



FLAVORS THAT FAVOR THE BOLD

BREAKOUT MEETINGS AND EVENTS

GROUP MENU

Hard Rock
HOTEL

MADRID

HOLA

Invite your entourage to our hotel for unconventional events in the heart of Spain's capital city. Hard Rock Hotel Madrid is an endless setlist of fun times, memorable moments, and cool tunes. Create a custom menu with input from our professional catering team. Meanwhile, our expert planners are working behind the scenes to take your show to the next level!



THYSSEN

75 MIN

APPETIZERS

Seasonal shot – served hot or cold

STARTERS

(to be selected in advance)

The King Chicken Caesar Salad

.

Grilled avocado with chopped fresh tomato, almonds, walnuts, pumpkin seeds and cilantro,
finished with smoked oil

MAIN COURSE

(to be selected in advance)

The Flat Iron Steak

Exclusive butcher's cut (250g) served with rustic fries

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Fish of the day

served with grilled vegetables

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North Carolina Burger

aged beef patty (170g) with BBQ cheddar sauce,
crispy bacon, and caramelized onion

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Jaipur Burger

Vegan pea-based patty with Dijon mustard, lettuce, tomato,
and crispy onion rings (vegetarian)

DESSERTS

(to be selected in advance)

Next-Level Cheesecake

with red berry coulis and crumble

.

Choco Brownie

coconut brownie, banana ice cream, and toffee sauce

€50 PER PERSON VAT INCLUDED

INCLUDES: Bread & coffee service, still and sparkling water,
beer, and soft drinks, red wine and white wine



90 MIN

APPETIZERS

Seasonal shot – served hot or cold

STARTERS

Pulled pork croquettes with chimichurri

Artichoke served with truffle mayo

MAIN COURSE

(to be selected in advance)

The flat iron steak. Exclusive butcher's cut (250g), served with rustic fries

Roasted salmon with pea toffee, pickled onions, and natural razor clams

North carolina burger aged beef patty (170g)
with bbq cheddar sauce, crispy bacon, and caramelized onion

Jaipur burger. Vegan pea-based patty with dijon mustard, lettuce, tomato,
and crispy onion rings (vegetarian)

Ricotta and pear fagottini served with gorgonzola sauce
and caramelized walnuts (vegetarian, gluten-free option available)

DESSERTS

(to be selected in advance)

Next-Level Cheesecake
with red berry coulis and crumble

Choco Brownie
coconut brownie, banana ice cream, and toffee sauce

€55 PER PERSON VAT INCLUDED

INCLUDES: Bread & coffee service, still and sparkling water,
beer, and soft drinks, red wine and white wine

REINA SOFIA

90 MIN

APPETIZERS

Seasonal shot – served hot or cold

STARTERS

Salmon tartare on grilled avocado

.

Pulled pork croquettes with chimichurri

.

Crab croquettes with spicy radish sauce

.

Artichoke served with truffle mayo

MAIN COURSE

(to be selected in advance)

Roasted salmon – with pea toffee, pickled onions, and natural razor clams

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Sliced national beef ribeye, served with rustic fries

.

The sessions burger 170g aged beef patty, crispy onion rings, crispy bacon, cheddar, fresh lettuce, tomato, and mayochurri sauce

.

Jaipur burger. Vegan pea patty with dijon mustard, lettuce, tomato, and crispy onion rings (vegetarian)

.

Ricotta and pear fagottin served with gorgonzola sauce and caramelized walnuts (vegetarian, gluten-free option available)

DESSERTS

(to be selected in advance)

Next-Level Cheesecake

with red berry coulis and crumble

.

Choco Brownie

coconut brownie, banana ice cream, and toffee sauce

€58 PER PERSON VAT INCLUDED

INCLUDES: Bread & coffee service, still and sparkling water, beer, and soft drinks, red wine and white wine

WINE SELECTION

INCLUDED WINE

White Wine: La Charla D.O. Rueda

Red Wine: Legaris Roble D.O. Ribera del Duero

EXTRA WINE 1

Supplement €3 per person

White Wine: Marqués de Riscal D.O. Rueda

Red Wine: La Escucha D.O. Bierzo

EXTRA WINE 1

Supplement €6 per person

White Wine: Gregall d'Espiels D.O. Penedès

Red Wine: Marqués de Riscal Reserva D.O. Rioja

TOAST WITH CAVA

Supplement €8 per person

Glass of Ars Collecta Blanc de Blancs or Grand Rosé cava

ADDITIONAL SERVICES

WELCOME DRINK – 30 MINUTES

Drinks only €9 per person

Drinks + 3 cold food items €18 per person

IBERIAN CHARCUTERIE BOARD WITH BREAD AND TOMATO

€26 per platter

SELECTION OF LOCAL CHEESES WITH SWEET PAIRINGS

€6 per person

STANDARD OPEN BAR FOR 1 HOUR

€20 per person

PREMIUM OPEN BAR FOR 1 HOUR

€30 per person

CAN'T YOU HEAR ME KNOCKING

CONTACT

www.hardrockhotels.com/madrid/

sales@hrhmadrid.com

#HardRockMadridBreakout





COME
BACK
SOON