

Wedding Menus and Options

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

Wedding Menus and Options

	PAGE
Welcome reception and supplements	3 and 4
Menus	5, 6, 7 and 8
Children menu	9
Sweet and salty snacks	9
Wine	10
Full open bar	11
Additional information	12
Recommended services	13
Floor plans	14

Wedding Menus and Options

STANDARD WELCOME RECEPTION

Included in our menus

COLD APPETIZERS

FOIE BONBON

SALTED TOMATO RUB with Iberian ham

BALLS OF GOAT CHEESE with pine nuts

TARTLET with brandade of cod and dried tomato

BROCHETTE WITH MINI CARAMELIZED APPLE, quince and 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 and baby squid

MINI SPRING ROLLS

TRIANGLES OF FRIED IBERIAN "SOBRASADA" with fleur de sel

CHICKEN BROCHETTE with teriyaki sauce and sesame

Wedding Menus and Options

PREMIUM WELCOME RECEPTION

Supplement € 10

COLD APPETIZERS

CHOCOLATE TART with foie
PICKLED PARTRIDGE PIE with rye bread
SALMON DICES with brown bread
HIBISCUS FLOWER with camembert cheese
SALTED TOMATO RUB with Iberian ham
CONFIT OF DUCK with cherry gelatine

HOT APPETIZERS

SCALLOPS with crispy Iberian ham
VEGETABLE TEMPURA
SELECTION OF THREE CROQUETTES: ham,
gorgonzola and baby squid
TARTLET FILLED with morel and scent of
"Oporto"
SPRING ROLLS OF CHEESE
FRIED COD FISH with dried tomato sauce

BEVERAGES

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

SUPPLEMENTS

Price per plate

Iberian ham	€ 15
Iberian loin	€ 12
Manchego cheese	€ 9

HAM CURVING MASTER

(ham is not included)

Cut 1 piece: € 200 + 21% VAT

Cut 2 pieces: € 300 + 21% VAT

Wedding Menus and Options

Design your own menu choosing the dishes that will fit your need. If you wish, we will be pleased to help you and personalize your menu.

Menu selection previous to the event.

MENU € 114 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 confit 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 for 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

Wedding Menus and Options

MENU € 129 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 American sauce

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 for 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

Wedding Menus and Options

MENU € 139 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 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

Wedding Menus and Options

MENU € 154 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 € 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

Wedding Menus and Options

KIDS MENU AT € 50

Select 1 starter, 1 main course and 1 dessert

Selection of hors d'oeuvres

Veal escalope with French fries

Mini hamburgers with French fries

Ice cream

Wedding cake

Drinks included in the kids menu

Soft drinks and juices

AND FOR THE LATE BITES...

CANDY BAR

From 100 to 150: € 300

From 150 to 300 pax: € 400

From 300 to 500 pax: € 500

SWEET SNACKS at € 24 per person

Hot chocolate with mini pastries

Selection of mini cakes

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.

SALTY SNACKS at € 27 per person

Selection of bread rolls

Selection of finger sandwiches

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

Wedding Menus and Options

INCLUDED IN OUR MENUS

White wine Viña Calera - DO Rueda

Red wine Arienzo Crianza – DO Rioja

Cava Brut Anna de Codorniu

BEVERAGE INCLUDED IN OUR MENUS

Mineral water, beer, soft drinks and
juices

Brandy and liquors

CENTENARIO

Suplemento € 8,20

White wine Legaris Verdejo – DO Rueda

Red wine Viña Pomal Centenario – DO Rioja

Cava Anna de Codorniu Blanc de Blancs

RESERVA

Suplemento € 17,30

White wine Marqués de Riscal Sauvignon Blanc – DO Rueda

Red wine Marqués de Riscal Reserva – DO Rioja

Cava Brut Jaume de Codorniu

Wedding Menus and Options

1 HOUR: € 22 per person

2 HOURS: € 27 per person

3 HOURS: € 36 per person

4 HOURS: € 42 per person

EXTRA HOUR: € 17 per person

WHISKY

J&B

Ballantines

White Label

Johnnie Walker

RHUM

Cacique

Brugal

Barceló

Pampero

GIN

Beefeater

Bombay

VODKA

Stolichnaya

Absolut

Selection of soft drinks, liquors, beers, juices, brandies and wines.

SUPPLEMENTS FOR PREMIUM BRANDS

Gin: € 5 per person

Citadelle or London or Hendricks

Rhum: € 4 per person

Pampero Aniversario

Vodka: € 4 per person

Belvedere

Whisky: € 4 per person

Cardhu or Johnnie Walker black label
or Chivas

Prices valid for more than 50 people

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 € 207,90 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.

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)

FLORIST

Silvosa Florist Shop - Mr. Antonio Silvosa

Tel. - 647 77 95 93

[Web Page](#)

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

[Web Page](#)

PHOTOGRAPHY

PHOTOGRAPH POVEDANO

MS. VERÓNICA POVEDANO

Tel. 91 556 30 27— 609 619 017

[WEB PAGE](#)

PHOTOGRAPH ADRIAN TOMADIN

Tel. 91 351 6924 - 607 801 302

[WEB PAGE](#) and [videos](#)

PHOTOGRAPH CARMEN RIOS

Carmen Rios Folguera

Tel. 690 188 146

[WEB PAGE](#)

info@carmenrios.com

Floor Plans and Access



Access

