



FOUR SEASONS

HOTEL
MADRID

SILVER COCKTAIL RECEPTION

Egg yolk, potato, truffle, caviar
Iberian ham air baguette
Red prawn tartare, citrus caviar
Festive broth sphere, "migas", amontillado wine sauce
Smoked eel, horseradish, beetroot
Wagyu cured beef croquette, Parmesan cloud
Beef tartare, smoked potato, truffle
Lobster bite, béarnaise sauce, pickles

Mini vanilla cloud
Mini pistachio and red berries

€85

Time: 1 hour and a half

Add our beverage package to your
Christmas lunch or dinner.

Allergen chart available.
Price per person excl. VAT.

STATIONS

Add one of the following stations during the cocktail reception

IBERIAN HAM CARVING

Iberian Ham P.D.O. Guijuelo 100% acorn-fed

Served with traditional breadsticks "picos"
and "regañá" crackers

* ONE PIECE EACH 80 PEOPLE

€1350,00
per piece

OYSTER STATION

No. 4 Oysters

€15.00
per person

Prices excl. VAT.

GOLD COCKTAIL RECEPTION

Egg yolk, potato, truffle, caviar
Iberian ham air baguette
Red prawn tartare, citrus caviar
Festive broth sphere, "migas", amontillado wine sauce
Smoked eel, horseradish, beetroot
Wagyu cured beef croquette, Parmesan cloud
Beef tartare, smoked potato, truffle
Lobster bite, béarnaise sauce, pickles
Shrimps marinated in white soya, citrus
Oreo truffle
"Cocido" stew dumpling
Sea urchin, codium seaweed, Parmesan foam

Mini praliné, chocolate
Mini vanilla cloud
Mini pistachio and red berries
Passion fruit choux buns, chocolate

€115

Time: 2 hours and a half

Add our beverage package to your
Christmas lunch or dinner.

Allergen chart available.
Price per person excl. VAT.

BRONZE COCKTAIL RECEPTION

(Pre-lunch or pre-dinner cocktail)

Egg yolk, potato, truffle, caviar
Iberian ham air baguette
Red prawn tartare, citrus caviar
Festive broth sphere, "migas", amontillado wine sauce

€35

NATIONAL BEVERAGE PACKAGE

Mestres Coquet, Cava
Bodegas Zifar – Senda Los Olivos Verdejo, Rueda
Bodegas Zifar – Senda Los Olivos Tinto Crianza, Ribera Del Duero
Beer
Soft drinks
Mineral water

€20

Time: 45 minutes

Allergen chart available.
Price per person excl. VAT.

PLATED MENU

COLD STARTERS

Artichoke, Iberian pancetta, sea asparagus and Parmesan salad	32.00 €
King crab cannelloni, noisette butter cream	32.00 €
Bluefin tuna belly, pickles, vegetables, caviar	38.00 €

WARM STARTERS

Low temperature egg, Iberian pancetta, potato foam, "migas"	32.00 €
Galician scallops, Iberian pork cheek and fennel	36.00 €
Pouarde chicken cannelloni, Idiazabal cheese, black truffle	34.00 €
Lobster in its stew, pumpkin and cardoon	38.00 €

FISH

Monkfish, red prawns, Ratte potatoes	48.00 €
Roast turbot, carrots, seasonal vegetables, pilpil	39.00 €
Hake with clams, cardoon, almonds	38.00 €
Sea bass, velvet crab cream, smoked cauliflower, vanilla, caviar	46.00 €

MEAT

Stuffed pouarde chicken, dried tomato, provolone cheese, red cabbage	38.00 €
Galician beef, raspberry bordelaise sauce, black truffle	45.00 €
Dry-aged sirloin steak, morel mushroom stew, vitelotte potatoes	42.00 €
Suckling pig, apple and truffle mille-feuille, turrón	40.00 €

DESSERTS

Snowflake, tiramisu, chocolate ice cream	15.00 €
Chocolate, apricot, praline, vanilla ice cream	15.00 €
Cheesecake, raspberry	15.00 €

Please select the same starter, main course and dessert for all guests.
The menu includes a selection of bread, tea, coffee and Festive petits fours.
Add the beverage package to your Festive lunch or dinner.

Allergen chart available.
Price per person excl. VAT.

BEVERAGE PACKAGE

NATIONAL BEVERAGE PACKAGE

Mestres Coquet, Cava
Bodegas Zifar – Senda Los Olivos Verdejo, Rueda
Bodegas Zifar – Senda Los Olivos Tinto Crianza, Ribera Del Duero
Beer
Soft drinks
Mineral water
€29.00

PREMIUM NATIONAL PACKAGE

Terres Brut Nature, Recaredo
La Bastid, Olivier Riviere, Rioja
Caballero Zifar Reserva, Bodegas Zifar, Ribera del Duero
Beer
Soft drinks
Mineral water
€55.00

INTERNATIONAL PACKAGE

Louis Roederer Collection 244, Champagne
Maison Régnard, Saint Pierre, Chablis, Francia
Château Bellevue Figeac, Saint-Émilion Grand Cru, Francia
Beer
Soft drinks
Mineral water
€65.00

Price per person excl. VAT.

OPEN BAR PACKAGE

VELÁZQUEZ

Gin: Tanqueray, Martin Miller's, Nordés

Vodka: Titos, Ketel one

Rum: Havana Club 3, Dos Maderas Pedro Ximénez

Whisky: Johnnie Walker Black

Bourbon: Bulleit

Tequila: Don Julio Blanco

Aperitifs: Martini Riserva Speciale Rubino

Martini Riserva Speciale Ambrato

Soft drinks and tonic water: Coca Cola, Sprite, Fanta, London Essence Tonic

*Red Bull supplement 10 euros

2-Hour service €40.00

Additional hour €15.00

GOYA

Gin: Tanqueray 10, Sipsmith, Gin Mare

Vodka: Ciroc, Grey Goose

Rum: Havana 7, Zacapa 23

Whisky: Johnnie Walker Golden

Bourbon: Maker's Mark

Tequila: Patron Silver

Aperitifs: Martini Riserva Speciale Rubino

Martini Riserva Speciale Ambrato

Soft drinks and tonic water: Coca Cola, Sprite, Fanta, London Essence Tonic

*Red Bull supplement 10 euros

2-Hour service €65.00

Additional hour €23.00

Price per person excl. VAT.



FOUR SEASONS
HOTEL
MADRID

Four Seasons Hotel Madrid
Calle Sevilla 3, 28014 Madrid
events.madrid@fourseasons.com
+34 91 088 33 33