**The Westin Palace, Madrid** would like to share magical moments to enjoy this festive season with family and friends.

Christmas and New Year's Eve 2018 program.



## Christmas Eve Dinner

### 24 December 2018

Make your Christmas Eve a memorable evening.

Our Executive Chef José Luque has created a delicious dinner that will be served under the unique atmosphere of the stained glass dome with live music performance.

### **APPETIZERS**

Bloody Mary gelée with cockles and celery sprouts

Mango salmorejo with Iberian ham Foie Iollipop with crocanti of exotic fruits Sparkling wine Reina Ma Cristina Blanc de Noirs

### **MENU**

Lobster on papaya tartar, basil chlorophyll with juice of its corals White wine Viña Pomal barrel fermented, D.O.Ca Rioja

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Wild mushroom ramen, truffled with melanosporum and chuka soba noodles

White wine Viña Pomal barrel fermented, D.O.Ca Rioja

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Turbot fillet with tuberous scales, with crab and champagne muslin White wine Viña Pomal barrel fermented, D.O.Ca Rioja

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Veal tenderloin at low temperature wrapped in crunchy pepper seasoning. False rice of fresh herbs with black chanterelles with syrah aroma

Viña Pomal Reserva 106 Barricas, D.O.Ca Rioja

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Rhubarb, strawberry and green cardamom smoothie with hazelnut candy

Sparkling wine Reina M<sup>a</sup> Cristina Blanc de Noirs

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Pear with crispy skin filled with chocolate and Williams liqueur on bourbon vanilla cream

Sparkling wine Reina M<sup>a</sup> Cristina Blanc de Noirs

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Coffee and chocolate froth for Christmas

(From 9 pm until 2 am).

# Festive Season Opera & Brunch

### 25 December 2018, 1 January 2018 and 6 January 2018

Whether it be for celebrating Christmas, for starting the New Year or as a St. Epiphany gift, The Westin Palace, Madrid suggests a revitalizing buffet within an array of shellfish, meat, fish, savories, and delicious desserts, all accompanied by a soprano, a tenor and a piano, under the extraordinary acoustics of the stained glass dome.

Selection of wines and cava from Bodegas Codorníu included.

(From 1.30 pm until 3.30 pm in La Rotonda restaurant).

## New Year's Eve Gala Dinner

#### 31 December 2018

Celebrate the last evening of the year in the most glamorous and cosmopolitan setting of Madrid.

The party will start off with "La Buena Estrella" orchestra playing a wide national and international repertoire. Following the Spanish tradition of the twelve lucky grapes, the party will reach its peak with Fernando Martínez Teruel "Fernandisco", DJ of the world's best parties, taking over the dance floor until the wee hours.

The internationally recognized Spanish chef from the Cantabrian region, Jesús Sánchez, awarded with two Michelin Stars, has designed a unique gastronomic proposal named "Cantabric Identity", featuring the best culinary jewels from the land and the sea of this delightful region of northern Spain.

The dinner will be harmonized with Champagne Laurent Perrier and a selection of the best wines from the prestigious Herederos del Marqués de Riscal winery.

### Cantabric Identity

### **APPETIZERS**

Spice bread with Liébana black pudding
Our version of "Gilda": gordal olive and spherical oil
Caramelized foie royale with olive sponge cake
Champagne Laurent Perrier Brut

### MENU

Cantabrian coastal salted anchovy 2017 with anchovy in vinegar, cheese rock and pepper from Isla

Marqués de Riscal Limousin, D.O. Rueda

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Artichokes cream soup with thistle, wild mushrooms and truffle bonbon

Marqués de Riscal Limousin, D.O. Rueda

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Seafood ravioli with roasted langoustine and crunchy squid ink *Marqués de Riscal Limousin, D.O. Rueda* 

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Veal of Cantabria in potato crust with veil of seeds Barón de Chirel, D.O Ca Rioja

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Citrus sorbet with mandarin and eucalyptus Champagne Laurent Perrier brut

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Passion for chocolate with "gianduja" and coffee ice cream

Good luck grapes, coffee and typical sweets from Cantabria Full open bar

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Midnight snack: Mini sandwiches, hot chocolate and churros

(Gala dinner and party from 9 pm until 5 am). (Party in the "1912 Museo-Bar" from 11.30 pm until 5 am).

### Prices

Christmas Eve Gala 245.00 Christmas Day Opera & Brunch 160.00 New Year's Eve Gala and party 635.00 New Year's Eve party 260.00 New Year's Day Opera & Brunch 160.00 St. Epiphany Opera & Brunch 100.00

(Prices per person) (VAT included). Half-price for children under 10 years of age.

### RATES WITH ACCOMMODATION

Enjoy your stay and relax in our Westin Heavenly® Bed.

### **Christmas Eve Gala**

(Includes dinner, accommodation on December 24th and buffet breakfast for two persons). From 689.00 + 10% VAT.

#### New Year's Eve Gala

(Includes gala dinner, party, accommodation on December 31st and buffet breakfast for two persons). From 1449.00 + 10% VAT.

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be made aware of when preparing your menu request.

### **RESERVATIONS**

+34 913 607 280 events.palace@westin.com marriott.com

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