THE PALACE HOTEL

MADRID

FESTIVE SEASON COCKTAIL

CORPORATE EVENTS

2026 - 2027 OFFER

THE PALACE, A LUXURY COLLECTION HOTEL, MADRID
Plaza de las Cortes 7, 28014 Madrid, Spain
thepalacemadrid.com

THE PALACE HOTEL
MADRID

COLD CANAPÉS

1. Salmon Tataki, its roe, Ponzu sauce
2. Beef steak tartare on crispy mille-feuille, cured egg yolk
3. Ceviche-style scallop, avocado and green apple
4. Sweet potato and pickles salad
5. Creamed cod, sun-dried tomatoes, olives
6. Foie Micuit on spiced bread, spring onion
7. Sea Bass Nikkei Tiradito
8. Hummus duo
9. Beef Tataki and Miso
10. Smoked aubergine Pani Poori, pomegranate and sesame
11. Tomato and stracciatella tartare
12. Strawberry *salmorejo*
13. Crudités in rice paper, peanut sauce
14. Iberian ham on coca bread with tomato

HOT CANAPÉS

1. Creamy Iberian ham croquettes
2. Txangurro and Nori fritters
3. Iberian pork Sääm, fresh herbs
4. Edamame Gyoza, green curry
5. Crispy spiced lamb and yogurt
6. Chicken satay skewer, peanut sauce
7. Fish & Chips, sweet chilli and lemon sauce
8. Beef cheek and truffle brioche
9. Port beef tenderloin skewer
10. Traditional Spanish omelette
11. Coca with roasted peppers and teriyaki
12. Aubergine, hollandaise and Miso
13. Blood sausage and onion-sautéed squid brioche
14. Falafel, tarator sauce

SWEET CANAPÉS

1. Mini lemon and meringue tartlet
2. Violet macaron
3. Mini chocolate coulant
4. *Churros* with chocolate in a shot glass
5. Mini red berry cheesecake
6. Walnut brownie
7. Profiteroles filled with pastry cream
8. *Dulce de leche* alfajor
9. Tiramisu cup
10. Artisan chocolate bonbon

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MADRID

LIVE STATIONS

1. Hand-carved Iberian ham station
2. Station of artisan European and Spanish cheeses with breads and nuts
3. Rice and *fideuá* station
4. Oyster station with its dressings
5. Beef tenderloin Wellington station

CHRISTMAS DESSERT TABLE

1. Jijona and crunchy chocolate nougat
2. Artisan *polvorones* and mantecados
3. Mini *Roscón de Reyes* (individual)
4. Christmas log (bûche de Noël) of chocolate and praline
5. Nougat mousse with crunchy almond
6. 75% chocolate mousse
7. Nut and honey tartlet
8. Christmas cheesecake with red berries
9. Cava truffles and gold dust
10. Selection of ginger and cinnamon cookies

BEVERAGES

Bideona, Cabezadas, Rioja
Marqués de Riscal Reserva, Rioja
Celler Kripta Franc Reserva, Corpinnat

THE PALACE HOTEL
MADRID

PACKAGES & PRICES

(VAT INCLUDED)

PACKAGE 1 – STANDARD COCKTAIL €90
4 cold + 4 hot + 4 sweet (Duration: 1 hour)

PACKAGE 2 – CLASSIC COCKTAIL €115
4 cold + 4 hot + 4 sweet + 1 live station (Duration: 1.5 hours)

PACKAGE 3 – PREMIUM COCKTAIL €159
8 cold + 8 hot + 6 sweet + 1 live station (Duration: 2 hours)

PACKAGE 4 – DELUXE COCKTAIL €185
8 cold + 8 hot + 6 sweet + 2 live stations (Duration: 2 hours)

PACKAGE 5 – FULL COCKTAIL DINNER €225
12 cold + 12 hot + 6 sweet + 2 live stations (Duration: 2 hours)

LIVE STATIONS

1. 100% acorn-fed Iberian ham hand-carved + tomato bread > €1150 per station
2. European + Spanish cheeses with breads and nuts > €24 per person
3. Rice and *fideuá* > €25 per person
4. Oysters with dressings > €24 per person
5. Beef tenderloin Wellington > €29 per person

CHRISTMAS DESSERT STATION

Selection of 5 Christmas desserts > €23 per person
Full selection of 10 desserts > €43 per person

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STARTERS

1. Smoked burrata salad, hazelnuts, marinated salmon and its roe
2. Prawn tartare, tomato and ajo blanco (supplement €5)
3. Foie Micuit, pickled vegetables, macadamia (supplement €6)
4. Lobster salad, celeriac and green apple, tomato and truffle vinaigrette (supplement €10)
5. Slices of roast beef, miso and crudités
6. Txangurro cannelloni, soft mushroom and almond cream
7. Lobster salpicón (supplement €10)
8. Truffled winter vegetable stew with Iberian ham (supplement €10)
9. Pumpkin cream, stracciatella and black truffle
10. Mushroom ravioli, foie cream and Iberian ham

MAIN COURSES

1. Roasted sea bass, creamy cabbage, fennel, squid jus
2. Poached hake, Iberian ham consommé, snow peas
3. Meagre, clam cream, line-caught squid
4. Roasted monkfish, potato cream, Périgord sauce and asparagus
5. Beef cheek, potato mille-feuille and truffle
6. Roasted beef tenderloin, Café de Paris, Duchess potatoes (supplement €8)
7. Duck magret with red berry sauce and roasted pumpkin
8. Guinea fowl breast stuffed with foie with truffle sauce (supplement €6)
9. Glazed lamb, aligot, fresh herbs (supplement €10)
10. Iberian pork presa, mushroom vegetable stew, cabbage couscous

DESSERTS

1. Chocolate and hazelnut mousse, EVOO and flaked salt
2. Red berry soup with yogurt ice cream
3. Apple tartlet with vanilla cream
4. Jijona nougat lingot with crunchy praline
5. Pistachio semifreddo with white chocolate
6. Classic tiramisu with bitter cocoa
7. Pavlova with exotic fruits
8. Baked cheesecake with raspberry coulis

BEVERAGES

Bideona, Cabezadas, Rioja
Marqués de Riscal Reserva, Rioja
Celler Kripta Franc Reserva, Corpinnat

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PACKAGES & PRICES

ALL OPTIONS INCLUDE

- 6 welcome canapés (3 cold + 3 hot, selection from the cocktail offer).
- Structured menu according to the selected option.
- Artisan breads and EVOO.
- *Roscón de Reyes* in the centre of the table, and Petit-Fours.

OPTION 1 – CLASSIC MENU

- 1 Starter + 1 Main Course + 1 Dessert
- Welcome canapés (6 pcs: 3 cold + 3 hot)

PRICE WITH BEVERAGE INCLUDED: €119

OPTION 2 – SHORT TASTING MENU

- 2 Starters + 1 Main Course + 1 Dessert
- Welcome canapés (6 pcs: 3 cold + 3 hot)

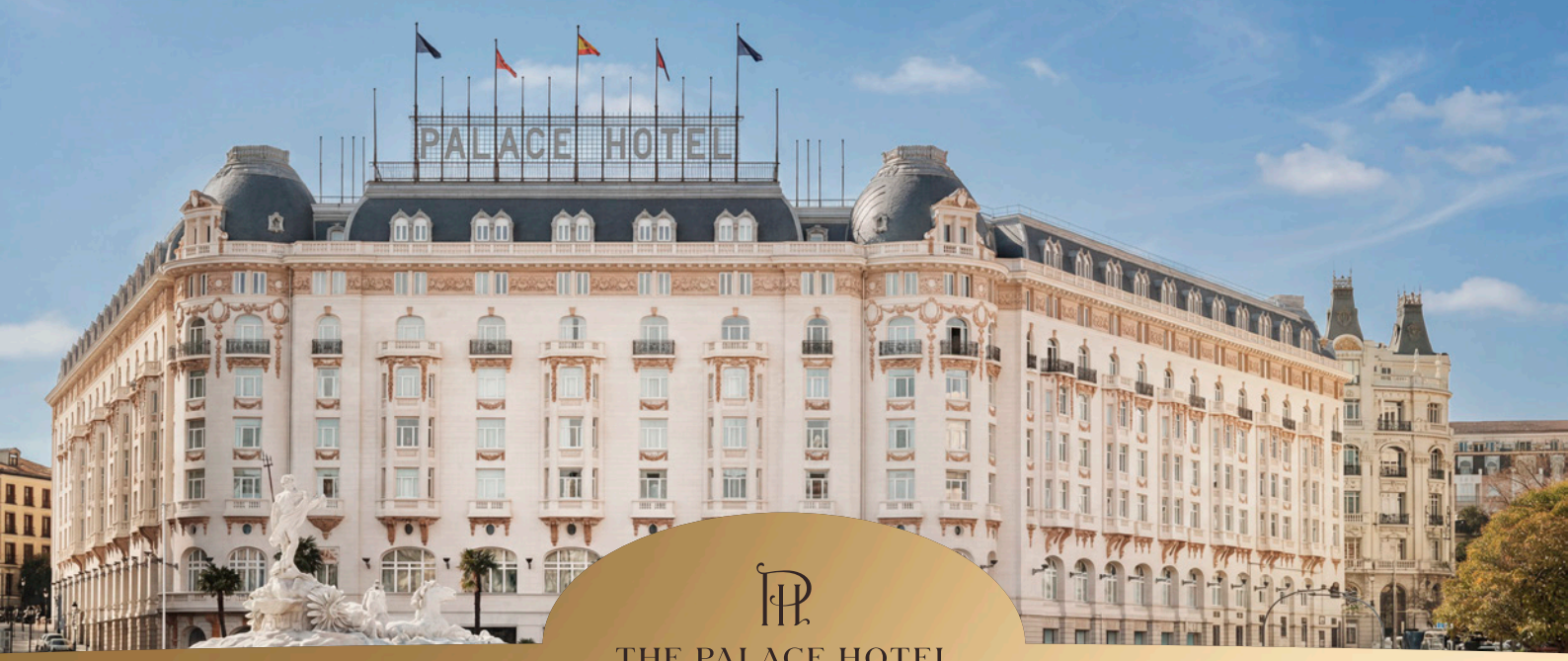
PRICE WITH BEVERAGE INCLUDED: €139

OPTION 3 – LONG TASTING MENU

- 1 Starter + 2 Main Courses + 1 Dessert
- Welcome canapés (6 pcs: 3 cold + 3 hot)

PRICE WITH BEVERAGE INCLUDED: €175

You can email us at **events@thepalacemadrid.com**,
or if you prefer, contact us by phone Monday to Friday,
from 8 am to 6 pm, at **+34 91 360 76 66**.



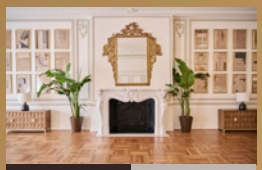
THE PALACE HOTEL
MADRID

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

Discover our event spaces through a 360° virtual tour.
Explore every detail as if you were already here and experience the elegance, excellence and impeccable service that define The Palace Hotel, Madrid.

360°

JULIO CAMBA



RECEPTION | U-SHAPE

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THEATRE | ROUNDS OF 10

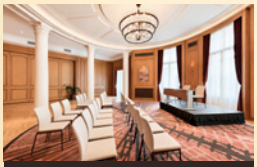
PRADO

U-SHAPE

CÁNOVAS

RECEPTION

CERVANTES



THEATRE

NEPTUNO

ROUNDS OF 10 | CLASSROOM

MATAHARI

BOARDROOM

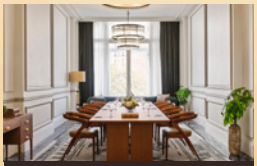
CORTES

CLASSROOM

CORTES III

BOARDROOM

HEMINGWAY



BOARDROOM

SALACIA

BOARDROOM

ESPACIO PALACE

ROUNDS OF 10

CÍRCULO PALACE

ROUNDS OF 10