



PESTANA
PLAZA MAYOR - MADRID
HOTEL & HERITAGE BUILDING
COLLECTION HOTELS
SPAIN

EVENTS

PESTANA PLAZA MAYOR MADRID



SPECIAL EVENTS
UNIQUE VENUES





EVENTS



The hotel offers the possibility of holding all kinds of events in any of its amazing venues, being the perfect place to live unforgettable moments.

Pestana Plazamayor has different spaces, with an exclusive design and details that make it a unique hotel. We work to achieve the event of your dreams, being attentive and careful in each choice.

We have the ideal space and the perfect team to organize and respond to all your needs, from work meetings, to special dinners, press conferences, or even the most romantic wedding.

Enjoy the benefit of the natural light and an extraordinary atmosphere in the only hotel throughout the history that has been in the heart of “Madrid de los Austrias”, in the majestic and emblematic Plaza Mayor.



VINOTECA

A different retreat to hold your most private meetings.

SALAS	ÁREA (m ²)	ESCUELA	MESA EN "O"	MESA EN "U"	CABARET	TEATRO	CÓCTEL	BANQUETE
VINOTECA	10 m ²	n/a	10	n/a	5	n/a	n/a	8



THE LOUNGE *Intimate. unique and with endless possibilities.*

SALAS	ÁREA (m ²)	ESCUELA	MESA EN "O"	MESA EN "U"	CABARET	TEATRO	CÓCTEL	BANQUETE
THE LOUNGE	36 m ²	16	20	10	12	25	n/a	20

- LED FULL HD Screen 49"
- Water, folders, pens.
- Flipchart upon availability



PLAZA MAYOR *It's personality and character create the perfect atmosphere in meetings and events.*

SALAS	ÁREA (m ²)	ESCUELA	MESA EN "O"	MESA EN "U"	CABARET	TEATRO	CÓCTEL	BANQUETE
PLAZA MAYOR	60 m ²	32	28	26	24	70	50	40

- Natural light
- LED FULL HD Screen 89"
- One microphone upon availability
- Sound system
- Water, folders and pens
- Flipchart upon availability



SALÓN DE COLUMNAS *Create unforgettable events over the views of Plaza Mayor*

SALAS	ÁREA (m ²)	ESCUELA	MESA EN "O"	MESA EN "U"	CABARET	TEATRO	CÓCTEL	BANQUETE
SALÓN DE COLUMNAS	123 m ²	40	24	22	54	90	120	90

- Natural light
- 2 LED FULL HD Screens 89"
- Sound system
- One microphone upon availability
- Water, folders and pens
- Flipchart upon availability



PATIO - RESTAURANT *Your oasis in the heart of the city*

SALAS	ÁREA (m ²)	ESCUELA	MESA EN "O"	MESA EN "U"	CABARET	TEATRO	CÓCTEL	BANQUETE
PATIO - RESTAURANT	200 m ²	n/a	n/a	n/a	n/a	n/a	160	90

- Natural light
- Sound system
- Water, folders and pens
- External sound system with one microphone (upon availability)



ROOFTOP BAR *The most traditional roofs of Madrid will witness your event*

SALAS	ÁREA (m ²)	ESCUELA	MESA EN "O"	MESA EN "U"	CABARET	TEATRO	CÓCTEL	BANQUETE
ROOFTOP BAR	70 m ²	n/a	n/a	n/a	n/a	n/a	30	n/a

- Sound system. Ambiental music.



TERRAZA CAFÉ DE LA PLAZA *An incomparable experience in the most important square of the city*



Outdoor terrace in Plaza Mayor.
Capacity for 90 people in its original setting.



COFFEE BREAKS





JUST COFFEE

30 min



Nespresso selection
Harney & Sons tea selection
Infused water and juices

Cookies

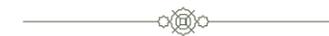
10€

p.p.

(Permanent option: 18€ p.p.)



SWEET BREAK I

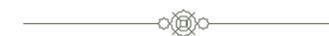


Nespresso selection
Harney & Sons tea selection
Infused water and juices

*French pastries::
Mixed croissants, glazed minidonuts,
cream and chocolate pastries, fruit skewers.*

15€

p.p.



SWEET BREAK II

Nespresso selection
Harney & Sons tea selection
Infused water and juices

*Spanish pastries selection:
Muffins, ensaimadas, mixed palmiers.
raisins and cinnamon pastries, sliced fruits.*

15€

p.p.



SAVORY BREAK I

Nespresso selection
Harney & Sons tea selection
Infused water and juices

*Ham & cheese wraps,
Iberian ham and tomatoes miniforacaccia
Multigrain croissant with egg and tuna*

17€
p.p.

SAVORY BREAK II

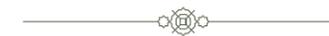
Nespresso selection
Harney & Sons tea selection
Infused water and juices

*Assorted mini sandwiches
Traditional Spanish omelette "montadito"
Vegetarian croissants*

17€
p.p.



MIX BREAK

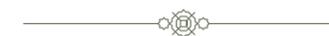


Nespresso selection
Harney & Sons tea selection
Infused water and juices

French pastries
Natural yogurt with or without granola
Fruit minestrone, ham and cheese wraps
Iberian ham and tomatoes mini focaccia

23€

p.p.



HEALTHY BREAK

Nespresso selection
Harney & Sons tea selection
Infused water and juices

Turkey and creamy cheese brioches with arugula
Mini focaccia of avocado and braised chicken
Hummus with vegetable pita and crudités sticks, chickpeas and AOVE
Fresh fruit skewers

21€

p.p.



COMPLETA LAS OPCIONES CON:



Nuts	3€ p.p
Fresh seasonal fruit	3€ p.p.
Spanish cheese board	4€ p.p.
Iberian <i>charcuterie</i> selection	5€ p.p.



MENÚS DE GRUPOS





MENU I

Chef's appetizer

Starters to share

Grilled provoleta with roasted peppers
Creamy Iberian ham croquettes
Smooth salad with tuna bey and Asian flavors

Main dish to choose

Vea stew with potatoes crown
Donostiarra style hake
Udon noodles with Genoese pesto, portobello and broccoli

Dessert

Cream cheese custard

Coffee and bread included

37€

p.p.



MENÚ II

Chef's appetizer

Starters to share

Candied cherry tomatoes with Mediterranean herbs and fresh burratina

Creamy boletus croquettes

Vegetable gyozas with romesco sauce

Main dish to choose

Rib steak cooked at low temperature on Japanese BBQ

Cod au gratin with honey alioli

Soft rice with seasonal vegetables and fresh sprouts

Postre

Caramelized brioche with brown sugar and vanilla ice cream

Coffee and bread included

43€

p.p.



MENÚ III

Chef's appetizer

Starters to share

Steak tartar with Chef's special sauce
Grilled octopus with "revolconas" and crispy kale
Candied potatoes, foamy aioli and spicy stir-fry

Main dish to choose

Simmental sirloin with parsnip parmentier and candied pepper
Baked salmon on a bed of Kenyan beans, pack-choy and light velouté
Roasted vegetable millefeuille, homemade tomato and soy bechamel

Dessert

Chocolate fondant with violet ice cream

Coffee and bread included

52€
p.p.

KID'S MENU

100% Iberian charcuterie
Jerky croquettes
Roman style hake cubes
Slightly gratin free-range chicken schnitzel
Homemade brownie with vanilla ice cream

Water, juice and soft drinks

Bread included

34€
p.p.



RESERVATION CONDITIONS

Prices have 10% VAT included.

The stipulated prices are valid **from Sunday dinner service to Friday lunch service**. Both, food menus and drink packages prices have an increase of 15% (VAT included) between **Friday dinner service and Sunday lunch, service**.

The service has a duration of **two hours**. If there is a delay in the group arrival and/or no other extra service is contracted, the hotel only guarantees **30 extra minutes of courtesy** from the reservation time. (2.5h maximum)

The selected menu must be provided at least **10 days before the event**. **The choice of main dishes must be known at least 6 days before the event**, as well as the total number of diners and information regarding the need to prepare special menus for people with allergies and / or intolerances.

All menus contain three starters to share, and an individual main course. If an individual starter is needed for any reason as allergies or intolerances, an extra supplement will be added.

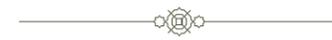


BUFFETS





BUFFET I



Assortment of bread

Corn, rye, gordal olive, seeds

Salad station

Tender sprout mix, baby spinach, cherry tomato, olives, fresh chives, sweet corn, herbed croutons. Sherry vinegar, Modena vinegar, extra virgin oil.

Mini roasted vegetable salad with Genoese pesto

Farfalle all'arrabiata

Iberian cheeks with risled potatoes with rosemary

or

Donostiarra style sea bass fillets on a baked potato bed

Sweet corner

Brownie dices

Mini lemon pies, melon and watermelon duo

Coffee and tea included

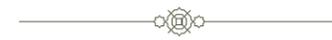
38€

p.p.

(min 30 people | Service time: 1h)



BUFFET II



Assortment of bread

Corn, rye, gordal olive, seeds

Salad station

Tender sprout mix, baby spinach, cherry tomato, olives, fresh chives, sweet corn, herbed croutons. Sherry vinegar, Modena vinegar, extra virgin oil.

Our stew

Madrid broth with minced meat (oct-may)

Traditional salmorejo with its *mimosa* (mayo-septiembre)

Caesar salad and parmesan flakes

Ravioli in light Neapolitan sauce with portobello

Sea & Mountain

Cantabrian hake in green sauce and steamed potato

Thai Red Chicken Curry

Basmati rice with spices

Sweet corner

NY Cheesecake, fruit minestrone in mint glass

Mini financiers with chocolate chips

Coffee and tea included

38€

p.p.

(min 30 people | Service time: 1h)



FINGER MENUS





FINGER MENU I

Iberian ham focaccia with grated tomato
Hummus with fresh vegetables crudités
Roasted aubergine tartlet, semi-dried tomato in olive oil and free-range yolk
Pastrami, arugula and Dijon mustard wrap
Cheese and onion *PX coca* style
Creamy rice with seasonal vegetables

Fresh fruit skewers
Yogurt with or without granola

Coffee and tea included

FINGER MENÚ II

Mediterranean club focaccia
Truffled bikinis
Homemade tortilla chips with guacamole & pico de gallo
Tortillitas de patata
Creamy rice with cheek and mushrooms
Mini cereal croissant stuffed with escaivada and romesco

Fresh fruit skewers
Yogurt with or without granola

Coffee and tea included

34€

p.p.

(min: 20 people | Service time: 1h)



COCKTAILS





COCKTAILS

COCKTAIL 1

Roasted vegetable skewer with romesco
Curried hummus with fried corn, paprika from La Vera and AOVE
Iberian focaccia with tomato
Pitas of escalivada, citrus sauce and seven Japanese spices
Goat cheese toast on walnut bread with pecan zest
Korean Baozi of pulled pork with Peking sauce
Garlic prawn croquettes with confit leek
Shrimp fritters

Inverted cheesecake with red fruits and cane rum
Mini financiers with chocolate chips

Coffee and tea included

44€
p.p.



COCKTAILS

COCKTAIL 2

Skewer of citrus marinated salmon and Sriracha mayonnaise

Crispy steak tartare in special house dressing

Traditional salmorejo with *mimosa*

Quinoa, avocado, frissé and mango vinaigrette salad

Kombu bread toast with roasted vegetables and smoked sardines

Mini foie cannelloni with boletus and truffled bechamel

Mini beef tai rolls

Bao burger with Peking sauce and lettuce

Creamy ham croquettes

Txipirones mince and Keffir lime mayonnaise

Doble chocolate cones

Key Lime in tartlet

Coffee and tea included

55€

p.p.



GALA MENU





GALA MENU 1



Chef's appetizer

Velvet crab soup, King prawn tartare, yuzu caviar and fresh cream

Marinated Iberian pork, creamy celeriac and crispy bimi with
sunflower seeds

Chocolate with Baileys, coffee, meringue milk foam and orange

Coffee and tea included



85€

p.p.



GALA MENU 2



Chef's appetizer

Caprese salad 2.0

Roasted sea bass on vegetables and seafood *papillote*

Rossini sirloin steak with French-style mashed potatoes

Coconut, yogurt, lemon and basil

Coffee and tea included



98€

p.p.



KID'S GALA MENU



Iberian selection charcuterie
Creamy Iberian ham croquettes
Chicken goujons in Japanese bread and barbecue sauce

Sirloin medallions with potato gratin and parmesan

Fluid lava of chocolate and Tahitian vanilla ice cream

Water, soft drinks and juice

56€
p.p.



DRINKS PACKAGES





DRINK PACKAGES

PACK 1

Still and sparkling mineral water, soft drinks and orange juice

8€

PACK 2

Still and sparkling mineral water, soft drinks and orange juice

National beer

Wine selection

(Red and White wines)

13€

PACK 3

Still and sparkling mineral water, soft drinks and orange juice

National beer

Señorío de Bocos Crianza (D.O Ribera del Duero)

Vizconde de Barrantes (D.O Albariño)

16€

PACK 4

Still and sparkling mineral water, soft drinks and orange juice

National beer

Señorío de Villarrica (D.O Rioja)

Carros y Bueyes (D.O Rueda)

21€



WELCOME DRINKS



WELCOME DRINK I

Cava, orange juice, still mineral water

8€

p.p. | 30 minutes

WELCOME DRINK II

Vermouth, wine selection,
Beer, soft drinks and still mineral water

12€

p.p. | 30 minutes



OPEN BAR

Standard

Absolut

Tanqueray y Puerto de Indias Fresa

Barceló y Havana 7

J&B Scotch Whisky

Beer el Águila 1900

Red wine - El Coto Crianza (D.O) Rioja

White wine - Clauma Verdejo (D.O) Rueda

25€

pp. | 1 hour

15€ pax - Extra hour

14€ Ticket

Premium

Ciroc

Bombay Sapphire y Bulldog Gin

Brugal y Cacique 500

Jack Daniels

Sauza Oro (Tequila)

CB Beer el Águila 1900

Red wine - El Coto Crianza (D.O) Rioja

White wine - Clauma Verdejo (D.O) Rueda

35€

pp. | 1 hour

25€ pax - Extra hour

20€ Ticket



PESTANA
HOTEL GROUP

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28012 Madrid

Información y reservas

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