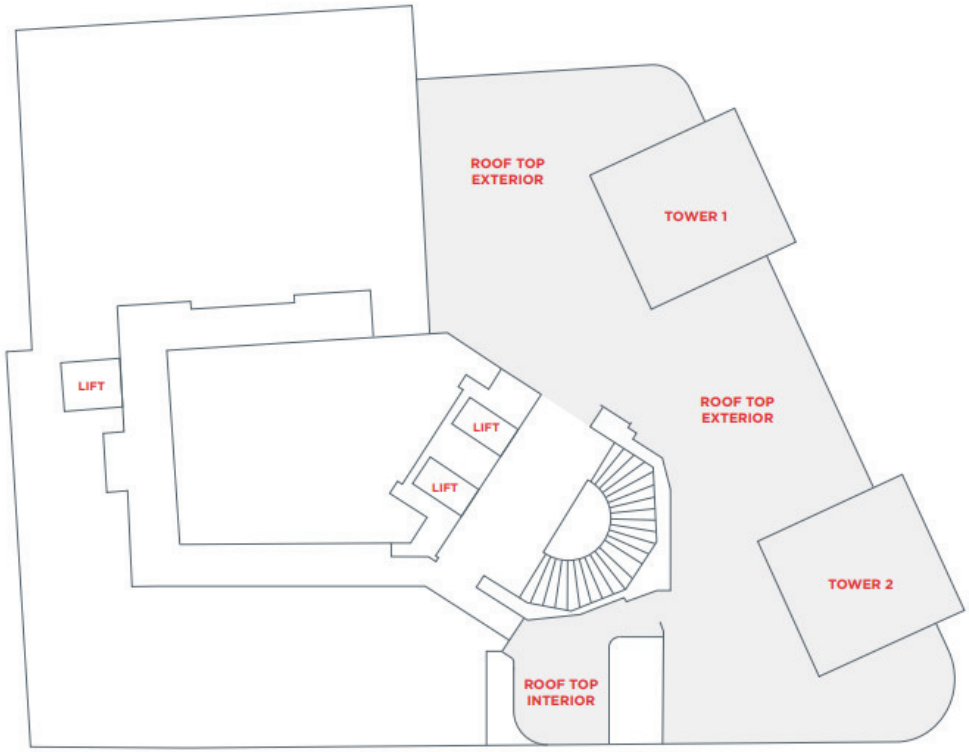
Eat. Drink. Explore.

HYATT CENTRIC™
GRAN VIA MADRID

Explore our spaces

1st floor

10th floor



Explore our spaces

1st floor Meeting rooms	Room dimensions (L x W x H)	Room size (SQ. m.)	Banquet	Reception	Theatre	Classroom	Boardroom	U-shape	Cabaret
Atelier 1	7m x 6m x 3m	47	24	25	24	18	12	12	15
Atelier 2	7m x 7m x 3m	55	24	25	24	18	12	12	15
Atelier 3	7m x 8m x 3m	58	24	25	24	18	12	18	15
Atelier 4	4m x 9m x 3m	37	16	10	12	8	8	10	10
Atelier 1 + 2	14m x 8m x 3m	102	56	60	48	42	24	24	35
Atelier 3 + 4	16m x 12m x 3m	95	48	45	36	32	20	22	25
Atelier 1 + 2 + 3	21m x 8m x 3m	160	88	95	84	60	36	32	45
Atelier 1 + 2 + 3 + 4	25m x 8m x 3m	197	96	125	90	60	36		45

10th floor Meeting rooms	Room dimensions (L x W)	Room size (SQ. m.)	Reception
Roof Top Exterior	-	200	165
Roof Top Interior	6m x 5m	30	35
Roof Top Tower 1	3m x 5m	15	15
Roof Top Tower 2	5m x 5m	25	20

Rates

Meeting Rooms	Half day (4h)	Full day (8h)
Atelier 1	600 €	800 €
Atelier 2	600 €	800 €
Atelier 3	700 €	900 €
Atelier 4	600 €	800 €
Atelier 1 + 2	1000 €	1400 €
Atelier 3 + 4	1200 €	1600 €
Atelier 1 + 2 + 3	1500 €	2100 €
Atelier 1 + 2 + 3 + 4	2000 €	2800 €

Includes:
WI-FI connection , flipchart, screen projector (280cm x 175cm), projector, existing TV screen 55", notepads & pens and still water

Other spaces	Rates
El Jardín de Diana	Full terrace 4000 €
	Half terrace 3000 €
Tower	Full day 900 €
	Half day 700 €
Bar Interior	1200 €
Hielo y Carbón	5000 €
El Patio	1000 €
Gintonería	600 €
Vinoteca	200 €
Music studio	500 €

DDR Packages

Full day — 120 € per person

Room rental
Morning and afternoon Coffee Break N°2 "Gran Vía"
"Puerta del Sol" mini executive menu

Half day — 105 € per person

Room rental
Coffee Break N°2 "Gran Vía"
"Puerta del Sol" mini executive menu

Lunch supplements per person

Lunch buffet	17 €
Finger buffet	7 €

Audiovisuals supplements

Technician (Full day)	430 €
Technician (Half day)	300 €
Microphones	100€
TV screen with floor support	From 250 €
Lectern	90 €
Laser pointer	40 €
Stage	240 €
Polycom	60 €

Coffee Break

N° 1 Opera — 14 € per person

Coffee thermos
Assortment of juices
Infusions
Flavored water

N° 2 Gran Vía — 17 € per person

Coffee thermos
Assortment of juices
Infusions
Flavored water
Assortment of pastries
Fresh seasonal fruit
Dairy
Salty snacks

N° 3 Callao — 24 € per person

Coffee thermos
Assortment of juices
Infusions
Flavored water
Freshly baked pastries
Assortment of donuts
Coconut and chia pudding
Seasonal fruit mini bowls
Salmon mini brioche
Mini ham and tomato toast
Vegetable crudités with hummus and guacamole
Endives with cream cheese
Spanish potato omelette with alioli

"Puerta del Sol" mini executive menu

Starters to share
Assortment of croquettes
Mozarrón tomato salad with burratina (V)
Spanish broken eggs with Iberian ham

Main course (select one)
Salmon with eco greek yogurt sauce, beetroot and watercress
Grilled sirloin with "papas arrugás" and chimichurri sauce
Mellow rice with mushrooms and manchego cheese (V)

Dessert (same for all the guests)
Creamy cheesecake with fruit and strawberry sorbet from Huelva
Chocolate fondant cake with cherry and orange sorbet
Seasonal fruit

Beverages
Still water
Soft drinks
Beer
Coffee or tea

35 € per person
***Ask for other options**

Finger Buffet "Plaza de Cibeles"

Mango salmorejo with caramelized peanuts (V)
Hummus with crunchy pita bread (V)
Anchovies salad
Corn toast with tuna tartar
Quinoa salad, corncob, sweet potato and cherry tomatoes (V)

Assortment of croquettes
Mini focaccia with tomato, mozzarella and basil (V)
Marinated chicken with red onion and pineapple
Goat cheese with caramelized onion toast (V)
“La Finca” mini burger with brioche bread

Desserts

Chocolate and extra virgin olive oil brownie
Cheesecake with berries

Mini extra dish

Season's mushrroom rice (V)
Seafood fideuá
Assortment of Spanish cheeses, grapes and dried fruits (V)

Beverages

Still water
Soft drinks
Beer
Coffee or tea

45 € per person
+ 5 € extra dish

Dinner and Spanih wine menu

Dinner menu

Starter (select one)
Burratina, vanilla roasted tomato jam, mango and chickweed (V)
Lobster and tomato tartar, white and black garlic
Shrimp carpaccio with roasted gazpacho, green apple and crispy corn

Main course (select one)
Grilled gilthead bream, caramelized rhubarb with Pedro Ximénez, tarragon and fennel soup
Old cow sirloin, tricolor mojos and "papas arrugás"
Lamb terrine, "patatas revolconas", fried eggplant with honey, dates and almonds

Dessert (select one)
Chocolate fondant cake with cherry and orange sorbet
Caramelized three-milk brioche with lemon and ginger sorbet
Seasonal fruit

Beverages
Still water and soft drinks
Beer

***Ask for other options**
50 € per person

Spanish wine menu

Marinated olives from Ondas: vermutería + lounge (V)
Assortment of Spanish cheeses, grapes and dried fruits (V)
Iberian cold meat with breadstick from Jerez
Assortment of croquettes
"La Finca" mini burger with brioche bread

Desserts
Chocolate and extra virgin olive oil mini brownie

Beverages
La Escucha D.O. Bierzo red wine
La Charla D.O. Rueda white wine
Still water and soft drinks
Beer

40 € per person

Cocktail menu

Cold
Mango salmorejo with caramelized peanuts (V)
Hummus with crunchy pita bread (V)
Quinoa salad with corncob, cherry tomato and Latin cheese (V)
Assortment of Spanish cheeses, grapes and dried fruits (V)
Anchovies salad
Corn toast with tuna tartar
Clasic ceviche with sweet potato and corncob
Beef carpaccio, arugula and parmesan cheese
Smoked dried meat with fried almonds
Pita bread with pastrami, tzaziki sauce and arugula

Hot
Assortment of croquettes
Mini focaccia with tomato, mozzarella and basil (V)
Fried eggplant with honey (V)
Marinated chicken with red onion and pineapple
Goat cheese with caramelized onion toast (V)
"La Finca" mini burger with brioche bread
Steamed chicken gyozas with hoisin sauce
Crispy omelette
Iberian sirloin toast with fig jam
Carnitas taco with chipotle and cilantro

Desserts
Chocolate and olive oil brownie
Coconut and passion fruit panna cotta
Cheesecake with berries and crunchy cookie
Mini crême brûlée

Beverages
La Escucha D.O. Bierzo red wine
La Charla D.O. Rueda white wine
Still water
Soft drinks
Beer

90 minutes length
5 Cold – 5 Hot – 3 Desserts 65 € per person
6 Cold – 6 Hot – 3 Desserts 70 € per person

Wines and distilled

Basic wine package	10 € per person

La Escucha D.O. Bierzo red wine
La Charla D.O. Rueda white wine

Tickets (20 people minimum)	
No premium distilled	9 € per person
Premium distilled	13 € per person

Open bar (1 hour length)	
No premium distilled	20 € per person
Premium distilled	35 € per person
Extra hour no premium	15 € per person
Extra hour premium	25 € per person

Banqueting menus conditions

- A minimum number of people will be considered depending on the chosen menu
- For more than 20 diners, the menu must be chosen previously
- (V) Vegetarian
- All prices are per person and per service
- Allergies and intolerances must be informed to the hotel 7 days before the event
- Modifications on the contracted services will be allowed up to 3 days before the event
- 10% VAT included in all catering services
- 21% VAT included in room rental and audiovisual services

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