

## W E D D I N G S – 2011

M o m e n t s ...

The memory of our most special moments will be in our hearts for the rest of our lives.

At Mirasierra Suites Hotel, we want that memory to be a memory of happiness and joy on an exceptional day. For this reason, the organization of your **wedding** shall be planned to the last detail with maximum professionalism and an exquisite care.

### **SPECIAL CONDITIONS FOR WEDDINGS AT MIRASIERRA SUITES HOTEL**

During 2011, if you celebrate your wedding at Mirasierra Suites Hotel, you will be honoured with:

- Previous tasting menu of the chosen menu for 6 persons\*,
- Personalized menu cards,
- Floral arrangements for the tables,
- Transport of the bride in a Mercedes car\*,
- Bridal suite with special amenities\*, breakfast and late check-out at Mirasierra Suites Hotel,
- Anniversary dinner at our Verdil restaurant in Mirasierra Suites Hotel\*.

\*For weddings of minimum 100 attendees

### **WEDDING SPECIAL OFFERS 2011 AT MIRASIERRA SUITES HOTEL**

If you celebrate your wedding in January, February, March, August, November or December, you will obtain 10% discount on the menu price.

If you celebrate your wedding on Friday, Sunday or at midday, you shall choose between one of the next options (in weddings of more than 100 attendees):

Option 1:

- 10% discount on the menu price and free appetizers

Option2:

- Open bar of mojitos appart from the booked open bar during the appetizer
- Invitation to the Spa Wellness with a personal trainer to be used three weeks before the wedding by the bride and groom
- 25 minutes anti-stress massage for the bride

Non acumulative discounts.

Promotion valid for celebrations from January 1<sup>st</sup>, 2011 to December 31<sup>st</sup>, 2011.

This offer is not retroactive. Valid for confirmations from April 10<sup>th</sup>, 2010. Subject to availability..



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## COCKTAIL

Welcome glass of champagne for the attendees

Shooter of gazpacho with basil  
Small portion of goat's cheese with raspberry  
Rolls of smoked salmon with avocado and tex-mex  
China spoon served with aubergine caviar with cherry tomato pickle  
Mini quiche of leek and bacon  
Mushroom croquette  
Chicken brochette with curry sauce  
Crunchy Mallorcan spicy spread with cheese

Soft drinks  
Selection of fruit juices  
Mineral waters  
Beer and vermouth  
White wine, red wine and champagne (according to the chosen menu)



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## YOUR OWN CHOICE...

Design your own cocktail choosing amongst our wide range of 'a la carte' suggestions. Should you require our advice, we will be glad to assist you. (minimum 8 varieties).

## 'A LA CARTE' APPETIZERS

### Cold appetizers:

Japanese appetizers  
Crisps  
Cheese puff pastry  
Spanish spicy sausage sticks  
Gazpacho with basil  
Beetroot gazpacho  
Omelette cake  
Small portion of goat's cheese with raspberries  
Cheese truffles with sesame  
Bloody Mary with cockles  
Corn emulsion with crispy bacon  
Potato parmentier with truffle oil  
Foie gras profiteroles with redcurrant sauce  
Aubergine caviar with cherry tomato  
Cheese cubes  
Small portion of cherry tomato with mozzarella and pesto  
Polenta sandwich with parmesan cheese  
Toast with ostrich cold meat and tomato  
Toast with escalivada and Iberian ham  
Tuna and pepper pie  
Chicken with raisins and walnuts  
Rock mussels with lemon sauce and chives  
Vegetable millefeuille  
Ham bikini with truffle butter  
Mini quiche of leek and bacon  
Small portion of octopus with potato  
Toast with duck ham and onion confit  
Cod brandade  
Peas with mint sauce cream  
Small spoon of cod esqueixada  
Salmon roll with fresh cheese  
Smoked salmon roll with guacamole and tex-mex dust  
Small salad of foie with rucula and Parmesan cheese  
Torchon foie with quince cream and Pedro Ximénez  
Small portion of king prawn with spicy guacamole  
Veal cecina with chopped tomato and oregano  
Foie chupa-chups with kikos dust  
Octopus cake with gazpacho foam  
Tuna tataky with soy and wasabe



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**Hot appetizers:**

Gorgonzola cheese with apple croquettes  
Ham croquettes  
Mushroom croquettes  
Pickled fish with spices  
Crunchy of soft spicy sausage and cheese  
Migas with bacon  
Small spring rolls  
Miso soup with chopped tuna  
Meatballs with curry sauce  
Brochette of chicken with curry sauce  
Spider crab croquette  
Crunchy duck with orange  
Small portion of spicy sausage with crunchy potato  
Fried raviolis of mozzarella and pear  
Tempura of black pudding with onion and apple chutney  
Small vegetable pizza  
Fried quail thigh  
Small portion of tandoori lamb  
Small doughnut of cod and tender garlic emulsion  
Small hot dog  
Breaded lamb chops  
Vegetable tempura with romesco sauce  
King prawns with panko  
Kumquat tuna brochette  
Iberian sirloin brochette with barbecue sauce  
Small hamburger

**Desserts:**

Rice pudding cream  
Yogurt with passion fruit  
Brownie dices with vanilla  
Custard caramel  
Chocolate lollipop  
Chocolate truffle  
Cheese cream with nuts compote  
Fruit brochette  
Pineapple confit with toast coconut meringue  
Small sweet rolls



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**'A la carte' food seasons:**

**Cold:**

Iberian ham "al corte" (hand-carved, min. 100 persons)  
Assortment of cheeses  
Assortment of cold meats

**Hot:**

Black rice with cuttlefish and prawns  
Rice with vegetables and saffron  
Fideua with mushrooms and vegetables  
Mixed paella  
Fideua with seafood

Assortment of bread



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## MENU 1

### Starter:

Ox consommé with mushroom ravioli.

### First course:

Buffalo mozzarella, Iberian ham and pesto.

### Main course:

Free-range chicken stuffed with king prawns, vegetables spaghetti, sea and mountain sauce.

### Dessert:

Pina colada sorbet

### Cake:

Cream and crema wedding cake

Coffee, herbal teas and mignardises  
Mineral waters and bread service

### Wine Cellar

White wine Gran Feudo Chardonnay  
Red wine Gran Feudo "Selección Especial" Crianza 2006  
Cava Codorniu 1551 Brut Nature



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## MENU 2

### **Starter:**

Strawberry gazpacho with goat's cheese cream and chives

### **First course:**

King prawn salad with fruit and soy

### **Main course:**

Veal with truffle sauce and puff pastry with sesame

### **Dessert:**

Red fruit salad with cheese sorbet

### **Cake:**

Cream and truffle San Marcos cake

Coffee, herbal teas and mignardises  
Mineral waters and bread service

### **Wine Cellar**

White wine Gran Feudo Chardonnay  
Red wine Gran Feudo "Selección Especial" Crianza 2006  
Cava Codorniu 1551 Brut Nature



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## MENU 3

### **Starter:**

Cream of celery with foie cubes and basil croutons

### **First course:**

Rolled salmon with king prawns

### **Main course:**

Broche style veal sirloin, polenta cake and mushroom sauce

### **Dessert:**

Yogurt with red fruit ice-cream

### **Cake:**

Three chocolate mousse with almond dust

Coffee, herbal teas and mignardises  
Mineral waters and bread service

### **Wine Cellar**

White wine Gran Feudo Chardonnay  
Red wine Gran Feudo "Selección Especial" Crianza 2006  
Cava Codorniu 1551 Brut Nature



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## MENU 4

### **Starter:**

Ox consommé with mushroom ravioli

### **First course:**

Hake, cockles pil-pil and roast spring onion

### **Main course:**

Sirloin millefeuille, goat's cheese and Iberian ham

### **Dessert:**

Pineapple carpaccio with banana ice-cream and passion fruit coulis

### **Cake:**

Sacher cake with apricot sauce

Coffee, herbal teas and mignardises

Mineral waters and bread service

### **Wine Cellar**

White wine Gran Feudo Chardonnay

Red wine Gran Feudo "Selección Especial" Crianza 2006

Cava Codorniu 1551 Brut Nature



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## MENU 5

### **Starter:**

Foie terrine, muscatel gelée, pistachio nut and spice bread

### **First course:**

Sautéed lobster with baby vegetables and dry Jerez

### **Main course:**

Broche veal sirloin, polenta cake and mushroom cream

### **Dessert:**

Red fruit salad with a cheese sorbet

### **Cake:**

Sacher cake with apricot sauce

Coffee, herbal teas and mignardises  
Mineral waters and bread service

### **Wine Cellar**

White wine Gran Feudo Chardonnay  
Red wine Gran Feudo "Selección Especial" Crianza 2006  
Cava Codorniu 1551 Brut Nature



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## MENU 6

### Starter:

Lobster salad, fruit tartar, sweet and sour vinaigrette

### First course:

Wild sea bass loin, wheat risotto and dry tomato cassé with pine nuts

### Main course:

Sirloin stick, foie torchon and spiced sauce

### Dessert:

Mascarpone cream with apple sorbet and quince cubes

### Cake:

Hazelnut parfait with chocolate

Coffee, herbal teas and mignardises

Mineral waters and bread service

### Wine Cellar

White wine Gran Feudo Chardonnay

Red wine Gran Feudo "Selección Especial" Crianza 2006

Cava Codorniu 1551 Brut Nature



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## **'A LA CARTE' WEDDING SUGGESTIONS 2011**

### **CHOOSE 3 DISHES + 1 DESSERT + 1 WEDDING CAKE**

#### **YOUR OWN CHOICE ...**

Design your own menu choosing amongst our wide range of 'a la carte' suggestions. Should you require our advice, we will be glad to assist you.

#### **STARTERS ('A LA CARTE' WEDDING SUGGESTIONS 2011)**

Cream of celery with foie cubes and basil croutons  
Strawberry gazpacho with goat's cheese cream and chives  
Ox consommé with mushroom raviolis  
Buffalo mozzarella, Iberian ham and pesto  
Rolled salmon with king prawns  
Basil crème brûlée with tomato sorbet  
King prawn salad with fruit and soy  
Ravioli stuffed with spider crab with American sauce  
Cod timbale, caramelized leek, acidic apple and soft ali-oli sauce  
Sautéed green beans with duck liver and balsamic caramel sauce  
Tuna Tataki, crunchy and spicy radish vinaigrette and soy  
Ham and foie salad with Modena vinaigrette and fruit nuts  
Boletus and lobster carpaccio and with a pine nut vinaigrette  
Foie terrine, muscatel gelée, foie terrine , pistachio nut and spiced bread  
Lobster salad, fruit tartar and sweet and sour vinaigrette

#### **FISH ('A LA CARTE' WEDDING SUGGESTIONS 2011)**

Norwegian salmon, tomato chutney and soy vinaigrette  
Hake, cockles pil-pil and roast spring onion  
Crunchy turbot, tirabeque peas and a purée of cauliflower and Idiazabal cheese  
Roast monkfish, sautéed mushrooms and chive oil  
Sautéed lobster with baby vegetables and dry Jerez  
Wild sea bass loin, wheat risotto and dry tomato cassé with pine nuts



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### **MEATS ('A LA CARTE' WEDDING SUGGESTIONS 2011)**

Free-range chicken stuffed with king prawns, vegetables spaghetti, sea and mountain sauce

Veal with truffle sauce and puff pastry with sesame

Deer hamburger with foie, liquorice sauce and ratte potato

Guinea fowl thigh stuffed with mushrooms and a boletus sauce and roasted potato

Lamb carré, cous-cous cream and mint sauce

Broche veal sirloin, polenta cake and cream of mushrooms

Millefeuille sirloin, goat's cheese and Iberian ham

Sirloin stick, foie torchon and spiced sauce

### **DESSERT ('A LA CARTE' WEDDINGS SUGGESTIONS 2011)**

Passion fruit soup with Cantaloup melon ice-cream

Pineapple carpaccio with banana ice-cream and passion fruit coulis

Mascarpone cream with apple sorbet and quince cubes

Yogurt ice-cream with red fruit

Red fruit salad with cheese sorbet

Lemon with cava sorbet

Mojito sorbet

Pina colada sorbet

Orange with cardamomo sorbet

### **WEDDING CAKE ('A LA CARTE' WEDDING SUGGESTIONS 2011)**

Crema and cream cake

Cream and truffle San Marcos cake

Cheesecake with raspberries

Caramelized cream millefeuille

Three chocolate mousse with almond powder

Hazelnut parfait with chocolate

Tiramisu with amaretto sauce

Sacher cake with apricot sauce



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## CHILDREN'S MENUS

### **MENU 1**

**Starter:**

*Selection of appetizers:*

Cured ham, potato salad, battered squids, Manchego cheese, salami

**First course:**

Chicken breast villaroy

**Dessert:**

Assortment of ice creams

**Cake:**

Wedding cake

**Drinks**

Soft drinks

Juices

### **MENU 2**

**Starter:**

*Selection of appetizers:*

Cured ham, potato salad, battered squids, Manchego cheese, salami

**First course:**

Viennese veal escalope

**Dessert:**

Assortment of ice creams

**Cake:**

Wedding cake

**Drinks**

Soft drinks

Juices



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**The price of the cocktail includes:**

Cocktail room/area rental  
Waiters service  
Welcome glass of cava and open bar during the reception  
Appetizer: 16 pieces per person

**The price of the menu includes:**

Previous tasting menu for 6 persons\*  
Banquet room rental  
Waiters service  
White tablecloth, chair with black cover, gala chinaware, glassware and cutlery  
Table decoration with flowers  
Menu cards  
Mercedes car transfer for the bride with chauffeur\*  
One night Suite accommodation with in room breakfast and late check-out\*  
3 parking spaces  
Anniversary dinner at Verdil Restaurant\*

\* For Weddings with minimum 100 attendees.

**Not included:**

Music entertainment  
Additional drinks on table:  
- Liquors

**Discotheque and open bar:**

2 first hours\*  
\* 100% of the confirmed number of adults will be charged for the 2 first hours.

Extra hours\*  
\* The minimum amount to be charged shall be 75% of the confirmed number of adults for the 3<sup>rd</sup> hour and 50% for the 4<sup>th</sup> and 5<sup>th</sup> hour.

Menus valid until December 31<sup>st</sup> 2011



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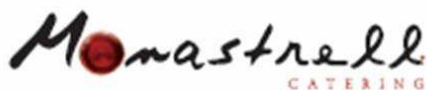
## **LATE NIGHT APPETIZER**

Assortment of finger sandwiches:

Cured ham, ham and cheese, salami, smoked salmon, fine herbs cheese

Assortment of bread rolls:

Iberian cured ham with tomato, salami with lettuce, smoked salmon with tartar sauce, tuna with peppers



MONASTRELL CATERING, Mirasierra Suites Hotel's catering, makes it possible to enjoy these menus, thought for either social or business events, anywhere in Madrid.

Should you need further information, please contact Mirasierra Suites Hotel at the following telephone number: 00 34 91 727 79 14.



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