Happy FAIRYTALE Christmas
A FAIRYTALE CHRISTMAS AT INTERCONTINENTAL MADRID

Once upon a time there was a hotel where its team longed to please their guests. In their endeavours, they crossed paths with the Brothers Grimm, Hans Christian Andersen, Charles Dickens, and Hoffmann, who each told them how they had experienced the most extraordinary of Christmases, describing both wonderful times and the harsh reality of the era. And so we would like to pay tribute to them by recreating many of the values they cherished in the tales they told.

For many of us, Christmas Tales represent a longing for the past: The feasts, Christmas with our family, happy memories and feelings from our childhood. In a nutshell, all those shared experiences that the entire team at InterContinental Madrid wish to relive with their guests and friends.

The Nutcracker and the Mouse King, Charles Dickens’ A Christmas Carol, Hansel and Gretel, The Little Match Girl, Rumpelstiltskin, and The Steadfast Tin Soldier will be the stars of this festive season. Each story has its own special sentiment that will be decking the halls of our hotel this Christmas. A Nutcracker that will make you live the dream of any child; match sticks creating memorable images; an idyllic little chocolate house; princes and princesses surrounded by gold; and the love between a soldier and a ballerina.

Our chefs Juan Carlos de la Torre, Miguel de la Fuente, Javier Sanz and Jesús Puebla have delved into these fantasy worlds in search of their essence to recreate fairytale dishes in the kitchen. The team at Hotel InterContinental Madrid have relived their childhood excitement preparing the best experiences for all of you who will become the stars of our lovely tales.

We look forward to celebrating Christmas together, marking the end of 2016 with a “snip, snap, snout, this year is out”.

Happy Fairytale Christmas

Manrique Rodríguez
General Manager
CHRISTMAS EVE Gala Dinner

24 December (09.00 p.m.)
THE NUTCRACKER AND THE MOUSE KING – HOFFMANN

THE HARLEQUIN LANGOUSTINE
Langoustine Carpaccio, Tepid Extra Virgin Olive Oil, Hints of the Land and Green, Red, and Yellow Caviar

A PINE FOREST
Cantabrian Lobster, Textures of Pine, Foam and Sugared Almond Slices

CHRISTMAS SOUP
Carabinero Red Prawns in Formation with a Cloak of Coral and Broth Clarified with Pernod Ricard

A SPECIAL GIFT
Fillet of Wild Sea Bass en Papillote, Caesarea Mushrooms and Walnut Stew

SUGAR PLUM FAIRY
Champagne Sorbet

A DREAM
Slow Roasted Confit Suckling Lamb, Sweet Couscous and Marron Glacé in Compote

THE LAND OF SWEETS
Orange Mousse, Williams Pear Brunoise and Chocolate Walnut

Coffee and Christmas Sweets

WINES
White wine: Valdamor D.O. Rías Baixas
Red wine: Chivite Colección 125 Reserva 2009, D.O. Navarra
Champagne: Taittinger Brut Réserve
CHRISTMAS Brunch

25 December (1.30 pm)
A CHRISTMAS CAROL - CHARLES DICKENS

ONCE UPON A TIME...

AND ALL OF A SUDDEN...

Live Sushi
Makizushi, Futomaki, Uramaki, Tartare, Nigiri, Sashimi and Ceviche Nikkei.

BUT SUDDENLY...
Valencian Paella, Rice with Tender Vegetables, Seafood Paella.

THEN...

AND THEY LIVED HAPPILY EVER AFTER...
Selection of InterContinental Cakes (Raspberry, Lemon, Pear, Peach, San Marcos, Mille-Feuille with Red Berries, etc.), Rice Pudding, Custard, Mini-Dessert Selection and French Patisserie.

Coffee and Christmas Sweets.

WINES
White wine: Viña Cantosán D.O. Rueda
Red wine: Valdelacierva Crianza D.O.C. Rioja
Cava: Parés Baltá Brut
NEW YEAR’S Eve Gala Dinner

31 December (9.00 p.m.)
HANSEL AND GRETEL – BROTHERS GRIMM

ONCE UPON A TIME...
Nikkei style Oyster from Arcade with Lime and Yellow Pepper

THE BIG WOODS
Logs of Langoustine from Cantabria, Marbled Acorn-Fed Ham, Citrus Mayonnaise and Tender Leaves

THE DUCK IN THE RIVER
Mallard Duck Consommé, Mini Meatballs with Yellow Foot Mushroom, Foie and White Truffle

A BAG OF BREAD CRUMBS
Line-Caught Turbot, Boletus Stew, Salicornia al Dente and Soy Flan

WHILE RESTING
Lime Sorbet, Ginger and Cava Rosé

PEBBLES TO MARK THE PATH
Sirloin Steak from the Guadarrama Mountains, Wild Berries, Foie Royale and Creamy Apple Drizzled in Armagnac

THE CHOCOLATE HOUSE
Thin Layers of Chocolate, Almond, Amaretto and Crème Chiboust
Coffee and Christmas Sweets

WINES
White wine: Davila D.O. Rias Baixas
Red wine: Valtravieso Reserva Especial Colección Privada D.O. Ribera del Duero
Champagne: G.H. Mumm Brut Rosé

InterContinental Grand Cotillion

From 12.30 a.m. to the early hours of the morning with live Orchestra and Disco.
And at 3.00 a.m. we will offer the St. Silvester's Buffet full of delicious savoury and sweet suggestions to keep your energy going the whole night through.
NEW YEAR’S Day Brunch

1 January (1.30 p.m.)
THE LITTLE MATCH GIRL – HANS CHRISTIAN ANDERSEN

SNOW-COVERED STREETS
Large Selection of Seafood

Live Sushi
Makizushi, Futomaki, Uramaki, Tartare, Nigiri, Sashimi and Ceviche Nikkei.

WARM BROTH
Carabinero Red Prawn Velouté, Oxtail Consommé and Truffled Parmentier.

DREAMS AND BEAUTIFUL PLACES
Wild Sea Bass and Rock Mussel Fideuá (Noodle Paella), Clams Marinera-Style, Octopus in Extra Virgin Olive Oil and Paprika from La Vera, Roast Monkfish and Vegetables Al Dente, Lobster Stew and Line-Caught Hake Delights.

WHILE THE MATCHES BURNED...
Beef Sirloin and Stir-Fried Vegetables, Slow Roasted Veal Shank and White Truffle Aromas, T-Bone Steak with Forest Fruit Coulis, Turkey Stew with Pine Nuts and Roast Suckling Pig with Thyme Potatoes.

A FALLING STAR
Surf and Turf Rice, Grilled Tender Vegetables, Valencian Paella and Seafood Fideuá (Noodle Paella).

A HAPPY ENDING
Yule Log, Cakes (Cheesecake, Strawberry, Lemon, Pear or Peach), Selection of Chocolate Mousses, Mini-Dessert Selection and French Patisserie.
Coffee and Christmas Sweets

WINES
White wine: Viña Cantosán D.O. Rueda
Red wine: Valdelacierva Crianza D.O.C. Rioja
Cava: Parés Baltá Brut
THREE KING’S EVE Gala Dinner

5 January (9.00 p.m.)
RUMPELSTILTSKIN – BROTHERS GRIMM

A SPINNING WHEEL AND A REEL
Foie-Gras, Honey Mango Chutney Bread with Gold Threads

THE QUEEN’S CRY
Porcini Consommé, Autumn Fruits and Truffle Aroma

THE REWARD, THE NECKLACE AND THE RING
Grouper soup, Carril Clams, Cantabrian Lobster and Picada sauce

RUMPELSTILTSKIN
Beef Tournedos, Black Chanterelles, Artichokes and Green Asparagus Tips in Port

A SWEET ENDING...
Chocolate, Straw, and Gold
Roscón de Reyes (Traditional Seasonal Pastry)
Yule Log

Hot Chocolate with Fritters

WINES
White wine: Atrium Chardonnay D.O. Penedés
Red wine: Viña Pedrosa Crianza D.O. Ribera del Duero
Cava: Brut Barroco

King’s Gala Prize Draw

Musical entertainment during the dinner Disco and open bar until 3.00 a.m.
THREE KINGS’ Brunch

6 January (1.30 p.m.)
THE STEADFAST TIN SOLDIER – HANS CHRISTIAN ANDERSEN

25 TIN SOLDIERS
Octopus and Seaweed Salad, Mix of Asparagus, Madrid-Style Salad and Deep-Water Rose Shrimp from Huelva, King Crab and Sweet Piquillo Peppers, Mussels Topped with a Tomato and Pepper Sauce and Korean Kimchi, Chicken with a Bamboo and Mushroom Salad, King Prawn Cocktail and Baby Pineapple, Beef Carpaccio, Tofu and Citrus Caviar. Selection of Iberian Cured Meats and National and International Cheeses. Prawns, Velvet Crabs, King Prawns, Edible Crab Claws and Winkles.

Live Sushi
Makizushi, Futomaki, Uramaki, Tartare, Nigiri, Sashimi and Ceviche Nikkei.

A LONG JOURNEY
Shellfish Chowder with a touch of Brandy, Slow-Cooked Lentils and Warm Cream of Pumpkin and Orange Soup.

IN A PAPER BOAT
Roasted Line-Caught Hake, Confit Turbot and Galician Potatoes, Cod Ajoarriero (Garlic, Pepper, and Tomato Sauce), Large Fresh Grilled Shrimp with Salt Flakes and Grilled Gilt-Head Sea Bream with Vinaigrette and Boletus Cream.

THE STOVE
Winter Vegetable Paella, Rice with Lobster and Little Cuttlefish Black Rice.

A TIN HEART AND A SPANGLE
Roasted Rack of Lamb from the Alcarria, Venison Tournedos with Red Berry Sauce, Segovian Baked Suckling Pig, Duck a l’Orange with Tender Vegetables and Beef Tenderloin in Salt Crust.

SWEET DREAMS...
Yule Log, Port Marinated Strawberries, Nougat, Chocolate or Lemon Mousse, Pear and Peach Cakes, Mini-Dessert Selection and French Patisserie.

Coffee and Christmas Sweets

WINES
White wine: Viña Cantosán D.O. Rueda
Red wine: Valdelacierva Crianza D.O.C. Rioja
Cava: Parés Baltá Brut
CHRISTMAS FAMILY EVENTS

**GALAS WITHOUT ACCOMMODATION**

<table>
<thead>
<tr>
<th>Event</th>
<th>Adults</th>
<th>Children</th>
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<tbody>
<tr>
<td>Christmas Eve Gala (24 Dec)</td>
<td>€ 190</td>
<td>€ 65</td>
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<tr>
<td>Christmas Brunch (25 Dec)</td>
<td>€ 140</td>
<td>€ 60</td>
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<tr>
<td>New Year’s Eve Gala and Cotillion (31 Dec)</td>
<td>€ 455</td>
<td>€ 130</td>
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<tr>
<td>New Year’s Eve Cotillion (31 Dec)</td>
<td>€ 130</td>
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<tr>
<td>New Year’s Day Brunch (1 Jan)</td>
<td>€ 140</td>
<td>€ 60</td>
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<tr>
<td>Three King’s Day Gala Dinner (5 Jan)</td>
<td>€ 120</td>
<td>€ 55</td>
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<tr>
<td>Three Kings’ Day Brunch (6 Jan)</td>
<td>€ 105</td>
<td>€ 50</td>
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Prices per person (10% VAT included)

**SPECIAL OFFERS WITH ACCOMMODATION**

For your greater comfort, the Hotel offers you the opportunity to add an overnight stay to your Christmas event.

<table>
<thead>
<tr>
<th>Event</th>
<th>Deluxe Room</th>
<th>Room Club*</th>
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<tbody>
<tr>
<td>Christmas Eve Gala with overnight stay on 24 December and buffet breakfast</td>
<td>€ 270</td>
<td>€ 310</td>
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<tr>
<td>New Year’s Eve Gala with overnight stay on 31 December and buffet breakfast</td>
<td>€ 540</td>
<td>€ 580</td>
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<tr>
<td>Three King’s Eve Gala (5 Jan) with overnight stay on 5 January and buffet breakfast</td>
<td>€ 215</td>
<td>€ 255</td>
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<tr>
<td>Three King’s Day Brunch with overnight stay on 5 or 6 January</td>
<td>€ 200</td>
<td>€ 240</td>
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Rates per person in double room. (10% VAT included)
Subject to availability at hotel.

Please also check our room rates including Brunch, in a Suite, additional nights and special terms for families.

*The Club category room includes access to the exclusive InterContinental Club Lounge, with private reception service, late checkout, buffet breakfast and a large selection of snacks and drinks throughout the day.
BOOKING TERMS AND CONDITIONS

All bookings made before 10 December will receive a 10% discount.

All bookings must be paid within 7 days of their confirmation.

CANCELLATIONS
Full refund if advance notice of one week is given.
50% refund if advance notice is over 72 hours prior to event.
No refund if cancelled less than 72 hours prior to event.

SPECIAL DISCOUNTS
Children under the age of 2 are free of charge, from 3 to 12 at children's rate and 13 and older at adult rates.

FOR MORE INFORMATION AND BOOKINGS
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