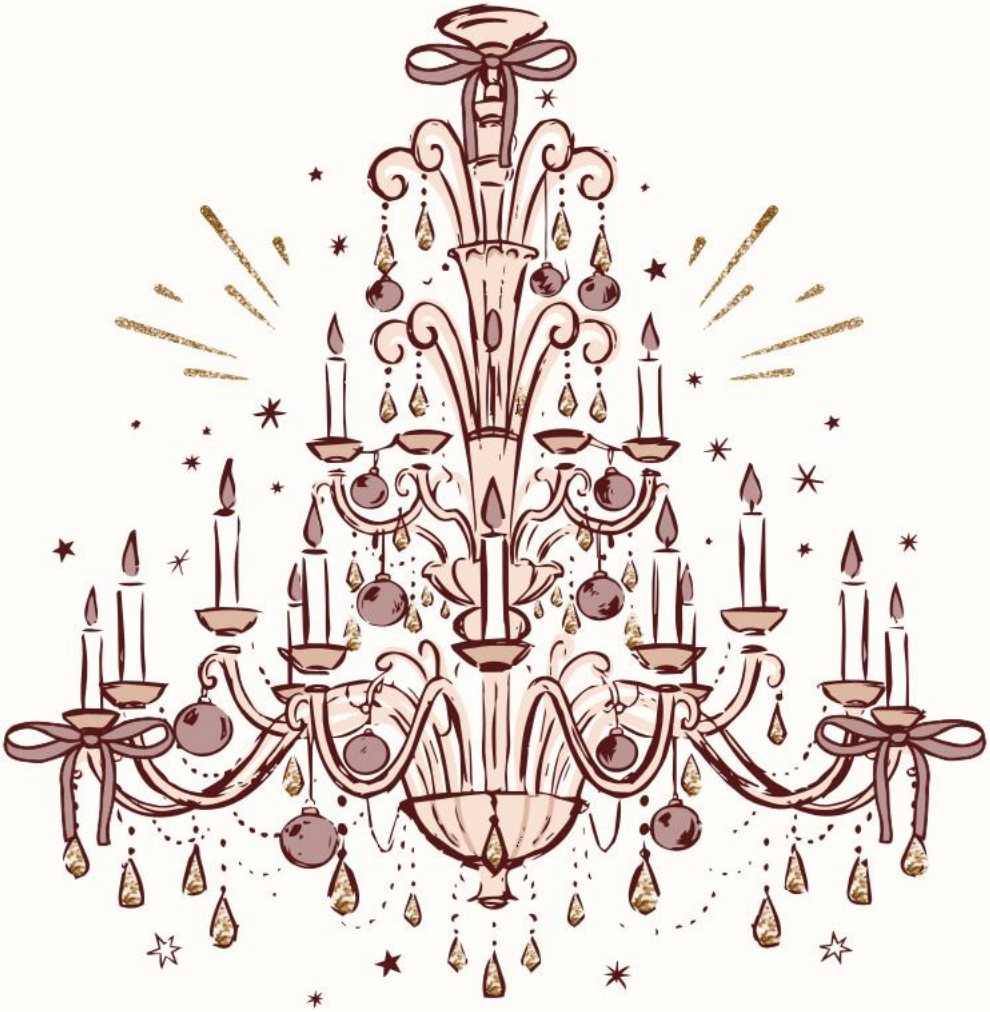
Christmas 2026



InterContinental
MADRID

At InterContinental Madrid, Christmas is a celebration of togetherness, traditions and the joy of sharing special moments. This year, we are also celebrating the 80th anniversary of InterContinental Hotels & Resorts, eight decades of creating memorable experiences and welcoming travellers from all over the world.

Inspired by this legacy, our culinary team, led by Chef Miguel de la Fuente, has crafted a selection of menus that combine tradition, quality and culinary excellence, turning every celebration into an unforgettable memory.

The entire InterContinental Madrid team looks forward to welcoming you and taking care of every detail to ensure you enjoy a truly special Christmas. We wish you a Merry Christmas and a prosperous New Year.

Giuseppe Vincelli
General Manager

Christmas Eve

GALA DINNER

Green and briny, prawns with tomato gelée,
vegetables, codium seaweed and fresh lettuce extract

Parmesan cappuccino with Jerusalem artichoke,
morel mushroom powder and boletus duxelles

Grouper with bitter orange sauce,
kumquat and carrots

Guinea fowl ballotine with black truffle, chestnut mole,
roasted baby corn, and roasted foie gras

Passion fruit and meringue with lime zest

Single-origin coffee and Christmas sweets

Wine Selection

White Wine Chivite Las Fincas 2025 IGP 3 Riberas
White Wine Antea Marqués de Cáceres 2025 D.O.Ca. Rioja
Red Wine Ánima del Priorat 2025 D.O.Q. Priorat
Abelé 1757 Brut Champagne A.O.C. Champagne

Live music entertainment and DJ
Open bar until 2:00 AM
Children's playroom
Dress Code: Black tie or dark suit

DECEMBER 24TH, 2026 (9:00 PM)

Christmas

BRUNCH

Cold Buffet

Chilled beetroot soup, wild red-legged partridge salad, white prawn salpicón with smoked caviar, burrata and cherry tomatoes with fresh basil, Iberian acorn-fed cured meats, roasted vegetable and feta cheese salad, baby gem lettuce with classic Caesar dressing and Cantabrian anchovies (00 grade), smoked salmon with traditional accompaniments, sea bass ceviche with traditional leche de tigre and Peruvian chulpe corn, assorted maki rolls and nigiri with bluefin tuna, salmon and vegetables.

Seafood Selection

King prawns, lobsters, velvet crabs and Huelva prawns.

Cheese Selection

Sheep's Milk Cheeses: Aged Manchego, Belmonte cheese cured in lard, Idiazábal, Roncal from the Navarre Valley, Torta de la Serena and rosemary cheese from Ocaña.
Cow's Milk Cheeses: Mahón, San Simón, Tetilla and Ulloa cheeses (Galicia), Cabrales and Afuega'l Pitu (Asturias).
Goat's Milk Cheeses: Aged cheeses cured in red wine (Murcia) and paprika.
International Cheeses: Parmesan, Brie, Camembert, Blue Stilton and Dutch Gouda.

From Our Soup Kettles

Red prawn bisque, classic onion soup with Parmesan and smooth cream of asparagus soup.

Hot Buffet

Steamed bimi broccoli with Wagyu beef cecina, grilled milk-fed lamb chops, spit-roasted beef tenderloin with its own jus, slow-roasted aged beef rib, line-caught hake with ñora pepper sauce and sea bream in Champagne sauce.
Squid and monkfish rice, and vegetable rice with cauliflower and wild mushroom.
Eggs Benedict with traditional hollandaise sauce.

Dessert Buffet

Selection of Cakes and Tarts: Raspberry, lemon, apple, red berry mille-feuille, pear, peach and more.
Classic Spoon Desserts: Rice pudding and Spanish custard.
French Pastries
Single-origin coffee accompanied by an assortment of traditional sweets.

Wine Selection

White Wine Lagar de Brais 2025 D.O. Ribeiro
Red Wine Petit Pittacum D.O. Bierzo
Juvé & Camps Essential Xarel·lo Cava D.O. Cava

Live music entertainment
Children's playroom

DECEMBER 25TH, 2026 (1:30 PM)

New Year's Eve

GRAND GALA

Flavour and Contrast, Red prawn with sea urchin
and warm coconut cream infused with lemon verbena.

Kobe and Shiso, A5 Wagyu carpaccio served at room temperature,
shiso and tamarind escabeche, pickled mustard seeds and a garden of tender shoots.

Velvet and Essence, Bouillabaisse velouté with blue lobster
from the Cantabrian Sea, anise-scented veil and caviar.

Fresh Ingredients and Tradition, Line-caught hake in clam green sauce,
creamy peas and white prawns.

Earth and Character, Beef fillet with Bordeaux-style mushroom ragout
and a Roquefort cheese bun.

Tropical and Silky, Textured pineapple slices, creamy mascarpone and aged rum.

Single-origin coffee and Christmas sweets.

Wine Selection

White Wine Viña Caeira D.O. Rías Baixas
White Wine La Capilla 2025 D.O. Rueda
Red Wine Chivite Colección 125 Gran Vino Reserva IGP 3 Riberas
Mumm Brut Cordon Rouge Champagne A.O.C. Champagne

Live music during dinner, followed by a DJ
Children's playroom
Dress Code: Black tie or dark suit

InterContinental Grand New Year's Eve Celebration

Open Bar and DJ from 12:30 AM to 5:00 AM.
"San Silvestre Buffet" at 2:30 AM, featuring a delicious selection of sweet and savoury treats to keep you energised throughout the night.

DECEMBER 31ST, 2026 (9:00 PM)

New Year's

DAY BRUNCH

Cold Buffet

Lobster and papaya salpicón, artisan smoked salmon with traditional accompaniments, acorn-fed Iberian ham from the Valle de los Pedroches, scallop tiradito with hijiki seaweed salad, Cantabrian anchovy gildas (00 grade), classic Russian salad with bluefin tuna, endives filled with blue cheese and walnuts, selection of Spanish and international cheeses, salmon nigiri with Kewpie mayonnaise and wasabi tobiko, and bluefin tuna nigiri with nori aioli.

Eggs Benedict with traditional hollandaise sauce and the aroma of black truffle.

Seafood Selection

Fresh Gouthier oysters, cooked lobsters, Huelva white prawns and velvet crabs.

Broths and Soups

Traditional Madrid cocido soup and warm courgette and ginger velouté.

Fish

Wild red snapper with lemon sauce, grilled monkfish with Bilbao-style garlic and chilli sauce.

Meat

Aged beef tenderloin tournedos with sloe berry jus, duck leg with dried fruits and blackberry sauce, eight-rib Roast beef with aromatic herbs, and Segovian-style roast suckling pig.

From the Garden

Rice with artichokes and duck, classic Valencian paella, and grilled vegetables with diced tofu and chia seed oil.

Dessert Buffet

Christmas Yule log, Opéra cake, mille-feuille, San Marcos cake, a selection of mini mousses and French pastries. Single-origin coffee accompanied by an assortment of traditional sweets

Wine Selection

White Wine Lagar de Brais 2025 D.O. Ribeiro
Red Wine Petit Pittacum D.O. Bierzo
Juvé & Camps Essential Xarel·lo Cava D.O. Cava

Live music entertainment

Children's playroom

JANUARY 1ST, 2027 (1:30 PM)

Three Kings' Day

AFTERNOON TEA

Family Buffet

Crispy chicken fingers with BBQ sauce
Wagyu burger on a brioche bun with Cheddar cheese
Hot dog with assorted sauces and crispy onions
Cocoa spread sandwiches

Adults' Buffet

Creamy acorn-fed Iberian ham croquettes
Foie gras bites with dark chocolate
Pastrami, truffle and rocket club sandwich
California roll with tuna, Kewpie mayonnaise and wasabi tobiko
Classic gildas with Cantabrian anchovies

Handcrafted sweet treats from our pastry kitchen

Freshly baked butter pastries
Marbled pound cake with red berries
Gluten-free hazelnut cookies with dark chocolate chips
InterContinental mille-feuille cake with red berries
Lemon pie
Traditional Three Kings' Cake (Roscón de Reyes) filled with whipped cream and truffle cream

Beverages

Coffee, tea and soft drinks
Hot chocolate
Juvé & Camps Essential Xarel·lo Cava D.O. Cava

JANUARY 5TH, 2027 (5:00 PM – 7:00 PM)

Three Kings' Day

BRUNCH

Cold Buffet

Smoked eel with Gordal olives and grapes, steamed wild asparagus with chipotle dip, seafood salpicón with Chinese spring onions and Japanese seven-spice seasoning, piquillo peppers stuffed with spider crab, mussels with a cold red chilli dressing, strawberries with cheese and green pistachios, classic guacamole with tortilla chips, traditional steak tartare with crackers and assorted sushi.
Seafood Selection: Lobster, king prawns, cooked crab legs, winkles and sea snails.

Eggs Benedict with classic hollandaise sauce.

From Our Soup Kettles

Solferino cream soup, traditional Asturian bean stew with its selection of cured meats, and traditional clarified consommé.

From the Sea

Grouper fried in extra virgin olive oil, sea bass with a saffron crust and garden vegetable ratatouille.

From the Land

Slow-cooked milk-fed lamb shoulder, beef tenderloin fillet mignon with herb sauce, and oven-roasted Suckling Pig with a crispy Segovian-style crust.

From Our Paella Selection

Rice with white prawns and cruciferous vegetables, and rice with boletus mushrooms and artichokes.

Dessert Buffet

Artisan Three Kings' Cake (Roscón de Reyes) with candied fruit, Christmas Yule log, strawberries macerated in Port wine.
Assorted mousses: nougat, chocolate and lemon.
Pear and peach cakes.
Internationally inspired pastries.
Single-origin coffee accompanied by an assortment of traditional sweets.

Wine Selection

White Wine Lagar de Brais 2025 D.O. Ribeiro
Red Wine Petit Pittacum D.O. Bierzo
Juvé & Camps Essential Xarel·lo Cava D.O. Cava

JANUARY 6TH, 2027 (1:30 PM)

Christmas Events

Christmas Gala Events

	ADULTS	CHILDREN
Christmas Eve Gala Dinner (24 December)	295 €	125 €
Christmas Day Brunch (25 December)	195 €	95 €
New Year's Eve Gala Dinner & Celebration (31 December)	695 €	195 €
New Year's Eve Celebration (31 December)	210 €	
New Year's Day Brunch (1 January)	210 €	95 €
Three Kings' Day Afternoon Tea (5 January)	70 €	50 €
Three Kings' Day Brunch (6 January)	165 €	75 €

Prices per person (10% VAT included).

Christmas Gala Packages including acommodation

For your convenience, the hotel offers you the opportunity to celebrate Christmas with us and enjoy an overnight stay at the hotel.

	CLASSIC ROOM	PREMIUM ROOM
Christmas Eve Gala Dinner with overnight stay on 24 December and buffet breakfast	470 €	535 €
New Year's Eve Gala Dinner with overnight stay on 31 December and buffet breakfast	945 €	1010 €
Christmas Day Brunch (25 December) with overnight stay on 24 or 25 December	344 €	409 €
New Year's Day Brunch (1 January) with overnight stay on 31 December	454 €	519 €
Three Kings' Day Brunch (6 January) with overnight stay on 5 January	320 €	385 €

Prices per person based on double occupancy (10% VAT included).
Subject to hotel room availability.

We also invite you to enquire about our suite accommodation rates, additional nights and special family offers. Contact us for more information on how to enjoy a unique Three Kings' Day afternoon or to purchase our artisan Three Kings' Cakes (Roscones de Reyes).

The Premium Club Room category includes access to the exclusive InterContinental Club Lounge, with private reception services, late check-out, buffet breakfast and a wide selection of snacks and beverages from 7:00 AM to 11:00 PM.

Christmas Events



Booking Conditions

All reservations made before 1 December will receive a 10% discount.
All reservations must be paid within 7 days of confirmation.

Cancellation Policy

Full refunds will be issued for cancellations notified at least one week before the event.
A 50% refund will be issued for cancellations made more than 72 hours before the event.
No refunds will be issued for cancellations made less than 72 hours before the event.

Special Discounts

Children up to 2 years old dine free of charge. Children aged 3 to 12 benefit from the children's rate. Guests aged 13 and over are charged the adult rate.

Information & Reservations

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banquetes.icmadrid@ihg.com



INTERCONTINENTAL®
HOTELS & RESORTS

&C aniversario



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