

# Port Jardín Milenio

WE HELP YOU ORGANIZE  
THE WEDDING OF YOUR DREAMS



## WEDDINGS 2024

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



PORT JARDÍN MILENIO

**Your dreams...**

**...In the best hands**



We will write the story of your wedding through your words.

Our team of experts will be at your side guaranteeing that every detail is perfect, offering a service of excellence that, without a doubt, will satisfy even the most demanding wishes.

Our Chef manages to masterfully fuse local market cuisine with haute cuisine, creating menus designed to surprise and make everyone fall in love equally.

Your wishes are our top priority and that is why we manage the search and contracting of any additional services without restrictions.

The welcome cocktail represents an exceptional moment in which you will have the opportunity to exchange hugs and receive congratulations from all your guests.

The banquet can be served in our room overlooking the gardens or outside if weather conditions permit.

*The choice is in your hands!*

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PORT JARDÍN MILENIO

## THE CEREMONY

The Port Jardín Milenio Hotel is an idyllic space for couples who want to celebrate their love in a unique environment.

### Included

- Decoration chosen by the couple (up to €265)
- Recorded music service with DJ
- Public address service
- Music advice and coordination
- Protocol during the ceremony
- Telephone and online support during preparations
- Rental of space and setup for the ceremony

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

€1550 VAT included. From 125 adult guests.





## WE PREPARE THAT SPECIAL DAY

### Tasting menu

- For less than 70 adult guests, consult the Events Department
- Up 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 appetizers from the Welcome Cocktail (chosen by our Head Chef)

14 DISHES CHOSEN TO TASTE

We recommend choosing:

1/2 starters

1/2 main courses

1/2 desserts





## WE PREPARE THAT SPECIAL DAY

### Floral Decoration

The flower centers that you will choose for the banquet tables 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.





## WELCOME COCKTAIL

VERMUTS, BEERS, WINES, SOFT DRINKS, JUICES AND WATERS  
PERSONALISE YOUR COCKTAIL FROM €9

### Cold Options

Beet gazpachuelo, yogurt cream and crunchy almond	2.25€
Tuna and crab maki	3.25€
Sea bass ceviche with coconut milk	3.75€
Marinara salad and Cantabrian anchovy	3.25€
Cheese cubes with grapes	3.25€
Mini sandwich Club	2.75€
Alicante pericana with broad beans and aubergine	2.75€
Duck mousse tartlet with gelée strawberry and almond powder	3.75€
Ratatouille and Mediterranean tuna tartlet	2.75€
Mini goat cheese brioche with jam of peppers	3.75€
Blini with cream cheese, anchovies and tomato gelée	2.75€

VAT INCLUDED





## WELCOME COCKTAIL

### Cold Options

Mini pastrami sandwich with mustard and sweet and sour pickles	3.25€
Tuna tartare with shrimp bread and nori seaweed	3.75€
Crystal bread with Iberian ham and tuna jerky	3.25€
Tasting of cheeses from around the world	12.00€
From 120 guests	
<i>For a lower number of guests, consult</i>	
Cut Iberian ham	600€
Price per piece (includes ham cutter)	

VAT INCLUDED



## Hot options

Mini smoked beef croquettes	2.75€
Mini prawn croquettes	2.75€
Crispy prawns with white Martini and cinnamon sauce	3.75€
Aubergine and probolone roll	3.75€
Pumpkin risotto casserole with boletus and parmesan	2.25€
BBQ chicken skewer with teriyaki sauce	3.25€
Prawn and vegetable gyozas with Thai tartar	3.25€
Vegetable gyoza with sweet chilli sauce	3.25€
Iberian pork bao sautéed with honey and soy	3.75€
Calamari bao with lime mayonnaise	3.25€
Sobrasada sponge cake with quail egg	3.25€

VAT INCLUDED







## STARTERS TO SHARE

### Cold Options

Wood-roasted aubergine hummus with goat cheese cream and anchovies	5.50€
Iberian ham and Manchego cheese	6.50€
Our salad with salmon cured in beetroot, with piparras and shrimp bread	6.50€
Duck liver and caramelized apple bonbons with brioche bread and pumpkin compote	6.50€
Sea bass tartar, celeriac, avocado and wakame seaweed with pistachio white garlic	8.00€
Pickled partridge, celeriac and piparra emulsion salad	8.00€



VAT INCLUDED



## STARTERS TO SHARE

### Hot Options

Grilled artichokes with candied bacon and romesco sauce	6.50€
Fartón of Cochinita Pibil with cream, avocado and lime	4.50€
Date stuffed with brie cheese and chutney of tomato	4.50€
Chistorra and date gyoza with yasgua sauce	5.50€
Sepionets ravioli with broad beans, artichokes and aioli of its ink	7.00€
Oxtail cannelloni in red wine with mushroom cream	7.00€



VAT INCLUDED



## MAIN COURSE TO CHOOSE

*The same dish will be chosen for all diners*

### Fish

Gratin cod with almond aioli with pea puree and mint	17.00€
Grilled sea bass with almond foam, asparagus and spiced yogurt cream	20.00€
Monkfish marinated in kimchi, beet tartar and sour cream	20.00€
Hake loin confit in olive oil vine shoots with tomato and caper tartare	21.00€

### Meat

Grilled Iberian pork special cut with pesto hazelnuts, arugula and pickled onion	18.00€
Duck confit with sweet potato on embers with pistachio and orange sauce	19.00€
Beef cheek stewed in red wine with puree with tartufo and boletus	23.00€
Grilled beef tenderloin with pave potato and amontillado wine sauce	27.00€
Boneless lamb shoulder with mushroom and chestnut duxelle and cooking juices	28.00€

VAT INCLUDED









## DESSERT

Chocolate and bourbon vanilla duo with hazelnut ice cream	6.75€
Chocolate coulant with vanilla ice cream	6.75€
Passion fruit chiboust with ice cream of chocolate	6.75€
Caramelized French toast with milk ice cream meringue	6.75€
Dulce de leche millefeuille, banana cream and meringue	6.75€

## CAKE

Wedding Cake



VAT INCLUDED



## WINE LIST

### Option 1

18.00€

White Clamor de Raimat (D.O. Costers del Segre)

Red Ábalos. Tempranillo (D.O.C. Rioja)

Cava Roger de Flor Brut Nature (D.O. Cava)

### Option 2

21.00€

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

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

Cava Roger de Flor Brut Nature (D.O. Cava)

### Option 3

23.00€

White Semsu2 . Monastrell (D.O.P. Alicante)

Red Marqués de Arienzo Crianza (D.O. Rioja)

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

All wine lists include mineral water, beers, soft drinks, coffee and infusions.











## **MODEL MENU OPTION 1**

**81.75€**

### **Welcome cocktail**

Beet gazpachuelo, yogurt cream and crunchy almonds

Marinara salad and Cantabrian anchovy

Prawn and vegetable gyozas, with Thai and vegetable tartar with sweet chilli sauce

Mini smoked beef croquettes

**Drink list: vermouths, beers, wines, soft drinks, juices and water**

### **Starters to share**

Iberian ham and Manchego cheese

Wood-roasted aubergine hummus with goat cheese cream and anchovies

Cochinita pibil with avocado and lime cream

Date stuffed with brie cheese, with tomato chutney

### **Main Course**

Grilled Iberian pork special cut with hazelnut pesto, arugula and pickled onion

### **Dessert**

Caramelized French toast with meringue milk ice cream

### **Whine list**

White Clamor de Raimat

Red Ábalos

Cava Roger de Flor

VAT INCLUDED



## MODEL MENU OPTION 2

87.75€

### Welcome cocktail

Beet gazpachuelo, yogurt cream and crunchy almonds

Marinara salad and Cantabrian anchovy

Prawn and vegetable gyozas, with Thai and vegetable tartar with sweet chilli sauce

Mini smoked beef croquettes

**Drink list: vermouths, beers, wines, soft drinks, juices and water**

### Starters to share

Wood-roasted aubergine hummus, with goat cheese cream and anchovies

Farton of cochinita pibil, with avocado and lime cream

### Fish

Gratin cod with almond aioli with mashed peas and mint

### Meat

Grilled Iberian pork special cut with hazelnut pesto, arugula and pickled onion

### Dessert

Chocolate coulant, with vanilla ice cream

### Wine list

White Clamor de Raimat

Red Ábalos

Cava Roger de Flor

VAT INCLUDED



## **ALLERGENS**

In the 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 modifications could be detected in the food due to cross contamination that may have occurred due to idiosyncrasy. of work carried out in the kitchen or outside it.

Contamination that may have occurred due to idiosyncrasy. of 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

36€

### Starters at the Center of the Table

Almonds

Chips

Stuffed olives

Serrano ham

Manchego cheese

Chicken Pops

Iberian ham croquettes

Roman style squid

### Main course (The same for all diners)

A banda rice | Chicken rice

Angus beef burger

Chicken fingers

### Dessert

Chocolate cake

### Drinks

Mineral water and soft drinks

VAT INCLUDED





## Enjoy your party

### OPEN BAR

This service must be requested for all adult guests.

**3 open bar hours per person** **27.00€**

After this time, consumption will continue by the glass.

**Soft drinks Price** **2.00€**

**Beers Price** **2.50€**

**Combined drinks Price** **7.00€**

Consult the Events Department if you want to do it differently.

**Personalized music throughout the celebration** **630€**

The schedule is 6 hours from the start of the cocktail.

**Hours from 2:00 p.m. to 8:00 p.m. & 9:00 p.m. to 3:00 a.m.**

### Premium Drinks Bar

**Request information and schedules with the  
Events Department**









## SECOND DINNER OPTIONS

Mini Pizzas

Roasted pork ham ciabattas

Mini hot dogs

Mini Black Angus beef burger with caramelized onion, arugula and goat cheese

Assortment of ciabattas (2 units of salad, ham with tomato, cheese with tomato or mojama)

Bao with cochinita pibil

Chocolate glass with mini pastries, sweets and fruit skewers

**Check prices with the Events Department**

## CANDY BAR

We personalize fun, classic, colorful tables... with all kinds of sweets





## **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](mailto:reservas.laural@porthotels.es)

Tlf: +34 966 612 050

## **WE GIVE YOU**

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

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

Consult our options to personalize your banquet.

Floral decoration on the banquet tables

Two nights with breakfast at our Port Jardín Milenio 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



## OUR HOTELS



**HUERTO DEL CURA**



**PORT JARDIN MILENIO**



**PORT ELCHE**



# Notes

Lined area for taking notes, consisting of 30 horizontal lines.







PORT JARDÍN MILENIO

BODAS 2024