

URBAN

5*GL HOTEL
Madrid

EVENTS



Hotel Urban 5*GL is located on Carrera de San Jerónimo next to Madrid's Congress of Deputies, set in one of the most exclusive yet centrally located areas of the Spanish capital.

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MEETING ROOMS



The hotel counts with a variety of meetings and events spaces that adjoin and connect if desired, ranging from 20 sqm to 300 sqm with a maximum capacity of 300 people. These state-of-the-art multifunctional spaces are easily accessible through a magnificent gold-cast staircase, as well as a lift for convenience.

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OTHER SPACES

For unique, memorable events Hotel Urban carefully curated spaces are as eclectic and refined as the Hotel itself. From the vibrant roof-top Terrace to the hidden Wine Cellar in the basement to Glass Bar to let the storytelling flow, and magnificent meeting & events spaces in between - Urban is ideal for weddings, anniversaries and celebrations galore.



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OTHER SPACES



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OTHER SPACES





Meeting rooms	M2	Ceiling height	Floor	Natural Light	U	Board	School	Theater	Banquet	Buffet	Cocktail
KHEMER	97	2,70	-1	-	26	28	45	90	80	64	100
NUT	35	2,70	-1	-	8	10	9	15	16	8	15
NEFER	114	2,70	-1	-	26	28	48	90	80	64	115
MUSEUM + ALL ROOMS	300	2,70	-1	-	30	32	96	150	192	150	300
SUITE 132	20	2,40	1	sí	-	10	-	-	10	-	-
TERRAZA + PISCINA	235	-	6	sí	-	-	-	-	-	24	200

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GASTRONOMY

Introducing **Events by CEBO**, the new gastronomic proposal from Hotel Urban 5 * GL in Madrid.

Enhance your events and the experience of hosting at Hotel Urban through bespoke catering by **two Michelin stars chefs Javier Sanz and Juan Sahuquillo**. Let the quality and natural virtues of product free of artifice, respect for each ingredient sourced while using meticulous techniques be the protagonist.



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EVENTS BY CEBO

The search for the **best ingredients** of the moment with the help of **local producers**, is undoubtedly the premise.

Whether hosting or enjoying amongst the avant-garde rooms and spaces at Hotel Urban 5* GL, this new and exquisite proposition from **Events by CEBO** and its dedicated team is set to make yours & your guests experience truly unforgettable.



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COFFEE BREAKS

Adapting the Coffee Breaks service to the needs and preferences according to each unique event. The Hotel launches a delectable choice of 20 options with prices starting at €13.00 per person for a 30mins. duration coffee break.

BASIC : €13 PER PERSON

Coffee, Tea, Infusions, Whole and skimmed milk, Orange juice and mineral waters.

Also available: Oat or soy milk (+€3)



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COFFEE BREAKS

SUPPLEMENTS +€4 PER PERSON

Fruit skewers
Mini salmon and cream cheese sandwich
Mini chicken and curry sandwich
Mixed mini sandwich
Detox juices

SUPPLEMENTS +€5 PER PERSON

Selection of pastries
Cookies

SUPPLEMENTS +€6 PER PERSON

Toasts with avocado
Pancakes with red berries and agave syrup
Yogurt with chia, blueberries and walnuts
Churros with chocolate
Natural fruit smoothies

SUPPLEMENTS +€7 PER PERSON

Assortment of cheeses

SUPPLEMENTS +€9 PER PERSON

Iberian ham with bread and tomato

* Waiting Staff and Table Service are available upon request.

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WORK MENUS



MENU 1 : €60 per person

APPETIZER :

Joselito ham and sheep's milk croquette.

STARTER :

Gazpacho with cherries, Manchego cheese, almonds and smoked eel.

MAIN COURSE TO CHOOSE FROM :

Wild sea bass, forest pil pil and wild mushrooms of the season; or
Joselito acorn-fed pork loin, parsnip with butter and Périgord sauce.

DESSERT :

Bourbon vanilla chantilli, passion fruit sorbet and coffee paillete.

Wine and mineral waters.

Urban Blended Coffee.



MENU 2 : €68 per person

2 APPETIZERS :

Joselito ham and sheep's milk croquette, Idiazabal cheese fritter.

STARTER TO CHOOSE FROM :

Gazpacho with cherries, Manchego cheese, almonds and smoked eel; or
Cream of wild partridge, semi-pickled partridge and microvegetables.

MAIN COURSE TO CHOOSE FROM :

Wild sea bass, forest pil pil and wild mushrooms of the season; or
Joselito acorn-fed pork loin, parsnip with butter and Périgord sauce.

DESSERT TO CHOOSE FROM :

Bourbon vanilla chantilli, passion fruit sorbet and coffee paillete; or
Cocoa coulant, hazelnut ice cream and dulce de leche.

Wine and mineral waters.

Urban Blended Coffee.



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GALA MENUS



MENU 1 : €80 per person

6 SNACKS :

Joselito ham croquette, Idiazabal cheese fritter, Salmorejo and bonito sandwich, Crispy salty salad, Mini oxtail and parmesan bao, Foie and hazelnut ferrero.

STARTER :

Gazpacho with cherries, Manchego cheese, almonds and smoked eel.

MAIN COURSE TO CHOOSE FROM :

Wild sea bass, forest pil pil and wild mushrooms of the season; or
Braised beef cheek, roasted sweet potato and root vegetable chips.

DESSERT :

Creamy Manchego cheese cake, toasted butter ice cream and orange toffee.

White and red wines, mineral waters and cava.
Urban Blended Coffee.

MENU 2 : €95 per person

8 SNACKS :

Joselito ham croquette, Idiazabal cheese fritter, Salmorejo and bonito sandwich, The top gilda of the season, White shrimp and lime ceviche, Mini prawn and kimchee bao, Smoked sardine and tomato brioche, Mini oxtail and parmesan bao.

STARTER TO CHOOSE FROM :

Gazpacho with cherries, Manchego cheese, almonds and smoked eel; or
Cream of wild partridge, semi-pickled partridge and microvegetables.

MAIN COURSE TO CHOOSE FROM :

Wild sea bass, forest pil pil and wild mushrooms of the season; or
Joselito acorn-fed pork sloin, parsnip with butter and Périgord sauce.

DESSERT TO CHOOSE FROM :

Cocoa coulant, hazelnut ice cream and dulce de leche; or
Creamy Manchego cheese cake, toasted butter ice cream and orange toffee.

White and red wines, mineral waters and cava.
Urban Blended Coffee.

MENU 3 : €115 per person**8 SNACKS:**

Joselito ham croquette, Idiazabal cheese fritter, Salmorejo and bonito sandwich, The top gilda of the season, White shrimp and lime ceviche, Mini prawn and kimchee bao, Smoked sardine and tomato brioche, Mini oxtail and parmesan bao.

STARTER TO CHOOSE FROM :

Gazpacho with cherries, Manchego cheese, almonds and smoked eel; or
Cream of wild partridge, semi-pickled partridge and microvegetables.

FISH TO CHOOSE FROM :

Wild sea bass, forest pil pil and wild mushrooms of the season; or
Red tuna parpatana, rooster juice and almond.

MEAT TO CHOOSE FROM :

Joselito acorn-fed pork sloin, parsnip with butter and Périgord sauce; or
Galician beef sirloin, potato parmentier and foie.

DESSERT TO CHOOSE FROM :

Cocoa coulant, hazelnut ice cream and dulce de leche; or
Creamy Manchego cheese cake, toasted butter ice cream and orange toffee.

White and red wines, mineral waters and cava.
Urban Blended Coffee.

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COCKTAIL & FINGER



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COCKTAIL & FINGER

COCKTAIL COLD PASSES

Salmorejo and bonito bocabit

Crispy salty salad

Foie and hazelnut ferrero

Guacamole and salmon grissini

Straciatella mini brick pizza

The top gilda of the season

Mini Caesar anchovy floret

Fresh cucumber and red tuna tuna

White shrimp and lime ceviche

Beef jerky air baguette

Steak tartar with Iberian pork and potato

COCKTAIL WARM PASSES

Joselito ham and sheep's milk croquette

Idiazabal cheese fritter

Cod fritter and seaweed tempura

Mini prawn and kimchee bao

Red tuna nugget with tomato

Mini oxtail and parmesan bao

Mini roast beef rib roll



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COCKTAIL & FINGER

COCKTAIL DESSERT PASSES

Potential cocoa
Raspberry popsicle
Fruit skewer

DRINKS

Wine and mineral waters

COCKTAIL 10 PASSES OF YOUR CHOICE : €82 per person

Duration 1 hour.

COCKTAIL 12 PASSES OF YOUR CHOICE : €98 per person

Duration 1 hour and a half.

Minimum service 25 people.

For cocktails on the terrace, a supplement will apply.

(ask for available options)



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COCKTAIL & FINGER

FINGER BUFFET 1 : €65 per person

Joselito ham and sheep's milk croquette

Partridge and foie yogurt

Prawn and chipotle bao

Red tuna nugget with tomato

Our version of the squid sandwich

Grilled chicken wings saam

Oxtail and parmesan Bao

Roasted beef rib and chipotle roll

Caesar salad saam

Salmorejo

Raspberry popsicle

Fruit skewer

Includes wine and mineral waters.

Urban Blended Coffee.

Minimum service 20 people.



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COCKTAIL & FINGER

FINGER BUFFET 2 : €75 per person

Joselito ham and sheep's milk croquette
Partridge and foie yogurt
Idiazabal cheese fritter
Red tuna nugget with tomato
Our version of the squid sandwich
White shrimp and lime ceviche
Grilled chicken wings saam
Oxtail and parmesan Bao
Roasted beef rib and chipotle roll
Caesar salad saam
Salmorejo

Raspberry popsicle
Fruit skewer
Potential cocoa

Includes wine and mineral waters.
Coffee Urban Blended.
Minimum service 20 people.



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TAILORED MENUS



Likewise, you can create a menu tailored to your needs, selecting from the gastronomic proposals of our chefs that you will find on the following pages.

TAILORED MENU 1 : €125 per person

7 appetizers + 1 starter + 1 seafood
1 fish or meat
1 dessert

TAILORED MENU 2 : €145 per person

10 appetizers + 1 starter + 1 seafood
1 fish or meat
1 dessert

TAILORED MENU 3 : €155 per person

10 appetizers + 1 starter + 1 seafood
1 fish
1 meat
1 dessert

All options include wine, mineral waters and cava.
Coffee Urban Blended.



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TAILORED MENUS

COLD APPETIZERS

Salmorejo and bonito bocabit

Crispy salty salad

Foie and hazelnut ferrero

Guacamole and salmon grissini

Straciatella mini brick pizza

The top gilda of the season

Mini Caesar anchovy floret

Fresh cucumber and red tuna tuna

White shrimp and lime ceviche

Beef jerky air baguette

Steak tartar with Iberian pork and potato



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TAILORED MENUS

WARM APPETIZERS

Joselito ham and sheep's milk croquette

Idiazabal cheese fritter

Cod fritter and seaweed tempura

Mini prawn and kimchee bao

Red tuna nugget with tomato

Mini oxtail and parmesan bao

Mini roast beef rib roll



STARTERS

Gazpacho with cherries, Manchego cheese, almonds and smoked eel.

Cream of wild partridge, semi-pickled partridge and microvegetables.

Galician lobster stew, slices of roasted lobster and pickled onions. (+€6 p.p.)

SEAFOOD

Open Galician crayfish with burnt lemon hollandaise.

Roasted scarlet shrimp with orza butter sabayon. (+€6 p.p.)

Roasted half Galician lobster with foam from its corals. (+€17 p.p.)



FISH

Wild sea bass, forest pil pil and wild mushrooms of the season.

Roman-style Celeiro hake, roasted artichoke cream and fried artichokes.

Red tuna parpatana, rooster juice and almond. (+€9 p.p.)

MEATS

Joselito acorn-fed pork sloin, parsnip with butter and Périgord sauce.

Braised beef cheek, roasted sweet potato and root vegetable chips.

Galician beef sirloin, potato parmentier and foie. (+€6 p.p.)

Roasted suckling lamb shoulder in its own juice. (+€9 p.p.)



DESSERTS

Bourbon vanilla chantilli, passion fruit sorbet and coffee paillete.

Cocoa coulant, hazelnut ice cream and dulce de leche.

Creamy Manchego cheese cake, toasted butter ice cream and orange toffee.

French brioche toast, cinnamon ice cream and honey crème anglaise.

Wedding Cake.



We are pleased to offer a series of additional services that you can request for your cocktails and special events. The prices indicated in parentheses are per person. Do not hesitate to ask our staff for any other service not indicated on this page.

CUSTOM CORNERS :

Iberian ham professional cutter : Ask price

Cheeses of the world (+€6)

Premium sausages and cold meats (+€8)

Ode to tuna (+€13)

Sushi bar (+€17)

OPEN BAR SERVICE:

Open bar of top brands 2 hours (+€30)

+ Additional hour open bar of top brands (+€14)

Premium open bar 2 hours (+€40)

+ Additional hour Premium open bar (+16€)

Reinforcement of cocktails at the bar (+€9)

DISCO SERVICE

Set and DJ rental 2 hours: €1,100

+ Additional disco hour: €540

OTHERS

Personalized tablecloths, cutlery and tableware

Floral decoration

Furniture and props

Animation

For all menus, the same starters, courses and desserts must be selected for all diners; and the election must be made 15 days before the event.

The Coffee Break and Finger Buffet services take place in the same meeting space. If you prefer the service in a different space, ask for options and supplements.

The hotel will need to know in advance of any allergies or intolerances to take into account before the event. We have all the information related to allergens at your disposal.

We have special menus adapted to the special needs of any guest (vegetarians, vegans, celiacs, etc.). The price of these menus will be the same as that selected for the rest of the diners.

The printing of minutes and Urban decoration of the event is courtesy.

All prices in this document have been calculated for the year 2024 and include applicable VAT.

The hotel reserves the right to modify prices without prior notice in the event of changes in applicable taxes, annual inflation, unforeseen increases in costs or other factors that may affect its operations.

HOTEL URBAN 5*GL

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