Plaza de las Cortes 7, 28014 Madrid, Spain T 91.360.8000 F 91.360.8100 www.westinpalacemadrid.com

With inspiring details, delightful cuisine and charismatic locations, every sight, sound, and flavour of your Westin wedding is carefully selected to reflect your individuality. Your personal Westin wedding specialist will ensure that every nuance of your wedding is perfectly attended to, leaving you relaxed and energized to revel in the joy of your celebration. Welcome to your beginning.

INSPIRING MEMORIES

The day of your wedding is the moment in which your life in common starts. An extraordinary event for you that will reflect your personal style. We will transform your experience and the one of your guests in an unforgettable and memorable celebration.

You will only have to say "I love you".





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STANDARD WELCOME RECEPTION

Included in our menus

COLD APPETIZERS

Foie bonbon
Salted tomato gummy with ham tumaca
Balls of goat cheese with pine nuts
Tartlet with brandade of cod and dried tomato
Brochette with mini caramelized apple and
quince & cheese
Mini strudel with smoked duck and pear

HOT APPETIZERS

Prawns in potato peel with mango sauce and
Greek yogurt
Vegetable dumplings
Selection of three croquettes:
ham, gorgonzola, baby squid
Mini spring rolls
Triangles of fried Iberian "sobrasada"
with fleur de sel
Chicken brochette with teriyaki sauce and sesame

WESTIN® HOTELS & RESORTS

DELUXE WELCOME RECEPTION Supplement: 5

COLD APPETIZERS

Chocolate tart with foie gras
Pickled partridge pie with rye bread
Salmon dices with brown bread
Hibiscus flower with camembert cheese
Salted tomato gummy with ham tumaca
Confit of duck with cherry gelatine

HOT APPETIZERS

Scallops with crispy Iberian ham
Vegetable tempura
Selection of three croquettes:
ham, gorgonzola,baby squid
Tartlet filled with morel and scent of "Oporto"
Spring rolls of cheese
Fried cod fish with dried tomato sauce



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PREMIUM WELCOME RECEPTION Supplement: 8

HOT APPETIZERS

Tempura prawns Crunchy chicken fingers Mini burger with caramelized onions and cheddar cheese Dice of swordfish with tomato Choice of three croquettes: ham, gorgonzola, baby squid Mini pizzas Fried triangles with Iberian panceta

COLD APPETIZERS

Scallops with black salt and gin fiz Mini curry tartare stuffed with shrimp and trout eggs Tartlet filled with cream cheese and truffle caviar Creamy chocolate, foie gras and raspberry chips Makis selection with soya sauce Smoked salmon cake Asparagus with Iberian Ioin

BEVERAGES

Draft beer Soft drinks Juices White wine Viña Calera D.O. Rueda Red wine Arienzo Crianza D.O. Rioja Cava Brut Anna de Codorníu

SUPPLEMENTS

Price per plate

Iberian ham 15 Iberian loin 12 Manchego cheese 9

HAM CURVING MASTER

Cut 1 piece: 200€ +21% VAT Cut 2 pieces: 300€ +21% VAT (ham not included)



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Design your own menu choosing the dishes that will fit your needs If you wish, we will be pleased to help you and personalize your menu Menu selection previous to the event

MENU € 112 per person

Select 1 starter, 1 main course and 1 dessert

Open ravioli with smoked mozzarella and a baked tomato soup Ingot of foie stuffed with figs and coffee sauce Salmon tartar Japanese style

Hake supreme with lemon and coconut sauce Pork cheek comfit with cauliflower sauce and mini vegetables Sweet suckling pig baked at low temperature with mini apples and potato quenelle

Mascarpone and passion fruit
Hazelnut tiramisu
Chocolate tartlet with Catalan cream and strawberries



Supplements of soups & creams	
Mushrooms cream with celery rabe and black olives sand	€ 6
"Fried egg": cold garlic and almond soup with a heart of mango	€8
Cold tomato cream with mozzarella tartar and basil ice cream	€ 12
Asparagus cream with prawns and parmesan foam	€ 18



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MENU € 127 per person

Select 1 starter, 1 main course and 1 dessert

Tuna tartar, red miso cream and tobiko Ingot of cheese with chutney of tropical fruits Lobster salad with lime and saffron vinaigrette

Croaker in mango and Greek yogurt sauce Medallion of sirloin steak with small potatoes and green asparagus Guinea-Fowl supreme filled with foie and raisins

Pineapple carpaccio with banana ice-cream and passion fruit sauce Chocolate and orange mousse with a heart of liquid banana Red wild fruit bavaroise with mint chips



Supplements of soups & creams	
Mushrooms cream with celery rabe and black olives sand	€ 6
"Fried egg": cold garlic and almond soup with a heart of mango	€8
Cold tomato cream with mozzarella tartar and basil ice cream	€ 12
Asparagus cream with prawns and parmesan foam	€ 18



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MENU € 137 per person

Select 1 starter, 1 main course and 1 dessert

Carpaccio of deer sirloin, thyme vinaigrette and parmesan salad Monkfish and shrimps salad in tarragon mustard sauce Salmon terrine with lemon brioche

Sea bass marinated with citrus fruits and its salad over a toasted herb bread
Medallion of sirloin steak with a sauce of foie
Tournedos with potatoes and small vegetables

Coffee tart with Amaretto sauce Black chocolate brownie with coulis of wild fruits Montblanc



Supplements of soups & creams	
Mushrooms cream with celery rabe and black olives sand	€6
"Fried egg": cold garlic and almond soup with a heart of mango	€8
Cold tomato cream with mozzarella tartar and basil ice cream	€ 12
Asparagus cream with prawns and parmesan foam	€ 18



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MENU € 152 per person

Select 1 starter, 1 main course and dessert

Cannellone filled with vegetables with provolone cheese and basil oil Hake carpaccio with fine herbs, ravioli of swordfish filled with salmon roes and seaweed salad Lobster salad with lime and saffron vinaigrette

Sea bass with vegetables and shellfish sauce Sweet suckling lamb with small vegetables and potatoes Medallion of beef tenderloin with truffle sauce, cream potatoes and small vegetables



Coconut and pineapple on different textures Chocolate tartlet with Catalan cream and strawberries Caramelized in filo dough crunchy suit with cinnamon ice cream

Supplements of soups & creams

Mushrooms cream with celery rabe and black olives sand

"Fried egg": cold garlic and almond soup with a heart of mango

Cold tomato cream with mozzarella tartar and basil ice cream $\in 8$ Asparagus cream with prawns and parmesan foam $\in 12$



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KIDS MENU 50

Selection of hors d'oeuvres

Veal escalope with French fries or

Mini hamburgers with French fries

Ice cream or Wedding cake

Soft drinks and juices

VEGETARIAN MENU

Goat cheese terrine with vegetables, balsamic vinegar and nuts

Cold cream of baked potato with caviar of black truffle

Warm puff pastry with wild mushrooms, green asparagus and curry sauce

Raviolis filled with pumpkin

Wedding menu dessert

AND FOR THE LATE BITES...

SWEET SNACK

24

Hot chocolate with mini pastries Selection of mini cakes

SALTY SNACK

27

Selection of bread rolls Selection of finger sandwiches

CANDY BAR

From 100 to 150 pax: 300€ From 150 to 300 pax: 400€ From 300 to 500 pax: 500€

CHOCOLATE FOUNTAIN

From 100 to 150 people: 600€ From 150 to 300 people: 1.200€ From 300 to 500 people: 1.600€

The fountain is served with a selection of fruits and marshmallows.

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Supplement of sponge cake, mini pastries: 3€ per person





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VINOS INCLUIDOS

CENTENARIO Suplemento: 8,20

Vino blanco

Vino blanco

Viña Calera - DO Rueda

Incluidos en nuestros menús

Legaris Verdejo - DO Rueda

Vino tinto Arienzo Crianza – DO Rioja

Vino tinto Viña Pomal Centenario - DO Rioja

Cava

Cava Brut Anna de Codorníu

Cava Anna de Codorniu Blanc de Blancs

RESERVA

Suplemento: 17,30

Vino blanco

Marqués de Riscal Sauvignon Blanc - DO Rueda

Marqués de Riscal Reserva – DO Rioja

Cava Brut Jaume de Codorníu

BEVERAGES INCLUDED IN OUR MENUS Mineral water, beer, soft drinks and juices Brandy and liquors





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OPEN BAR

(For weddings of more than 50 people)

1 hour: 20€ per person 2 hours: 25€ per person 3 hours: 34€ per person 4 hours: 40€ per person

Extra hour requested during the celebration: 15€ per person

Whisky: J&B, Ballantines, White Label, Johnnie Walker Ron: Cacique, Brugal, Barceló, Pampero Ginebra: Bombay, Beefeater Vodka: Stolichnaya, Absolut

Selection of soft drinks, liquors, beers, juices, brandys and wines

SUPPLEMENT PREMIUM BRANDS

GIN

5€ per person

Citadelle or London or Hendricks

RHUM

4€ per person

Pampero Aniversario or Flor de Caña 12 years

VODKA

4€ per person

Belvedere

WHISKY

4€ per person

Cardhu or Johnnie Walker black label or Chivas

Full open bar will be charged based on total number of attendees.





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ADDITIONAL INFORMATION

The Westin Palace Madrid is pleased to offer the following benefits included in each menu:

MENU TASTING

Wedding over 100 persons: tasting for 6 persons Wedding from 50 to 100 persons: tasting for 4 persons Wedding from 20 to 50 persons: tasting for 2 persons

Menu tastings will be placed from Mondays to Fridays at lunch time in order to offer our best service.

MEETING ROOM

If the number of attendees is under 20 people, 300€ room rental fee will be required

WEDDING NIGHT

The Hotel offers you one night accommodation in one of our best rooms. Buffet breakfast is included in our restaurant La Rotonda or continental breakfast in your room.

WEDDING CAKE

Wedding cake included in all our menus. To be chosen during tasting.



PARKING

The Hotels is pleased to offer you 2 complimentary parking spaces on the Wedding day.

SPECIAL RATE FOR WEDDING GUESTS

The special rate for 2016 is 192,50€ VAT included, buffet breakfast included in La Rotonda restaurant. This rate is subject to availability.

Reservations have to be guaranteed with credit card and can be cancelled without penalty fee 72hrs prior to arrival (16:00hrs). After this date, we will charge one night cancellation fee.



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RECOMMENDED SERVICES

MUSIC AND SHOWS

Evenpro group - Mr. Alfonso Cabello Tel. - 91 616 94 92 - 616 988 269

2 hours of disco with profesional DJ: 907,50€ Additional hour: 181,50€

(21% VAT included)

PHOTOGRAPHY

PHOTOGRAPH POVEDANO - MS. VERÓNICA POVEDANO

Tel. - 91 556 30 27 - 609 619 017 www.mpovedano.es

PHOTOGRAPH ADRIAN TOMADIN

Tel. - 91 351 6924 - 607 801 302 www.adriantomadin.com http://www.adriantomadin.com/hotel-palace-wedding-films/



FLORIST

Silvosa Florist Shop - Mr. Antonio Silvosa Tel. - 647 77 95 93

www.silvosahermanos.es

Rate per standard flower decoration: 28€ per piece (23.14€ +21% VAT)

SPECIAL DECORATIONS

La Reina Oca - Ms. Ana Oca Tel. - 91 014 95 31- 639 776 883 www.lareinaoca.com

For additional information or advice on our suppliers, please do not hesitate to contact us. All rates mentioned in this document are valid for 2016 and may change without prior notice. VAT included and subject to change.

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