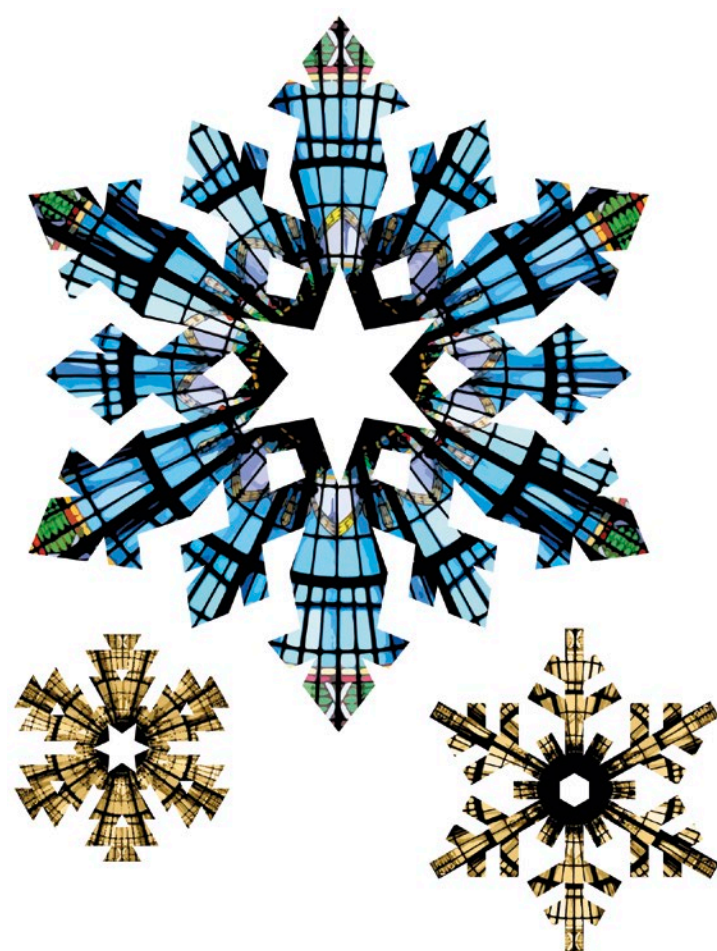


Get into the festive spirit this holiday season at The Westin Palace, Madrid

We want to make the most magical time in the heart of the capital. Join us for a luxury break and explore our program of enchanting experiences created for Christmas and New Year's Eve 2019.



Christmas Eve Dinner

Tuesday, 24 December 2019

Christmas Eve is a special time of the year for intimate family occasions. The Westin Palace, Madrid wants to be part of your family that evening.

Our recognized Executive Chef, José Luque has designed a delicious menu to enjoy the evening accompanied by an International music trio under the perfect setting of the stained glass dome.

APPETIZERS

Jellied Negroni and osmosed apple
"Kinder" egg, cauliflower cream, red king crab, Baikal caviar
Foie "rock," raspberry, chocolate and vinegar of Modena
Codorniu Ars Collecta Blanc de Blancs

MENU

Scallop, in aguachile of the sea, with samphire greens and codium
Codorniu Ars Collecta Blanc de Blancs

Meunière Sole, with potato rösti with brown butter
La Duda, D.O. Monterrei

Veal tenderloin, boletus cream and wild mushrooms of the Orient
Basagoiti Reserva, D.O. Rioja

Pavlova, with pineapple sautéed in ginger and green lime
Cava Ars Collecta Blanc de Blancs

Chocolate honeycomb with textured honey
Cava Ars Collecta Blanc de Blancs

Coffee and "matchsticks" to light up Christmas

(From 9 pm until 2 am).

Festive Season Opera & Brunch

25 December 2019, 1 January 2020 and 6 January 2020

Whether it be for celebrating Christmas, for starting the New Year or as a 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 Codorniu included.

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

New Year's Eve Gala Dinner

Tuesday, 31 December 2019

Ring out the old year and ring in the new under the hundred-year-old dome at The Westin Palace Hotel, Madrid, the setting for the most glamorous and cosmopolitan party in Madrid. Enjoy an unforgettable evening accompanied by "La Buena Estrella" orchestra followed by a selection of music from the popular DJ Fernandisco.

The gastronomic menu, created by **Kiko Moya**, an internationally recognised star of Spanish cuisine, chef and owner of L'Escaleta on the Alicante coast, a disciple of El Bulli and the holder of two Michelin stars, invites you to travel to the heart of the Mediterranean. The chef highlights the subtlety and flavours of the Mediterranean cuisine with a menu in eight "acts" within a contemporary setting.

Wines from Bodegas de los Herederos de Marqués de Riscal and Laurent Perrier champagne pair with this sublime menu.

Journey to the heart of the Mediterranean

APPETIZERS

Almonds from Alicante: Savoury nougats and a black and white almond-garlic "Oreo"

Fresh almond milk cheese, mead and extra virgin olive oil
Foie gras mi-cuit, toasted barley and sweet pumpkin
Fresh greens with creamy mustard dressing
Champagne Laurent Perrier Millesimé

MENU

Translucent fideuá noodles, contrasting spicy-sour flavours of the sea and marinated Mediterranean shrimp
Champagne Laurent Perrier Millesimé

Consommé of Iberian pork blanquet sausage and black truffle
Barón de Chirel, Viñas Centenarias, V.T. Castilla y León

Creamy rice with lobster and its crunchy "shell"
Barón de Chirel, Viñas Centenarias, V.T. Castilla y León

Hake, traditional Mediterranean style, with garlic and pepper: cream of potato with saffron, and a fennel emulsion
Barón de Chirel, Viñas Centenarias, V.T. Castilla y León

Iberian pork flank, onion ashes and quince embers
Barón de Chirel, D.O.Ca. Rioja

Tart winter melon soup with frozen melon seed cream
Champagne Laurent Perrier brut

Brioche illusion: Frozen cream of vanilla, citrus and yeasts
Champagne Laurent Perrier brut

Good luck grapes, coffee and mignardises
Full open bar

Midnight snack: Mini sandwiches and chocolate with *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 250.00
Christmas Day Opera & Brunch 175.00
New Year's Eve Gala and party 650.00
New Year's Eve party 275.00
New Year's Day Opera & Brunch 175.00
Epiphany Opera & Brunch 100.00

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

BE OUR GUEST THIS FESTIVE SEASON

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 729.00 + 10% VAT.

New Year's Eve Gala

(Includes gala dinner, party, accommodation on December 31st and buffet breakfast for two persons).
From 1549.00 + 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 91 360 7878
events.palace@westin.com

If you wish to consult other dates, offers and accommodation in suites, visit our webpage westinpalacemadrid.com
More information about this festive season events larotondapalace.com

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