



Groups

THE PRINCIPAL MADRID HOTEL



Hotel Único
★★★★★
MADRID



Hotel Único

★★★★★
MADRID

HORS D'OUVRE

Choose 3

OUR SNACKS

- Verrine of spinach salad with burrata, dried tomatoes and pistachio crumble
- 100% salmon
- Cured Iberian Ham
- Mini crostini with anchovy, tomato and thyme aroma
- Pepper salad and tuna belly tacos
- Veggie pitas
- Verrine of watermelon gazpacho and scallop
- Iberian ham chips with tomato-rubbed crystal bread
- Hummus with pita chips
- Salmon *flambé* with avocado cream
- Crunchy crostini with marinated sardine and tomato "sofrito"
- In a lime: sea bass ceviche
- Vegetable and pesto coca
- Foie curd with fig jam
- Casserole with octopus and paprika parmentier
- Good ham croquettes
- Mini oxtail burger with rocket and whole-grain honey mustard

Hors d'oeuvre only available with meal service immediately following.

Drinks service included.

Service: 30 minutes.

15,00 € per person



Hotel Único

★★★★★
MADRID

MENU A

STARTERS

(Choose 1 dish for all the members of the group)

Scorpion-fish pie with cream and crunchy crostini
Escalivada lasagne with spinach pasta
"Prawns" with green bouquet and vine tomatoes
Silky pumpkin cream and crunchy bacon
Bonito mousse with white asparagus

MAINS

(Choose no more than 2, amount of each must be specified before the event)

Gilt-head bream supreme with sautéed vegetables and potatoes
Hake "Suquet"
Free-range chicken stuffed with plums with jus
Beef Strogonoff with potato sticks
8-hour lamb shank with jus and roasted potatoes
"Marsala" veal scaloppini on rice pilaf

DESSERTS

(Choose 1 dish for all the members of the group)

Burnt rice
Flambe fruit salad
Milk curd with honey and pine nuts
Verrine of soft cheese and confit plums
Almond cake with crème Anglaise

BEVERAGES

White wine, red wine
Beer, soft drinks, water and juice
Coffee and tea

Service for at least 15 guests. VAT not included.
The final number of guests and the dishes to be served must be confirmed
48 hours before the event.

65,50 € per person



Hotel Único

★★★★★
MADRID

MENU B

STARTERS

(Choose 1 dish for all the members of the group)

Confit tomato salad with tuna belly
Prawn salad with honey-soy vinaigrette
Coca with asparagus, king oyster mushrooms and goat cheese au gratin
Hake and white-shrimp ravioli with silky leek cream
Porcini and red-shrimp lasagne with jus

MAINS

(Choose no more than 2, amount of each must be specified before the event)

Breaded hake with piquillo-pepper cream and baby vegetables
Gilt-head bream au jus with roasted vegetables and arbequina picada.
Duck civet with red-plum compote and pommes Anna
Confit Iberian-pork cheeks with truffle parmentier
Traditional turkey breast stuffed with dried apricots and foie.

DESSERTS

(Choose 1 dish for all the members of the group)

Verrine of tiramisú
chesecake
NY brownie
Three chocolates
Citrus and fruit soup

BEVERAGES

White wine, red wine
Beer, soft drinks, water and juice
Coffee and tea

Service for at least 15 guests. VAT not included.
The final number of guests and the dishes to be served must be confirmed
48 hours before the event.

70,00 € per person



Hotel Único

★★★★★
MADRID

REMARKS

Other items not included in the prices above:

Welcome drink: 30 minutes

Drinks only
6,00 € per person

Drinks +3 cold hors d'oeuvre
15,00 € per person

Glass of cava with dessert
4,50 € per person

Glass of champagne with dessert
8,00 € per person

Open bar: 1 hour
12,00 € per person (No Top shelf)
19,00 € per person (Top shelf)



Welcome snack - Cocktails

THE PRINCIPAL MADRID HOTEL

2016 offer

*by our 2 Michelin starred chef
Ramon Freixa*



Hotel Único

★★★★★
MADRID



RAMON FREIXA
MADRID



Hotel Único

★★★★★
MADRID

WELCOME DRINK 1

Snacks for the Table (Mixed Nut Tears)
La Bella Napoli: Mozzarella with Pesto
Baby Potatoes Stuffed with Praline and Blue Cheese

37,00 € per person

WELCOME DRINK 2

Snacks for the Table (Mixed Nut Tears)
The Strawberry that Wanted to be a Tomato
Reserva Jabugo Ham with Crystal Bread
Fake Truffled Cheese Rocks
Inside an Egg: Potato Salad

41,00 € per person

Service for at least 20 guests. VAT not included.
The final number of guests and the dishes to be served must be confirmed
48 hours before the event.



Hotel Único

★★★★★
MADRID

WELCOME DRINK BY FRX 1

Snacks for the Table (Mixed Nut Tears)
Inside an Egg: Potato Salad
Pistachio-Porex
100% Iberian-Ham Chips
Asparagus Tips with Mayonnaise
Roasted Potatoes with Cod Brandade

43,00 € per person

WELCOME DRINK BY FRX 2

Snacks for the Table (Mixed Nut Tears)
Green Salad "in one bite" with Trout Roe
Golden Foie Bombon
From the Streets of Mexico: Baby Corn Skewers
Selection of Cheeses
Spherified Iberian-Ham Omelette
Salmon Crostini with Guacamole
4 Stagioni Mini Pizza with Mozzarella Strands and Oregano
Our Calamari Sandwich 2016

59,00 € per person

Service for at least 20 guests. VAT not included.
The final number of guests and the dishes to be served must be confirmed
48 hours before the event.



Hotel Único

★★★★★
MADRID

COCKTAIL 1

Olive and Parmesan Tears

From the Cutting Edge...

Golden Foie Bonbon

Pistachio-Porex

Fake Truffled Cheese Rocks

In a Bag: Gazpacho

From Tradition...

100% Iberian-Ham Chips

Octopus and Black Pudding Skewer with Caramelised Onion

Salmon Crostini with Guacamole

Spherified Iberian-Ham Omelette

From Abroad...

Street-food: Thai Udon.

East Meets West Vanilla Potato

Roast-Beef Pita with Tzatziki.

Freixa's Lips

69,00 € per person

Service for at least 20 guests. VAT not included.

The final number of guests and the dishes to be served must be confirmed
48 hours before the event.



Hotel Único

★★★★★
MADRID

COCKTAIL 2

Olive and Parmesan Tears

From the Cutting Edge...

Green Salad "in one bite" with Trout Roe

Fake Truffled Cheese Rocks.

Surf and Turf Veggie Rock

Foie Cream with Cider Gelee vs Truffle Cream with Muscatel Gelee

Scallops with Ponzu

Zamburiñas con ponzu

Egg Yolk Infused with Truffle

From tradition...

The welcome drink: vichyssoise

Roasted Potatoes with Cod Brandade

Oveo: Spanish Omelette

Truffle Cheese Toastie

From abroad...

From the Streets of Mexico: Baby Corn Skewer

A Trip to Peru: SeaBass Ceviche

4 Stagioni Mini Pizza with Mozzarella Strands and Oregano

The Bull Burger

Freixa's Lips

Cheesecake Macaroon

72,00 € per person

Service for at least 20 guests. VAT not included.

The final number of guests and the dishes to be served must be confirmed
48 hours before the event.



Hotel Único

★★★★★
MADRID

WORK MENU

(One dish of each type only for all guests)

STARTERS

Pumpkin And Wasabi Cream with Crab Ravioli
Greens With Tuna Belly, Peppers and Dried Tomatoes
Peas Sautéed with Sausage-Stuffed Artichokes (DEC to MAY)
Burrata with Tomato Soup, Oil Caviar and Crunchy Bits (JUNE To NOV)
Coca with Escalivada, Smoked Cod and Crushed Nuts

MAINS

Cod, Vegetables and Glazed Pearl Onions
Roasted Sea Bass with Green Beans and Chargrilled Endives
Tender Braised Beef in Red Wine with Potato and Pancetta Millefeuille
Pork Cheeks with Smashed Garbanzos and Stewed Mushrooms

DESSERT

Warm 70% Chocolate Cake with Salted Caramel
Añejo Rum Baba with Chantilly Cream and Tahiti Vanilla
Vanilla Ice Cream, Chocolate Sauce and Almond Tuile
12 Fruits to Share

79,00 € per person

Service for at least 20 guests. VAT not included.
The final number of guests and the dishes to be served must be confirmed
48 hours before the event.



Hotel Único

★★★★★
MADRID

GALA DINNER HORS D'OEUVRE

Mixed nut tears

From the Cutting Edge...

Golden Foie Bonbon

Pistachio-Porex

Fake Truffled Cheese Rocks

In a Bag: Gazpacho

The Strawberry that Wanted to be a Tomato

Free-Range Egg Yolk infused with Truffle

Green Salad "in one bite" with Trout Roe

Surf and Turf Veggie Rock

From Tradition...

The welcome drink: vichyssoise

Truffle Cheese toastie

Oveo: Spanish Omelette

Good Ham Croquettes

Our Calamari Sandwich 2016

Roasted Potatoes with Cod Brandade

Three-Poultry Cannelloni with Foie and Port Sauce

100% Acorn-Fed Ham Chips

From abroad...

Street-Food: Thai Udon

Scallops with Ponzu

Roast-Beef Pita with Tzatziki

From the Streets of Mexico: Baby Corn Skewer

4 Stagioni Mini Pizza with Mozzarella Strands and Oregano

A Trip to Peru: Sea-Bass Ceviche

The Bull Burger

*Choose 6 Hors d'oeuvre

BEVERAGES

White and red wine

Sparkling and still mineral water

Soft drinks, beer and fruit juice

20,00 € per person

Service for at least 20 guests. VAT not included.

The final number of guests and the dishes to be served must be confirmed

48 hours before the event.



Hotel Único

★★★★★
MADRID

GALA MENU

STARTERS

(Choose 1 dish for all the members of the group)

Foie Brick with Muscatel and All Sorts of Apples
Seafood Curd with Beans and Baby Langoustines
Hazelnut Velvet with Scallops, Marine Notes and Dairy
Coca with Porcini Mushrooms, Shrimp and Crushed Nuts

MAINS

(Choose no more than 2, amount of each must be specified before the event)

Mediterranean Tuna with Quinoa, Avocado and Mushrooms
Turbot with Micro Mushrooms, Fennel and Deconstructed PX Flan
Glazed Iberian Pork with Lightly Roasted Vegetables and Bourbon Gel
Chargrilled Sirloin, Endives and Deconstructed Dried-Berry Cake

DESSERT

(Choose 1 dish for all the members of the group)

Chocolate Sphere that Disappears
Champagne Macaroon with Violets and Raspberries
White Chocolate Cream with Red Fruit in Black Pepper

12 Fruits to Share

BEVERAGES

White and red wine
Sparkling and still mineral water
Soft drinks, beer and fruit juice
Cava "Burbuja de Freixa"
Coffee and Tea

104,00 € per person

Service for at least 20 guests. VAT not included.
The final number of guests and the dishes to be served must be confirmed
48 hours before the event.



Hotel Único

★★★★★
MADRID

REMARKS

WELCOME DRINK / SPANISH WINE

Prices include beverages and dishes listed in each menu (1.5 of each food item per person).

These menus cannot be used in place of a lunch or dinner.

They should be scheduled between 10:00 am and 1:00 pm or from 4:30 pm to 8:00 pm.

Service will last approximately 45 minutes.

REMARKS COCKTAIL

Prices include beverages and dishes listed in each menu (1.5 of each food item per person).

Cocktail menu 1 cannot be used in place of a lunch or dinner; cocktail 2 can.

Service will last approximately 60 minutes for cocktail 1 and 90 minutes for cocktail 2.

REMARKS WORK MENU

Prices include beverages and dishes listed. Service will last approximately 60 minutes.

REMARKS GALA MENU

Prices include beverages and dishes listed. Service will last approximately 90 minutes.

OTHER ITEMS NOT INCLUDED IN THE PRICES ABOVE

Welcome drink: 30 minutes

Drinks only 6,00 € per person

Drinks + 3 cold hors d'oeuvre 15,00 € per person

Glass of Cava with dessert 4,50 € per person

Glass of Champagne with dessert 8,00 € per person

Open bar: 1 hour

12,00 € per person (No top shelf)

19,00 € per person (Top shelf)



Welcome Snack - Cocktails
THE PRINCIPAL MADRID HOTEL



Hotel Único
★★★★★
MADRID



Hotel Único

★★★★★
MADRID

WELCOME SNACK A

Veggie crisps, parmesan tuiles and corn-nut crunch
Rosemary-cured Manchego cheese cubes with walnuts, fruit and crackers
Mini olive-oil bread with roast beef, rocket and honey mustard
Caprese soy crostini

BEVERAGES

Red wine, white wine
Beer, soft drinks, water and juice

28 € per person

WELCOME SNACK B

Veggie crisps, parmesan tuiles and corn-nut crunch
"00" Iberian shoulder ham with crunchy bread sticks and tumaca
Mini bagels with cream cheese, salmon and chives
Vegetable and pesto coca
Mini healthy veggie pitas
Foie with spiced bread and mango chutney

BEVERAGES

Red wine, white wine
Beer, soft drinks, water and juice

32 € per person

Service for at least 20 guests. VAT not included.
The final number of guests and the dishes to be served must be confirmed
48 hours before the event.



Hotel Único

★★★★★
MADRID

COCKTAIL A

Artichoke crisps with salt and olive oil

Selection of DO cheeses

Verrine of spinach salad with burrata, dried tomatoes and prosecco gelatine

Iberian pork loin and roasted pepper bun

Mini blinis with wild salmon, yoghurt and honey

Marinated salmon crostini with classical sofrito and parmesan shavings

"Al Taglio" ricotta quiche with confit tomato and leeks

Confit red potatoes with octopus and paprika mayonnaise

Mini sirloin burger with mahon cheese and confit onion

BEVERAGES

Red wine, white wine

Beer, soft drinks, water and juice

Service for at least 20 guests. VAT not included.

The final number of guests and the dishes to be served must be confirmed
48 hours before the event.

45 € per person



Hotel Único

★★★★★
MADRID

COCKTAIL B

Olive and salt crisps
Selection of DO cheeses
Cured Iberian ham
Couscous salad with prawn ceviche
Foie curd with figs and pine nuts
Salmon *flambé* with silky avocado cream
Roasted peppers “crêpes”

Coca with goat cheese, onion and lardo
Our good ham croquettes
Sole goujons with tartar sauce
Beef loin, peppers and potato pintxo

Lemon cake with raspberries and mint

BEVERAGES

Red wine, white wine
Beer, soft drinks, water and juice

Service for at least 20 guests. VAT not included.
The final number of guests and the dishes to be served must be confirmed
48 hours before the event.

53 € per person



Hotel Único

★★★★★
MADRID

COCKTAIL A PLUS

Poultry and truffle broth or watermelon and scallop gazpacho
Selection of DO cheeses
Cecina de león, fried almonds and rosemary crisps
Pasta with pesto and toasted almonds
Mediterranean anchovy fillets with tomato butter
Navarra-style foie bonbon with candied almonds
100% salmon
Suckling pig on a mini chapata roll with watercress and soy-honey mayonnaise
On a lemon, octopus ceviche
Galician ham, brie and glazed onion toastie

Our porcini croquettes
Surf and turf skewer
Mini bull burger
Casserole of porcini and asparagus risotto

Praline truffles
Verrine of fruit with crème anglaise

BEVERAGES

Red wine, white wine
Beer, soft drinks, water and juice

Service for at least 20 guests. VAT not included.
The final number of guests and the dishes to be served must be confirmed
48 hours before the event.

60 € per person



Hotel Único

★★★★★
MADRID

COCKTAIL B PLUS

Poultry and truffle broth or watermelon and scallop gazpacho

Cured Iberian ham

Parmesan rocks with figs

Hummus with pita chips

Marinated sardine with classical sofrito

Foie curd with figs and pine nuts

Cold bologna and rocket coca

Sturgeon crostini with its velvet

Small dish of vitello tonnato

Breaded hake with honey aioli

Vegetable sticks with romesco

Cochinita pibil tacos

Mini chicken burger

"Brascada" sirloin pintxo

Casserole of oxtail meatballs

Yoghurt truffles

Our cheesecake

Mango mojito

BEVERAGES

Red wine, white wine

Beer, soft drinks, water and juice

Service for at least 20 guests. VAT not included.

The final number of guests and the dishes to be served must be confirmed
48 hours before the event.

67 € per person



Hotel Único

★★★★★
MADRID

REMARKS

Other items not included in the prices above:

Welcome drink: 30 minutes

Drinks only
6 € per person

Drinks + 3 cold hors d'oeuvre
15 € per person

Glass of cava with dessert
4,50 € per person

Glass of Champagne with dessert
8 € per person

Open bar: 1 hour
12 € per person (No top shelf)
19 € per person (Top shelf)