

HOTEL  
HUERTO  
DEL CURA

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WEDDINGS AND CEREMONIES

Events Department

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## CEREMONIES

Each couple has a dream, each illusion is unique and unrepeatable. That is why the value of a dream lies in its being authentic.

Every love story begins with a "I love you" and from Hotel Huerto del Cura we shake hands and help you to consolidate it with a "Yes I do", preparing a special ceremony to express the love and feelings that unite you so and as you had imagined, in an idyllic and incomparable setting.

If you wish, our master of ceremonies will guide and help you during the organization and celebration, creating a unique and exclusive ceremony that reflects the essence of each couple.

### **The ceremony is personalized and includes:**

- ✦ Space and assembly for the celebration of the ceremony.
- ✦ Decoration chosen by the couple (up to €265)
- ✦ Advice and coordination of music for the ceremony with DJ
- ✦ Sound system service
- ✦ Protocol during the ceremony
- ✦ Help family and friends in the participation of the ceremony
- ✦ Telephone and online help during the preparations for the ceremony

### **Price in Zen Garden or Greenhouse Garden**

- ✦ For less than 125 adult guests 1.150 € VAT included
- ✦ AFrom 125 adult guests 1.550 € VAT included



## **LETS PREPARE THIS SPECIAL DAY**

### **Tasting menu**

For less than 70 adult guests, check 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 appetizers for the Welcome Cocktail (chosen by our Chef)
- ✦ The starters of the concept that you have chosen (to share or individual)
- ✦ The main courses
- ✦ The desserts
- ✦ The drinks

### **Flower decoration**

The arrangement of flowers that 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 surprise your guests, we put you in contact with people we recommend, especially for their long history, good work and treatment given to couples, obtaining special conditions just for you.

\*\* Contact information in Appendix 1





# CREATE THE BANQUET TO SUIT YOU

## Cocktail

Cocktails (4 types) vermouths, beers, wines,  
 soft drinks, juices and waters 6,50€

Thematic bars: vermouths, champagne,  
 craft beer, premium cocktails, etc.

Request quotes

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

## Cold Options

|                                                                                                              |       |                                                             |               |
|--------------------------------------------------------------------------------------------------------------|-------|-------------------------------------------------------------|---------------|
| Iberian ham slices<br>(price per piece, includes cutter)                                                     | 600€  | Mini corn base with hake salad and mullet roe               | 4.00€         |
| Glass of melon gazpacho                                                                                      | 3.00€ | Crystal bread with tomato and tuna jerky                    | 4.00€         |
| Glass of Andalusian gazpacho                                                                                 | 3.00€ | Crystal bread with Iberian loin and raf tomato              | 4.00€         |
| Cured manchego cheese cubes                                                                                  | 3.00€ | Boletus and foie macaron with strawberry coulis and Modena  | 5.00€         |
| Spoons of avocado and marinated salmon                                                                       | 3.50€ | Our selection of canapés                                    | 5.00€         |
| Salmon blinis marinated with lime butter                                                                     | 3.50€ | Sushi selection (makim sashimi, nigiri, temaki and uramaki) | 7.00€         |
| Mullet roe blinis                                                                                            | 3.50€ | World cheese tasting                                        | 7.50€         |
| Seleccion of salad pastries (roasted vegetables with anchovies, concasée tomato with tuna jerky, crab mousse | 3.50€ | For 150 guests (ask for a lower amount)                     |               |
|                                                                                                              |       | Tasting Oysters<br>(minimum order 180 units)                | 6.50€<br>unit |

## Hot Options

|                                                                |       |                                                                        |       |
|----------------------------------------------------------------|-------|------------------------------------------------------------------------|-------|
| Soufflé bread stuffed with grilles getables and smoked sardine | 3.00€ | Soufflé bread stuffed with tomato tartare and tuna jerky               | 3.50€ |
| Mini date croissant with bacon                                 | 3.00€ | Octopus skewer in tempura with mojo picón                              | 4.00€ |
| Camembert cheese and quince with caramelized onion             | 3.00€ | Crispy shrimp skewer with red curry                                    | 4.00€ |
| Date crisps with tomato coulis                                 | 3.00€ | Nest of potatoes and Iberian Ham croquettes                            | 4.00€ |
| Sobrassada in pastry with eggs quail                           | 3.00€ | Nest of potatoes and lobster croquettes with tartar sauce              | 4.00€ |
| Soufflé bread stuffed with cream cheese and ham shavings       | 3.50€ | Pulpo A'Feira (Galician octopus and potato with olive oil and paprika) | 6.00€ |
| Our puff pastry with seafood                                   | 3.00€ |                                                                        |       |

## Thematic corners (show cooking during the cocktail)

Servicio de personal extra Extra specialized personnel service

2.50€  
per person

(minimum 150€)

ou must request for the total number of adult guests

Consult options with the Events Department

VAT included

## **Cold starters to share**

|                                                                                          |       |
|------------------------------------------------------------------------------------------|-------|
| Crab timbale with avocado, celeriac and citrus gazpachuelo                               | 6.50€ |
| Tomato stuffed with hake salad, with pickle mayonnaise and black olive purée             | 6.50€ |
| Cut of roasted vegetables with anchovies from Cantabrian and ñoras ali-prebe             | 7.00€ |
| Tuna tartare with Raff tomato carpaccio with dressing                                    | 8.00€ |
| Foie and nougat wafer with apricot coulis                                                | 8.00€ |
| Our marinated salmon with mango salad and avocado, yogurt ice cream and dill vinaigrette | 9.00€ |

## **Hot starters to share**

|                                                                                        |        |
|----------------------------------------------------------------------------------------|--------|
| Piquillo peppers stuffed with cod with Vizcaina sauce                                  | 5.00€  |
| Crispy roasted octopus and artichokes, with their reduction                            | 6.00€  |
| Marinated cuttlefish skewer with parsley ali-oli                                       | 6.00€  |
| Iberian secret gyozas with candied pears and truffle sauce                             | 6.00€  |
| Grilled scallops wrapped with a slice Iberian cut, with onion in pastry and Thai sauce | 10.00€ |
| Oxtail and foie ravioli with tonka sauce                                               | 11.00€ |

VAT included



## Individual Cold Starters

|                                                                                          |        |
|------------------------------------------------------------------------------------------|--------|
| Our marinated salmon with mango salad and avocado, yogurt ice cream and dill vinaigrette | 18.00€ |
| Foie and nougat wafer with apricot coulis                                                | 16.50€ |
| Tomato stuffed with hake salad, with pickle mayonnaise and black olive purée             | 12.00€ |
| Tuna tartare with Raff tomato carpaccio with dressing                                    | 17.00€ |
| Soft shell crab salad with seasonal vegetables                                           | 16.00€ |
| Crab timbale with avocado, celeriac and citrus gazpachuelo                               | 13.00€ |

## Individual Hot Starters

|                                                                                        |        |
|----------------------------------------------------------------------------------------|--------|
| Iberian secret gyozas with candied pears and truffle sauce                             | 12.00€ |
| Oxtail and foie ravioli with tonka sauce                                               | 22.00€ |
| Grilled scallops wrapped with a slice Iberian cut, with onion in pastry and Thai sauce | 20.00€ |
| Crispy roasted octopus and artichokes, with their reduction                            | 12.00€ |
| Piquillo peppers stuffed with cod with Vizcaina sauce                                  | 11.00€ |
| Marinated cuttlefish skewer with parsley ali-oli                                       | 12.00€ |
| Warm green asparagus salad, Iberian ham and goat cheese                                | 12.50€ |

VAT included

## Sorbets

Lavender, thyme, celery, mint, mojito,  
Marc of Champagne 4.00€

## Fish

Crispy cod loin, sautéed with beans greens  
and creamy ham juice 18.00€

Hake supreme, stuffed with spider crab  
gratin, with yozu mousseline 23.00€

Grilled sea bass with sautéed with broad beans  
and dried tomatoes, garlic and saffron cream 21.00€

Monkfish medallions with artichokes, boletus  
and prawns 21.00€

Stir-fried squid noodles with tender vegetables  
and red curry 20.00€

Grilled octopus with cream of Rioja potatoes and  
Iberian chorizo chips 23.00€

## Meat

|                                                                                                      |        |
|------------------------------------------------------------------------------------------------------|--------|
| Grilled Angus steak with chutney peppers, camembert wonton and marrow sauce                          | 26.00€ |
| Iberian pork with sour apple compote, hazelnut crumble and marsala sauce                             | 20.00€ |
| Iberian boneless flank confit with parsnip puree, juice pomegranate, date fritter and bacon          | 19.00€ |
| Grilled Ávila chop with potato shavings and Padrón peppers                                           | 36.00€ |
| Boneless lamb shoulder, roasted with cous-cous of raisins and pumpkin; nougat sauce and yellow curry | 24.00€ |
| Beef tenderloin with its sweetbreads, young garlic and rosemary glaze                                | 32.00€ |

## Dessert

|                                                                        |       |
|------------------------------------------------------------------------|-------|
| Yoghurt and lemon cake with strawberries sorbet tulip                  | 7.00€ |
| Duo of coffee and hazelnut with cinnamon ice cream tulip               | 6.50€ |
| Chocolate and saffron cake with bourbon vanilla ice cream tulip        | 6.50€ |
| Chocolate coulant with raspberry sorbet tulip                          | 6.50€ |
| Cheese and date soufflé with biscuit crumble and tropical fruit sorbet | 6.50€ |
| Pineapple sablé and toasted rum cream with coconut sorbet              | 6.50€ |

VAT included



## BEVERAGE SUGGESTIONS

### Option 1

**17.00€**

Beers - Soft Drinks - Waters

Coffees - Infusions

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

Red wine Viña Pomal (D.O.C. Rioja)

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

### Option 2

**18.00€**

Beers - Soft Drinks - Waters

Coffees - Infusions

White wine Ludum Chardonnay (D.O. Alicante)

Red wine Hacienda Zorita (D.O. Arribes)

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

### Option 3

**21.00€**

Beers - Soft Drinks - Waters

Coffees - Infusions

White wine Fuente Elvira (D.O. Rueda)

Red wine Ederra Reserva (D.O.C. Rioja)

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

Ask for a quote with wines of your choice





## MENU SUGGESTIONS

### MENU 1

90.50€

#### MODEL INDIVIDUAL STARTERS OPTION

##### Welcome cocktail

Cured manchego cheese cubes  
Spoons of avocado and marinated salmon  
Date crisps with tomato coulis  
Sobrassada in pastry with eggs quail

Cocktail drinks (4 types) vermouths, beer, wines, soft drinks, juices and waters

##### Individual Starters

Piquillo peppers stuffed with cod with Vizcaina sauce  
Crispy cod loin, sautéed with beans greens and creamy ham juice

##### Main Course

Iberian boneless flank confit with parsnip puree, juice pomegranate, date fritter and bacon

##### Dessert

Chocolate and saffron cake with bourbon vanilla ice cream tulip

##### Drinks

White wine Blanco Clamor de Raimat (D.O.C. Costers del Segre 2020)  
Red wine Viña Pomal (D.O.C. Rioja 2018)  
Cava Roger de Flor (Brut Nature D.O. Cava)  
Beers, soft drinks, waters, coffees or infusions

VAT included

## SUGERENCIAS DE MENÚ

### MENU 2

84.50€

#### MODEL STARTERS TO SHARE OPTION

##### Welcome cocktail

Cured manchego cheese cubes

Spoons of avocado and marinated salmon

Date crisps with tomato coulis

Sobrassada in pastry with eggs quail

Cocktail drinks (4 types) vermouths, beer, wines, soft drinks, juices and waters

##### Starters to share

Tomato stuffed with hake salad, with pickle mayonnaise and black olive purée

Crab timbale with avocado, celeriac and citrus gazpachuelo

Piquillo peppers stuffed with cod with Vizcaina sauce

Gyoza Iberian secret gyozas with candied pears and truffle sauce

##### Main course

Crispy cod loin, sautéed with beans greens and creamy ham juice

##### Dessert

Duo of coffee and hazelnut with cinnamon ice cream tulip

##### Drinks

Blanco Clamor de Raimat (D.O.C. Costers del Segre 2020)

Tinto Viña Pomal (D.O.C. Rioja 2018)

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

Cervezas, refrescos, aguas, cafés o infusiones

VAT included

## VEGETARIAN / VEGAN MENU

**81.50€**

3 cocktail options + Vegetarian/vegan menu  
+ Cellar option 1

## 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 it is warned that the presence of them and other allergens defined in Regulation 1169/2011 and its modifications, present in the food due to cross contamination that may have occurred due to the idiosyncrasy of the work carried out in the kitchen or outside it. The hotel is not responsible for any damage or loss that this fact may cause.

## CHILDREN MENU

**39.00€**

**The same main dish should be chosen for every children**

Almonds, chips and stuffed olives

Serrano ham

Manchego cheese

alad duo

Iberian ham croquettes

Roman style squid

To choose between:

◆ Chicken rice  
(minimum 2 people)

◆ Burger & chips

◆ Chicken breast with potatoes

Chocolate cake with vanilla ice  
cream

Drinks: mineral water & soft drinks

VAT included

## THEMATIC CORNERS

The most special day of your lives requires a very personal touch. Surprise your guests with a sushi corner, fresh oysters open live, a vermouth cart or a Moët & Chandon bar.

### Check options with our Events Department





## OPTIONS FOR THE SECOND DINNER

You can choose the number of people you want, we recommend a maximum of 60% of the guests

**Bella Italia** **10.00€**

Pizza Al Taglio  
2 units per person

**Made in Spain** **13.00€**

Mini Iberian ciabattas ((ham, cheese & loin)  
3 units per person

**Rustic Sweet Bar** **10.00€**

Showcooking with creps, waffles &  
homemade dough pancakes with toppings

**American Dream** **12.00€**

Mini burger & hot dogs  
2 burguers and 1 hot dog per person





## ENJOY YOUR PARTY

### By Drinks

We recommend a minimum of 2 drinks per guest from the Events Department.

The initial number may be changed at any time and only the drinks consumed will be paid for. Regardless of the contracted

If you want to do it in another way, discuss it with the Events Department and they will adjust to your preferences.

|                 |        |
|-----------------|--------|
| PVP long drinks | 6.50 € |
| PVP soft drinks | 2.50 € |

Personalized music service throughout the celebration

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

**580.00€**

**DJ extra hour: 100€**

**Hours from 14:00 to 20:00 and from 21:00 to 03:00**

**Gin Tonic Premium Bar  
Request Information**

**Check schedules with our Events Department**

### CANDY BAR

We customize fun, classic, colorful tables... with all kinds of sweets... (chocolates, jellies, lollipops, cupcakes, macaroons, pastries)

Information in Appendix 1



Huerto del Cura



Port Jardín Milenio



Port Elche

## **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 marriages of less than 70 adult guests, check with the Events Department.

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

- ✦ Arrangement of flowers on the banquet tables
- ✦ Two nights with breakfast at our Hotel Huerto del Cura (it is a non-transferable gift, only for the bride and groom, for the night before and the day of the celebration).
- ✦ Minutas (printed menu)
- ✦ Guest list
- ✦ Wedding Cake + Bride and Groom Dolls
- ✦ Rates with special discounts for the accommodation of your guests
- ✦ Parking spaces for parents and godparents

## APPENDIX 1

### Other services

#### Master of ceremonies

|           |             |
|-----------|-------------|
| Lourdes   | 627 861 559 |
| Eva Reyes | 697 689 878 |

#### The party (dance, sing & enjoy)

|               |             |
|---------------|-------------|
| Valcres Media | 965 655 744 |
| Lightshock    | 657 133912  |

#### Pyrotechnics

|                    |             |
|--------------------|-------------|
| Pirotécnia La Dama | 686 073 286 |
|--------------------|-------------|

#### Groom suits

|                                    |             |
|------------------------------------|-------------|
| Vitorio Cataldo & Carlo Pignatelli | 965 209 929 |
| NK Novios - Grupo Novo Zenter      | 965 456 173 |

#### Hairdressing & Aesthetics

|                   |             |
|-------------------|-------------|
| E & M             | 965 450 521 |
| José Juan y Noemí | 966 610 309 |
| Beauty Corner     | 649 036 870 |

#### Travel agency

|             |             |
|-------------|-------------|
| Koko Travel | 966 613 477 |
| Nautalia    | 965 085 642 |

#### Custom gifts

|       |             |
|-------|-------------|
| Dolça | 966 222 015 |
|-------|-------------|

#### Photography & video

|               |             |
|---------------|-------------|
| Claro-Oscuro  | 965 452 203 |
| Carmelo Aledo | 684 410 129 |

#### Decor

|                     |             |
|---------------------|-------------|
| Floristería Ángela  | 965 427 107 |
| Floristería Cadafal | 966 613 451 |

#### Sweet treats

|                      |             |
|----------------------|-------------|
| Los Eventos de Nana  | 965 421 543 |
| Canelita´s Cake Shop | 681 631 270 |
| Sweetland            | 717 714 007 |

#### ewelry

|                  |             |
|------------------|-------------|
| Mazarino Joyería | 965 432 577 |
|------------------|-------------|

#### Theme tables

|                                |             |
|--------------------------------|-------------|
| La Despensa de Andrés (quesos) | 657 087 878 |
| Campoluz                       | 647 860 049 |
| Coctelería                     |             |

#### Classic cars

|             |
|-------------|
| 674 302 766 |
|-------------|

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