WESTIN

Wedding Menus and Options

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 You will only have to say "I love you".



Welcome reception

STANDARD WELCOME RECEPTION

INCLUDED IN ALL OUR MENUS

COLD APPETIZERS

Chocolate brownie, nuts and foie mi cuit with violet petals

Iberian cured ham grissini

Smoked sardine, creamy cashew nuts and mango tartar

Beetroot hummus with edamame, sesame seeds

Cod brandade, creamy piquillo peppers with garlic and EVOO caviar

HOT APPETIZERS

Assorted croquettes of boletus, Iberian ham, octopus

Mini vegetarian pita with kimuchi dip

Mini duck roll with plum sauce

Cheddar and jalapeño tequeño with mead

Vegan gyoza with tonkatsu sauce



SUPPLEMENT

€ 3 per piece

Cold canapés

Steak tartar cone with kimuchi mayonnaise

Salmon chess, crispy wasaby

Scallop with ceviche dressing

Pickled artichoke heart, dried tomato vinaigrette

 ∞

Hot canapés

Crispy ravioli of bacon carbonara

Vegetarian roll with soya sauce

Mini pita of cochinita pibil and sweet cucumber sauce

Prawn black hakao with kimchi mayonnaise

Croquettes of red shrimp and codfish ajoarriero (cooked with garlic, oil and peppers)

WESTIN'

Menus

Design your own menu choosing the dishes that will fit your needs.

If you wish, we will be pleased to help you and personalize your menu.

Menu selection previous to the event.

MENU € 126

Select 1 starter, 1 main course and 1 dessert—same selection for all guests

Palace salmon mille-feuille, spirulina sponge cake

Seafood cocktail salad with fried shrimp omelette "tortillita de camarones"

Roasted artichoke flower with Iberian cured ham, toasted almonds

 ∞

Beef Royal cooked in red wine, baked foie-gras and potato parmentier

Sea bass with mushrooms sauce and forest leaves

Beef sirloin dices sautéed with chives and baked vegetables

 ∞

Glazed pineapple with honey rum

Sacher chocolate bonbon with apricot heart

Palace cheesecake



MENU € 145

Select 1 starter, 1 main course and 1 dessert—same selection for all guests

Salmon tartar with avocado and mango, miso sauce

Foie tiramisu

Roasted tomato kumato, creamy burrata and fresh sprouts

 ∞

Suckling pig ingot with braised lombardy, raisins and pine nuts

Sea bass loin in thistle and almond green sauce

Mature beef supreme with potatoes Pont Neuf

00

Mango and passion fruit cream, citrus fruit crumble

Trio of chocolates, nibs and siphon cake

Strawberry millefeuille and cream



MENU € 162

Select 1 starter, 1 main course and 1 dessert—same selection for all guests

Rocks of foie, heart of raspberry and Modena

Leek confit, langoustine cocktail salad and EVOO short bread

Zucchini flowers filled with shrimps and vegetables, tomato compote

 ∞

Salmon loin, brocoli couscous and beurre blanc sauce

Grilled hake, tomato vinaigrette, tender green pods and EVOO

Beef tenderloin, false herb risotto and crispy beet, sweet sherry jus

00

Lemon cream and toasted meringue tart

Sliced seasonal fruit with lime and ginger sorbet

100% bitter chocolate

WESTIN'

MENU € 180

Select 1 starter, 1 main course and 1 dessert—same selection for all quests

Velouté of scarlet shrimps, steamed dumpling with al dente vegetables
Prawns, Iberian veil with rice noodles with oriental seasonings
Lobster salad, papaya tartar, coral and blood orange vinaigrette

00

Monkfish Thermidor with beets and edamame

Tournedo of veal with foie gras, polenta and dried fruits, raspberry jus Roast shoulder of suckling lamb, baked potatoes and pickled onion

00

Pineapple carpaccio, coconut ice cream and Malibu xantana

Gala pear with a crunchy robe and bourbon vanilla ice cream

Sablé Breton -butter cookie- with raspberries and Tanzanian chocolate ganache

KIDS MENU

€ 50

Selection of hors d'oeuvres

Veal escalope with French fries or Mini hamburgers with French fries

Ice cream or Wedding cake

Soft drinks and juices



Wines

WINES

White wine Viña Calera D.O. Rueda

Red wine Arienzo Crianza D.O. Rioja

Cava Anna de Codorniu Blanc de Blancs

Beverages included in all our menus

Mineral water, beer, soft drinks and juices

Brandy and liquors

WINE SUPPLEMENT

WHITE WINES

Legaris Verdejo D.O. Rueda \in 4 Marqués de Riscal Sauvignon Blanc D.O. Rueda \in 6

RED WINES

Viña Pomal D.O. Rioja € 6

Marqués de Riscal Reserva D.O. Rioja € 9

CAVAS

Anna de Codorniu Rose $\in 5$ Juve Camps Reserva de la Familia $\in 6$



Full Open Bar

1 HOUR: € 29 per person

2 HOURSS: € 39 per person

3 HOURS: € 48 per person

4 HOURS: € 54 per person

EXTRA HOUR ON THE SAME DAY: € 17 per person

The full open bar will be charged based on the total of guests.

WHISKY	RHUM	GIN	VODKA
J&B	Cacique	Beefeater	Stolichnaya
Ballantines	Brugal	Bombay	Absolut
White Label	Barceló		
Johnnie Walker	Pampero		

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

SUPPLEMENTS PER PERSON FOR PREMIUM BRANDS

Gin:		Vodka:	
Citadelle or London or Hendricks € 8		Belvedere	€8
Rhum:		Whisky:	
Pampero Aniversario	€8	Cardhu or Johnnie W. black label Jameson Original	€8 €9
Tequila:		Cognac:	
Olmeca blanco	€9	Martel VS	€9



Additional Information

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

MENU TASTING

Wedding over 100 persons: tasting for 6 persons

Wedding from 50 to 100 persons: tasting for 4 persons

Wedding from 20 to 50 persons: tasting for 2 persons

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

MEETING ROOMS

Room rental rates on request.

WEDDING NIGHT (only valid for wedding of more than 50 people)

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

WEDDING CAKE

To be chosen during tasting: San Marcos cake, Black Forest cake or strawberries and cream Mille-Feuilles.

PARKING

The Hotels is pleased to offer you 2 complimentary parking spaces on the Wedding day. Access to the parking from Lope de Vega street, Plaza de Jesús and Cervantes street.

SPECIAL RATE FOR WEDDING GUESTS

The special rate for 2022 is € 251,90 VAT included, 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.