



HOTEL  
HUERTO  
DEL CURA



WEDDINGS & CEREMONIES 2026



HOTEL  
HUERTO  
DEL CURA



ONE DAY

ONE STORY





AN ETERNAL LOVE



\*\*\*  
HOTEL HUMBERTO DEL  
CAYEN



Since 1972, we have had the privilege of being part of countless love stories, each one unique and special.

Our passion for creating unforgettable moments is reflected in every wedding and event we organise. We are dedicated to getting to know each couple, understanding their dreams and turning them into reality with dedication and love.

Trust in our experience and commitment to make your day an eternal memory, full of love and happiness.





# THE GASTRONOMIC PROPOSAL

# NUMEN

HOTEL HUERTO DEL CURA \*\*\*\*\*





INSPIRATION AND CREATIVITY PLAY  
A KEY ROLE IN GASTRONOMY

Menu suggestion

## NUMEN · 1



### COCKTAIL

\*Estimated minimum service time 45'

3 Cold options

3 Hot options

### BANQUET

\*Estimated minimum service time 90'

1 Starter

1 Main course between meat or fish

1 Dessert

Wedding Cake

Wine cellar

\*Included in the cocktail and the banquet

### OPEN BAR

Standard 3 hours

For a value of 135€

\*VAT included

Menu suggestion

## NUMEN · 2



### COCKTAIL

\*Estimated minimum service time 60'

4 Cold options

4 Hot options

Cut of Iberian Ham \*A second piece of will be served for groups from 150pax. upwards.

### BANQUET

\*Estimated minimum service time 90'

1 Starter

1 Main course between meat or fish

1 Dessert

Wedding Cake

Wine cellar

\*Included in the cocktail and the banquet

### OPEN BAR

Standard 3 hours

For a value of 143€

\*VAT included

Menu suggestion

## NUMEN · 3



### COCKTAIL

\*Estimated minimum length of service 90'

- 3 Cold options
- 3 Hot options
- 2 Stations to choose from

### BANQUET

\*Estimated minimum length of service 90'

- 1 Starter
- 1 Sorbet
- 1 Main course between meat or fish
- 1 Dessert
- Wedding Cake
- Wine Cellar

\*Included in the cocktail and the banquet

### OPEN BAR

Standard 3 hours

For a value of 155€

\*VAT included

Menu suggestion

## NUMEN · 4



### COCKTAIL

\*Estimated minimum length of service 60'

4 Cold options

4 Hot options

### BANQUET

\*Estimated minimum length of service 120'

1 Starter

1 Main course of fish

1 Sorbet

1 Main course of meat

1 Dessert

Wedding Cake

Wine Cellar

\*Included in the cocktail and the banquet

### OPEN BAR

Standard 3 hours

For a value of 168€

\*VAT included

Vegetarian/vegan menu

## VEGUI NUMEN



### COCKTAIL

*\*Estimated duration will depend on the chosen Numen*

2 Cold options

2 Hot options

### BANQUET

*\*Estimated duration will depend on the chosen Numen*

#### Starters

White asparagus with orange mousseline

Hummus tile with beetroot gazpachuelo (a kind of beetroot gazpachuelo)

Vegetable tabbouleh

#### Main course

Sautéed heura with sun-dried tomato concasée and basil emulsion

#### Dessert

Symphony of sorbets

#### Wine cellar

Selected Numen wine cellar

### OPEN BAR

Standard 3 hours

**For a value of 135€**

*\*VAT included*

Kids menu

## MINI NUMEN



### BANQUET

#### TABLE CENTER

Almonds, chips, stuffed olives  
Serrano Ham  
Manchego cheese  
Calamares a la romana  
Duo of salads  
Iberian Ham croquettes

#### MAIN COURSE

\*To choose

Rice with chicken (minimum 2 persons)  
Hamburger with chips  
Chicken breast with potatoes

#### DESSERT

Chocolate cake with vanilla ice cream

#### DRINKS

Mineral water and soft drinks

For a value of 40€

\*VAT included

*\*Estimated duration will depend on the chosen Numen*



HOTEL HUERTO UTECHIPA

MAKE UP YOUR NUMEN

Make up your Numen  
**THE COCKTAIL**

**COLD OPTIONS**

Small bites...



Small glasses of Melon Gazpacho with shavings of Iberian Ham

Spoonful of avocado and salmon marinated in sesame oil

Bread soufflé with roasted vegetables and anchovies

Selection of 'cocas ilicitanas' with escalivada with anchovies, mojama  
and 'pincho donostiarra'

Mini corn tiles with hake salad and mullet roe

Glass bread with Iberian pork loin and Raf tomatoes

Blinis of smoked salmon with lime butter

Small cubes of Manchego cheese

Make up your Numen  
**THE COCKTAIL**

**HOT OPTIONS**

...to welcome guests



- Camembert and quince jelly bonbons
- Crunchy lamb, dates and nougat sauce
- Nest of Lobster croquettes with Tartar sauce
- Iberian Ham Croquettes
- Skewered Octopus in tempura with Mojo Picón sauce
- Sobrasada and Quail Eggs Cake
- Crunchy dates with bacon, mascarpone and roasted pepper jam
- Crunchy prawn brochette with red curry

Make up your Numen

## THE COCKTAIL

### GASTRONOMIC STATIONS

Taste corners...



#### CORNER L'ALBUFERA

10€ / per person

A tribute to rice dishes. Choose between 2 of them. From the classics, such as Arroz a Banda and Arroz de Verduras, to the traditional Arroz con Costra or the house special, such as Arroz de Delicias Ibéricas. We also offer Fideuá de Marisco to complete this experience.

#### THE ANDALUSIAN CORNER

12€ / per person

With fried fish and baby squid, shrimp pancakes, marinated dogfish and Andalusian Gazpacho.

#### FLAVOURS OF MEXICO

16€ / per person

Tacos de Prawn tacos with guacamole, chicken burritos with jalapeños and Iberian pork enchiladas. Accompanied by our Margarita Cocktails.

\*Supplement of €5 per person if chosen as an option in Numen · 3

Make up your Numen  
**THE COCKTAIL**

**GASTRONOMIC STATIONS**

...with a surprising flavour



**GALICIAN DELICACIES**

18€ / per person

With Octopus A Feira with cachelos, tuna empanadas, xouvas, smoked pork shoulder with EVOO and Padrón peppers.

\*Supplement of €5 per person if chosen as an option in Numen · 3

**THE VERMUTERY**

14€ / per person

Tuna roe, mojama, anchovies in vinegar, capellanes with tomato from the garden, gildas and split olives. All accompanied by our regional vermouth.

\*Supplement of €5 per person if chosen as an option in Numen · 3

**SUSHI STATION**

12€ / por persona

With prawn and salmon Makis, tuna and salmon Sashimi, sea bass and prawn Niguiris, salmon and avocado tartar Temaki and prawn Uramaki.

**CORNER ALICANTINO**

10€ / por persona

Composed of Morcón, butifarrón, Easter sausage, cured sobrossada, dry blood sausage. Accompanied by fried almonds and broken olives.

Make up your Numen  
**THE COCKTAIL**

**EXTRA SERVICES**

Details...



**CHEESES OF THE WORLD**

Between 80 to 120 pax. 13€ / per person

Between 120 to 180 pax. 12€ / per person

Between 180 to 250 pax. 10 € / per person

Selection of the best national and international cheeses.

**BEER TROLLEY**

3€ / per person

Welcome your guests with a trolley of cold beers.

Make up your Numen  
**THE COCKTAIL**

**EXTRA SERVICES**

...that conquer



**IBERIAN HAM SLICED ON THE SPOT**

Includes ham cutter and service.

Recommended for a maximum of 120 pax. per piece.

Iberian ham from free-range pig fattening pigs.

**675€ / piece**

100% Iberian Ham D.O. Los Pedroche\*.

**850€ / piece**

\*Not included in Numen · 2

Make up your Numen  
**THE BANQUET**

**STARTERS**

Individual and unique, just like you



Salmon tartar with avocado cream, wasabi ice cream and pickle mayonnaise.

Cod brandade coke with candied peppers and black olive cream.

Crunchy foie gras and corn with hazelnut cream and bergamot jam.

Hake, prawns and celeriac timbale with green apple coulis.

Courgette flower in tempura, with goat's cheese and spinach and tomato jam.

Gyozas of Iberian secret, with candied pears, sweet potato chips and truffle sauce.

Octopus fritters with piparras mousseline.

Elche flower confit with Iberian shavings and romesco sauce.

Warm salad of prawns and fried artichokes, with a Modena vinaigrette.

Make up your Numen  
**THE BANQUET**

**SORBETS**

A soft and fresh interlude



Cantahueso

Thyme

Celery

Mint

Mojito

Marc de Champagne

4,5€ per person

Make up your Numen  
**THE BANQUET**

**MEAT MAIN COURSES**

Arousing passions



Boneless shoulder of lamb with roasted onion cream, fondant potatoes and rosemary glaze.

Fillet of beef with sautéed spinach, shitake ravioli and red wine coulis\*.

\*Supplement of €16 per person.

Charcoal-grilled Iberian pork, parmesan crisp with honey sauce and mango cream.

Grilled Angus entrecôte with pepper chutney, camembert wonton in marrow sauce.

Make up your Numen  
**THE BANQUET**

**FISH MAIN COURSES**

The sea at its best



Cod loin in a potato crust with sun-dried tomato concassé and basil aioli.

Grilled octopus with Rioja-style potato cream and chorizo chips.

Grilled sea bass back with artichoke purée, caper mousseline and anchovy cream\*.

\*Supplement of €2 per person.

Monkfish medallions, with ham and almonds, sautéed broad beans and sweet chilli sauce.

Make up your Numen  
**THE BANQUET**

**DESSERTS**

Pure temptation



Limoncello with prepared milk tulip.

Chocolate coulant and raspberry sorbet.

Passion fruit and white chocolate crocanti with curry ice cream.

Cheese and date soufflé on biscuit soil with tropical sorbet.

**WEDDING CAKE**

The end of a magical meal



Two artisan cakes made by our pastry team of your choice

Make up your Numen  
**THE WINE CELLAR**

**WHITE WINE**

Refreshing and elegant, perfect for every occasion.



Laudum, chardonnay, D.O. Alicante

Semsum2, Moscatel-Macabeo, D.O. Alicante

Hacienda Sael, Godello, D.O. Bierzo

Rafael Cañizares, Sauvignon Blanc, D.O. Alicante

\*Supplement of 3,5€ per person.

Jose Pariente, Verdejo, D.O. Rueda

\*Supplement of 4€ per person.

Jean Leon 3055, Chardonnay, D.O. Penedes

\*Supplement of 5€ per person.

Make up your Numen  
**THE WINE CELLAR**

**RED WINE**

The intensity of the vineyard in every glass



Arienzo Crianza, Tempranillo, D.O. Rioja

Almuvedre de Telmo Rodriguez, Monastrell, D.O.P. Alicante

Petit Pittacum Terras Gaudas, Mencia, D.O. Bierzo

El Pícaro de Bodegas Matsu, Tinta de Toro, D.O. Toro

Serisis Cepas Viejas, Monastrell, D.O. Alicante

\*Supplement of 1€ per person.

Izadi Crianza, Tempranillo, D.O. Rioja

\*Supplement of 2€ per person.

Enrique Mendoza, Cabernet-Sauvignon, D.O. Alicante

\*Supplement of 3€ per person.

Finca Resalso Roble, Tinta del país, D.O. Ribera del Duero

\*Supplement of 3,5€ per person.

GR-174, Garnacha Tinta-Samso, D.O. Priorat

\*Supplement of 5€ per person.

Juan Gil Etq. Plata, Monastrell, D.O. Jumilla

\*Supplement of 6€ per person.

Make up your Numen  
**THE WINE CELLAR**

**SPARKLING WINES**

The magic of a toast



Roger de Flor, Brut Nature, Sant Sadurní D´Anoia

El Miracle, Brut Orgánic, D.O. Utiel y Requena

Ars Collecta Blanc de Blancs, Chardonay-Xarel·lo-Parellada, D.O.Penedés

\*Supplement of 8€ per person.

Ars Collecta Rose, Pinot Noir-Xarel·lo-Trepat, D.O.Penedés

\*Supplement of 8€ per person.

Nicolas Feuillatte Brut Reserva con Pinot Noir-Pinot Meunier-Chardonay,  
D.O. Champagne

\*Supplement of 21€ per person.

Make up your Numen

## THE OPEN BAR

### CLASSIC OPEN BAR

Consists of standard drinks of Rum, Gin, Vodka, Whiskies, liqueurs and soft drinks.

Standard duration of 3 hours for all Numen options.

#### Condiciones de ampliación

\*The extra hour is €7.50 per hour/person. Applicable to 70% of guests.

\* The second extra hour is €7.50 per hour/person. Applicable to 60% of guests.

\* The third and subsequent extra hours are €7.50 per hour/person. Applicable to 50% of guests.

\*Midday banquets that wish to extend the service until midnight will require the hiring of a late-night snack service for at least 80% of the guests and will incur a supplement of €225 for staff hiring.



### COCKTAIL BAR

Make your open bar more fun, completing it with our cocktails.

#### Check available cocktails

\*Supplement of 5€ per hour and per person.

\*Includes 2 cocktails of your choice.



### PREMIUM OPEN BAR

Consult the most select references included.

\*Supplement of 20€ per person on the price of the chosen option.

\*The extra hour is 10€ per hour and per person.





THE PARTY

Rhythms that make magic

## THE MUSIC



### DJ SERVICE

6 hours of DJ from the beginning of the cocktail \* 630€

Extra hour DJ \* 100€

6 hours of DJ and 2 mini light towers with 8 effects \* 765€

6 hours DJ and 3 hours photobooth \* 1145€

\*Check conditions with the events department.

Reinvent the end of the evening

## THE LATE DINNER



\*Duration of service 60'

Accompany the open bar with one of the Street Food options.

Sweet \* 8€ per person

Mini chocolate waffles, Mini strawberry jam waffles, Crêpes filled with Nutella, Crêpes filled with cream and chocolate sauce

Made in Spain \* 9€ per person

Crystal bread with Spanish omelette, Spicy potatoes, Mini rolls with Iberian ham and grated tomato

American Dream \* 12€ per person

Mini Angus burger with multigrain brioche, Mini hot dog

Bella Italia \* 12€ per person

Pizza al taglio, Mini tomato and prosciutto focaccia with olive oil, Mini Parmesan cheese focaccia with truffle cream



# THE CEREMONY

The ceremony

## HOTEL HUERTO DEL CURA

### **DURING THE CEREMONY, WE OFFER YOU**

Floral decoration valued at €290, chosen by the couple to create the perfect setting for your ceremony, true to your style and essence.

Music advice and coordination for the ceremony with the Hotel Huerto del Cura DJ (1 hour).

Master of ceremonies and protocol service.



### **DURING THE CELEBRATION, WE OFFER YOU**

Table customization with linen of your choice, including charger plate and water glass.

Floral decoration for the banquet tables, provided by the hotel's exclusive florists.

Design and printing of the menu cards, seating plan and guest list.

Wedding cake with bride and groom figurine.

Parking spaces for the couple, parents and godparents.

One night's stay for the newlyweds, including breakfast at Hotel Huerto del Cura.

\*Same night as the wedding. Personal and non-transferable.

*For weddings with fewer than 70 guests, please consult our Events Department.*

The celebration

## HOTEL HUERTO DEL CURA

### CEREMONIA

#### IN THE “JARDÍN ZEN” OR “JARDÍN INVERNADERO”

For fewer than 125 adult guests \* 1.350 € VAT included  
From 125 adult guests onwards \* 1.600 € VAT included

#### Suggested schedule for **midday weddings**:

Ceremony 12:30h - 13:30h | Cocktail 13:30h - 14:30h  
Banquet 14:30h - 17:00h | Open Bar 17:00h - 20:00h

#### Suggested schedule for **evening weddings**:

Ceremony 19:30h - 20:30h | Cocktail 20:30h - 21:30h  
Banquet 21:30h - 00:00h | Open Bar 00:00h - 03:00h



### COCKTAIL AND BANQUET

#### BY THE POOL

Supplement for cocktail by the pool \* 600 € VAT included  
Supplement for cocktail and banquet by the pool \* 2.000 € VAT included

#### IN THE “INVERNADERO”

From 150 guests \* No supplement  
Between 120 and 149 guests \* 1.500 € VAT included  
Between 90 and 119 guests \* 3.000€ VAT included  
Between 60 and 89 guests \* 4.500 € VAT included  
Fewer than 60 guests \* 6.000 € VAT included



IN OUR HOTELS,  
THE EXPERIENCE CONTINUES

Your rest is our priority  
**HOST WITH US**

**WE OFFER YOU ACCOMMODATION**

In our hotels in Elche



Accommodate your guests in any of our hotels in Elche

HOTEL HUERTO DEL CURA  
HOTEL PORT JARDÍN MILENIO  
HOTEL PORT ELCHE

The Hotel will give priority to guests at weddings at Hotel Huerto del Cura.

\*Subject to availability. Check conditions.



HOTEL HUERTO DEL CURA \*\*\*\*\*

Celebrate your wedding at Hotel Huerto del Cura

## RESERVE THE DATE

To confirm the event date, a non-refundable deposit of €1,000 must be paid. This amount will **not be refunded** in the event of cancellation by the client. A second **non-refundable payment** of €2,000 is required **90 days prior to the event date**. After the menu tasting, the remaining amount must be paid to complete 50% of the total event cost. The outstanding balance must then be settled **7 days before the celebration**, covering the total cost of the event.

**Up to 7 calendar days before the event**, the client may reduce the number of guests by a **maximum of 10%** compared to the initially agreed number. If the reduction exceeds this percentage, the client will still be required to pay the menu price for each cancelled guest.

**The final number of attendees must be confirmed at least 7 calendar days before the event.** Up to 48 hours prior, the client may only increase, but not decrease, the number of guests. The number of attendees confirmed by the client will be considered final and will be fully invoiced, even if the actual attendance is lower. However, the final number cannot be lower than the minimum allowed after applying the maximum 10% reduction mentioned above.

### MENU TASTING

The menu tasting will take place on a Sunday, on the date agreed between the Events Department and the couple. The number of guests included in the tasting is as follows:

- Weddings with **70 or more guests** ✳ 2 people
- Weddings with **90 or more guests** ✳ 4 people
- Weddings with **125 or more guests** ✳ 6 people

Once selected, the menu will be considered final and no modifications will be accepted within 20 days prior to the banquet.

The use of sparklers, synthetic petals, confetti, and similar items is strictly prohibited.



EVENTS DEPARTMENT

[huertodelcura.eventos@porthotels.es](mailto:huertodelcura.eventos@porthotels.es)

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