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Welcome to the Westin Palace, Madrid ...



With inspiring details, delightful cuisine and charismatic locations, every sight, sound, and flavour of your Westin wedding is carefully selected to reflect your individuality. Your personal Westin wedding specialist will ensure that every nuance of your wedding is perfectly attended to, leaving you relaxed and energized to revel in the joy of your celebration. Welcome to your beginning.



**Inspiring memories**  
The day of your wedding. Is the moment in which your life in common starts. An extraordinary event for you that will reflect your personal style. We will transform your experience and the one of your guests in an unforgettable and memorable celebration. You will only have to say "I love you".

The westin palace, madrid  
Plaza las cortes 7, 28014 Madrid  
phone +34 91 360 80 00  
westin.com/palacemadrid



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**Standard welcome reception**  
Included in our menus – Length of service: 30 minutes

**Cold appetizers**

Serrano ham and tomato tumaca  
Green asparagus brochette with crispy loin  
Codfish on toasts  
Duck “rilletes” with quince jelly  
Mini sponge cake with smoked salmon  
and tartare sauce

**Hot appetizers**

Gorgonzola dices  
Mini chicken brochettes with honey  
and soya sauce  
Mini spring rolls with sweet and sour sauce  
Crispy “Morcilla”  
(traditional Spanish black sausage)  
Ham croquettes

**Deluxe welcome reception**  
Supplement of 7€ per person  
(6.49€ +8% VAT)

**Cold appetizers**

Blue cheese mousse  
with yuca chips and walnuts  
Petit chou of anchovies and bell peppers  
Tuna tartar with crystallized ginger  
Shrimps quenelles with curry and coconut  
“Sobrasada” chupa chups  
with honey and nuts  
Small glass of peach gazpacho

**Hot appetizers**

Dices of marinated fish  
Cheese bonbon with raspberry jam  
Mini chicken brochettes “teryhaki”  
Vegetable tempura  
Small chorizo in puff pastry  
Partridge delights



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**Premium welcome reception**  
Supplement of 12€ per person  
(11.12€ +8% VAT)

**Cold appetizers**

Quince mousse and duck confit  
Foie bonbon with bitter chocolate  
Tomato gummy spoon  
Makis selection with soya sauce  
Smoked salmon with cream cheese  
and pistachio  
Codfish tartlets  
Tuna carpaccio tartlets  
and bell pepper chutney

**Hot appetizers**

Fish crispy bag  
Caramelized Prague ham brochette  
with pineapple and rum  
King prawn and  
pear brochettes with bacon  
Chicken brochettes with honey  
and soya sauce  
Mushroom tartlets  
Mini spring rolls  
with sweet and sour sauce  
Vegetable tempura

**Drinks**

Draft beer  
Soft drinks  
Juices  
White wine Raimat Clos Casal  
Red wine Azpilicueta Crianza  
Cava Brut Anna de Codorniu

**Supplements for welcome receptions**  
Price per plate

Iberic ham 14€ (13.08€ excluding VAT)  
Iberic loin 11€ (10.28€ excluding VAT)  
Manchegeo cheese 8€ (7.48€ excluding VAT)



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**Cibeles menu**

96€ per person

(88.89€ +8% VAT)

**Foie gras savarin**  
with orange marmalade and wild fruits

\*\*\*\*\*

**Gilthead supreme with wakame,**  
scallops and cider sauce

\*\*\*\*\*

**Hazelnut mousse**

\*\*\*\*\*

**Wedding cake**

\*\*\*\*\*

Coffee, tea and biscuits

**Neptuno menu**

105€ per person

(97.23€ +8% VAT)

**Codfish puff pastry with pepper chutney and**  
leek sauce

\*\*\*\*\*

**Beef cheek confit**

with duchesse potatoes and mushrooms

\*\*\*\*\*

**Chocolate soup**  
with gratin mould of wild fruits

\*\*\*\*\*

**Wedding cake**

\*\*\*\*\*

Coffee, tea and biscuits

**Retiro menu**

112€ per person

(103.71€ +8% VAT)

**Foie gras delight with vanilla maize**

\*\*\*\*\*

**Sea bass with cuttlefish noodles**  
and Txacoli wine sauce

\*\*\*\*\*

**Chocolate basket filled with pastry cream and**  
peach flambé with Grand Marnier

\*\*\*\*\*

**Wedding cake**

\*\*\*\*\*

Coffee, tea and biscuits



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**Alcala menu**  
118€ per person  
(109.26€ +8% VAT)

Foie pyramid with fig marmalade  
and coffee sauce  
\*\*\*\*\*

Smooth lobster cream soup with chives  
\*\*\*\*\*

Sweet suckling pig baked at low temperature with potato  
kettledrum and bacon  
\*\*\*\*\*

Pineapple honeyed slices  
with banana ice cream and maracuya coulis  
\*\*\*\*\*

Wedding cake  
\*\*\*\*\*

Coffee, tea and biscuits

**Recoletos menu**  
126€ per person  
(116.67€ +8% VAT)

Green and white asparagus duo with smoked  
salmon and citrus sauce  
\*\*\*\*\*

Leek and potato cream soup with "Mahon"  
cheese  
\*\*\*\*\*

Loin of baby veal with a selection of  
mushrooms and juniper berry sauce  
\*\*\*\*\*

Bitter chocolate pyramid  
with banana and walnuts  
\*\*\*\*\*

Wedding cake  
\*\*\*\*\*

Coffee, tea and biscuits



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**Prado menu**  
133€ per person  
(123.15€ +8% VAT)

Goat cheese millefeuille with pear,  
smoked eel and vanilla aroma

\*\*\*\*\*

Boletus cream soup with Iberic ham

\*\*\*\*\*

Beef sirloin medallion with pink pepper sauce

\*\*\*\*\*

Yogurt mousse with nuts and blackberry coulis

\*\*\*\*\*

Wedding cake

\*\*\*\*\*

Coffee, tea and biscuits

**Colon menu**  
136€ per person  
(125.93€ +8% VAT)

Mango gazpacho

\*\*\*\*\*

Hake medallion with shrimps

\*\*\*\*\*

Loin of baby veal medallion on mustard crust  
and black truffle  
with "morillas" mushroom sauce

\*\*\*\*\*

Apple puff pastry with hazelnut and vanilla ice  
cream

\*\*\*\*\*

Wedding cake

\*\*\*\*\*

Coffee, tea and biscuits



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**Opera menu**  
140€ per person  
(129.63€ +8% VAT)

Grilled scallop with spinach over potato and saffron  
cream and orange tobiko

\*\*\*\*\*

Bi-colour cream with leek and mushrooms

\*\*\*\*\*

Beef tenderloin "Wellington" in its gravy soup with  
Oporto and truffles

\*\*\*\*\*

Chocolate delight with pear cream and liquorice

\*\*\*\*\*

Wedding cake

\*\*\*\*\*

Coffee, tea and biscuits

**Sol menu**  
159€ per person  
(147.23€ +8% VAT)

Steam lobster, tomato carpaccio  
with fine herbs in balsamic vinegar

\*\*\*\*\*

White asparagus cream soup (cold)  
or green asparagus cream soup (hot)

\*\*\*\*\*

Medallions of beef tenderloin a la broche with  
foie gras sauce

\*\*\*\*\*

Raspberry sorbet and yogurt ice cream

\*\*\*\*\*

Wedding cake

\*\*\*\*\*

Coffee, tea and biscuits



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**Children menu**

49€ per person  
(45.37€ +8% VAT)

Macaroni pasta with tomato sauce

or

Potato Spanish omelette

\*\*\*\*\*

Veal escalope with French fries

or

Fish and chips

\*\*\*\*\*

Ice cream

or

Wedding cake

\*\*\*\*\*

Soft drinks and juices

**Vegetarian menu**

Price per person based  
on wedding menu chosen

Healthy mix salad

\*\*\*\*\*

Potato cream soup with truffle

\*\*\*\*\*

Vegetable lasagne

or

Grilled vegetables

\*\*\*\*\*

Wedding menu dessert

**Sweet snack**

22€ per person (20.37€ +8% VAT)

Hot chocolate with mini pastries

Selection of mini cakes

**Salty snack**

25€ per person (23.15€ +8% VAT)

Selection of bread rolls

Selection of finger sandwiches



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**Wines option n° 1**  
Included in our menus

White wine  
Rimat Clos Casal - Costers del Segre  
or  
Viña Sol - Penedés

Red wine  
Azpilicueta Crianza - Rioja  
or  
Riscal 1860 - Castilla y León

Spanish sparkling wine  
Cava Brut Anna de Codornú

**Wines option n° 2**  
Supplement of 7€ per person  
(6.48€ +8% VAT)

White wine  
Marqués de Riscal Verdejo – Rueda

Red wine  
Viña Pomal Reserva – Rioja

Spanish sparkling wine  
Cava Brut Jaume de Codornú



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**Wines option n° 3**  
Supplement of 16€ per person  
(14.82€ +8% VAT)

**White wine**  
Marqués de Riscal Sauvignon Blanc – Rueda

**Red wine**  
Marqués de Riscal Reserva – Rioja

**Spanish sparkling wine**  
Cava Brut Jaume de Codorníu

**Beverages included in our menus**

Mineral water, draft beer, soft drinks and juices

**Brandy and liquors**

**Standard Full Open Bar**

2 hours: 24€ per person (22.23€+8% VAT)

Third hour and successive: 19€ per person and hour (17.59€+8% VAT)  
(minimum charge of 50 persons per hour)

Whisky	Rhum	Gin	Vodka
J&B	Bacardí white	Bee feater	Stolichnaya
Ballantine's	Habana 5 years	Bombay	Smirnoff
White Label	Cacique	Larios	Absolut
Cutty Sark	Negrita		
Passport	Brugal		
Four Roses	Pampero		
	Barceló		

Selection of soft drinks, liquors, beers, juices, brandies and wines

**Deluxe Full Open Bar**

2 hours: 39€ per person (36.11€+8% VAT)

Third hour and successive: 35€ per person and hour (32.71€ excluding VAT)  
(minimum charge of 50 persons per hour)

Whisky	Rhum	Gin	Vodka
J&B	Bacardí white	Bee feater	Stolichnaya
Ballantines	Habana 5 years	Larios	Moskovskaya
White Label	Cacique	Gordon's	Absolut
Cutty Sark	Santa Teresa	Tanqueray	Absolut Citron
Passport	Brugal	Bombay	
Johnnie Walker	Pampero	Bombay Sapphire	
Jack Daniel's	Barceló		
Cardhu			
Glenmorangie			

Selection of soft drinks, liquors, beers, juices, brandies and wines



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### **Additional Information**

*The Westin Palace Madrid is pleased to offer the following benefits included in each menu:*

#### **Menu tasting**

*Wedding over 150 persons: tasting for 6 persons*

*Wedding from 100 to 150 persons: tasting for 4 persons*

*Wedding from 50 to 100 persons: tasting for 2 persons*

*Menu tastings will be placed from Tuesdays to Saturdays at lunch time in order to offer our best service.*

#### **Wedding night**

*The Hotel offers you one night accommodation in one of our best suites. Buffet breakfast is included in our restaurant La Rotonda or continental breakfast in your room.*

#### **Parking**

*The Hotels is pleased to offer you 2 complimentary parking spaces on the Wedding day.*

#### **Special rate for wedding guests**

*The special rate for 2010 is 162€(150€ +8% VAT), buffet breakfast included in la Rotonda restaurant.*

*This rate is subject to availability. Reservations have to be guaranteed with credit card and can be cancelled without penalty fee 72hrs prior to arrival (16:00hrs). After this date, we will charge one night cancellation fee.*



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### Additional services

#### Music and shows

*Evenpro group (recommended service)*

*Mr. Alfonso Cabello*

*Tel.- 91 616 94 92*

*Mobil.- 616 988 269*

#### Especia Decorationl

*La Reina Oca*

*Ms. Ana Oca*

*Tel.- 639776883*

#### Photography

*Photograph Povedano (recommended service)*

*Ms. Verónica Povedano*

*Tel.- 91 556 30 27*

#### Florist

*Silvosa Florist Shop*

*Mr. Antonio Silvosa*

*Tel.- 647 77 95 93*

[www.silvosahermanos.es](http://www.silvosahermanos.es)

*Flower decoration:*

*Rate per standard flower decoration: 28€ per piece (23.73€ +8% VAT)*

*For additional information or advice on our suppliers, please do not hesitate to contact us.*

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HOTELS & RESORTS

