

BUSINESS
GROUP MENUS
CHRISTMAS
2019

at
Hyatt Regency
Hesperia Madrid



CHRISTMAS 2019

at

Hyatt Regency

Hesperia Madrid



MENU 1

WELCOME DRINK

TO SHARE

Trio of tomatoes with conserved tuna belly, roasted garlic powder and dill vinaigrette

Salmon tartar marinated with miso and green apple

Iberian ham croquettes

MAIN COURSE

Braised lamb shank with vanilla potato and natural jus

DESSERT

Three chocolates with vanilla artisanal ice cream

Christmas sweets

WINE PAIRING

Emina Verdejo - D.O. Rueda

Oinoz Crianza - D.O. Ca Rioja

60€ VAT included

.....

Price per person

Duration: 90 minutes

Waiter supplement: 30 min: 150 € and 1 hour: 250€

Does not include cava toast or open bar

Cava toast supplement: 8 € / pax

Open bar supplement per person: 1 hour: 17,5€ // 2 hours: 25 €

CHRISTMAS 2019
at
Hyatt Regency
Hesperia Madrid

MENU 2

WELCOME DRINK

TO SHARE

Herb covered goats cheese salad, pickled winter roots
and horse radish vinaigrette

* * *

Slightly spicy beef tartar, roasted and diced pear with
an old-fashioned mustard ice cream

* * *

Seafood croquettes

MAIN COURSE

Hake confit in an apple garlic oil over a root celery purée

DESSERT

Our tiramisu

* * *

Christmas sweets

WINE PAIRING

Emina Verdejo - D.O. Rueda

Oinoz Crianza - D.O. Ca Rioja

60€ VAT included

.....

Price per person

Duration: 90 minutes

Waiter supplement: 30 min: 150 € and 1 hour: 250€

Does not include cava toast or open bar

Cava toast supplement: 8 € / pax

Open bar supplement per person: 1 hour: 17,5€ // 2 hours: 25 €



CHRISTMAS 2019

at

Hyatt Regency

Hesperia Madrid



MENU 3

WELCOME COCKTAIL

4 references

STARTER

Roasted capon with tender seasonal leaves, hollandaise of roasted tomato jus
and Parmesan cheese

MAIN COURSE

Croaker with a dried nut and wheat risotto and with rustic red wine jus

DESSERT

Strawberry and vanilla dacquoise

* * *

Christmas sweets

WINE PAIRING

Emina Verdejo - D.O. Rueda

Oinoz Crianza - D.O. Ca Rioja

76€ VAT included

.....

Price per person

Duration: 90 minutes

Waiter supplement: 30 min: 150 € and 1 hour: 250€

Includes one-hour open bar

Does not include cava toast

Cava toast supplement: 8 € / pax

CHRISTMAS 2019
at
Hyatt Regency
Hesperia Madrid



MENU 4

WELCOME COCKTAIL
4 references

STARTER

Crispy scallops with roasted cauliflower purée, Idiazabal cheese,
candied citrus and Iberian ham salt

MAIN COURSE

Rolled slow braised beef shank with truffled potato and beetroot gel

DESSERT

Textured caramel

* * *

Christmas sweets

WINE PAIRING

Emina Verdejo - D.O. Rueda

Oinoz Crianza - D.O. Ca Rioja

76€ VAT included

.....

Price per person

Duration: 90 minutes

Waiter supplement: 30 min: 150 € and 1 hour: 250€

Includes one-hour open bar

Does not include cava toast

Cava toast supplement: 8 € / pax

CHRISTMAS 2019
at
Hyatt Regency
Hesperia Madrid



MENU 5

WELCOME COCKTAIL

6 references

STARTER

Salmon tartar with miso and green apple

FISH

Sea bass with sand fire, roasted radishes in toasted butter and a cockle pil pil sauce

MEAT

Smoked beef tenderloin, seasonal mushroom cream and black truffle sauce

DESSERT

White chocolate royal with hazelnut and passion fruit

* * *

Christmas sweets

WINE PAIRING

Emina Verdejo - D.O. Rueda

Oinoz Crianza - D.O. Ca Rioja

Raimat Brut – D.O. Cava

88€ VAT included

.....

Price per person

Duration: 2 hours

Waiter supplement: 30 min: 150 € and 1 hour: 250€

Includes cava toast and one-hour open bar

CHRISTMAS 2019

at

Hyatt Regency

Hesperia Madrid

COCKTAIL 1

The cocktail can be customized with stations

COLD

Salmon blinis with sour cream and horse radish
Poppy brioche stuffed with goat cheese and herbs
Pastrami snack with rocket and a honey and mustard sauce
Wild red tuna tartar, cured yolk and sweet and sour spring onions
Potato, egg and truffle
Sea bass ceviche with corn cream and pickled red onion
Cured beef with foie and Pedro Ximénez reduction

HOT

Homemade Iberian ham croquettes
Tempura of asparagus with wakame mayonnaise
Soft shell crab with soy and citrus
Crispy scallops with kimchi
Sautéed glazed king prawns
Chicken brochette with a pepitoria sauce
BBQ Burger

DESSERT

Cheesecake with red fruits
Black chocolate cake with chantillí
Christmas sweets

WINE PAIRING

Emina Verdejo - D.O. Rueda
Oinoz Crianza - D.O. Ca Rioja

61€ VAT included

.....

Price per person

25 pax minimum

Duration: 90 minutes

Waiter supplement: 30 min: 150 € and 1 hour: 250€

Does not include cava toast or open bar

Cava toast supplement: 8 € / pax

Open bar supplement per person: 1 hour: 17,5€ // 2 hours: 25 €



CHRISTMAS 2019

at

Hyatt Regency

Hesperia Madrid

COCKTAIL 2

The cocktail can be customized with stations

COLD

- Salmon blinis with sour cream and horse radish
- Poppy brioche stuffed with goat cheese and herbs
- Pastrami snack with rocket and a honey and mustard sauce
- Wild red tuna tartar, cured yolk and sweet and sour spring onions
- Potato, egg and truffle
- Sea bass ceviche with corn cream and pickled red onion
- Cured beef with foie and Pedro Ximénez reduction

HOT

- Homemade Iberian ham croquettes
- Tempura of asparagus with wakame mayonnaise
- Soft shell crab with soy and citrus
- Crispy scallops with kimchi
- Sauteed glazed king prawns
- Chicken brochette with a pepitoria sauce
- BBQ Burger

DESSERT

- Cheesecake with red fruits
- Black chocolate cake with chantillí
- Christmas sweets

WINE PAIRING

- Emina Verdejo - D.O. Rueda
- Oinoz Crianza - D.O. Ca Rioja
- Raimat Brut – D.O. Cava

76€ VAT included

.....

Price per person

25 pax minimum

Duration: 90 minutes

Waiter supplement: 30 min: 150 € and 1 hour: 250€

Includes cava toast and one-hour open bar



CHRISTMAS 2019

at

Hyatt Regency

Hesperia Madrid

COCKTAIL 3

The cocktail can be customized with stations

COLD

Natural oysters with truffle caviar
Roast beef wrap, mustard and pickles
Salmon tartar marinated with miso and green apple
Vietnamese roll with vegetables and fresh mint with a sweet and sour sauce
Duck foie terrine with spice bread
Steak tartare with a crunchy wheat crisp
Cured beef with pear compote and boletus vinaigrette
Croaker ceviche on avocado cream
Hummus with yogurt, mint and crispy pita bread

HOT

Homemade seafood croquettes
Mushrooms in tempura with thyme mayonnaise
Pickled quail delicacies
Mini pizza with spiced picantella sausage
Baby squid wok glazed with oyster sauce
Crispy prawns
BBQ Burger

DESSERT

Chocolate brownie with walnuts
Cheesecake with red berries
Creamed caramel
Christmas sweets

WINE PAIRING

Emina Verdejo - D.O. Rueda
Oinoz Crianza - D.O. Ca Rioja
Raimat Brut – D.O. Cava

88€ VAT included

.....

Price per person

25 pax minimum

Duration: 90 minutes

Waiter supplement: 30 min: 150 € and 1 hour: 250€

Includes cava toast and one-hour open bar



CHRISTMAS 2019

at

Hyatt Regency

Hesperia Madrid



STATIONS TO CUSTOMIZED THE COCKTAIL

Artisan cheeses with cracker and quince	9 €
Assorted sushi with ginger, wasabi and soy sauce	10 €
Iberian ham with bread and tomato	10 €
Cocktails	10 €

.....

VAT included
Price per person
25 people minimum
The stations are applied to 100% of the guests

OPEN BAR

If you want to expand the free bar you have included you will have the following supplement per person:

1 hour open bar: 17,5€

2 hours of open bar: : 23€

.....

VAT included