onion cream, foundant potatoes and rosemary glaze	27.00€
Beef tenderloin, with sautéed green asparagus and soufflé potatoes with old wine reduction	33.00€

CHOOSE THE SAME DISH FOR ALL GUESTS

DESSERTS

Limoncello with prepared milk ice cream tulip	7.50€
Chocolate and baileys cake with mocha ice cream tulip	7.50€
Coffee Crème Brûlée with rum ice cream tulip	7.50€
Chocolate Coulant with strawberry sorbet tulip	7.50€
Cheese and date soufflé with cookie crumble and tropical fruit sorbet	7.50€
Pear and chocolate crunch with bourbon vanilla ice cream	7.50€

WINE SUGGESTIONS

OPTION 1

21.00€

White wine Laudum (D.O.P. Alicante Moscatel Seco)

Red wine Almuedre de Telmo Rodríguez (D.O.P. Alicante Monastrel)

Cava Roger de Flor Brut Nature (D.O. San Sadurni D'Anoia Cava)

OPTION 2

23.00€

White wine Semsum2 (D.O.P. Alicante Sauvignon)

Red wine Marques de Arienzo Crianza (D.O. Rioja Tempranillo)

Cava El Miracle Nature Brut Organic (D.O. Utiel Requena)

OPTION 3

26.50€

White wine Rafael Cañizares (D.O.P. Alicante Sauvignon)

Red wine Izadi (D.O. Rioja Tempranillo)

Cava Roger de Flor Brut Nature (D.O. San Sadurni D'Anoia Cava)

OPTION 4

30.00€

White wine José Pariente (D.O. Rueda Verdejo)

Red wine Finca Resalso (D.O. Ribera del Duero Tempranillo)

Cava El Miracle Nature Brut Organic (D.O. Utiel Requena)

All options include beers, soft drinks, waters, coffees and infusions



MENU SUGGESTIONS

MENU 1 MODEL OPTION INDIVIDUAL STARTERS 92.50€

Welcome cocktail

Drinks: vermouth, beer, wines, soft drinks, juices and waters

Diced cured manchego cheese

Spoons of avocado and marinated salmon

Crunchy date with tomato coulis

Crispy prawn skewer with red curry

Individual Starters

Pastry with cod brandade and candied peppers, with black olive mayonnaise

Iberian secret gyozas, with candied pears and truffle sauce

Main

Confit Iberian pork cut with parsnip puree, pomegranate juice and date and bacon fritter

Dessert

Chocolate coulant, with raspberry sorbet tulip

Drinks

White Laudum (D.O.P. Alicante. Moscatel seco)

Red Almuvedre de Telmo Rodríguez (D.O.P. Alicante Monastrel)

Cava Roger de Flor Sant Sadurní Anoia Brut Nature

MENU SUGGESTIONS

MENU 2

MODEL OPTION SHARED STARTERS

93.00€

Welcome cocktail

Drinks: vermouth, beer, wines, soft drinks, juices and waters

Diced cured manchego cheese

Small glass of Andalusian gazpacho

Spoons of avocado and marinated salmon

Mini date croissant with bacon

Potatoes and Iberian ham croquettes

Crispy prawn skewer with red curry

Starters to share

Octopus fritters, with piparras mayonnaise

White asparagus stuffed with hake salad, with orange muslin

berian secret gozas, with candied pears and truffle sauce

Main

Cod loin in potato crust, with sun-dried tomatoes concassé and basil aioli

Dessert

Cheese and date soufflé, with biscuit crumble and tropical fruit sorbet

Drinks

White Laudum (D.O.P. Alicante. Moscatel seco)

Red Almuvedre de Telmo Rodríguez (D.O.P. Alicante Monastrel)

Cava Roger de Flor Sant Sadurní Anoia Brut Nature

MENU SUGGESTIONS

MENU 3 MODEL OPTION SHARED STARTERS 104.00€

Welcome cocktail

Drinks: vermouth, beer, wines, soft drinks, juices and waters

Diced cured manchego cheese

Small glass of Andalusian gazpacho

Spoons of avocado and marinated salmon

Pastry with sobrasada and quail eggs

Mini date croissant with bacon

Potatoes and Iberian ham croquettes

Individual starter

White asparagus stuffed with hake salad, with orange muslin

Fish Main Course

Cod loin in potato crust, with sun-dried tomatoes concassé and basil aioli

Meat Main Course

Charcoal Iberian pork, with pear compote, cocoa streusel and miso sauce

Dessert

Limoncello, with prepared milk ice cream tulip

Drinks

White Laudum (D.O.P. Alicante. Moscatel seco)

Red Almuvedre de Telmo Rodríguez (D.O.P. Alicante Monastrel)

Cava Roger de Flor Sant Sadurní Anoia Brut Nature



VEGETARIAN MENU | VEGANO MENU

3 cocktail options + vegetarian/vegan menu **81.50€**
+ Drink option

ALLERGIES AND INTOLERANCES

In case of allergies, the following mandatory information must be taken into account: We will serve a menu that does not include the indicated ingredients, so please note that the presence of them and other allergens defined in Regulation 1169/2011 and its amendments could be detected. in the food due to cross contamination that may have occurred due to the idiosyncrasies of the work carried out in the kitchen or outside it. The hotel is not responsible for any damage or harm that this may cause.

CHILDREN MENU **39.00€**

The same main dish must be chosen for all children

In the middle to share

Almonds, fried potatoes, and stuffed olives

Serrano ham Manchego cheese Roman style squid

Salad duo Iberian ham croquettes

Main course to choose between:

Chicken rice (minimun 2 people)

Burger and fries

Chicken breast with fries

Dessert

Chocolate cake with vanilla ice cream

Drinks

Mineral water and soft drinks

SECOND DINNER OPTIONS

Pizza Al Taglio (2 units per person)	3.00€
Mini Iberian ciabattas (ham, cheese and loin) (3 units per person)	5.00€
Mini burgers (2 units)	5.00€

CANDY BAR

We personalize fun, classic, colorful tables... with all kinds of sweets... (chocolates, jelly beans, lollipops, cupcakes, macaroons, pastries)

ENJOY YOUR PARTY

OPEN BAR **22.00€**

(This service must be requested for all adult guests)

3 hours of open bar per person.

After this time, consumption will continue by glass.

Combined drinks	7.50€
Beers	3.00€
Soft drinks	2.50€

Consult with the Events Department for other options.

Personalized music service throughout the celebration.

The DJ's schedule is 6 hours from the start of the cocktail.

14:00 a 20:00 and 21:00 a 03:00
Premium Drinks Bar
Ask for information

Check schedules with our Events Department

IN OUR HOTELS

The experience continues ...

We offer accommodation for your guests in any of our hotels: Hotel Huerto del Cura, Port Jardín Milenio and Port Elche.

Always with the best price guaranteed regardless of the date on which it is contracted and being able to confirm or cancel up to 48 hours before.

(Subject to availability)

Mail: reservas.laural@porthotels.es
Tlf: +34 966 612 050

WE GIFT YOU

With ...

For events with less than 70 adult guests, consult the Events Department.

For events of 70 or more adult guests, the Hotel Huerto del Cura wants to give you a gift, including all these details in the price:

Personalization of the tables with tablecloths of your choice, including under the plate and glass of water

Floral decoration on the banquet tables

Two nights with breakfast at our Huerto del Cura Hotel (it is a non-transferable gift, only for the couple for the night before and the day of the celebration)

Printed menu

Sitting

Wedding Cake + Bride and Groom Dolls

Parking spaces for parents and godparents



HUERTO DEL CURA



PORT JARDIN MILENIO



PORT ELICHE



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