



INTERACTIVE  
PDF

WEDDING BANQUET

CANAPES

STATIONS

MENU

WINERY MENU

KIDS MENU

LATE-NIGHT SNACK

OPEN BAR

ADDITIONAL INFORMATION

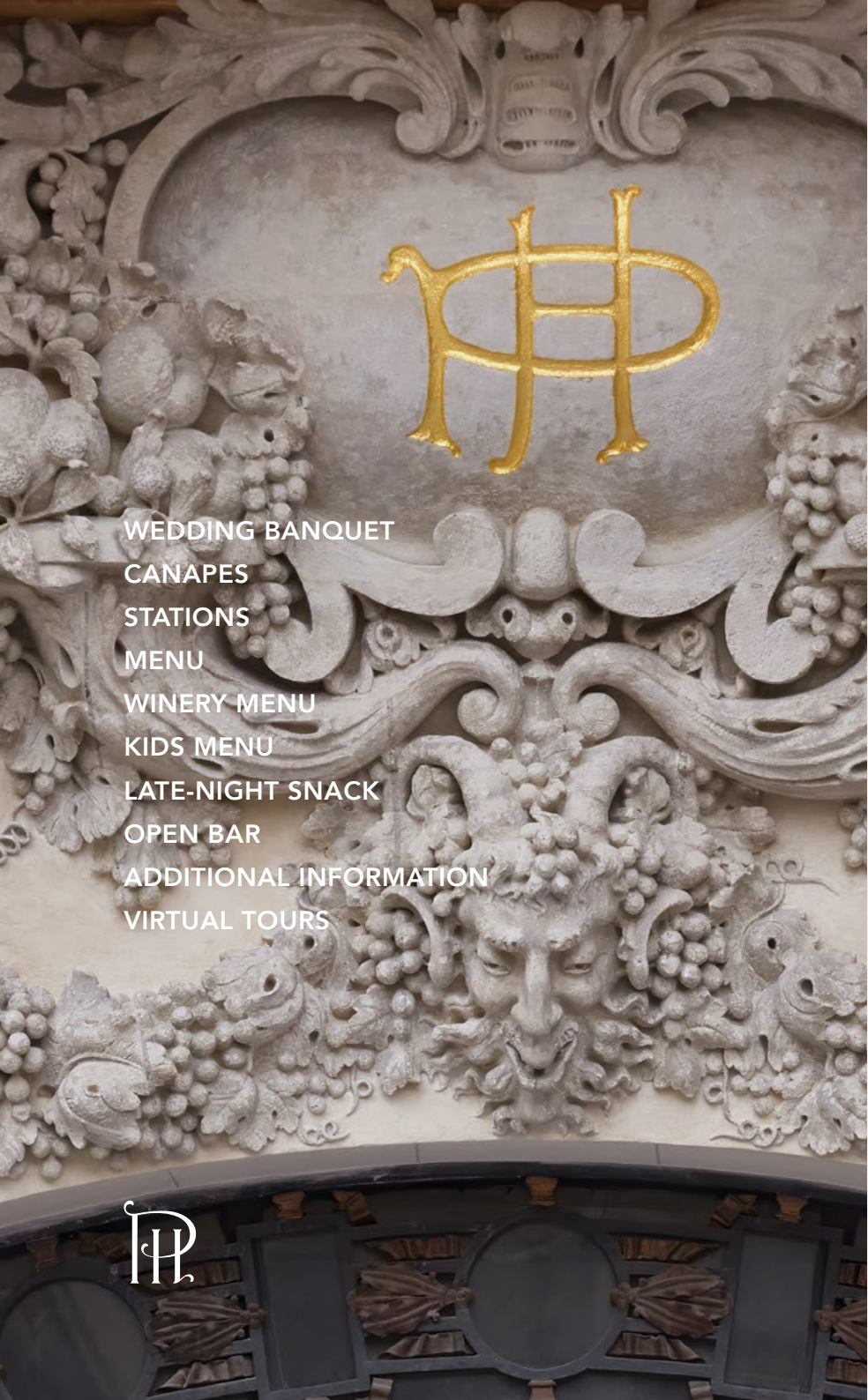
VIRTUAL TOURS



THE PALACE HOTEL  
M A D R I D



A MEMORABLE  
WEDDING



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At **The Palace Hotel, Madrid**, we are here to make your special day truly unforgettable. We know that your wedding is a unique moment, and our passionate team is ready to help you feel on top of the world. From a service that anticipates your needs to experiences that will enrich every moment, we make sure that **every detail shines with its own light.**

Imagine celebrating your love in a place that has witnessed memorable stories **since 1912**. The Palace Hotel, Madrid, commissioned by Alfonso XIII, is not just a hotel; It is a dream come true, a space where **history and glamor** intertwine in the **heart of Madrid**. Here, every corner tells a story, and every celebration becomes a treasured memory.

We invite you to choose from our elegant spaces and renovated suites, designed to offer you a **cozy and sophisticated atmosphere**. With meticulous attention to detail and exceptional cuisine, we are ready to create an experience that reflects your style and personality. At The Palace Hotel, Madrid, your wedding will not only be an event; It will be a **celebration full of meaning and love.**

Antonio Rivas



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## WEDDING BANQUET

### APPETIZER - 1 HOUR SERVICE

8 canapés

### BANQUET MENU

**Picasso Menu:** Starter, main course and dessert €216

**Dalí Menu:** Two starters, main course and dessert €243

**Miró Menu:** Starter, two main courses and dessert €286

### BEVERAGE PACKAGE

Drinks included during appetizer and banquet

## SPACE RENTAL

From January to May, July, August, November, and December, courtesy of the hotel. June, September, and October, prices range between €2800\* and €5000\* depending on the number of guests and the requested space. \*21% VAT not included.

## OUR MENUS INCLUDE

### MENU TASTING

**Weddings over 100 attendees:** tasting for 6 people.

**Weddings between 50 and 100 attendees:** tasting for 4 people.

**Weddings between 20 and 50 attendees:** tasting for 2 people.

### OTHERS

Wedding Cake: Black Forest, Cream and Strawberry Millefeuille, San Marcos. Round tables, tablecloths, cutlery, crockery and glassware. Floral decoration. Printing of minutes. Cloakroom service. Wedding night for the newlyweds. (for weddings of more than 50 people).

MENUS SUBJECT TO SEASONALITY. ALLERGEN CHART AVAILABLE.

PRICES PER PERSON WITH VAT INCLUDED



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## CANAPÉS INCLUDED IN THE MENU

Select 8 references:

### COLD CANAPES

Beet gazpacho with goat yogurt and walnuts

Chickpea hummus verrine with pickled vegetables and microgreens

Cream cheese tartlet with peas and mint

Blue cheese cream tartlet with candied pear and walnuts

Caprese skewer with cherry tomato, mozzarella, and pesto

Salmorejo with prawn tartare and quail egg

Mini blini with smoked salmon, pickle, and chives

Salmon tartare with avocado and crispy rice

Lobster and mango salad with citrus mayonnaise

Cod brandade tartlet with roasted pepper and black olive

Octopus skewer with confit potato and smoked paprika

Shrimp salad tartlet with citrus and trout roe

Ajoblanco with grapes and Iberian ham dust

Mini brioche with cold roast beef, arugula, and mild mustard cream

Beef tartare with capers, mustard, and cured yolk

Cured pancetta skewer with melon and ginger vinaigrette



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## HOT CANAPÉS

Boletus croquette with black garlic aioli

Potato mille-feuille with spicy sauce

Marinated tofu skewer with roasted eggplant and black sesame

Vegetable ratatouille tartlet with black truffle

Mini falafel with tahini and pickles

Halloumi skewer with quince jam

Squid ink croquette with saffron aioli

Cod churro with seaweed salt and piri-piri

Steamed prawn hakao

Kataifi prawn with spicy aioli

Scallop fritter with spicy mojo and avocado puree

Mini hake fritter with saffron

Iberian ham croquette with parsley aioli

Steamed chorizo baozi

Beef tenderloin skewer with hot chimichurri

Crispy lamb with labneh and mint





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## STATIONS

### SPANISH CHEESES

€24

Manchego cheese

Torta de Casar cheese

Cabrales cheese

Mahón cheese

Idiazábal cheese

Jams, chutneys, honey, extra virgin olive oil

Selection of breads and crackers

Nut

### 100% IBERIAN ACORN-FED HAM WITH HAM SLICER - LIVE STATION

€1,135

Served with picos and regañas

1 ham for every 80 persons

### SPANISH RICES AND FIDEUA - LIVE STATION

€26

Vegetable paella with "piquillo" peppers and swiss chard and saffron aioli

"A banda" rice with squid and squid ink aioli

"Fideuá" with duck, green asparagus and black garlic aioli

### OYSTERS - LIVE STATION

€24

Oyster selection

Mignonette sauce, "Leche de tigre"

Carrot and ginger sauce, Ponzu sauce

A MINIMUM OF 40 PEOPLE IS REQUIRED

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## MENU

**Picasso Menu:** Starter, main course and dessert.

**Dalí Menu:** Two starters, main course and dessert.

**Miró Menu:** Starter, two main courses and dessert.

### STARTERS

Carrot tartare with orange, buckwheat, and carrot-ginger sauce

Boletus carpaccio with hazelnut vinaigrette, Idiazábal shavings, baby arugula, and thyme powder

Burrata salad with tomato, basil pesto, and black olive crumble

Mille-feuille of eggplant, ricotta, and basil with roasted tomato coulis and black olive crumble

Beluga lentil stew with shiitake mushrooms, parsley emulsion, and black garlic oil

Red tuna tartare from Almadraba with spicy aioli, avocado purée, and cilantro

Carabinero carpaccio with head emulsion, kaffir lime, shiso leaves, and yuzu pearls

Marinated prawn with toasted walnut sauce, radishes, and green apple

Roasted scallop with celeriac purée, beurre noisette, and crispy Iberian ham

Ceviche of corvina and mango, lime tiger's milk, sweet potato chips, and cancha corn

Lightly seared salmon tataki with parsnip cream and warm soy-sesame vinaigrette

Beef carpaccio with light parmesan cream, baby caper berries, garlic chips, and wild arugula



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## MAIN COURSES

Mushroom and Spinach Cannelloni with Parmesan and black truffle cream

Leek Cannelloni filled with roasted vegetables and curried cauliflower cream

Roasted Hake with mushroom ragout and asparagus, cava sauce

Roasted Sea Bass with truffled cauliflower purée, sautéed baby spinach, cava beurre blanc

Roasted Corvina with celeriac purée, white wine sauce, and crispy leek

Roasted Monkfish with chickpea and spinach stew, saffron sauce

Confit Cod with traditional pil-pil, roasted peppers, and garlic chips

Guinea Fowl Stuffed with Foie Gras with parsnip purée, Perigord sauce

Braised Beef Cheek with celeriac purée, glazed carrot, and onion crumble

Suckling Pig Terrine with sweet potato purée, crispy kale, mustard and green pepper sauce

Beef Wellington with glazed salsify, roasted eryngii mushrooms, and truffled meat jus

Sirloin of Beef with potato millefeuille, green asparagus, sherry sauce



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## DESSERTS

Lemon Posset with almond crumble and raspberry sorbet

Fresh Cream Panna Cotta with balsamic strawberry compote, almond streusel, fresh strawberries

Coconut, Passion Fruit, and Mango Mousse with crispy rice

White Chocolate Cream with cherry compote and pistachio streusel

Peach with Verbena Mousse and corn sablé

La Cúpula Tiramisu with coffee sponge, mascarpone foam, coffee jelly, and Amaretto

The Palace Cheesecake with Manchego cheese, walnuts, and honey

Pear in Red Wine with spiced mascarpone and wine soil

Chocolate Tart with olive oil and violet mousse

Fruit Salad with mandarin sorbet and vanilla-basil oil

INCLUDED SELECTION OF BREAD, COFFEE AND TEA  
PLEASE, SELECT THE SAME MENU FOR ALL DINERS



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## APERITIF AND BANQUET WINE SELECTION

### DRINKS INCLUDED IN THE MENU

Celler Kripta Franc Reserva 2020. Corpinnat

#### White wine to choose

Bideona Cabezadas, Cuvée Del Sommelier 2023. Viura. DOCa. Rioja

Menade, Verdejo Organic 2025. Verdejo. VT. Castilla y León

#### Red wine to choose

Bideona Laderas, Cuvée Del Sommelier 2023. Tempranillo. DOCa. Rioja

Viña Sastre Roble 2023. Tempranillo DO. Ribera del Duero



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## OTHER OPTIONS AT YOUR DISPOSAL

SUPPLEMENTS P.P.

### White wine

O Luar do Sil 2024, Godello. DO Valdeorras. 6.50 €

Territorio Luthier Lara O 2023. Albillo Mayor DO. Ribera del Duero. 13.50 €

### Vinos rosados

Chivite Las Fincas, Garnacha & Tempranillo. IGP. 3 Riberas. 7.50 €

Gerard Bertrand Source of Joyce 2023. Grenache Noir & Otras AOC. Languedoc. 17 €

### Red wine

Alvaro Palacios, Camins del Priorat 2023. Garnacha & otras. DOQ. Priorat. 14 €

San Román Bodegas y Viñedos 2023. Tinta de Toro DO. Toro. 17 €

### Champagnes

Perrier Jouët Grand Brut. Chardonnay, Pinot Noir & Meunier. 48 €

Laurent Perrier Cuvée Rosé. Pinot Noir. 55 €





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## KIDS MENU

Please choose one starter, main course and dessert same selection for all guests.

### STARTERS

Cured Iberian ham croquettes  
Squid Andalusian style  
Ham and mozzarella pizza  
Mushroom croquettes  
Organic vegetable soup with extra virgin olive oil

### MAIN COURSES

Homemade chicken nuggets with barbecue sauce and deluxe potatoes  
Beef burger with french fries  
Grandma's meatballs with tomato sauce and steamed rice  
White fish fillet with potato purée and carrots  
Veal tenderloin with potato rosti

### DESSERTS

Chocolate mousse, hazelnut ice cream  
Yoghurt, granola, red berries  
Chocolate brownie, vanilla ice cream  
Selection of sorbets and ice creams, almond crumble, caramel

INCLUDES WATER AND SOFT DRINKS THROUGHOUT THE ENTIRE EVENT

54€





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## LATE-NIGHT SNACK

PRICE PER PERSON WITH VAT INCLUDED

€31

Please, select 3 references:

Spanish omelette

Croissant with Iberian ham

Roast beef sandwich with mustard

Focaccia filled with chicken, pesto and mozzarella

Madeleines with chocolate and orange

Mini donuts





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## OPEN BAR

### STANDARD OPEN BAR

#### GIN

Beefeater Black, Tanqueray, Bombay Sapphire

#### VODKA

Skyy, Absolut

#### WHISKEY

Johnnie Walker Black Label, Chivas 12, Maker's Mark

#### RUM

Brugal Extra Viejo, Bacardí, Diplomático Mantuano

#### TEQUILA

Patrón Silver, Aalto Reposado

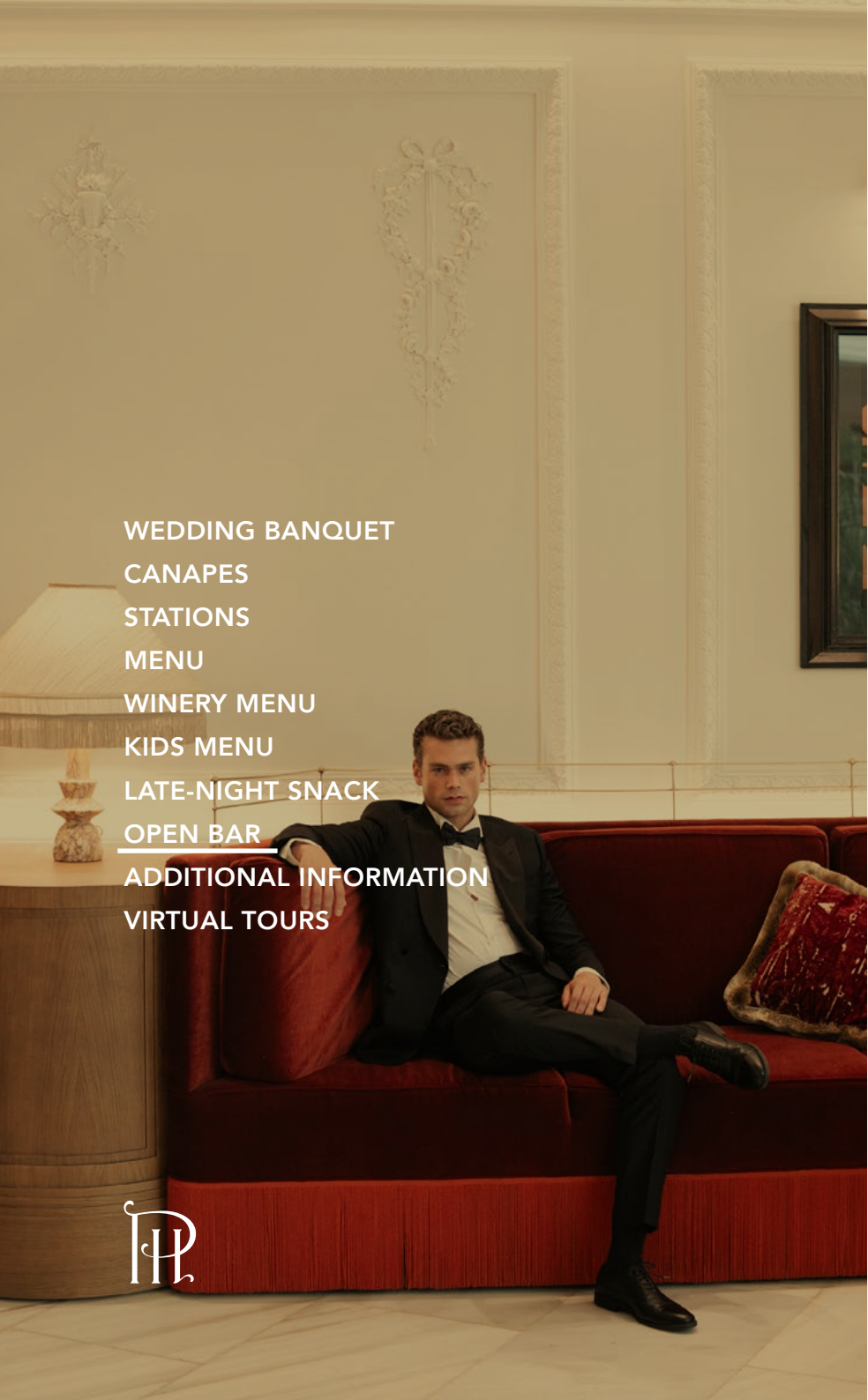
**Price per person 2 hour service: €48.50**

**Price per person 3 hour service: €65**

**Price per person extra hour: €25**

Bars include the same wines as the menu, as well as mineral water, beer, juices & soft drinks





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## OPEN BAR

### PREMIUM OPEN BAR

#### GIN

Malfy Gin, Monkey 47, Roku Gin

#### VODKA

Grey Goose, Belvedere, Absolut Elyx

#### WHISKEY

Macallan 12, Glenmorangie, Chivas 18, Four Roses Small Batch

#### RUM

Zacapa 23, Santa Teresa 1796, Diplomático Reserva

#### TEQUILA

Don Julio Reposado, Patrón Reposado

**Price per person 2 hour service: €65**

**Price per person 3 hour service: €84.50**

**Price per person extra hour: €32.50**

Bars include the same wines as the menu, as well as mineral water, beer, juices & soft drinks

## ADDITIONAL INFORMATION

Below we share a list of our trusted suppliers. However, it should be noted that we do not maintain an exclusive relationship with any of them.

### FLORIST

FLORISTERÍA SILVOSA  
Antonio Silvosa  
+34 647 779 593  
silvosahermanos.es

### SPECIAL DECORATIONS

CASHMERE DECORACIÓN  
Paula de Francisco Fernández  
+34 618 428 322  
cashmeredecoracion.com

### CIVIL CEREMONIES

BODAS TOSCA  
Salomé Díaz Martínez-Percaz  
+34 915 430 573 / +34 653 434 971  
bodastosca.es

### PHOTOGRAPHY

POVEDANO  
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## ADDITIONAL INFORMATION

### ADDITIONAL CONCESSIONS

**Wedding night and special rate for guests**  
(only valid for weddings with more than 50 attendees)

As a courtesy, the Hotel offers you a night in one of the best rooms available with buffet breakfast in our restaurant or continental breakfast in the room. The rate for the year 2026 is €385 VAT included, buffet breakfast included. This rate is subject to availability.

Reservations must be guaranteed with a credit card and can be cancelled without charge 72 hours before arrival (4:00 p.m.). After this date, a one-night penalty will be charged.

### PARKING

The Hotel offers 2 parking spaces as a courtesy for the day of the Wedding. Access to the parking lot via Lope de Vega street, Plaza de Jesús and Cervantes street.

#### FOR MORE INFORMATION, PLEASE CONTACT

Antonio Rivas – Social Events

[antonio.rivas@thepalacemadrid.com](mailto:antonio.rivas@thepalacemadrid.com)

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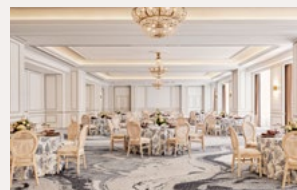
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## 360° VIRTUAL TOUR OF THE HOTEL'S EXCLUSIVE EVENT SPACES

Experience the elegance and sophistication of our event venues through a 360° virtual tour. Explore every corner as if you were already here and be inspired by the excellence, style, and attention to detail that await your arrival.

MEDINACELI



START THE TOUR

PLAY VIDEO

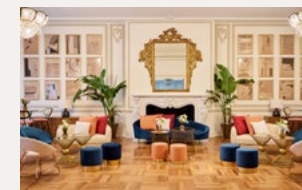
CÁNOVAS, NEPTUNO  
Y CERVANTES



START THE TOUR

PLAY VIDEO

JULIO CAMBA



START THE TOUR

CORTES



START THE TOUR

PLAY VIDEO

CÍRCULO PALACE



START THE TOUR

PLAY VIDEO

ESPACIO PALACE



START THE TOUR

PLAY VIDEO



# A MEMORABLE WEDDING

