

MADRID

CHRISTMAS 2023 BUSINESS MENU



Menu 1

Starter

Cannelloni pasta filled with Txangurro and Carabineros sauce

Sorbet

Cherry Sorbet

Main Course

Grilled Monkfish Medallions with Squid Vinaigrette or Beef Cheek in Pedro Ximenez reduction with Christmas garnish

Dessert

Cherry Tart with a Passion Fruit Bed

Coffee & Liqueurs Truffles & Mignardises

Cellar

Mineral Water, Beer, and Soft Drinks White Wine Ederra Verdejo Red Wine Ederra Crianza Cava Panot Gaudí Rose

€50,00 price per person, including VAT



Menu 2

Starter

Avocado and Mango Tartare on a Pineapple bed with a crown of Prawns

Sorbet

Peach Sorbet

Main Course

Sea Bass Supreme infused in warm Ginger broth with Baby Vegetables or Beef Sirloin Medallions with Port Wine, Foie Gras, and Red Berries

Dessert

Apple Tatin with Vanilla Ice Cream

Coffee & Liqueurs Truffles & Mignardises

Cellar

Mineral Water, Beer, and Soft Drinks White Wine Ederra Verdejo Red Wine Ederra Crianza Cava Panot Gaudí Rose

€55,00 price per person, including VAT



Menu 3

Appetizers

Vegetable Gyoza with Sweet and Sour Sauce Goat Cheese Lollipops with Tomato Jam Melon Shot with Almond Cloud, Lime, and Coconut Milk Octopus "a feira" with Robuchon-style mashed potatoes

Starter

Lobster Cream Decantation on a Seafood base with Crispy Leek Roots

Sorbet

Passion Fruit Sorbet

Main Course

Turbot Supreme with Scallops and oven-roasted vegetables in a Cava cream sauce

or

Center-cut Beef Tenderloin with Boletus glaze and Parmesan wafer

Dessert

Chocolate and Walnut Brownie with Nougat Ice Cream in a Wafer Cup

> Coffee & Liqueurs Truffles & Mignardises

Cellar

Mineral Water, Beer, and Soft Drinks White Wine Ederra Verdejo Red Wine Ederra Crianza Cava Panot Gaudí Rose

€70,00 price per person, including VAT



Cocktail

Avocado and Bonito Spoon Iberian Loin Charcuterie with Bread and Tomato Smoked Salmon and Fine Herbs Cheese Roll Xangurro Toast Honey Bread Bite with Duck Ham Pumpkin Cream with Dehydrated Pancetta Shot

Cheddar and Jalapeño Cheese Tequeños Mini Iberian Pork Tenderloin Skewer with Pedro Ximénez Reduction Crispy Hook-caught Baby Squid "a la Andaluza" Chef's Choice Croquettes Octopus "a feira" with Rebuchon-style Mashed Potatoes Vegetable Gyoza with Sweet and Sour Sauce Yakitori Chicken Skewer Crunchy Prawns with Dijon Mustard Sauce

Corner

Black Rice with Cuttlefish Vegetable and Greenery Fideuá

Trio of Sorbets (Mango, Raspberry, and Green Apple) Christmas Sweets

Cellar

Mineral Water, Beer, and Soft Drinks White Wine Ederra Verdejo Red Wine Ederra Crianza Cava Panot Gaudí Rose

€48,50 price per person, including VAT

Minimum of 40 diners



Supplements

Ham Carver

Ham piece not included P€300.00 - VAT Included

Mojito Bar

€9.00 per person per hour - VAT Included

Snacks

Mini Ciabatta with Ham and Tomato Manchego Cheese Cubes Spanish Potato Omelette Squares Mini Burgers with Caramelised Onions Assorted Pastries Drinks: Water, Soft Drinks and Beer €22,00 VAT Included and per person

DJ Disco

For 50 - 100 guests: €850.00 For 101 - 175 guests: €950.00 (Both services include VAT and are for 2 hours) Extra Hour: €325.00 VAT Included per hour

Mixed Drinks Supplement

National: 1 drink €10.50 per person Imported: 1 drink €12.00 per person

Open Bar

€30.00 per person for 2 hours Extra Hour: €14.00 per person per hour VAT Included





MADRID

General Reservation Terms

Upon contract signing, a deposit equivalent to 40% of the estimated bill (non-refundable) will be required.

Fifteen days before the event, you must inform us of the total number of guests, and the minimum billing amount will be established. The remaining amount will be settled.

All prices listed include the current VAT.

Information & Reservations:

eventos@princesaplaza.com Tel. 91 542 21 00 | 687 034 188

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