

# Wedding Menus and Options

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With inspiring details, delightful cuisine and charismatic locations, every sight, sound, and flavor 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".

# Welcome reception

## **STANDARD WELCOME RECEPTION**

INCLUDED IN ALL OUR MENUS

### **COLD APPETIZERS**

Chocolate brownie, nuts and foie mi cuit with violet petals

Iberian cured ham grissini

Smoked sardine, creamy cashew nuts and mango tartar

Beetroot hummus with edamame, sesame seeds

Cod brandade, creamy piquillo peppers with garlic and EVOO caviar

### **HOT APPETIZERS**

Assorted croquettes of boletus, Iberian ham, octopus

Mini vegetarian pita with kimuchi dip

Mini duck roll with plum sauce

Cheddar and jalapeño tequeño with mead

Vegan gyoza with tonkatsu sauce

### **SUPPLEMENT**

€ 2 per piece

### **Cold canapés**

Steak tartar cone with kimuchi mayonnaise  
Salmon chess, crispy wasaby  
Scallop with ceviche dressing  
Pickled artichoke heart, dried tomato vinaigrette

### **Hot canapés**

Crispy ravioli of bacon carbonara  
Vegetarian roll with soya sauce  
Mini pita of cochinita pibil and sweet cucumber sauce  
Prawn black hakao with kimchi mayonnaise  
Croquettes of red shrimp and codfish ajoarriero (cooked with garlic, oil and peppers)

## Menus

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 € 120**

Select 1 starter, 1 main course and 1 dessert— same selection for all guests

Palace salmon mille-feuille, spirulina sponge cake  
Seafood cocktail salad with fried shrimp omelette “tortillita de camarones”  
Roasted artichoke flower with Iberian cured ham, toasted almonds

Beef Royal cooked in red wine, baked foie-gras and potato parmentier  
Sea bass with mushrooms sauce and forest leaves  
Beef sirloin dices sautéed with chives and baked vegetables

Glazed pineapple with honey rum  
Sacher chocolate bonbon with apricot heart  
Palace cheesecake

### **MENU € 139**

Select 1 starter, 1 main course and 1 dessert— same selection for all guests

Salmon tartar with avocado and mango, miso sauce  
Foie tiramisu  
Roasted tomato kumato, creamy burrata and fresh sprouts

Suckling pig ingot with braised lombardy, raisins and pine nuts  
Sea bass loin in thistle and almond green sauce  
Mature beef supreme with potatoes Pont Neuf

Mango and passion fruit cream, citrus fruit crumble  
Trio of chocolates, nibs and siphon cake  
Strawberry millefeuille and cream

### **MENU € 156**

Select 1 starter, 1 main course and 1 dessert— same selection for all guests

Rocks of foie, heart of raspberry and Modena  
Leek confit, langoustine cocktail salad and EVOO short bread  
Zucchini flowers filled with shrimps and vegetables, tomato compote

Salmon loin, broccoli couscous and beurre blanc sauce  
Grilled hake, tomato vinaigrette, tender green pods and EVOO  
Beef tenderloin, false herb risotto and crispy beet, sweet sherry jus

Lemon cream and toasted meringue tart  
Sliced seasonal fruit with lime and ginger sorbet  
100% bitter chocolate

### **MENU € 171**

Select 1 starter, 1 main course and 1 dessert— same selection for all guests

Velouté of scarlet shrimps, steamed dumpling with al dente vegetables  
Prawns, Iberian veil with rice noodles with oriental seasonings  
Lobster salad, papaya tartar, coral and blood orange vinaigrette

Monkfish Thermidor with beets and edamame  
Tournedo of veal with foie gras, polenta and dried fruits, raspberry jus  
Roast shoulder of suckling lamb, baked potatoes and pickled onion

Pineapple carpaccio, coconut ice cream and Malibu xantana  
Gala pear with a crunchy robe and bourbon vanilla ice cream  
Sablé Breton -butter cookie- with raspberries and Tanzanian chocolate ganache

### **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

Wines

## WINES

White wine Viña Calera D.O. Rueda  
Red wine Arienzo Crianza D.O. Rioja  
Cava Anna de Codorniu Blanc de Blancs

Beverages included in all our menus  
Mineral water, beer, soft drinks and juices  
Brandy and liquors

### WINE SUPPLEMENT

#### WHITE WINES

Legaris Verdejo D.O. Rueda	€ 4
Marqués de Riscal Sauvignon Blanc D.O. Rueda	€ 6

#### RED WINES

Viña Pomal D.O. Rioja	€ 6
Marqués de Riscal Reserva D.O. Rioja	€ 9

#### CAVAS

Anna de Codorniu Rose	€ 5
Juve Camps Reserva de la Familia	€ 6

## Full Open Bar

1 HOUR: € 25 per person

2 HOURS: € 30 per person

3 HOURS: € 39 per person

4 HOURS: € 45 per person

EXTRA HOUR ON THE SAME DAY: € 17 per person

The full open bar will be charged based on the total of guests.

### **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 PER PERSON FOR PREMIUM BRANDS**

Gin:

Citadelle or London or Hendricks € 8

Vodka:

Belvedere € 8

Rhum:

Pampero Aniversario € 8

Whisky:

Cardhu or Johnnie W. black label € 8

Jameson Original € 9

Tequila:

Olmecca blanco € 9

Cognac:

Martel VS € 9

## 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 Tuesdays to Saturdays at lunch time in order to offer our best service.

### **MEETING ROOMS**

Room rental rates on request.

### **WEDDING NIGHT** (only valid for wedding of more than 50 people)

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**

To be chosen during tasting: San Marcos cake, Black Forest cake or strawberries and cream Mille-Feuilles.

### **PARKING**

The Hotels is pleased to offer you 2 complimentary parking spaces on the Wedding day. Access to the parking from Lope de Vega street, Plaza de Jesús and Cervantes street.

### **SPECIAL RATE FOR WEDDING GUESTS**

The special rate for 2022 is € 251,90 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.

## **The Westin Palace, Madrid**

Plaza de Las Cortes, 7  
28012 Madrid  
Tel: +34 913 608 000

Prices in Euros (VAT included).  
We have available all the information related to food allergens