

HOTEL
HUERTO
DEL CURA

WEDDINGS AND CEREMONIES

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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.



Note: Only biodegradable material such as natural petals or rice is allowed.

LETS PREPARE THIS SPECIAL DAY

Tasting menu

For less than 70 adult guests, check with 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 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 excite and 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



CIVIL CEREMONIES

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 € IVA included

From 125 adult guests 1.550 € IVA included



CREATE THE BANQUET TO SUIT YOU

Cocktails

Cocktails (4 types) vermouths, beers, wines,
 soft drinks, juices and waters 5,00€

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 (price per piece, includes cutter) We recommend 1 piece for every 100 guests	550€	Crystal bread with Iberian loin and raf tomato	3.50€
Glass of melon gazpacho	2.50€	Boletus and foie macaron with strawberry coulis and Modena	4.50€
Glass of Andalusian gazpacho	2.50€	Our selection of canapés	4.50€
Cured manchego cheese cubes	2.50€	Sushi selection (makim sashimi, nigiri, temaki and uramaki)	6.00€
Spoons of avocado and marinated salmon	3.00€	Tasting presentation of cheeses from around the world For 150 guests (ask for a lower amount)	7.00€
Salmon blinis marinated with lime butter	3.00€	Tasting Fine Oysters Claire Royal or Tara (minimum order 180 units)	6.00€ unidad
Mullet roe blinis	3.00€		
Crystal bread with tomato and tuna jerky	3.50€		

Hot options

Soufflé bread stuffed with grilles vegetables and smoked sardine	2.50€	Octopus skewer in tempura with mojo picón	3.50€
Mini date croissant with bacon	2.50€	Crispy shrimp skewer with red curry	3.50€
Camembert cheese and quince with caramelized onion	2.50€	Nest of potatoes and croquettes Iberian Ham	3.50€
Date crisps with tomato coulis	2.50€	Nest of potatoes and croquettes lobster with tartar sauce	3.50€
Sobrassada in pastry with eggs quail	2.50€	Small bags of corn with hake salad and mullet roe	3.50€
Soufflé bread stuffed with cream cheese and ham shavings	3.00€	Pulpo A'Feira (Galician octopus and potato with olive oil and paprika)	5.50€
Our puff pastry with seafood	2.50€		
Soufflé bread stuffed with tomato tartare and tuna jerky	3.00€		

Thematic corners (show cooking during the cocktail)

Extra specialized personnel service (minimum 150€)	2.50€ per person	You must request for the total number of adult guests Consult options with the Events Department
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IVA included

Starters to share

Cold starters

Date stuffed with cured Manchego cheese in a duck ham cover, crispy hazelnut and sweet mango	6.50€
Tomato mille-feuille, goat cheese and smoked sardine, with white ali-pebre and olive tapenade.	7.00€
Crème brûlée of foie, with eel and apple compote	7.00€
Lima cause with shrimp ceviche and scallops.	10.00€
Oyster with pickled vegetables and citrus jelly	10.00€
Grilled vegetable flatbread with cured tuna jerky, roasted tomatoes and black olive mayonnaise	12.00€

Hot starters

Marinated cuttlefish skewer with parsley ali-oli.	6.00€
Iberian secret gyozas, with candied pears and truffle sauce	6.00€
Artichoke hearts stuffed with octopus au gratin from Vera	7.00€
Zucchini flower in tempura, stuffed with king prawns, with nantua sauce	7.00€
Oxtail and foie ravioli with tonka sauce	7.50€
Crispy scallops and Iberian ham and vanilla potato cream	12.00€

Individual starters

Cold starters

Date stuffed with cured Manchego cheese in a duck ham cover, crispy hazelnut and sweet mango	10.50€
Tomato mille-feuille, goat cheese and smoked sardine, with white ali-pebre and olive tapenade.	10.50€
Crème brûlée of foie, with eel and apple compote	14.00€
Lima cause with shrimp ceviche and scallops.	19.00€
Oyster with pickled vegetables and citrus jelly	19.00€
Grilled vegetable flatbread with cured tuna jerky, roasted tomatoes and black olive mayonnaise	23.00€

Hot starters

Iberian secret gyozas, with candied pears and truffle sauce	10.00€
Artichoke hearts stuffed with octopus au gratin from Vera	10.50€
Warm salad of green asparagus, Iberian ham and goat cheese	11.00€
Zucchini flower in tempura, stuffed with king prawns, with nantua sauce	14.00€
Oxtail and foie ravioli with tonka sauce	14.00€
Crispy scallops and Iberian ham and vanilla potato cream	20.00€

IVA included

Sorbets

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

Fish

Cod loin with roasted pepper, black pudding cream and pil-pil of tender garlic and cuttlefish	17.00€	Sea bass back with oyster sauce and celeriac parmentier	22.00€
Grilled octopus with Rioja potato cream and Iberian chorizo chips	21.00€	Sole fillets stuffed with artichoke mousse, with razor clams at low temperature, Bilbao style	28.00€
Supreme hake confit with fennel purée and sea urchin sabayon	22.00€	Tuna belly with migas and raf tomato and basil sorbet	32.00€

Meat

Grilled Iberian pork loin with soft wheat and cashew nuts, honey and orange sauce	17.50€	Grilled angus loin, with fried artichokes, siitake mushrooms, béarnaise sauce	27.00€
Confit Iberian pork belly with date chutney, crispy brie cheese and potato, griotte sauce	17.50€	Grilled beef tenderloin with gnocchi in parmesan cream, old mustard sauce, soufflé potatoes	30.00€
Roasted boneless lamb shoulder with raisins and pumpkin cous-cous, nougat sauce and yellow curry	20.00€	Charcoal-grilled Ávila veal chop with confit peppers, potato shavings and old wine reduction	30.00€

Dessert

Sueño ilicitano	6.50€	Hazelnut and chocolate roscon, with prepared milk ice cream	6.50€
Chocolate coulant with blueberry sorbet tulip	6.50€	Vanilla and nougat crocanti, with passion fruit sorbet tulip	6.50€
Cheese and date soufflé with biscuit powder and tropical fruit sorbet	6.50€	Chocolate and banana cake, with Baileys ice cream tulip	6.50€

IVA included

BEVERAGE SUGGESTIONS

Option 1

Beers

Soft drinks

Water

Coffees

Infusions

White wine 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)

16.00€

Option 2

Beers

Soft drinks

Water

Coffees

Infusions

White wine Gran Feudo
(Chardonnay D.O. Navarra 2020)

Red wine Viña Salceda
(D.O.C. Rioja 2018)

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

18.00€

Option 3

Beers

Soft drinks

Water

Coffees

Infusions

White wine Marina Alta
(D.O. Alicante 2021)

Red wine Tarima Roble
(D.O.C. Alicante 2020)

Cava Torre Oria
(Brut D.O. Cava)

20.00€



Ask for a quote with wines of your choice

IVA included

MENU SUGGESTIONS

MENU 1

MODEL INDIVIDUAL STARTERS OPTION

78.50€

Welcome cocktail

Crystal bread with Iberian loin and raf tomato

Sobrassada in pastry and quail eggs

Marinated salmon blinis with lime butter

Crispy prawn skewer with red curry

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

Individual cold starter

Date stuffed with cured Manchego cheese in a duck ham cover, crispy hazelnut and sweet mango

Individual hot starter

Artichoke hearts stuffed with octopus au gratin from Vera

Main Course

Grilled Iberian pork with soft wheat and cashew nuts, honey and orange sauce

Dessert

Vanilla and nougat crocanti, with passion fruit sorbet tulip

Wedding cake

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

IVA included

MENU SUGGESTIONS

MENU 2

MODEL STARTERS TO SHARE OPTION

80.50€

Welcome cocktail

Cured manchego cheese cubes

Glass of melon gazpacho

Our puff pastry with seafood

Crunchy dates with tomato coulis

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

Starters to share

Marinated cuttlefish skewer with parsley alioli

Crème Brûlée of foie gras with eel and apple compote

Zucchini flower in tempura, stuffed with royal king prawns, with nantúa sauce

Iberian secret gyozas, with candied pears and truffle sauce

Main Course

Cod loin with roasted pepper, black pudding cream and pil-pil of tender garlic and cuttlefish

Dessert

Hazelnut and chocolate roscon, with prepared milk ice cream

Wedding cake

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

IVA 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, whatever you like!

Consult options with our Events Department



VEGETARIAN / VEGAN MENU

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

81.50€

Beetroot and avocado tartar with pickled vegetables and wasabi mayonnaise

Coca puff pastry with roasted vegetables and romesco sauce

Warm salad of green asparagus with sesame oil

Sauteed courgette noodles with saffron pil-pil sauce

Grilled tofu with tomato coulis, straw potatoes and shiitake mushrooms

CHILDREN'S MENU

The same main dish should be chosen for every children

39.00€

Almonds, chips and stuffed olives

Serrano ham

Manchego cheese

Salad duo

Iberian ham croquettes

Roman style squid

To choose between:

- A Banda rice
- Breaded hake with chips
- Beef tenderloin with fries

Chocolate cake with vanilla ice cream

Drinks: mineral water and soft drinks

IVA included



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

Pizza Al Taglio
In rectangular pieces

2 units
per person

10.00€

Tropical

Seasonal fruit skewers

3 units
per person

10.00€

Sueño Americano

Mini burgers
and hotdogs

2 mini burgers + 1 hotdog
per person

10.00€

Made in Spain

Iberian mini chapatitas
(ham, cheese and loin)

3 units per person

13.00€

Vive le France

Brie cheese brioches with sweet
blueberries and Iberian ham

3 units per person

13.00€



IVA included

ENJOY YOUR PARTY

OPTION 1

By drinks

You establish an initial number that can be extended at any time. Only the drinks consumed will be paid, regardless of the drinks contracted

PVP long drink 6.00 €

PVP soft drink 2.00 €

Personalized music service throughout the celebration

580.00 €

OPTION 2

Per adult guest including mobile disco 3 hours

For weddings of more than 125 guests

17.00 €

For weddings from 90 to 125 guests

19.00 €

For weddings of 70 to 90 guests

20.00 €

Hours from 2:00 p.m. to 8:00 p.m. and from 9:00 p.m. to 03:00 a.m.

Gin Tonic Premium Counter Request Information

Check schedules with our Events Department

CANDY BAR

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

Information in Appendix 1



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.

Mail: reservas.laural@porthotels.es

Tlf: +34 966 612 050

(Subject to availability)

WE GIVE YOU

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:

Menu tasting, included for 2 people

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

Decor

Floristería Ángela 965 427 107
Floristería Cadafal 966 613 451

The partu (dance, sing & enjoy)

Valcres Media 965 655 744

Sweet treats

Los Eventos de Nana 965 421 543
Canelita's Cake Shop 681 631 270

Pyrotechnics

Pirotécnia La Dama 686 073 286

Jewelry

Mazarino Joyería 965 432 577
Elypsi 966 591 909

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

Travel agency

Koko Travel 966 613 477
Nautalia 965 085 642

Custom gifts

Dolça 966 222 015

Photography & video

La Kuriosa 617587072
Claro-Oscuro 965 452 203
Lima Limón 635 874 212

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