



*WELCOME TO
YOUR
WEDDING DAY*



PRINCESA PLAZA

MADRID

We welcome you to the Hotel Princesa Plaza Madrid, an iconic establishment in the heart of Madrid, where we have several customised options that will transform your wedding from a special to a spectacular celebration.

Located in the Argüelles neighbourhood, at a stone's throw from the Royal Palace, the Temple of Debod, Parque del Oeste, and excellently communicated with any point of the city.

Our team of professionals will help you discover new ideas and provide you with all the services necessary to plan your celebration.

We hope you'll give us the chance to contribute to your happiness and that of your guests.

We're waiting for you!



Bienvenido

A TU BODA

HOTEL PRINCESA
PLAZA MADRID

15.16 y 17. 10. 2024

*Tu boda en el corazón
de Madrid*





01. Wedding Menu

Menu 1

Appetizers

Melon Cream Shot
Mini Caprese Skewer
Brie Bonbon with a Tomato Compote
Yakitori Chicken Delight
Vegetable Gyoza
Ham Croquettes

Drinks and Add Ons:

Mineral Water, Soft Drinks, Red Wine, White Wine,
Beer, Bread, Almond Wafers and Petit Fours, Cava,
Glass of Liqueur, Coffee and Herbal Infusions

Starter (choose 1)

Carabinero Prawn Suquet Flavoured with Tarragon
or
Avocado and Mango Tartare on a Bed of Pineapple and Topped with Prawns

Sorbet

Passion Fruit Sorbet

First (choose 1)

Baked Sea Bass Steak with Tender Garlic Confit and Saffron Cream
or
Beef Sirloin Medallions with Truffle Sauce and Robuchon Potato Purée

Dessert

Wedding Cake

Price p.p. €120.00

VAT included

Includes 2 hours of Open Bar – VAT included

**Menu price for a minimum of 50 diners*





02. Wedding Menu

Menu 2

Appetizers

Melon Cream Shot

Mini Caprese Skewer

Tuna Tartare with Wakame Salad and Citrus Flavouring

Manchego Cheese Cubes with Sultanas and Dried Fruit Slices

Brie Bonbon with a Tomato Compote

Battered and Crispy Fried Squid with

Lemon Mayonnaise

Croquette Rainbow

Crunchy Prawn with

Mustard Sauce

Drinks and Add Ons:

Mineral Water, Soft Drinks, Red Wine, White Wine, Beer, Bread, Almond Wafers and Petit Fours, Cava, Glass of Liqueur, Coffee and Herbal Infusions

Starter (choose 1)

Cherry Gazpacho, Mozzarella Pearls and Pistachio Garnish

or

Cream of Monkfish and Flavoured with Fennel

Sorbet

Mandarin Orange Sorbet

First (choose 1)

Baked Hake with Prawns and Baby Eels *a la bilbaina*

or

Veal Cheek seasoned with Rosemary and served with Cauliflower Cream and Baby Vegetables

Dessert

Wedding Cake

Price p.p. €130.00

VAT included

Includes 2 hours of Open Bar – VAT included

**Menu price for a minimum of 50 diners*





03. Wedding Menu

Menu 3

Appetizers

Salmorejo Shot sprinkled with Iberian Ham
Iberian Pork Loin Sausage from Guijuelo
Manchego Cheese Cubes with Sultanas and Dried Fruit Slices
Brie Bonbon with a Tomato Compote
Boiled and Seasoned Octopus with Robuchon Potato Puree
Croquette Rainbow
Crunchy Prawn with Mustard Sauce

Drinks and Add Ons:

Mineral Water, Soft Drinks, Red Wine, White Wine, Beer, Bread, Almond Wafers and Petit Fours, Cava, Glass of Liqueur, Coffee and Herbal Infusions

Starter (choose 1)

Cream of Porcini Mushrooms with Cured Jabugo Ham Slices

or

Crispy Foie Gras with Passion Fruit Sauce, Spiced Bread and Amaretto Noodles

Sorbet

Mandarin Orange Sorbet

First

Baked Grouper Steak with Sweet Potato Puree, Caramelised Onion and Baby Corn on the Cob

Second

Marinated Beef Sirloin seasoned with Provence Herbs and served with Potato Gratin

Dessert

Wedding Cake

Price p.p. €150.00

VAT included

Includes 2 hours of Open Bar – VAT included

**Menu price for a minimum of 50 diners*





04. Wedding Menu

Approx. duration: 90 minutes

Cocktail

Cold

Andalusian Gazpacho Shot with Ham Shavings (Summer)
Cream of Pumpkin Shot (Winter)
Blinis served with San Simón Cheese and Quince Marmalade
Ratatouille and Cantabrian Anchovy Tartlets
Arousa Mussels in their Shells served with Pink Tomato Tartare and Cilantro Pil-Pil Sauce
Goat's Cheese and Tomato Marmalade Lollipops
Quail Eggs with Tetilla Cheese, Cherry Tomatoes and Spicy Mayonnaise
Tuna Tartare with Wakame Salad and Citrus Flavouring
Baby Caprese Salad with Fresh Basil on Skewers
Iberian Pork Loin Sausage from Guijuelo

Drinks and Add Ons:

Mineral Water, Soft Drinks, Red Wine, White Wine, Beer,
Almond Wafers and Chocolate Truffles, Cava, Glass of Liquor,
Coffee

Hot

Yakitori Chicken Skewer
Ham Croquettes with Piquillo Pepper Sauce
Crispy Brie Bonbon with a Pink Tomato Compote
Codfish Pie with Currants and Roasted Peppers
Squid "All i Oli" in Brioche Bread
Crispy Breaded King Prawns with a Mint Flavouring
Spanish Potato Omelette Cubes with Mayonnaise and Parsley
Sirloin Toast with Port Glazed Caramelized Onions
"Senyoret" Rice Paella

Desserts

Seasonal Fruit Skewer
Passion Fruit Sorbets
Assorted Cakes
Wedding Cake

Price p.p. €118.00

VAT included

Includes 2 hours of Open Bar – VAT included

**Menu price for a minimum of 50 diners*





05. Wedding Menu

Children's Menu

Main (choose 1)

Tagliatelle with Tomato or Bolognese Sauce

or

Mixed Fritters: Squid, Croquettes and Nuggets with Ketchup

Second (choose 1)

Breaded Escalope

or

Cheeseburger

Dessert (choose 1)

Walnut Brownie

or

Chocolate and Vanilla Ice Cream served in a Waffle Cup

Drinks and Add Ons:

Bread, Soft Drinks and Mineral Water

Price p.p. €39.00

VAT included



RINCON
DE
NIÑOS



06. Wedding Menu

Civil Ceremony in Hall

Option 1

Includes:

- Altar for civil ceremony decorated with tulle and personalised natural flower centrepiece. (1)
- Table for the Master of Ceremonies.
- Chairs for the bride and groom.
- Chairs for guests with white covers.
- Sound system including 2 microphones and background music.
- Flower decoration in the central aisle.
- Hall Rental.

Price €750.00 - VAT included

Option 2

Includes:

- Chairs with white covers for guests and the bride and groom.
- Table for the Master of Ceremonies.
- Personalised natural flower centrepiece. (1)
- Flower decoration in the central aisle.
- Sound system including 2 microphones and background music.
- Hall Rental

Price €400.00 - VAT included

(1) Seasonal flowers. The bride and groom may select the colour and range of flowers offered by the florist.

Master of Ceremonies not included





07. Wedding Menu

Complementary Services

Ham Slicer

Ham not included

Price €300.00 – VAT Incl.

Mojito Bar

Price €9.00 per person per hour – VAT included

After-Hours Meal

(Approx. duration: 30 minutes)

Fruit Skewers
Mini-Burgers with Caramelised Onions
Mini Ciabatta with Ham and Tomato
Assorted Cakes
Drinks: Water, Soft Drinks and Beer

Price €14.00 per person- VAT included

Discotheque with DJ

For 50 – 100 guests: **€850.00 – VAT included, for 2 hours.**
For 101 – 175 guests: **€950.00 – VAT included, for 2 hours.**
Extra time: **€325.00 – VAT included, per hour.**

Open Bar

Extra time: **€14.00 VA – VAT included, per hour.**

Wedding Corners

Photocall
Seating Plan
Candy Bar
Guest Signing Book
and much more..

Price €425.00 per Wedding Corner



Bienvenidos

Welcome

Bienvenue

27 de noviembre de 2021

Andre & Javi



08. Wedding Menu

Exclusive Add Ons

Special Menus (allergies, intolerances, etc.)

Welcome Cocktail, included in all Menus.

Personalised natural flower decoration (1), at Tables and on the Wedding Table.

Personalised linen and tableware for the day of the celebration.

Special rates on accommodation for your guests.

Printed menu cards.

Hall Plan with the approximate layout of tables in order to set the Wedding Protocol.

Wedding Night Suite.

Buffet Breakfast or Wedding Breakfast in the Suite.

Free parking for 3 cars. 25% discount for all guests.

(1) Seasonal flowers. The bride and groom may select the colour and range of flowers offered by the florist.



Bienvenidos
Welcome *Bunq ati venqit*
27 de noviembre de 2021
Andre & Javi



09. Wedding Menu

Special Promotions:

Sunday to Friday: 10% discount on the chosen Menu (cannot be combined with other promotions)

Personalise your Wedding

Don't hesitate to contact us if you require any additional services (light design, children's entertainment, decoration of spaces, table linen, etc.) crockery personalised by our supplier, etc.) or the customisation of menus to suit your needs.

General Booking Terms and Conditions

At the time of signing the contract, 20% of the estimated invoice (non-refundable) must be paid as deposit.

One month prior to the event, 40% of the estimated amount must be paid.

The total number of guests must be communicated fifteen days before the event, in order to set the minimum amount to be invoiced.

The total remaining amount of the invoice must be paid ten days before the event.

If the minimum of 50 guests per menu is not reached, the difference will be charged according to adult menu prices.

All prices quoted are inclusive of VAT

Information and Booking

HOTEL PRINCESA PLAZA MADRID

Princesa, 40- 28008 Madrid

Department of Banquets

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MADRID