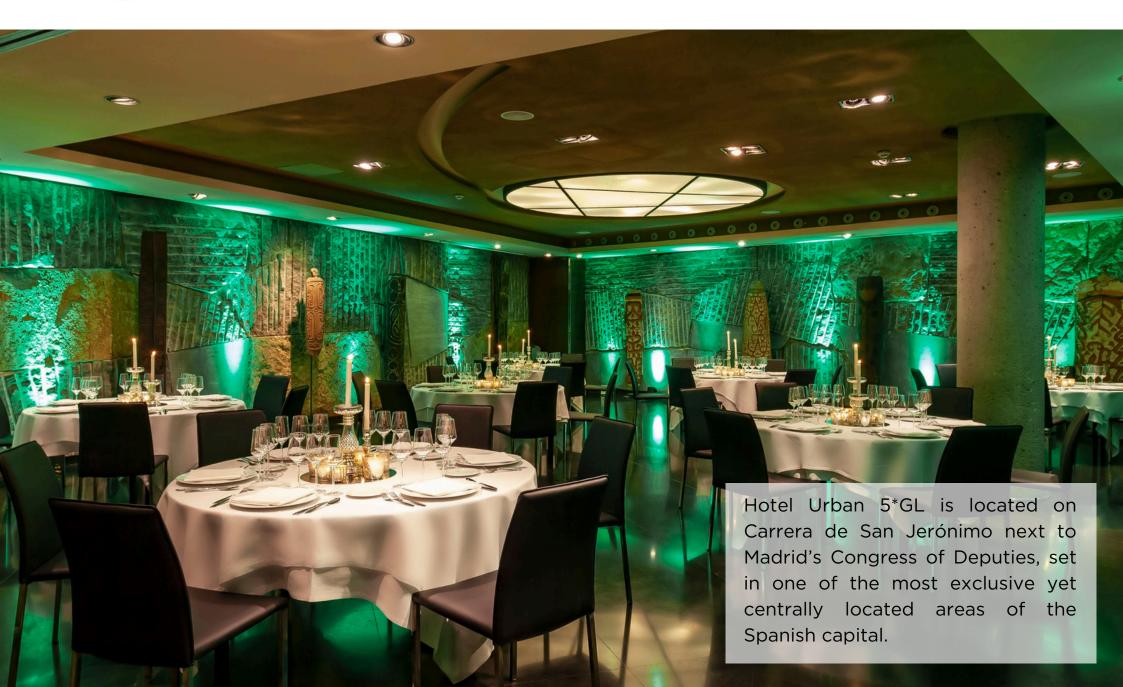


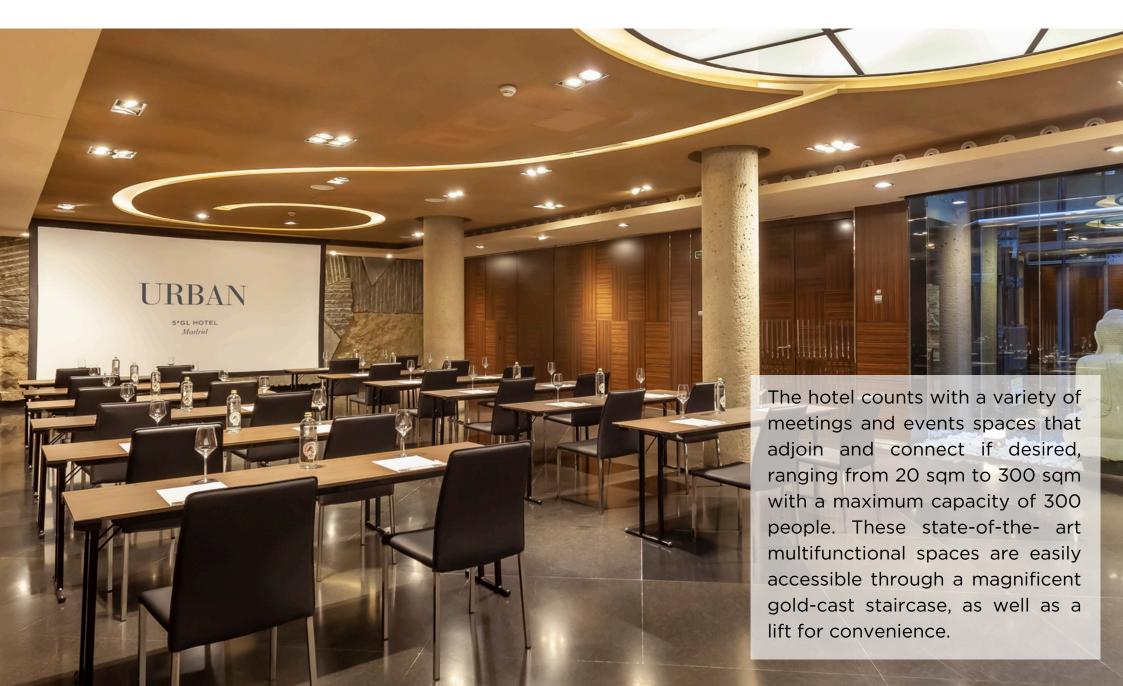
5\*GL HOTEL

# EVENTS



5\*GL HOTEL

# MEETING ROOMS



5\*GL HOTEL

# OTHER SPACES





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# OTHER SPACES

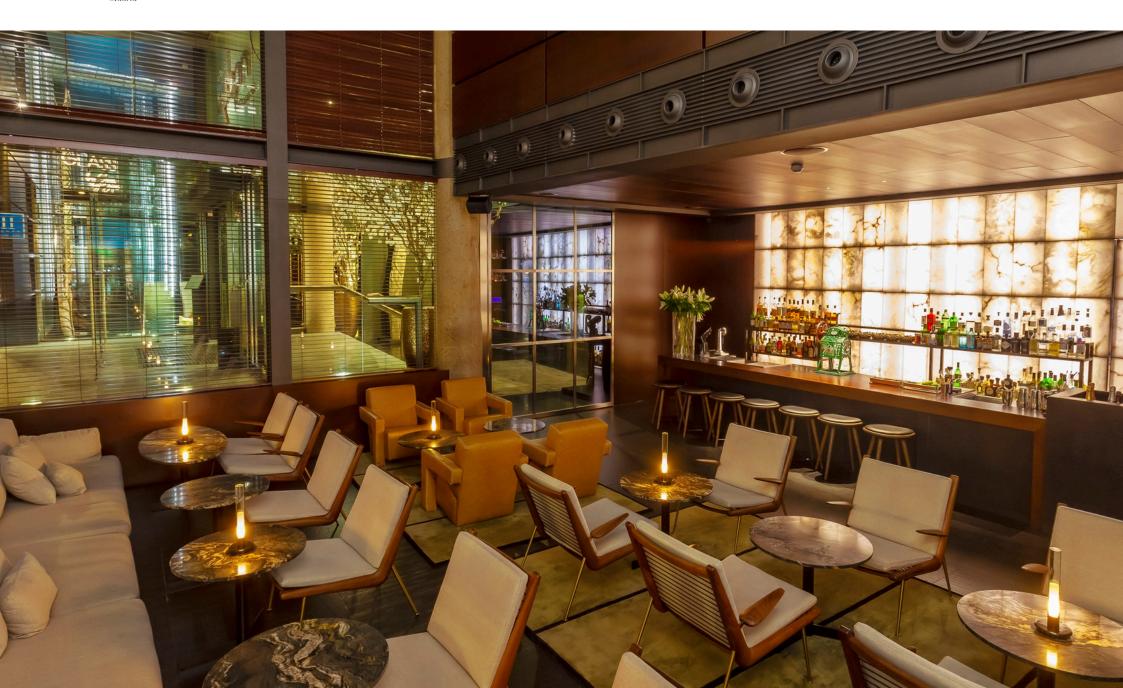




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Madrid

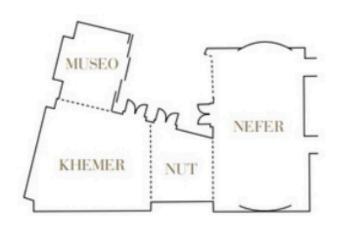
# OTHER SPACES

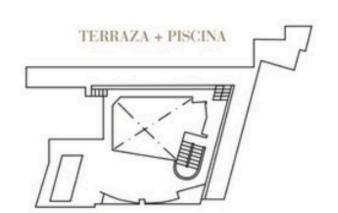


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# CAPACITIES







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

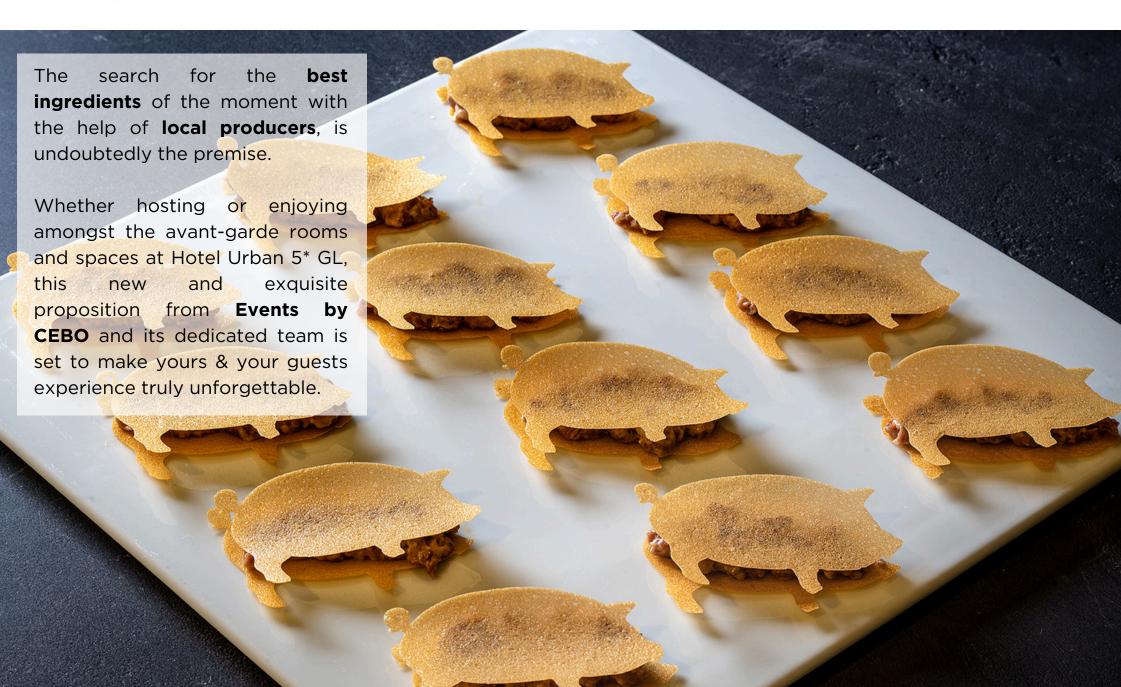
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# **GASTRONOMY**



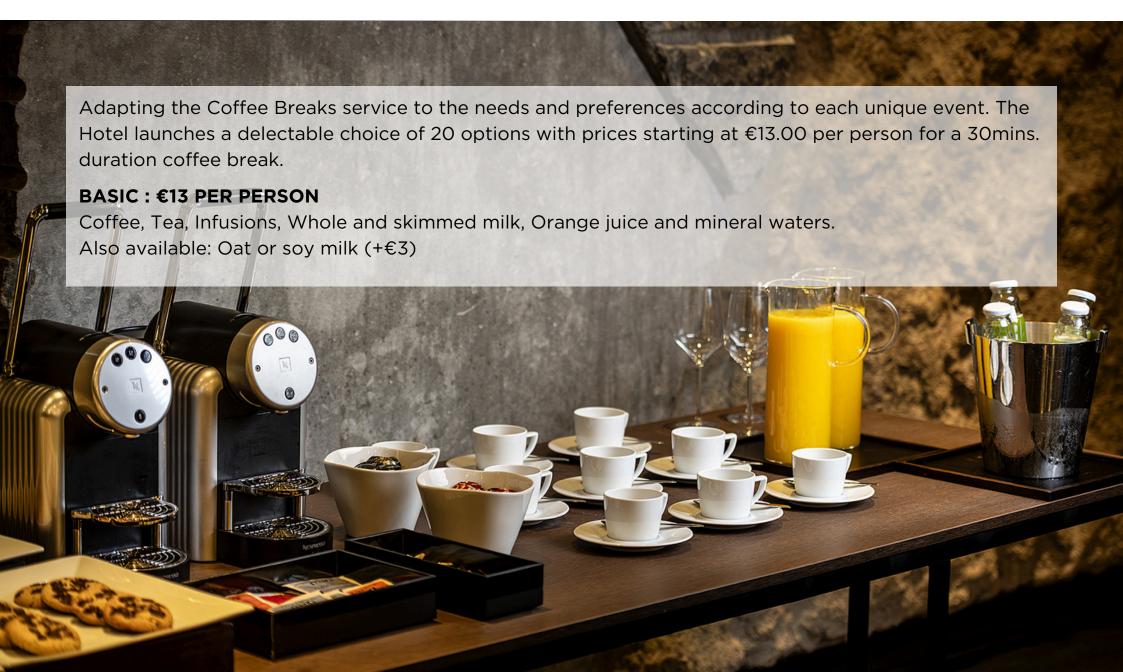


# EVENTS BY CEBO



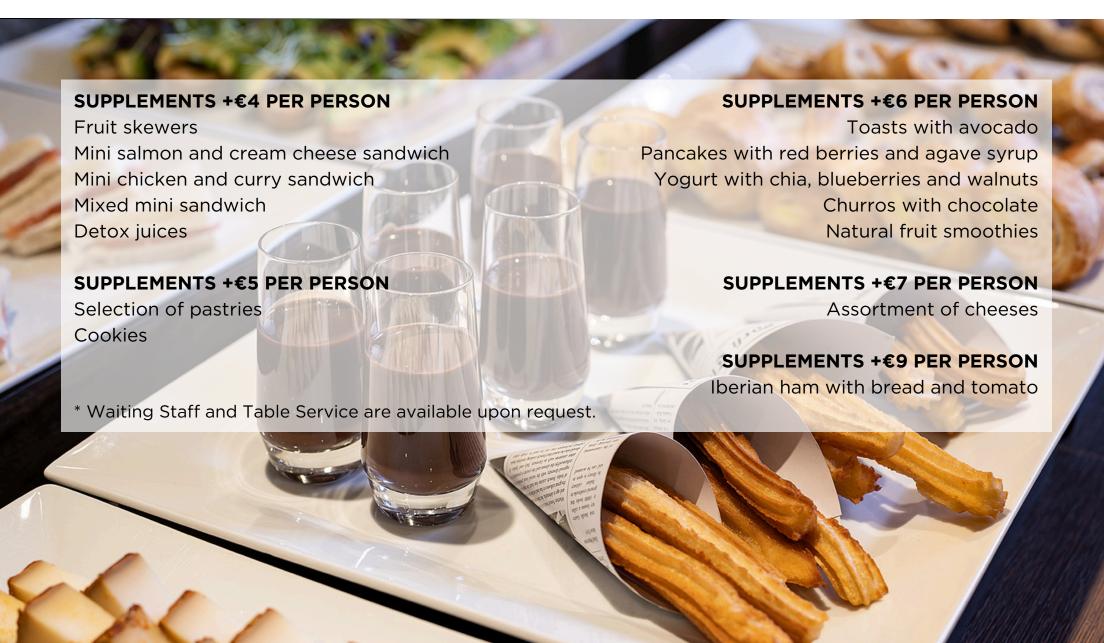
## COFFEE BREAKS





5\*GL HOTEI Madrid

## COFFEE BREAKS



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Madrid

## WORK MENUS





## 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 sloin, parsnip with butter and Périgord sauce.

#### **DESSERT:**

Bourbon vanilla chantilli, passion fruit sorbet and coffee paillete.

Wine and mineral waters.





## WORK MENUS

#### 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.

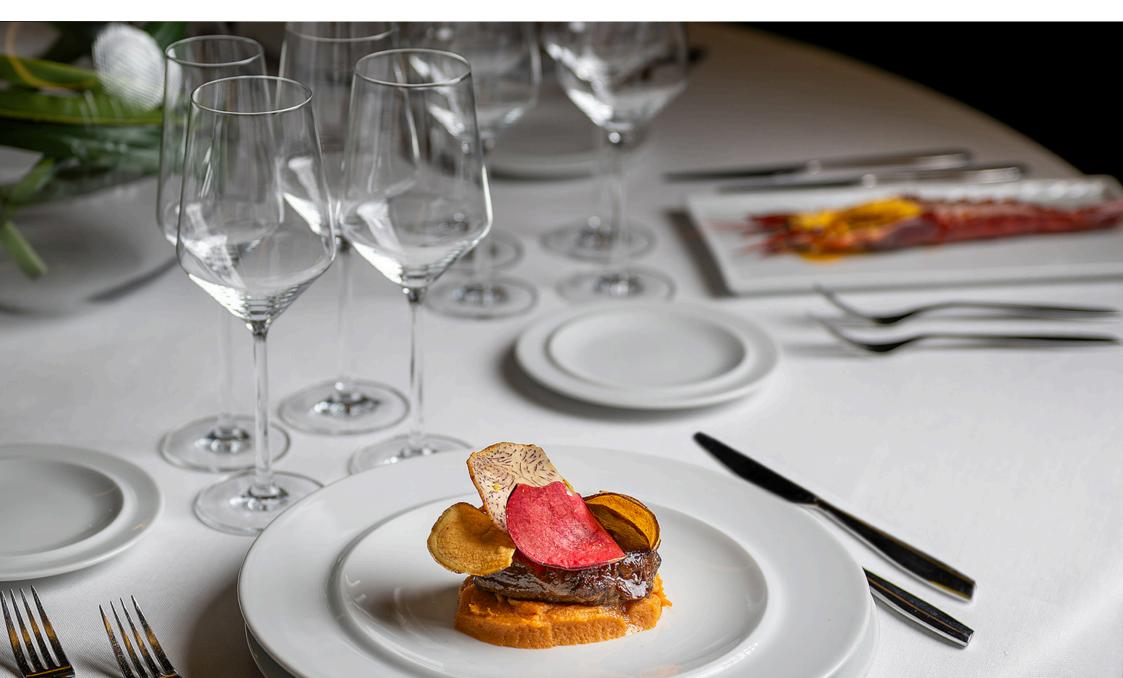
Wine and mineral waters.



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## GALA MENUS





## 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.





#### 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.



## GALA MENUS

#### 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.



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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





#### **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)





#### 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.





#### 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

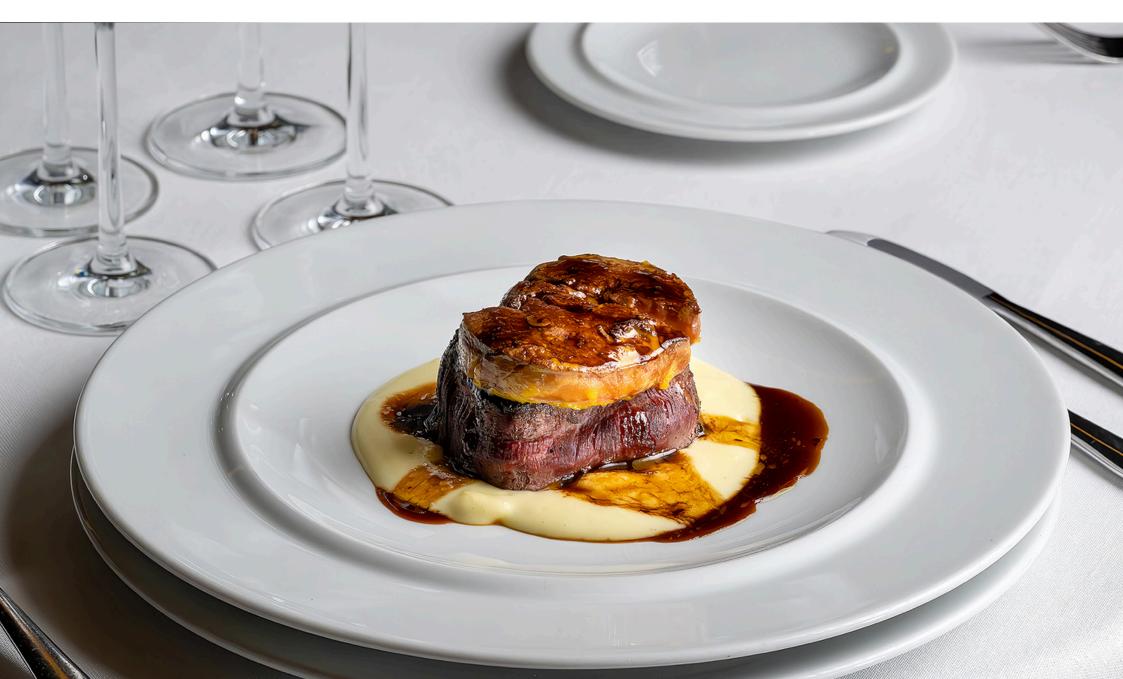
Includes wine and mineral waters. Coffee Urban Blended. Minimum service 20 people.



5\*GL HOTEL

Madrid

## 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

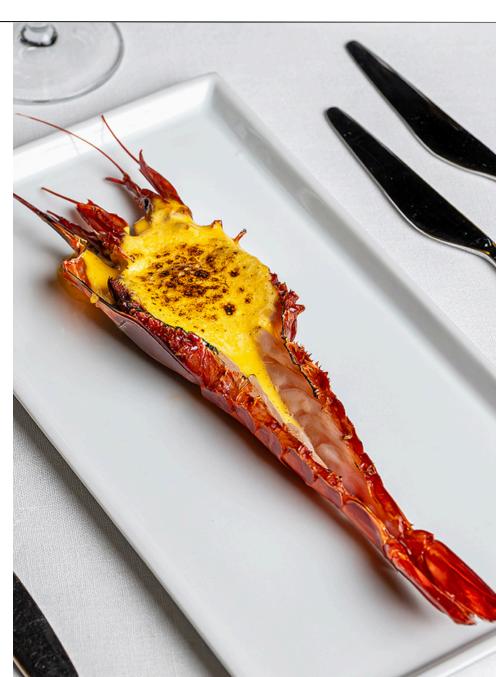
#### **TAILORED MENU 3: €155 per person**

10 appetizers + 1 starter + 1 seafood 1 fish

1 dessert

1 meat

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





# 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





Mini roast beef rib roll

# 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





#### **STARTERS**

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

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

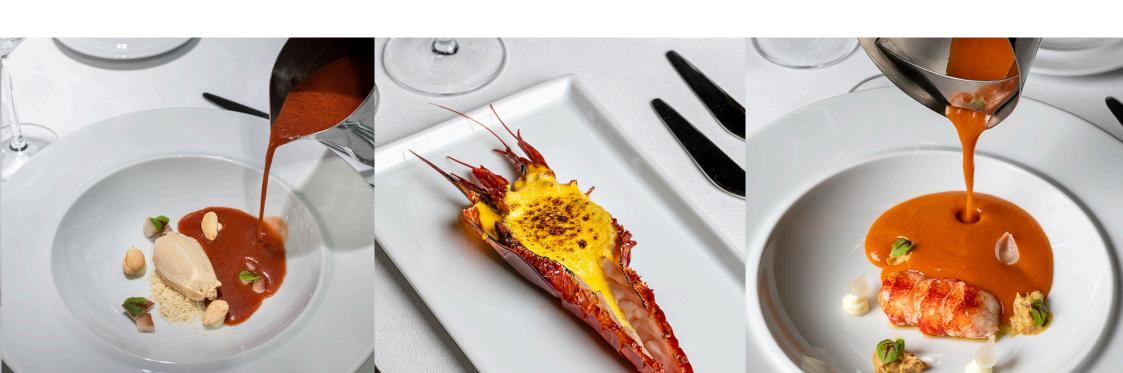
Galician lobster stew, slices of roasted lobster and pickled onions. (+€6 p.p.)

#### **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**

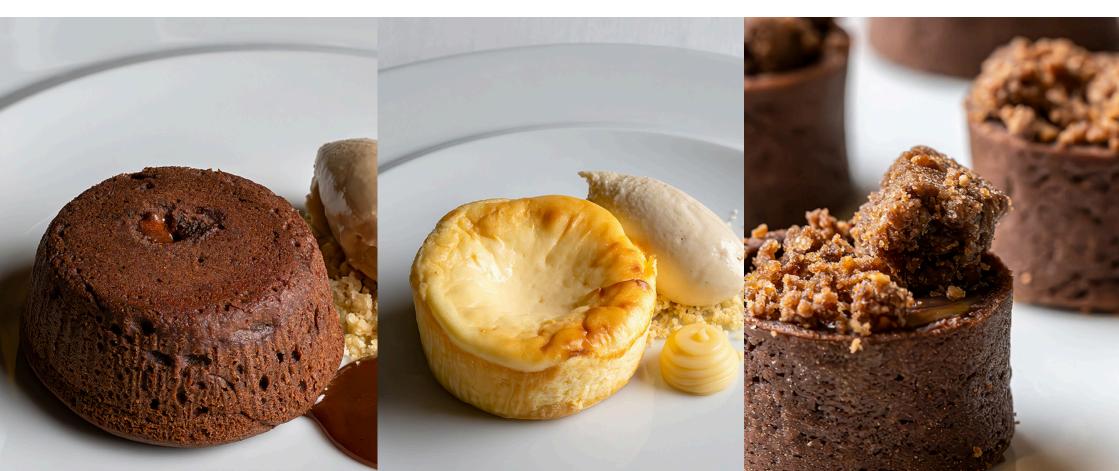
Bourbon vanilla chantilli, passion fruit sorbet and coffee paillete.

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.





# ADDITIONAL SERVICES

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



# TERMS & CONDITIONS

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**

Carrera de San Jerónimo, 34 - 28014 Madrid www.hotelurban.com eventosurban@derbyhotels.com (+34) 917 877 770