



INTERCONTINENTAL.
MADRID

Madrid, Madrid, Madrid

2023 CHRISTMAS GALAS





Merry Christmas

Dear guest:

It is a pleasure to share Christmas with you in this very special year for InterContinental Madrid as we celebrate our 70th anniversary. The opening of our hotel — the first international one in Europe — was a milestone for the hotel industry, and today our team continues to work with the same enthusiasm that we had on the very first day to make the moments spent in our hotel memorable.

This year we want to pay homage to the Community of Madrid, commemorating 4 decades since its official constitution, under the title of the unforgettable song by Agustín Lara ‘Madrid, Madrid, Madrid...’. For an Italian by birth such as myself, Madrid is a second home. The city never sleeps and the people of Madrid always offer the warmest of welcomes and show you new places that you always want to return to, so I feel very fortunate to be able to manage this great hotel.

We invite you to join us for a delicious gastronomic tour designed with great care by our Chefs, Juan Carlos de la Torre, Miguel de la Fuente, and Raúl Gil. Sharing this special holiday season with you is our privilege.

Please accept our best wishes for Christmas and the New Year.

Yours sincerely,

Giuseppe Vincelli
General Director

Gala Dinner

Christmas Eve

24th of December 2023 (21:00)

STROLLING THROUGH MADRID

Madrid: there is no town, as far as the sun gilds and the sea washes, more pleasant, beautiful, and opportune, whose greatness adorns and follows the Court of the Caesars of Spain'

- Lope de Vega -

Plaza Mayor

Carabineros prawns al cuadrado

Parque del Retiro

Quail in flower honey escabeche between tender leaves, sweet crumble, and orange foam.

Gran Via

Velvet crab velouté, green sea fingers, and white prawn gyozas

Puerta de Alcalá

Monkfish fillet in saffron and almond pepitoria with tempered scampi

Arco de Cuchilleros

Boneless suckling lamb shoulder with a mushroom and black truffle pie

Puerta del Sol

Parfait a la madrileña with citrus fruits and anise

Jean León Petit Chardonnay D.O. White Wine Penedés

Áureo 2018 D.O. Red Wine Ribera del Duero

Abelé 1757 Brut A.O.C. Champagne

Dress code: black tie or dark suit

Live music with disco

Open bar until 2:00

Children's game room



Special Brunch

Christmas

25th of December 2022 (13:30)

ROSALEDA DEL RETIRO

Soups

Christmas soup

Italian minestrone with saffron and Parmesan

Autumn cream soup with boletus and white truffle

Seafood

Selected seafood, prawns, white prawns, lobster, velvet crab, and

winkles. Shellfish, mollusc, and sea greens medley.

Smoked salmon with garnish. Earthy salmon carpaccio

with flowers. Smoked cod with grilled. Mediterranean

vegetables Cocktail of Huelva white prawn

with pineapple in sherry vinaigrette

From the garden

Navarra asparagus with txangurro donostiarra mayonnaise

Winter vegetable panaché in butter

Grilled vegetables, and roasted foie gras

Meat

Roasted suckling lamb loin

Guadarrama sirloin with tarragon potatoes

Eight-rib slow roasted beef

InterContinental roasted suckling pig

Salads

Winter tomato salad with tuna ventresca

Tomato and basil caprese with Genovese pesto

Fresh pasta with feta

Jasmine rice with curry and farmhouse chicken

Nikkei

Sushi, makis, futomakis, uramakis, niguiris and sashimis

Tartar, tiradito with avocado and ceviche

Paellas

Traditional valenciana, rice with

tender vegetables and seafood

Cold cuts and cheese

Live cutting of acorn-fed Iberian ham D.O.

Selection of acorn-fed Iberians

Sheep, goat, cow and international cheeses

Fish

Sea bream a la espalda with a traditional sauce

Confit sea bass and vegetables in butter

Line-caught hake fillet and smoky purrusalda stew

Dessert station

Strawberry pie, lemon pie, San Marcos pie, red fruit mille-feuille, pear pie, peach pie

Rice pudding, custards, french pastry and chocolate fountain

Coffee and Christmas sweets

Atrium Chardonnay D.O. White Wine Penedés

Viña Pedrosa Crianza 2019 D.O. Red Wine Ribera del Duero

Panot Gaudí Brut Nature D.O. Cava

Live music

Children's game room

Grand Gala Dinner

New Year's Eve

31st of December 2022 (21:00)

A 7-STAR DINNER

The stars of the flag of the Community of Madrid, shared by the Big Dipper seen from the Guadarrama Mountain Range

Mariblanca cocktail

Aranjuez World Heritage Site

Blue lobster bellavista with beluga caviar

Marín scampi

French oyster with lemon foam

Real Sitio del Pardo

Medley of king crab with a veil of marine plankton, barnacle sea greens, and a classic dressing with hints of Pernod Ricard

Alcalá de Henares World Heritage Site

Clarified pigeon consommé with amanita caesarea stew and fortified wine jelly

El Hayedo de Montejo Cultural Heritage

Sea bream fillet with carpet-shell clams, beet mock risotto, and champagne sauce

Real Sitio de San Lorenzo de El Escorial

Mandarine slushy

Buitrago del Lozoya at the foot of la Sierra de Guadarrama

Guadarrama sirloin tournedó with roasted foie escalope, sweet potato, and creamed figs

Chinchón Historic-Artistic heritage

Dark chocolate with gold flecks

Marqués de Riscal Limousin D.O. White Wine Rueda

Avelino Vegas 100 aniversario 2017 D.O. Red Wine Ribera del Duero

Mumm Gran Cordon Rosé A.O.C. Champagne

Dress code: black tie or dark suit

Live music during dinner and a disco

Children's game room

InterContinental Grand Cotillón

Open Bar and Disco from 00:30 to 5:00.

'San Silvestre Buffet' until 2:30, full of delicious options sweet and savoury treats to keep you energised for the night.



Brunch

New Year

1st of January 2023 (13:30)

JARDINES DE SABATINI

Soup

Creamy brandy and carabineros prawn soup

Clarified ox consommé

Warm leek soup with coconut milk

Seafood

Grilled and cooked seafood

Oysters de Arcade

Smoked salmon, lime, and Greek yoghurt

Red king crab and avocado

Cocktail of striped prawns and cardamom EVOO

From the garden

Tender grilled vegetables

Wok-fried vegetables

Meat

Beef loin and wok-fried vegetables

Lamb tajine and sweet grape couscous

Filetón with forest fruit sauce

Roasted suckling pig with thyme potatoes

Salads

Lobster salad, mango, Txangurro salmon roe with salad, and coral vinaigrette. Chicory, roquefort, and nuts

Confit jig-caught european squid with red onions and citrus caviar. Cold beef carpaccio with edamame and soy

Nikkei

Sushi, makis, futomakis, uramakis, niguiris and sashimis

Tartar, tiradito with avocado and ceviche

Paellas

Seafood fideuá, "Senyoret" rice and Paella Valenciana

Cold cuts and cheese

Live cutting of acorn-fed Iberian ham D.O.

Selection of acorn-fed Iberians

Sheep, goat, cow and international cheeses

Fish

Wild sea bass and rock mussel fideuá

Clams in green sauce

Lobster, roasted monkfish, and crunchy vegetable zarzuela stew

Cantabrian hake fillets and urchin sauce

Dessert station

Strawberry pie, lemon pie, pear tart, and peach pie

Yule Log, cheesecake, chocolate mousse, french pastry and chocolate fountain

Coffee and Christmas sweets

Atrium Chardonnay D.O. White Wine Penedés

Viña Pedrosa Crianza 2019 D.O. Red Wine Ribera del Duero

Panot Gaudí Brut Nature D.O. Cava

Live music

Children's game room

Dinner

Three Kings

5th of January 2023 (21:00)

PASEO DE LA CASTELLANA

A journey filled with magic and excitement

Plaza de San Juan de la Cruz

Grilled artichoke flower, kings' coal, and acorn-fed Iberian Ham

Plaza de Gregorio Marañón

Clarified consommé, 'vegetable jellies', and 'oxtail sweets'

Plaza de Emilio Castelar

Gift of poached hake on a skewer in boletus stew with squid and toasted pine nuts.

Plaza de Colón

Coloured veal, mature loin tataki with red fruits, white truffle, and green bubbles

Plaza de Cibeles

Tiramisu with violets, cocoa, and olive oil

Jean León Petit Chardonay D.O. White Wine Penedés

Áureo 2018 D.O. Red Wine Ribera del Duero

Abelé 1757 Brut A.O.C. Champagne

Dinner at Restaurante El Jardín

Twelfth Night Draw

Disco and open bar

ROYAL MEAL

(From 17:00 to 19:00)

*Enjoy a buffet with sweet and savoury options
at Restaurante El Jardín.*

Special Brunch

Three Kings

6th of January 2023 (13:30)

PARQUE DEL CAPRICHIO

Soups

Creamy brandy and seafood soup

Warm pumpkin and orange soup

Slow-cooked lentils

Seafood

Selected seafood, prawns, crab, prawns, shellfish legs,

and winkles. Octopus and sea greens medley

Red king crab and sweet peppers

Peaches with vinaigrette and Korean kimchi

Prawns and baby pineapple cocktail

Fresh grilled king prawns with salt flakes

From the garden

White and green asparagus

Meat

Roasted Alcarreño lamb rack

Deer tournedó with red fruit sauce

InterContinental roasted suckling pig

Orange roasted duck with tender vegetables

Salted beef loin

Salads

Ensaladilla de Madrid y gamba blanca de Huelva

Carpaccio de buey, tofú y caviar cítrico

Pollo con bambú y setas en ensalada

Nikkei

Sushi, makis, futomakis, uramakis, niguiris y sashimis

Tartar, tiradito with avocado, and ceviche

Paellas

Winter vegetables. Rice with lobster

Black rice with cuttlefish

Cold cuts and cheese

Live cutting of acorn-fed Iberian ham D.O.

Selection of acorn-fed Iberians

Sheep, goat, cow and international cheeses

Fish

Confit turbot and Galician style potatoes

Cod ajorriero

Grilled sea bream with warm boletus vinaigrette

Estación de Postres

Dessert station, strawberry pie, lemon pie, pear pie, and peach pie

Yule Log , strawberry marinated in port , Turrón mousse, french pastry and chocolate fountain

Coffee and Christmas sweets

Atrium Chardonnay D.O. White Wine Penedés

Viña Pedrosa Crianza 2019 D.O. Red Wine Ribera del Duero

Panot Gaudí Brut Nature D.O. Cava

Live music

Children's game room



Christmas Galas

Christmas Galas	Adults	Children
Christmas Eve Gala (24th of December)	295 €	125 €
Christmas Brunch (25th of december)	195 €	95 €
New Year's Even Gala and Cotillón (31st of December)	685 €	195 €
New Year's Eve Cotillón (31st of December)	200 €	
New Year Brunch (1st of January)	195 €	95 €
Royal Meal (5th of January)	35 €	35 €
Three Kings Dinner (5th of January)	105 €	90 €
Three Kings Brunch (6th of January)	155 €	75 €

Prices per person (10% VAT included)

Christmas Galas including accommodation

For your convenience, the hotel offers you the opportunity to attend a Christmas event and stay at the hotel.

	Classic Room	Premium Club Room
Christmas Eve Gala with overnight stay on the 24th of December and breakfast buffet	410 €	470 €
Christmas Brunch with overnight stay on the 24th of December	285 €	345 €
New Year's Eve Gala with overnight stay on the 31st of December and breakfast buffet	815 €	875 €
New Year brunch with overnight stay on the 31st of December	330 €	390 €
Three Kings Dinner (5 January) with overnight stay on the 5th January and breakfast buffet	260 €	320 €
Three Kings Brunch (6th of January) with overnight stay on the 5th or 6th of January	275 €	335 €

Price per person on a double-occupancy basis (10% VAT included)

Subject to availability of rooms in the hotel.

See our rates for suites, additional nights, and special conditions for families. See information on a unique Three Kings afternoon experience or on buying our artisan roscones.

♦ Premium Club rooms include access to the exclusive InterContinental Club Lounge with private reception services, late check-out, breakfast buffet and a wide variety of aperitifs and drinks from 7:00 to 23:00.

Booking Conditions

All bookings made before the 12th of December will receive a 10% discount.

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

Cancellations

The amount will be refunded in full with one week's notice prior to the event.

50% of the amount will be refunded for cancellations made more than 72 hours prior to the event.

Cancellations made less than 72 hours prior to the event will not be refunded.

Special discounts

Children up to the age of 2: free, children from 3 to 12: children's price, from 13 upwards: adult's price.

More information

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Anniversary

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More information

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