MARRIOTT
MADRID
PRINCESA PLAZA

GROUP MENUS

CHRISTMAS

MADRID MARRIOTT HOTEL PRINCESA PLAZA
Serrano Jover Street 3, Madrid, Spain, 28015
+34 915 42 21 00

Bookings and more information:
eventos@marriottprincesa.com

COCKTAIL RECEPTION CHRISTMAS I

79€

Consommé
Sweet tomato, salted meat
Anchovy and marinated white anchovy gilda
Foie gras truffle, fig, hazelnuts
Seafood salad ssam
Salmon tartare, avocado, brioche
Steak tartare, croissant

Creamy ham and boletus mushroom croquettes
Tempura prawns, spicy strawberry dip
Line-caught hake bites, citrus mayonnaise
Wild asparagus, foie gras
Glazed chicken satay
Curried beef samosa
Pulled pork burger, mascarpone

DESSERT

Mini apple tarte Tatin
Traditional Spanish Egg Yolk Custard (Tocinillo de cielo)
Turrón and traditional Christmas sweets

Water, soft drinks and beer
White wine: García Frías Sobre Lías
Red wine: Viña Eizaga
Cava: María Garrido

TERMS & CONDITIONS

Duration: 120 min.



COCKTAIL RECEPTION CHRISTMAS II

95€

Velvet crab suquet
Marinated white anchovy gilda
Blinis, smoked salmon, sour cream
Foie gras macaron, raspberry
Seafood salad and prawn ssam
Teriyaki tuna skewer, avocado
Sea bass ceviche
Salmon tartare, roe Prawn, tart apple
Steak tartare, croissant
Spanish omelette skewer, caramelised onion
Creamy ham and boletus mushroom croquettes
Crispy broken eggs with Iberian ham
Wild asparagus, foie gras
Cod in black tempura
Chicken satay
Prawn fritter, coconut and curry
Iberian pork bao, black truffle

DESSERT

Traditional Spanish Egg Yolk Custard (Tocinillo de cielo)
Three Kings Cake (Roscón de Reyes)
Turrón and traditional Christmas sweets

Water, soft drinks and beer
White wine: García Frías Sobre Lías
Red wine: Viña Eizaga
Cava: María Garrido

TERMS & CONDITIONS

Duration: 120 min.



COCKTAIL RECEPTION CHRISTMAS III

110€

Acorn-fed Iberian ham*
Velvet crab suquet
Anchovy gilda
Blinis, Nacarii caviar, sour cream
“00” anchovy, brioche
Foie gras mochi, green tea
Norway lobster tartare, roe Salmon, cream cheese, dill
Traditional sea bass ceviche
Salmon sashimi, shiso leaf
Steak tartare, croissant
Truffled Spanish omelette skewer
Shrimp fritters, aioli
Scarlet prawn croquettes
Crispy lamb, mint
Chicken satay
Villeroy-style quail drumstick, spicy sauce
Stuffed mussel “tigre”, fino sherry
Rib mollete, Thai sauce
Beef tenderloin, PX

DESSERT

Creamy cheesecake
Strawberries with chocolate
Three Kings Cake (Roscón de Reyes)
Turrón and traditional Christmas sweets

Water, soft drinks and beer
White wine: García Frías Sobre Lías
Red wine: Viña Eizaga
Cava: María Garrido

TERMS & CONDITIONS

Duration: 120 min.
*Ham carver included for groups of 100 guests or more



CHRISTMAS MENU

89€

WELCOME COCKTAIL

Ham and scarlet prawn croquettes
Foie gras bites, acacia honey
Salmon blinis, sour cream

STARTER

Choose one

Lobster suquet, baby potato and fennel
King prawn salad, salted meat, orange vinaigrette
Truffle risotto, baby Norway lobster with cava
Roasted leeks, caviar, crème fraîche
Green bean medley, black truffle

MAIN COURSE

Choose one

Sea bass supreme, beurre blanc, leafy greens
Monkfish medallions, toasted meunière, capers
Guinea fowl stuffed with boletus mushrooms, Ratte potatoes, foie gras sauce
Beef tenderloin, Stroganoff sauce, creamy roasted sweet potato, snow peas
Boneless roast lamb, mint sauce, black garlic Parmentier
Glazed aubergine, creamy sweet potato, crunchy broccoli (vegan)

DESSERT

Cava and passion fruit bonbon
Violets and cherries
Chocolate and passion fruit
Three Kings Cake (Roscón de Reyes)

Water, soft drinks and beer
White wine: García Frías Sobre Lías
Red wine: Viña Eizaga
Cava: María Garrido
Coffee and herbal teas

TERMS & CONDITIONS

Duration: 180 minutes
Welcome cocktail duration: 30 minutes Available for lunch and dinner.
Guests must select one starter, one main course and one dessert.
It is possible to pre-select different main courses for individual guests from a choice of two options. Selections must be provided 15 days in advance, with the final seating plan submitted 7 days before the event.
Option to add ½ portion of fish + ½ portion of meat: €10 per person



FOOD STATIONS

IBERIAN SHOULDER HAM CARVING STATION*	600 €
IBERIAN HAM CARVING STATION*	850 €

CHEESE, GRAPES AND NUTS	6,5 €/pax
SUSHI & SHERRY WINES	15 €/pax
SPANISH OMELETTES (choice of 2 varieties)	6,5 €/pax
RICE DISHES (choice of 2 varieties)	6,5 €/pax

- Vegetables
- Chicken
- Seafood
- Mixed

DESSERTS & CAKES	5,5 €/pax
CANDY BAR	4,5 €/pax

CHAMPAGNE LAURENT-PERRIER	16 €/pax
COCKTAILS (3 varieties)	22 €/pax

TERMS & CONDITIONS

Duration: 45 minutes Minimum service: 15 guests
*Maximum 120 guests



OPEN BAR

STANDARD OPEN BAR

GIN
Bombay Sapphire
Seagram's

WHISKY
White Label
Dewar's 12

VODKA
Eristoff

RUM
Santa Teresa Gran Reserva
Bacardí 8

PREMIUM OPEN BAR

GIN
Bombay Sapphire
Seagram's
Oxley

WHISKY
White Label
Dewar's 12

VODKA
Grey Goose

RUM
Bacardí 8
Santa Teresa 1796

22 €/pax	1 HOUR	28 €/pax
30 €/pax	2 HOURS	38 €/pax
15 €/pax	EXTRA HOUR	18 €/pax



ENTERTAINMENT OPTIONS

DJ	1 h	**300 € | 2 h - 450 € | 3 h - 575 €**
FLAMENCO DUO	1,5 h	**750 €**
FLAMENCO TRIO	1,5 h	**1.100 €**
COVER DUO	1,5 h	**1.500 €**
ACOUSTIC MUSICIAN	1 h	**750 €**
BATUCADA	1 h	**1.500 €**
COMEDY MAGICIAN	1 h	**750 €**

COMPLIMENTARY BENEFITS

Menu tasting for 2 guests included for groups of 75 guests or more

Special accommodation rates for the event date

1 complimentary parking space for every 50 guests

Private event space included at no additional cost

THANK YOU

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