

FOUR SEASONS
HOTEL
MADRID

Bid The Year Farewell In An Extraordinary Fashion At Four Seasons Hotel Madrid!

Enjoy a sophisticated and flavour-filled New Year's Eve celebration, befitting of such a special occasion.

To kick off the evening, guests will be greeted with an exclusive cocktail reception, serving canapés especially prepared to delight their palates. In addition, there will be three live stations providing a culinary experience that transcends the boundaries of tradition.

This will be followed by the highly anticipated gala dinner in our stunning Sol Ballroom, featuring six courses, each designed to delight and satisfy all guests. To further enhance this dining experience, the sommelier team has carefully selected the pairings that will complement each dish on this special evening. Guests will also enjoy a variety of shows and live music throughout the night.

The magic will continue as midnight approaches when guests can celebrate the "campanadas" and welcome in the new year with the traditional lucky grapes.

This will be followed by an open bar and live music until 4:00 a.m. for those joining us for the exclusive After Party that follows.

The cocktail Reception will start at 8:00 p.m., then dinner will be served from 9:00 p.m. until midnight. For the After Party, music and drinks will be available until 4:00 a.m., and snacks will be served at 2:00 a.m.

New Year´s Eve

Cocktail Reception

Selected Live Stations

Seafood market & Caviar bar
Artisan Pâtés & Terrines Station
100% acorn-fed Iberian ham, hand-carved to order by our master carver

Canapés

Duck foie gras macaron with a touch of sherry
Red prawn tartare with gazpachuelo pearls and pickled marinade emulsion
Scarlet prawn bonbon with a crisp coral crust and wild seaweed
Artisan cheese tartlet with crispy leek confit in extra virgin olive oil
Free-range egg yolk with black truffle, topped with a delicate veil of Iberian pork jowl

Signature Small Plates

Marinated mackerel, served with a delicate coconut ajoblanco
Garden peas with egg, black truffle and a light foam of aged Idiazabal cheese

Ruinart R Brut – Champagne, France

Menu

Textures of wild confited mushrooms, consomé and fresh white truffle
2022 Pedra de Guix, Terroir al Límit, Priorat

Scarlet prawn Raviolone with saffron-infused suquet
2024 Château d'Esclans, Château d'Esclans, Provence

Roasted see bream with sea cucumber, Dom Pérignon beurre blanc, seaweed cream and "000" caviar
2018 Albillo Mayor Reserva, Valduero, Ribera del Duero

Beef Wellington with black truffle duxelles, creamy potato purée and Pedro Ximénez Périgueux sauce
2012 Castillo de Ygay, Marqués de Murrieta, Rioja

Rhubarb sorbet with hibiscus frost and rose gel

Single-origin chocolate, orange and coffee, served with orange and vanilla iced cream
2019 Oremus 5 Puttonyos, Tokaji

Selection of coffee and tea with
Traditional Marcona almond polvorón, saffron-crusted egg yolk and
Jijona nougat bonbon with fleur de sel

Good Luck Grapes
Krug Grande Cuvée Edition – Champagne, France

Mineral water and soft drinks included
Allergen menu available upon request

Dinner 1.200 € per person
Dinner & After party 1.400 € per person*

*Includes premium open bar during 4 hours and after dinner snacks
VAT included.

New Year's Eve For Children

Cocktail Reception

Canapés

Crispy mini pizza with pancetta and Parmesan cheese
Mini brioche sandwich with pulled chicken, mild mayonnaise, and crispy bacon
Robuchon-style crispy prawn with basil and tomato chutney
Christmas broth croquette

Menu

Free-range chicken consommé with seasonal vegetables, crispy egg, and butter-golden croutons

Farfalle with aged Manchego cheese, truffle, and acorn-fed Iberian pork loin

Galician beef tenderloin with truffled mashed potatoes and Comté cheese

Caramelized pecan Blondie with creamy toffee and vanilla ice cream

Strawberry and raspberry pâte de fruit
Ginger cookies

Good Luck Grapes

Mineral water and soft drinks included
Allergen menu available upon request

Menu for children up to 12 years of age: €400
Children over 12: €1.400

Price per person, VAT included.

Terms And Conditions Of Reservation

New Year´s Eve Gala Dinner

The event has stipulated start times. Please arrive on time to enjoy the complete culinary experience and all live performances.
There will be an hour-long cocktail reception.
Guests who arrive once the gala banquet has started, will miss previous dishes and start the experience with the dish currently being served at the time of arrival.

Dress Code

Black tie/formal dress is recommended.

Reservations

Advance booking is required for the gala banquet.
To confirm your table, payment in full is required at the time of booking.
Please inform us in advance if you have any dietary restrictions or food allergies.

Cancellation Policy

Cancellations or a reduction in the number of diners up to 11 days before the gala banquet will be subject to a penalty of 50 per cent of the deposit paid.
If the cancellation or reduction of diners is made within 10 days prior to the event, the full deposit will be forfeited.

Please note that customers who do not show up for the event booked or have not given advance written notice of cancellation will not be entitled to a refund of their deposit.

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