



*Yes, I do!*

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HYATT CENTRIC<sup>™</sup>  
GRAN VIA MADRID





## *Your next adventure starts here!*

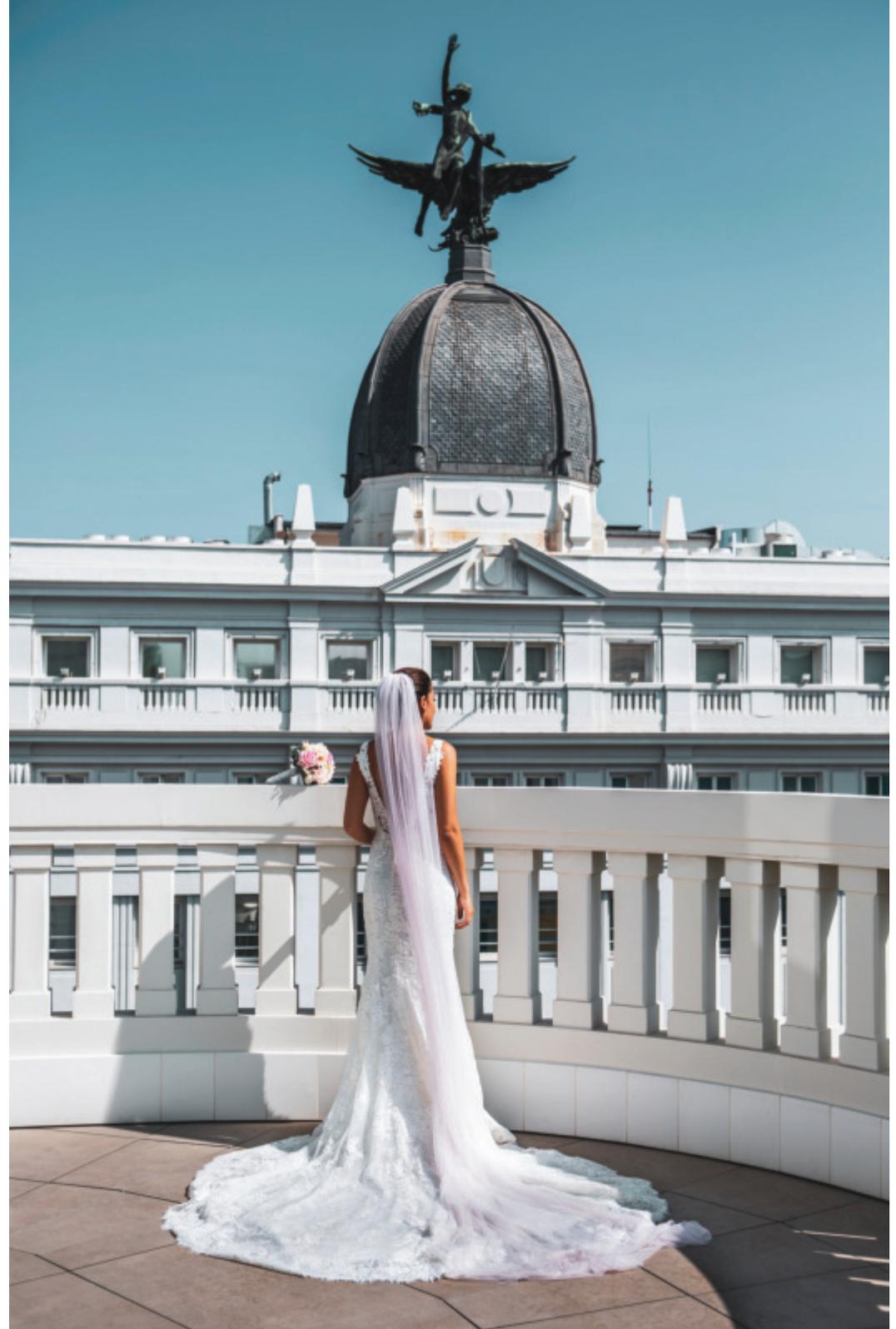
Hyatt Centric Gran Via Madrid offers you the perfect setting to enjoy one of the most important moments of your life.

Elegant spaces, professional service and our personal touch make our hotel the perfect location to host the wedding of your dreams.

Live an unforgettable day with us!

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- Our **Event Coordinators** will assist you to live a unique wedding, from the beginning, the toast to the cake. We will be with you to create unforgettable experiences!
  - All the events before and after the wedding will be organized in a **personalized and tailored** way.
  - Every moment will be special, from the lighting and floral decoration, to the **fantastic gastronomic options**.
  - **Honeymoon**: celebrate your wedding night at Hyatt Centric Gran Via Madrid and earn World of Hyatt points redeemable for free stays at Hyatt Hotels & Resorts hotels. Check our website for more information.
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## *Find an excuse to celebrate*

With 500 square meters of interior and exterior spaces, you will find the perfect place to organize the wedding of your dreams

Include our rooftop, El Jardín de Diana, located on the tenth floor in your experience and enjoy panoramic views of Madrid city.

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# Cocktail Menu

## Cool aperitives

Mango salmorejo with caramelized peanuts (V)  
Watermelon and mint gazpacho (V)  
Hummus with crispy pita bread (V)  
Quinoa salad, corncob, cherry tomato and Latin cheese (V)  
Assortment of Spanish cheeses, grapes and dried fruits (V)  
Anchovies salad  
Corn toast with tuna tartar  
Classic ceviche with sweet potato and corncob  
Foie mi-cuit with green apple coulis  
Carpaccio of veal, arugula and parmesan  
Smoked cured meat with fried almonds  
Pita bread with pastrami, tzaziki sauce and arugula

## Desserts

Olive oil chocolate brownie  
Coconut and passion fruit panna cotta  
Cheesecake with berries and crunchy cookie  
Raspberries petit fours  
White chocolate brownie and pecan nut  
Mini crème brûlée

## Hot aperitives

Croquettes assortment  
Mini focaccia with tomato, mozzarella and basil (V)  
Fried aubergine with honey (V)  
Marinated chicken with red onion and pineapple  
Goat cheese toast with caramelized onion (V)  
Mini burger "La Finca" with brioche bread  
Crunchy shrimp with sweet and sour mayonnaise  
Steamed chicken gyozas with hoisin sauce  
Crispy omelette  
Mushrooms, eggs and truffle tartle(V)  
Iberian sirloin toast with fig jam  
Foie gras ravioli with Porto sauce  
Carnitas taco with chipotle and coriander

## Extra dish

Seasonal mushroom rice (V)  
Seafood fideuá  
Table of national cheeses, grapes and nuts (V)

## Beverages

Still water and soft drinks  
Beer  
Marqués de Riscal Reserva red wine  
Marqués de Riscal Verdejo white wine  
Coffee and tea

(V) Vegetarian

**6 Cool – 6 Hot – 4 Desserts - Beverages: 100 € per person**

**8 Cool – 8 Hot – 4 Desserts - Drinks: 110 € per person**

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# Gala Menu

## Option 1

### Starter (select one)

Burratina, vanilla-roasted tomato jam, mango and chickpeas (V)  
"Tiradito" of scallops, melon soup, ham and mint

### Main course (select one)

Grilled sea-bream fish, caramelized rhubarb with Pedro Ximénez and tarragon and fennel soup

Cod with piquillo peppers cream, sweet alioli and crispy squid ink

Stewed beef cheeks, parsnip cream and truffle and boletus sauce

Iberian prey, hummus, horn of plenty crumbs and teriyaki sauce

### Dessert (select one)

Strawberries with whipped cream and strawberries ice cream

Chocolate cake with passion fruit sorbet

### Beverages

Still water and soft drinks

Beer

Marqués de Riscal Reserva red wine

Marqués de Riscal Verdejo white wine

Coffee and tea

(V) Vegetarian

**5 Cool + 5 Hot + Starter + Fish or meat + Dessert + Beverages:**

**120 € per person**

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# Gala Menu

## Option 2

### Starter (select one)

Foie mi-cuit, roasted pineapple soup and purple corn air  
Lobster and tomato tartar, white garlic and black garlic  
"Tiradito" of scallops, melon soup, ham and mint  
Shrimp carpaccio with roasted gazpacho, green apple and small nachos  
Burratina, vanilla-roasted tomato jam, mango and chickpeas (V)

### Fish (select one)

Hake with green sauce of plankton and cockles  
Turbot with creamy wheat and ginger  
Grilled sea-bream fish, caramelized rhubarb with Pedro Ximénez and tarragon and fennel soup  
Cod with cream of piquillo peppers, sweet alioli and crispy squid ink  
Roasted sea bass, miso soup, shitake douxelle and fried rice noodles

### Meat (select one)

Stewed beef cheeks, parsnip cream and truffle and boletus sauce  
Old cow sirloin, tricolor mojos and wrinkled potatoes  
Iberian prey, hummus, trumpet crumbs and teriyaki sauce  
Lamb terrine, potatoes revolconas, fried eggplant with dates honey  
Suckling pig at low temperature, cherry coulis, sauteed pink apple and escarole

### Dessert (select one)

Strawberries with cream and strawberries ice cream  
Chocolate cake with passion fruit sorbet  
Toffee and vanilla slug with meringue milk ice cream  
Textured chocolate with orange and cherry ice cream  
Lemon and meringue cake with mojito sorbet and fresh peppermint

### Beverages

Still water and soft drinks  
Beer  
Marqués de Riscal Reserva red wine  
Marqués de Riscal Verdejo white wine  
Coffee and tea

(V) Vegetarian

**5 Cool+ 5 Hot + Starter + Fish or Meat + Dessert + Beverages: 135 € per person**

**5 Cool + 5 Hot+ Starter + Fish + Meat + Beverages: 150 € per person**

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# *Kids Menu*

## Starters to share

Iberian coldcuts and cheese assortment

Ham croquettes

Mini cheese burger

## Main course (select one)

Baked hake loin with baked potatoes

Sauteed sirloin with French fries

## Dessert (select one)

Chocolate fondant with vanilla ice cream

Cheesecake with violet ice cream

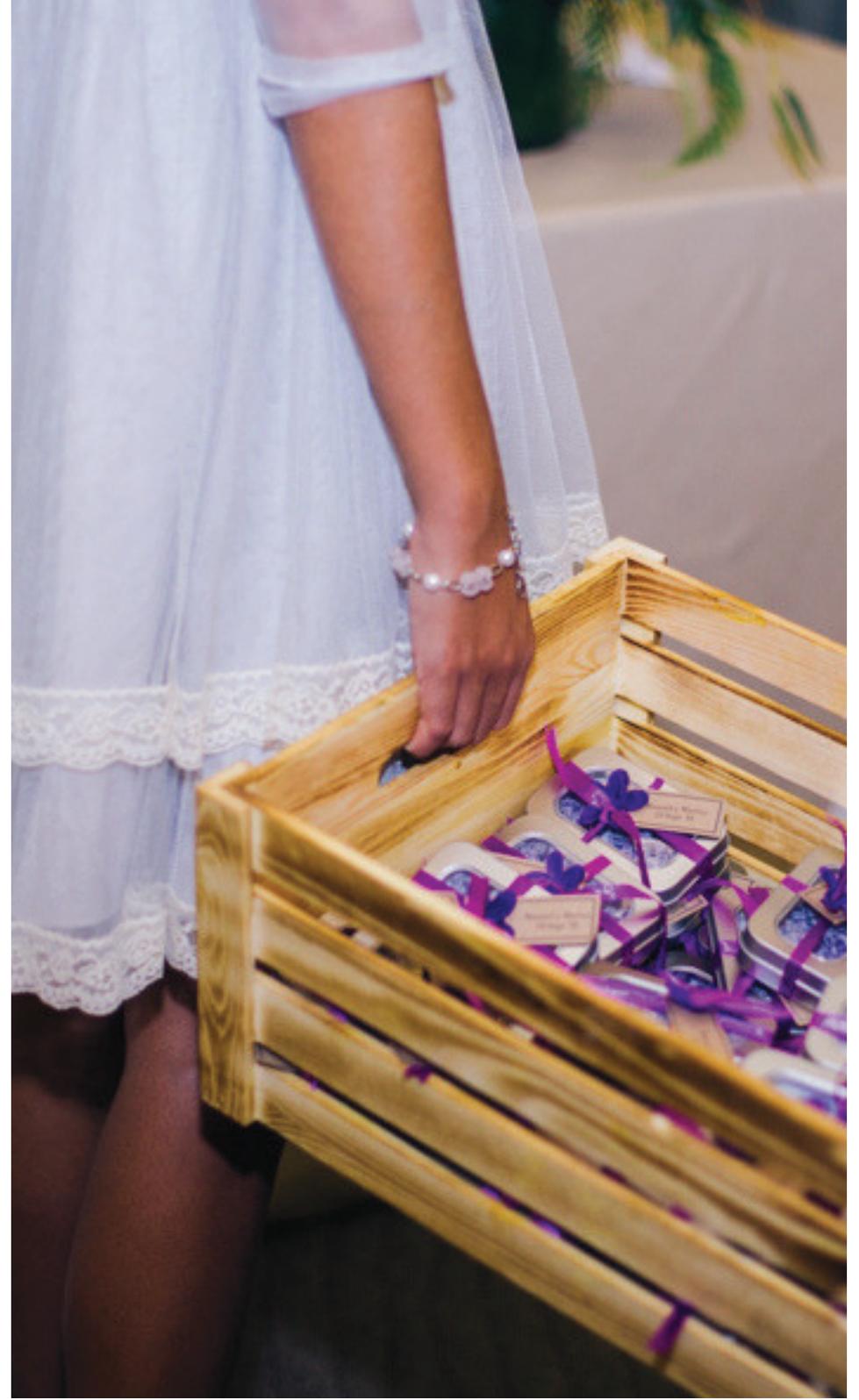
## Beverages

Still water and soft drinks

(V) Vegetarian

**40 € per person**

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# Drinks

## Premium Wine Pack

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**20 € per person**

Las Retamas red wine  
Local D.O. Picarna white wine

## Open Bar (1 hour length)

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No premium distilled open bar	<b>20 € per person</b>
Premium distilled open bar	<b>35 € per person</b>
No premium extra hour	<b>15 € per person</b>
Premium extra hour	<b>25 € per person</b>

## Sparkling Wine

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Cava Torello Brut Special Edition	<b>20 € per person</b>
Veuve Clicquot Champagne	<b>40 € per person</b>

Let yourself be advised by our mixologists

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# HYATT CENTRIC™

GRAN VIA MADRID

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