

Five suggestions to say goodbye to 2017 and welcome 2018 in the best company

The Westin Palace, Madrid would like to share its best wishes for peace, and offer you unforgettable experiences to celebrate these holidays.

Christmas and New Year Program 2017.



Christmas Eve Dinner

Sunday, December 24, 2017

For the most celebrated and festive night of the year our Executive Chef José Luque has created a wonderful gourmet dinner that will take place under the majestic dome and all this accompanied by live music.

Christmas Eve Menu

APPETIZERS

Pina colada and yuzu sphere
Foie micuit served with boletus sponge and balsamic vinegar caviar
Razor clams with citrics, kumquat and cardamom
Codorniu Reina María Cristina Blanc de Noir

MENU

Cream of pheasant soup and its gyoza, grapes marinated in Pedro Ximénez and soy
Viña Pomal fermented in barrel, D.O. Rioja, Bodegas Bilbainas

King crab, plankton ali-oli, beluga caviar 000 and winter sprouts
Viña Pomal fermented in barrel, D.O. Rioja, Bodegas Bilbainas

Cantabrian sea monk fish, celery cake, black garlic pil-pil with extra virgin olive oil
Viña Pomal fermented in barrel, D.O. Rioja, Bodegas Bilbainas

Iberian suckling pig roasted in its juice with tender sprouts on a dried fruits toast
Viña Pomal 106 Barricas, D.O. Rioja, Bodegas Bilbainas

Infusion of red fruits with ginger sorbet

Our version of the soufflé Alaska 2017
Codorniu Reina María Cristina Blanc de Noir

Coffee and mignardises

(From 9 pm until 2 am).

Festive Season Opera & Brunch

25 December, 1 January and 6 January

Whether it be for celebrating Christmas, for starting the New Year or as a St. Epiphany gift, The Westin Palace, Madrid suggests a revitalizing buffet within an array of shellfish, meat, fish, savories, and delicious desserts, all accompanied by soprano, tenor and 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

Sunday, December 31, 2017

The great New Year's Eve party will be the perfect ending to the year. The orchestra "La Buena Estrella" will accompany the first part of the evening followed by the best selection of national and international music of the last decades managed by the famous DJ Fernandisco.

The renowned Chef from La Rioja, Francis Paniego, has created for this occasion a unique menu entitled "The Taste of Memory", a creative and contemporary proposal with an absolute respect for tradition. Francis Paniego has been awarded with 2 Michelin stars in his own restaurant "El Portal de Echaurren" and with 1 Michelin star as a gastronomic consultant at the Hotel Marqués de Riscal, a Luxury Collection hotel. The menu consists of 8 acts and is harmonized with wines from Bodegas de los Herederos del Marqués de Riscal winery and Laurent Perrier champagne.

The Taste of Memory

APPETIZERS

Parfait of foie gras with caviar of red wine
The "Tondeluna" bite
Shrimp carpaccio over tomato tartare
Laurent Perrier Millesimé, Champagne

MENU

Lobster in nut "pil-pil" and melanosporum truffle
Laurent Perrier Millesimé, Champagne

Green asparagus confit with beluga caviar 000 on mushroom mayonnaise
Barón de Chirel Verdejo, Viñas Centenarias, V.T. Castilla y León

Boletus cream soup with grilled langoustine
Barón de Chirel Verdejo, Viñas Centenarias, V.T. Castilla y León

Roasted hake on a nectar of peppers
Barón de Chirel Verdejo, Viñas Centenarias, V.T. Castilla y León

Low cooked temperature lamb on a potato bed and crispy artichokes
Barón de Chirel, D.O. Ca. Rioja

Custard cream and meringue layer cake
Laurent Perrier Millesimé, Champagne

Warm toast with "Camero" cheese, apple and honey ice cream
Laurent Perrier Millesimé, Champagne

Good luck grapes
Coffee and mignardises
Full open bar

Midnight snack: Mini sandwiches, hot chocolate and *churros*

(Gala dinner and Cotillion from 9 pm until 5 am).
(Cotillion in the "1912 Museo-Bar" from 11.30 pm until 5 am).

Prices

Christmas Eve Gala 235.00
Christmas Day Opera&Brunch 150.00
New Year's Eve Gala and Cotillion 620.00
New Year's Eve Cotillion 250.00
New Year's Day Opera & Brunch 150.00
St. Epiphany Opera & Brunch 100.00

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

RATES WITH ACCOMMODATION

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 659.00 + 10% VAT.

New Year's Eve Gala

(Includes gala dinner, cotillion, accommodation on December 31st and buffet breakfast for two persons).
From 1419.00 + 10% VAT.

If you wish to consult other dates, offers and accommodation in suites, visit our webpage navidadpalacemadrid.com/en or our exclusive rates at spg.com

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

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