





INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



OFFICIAL PRICE LIST

Coffee Breaks	From	8 Euros
Breakfasts	From	28 Euros
Spanish Wines	From	36 Euros
Cocktails	From	43 Euros
Finger Buffets	From	39 Euros
Buffets	From	58 Euros
Business Lunches	From	55 Euros
Corporate Dinners	From	63 Euros
Black Tie Formal Dinners	From	69 Euros

+ 10% VAT

COFFE BREAKS • BREAKFAST • SPANISH WINES • COCKTAILS • FINGER BUFFETS • BUFFETS • BUSINESS LUNCHES
CORPORATE DINNERS • BLACK TIE FORMAL DINNERS • MUSIC & BEVERAGES • BAR OPEN SERVICE STYLE

COFFEE BREAKS

Welcoming Coffee (1/2 hr)

Coffee, Milk, Herbal Teas and Fresh Squeezed Orange Juice

8 Euros

Morning Coffee Break (20 minutes)

Coffee, Milk, Herbal Infusions, Fresh Squeezed Orange Juice, Assorted Pastry Selection and Fresh Sliced Fruit Selection

11 Euros

With Soft Drinks 12 Euros

Afternoon Coffee Break (20 minutes)

Coffee, Milk, Herbal Infusions, Fresh Squeezed Orange Juice, Assorted Mini Salted Pastries and Fresh Sliced Fruit Selection

11 Euros

With Soft Drinks 15 Euros

Supplement for 4 hours Coffee Break per person

10 Euros

IVA Tax not included

Morning Coffee Break InterContinental (20 minutes)

15 Euros

Coffee, Milk, Herbal Infusions, Fresh Squeezed Orange Juice, Finger Sandwiches, Assorted Mini Salted Pastries, Fresh Sliced Fruit Selection, and Soft Drinks

Afternoon Coffee Break InterContinental (20 minutes)

15 Euros

Coffee, Milk, Herbal Infusions, Fresh Squeezed Orange Juice, Assortment of Tea Cookies, Selection of French Baked Pastries and Fresh Sliced Fruit and Beverages & Soft Drinks

Supplement for 4 hours Coffee Break per person

10 Euros

IVA Tax not included

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Coffee Breaks Alternatives

The Hotel InterContinental shall provide you with other alternatives, during Coffee Break Times.

- ✓ Hot Chocolate with Churros, Spanish Fritters 2 Euros
- ✓ Fresh Strawberries with Chocolate 2 Euros
- ✓ Assorted Patisserie 2 Euros
- ✓ A Shot Glass of Fresh Fruit Cocktail 1 Euro
- ✓ Chocolate with (Tejas) Cookies 2 Euros

- 🌐 Assorted Cereals Bars and Tiny Assorted Chocolates 3 Euros
- ✓ InterContinental Hotel Sandwich (Medianoche) 2 Euros
- ✂ Selection of Yogurts 2 Euros
- 🌐 Chocolate Fondue with Skewered Assorted Fruits 3,5 Euros

Price per person and alternative selections: + 10% IVA Tax and 30 Minute Service Time



BREAKFASTS

Continental Breakfast

28 Euros

Fresh Squeezed Orange Juice, Selection of International Pastries, Butter, Honey and Marmalade, Coffee, Milk and /or Tea and Skewered Fresh Fruits

InterContinental Breakfast

32 Euros

Skewered Fresh Fruits, Fresh Squeezed Orange Juice, Selection of International Pastries, Mini Baguette Filled with Ham, Mozzarella & Pesto, Mini Assorted Vegetable Sandwiches, Butter, Honey and Marmalade, Coffee, Milk and Tea

+ 10% VAT

Price per person. This service includes table service and flower arrangement.

For corporate Breakfasts, if there is left than 25 people, please consult whit us on the additional price.

✓ Spanish Breakfast

32 Euros

Hot Chocolate with Churros (Spanish Fritters), Fresh Squeezed Orange Juice, Mineral Water, Assorted International Pastries, Spanish Omelette with Extra Virgin Olive Oil, Fresh Tomato with Garlic Spread's Toast, Skewered Sliced Assorted Fruit, Extra Virgin Olive Oil, Honey and Marmalades, Coffee, Milk and Tea.

Buffet Breakfast American Style

39 Euros

Fresh Squeezed Orange Juice, Mineral Water, Cava Sparkling Wine, Selection of Assorted Pastries and Croissants, Seasonal Fruits and Fresh Fruit Salad, Assorted Cereals and an Array of Assorted Yogurts, Charcuterie, International Cheeses and Smoked Fish Varieties, Eggs (your style of Eggs, served with a choice of Bacon, Ham and Cherry Tomatoes), Butter, Honey and Marmalades, Coffee, Milk or assorted Teas.

+ 10% VAT

Price per person. This service includes table service and flower arrangement.

For corporate Breakfasts, if there is left than 25 people, please consult whit us on the additional price.



SPANISH WINE

Beverages Selection

Sherry (Fino de Jerez), White Wine or Red Wine, Cava Sparkling Wine or Beer

✓ Cold Appetizers

Selection of Fresh Cold Soups:

Salmorejo Cold Tomato, Cream of Beetroot with Tangerine and Melon with Asparagus

✓ Inter-Crunchy

*(Foie Gras, Violet Potato, Fresh Cheese, Cream of Red Piquillo Sweet Pepper)
Manchego Ewe Aged Cheese with Pineapple, Smoked Salmon Canapé, Strips of Iberian Ham with Italian Grissini Breadsticks*

✓ Hot Appetisers

Ham Croquettes, Spanish Omelette, Vegetable Tempura with Dressing, Cod Fish with Home Made Cilantro Herb Ali Oli Mayonnaise, Black Sausage Pudding with Caramelised Onion, Canapé of Melted French Brie Cow Cheese with Smoked Cayenne Paprika, Savoury Galician Home Baked Pastry Tart Stuffed with Tuna, Red Bell Pepper and Tomato.

Price per person: 36 Euros

Paella Supplements

Vegetarian Paella: 3.50 € per person

Paella InterContinental Shellfish and Meat: 6 € per person

Seafood Paella: 7 € per person.

+ IVA Tax

This service includes waiter service and floral arrangement.

Time Limit: 1 hour and a half. This service is available up to 30 people.

Please, for less covers contact the Banqueting Department to request a proposal.

COFFE BREAKS • BREAKFAST • SPANISH WINES • COCKTAILS • FINGER BUFFETS • BUFFETS • BUSINESS LUNCHES
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COCKTAIL MIRÓ

InterContinental Beverages Selection

White Wine or Red Wine, Beers, Cava (White Sparkling Wine), and Assorted Soft Drinks

Cold Appetizers

Selection of Fresh Cold Soup Shots

(Salmorejo Cold Tomato Soup, Beetroot & Tangerine Cream, Melon and Asparagus)

Inter-Crunchy

 *(Foie Gras, Violet Potatoes, Fresh Cheese and Piquillo Pepper)*

All cocktails include with waiter service and floral decoration.
Minimum service is 30 people in time limit one hour and a half.

For cocktails with a number of less than 30 people, please consult on prices with the Banqueting Department.



Cheeses

Mahón, Cured Manchego, Brie, Idiazábal and Reggiano Parmesano.



Hot Canapés

Ham Croquettes, Spanish Omelette, Cod Fish with Homemade Cilantro Ali Oli Mayonnaise, Sautéd Melted Cheese Provoletta, Brie with Sprinkling of Spanish Smoked Paprika, a Skewer of Assorted Game with Oriental Spices, Japanese Tempura Vegetables with Tempura Sauce and Stuffed Squid.



Galician Home Baked Savoury Tart

filled with Tuna, Tomato, Garlic, Red Bell Pepper, Onion

Assorted Desserts and Cakes

Price per person: 43 Euros

Paella Supplements

Paella Vegetarian: 3.50 € per person

Paella InterContinental Meat & Fish: 6 € per person

Paella with Seafood: 7 € per person

+ IVA Tax



COCKTAIL DALÍ

InterContinental Beverages Selection

White or Red Wine, Beer, Cava (White Sparkling Wine), and Assorted Soft Drinks

Cold Appetizers

Salmorejo Cold Tomato Soup, Cream of Beetroot with Tangerine, Melon with Asparagus.

Inter-Crunchy

Foie Gras, Violet Potatoes, Fresh Cheese and Piquillo Pepper.

Cheeses

Mahón, Cured Manchego, Brie, Idiazábal and Reggiano Parmesano.

All cocktails included with waiter service and floral decoration
Minimum service is 30 people in time limit one hour and a half
For cocktails with a number of less than 30 people,
please consult on prices with the Banqueting Department.

Iberian Ham with Grissini Breadsticks

Hot Canapes

Chef's Cream, Ham Croquettes with home made Bechamel Filling, Cod Fish with Cilantro Herb Ali Oli home made Mayonnaise, Tempura of Marinated Vegetables, Fresh Shrimp Wrapped with Potatoe and Sweet & Sour Asian Dressing, Chicken Kebab Spice Rubbed in Oriental Spices, Codfish Sautéed in Parsley with Cream, Lamb Kebab.

Special Station: Sandwiches with Raised Prague Air Dried Ham

Various Desserts

Price per person: 48 Euros

Paella Supplements

Paella Vegetarian: 3.50 € per person

Paella InterContinental Meat & Fish: 6 € per person

Paella with Seafood: 7 € per person

+ IVA Tax

COCKTAIL PICASSO

InterContinental Beverages Selection

Sherry (Jerez Fino), White or Red Wine, Beers, Cava (White Sparkling Wine) and Assorted Soft Drinks.

Cold Appetizers

(Strawberry Gazpacho Cream of Beetroot and Tangerine, Melon, Asparagus, Avocado and Cilantro)

Inter-Crunchy

(Foie gras with Violet Potatoes, Fresh Cream Cheese with Piquillo Basque Red Peppers and Smoked Salmon)

Cheeses

Balearic Island Mahón Menorca Cow Variety Cheese, Albacete, Manchego Aged Cheese, French Brie, Basque Smoky Ewe Variety (Idiazábal) and Reggiano Parmesano

Minimum service is 50 People in time limit one hour and a half.
For cocktails with a number of less than 50 people,
please consult on prices with the Banqueting Department.

King Prawns with Mango Sauce

Iberian Ham with Italian Grissini Breadsticks

Hot Appetizers

Spanish Omelette, Cod Fish with Cilantro Herb Ali-Oli home made Mayonnaise, Sauteéd Melted Cheese Provoletta, Melted Brie on Canapé, Marinated Lamb Kebab, Spiced Rubbed Chicken Kebab with Asian Spices, Fresh Shrimp Wrapped with Potatoe and Sweet & Sour Asian Dressing and Stuffed Squid.

Special Station: Smoked Salmon with Black Bread Paella with Vegetables

Sandwiches with Raised Prague Air Dried Ham

Assorted Desserts

Price per person: 59 Euros

Paella Supplements

Paella InterContinental Meat & Fish: 6 € per person

Paella with Seafood: 7 € per person

All cocktails included with waiter service and floral decoration.

+ IVA Tax

DIPLOMATS COCKTAIL

InterContinental Beverages Selection

Sherry (Fino Jerez), White or Red Wines, Beer, Cava (White Sparkling Wine), and Assorted Soft Drinks

Cold Appetizers

✓ Strawberry Gazpacho, Cream of Beetroot with Tangerine, Melon with Asparagus, Avocado with Fresh Cilantro Herb.

Inter-Crunchy

🌐 (Foie Gras, Violet Potato, Fresh Cheese, Piquillo Pepper and Smoked Salmon)

Cheeses

🌐 Máhon, Cured Manchego, Brie, Idiazabal and Reggiano Parmesano

All cocktails included with waiter service and floral decoration.
Minimum service is 30 People in time limit one hour and a half.

For cocktails with a number of less than 30 people,
please consult on prices with the Banqueting Department.

🌐 Iberian Ham with Italian Grissini Breadsticks

Hot Appetizers

Wild Mushroom Croquettes, Cod Fish served with Cilantro Herb Ali-Oli Mayonnaise, Sautéed Melted Cheese Provoletta, Melted Brie on Canapé served with a Sprinkling of Spanish Smoked Paprika, Japanese Tempura Vegetables with Soy Sauce, Marinated Lamb Kebab and Fresh Shrimp Wrapped with Potatoe and Sweet & Sour Asian Dressing

Special Station:

Sandwich with Raised Prague Air Dried Ham

🌐 Galician Home Baked Savoury Tart

filled with Tuna, Tomato, Garlic, Red Bell Pepper and Onion.

🌐 Assorted Desserts

Price per person: 43 Euros

+ IVA Tax

SPANISH MEDITERRANEAN COCKTAIL

- ✔ Vegetable Paella and Valencia style Paella.
- ✔ Assorted Catalanian Butifarra Sausage
- ✔ Escalivada (Assorted Seasonal Roasted Vegetables)
Roasted Aubergine or Eggplant, Tomato, Spring Onion, Sweet Red Bell Pepper with Drizzled Extra Virgin Olive Oil and Balsamic Vinegar and Sea Salt.
- 🌐 Marinated Lamb Kebab on Skewers
- ✔ Galician Lion of Beef with Vegetables on Skewers
- ✔ Basque Pepper Appetizer of Guernica
- ✔ Octopus Galician Style
- ✔ Canapé of Galician Veal with Melted Goat Cheese
- ✔ Cockles served in a Shot Glass with Red Cream

- ✔ Spider Crab (Centolla) Salad
- ✔ Galician White Bean & Ham Soup
- ✔ Assorted Selection of Spanish Cheeses



Desserts

Lemon Pie, San Marcos Cake (a bizcocho style sponge) and Ópera Cake.

InterContinental Selection

Beer, White Wine or Red Wine, Cava (White or Rosé Sparkling Wine), Sherry (Fino of Jerez), Soft Drinks and Assorted Fruit Juices.

Price per person: 75 Euros
+ IVA Tax

This service is available up to 30 people.
Please, for less covers contact the Banqueting Department to request a proposal.



SPRING FINGER BUFFET



Inter-Crunchy

Foie Gras, Violet Potatoes, Fresh Cheese, Piquillo Pepper and Smoked Salmon



Ewe Aged with Grissini Breadsticks and “Cecina” (Air Dried Cured Beef)



Assorted Finger Sandwiches

Smoked Salmon, Vegetable Salad, Ham with Cheese, Arugula with Cherry Tomato and Seaweed, Toast with Tomato, Extra Virgin Olive Oil & Garlic Spread Ham, Baguette with Sweet Red Bell Pepper and Tuna with Bamboo Skewers with Grilled Vegetables and Basil Sauce.



Spanish Omelette



Ham Croquettes



Desserts

Selection of Assorted Baked Pastries and Cakes

Sliced Fresh Fruits

White Wine

Viña 65 (Verdejo) D. O. Rueda

Red Wine

Edulis Crianza, D. O. C. Rioja

Coffee or Tea and Mignardises

Price per person: 39 Euros

+ IVA Tax

Service minimum for 15 People and maximum 35 people.

Additional 20% applies for less than 15 covers.

Please, contact Banqueting Department for request a proposal.



SUMMER FINGER BUFFET



Inter-Crunchy

(Foie Gras, Violet Potatoes, Fresh Cheese and Piquillo Pepper)



Cold Appetizer

(Gazpacho Cold Tomato or Melon Cold Soup)



Assorted Salads

Mediterranean Salad, Greek Salad with Cucumber and Country Salad



Various Finger Sandwiches

Smoked Salmon, Ham and Cheese, and Curry Salad



Ham Croquettes



Meat Kebabs with Vegetables



Spanish Omelette

Cheeses

Máhon, Cured Manchego, Brie, Idiazábal and Reggiano Parmesano

Assorted Pastries and Cakes

Sliced Fresh Fruit

Mineral Water

White Wine

Viña 65 (Verdejo), D. O. Rueda

Red Wine

Edulis Crianza, D. O. C. Rioja

Coffee or Tea and Mignardises

Price per person: 39 Euros

+ IVA Tax

Minimum Service for 20 people

Additional 20% applies for less than 20 covers.

Please, contact Banqueting Department for request a proposal.

AUTUMN FINGER BUFFET



Inter-Crunchy

(Foie Gras, Violet Potatoes, Fresh Cheese and Piquillo Pepper)



Assorted Cold Aperitifs

(Fresh Strawberry Gazpacho and Avocado with Cilantro Herb)



Salad Selection

Green Salad, Guinea Fowl Salad, Greek Salad and InterContinental Russian Tuna Salad.



Assorted Buns and Sandwiches

Roast Beef with Lettuce and Mustard, Canapé with Smoked Salmon and Avocado, Canapé with Tuna and Red Bell Sweet Pepper and Selection of Vegetables and Spanish Ham and Tomato.



Ham Croquettes



Cheeses

Máhon, Cured Manchego, Brie, Idiazábal and Reggiano Parmesano

Lamb Kebab with Eastern Spices Style

Skewered Game with Pineapple and Curry

Vegetable Paella

Spanish Omelette

InterContinental Assorted Tarts, Pastries and Cakes

Fresh Mediterranean Fruits

Mineral Water

White Wine

Viña 65 (Verdejo), D. O. Rueda

Red Wine

Edulis Crianza, D. O. C. Rioja

Coffee or Tea and Mignardises

Price per person: 46 Euros

+ IVA Tax

Service minimum for 20 people.

Additional 20% applies for less than 15 covers.

Please, contact Banqueting Department for request a proposal.

WINTER FINGER BUFFET



Inter-Crunchy

(Foie Gras, Violet Potatoes, Fresh Cheese and Piquillo Red Pepper)



Cold Appetizers

(Strawberry Gazpacho, Avocado with Cilantro Herb, Melon, Tomato and Celery)



Cheeses

Máhon, Crured Manchego, Brie, Idiazábal and Reggiano Parmesano

Assorted Salads

Tropical Salad, Guinea Fowl Salad, Navarran Lettuce with Anchovies, and an Array of Pickled Vegetables



Finger Sandwiches

Walnut Cream Cheese Salad, Smoked Salmon and Russian Salad



Chicken Croquettes



Traditional Steak Canapé



Roasted Seasonal Vegetables



Tenderloin with Roasted Bell Peppers



Chicken with Vermicelli and Vegetables

Assorted Baked Tarts, Pastries and Cakes and Fresh Fruit

Mineral Water

White Wine

Viña 65 (Verdejo), D. O. Rueda

Red Wine

Edulis Crianza, D. O. C. Rioja

Coffee or Tea and Mignardises

Price per person: 46 Euros

+ IVA Tax

All Buffets include waiter service and floral arrangement.

The minimum service is for 20 people.

For Buffets, if the number of people is less than 20,
please consult with us on pricing.





INTERCONTINENTAL MADRID

MADRID BUFFET (page 1)



Soups

Chinchón style Garlic Soup, Madrid Meat Consommé with Fideo Noodles

Inter-Crunchy

(Foie Gras, Violet Potatoes, Fresh Chesse and Piquillo Pepper)



Salads

Saint Isidore Salad (Roasted Tomato, Variety of Lettuces, Watercress, Tuna, Red bell pepper, Garlic and Smoked Cayenne La Vera dressing), Tajuña Salad (Traditional provincial salad from where the Tajuña River and Tajo Rivers meet in Guadalajara), Country Salad with Black Olives and Madrid Salad



Assorted Spanish National Cheeses



Hot Dishes

Madrid Hot Pot Stew

Cod Fish on a Bed of Pistou (Pisto Manchego)

Callos a la Madrileña: Assorted Organ Meats and Tripe, Garlic, Tomatoes and Onion served in a semi piquant Spicy Tomato based Sauce.

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MADRID BUFFET (page 2)

Desserts

Seasonal Fresh Fruit

Fresh Mixed Berries

Spanish Caramel Flan

Bartolillos (a historic triangular Corn Flour and Wheat Flour variety Stuffed Pastry consisting of Lemon Zest, Butter, Sugar, Egg Yolk, Vanilla and a Sugar Glazed Coating)

Buñuelos de Viento – Fritters of the Wind (these round Meatball Shaped Crispy Pastry Fritters is lightly Fried and is made of Lemon Zest, Egg Yolk, Glazed Sugar and Corn Flour and Wheat Flour Combined)

Huesos de Santos – The Saints Bones (a delicious traditional Almond and Egg Yolk Holiday Pastry Shaped like a Rolled Canelloni filled with Assorted Stuffings and then Sugar Glazed)

Mineral Water

White Wine

Viña Cantosán (Verdejo), D. O. Rueda

Red Wine

Viña Salceda Crianza, D. O. C. Rioja

Coffee or Tea and Mignardises

**Price per person: 58 Euros
+ IVA Tax**

All our Buffets include waiter service and floral arrangement.

Service minimum is for 20 people.

All Buffets with less than 20 people, please consult within for pricing.

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CASTILLA BUFFET



Soups

Sopa Castellana (Traditional Shepherd's Garlic and Bread Soup), and Cream of Vegetable



Salads

Endive with Cherry Tomatoes and Raisins, Guinea Fowl Salad with Kumato Black Tomato, Castilla La Mancha Pickled Partridge Salad, Belgian Red and Gold Endive Salad with Pyrenee Mountain Blue Cheese and Potato Salad with home made Ali-Oli Mayonnaise.



Hot Dishes

Roast Iberian Pork Tenderloin, Lamb Stew with Vegetables, Cod Fish Vizcaya Style, Segovian Potatoes, Pasta prepared with Extra Virgin Olive Oil and Garlic

All our Buffets include waiter service and floral arrangement.

Service minimum is for 20 people.

All Buffets with less than twenty people, please consult within for pricing.



Desserts

Seasonal Sliced Fresh Fruit

Red Berry Fruit Salad, Traditional "Leche Frita" and Eggnog

White Wine

Viña Cantosán (Verdejo), D. O. Rueda

Red Wine

Viña Salceda Crianza, D. O. C. Rioja

Mineral Water

Coffee or Tea and Mignardises

Price per person: 58 Euros

+ IVA Tax



BUFFET OF NORTHERN SPAIN



Soups

Sea Food Soup and Vegetable Soup



Salads

Navarran Lettuces with Cantabrian Sea Anchovies, Country Salad, Zurrututuna (this cod fish dish is prepared with sundried Choricero and Green Bell Pepper, Parsley, Garlic, toasted bread and Egg - the cod fish is dredged lightly in breadcrumbs), Navarran White Asparagus Salad served with Mayonnaise.



Hot Dishes

Galician Veal Medallions with Red Wine Sauce, Tuna with Tomato, Cod Fish Vizcaya Style, Hake Bilbao Style with Guernica Peppers y Marmitako (a historical Basque Fisherman's Stew with freshly caught Tuna, Tomato, Onion and Vegetables)

All our Buffets include waiter service and floral arrangement.

Minimum service is 20 People.

If the number of people is less than 20 people, please enquire within on pricing.



Desserts

Seasonal Fresh Fruit

Canutillos de Bilbao: Shaped like its Sicilian Cousin, the Canolli, these Flour Shaped Rolled Pastries are filled with Cream and Milk

Tocinitos de Cielo: this historical dessert is prepared similar to a Caramel Flan with Egg Yolks, Lemon Zest, one Egg White, Merengue Peaks and Sugar.

Homemade Apple Pie

Assorted Sweet Shot Glasses

White Wine *Viña Cantosán (Verdejo), D. O. Rueda*

Red Wine *Viña Salceda Crianza, D. O. C. Rioja*

Cava *Parés Baltá Brut Ecológico*

Mineral Water

Coffee or Tea and Mignardises

Price per person: 69 Euros
+ IVA Tax



INTERCONTINENTAL MADRID

ANDALUSIAN BUFFET

Cold Soups

Gazpacho Cold Tomato Soup

Córdoba Salmorejo Tomato Soup



Inter-Crunchy

(Foie Gras, Violet Potatoes, Fresh Cheese and Piquillo Pepper)



Salads

Málaga Salad (Codfish, Olives and Orange Slices), Almoraina Salad (Escarola, Tomato, Garlic, Cumin Seed and Smoked Spanish Cayenne Paprika), Traditional Andalusian Appetisers, Potato Salad with home made Ali Oli Mayonnaise, Pipirrana Salad (Hard Boiled Egg, Tuna, Bell Pepper, Onion and Extra Virgin Olive Oil with Vinegar), Iberian Ham served on a Canapé with Drizzled Extra Virgin Olive Oil and Andalusian Marriages (Fresh and Salted Anchovies)

Hot Dishes

Garlic Chicken served with Potatoes, Sanlúcar, Cádiz Fresh Fried White Fish, Andalusian Style Squid, Grilled Assorted Vegetables Sprinkled with Sea Salt and dressed with Extra Virgin Olive Oil and Orecchiette Pasta

Málaga Style Rice

Desserts

Seasonal Sliced Fresh Fruit, Brazo de Gitano (traditional cakes) and Assorted Sweet Shots

White Wine *Viña Cantosán (Verdejo), D. O. Rueda*

Red Wine *Viña Salceda Crianza, D. O. C. Rioja*

Cava *Parés Baltá Brut Ecológico*

Mineral Water

Coffee or Tea and Mignardises

Price per person: 69 Euros

+ IVA Tax

All buffets include waiter service and floral arrangement
with a minimum serve for 20 people.

If the number of people is less than 20, please enquire within for pricing.

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LUNCHES

Welcome Aperitif included for all lunch choices

Beverages Selection

White or Red Wine, Beer, Cava (White Sparkling Wine) and Assorted Soft Drinks

Selection of Appetizers: Cold and Hot

All appetizers and drinks listed are included in this service
with waiter service and floral arrangement.
Time: 20 minutes

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CORPORATE LUNCH N° 1

Starters

Cream of Potato

or

Córdoba Salmorejo Cold Tomato Soup

or

Strawberry Gazpacho

or

Asparagus cream with Sesame(Cold or Hot)

Main Courses

Salmon with Sparkling White Wine served with Steamed Potatoes

or

*Game Specialty of the Day served with a Potato Pastry
and Seasonal Vegetables*

or

*Iberian Tenderloin of Pork served with White Mushrooms
and Green Apple*

Desserts

Pineapple Carpaccio with Banana and Pistachio Ice Cream

or

Apricot Sauce with Baked Apple

or

InterContinental Millefeuille with Red Berries

Coffee or tea and Mignardises

White Wine *Viña 65 (Verdejo), D. O. Rueda*

Red Wine *Edulis Crianza, D. O. C. Rioja*

Mineral Water

Price per person: 55 Euros

+ IVA Tax

All lunches include waiter service and floral arrangement
with a minimum serve for 20 people



If the number of people is less than 20, please enquire within for pricing.

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CORPORATE LUNCH N° 2

Starters

-  *Tomato and White Tuna Salad*
or
Alaskan Salmon with Fennel Dip
or
 *Mediterranean Salad with Pickled Guinea Fowl*


Main Courses

- Veal Petit Steak served with Spring Onion, Bamboo and Oyster Sauce*
or
 *Pork Lion served with Potato Pastry and Glazed Vegetables*
or
 *Roast Cod fish prepared with Dried Fruits on a Bed of Pisto "Vegetables"*

All lunches include waiter service and floral arrangement
with a minimum serve for 20 people.

If the number of people is less than 20, please enquire within for pricing

Desserts

-  *"Tatin" Apple Pie with Vanilla Ice cream*
or
Fried Milk with Cream
or
Pear and Peach Tart a la mode, with Vanilla Ice Cream

Coffee or Tea and Mignardises

White Wine *Viña 65 (Verdejo), D. O. Rueda*

Red Wine *Edulis Crianza, D. O. C. Rioja*

Mineral Water

Price per person: 59 Euros
+ IVA Tax

CORPORATE LUNCH N° 3

Starters

Large Prawn Salad served with Sweet and Sour Vinaigrette and Citrus Fruits

or

Guinea Fowl Salad

or

Foie Gras served with Smoked Balsamic Vinaigrette Perfume and Fresh Fig Chutney

Main Courses

 *Veal Tenderloin served with Gnocchi and Goat Cheese with Pedro Ximénez Glaze*

or

 *Hake Vizcaya Style with Basmati Rice and Duo of Basque Sweet Red Peppers & Galician Green Peppers*

or

 *Grilled Beef Tenderloin with Port Sauce, Thick Fries and Vegetables*

All lunches include waiter service and floral arrangement
with a minimum serve for 20 people.

If the number of people is less than 20, please enquire within for pricing

Desserts

 *InterContinental Millefeuille with Raspberry Coulis*

or

Truffle with Vanilla Sauce

or

Coconut Mousse with Chocolate Sauce

Coffee or Tea with Mignardises

White Wine *Viña 65 (Verdejo), D. O. Rueda*

Red Wine *Edulis Crianza, D. O. C. Rioja*

Mineral Water

Price per person: 67 Euros
+ IVA Tax





DINNERS

Welcome Aperitif

InterContinental Beverages Selection

Sherry (Fino Jerez), White or Red Wine, National and International Beers, Cava Sparkling Wine and Soft Drinks

Selection of Cold and Hot Appetizers

All appetizers are included with waiter service and floral arrangement.
The aperitif is included in the price of the dinner.
Time: 20 Minutes

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DINNER N°1

Starters

Cream of Avocado served with Shrimp Ceviche
or

 *Gazpacho, a Cold Tomato Soup served with Pesto*
or

 *Cream of Green Asparagus Topped with Cream and Black Sesame Seeds*

Main Courses

Chicken Stew prepared with Cabbage and Iberian Ham
or

Cod Fish served with Potatoes and Ratatouille
or

 *Iberian Pork Filet Mignon accompanied by Seasonal Mushrooms and Cream of Potato and Cheese*

All lunches include waiter service and floral arrangement
with a minimum serve for 20 people.

If the number of people is less than 20, please enquire within for pricing

Desserts

Pineapple Carpaccio with Vanilla Ice Cream
or

Banana Pyramid with Caramel Cous Cous
or

 *Brownie with Mascarpone Ice Cream and Vanilla Ice Cream*

Coffee or Tea and Mignardises

White Wine *Viña Cantosán (Verdejo), D. O. Rueda*

Red Wine *Viña Salceda Crianza, D. O. C. Rioja*

Price per person: 63 Euros
+ IVA Tax

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DINNER N°2

Starters

Lobster Bisque with Mango Garnish

or

 *Prawn Salad with Citrus and Sweet & Sour Vinaigrette*

or

Foie Gras Paired with Fig Chutney on Sponge and Balsamic Perfume

Main Courses

Veal Tenderloin served with Smoked Cayenne Gravy and Potato, Green Asparagus and Cherry Tomatoes

or

Hake Bilbao Style with Leek and Basil

or

Grilled Veal Tenderloin with Baby Beans and Spring Onion accompanied by Smoked Idiazábal Cheese and Chantarelle Mushrooms

All lunches include waiter service and floral arrangement
with a minimum serve for 20 people.

If the number of people is less than 20, please enquire within for pricing

The aperitif is included in the price of the dinner.



Desserts

Coconut Mousse with Chocolate Sauce

or

Apple Tart with Vanilla Ice Cream

or

Raspberry Sherbert with Tropical Red Fruit Garnish

Coffee or Tea and Mignardises

White Wine *Viña Cantosán (Verdejo), D. O. Rueda*

Red Wine *Viña Salceda Crianza, D. O. C. Rioja*

Mineral Water

Price per person: 69 Euros

+ IVA Tax

DINNER N°3

Welcome Appetizer

Starters

Pastry stuffed with Shrimp, Mushrooms and Noilly Prat Sauce

or

✔ *Classic Córdoba Salmorejo Cold Tomato Soup with Fresh Sea Scallops and Iberian Ham*

or

Partridge Salad Castilian Manchego Style

Main Courses

✔ *Veal Tenderloin with Shallots, Potatoes, Green Asparagus and dressed with Boletus Ceps Gravy*

or

✔ *Baked Hake White Fish served with Seasonal Vegetables and Tomato Vinaigrette*

or

✔ *Veal Tenderloin with Truffle Sauce, Glazed Vegetables and Grilled Potatoes*

Desserts

White Chocolate Garnished and Red Berries

or

Pineapple Carpaccio with Banana Ice Cream

or

Tropical Fruit and Raspberry Ice Cream

Coffee or Tea and Mignardises

White Wine *Viña Cantosán (Verdejo), D. O. Rueda*

Red Wine *Viña Salceda Crianza, D. O. C. Rioja*

Price per person: 74 Euros
+ IVA Tax

All Menus include waiter service and floral arrangement.

There is a minimum for 20 people.

The welcome appetizer is included in the price.

Previous confirmation on all fixed menus is required by the InterContinental Madrid Hotel.
For less than 20 people, our minimum, please enquire within on pricing.



THE ILLUMINATED COAST GALA

Welcome Appetizer

- ✓ Strawberry Gazpacho Cold Soup served with Iberian Ham
- ✓ Prawn Salad served with Mediterranean Citrus Fruits
- ✓ Iberian Pork Filet Mignon prepared with Antique French Dijon Grain Mustard
- ✓ Pineapple Carpaccio Served with Banana Ice Cream

Coffee or Tea and Mignardises

White Wine *Viña Cantosán (Verdejo), D. O. Rueda*

Red Wine *Viña Salceda Crianza, D. O. C. Rioja*

Digestives and Brandy

Price per person: 69 Euros
+ IVA Tax

All menus include waiter service and floral arrangements.
There is a minimum for this menu of 10 people.
The Welcome Appetizers is included in the price.



THE EMERALD COAST GALA

Welcome Appetizer

- ✓ Cold Cream of Potato Soup served with Shrimp and Pink Grapefruit
- ✓ Puff Pastry Stuffed with Prawns and Mushrooms with White Sauce
- ✓ Petit Beef Tenderloins on Rioja Sauce served with Seasonal Mushrooms, Roasted Tomatoes and Duchess Potatoes
- ✓ Peach and Pear Tart served a la Mode with Vanilla Ice Cream

Coffee or Tea and Mignardises

White Wine *Viña Cantosán (Verdejo), D. O. Rueda*

Red Wine *Viña Salceda Crianza, D. O. C. Rioja*

Cava *Parés Baltá Brut Ecológico*

Digestives and Brandy

Price per person: 76 Euros
+ IVA Tax

All menus include waiter service and floral arrangement.
Service Minimum is 10 people.
The welcome appetizer is included in the price.

THE GOLD COAST GALA

Welcome Appetizer

- ✔ Terrine of Foie Gras with Blackberry Marmalade and Herbal Spiced Home Made Bread
- ✔ Baked Hake White Fish served with Seasonal Vegetables and Vinaigrette of Tomato
- ✔ Veal Tenderloin with Red Wine accompanied by Potatoes and Seared on Flame Green Asparagus and Mushrooms Sauce
- ✔ InterContinental Millefeuille with Red Berries

Coffee or Tea and Mignardises

White Wine *Viña Cantosán (Verdejo), D. O. Rueda*

Red Wine *Viña Salceda Crianza, D. O. C. Rioja*

Cava *Parés Baltá Brut Ecológico*

Digestives and Brandy

Price per person: 86 Euros
+ IVA Tax

All menus include waiter service and floral arrangement.
Service Minimum is 10 people.
The welcome appetizer is included in the price.

THE ROUTE OF DON QUIJOTE GALA

Welcome Appetizer

- ✓ Traditional Castilla La Mancha Partridge Salad
- ✓ Cod Fish served on a Bed of Tomato, Zucchini, Onion, Garlic, Bell Peppers and Eggplant
- ✓ Alcarria Style Thyme Roast Lamb served with Potatoes
- ✓ Raspberry Mousse served with Traditional “Leche Frita” Fried Milk

Coffee or Tea and Mignardises

White Wine *Castillo de Perelada Chardonnay, D. O. Empordá*

Red Wine *Viña Pedrosa Crianza, D. O. R. Duero*

Cava *Parés Baltá Brut Ecológico*

Digestives and Brandy

Price per person: 88 Euros
+ IVA Tax

All menus include waiter service and floral arrangement.
Service Minimum is 10 people.
The welcome appetizer is included in the price.

THE WHITE COAST GALA

Welcome Appetizer

- ✓ Almond Cold Soup Málaga Style
- ✓ Shrimp Salad garnished with Mango Drizzled with Walnut Oil
- ✓ Breaded Hake White Fish Andalusian Style served with Grilled Vegetables
- ✓ Black Chocolate Mousse with Caramel served with Vanilla Ice Cream & Apricot Dressing

Coffee or Tea and Mignardises

White Wine *Castillo de Perelada Chardonnay, D. O. Empordà*

Red Wine *Viña Pedrosa Crianza, D. O. R. Duero*

Cava *Parés Baltá Brut Ecológico*

Digestives and Brandy

Price per person: 98 Euros
+ IVA Tax

This menu includes a two hour free Bar at our Hotel.

All menus include waiter service and floral arrangement.

Service Minimum is 10 people.

The welcome appetizer is included in the price.



MUSIC

Piano:	330 €
Piano and Violin:	495 €
Piano and Guitar:	530 €
Piano and Vocalist:	530 €
Quartet:	1.115 €

Dance Music

Orchestra (2 hours.)	1.200 €
Discotec (2 hours.)	880 €
1 hour Extra Discotec:	370 €
Orchestra & Discotec (1 and 2 hours)	1.350 €

21 % IVA Tax Additional to cost for Music

Telephones Numbers of Interest

Photography (Auto-Color): 91.450.2413

BEVERAGES

These are the price details of our open bar:

1) The InterContinental Hotel Bar price
for Open Service Style 18 €
*(per person for 2 hours
with a time limit of two hours)*

Extra hour: 8 €
(Price per person and per hour)

2) The InterContinental Hotel Bar price
for Special Luxurious Service 24 €
*(per person for 2 hours
with a time limit of two hours)*

Extra hour: 12 €
(Price per person and per hour)

IVA Tax not included



INTERCONTINENTAL MADRID

BAR OPEN SERVICE STYLE

Whiskies

White Label, Cutty Shark y Passport

Gins

*Gin Rives Special (Spain), Larios 12 years Old (Spain), Beefeater (U.K.)
Bombay (U.K.)*

Rums

*Conde de Cuba Aged 7 Years (The Dominican Republic), Brugal
(The Dominican Republic), Barceló Aged 8 Years (Cuba), Bacardí
(Cuba), Cacique (Venezuela)*

Vodkas

Eristoff (U.S.A.) and Belvédère (Poland)

Cava

Parés Baltá Brut Ecológico

Liquors

*Peach Cordial, Resoli (Castilla La Mancha, Cuenca), Semi Sweet Coffee &
Anise Liquor, Pacharan Zoco (Navarran Berry Cordial)*

Soft Drinks

*Lemon, Orange, Coca Cola, Coca Cola Light, Ginger Ale, Sprite, Tonic,
Soda*

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INTERCONTINENTAL LUXURY BAR

Whiskies

J. Walker Black 12 Year Old (Scotland), Cutty Sark (Scotland), Marker's Mark Bourbon, Cardhu 12 Year Old (Malta), Chivas 12 Year Old (Scotland)

Gins

Bombay Sapphire (U.K.), Hendrick's (U.K.), Larios Premium 12 Year Old (Spain)

Rums

Cacique 500 (Venezuela), Habana Club 7 Year Old (Cuba), Barceló Aged (The Dominican Republic), Brugal Extra Aged (The Dominican Republic)

Vodka

Stolichnaya (Russia), Citadelle Vodka 5 Destilled (France)

Brandy

Carlos I, Gran Duque de Alba

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