

W E D D I N G S – 2010

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 2010, if you celebrate your wedding at Mirasierra Suites Hotel, you will be honoured with a previous tasting menu for 6 persons, personalized menu cards, floral arrangements for the tables, transport of the bride in a Mercedes car*, bridal suite with especial amenities*, breakfast, late check-out and anniversary dinner at our Verdil Restaurant*.

*For weddings of minimum 100 attendees

WEDDING SPECIAL OFFERS 2010 AT MIRASIERRA SUITES HOTEL

If you celebrate your wedding on Friday or Sunday, you will get 7% discount on the menu price.

If you celebrate your wedding at midday, you will get 7% discount on the menu price.

If you celebrate your wedding in January, February, March, August, November or December, you will obtain 7% discount on the menu price.

Non cumulative discounts

Valid until December 31st, 2010



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COCKTAIL-APPETIZER

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 2010

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 2010)

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 2010)

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 cocktail includes:

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

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 chofer*
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 3rd hour and 50% for the 4th and 5th hour.

Mnus valid until December 31st 2010



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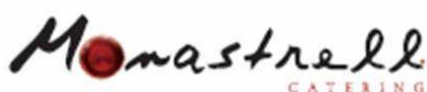
LATE NIGHT APPETIZER

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.



Mirasierra Suites Hotel