

# *Unique events on the Wellington Hotel Rooftop*

**The Wellington offers our guests an exotic and exclusive ambiance where they can celebrate unique events in an incomparable setting with the best views of the city . . .**

**Its urban rooftop vegetable garden has had an impact in numerous ad campaigns, films, press conferences and the media. More than 4 years after it first opened, this innovative initiative is still giving much to talk about.**

**Complementing this novel concept, the hotel has recently inaugurated a kitchen on its rooftop where they offer home grown products of the highest quality. Guests can enjoy a variety of attractive and interesting activities on the rooftop such as a master chef class, or have lunch and cocktails made from our locally sourced menu items described below.**

## ROOFTOP VEGETABLE GARDEN EXPERIENCES

### Master Chef Class

Together with our Chef Javier Librero, guests can delve into the art of cooking by exposure to innovative recipes, using products from the hotel's eco-vegetable garden.

#### -Tapas Menu:

Prepare a variety of original tapas with the Wellington executive chef.

€80 per person + room rental:

*1 to 4 people (€800)*

*5 to 10 people (€500)*

*10 to 15 people (€300)*

#### -Ad Hoc Menu:

With this option you can design your own event and menu according to your tastes and needs.

Price in accordance with requested conditions

### "Txoko" Option

An ideal space located in the "Txoko" dining area of the Urban Garden where, along with a support person from our team, you can design and prepare your own menu to share with your family.

The exclusive rental of the space includes:

*Kitchen*

*1 Support person*

*Menage*

*Cleaning*

*Maximum capacity 12 people*

*Price: €3000*

### Chef Table

This option allows our guests to taste and experience the authentic "show-cooking" of our Executive Chef and his team of professionals, in a unique and unmatched environment.

*Maximum 12 people.*

*From €100 per person*

*Less than six persons, please inquire on conditions*

### Cocktails

The best environment to enjoy a pleasant cocktail, either with friends and family or in a professional setting.

*Offer valid for services from 30 to 70 people*

### Lunch & Dinner

Come and taste an incredible menu prepared by our Chef, enjoy the best views of the city and sample products from the largest urban garden in the world located on the roof of a hotel.

*Maximum 30 people*

### Coffee Break

The best option for taking a break between work meetings and to exchange impressions.

*Minimum 15 people.*



## GARDEN EXPERIENCES

### TIERRA COCKTAIL

#### *COLD APPETIZERS*

Our Caesar salad

Cold asparagus cream with smoked salmon cubes

Tomato seasoned with Perrins sauce

Iberian ham served on bread with tomato

Manchego cheese slices

#### *BOCADITOS AND PINCHOS*

Aubergine finger-portions with honey

Homemade ham croquettes

Fowl delight with soy sauce

Shrimp tempura

Crispy duck and foie gras

#### *STATION*

Vegetable rice from the Garden and free-range chicken

#### *DESSERT*

Miniature sweets from our Bakery

#### *SELECTION OF BEVERAGES*

Assorted Beers

Refreshments

Nisia D.O. Rueda

Perica Viña Olagosa D.O.Ca. Rioja

Price per person €75 VAT included

### AGUA COCKTAIL

#### *COLD APPETIZERS*

Tomato flavored tomato

Free-range chicken finger-portions in escabeche

Crudités with yogurt and curry sauce

Salmorejo with egg and Iberian ham

Spirals of smoked salmon with fresh cheese

Pure sheep's milk manchego cheese slices

Iberian ham served on bread with tomato

#### *BOCADITOS AND PINCHOS*

Aubergine finger-portions with honey

Homemade ham croquettes

Fowl delight with soy sauce

Shrimp tempura

Crispy duck and foie gras

#### *BARBECUE*

Mini burgers with cheddar cheese

Grilled pork sausage varieties

Grilled mushrooms

Spiced lamb kebab

#### *DESSERT*

Miniature sweets from our Bakery

#### *SELECTION OF BEVERAGES*

Beers; Refreshments; Nisia D.O. Rueda

Perica Viña Olagosa D.O.Ca. Rioja

Price per person: €85 VAT included

### FUEGO COCKTAIL

#### *COLD APPETIZERS*

Our Caesar salad

Tomato flavored tomato

Candied leeks with boletus vinaigrette and pine nuts

Cold asparagus cream with smoked salmon cubes

Pure sheep's milk manchego cheese slices

Iberian ham served on bread with tomato

#### *BOCADITOS AND PINCHOS*

Aubergine finger-portions with honey

Homemade Iberian ham croquettes

Fowl delight with soy sauce

Shrimp tempura

Crispy duck and foie gras

#### *STATION*

Vegetable rice and free-range chicken

#### *BARBECUE*

Mini cuttlefish burgers with wakame

Lamb cutlets

Grilled mushrooms

Sirloin skewers with vegetables

#### *DESSERT*

Miniature sweets from our Bakery

#### *SELECTION OF BEVERAGES*

Beers; Refreshments; Nisia D.O. Rueda

Perica Viña Olagosa D.O.Ca. Rioja

Price per person: €100 VAT included



## GARDEN EXPERIENCES

### MENU 1

#### WELCOME APPETIZERS

Gazpacho cream with its garnish

Our vegetables in texture

Caramelized Iberian prey with mushrooms and wrinkly potatoes

Dried apricot, jasmine, lychees and pistachios

Coffee or infusions

#### WINES

Fuente Elvira D.O. Rueda  
Diosares Crianza D.O.Ca. Rioja

Parés Baltà D. Cava

Price per person: €74 VAT included

### MENU 2

#### WELCOME APPETIZERS

Fresh Burrata with pink tomato, arugula  
and nuts vinaigrette

Mussels in spicy escabeche

Grilled turbot with pil-pil sauce

Coconut, passion and mint

Coffee or infusions

#### WINES

Fuente Elvira D.O. Rueda  
Diosares Crianza D.O.Ca. Rioja

Parés Baltà D. Cava

Price per person: €79 VAT included

### MENU 3

#### TO SHARE

Tomato flavored tomato  
Live lettuce from our garden  
Mussels in spicy escabeche  
Crispy langoustine prawn with chili sauce  
(1 langoustine per person)

Coconut Vichyssoise with mussels

Sturgeon with tomato confit  
and creamy roasted sweet potato

Carved loin of aged beef on the grill  
with chimi-churri, potato and roasted onion

Chocolate with citrus  
Coffee or infusions

#### WINES

Fuente Elvira D.O. Rueda  
Diosares Crianza D.O.Ca. Rioja

Parés Baltà D. Cava

Price per person: €88 VAT included



**COFFEE BREAK 2018**

*THE WELLINGTON GARDEN*

Coffee and milk

Teas and Infusions

Natural orange juice

Mineral water

Vegetable crudités with yogurt and curry sauce

Focaccia of tomato and mozzarella with pesto

Tomato bread with vegetables

Prepared fruit

Price per person €27 VAT included

*Minimum 15 people.*

*\* For groups of less than 15 people a  
supplement of €194 will apply*



For more information:  
+34 91 423 14 70  
[comercial@hotel-Wellington.com](mailto:comercial@hotel-Wellington.com)