



AVA GARDNER

THE BRIGHTEST STAR

Christmas

2022



INTERCONTINENTAL
MADRID

Merry Christmas

Dear customer,

In North Carolina, on Christmas Eve 1922, one of Hollywood's goddesses, our brightest Christmas star was born: Ava Gardner.

Ava is the star of our Christmas Gala events this year. At InterContinental we are very excited to pay tribute to her, one of our most charismatic guests, who left an indelible mark on our hotel after various stays in our Suite 716 or called Ava Gardner Suite as well.

Her first stay with us was in the year 1954, with frequently visits year after year sharing her charisma, fun and passion for Spain. What better way to honour her through our gala delights designed by our Chefs Miguel de la Fuente, Juan Carlos de la Torre and Raúl Gil to toast, dream and celebrate in style on the centenary of the birth of this unique and authentic Hollywood diva.

Cheers to you, dear Ava! And all our best wishes to you all this Festive Season.

Paloma Martínez

Directora General

Eve Gala Dinner CHRISTMAS

24 December 2022 (09:00 p.m.)

Our beloved Ava was born in North Carolina on 24 December 1922, but her Madrid home was always our hotel

AVA'S HOME

The hidden secrets behind the walls of Paseo de la Castellana 49

The front door

A smile, a warm welcome and our best wishes

Lobster salad with fine coral dressing, veil of blueberry and codium seaweed

Our lobby

The heart of the hotel, where Ava was a regular guest

Pheasant consommé in a small stockpot with Croft sherry and braised pheasant thighs with Périgord truffles

Suite 716, Ava Gardner Suite

Pure Madrid; her home in the city

Madrid-style line-caught hake and “Cheeky” langoustine with roasted Chinchón garlic emulsion and citrus caviar

Near daybreak

Her nights of endless partying and fun

Slow-cooked boneless shoulder of suckling lamb with butter aligot and boletus edulis mushroom stew

Her candlelit milk baths

...and unforgettable tales that cemented the legend

Grand Marnier snow pudding with an orange, lemon and gold gelée

White wine – Casar de Vide Treixadura D.O. Ribeiro

Red wine – Montecastro 2019 D.O. Ribera del Duero

Champagne – Mumm Grand Cordon Rosé A.O.C. Champagne

Dress code: black tie or dark suit

Musical entertainment with disco

Open bar until 2:00 a.m.

Children's playroom



Special Branch CHRISTMAS

25 December 2022 (1:30 p.m.)

NEW YORK

The city where she began her acting career

With a spoon

Christmas Soup

Italian minestrone soup with saffron and Parmesan cheese

Autumn cream, boletus and white truffle

Surf

Selected seafood: prawns, white shrimps, European lobster, velvet

crab, winkles. Seafood and seaweed salad. Smoked salmon

and garnish. Salmon carpaccio, flowers and earth flavours.

Roast Mediterranean vegetables and smoked cod.

Christmas cocktail with deep-water rose shrimp from Huelva

and pineapple with sherry vinaigrette

Homegrown

Asparagus from Navarra and San Sebastián brown crab mayonnaise

Buttered winter vegetable panache

Grilled vegetables and roasted foie gras

Meat dishes

Roast loin of suckling lamb

Guadarrama sirloin steak and tarragon potatoes

Slow roasted eight-rib roast beef

InterContinental-style roast suckling pig

Salads

Winter tomato and tuna belly salad

Caprese salad with tomatoes and basil with pesto alla Genovese

Fresh pasta and feta cheese

Jasmine rice curry and free-range chicken

Nikkei

Sushi, maki, futomaki, uramaki, nigiri and sashimi.

Tartar, tiradito with avocado and ceviche

Paellas

Traditional Valenciana

Rice with tender vegetables.

Seafood

Cold Cuts and Cheese

Acorn-fed Iberian ham (D.O.) sliced to order

Selection of acorn-fed Iberian cured meats

Cheeses (sheep, goat, cow) from Spain and abroad

Fish

Oven-roasted split sea bream with traditional sauce

Confit sea bass with buttered vegetables

Fillet of line-caught hake loin and smoked porrusalda

Dessert

Selection of cakes: raspberry, lemon, San Marcos, mille-feuille with red berries, pear and peach.

Rice pudding. Custard. French pastries. Chocolate fountain

Coffee and Christmas sweets

White wine – Sommos Colección Gewürztraminer D.O. Somontano

Red wine – Viña Pedrosa Crianza 2019 D.O. Ribera del Duero

Cava – Panot Gaudí Brut Nature D.O. Cava

Live music

Children's playroom

Grand Gala Dinner NEW YEAR'S EVE

31 December 2022 (09:00 p.m.)

THE DIVA'S LIFE IN MADRID.

"There was a time, back in the 1960s, when the night air of Madrid was infused with the scent of Ava Gardner"
Manuel Vicent

Vermouth on Gran Vía – The party begins!

French oyster au naturel with "Ava" Dry Martini and Mediterranean red shrimp with beluga caviar

Her flamenco tablao in Plaza Santa Ana

Langoustine with a veil of acorn-fed Iberian ham, extra virgin olive oil polvorón and parsley chlorophyll extract

Jockey restaurant and her San Clemencio potatoes

Foie gras ravioli in a sauce with marrow from cocido stew and black truffle, accompanied by parmentier Ratte potatoes

A stroll along calle Cuchilleros

Wild sea bass fillet poached in a short stock of galley shrimp with clams in white wine and Salicornia sauce

Champagne

Champagne sorbet with flowers

Bullfighting, her Spanish passion

Sirloin steak, lightly smoked, served with patatas bravas au gratin with chilli and strawberry tree juice

Christmas in Madrid with her sister

Coconut and chocolate

White wine – Azpilicueta Colección Privada D.O.C. Rioja

Red wine – Valtravieso Vendimia Seleccionada D.O. Ribera del Duero

Champagne – Veuve Clicquot Brut A.O.C. Champagne

Dress code: black tie or dark suit

Live music during the dinner and disco

Children's playroom

InterContinental Grand Cotillion

Open bar and Disco from 00:30 to 5:00 a.m.

"San Silvestre Buffet" at 2:30 a.m., full of delicious sweet and savoury suggestions to keep partying with energy

Special Branch NEW YEAR'S DAY

1 January 2023 (1:30 p.m.)

MADRID

The city where she lived most passionately

With a spoon

Cream of carabinero shrimps and vintage brandy

Clear beef consommé

Warm cream of leeks and coconut milk

Surf

Seafood: grilled or braised and served with sauces

Arcade oysters

Smoked salmon, lime and Greek yoghurt

King crab and avocado

Side stripe prawns cocktail and cardamom extra virgin olive oil

Homegrown

Grilled tender vegetables

WOK stir-fried vegetables

Meat Dishes

Beef sirloin and stir-fried vegetables

Suckling lamb tagine and Villagodio sweet grape couscous

with forest fruit sauce

Roast suckling pig with thyme potatoes

Salads

Lobster, mango and salmon roe, Txangurro salad and vinaigrette made from its coral. Endives, roquefort and walnuts.

Jig-caught baby squid in a red onion confit and citrus caviar.

Cold prime beef carpaccio, edamame beans and soya

Nikkei

Sushi, maki, futomaki, uramaki, nigiri and sashimi

Tartar, tiradito with avocado and ceviche

Paellas

Seafood fideuá (noodle paella). 'Senyoret' rice.

Traditional Valenciana

Cold Cuts and Cheese

Acorn-fed Iberian ham (D.O.) sliced to order

Selection of acorn-fed Iberian cured meats.

Cheeses (sheep, goat, cow) from Spain and abroad

Fish

Wild sea bass and Mediterranean mussels fideuá

Clams in green sauce. Lobster stew, roast monkfish and al dente

vegetables. Fillets of Cantabrian hake and sea urchin sauce

Dessert Station

Raspberry, lemon, pear and peach tarts. Yule log. Cheese cake. Chocolate mousse. French pastries.

Chocolate fountain.

Coffee and Christmas sweets

White wine – Sommos Colección Gewürztraminer D.O. Somontano

Red wine – Viña Pedrosa Crianza 2019 D.O. Ribera del Duero

Cava – Panot Gaudí Brut Nature D.O. Cava

Live music

Children's playroom



Gala Dinner THREE KINGS' EVE

5 January 2023 (9:00 p.m.)

AVA'S UNIVERSE

A menu inspired by the classic gastronomy of the 1960s and the universe of Ava Gardner: her great friends, Frank Sinatra, Ernest Hemingway, Orson Welles, Lola Flores...

Hors d'oeuvres at table

Assorted canapés with clarified consommé gelée
Smoked salmon with capers and dill
Acorn-fed Iberian ham and butter
Egg with caviar

Menu

Carabinero shrimp and old brandy bisqué in a mug
Sole florentines with cava velouté and pearls from the kitchen garden
Stuffed capon with dried fruits, plums
and foie gras with Périgourdine sauce

Dessert

Opera cake
Christmas sweets

White wine – Vionta Godello D.O. Monterrei
Red wine – Ysios 2015 D.O.C. Rioja
Champagne – Abelé 1757 Brut A.O.C. Champagne

Dress code: black tie or dark suit

Three King's Gala Prize Draw

*Live music during the dinner
Disco and Open Bar until 2:00 a.m.*

Special Branch THREE KING

6 January 2023 (1:30 p.m.)

LONDON

The city where the diva spent her final years

With a spoon

Shellfish chowder with a touch of vintage brandy
Warm cream of pumpkin and orange soup
Slow-cooked lentil stew

Surf

Selected seafood: shrimps, velvet crabs, prawns, edible crab claws
and winkles. Octopus and seaweeds salad
King crab and sweet piquillo peppers
Mussels topped with vinaigrette and Korean kimchi
Prawns cocktail and baby pineapple
Fresh grilled large red shrimps with salt flakes

Homegrown

White and green asparagus

Meat Dishes

Roast rack of lamb from Alcarria
Venison tournedo with red fruit sauce
InterContinental roasted suckling pig
Roast duck à l'orange with tender vegetables
Salted beef tenderloin

Dessert Station

Raspberry, lemon, pear and peach tarts. Yule Log. Strawberries marinated in Port wine.
Nougat mousse. French pastries. Chocolate fountain
Coffee and Christmas sweets

White wine – Sommos Colección Gewürztraminer D.O. Somontano
Red wine – Viña Pedrosa Crianza 2019 D.O. Ribera del Duero
Cava – Panot Gaudí Brut Nature D.O. Cava

*Live music
Children's playroom*

Salads

Madrid-style salad and deep-water rose shrimp from Huelva
Beef carpaccio, tofu and citrus caviar
Chicken with bamboo and mushroom salad

Nikkei

Sushi, maki, futomaki, uramaki, nigiri and sashimi
Tartar, tiradito with avocado and ceviche

Paellas

Winter vegetables. Lobster rice.
Black rice with tender cuttlefish

Cold Cuts and Cheese

Acorn-fed Iberian ham (D.O.) sliced to order
Selection of acorn-fed Iberian cured meats
Cheeses (sheep, goat, cow) from Spain and abroad

Fish

Roasted line-caught hake
Confit turbot and Galician potatoes
Cod ajoarriero (garlic, pepper, and tomato sauce)
Grilled gilt-head sea bream and boletus warm vinaigrette



Christmas Events

Christmas Galas	Adults	Children
Christmas Eve Gala (24 December)	280 €	115 €
Christmas Brunch (25 December)	190 €	90 €
New Year's Eve Gala and Cotillion (31 December)	615 €	185 €
New Year's Eve Cotillion (31 December)	195 €	
New Year's Day Brunch (1 January)	190 €	90 €
Three King's Eve Gala Dinner (5 January)	185 €	90 €
Three Kings' Day Brunch (6 January)	150 €	75 €

Prices per person (10% VAT included)

Christmas galas including stay

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

	Classic Room	Premium Club Room
Christmas Eve Gala with overnight stay on 24 December and buffet breakfast	390 €	445 €
Christmas Brunch with overnight stay on 24 December and buffet breakfast	280 €	335 €
New Year's Eve Gala with overnight stay on 31 December and buffet breakfast	765 €	820 €
New Year's Day Brunch with overnight stay on 31 December and buffet breakf	345 €	400 €
Three King's Eve Gala (5 January) with overnight stay on 5 January and buffet breakfast	330 €	385 €
Three King's Day Brunch (6 January) with overnight stay on 5 or 6 January	270 €	325 €

Rates per person in double room (10% VAT included)

Subject to availability at hotel.

Please also check our suite rates, with additional nights and special terms for families.

♦ The Premium Club category room includes access to the exclusive InterContinental Club Lounge, with private reception service, late checkout, buffet breakfast and a wide selection of snacks and drinks from 7:00 a.m. to 11:00 p.m.

Booking terms and Conditions

All bookings made before 12 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 discount

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.

Information and booking

Tel. + 34 91 700 73 71
banquetes.icmadrid@ihg.com





INTERCONTINENTAL[®]

M A D R I D

Hotel InterContinental Madrid

Paseo de la Castellana, 49. 28046 Madrid

www.madrid.intercontinental.com

Information and booking

Tel. + 34 91 700 73 71

banquetes.icmadrid@ihg.com



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