



Wellington Hotel & Spa

M A D R I D

EST.1952





Dear guests:

Wellington Hotel & Spa Madrid offers a unique atmosphere for an unforgettable day. For this we have elegant lounges and a wide and attractive range of gastronomic proposals, in addition to a quality service and five-star professionalism.

It's location, in the iconic Barrio de Salamanca, a few meters from the Retiro Park and the churches of Nuestra Señora de la Concepción, the historic San Jerónimo and San Manuel and San Benito, makes it ideal for your celebration.

Contact Sales Department

Telephone: 91 423 14 70

Email: comercial@hotel-wellington.com

Web: www.hotel-wellington.com



Menu

Two course menu



We will elaborate a custom-made menu. Nevertheless, as guidance, we are pleased to offer you some suggestions of our well known Chef.

Welcome Cocktail

60 minute

Sticks of pure sheep's cheese

Fuet de masia with bread and tomato

Salmon tartar with kimchi mayonnaise

Smoked sardine with tomato and pickles

Foie cone with candied apple

Prawns in light batter

Homemade Iberian ham croquettes

Cochinita and cheddar cheese Bikini

Crispy totopo with cheeks stew and pickled onions

Barbecued short rib pan bao

Legaris (Verdejo) D.O. Rueda

Navajas Crianza (Tempranillo) D.O. Ca Rioja

Beer

Juices

Soft drinks

Two course menu



Menu 1

Smoked salmon and cheese millefeuille with
lettuce and basil

Veal cheeks in Rioja wine with stuffed tomatoes
with vegetables and parmesan flan

San Marcos cake with whipped milk ice cream

Natural Colombian coffee and liqueurs

Wellington Sweets

Menu 2

Tomato and avocado tartare with prawn and
almond soup

Roasted duck breast with raspberry vinegar
caramelized apple slices and apricots

Raspberry cake and yogurt ice cream with
amarens

Natural Colombian coffee and liqueurs

Wellington Sweets

Legaris (Verdejo) D.O. Rueda

Navajas Crianza (Tempranillo) D.O. Ca Rioja

Anna de Codornú Blanc de Blancs Brut D.O. Cava

Beer

Juices

Soft drinks

Price per person Menu 1: 125,00€ VAT included

Price per person Menu 2: 132,00€ VAT included

Two course menu



Menu 3

Creamy cod with baked vegetables, spicy tomato cream and crispy rice noodles

Glazed veal sirloin with mustard, parmesan, potato pie and mushroom ratatouille

Toffee with vanilla and cream ice cream with walnuts

Natural Colombian coffee and liqueurs

Wellington Sweets

Menu 4

Octopus timbale with roasted vegetables and potato slices

Wellington sirloin with porcini sauce, potato strudel and bundle of asparagus

Yogurt and berry mousse with passion fruit ice cream

Natural Colombian coffee and liqueurs

Wellington Sweets

Legaris (Verdejo) D.O. Rueda
Navajas Crianza (Tempranillo) D.O. Ca Rioja
Anna de Codorníu Blanc de Blancs Brut D.O. Cava
Beer
Juices
Soft drinks

Price per person Menu 3: 140,00€ VAT included

Price per person Menu 4: 148,00€ VAT included

Two course menu



Welcome Cocktail

45 minute

Sticks of pure sheep's cheese

Fuet de masia with bread and tomato

Salmon tartar with kimchi mayonnaise

Foie cone with candied apple

Prawns in light batter

Homemade Iberian ham croquettes

Cochinita and cheddar cheese bikini

Barbecued short rib bun bao bread

Legaris (Verdejo) D.O. Rueda

Navajas Crianza (Tempranillo) D.O. Ca Rioja

Beer

Juices

Soft drinks

Three course menu



Menu 5

Seafood cream with tartare of prawns

Salmon, hake and vegetables pie with antique
mustard sauce
and puff pastry

Rack of boneless roasted lamb with rosemary,
artichokes stuffed with vegetables and baked
pumpkin with cumin

Wellington cake with Violet Candy ice cream

Natural Colombian coffee and liqueurs

Wellington Sweets

Menu 6

Roasted scallop, prawn with tomato compote
and bouillabaisse extract

Loin of codfish with baked potatoes, pepper
emulsion and roasted garlic glaze

Ox sirloin with pink pepper, asparagus risotto
and tomato stuffed with boletus

Almond cream cake with mango and yogurt ice
cream

Natural Colombian coffee and liqueurs

Wellington Sweets

Legaris (Verdejo) D.O. Rueda
Navajas Crianza (Tempranillo) D.O. Ca Rioja
Anna de Codorníu Blanc de Blancs Brut D.O. Cava

Beer
Juices
Soft drinks

Price per person Menu 5: 158,00€ VAT included
Price per person Menu 6: 162,00€ VAT included

Three course menu



Menu 7

Foie gras terrine baked with green apple and passion fruit gel

Loin of codfish with baked potatoes, pepper emulsion and roasted garlic glaze

Roasted veal sirloin with mushroom sauce, gratin with parmesan and carrots

Opera cake with Rocher hazelnut

Natural Colombian coffee and liqueurs

Wellington Sweets

Menu 8

Lobster salad with mango vinaigrette and mayonnaise

Grilled grouper with tomato compote and baby cuttlefish noodles

Ox sirloin with truffle sauce and mushroom ragout

Three chocolate mousse and tangerine ice cream

Natural Colombian coffee and liqueurs

Wellington Sweets

Legaris (Verdejo) D.O. Rueda
Navajas Crianza (Tempranillo) D.O. Ca Rioja
Anna de Codorníu Blanc de Blancs Brut D.O. Cava
Beer
Juices
Soft drinks

Price per person Menu 7: 176,50€ VAT included

Price per person Menu 8: 190,50€ VAT included

Special menus



We have special menus regarding: gluten intolerant, allergies, etc... Please don't hesitate to contact our Sales Department for more information.

The special menus will have the same price as the menu selected for the rest of the guests

Children Menu

STARTERS

Fresh pasta with tomato sauce, Parmesan cheese and sunflower seeds

or

Iberian plate with timbale salad and quail eggs

or

Ham croquettes, squid tempura and mini pizzas

MAIN COURSES

Hamburger steak with cheese and fries

or

Chicken breast with béchamel sauce and tomato cream

or

Fillet of beef with potato straws

Children menu will be elaborated selecting one course of each group and will be the same for all children.
The cocktail and dessert will be the same as the adult menu.

Price per child (under 12 years): 60,00€ VAT included

Special menus



Vegetarian Menu

STARTERS

Vegetable cake with romesco sauce and crispy leeks

Roasted Vegetable Focaccia with Feta Cheese

Artichoke flowers with poached egg

MAIN COURSES

Boletus risotto with parmesan flakes

Baked aubergines with goat cheese and tomato sauce with oregano

Truffled sweet potato cannelloni with curry bechamel

The menu will be made by choosing a dish from each group
The price of the vegetarian menu will be the same as the main menu

Special menus



Welcome cocktail

If you would like to add appetizers to the cocktail, we offer you the following options:

COLD APPETIZERS

Mango and papaya gazpachuelo with salted tuna fish

Classic anchovy Gilda

Iberian shoulder with regañás

Caprese salad on polar bread and basil mayonnaise

Cockle Salpicon with lime foam

Supplement per person 2.75€ VAT included

Assorted sushi

Supplement per person 3.75€ VAT included

Hand-sliced Iberian acorn-fed ham

Plate of 85 gr. 40.00€ VAT included

Supplement one plate for every 8 diners

HOT APPETIZERS

Our Castilian cream with crunchy breadcrumbs

Aubergine, duck confit and piparras (peppers) coke

Boletus croquettes

Flaky bravas from the Wellington

Crispy gyozas with sweet chilli

Creamy egg and blood sausage morsels

Crispy prawns with guacamole

Supplement per person 2.75€ VAT included

Special menus



We offer you the following options in case you want to add cocktail stations.

STATIONS

Station of Iberian cured ham cut in the dining room.

(Minimum 1 per 100 people)

885€ VAT included per ham

Iberian acorn-fed acorn-fed ham station cut in the dining room

(Minimum 1 per 100 people)

1.200€ VAT included per ham

Artisan Italian cured meats station cut in the dining room

Rice station

Sushi station

Cocktail station

Cheese station

(Minimum 100 guests)

Supplement per person 15€ VAT included

Special menus



SORBETS IN BETWEEN COURSES

Lemon with cava
Raspberry with violets
Lemon with mint
Piña Colada
Mojito

Price for person: 4.50 € (VAT included)

MIDNIGHT SNACKS

Midnight Snack A

Ham and truffle sandwich
Mini salmon and guacamole sandwich
Foie sandwich with caramelized onion
Chicken curry sandwich
Selection of cake

Price for person: 18,50 € (VAT included)

Midnight Snack B

Variation of sushi
Salmon, mozzarella and tomato brochettes
Iberian ham toast with tomato pulp
Cesar salad with chicken roll
Artisanal sausage with bread sticks
Brochette of fruit with chocolate sauce

Price for person: 30,00 € (VAT included)

Wines



Wine selection



All our menus include an exquisite selection of wines; however our Sommelier team suggests the following options:

La Vendimia

Marqués de Riscal Finca Montico (Verdejo) D.O. Rueda
Marqués de Vargas (Tempranillo) D.O. Ca. Rioja
Parés Baltá D.O. Cava

Supplement per person: 10,00€.

La Fermentación

Botani (moscatel de Alejandría) D.O. Sierras de Málaga
Cepa 21 (Tempranillo) D.O. Ribera del Duero
Juve & Camps REserva de la Familia D.O. Cava

Supplement per person: 15,00€.

La Maduración

Pazo San Mauro D.O. Rías Baixas
Abadía San Quirce M9 (Tinto Fino) D.O. Ribera del Duero
Laurent-Perrier La Cuvée Brut A.O.C. Champagne

Supplement per person: 26,00€

For the summer:

Enhance your welcome aperitif with:

Hito Rosado Magnum (Tempranillo) D.O. Rivera del Duero 6,00€
Viñas Viejas Rosado (Garnacha, Tinta de Toro) V.T. Castilla y León 12,00€
Laurent-Perrier La Cuvée Brut A.O.C. Champagne 25,00€

Supplements per person

VAT included

*Additional
information*



Additional information



We will make up the menu totally in accordance. Please ask us for any combination of dishes you may want to estimate.

ALL OUR WEDDING BANQUETS INCLUDE

Welcome aperitif
Flower decoration (Centers of flowers on all the tables)
Printing menus
Candy bar in the open bar
Special prices on rooms for guests who prefer to stay at the hotel.

Starting from 100 guests:

Reserved parking for the bride and groom's car
Tasting menu for 6 people (from 100 guests)
Bridal Junior Suite including breakfast and welcome amenities
SPA circuit for 2 persons in Le Max Wellness Club in Hotel Wellington
Special offer: To celebrate its first anniversary, the Wellington Hotel & Spa Madrid invites the newlyweds to a dinner (tasting menu) in The Hall of Wellington or Ricardo Sanz Wellington and stay in a superior room with breakfast included.

DANCE

Open bar standard during 2 hours: 33,00 € VAT included
Open bar premium during 2 hours: 45,00 € VAT included

Disco during 2 hours: 1.200 € VAT included
Disco Deluxe, 2 hours: 1.500€ VAT included
(included: disco, PA & speaker system for events)
Disco Premium, 2 hours: 1.700€ VAT included
(included: disco, mPA & speaker system and projector for events)

The Hotel has DJ exclusivity
In case you would be interested to have the open bar of the mobile disco for a longer amount of time, please let us know.

Packages



Packages



THE WELLINGTON EXPERIENCE

Upgrade of the tables with flowers and candles

Upgrade of the menu

Personalization of the protocol

2 premium brands in the open bar

2 variations of bread and butter on the table

Selection of petit fours and coffees

Price per person: 35, 00€ VAT included

LUXURY COCKTAIL

Champagne Laurent-Perrier

Ostras

Blinis with caviar

Price per person: 65,00 VAT included



Other services



Retiro Mil Lunas

The pleasure of escaping to the moon staying at home!

Pre Ceremonial Ritual

60' Spa Circuit for two

For her: Bridal Veil (Exfoliation Ritual with wrap + facial + massage)

For him: Revitalising massage + facial

Post Ceremonial Ritual

60' Spa Circuit for two

Relaxing Massage for two (infusion + amenities)

Price: 950€ VAT included

Other services at your disposal



Preparing of the room for the civil ceremony

Music during the welcome cocktail

Service not included. Under prior request.

If you are interested in live music, please let us know to assess supplement.

Additional services:

Photographer and videographer Storimake

Tel. 637473855

storimake.com

sofia@storimake.com

ML Fotógrafos - Esther

Tel. 916836192 - 605090311

www.mlfotografos.com

info@mlfotografos.com

Tailoring and Shirt Shop Fernández Prats

Tel. 912 401 845 - 661 340 349

www.sastreriaprats.com

info@sastreriaprats.com

Le Max Wellness Club Wellington & SPA

Tel. 91 576 27 66

www.lemaxclub.com

wellington@hotel-wellington.com

Flower decoration

Moonflower

Tel. 91 576 72 39 - 607 23 16 51

hola@moonflower.es

www.moonflower.es

Car rental with driver

Limo Ejecutivo

Tel. 669 59 79 20

www.limoejecutivo.com

limoejecutivo@gmail.com

Babysitting service and children's entertainment

PAYMENT

To consider the banquet will be confirmed to make a deposit of € 2,000 to the signing of the contract.

Ninety days before the date of conclusion, it should make a second deposit of 50% of the amount outstanding.

Ten days before the conclusion of the event should indicate the final number of guests and pay the remaining 50%.

During the banquet must be paid in the hotel lobby, the entire outstanding amount. On the contrary, the hotel may charge the amount in the credit card.



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