

FESTIVE SEASON 2025



CELEBRATE THE FESTIVE SEASON IN MADRID

In the cultural epicenter of Madrid, The Madrid EDITION invites you to celebrate the festive season in an urban oasis, where contemporary sophistication meets the energy of the new generation of luxury. Every experience is defined by elegance, thoughtful detail and a vibrant spirit that transforms every moment into a memorable celebration.

Celebrate the festive season with an intimate Christmas Eve and Christmas Day dinners at Oroya, showcasing exquisite Peruvian flavors, or at Scarpetta, an Italian restaurant with New York-inspired charm. Enhance your celebrations with the indulgent Winter Blissful Touch Treatment at The Spa and enjoy a signature festive punch at Punch Room Madrid, as well as Ruinart champagne and seasonal delights at Lobby Bar.

As the year draws to a close, join us for a memorable New Year's Eve dinner at Oroya or Scarpetta, culminating in a breathtaking fireworks display on The Roof at Oroya to welcome 2026 in unparalleled style. Every detail is designed to create moments of connection, joy and lasting memories.

Our team is dedicated to providing seamless, personalized and sophisticated service, reflecting the EDITION ideals of authenticity, refinement and understated luxury. From all of us at The Madrid EDITION we wish you a joyful holiday season and an inspired start to the New Year.



FESTIVE CALENDAR

FESTIVE TREE AT THE SPIRAL STAIRCASE

Come discover our festive tree, reimagined by Spanish artist Mercedes Bellido, Her installation of handcrafted white ceramic doves, transforms the space into a luminous celebration of art, tradition and togetherness.

FROM NOVEMBER 25 UNTIL JANUARY 6

CHRISTMAS EVE & DAY AT OROYA

Delight in a Christmas Eve and Christmas Dav dinners at Orova, featuring a special selection of Peruvian dishes by Chef Diego Muñoz, celebrating the season with elegance and flavor. **DECEMBER 24 & 25**

NEW YEAR'S EVE AT OROYA

Ring in the New Year at Orova with an Eight-Course Tasting Menu, crafted by Chef Diego Muñoz, featuring a specially curated selection of exceptional Peruvian dishes for an unforgettable celebration.

DECEMBER 31

NEW YEAR'S FIREWORKS AT THE ROOF

Following an evening of celebration and fine dining, join us beneath the Madrid sky on The Roof at Oroya for a spectacular fireworks display to ring in 2026.

DECEMBER 31

KING'S DAY AT LOBBY BAR

Celebrate King's Day at Lobby Bar with the traditional Roscón de Reyes dessert, a festive ring-shaped brioche topped with sugar and candied fruit, baked to honor the legacy of the Three Wise Men.

JANUARY 6

FESTIVE PUNCH AT PUNCH ROOM MADRID

Celebrate the season at Punch Room Madrid with our Festive Punch. Served in true traditional silver punch bowls, it's the perfect sip to warm the spirit and toast to the holidays.

FROM NOVEMBER 25 UNTIL JANUARY 6

CHRISTMAS EVE AT SCARPETTA

Enjoy a Christmas Eve dinner at Scarpetta. where modern Italian charm meets New York inspired flair, with seasonal dishes and signature pastas perfect for the festive season. DECEMBER 24

NEW YEAR'S EVE AT SCARPETTA

Celebrate New Year's Eve at Scarpetta with an Eight-Course Tasting Menu of seasonal dishes, featuring fresh pastas, locally sourced produce and the finest cuts, in a modern Italian setting for a memorable festive evening.

DECEMBER 31

WINTER BLISSFUL TOUCH AT THE SPA

This festive season, experience the Winter Blissful Touch Treatment at The Spa, a soothing ritual with incense, myrrh and petitgrain oils, completed with a glass of cava. FROM NOVEMBER 20 UNTIL JANUARY 10

RUINART FESTIVE HAVEN AT LOBBY BAR

Enjoy the season at Lobby Bar with Maison Ruinart. Sip a glass of Ruinart Champagne and hang your personalized festive ornament on our illuminated trees, surrounded by timeless elegance.

FROM NOVEMBER 25 UNTIL JANUARY 6







FESTIVE TREE AT THE SPIRAL STAIRCASE

This year, The Madrid EDITION invites you to experience a festive season like no other, where art, tradition and community converge in a celebration of peace and craftsmanship.

In collaboration with renowned Spanish artist Mercedes Bellido, we present an evocative reinterpretation of our holiday tree. Mercedes, celebrated for her symbolic and impactful illustrations, brings to life a powerful installation featuring handcrafted white ceramic doves, universal symbols of peace, each meticulously shaped to embody the four classical elements: earth, water, air and fire. These doves will gracefully ascend the spiral staircase, enveloping the tree in a serene flight, creating a luminous and contemplative atmosphere.

Join us for the unveiling of this meaningful installation, where art meets tradition in a shared moment of reflection and celebration.

The Spiral Staircase at The Madrid EDITION Available from November 25, 2025 until January 6, 2026.

FESTIVE PUNCH AT PUNCH ROOM MADRID

Celebrate the festive season at Punch Room Madrid, where the spirit of the holidays takes on a sophisticated and unexpected twist. Step into the warmth of this speakeasy-inspired, intimate bar and discover a special Festive Punch, a limited-edition creation crafted with gin, patchouli, Pu-erh tea, vetiver, and red fruits to capture the flavors, aromas and magic of the season.

In addition to the Festive Punch, guests can continue their experience with the newly introduced Punch Room menu, Legends & Likes. Hidden away from the rhythm of the city, Punch Room Madrid is devoted to the revival of the punch ritual, a centuries-old tradition of connection, conversation and ceremony.

Legends & Likes reimagines admiration through time, celebrating the figures who shaped our world and the ones shaping our screens. From The Pirate Punch, an ode to adventure with rum, coconut, and tonka, to The DJ Punch, a modern blend of gin, St-Germain and watermelon, each creation is a liquid story designed to sip individually or share from vintage silver punch bowls.

18 EUR | VAT included No reservations required.

Punch Room at The Madrid EDITION Available from November 25, 2025 until January 6, 2026. Open from Tuesday to Saturday. Available for private events.





CHRISTMAS EVE & CHRISTMAS DAY AT OROYA

Celebrate the magic of the holiday season at Oroya. In addition to our winter menu, enjoy a special festive selection of Peruvian dishes, thoughtfully crafted by Chef Diego Muñoz exclusively for Christmas Eve and Christmas Day dinner, highlighting the flavors and spirit of the season.

SPECIAL SELECTION OF DISHES

Red prawns, yellow chili leche de tigre, prawn head oil, vanilla White and green asparagus anticuchos, olive sour cream Grilled lamb chops, huacatay crust, roasted loche pumpkin purée Prune bavaroise, purple corn chicha, ginger crumble, salted caramel ice cream

Reservations: <u>restaurantreservations.madrid@editionhotels.com</u> or +34 919 54 54 50

Oroya at The Madrid EDITION

Available on December 24, 2025 and December 25, 2025 for dinner.



Delight in a Four-Course Christmas Eve dinner at Scarpetta, where traditional Italian flavors meet New York-inspired flair, creating a modern Italian dinner party in a warm and festive holiday atmosphere.

STARTER TO CHOOSE

Seasonal mushroom carpaccio, black truffle, duck ham

Black lentil soup, cockles, guanciale

PASTA TO CHOOSE

Spinach tortellini, grana padano fonduta

Lobster risotto

MAIN TO CHOOSE

Dover sole, saffron beurr blanc

Braised beef cheek, creamy polenta, fontina cheese

DESSERT TO CHOOSE

Fruit cake, preserved orange, mascarpone ice cream

Panettone, hot chocolate

Christmas petit fours

PAIRING

Wines selection by our sommelier

Water, beer, coffee or tea

165 EUR PER PERSON | VAT included

Reservations: host@scarpetta-madrid.com or +34 919 54 54 40

Scarpetta at The Madrid EDITION

Available on December 24, 2025 for dinner.





NEW YEAR'S EVE AT OROYA

Ring in the New Year at Oroya with an Eight-Course Tasting Menu, thoughtfully crafted by renowned Chef Diego Muñoz, featuring an artfully curated selection of festive Peruvian cuisine to welcome 2026 in style.

FIRST COURSE

Grilled oyster, yellow chili butter, caviar

SECOND COURSE

Scallop and pistachio tartare, semi-dried tomato, basil

THIRD COURSE

White and green asparagus anticuchos, olive sour cream

FOURTH COURSE

Crispy hake, red prawn spicy sauce, sweet potato

FIFTH COURSE

Oven-roasted duck rice, avocado, radishes

SIXTH COURSE

Wagyu beef short-rib, potato ajiaco, white truffle

SEVENTH COURSE

Lucuma Oroya, pistachio, rosemary, vanilla

EIGHTH COURSE

Frozen raspberry and chocolate sandwich

PAIRING

Wines selection by our sommelier

Water, beer, coffee or tea

12 lucky grapes

Fireworks from The Roof terrace

425 EUR PER PERSON | VAT included

Reservations: restaurantreservations.madrid@editionhotels.com

or +34 919 54 54 50

*Gluten-free and vegetarian options avalaible.







During New Year's Eve dinner, children up to 12 years old can also enjoy a special experience with a menu created just for them, inspired by the flavors of the season and designed to celebrate the arrival of the new year together.

FIRST COURSE

Lasagna bolognese, beef ragú, mozzarella SECOND COURSE TO CHOOSE Fried hake, rustic potatoes, tartar sauce Veal tenderloin, mashed potatoes, veal jus THIRD COURSE Vanilla and chocolate mousse, raspberry

12 lucky grapes

Fireworks from The Roof terrace

95 EUR PER PERSON | VAT included

Reservations: restaurantreservations.madrid@editionhotels.com

or +34 919 54 54 50

Oroya at The Madrid EDITION

Available on December 31, 2025 for dinner.

NEW YEAR'S EVE AT SCARPETTA

Welcome the New Year at Scarpetta with an Eight-Course Tasting Menu infused with New York flair and a thoughtfully curated seasonal menu.

FIRST COURSE

Stromboli with spinach, candied leek, taleggio cheese

SECOND COURSE

Focaccia with black truffle

THIRD COURSE

Goat's milk butter, rosemary ashes

FOURTH COURSE

Raw scarlet prawn, Osietra caviar, tomato oil, grapefruit

FIFTH COURSE

Cotechino tortellini, Madrid-style stew broth

SIXTH COURSE TO CHOOSE

Salt-baked trout, baked potato in lobster broth, saffron hollandaise

Grilled duck breast, foie gras, red plum puree, port wine reduction

Roman saltimbocca, truffled jus, potato purée

SEVENTH COURSE

Rum babá, vanilla cream, cinnamon cookies

EIGHTH COURSE

Homemade petit fours

12 lucky grapes

Views of the fireworks from Plaza de las Descalzas, in front of the Monasterio de las Descalzas Reales.

PAIRING

Wines selection by our sommelier

Water, beer, coffee or tea

429 EUR PER PERSON | VAT included

Reservations: host@scarpetta-madrid.com or +34 919 54 54 40



NEW YEAR'S EVE KIDS MENU AT SCARPETTA

Children up to 12 years old can take part in the New Year's Eve celebration with a special menu designed for them, inspired by the festive flavors of the season.

FIRST COURSE

Fish fritter

Scarpetta Octopus

Creamy Iberian Ham Croquette

SECOND COURSE

Pumpkin cream, truffled egg

THIRD COURSE

Cacio e pepe ravioli

FOURTH COURSE

Beef Tenderloin Gordon Bleu, mushroom sauce, asparagus

FIFTH COURSE

Chocolate cream with vanilla ice cream

SIXTH COURSE

Christmas nougats

12 lucky grapes

Views of the fireworks from Plaza de las Descalzas, in front of the Monasterio de las Descalzas Reales.

95 EUR PER PERSON | VAT included

Reservations: host@scarpetta-madrid.com or +34 919 54 54 40

Scarpetta at The Madrid EDITION

Available on December 31, 2025 for dinner.





NEW YEAR'S FIREWORKS AT THE ROOF

This New Year's Eve, The Madrid EDITION invites you to welcome 2026 from the city's most iconic stage, The Roof. Following an exquisite dinner and the twelve lucky grapes tradition to mark the arrival of the New Year, the Madrid skyline comes alive with a dazzling fireworks display, creating a truly magical moment.

The celebration continues with an exclusive DJ set, where curated beats transform The Roof into a vibrant stage above the city.

The rooftop becomes a dynamic playground of light, sound and style, offering a modern and unforgettable welcome to 2026, where the spirit of the city and The Madrid EDITION converge for a truly memorable New Year's Eve.

The Roof at The Madrid EDITION December 31, 2025 at midnight.

^{*}Hotel guests in residence can also access The Roof for the fireworks show.

WINTER BLISSFULL TOUCH AT THE SPA

This festive season, embrace the spirit of relaxation and renewal at the Spa at The Madrid EDITION with the Winter Blissful Touch Treatment, a 60-minute ritual designed to soothe the body and uplift the spirit.

Infused with a special blend of incense, myrrh and petitgrain oils, this luxurious massage envelops you in the warm embrace of the season, melting away tension and restoring inner harmony. Perfect for gifting or as a personal indulgence, it's the ideal escape amid the festive bustle.

Guests are invited to celebrate their serene retreat with a glass of cava, completing the experience with a touch of sparkle and tranquility.

180 EUR | VAT included

Reservations: spa.madrid@editionhotels.com or +34 919 545 421

The Spa at The Madrid EDITION

Available from November 20, 2025 until January 10, 2026





KING'S DAY AT LOBBY BAR

At Lobby Bar, the holiday season is celebrated with the traditional Roscón de Reyes dessert, a festive ring-shaped brioche adorned with sugar and colorful candied fruits.

This cherished Spanish treat honors the centuries-old tradition of Día de los Reyes Magos, commemorating the visit of the Three Wise Men to the baby Jesus. Hidden inside the Roscón are a small figurine and a bean, continuing a playful tradition, the person who finds the figurine is crowned "king" for the day, while the one who finds the bean will be in charge of buying next year's Roscón.

Carefully prepared by our pastry chefs, the Roscón de Reyes transforms a simple moment into an experience of seasonal indulgence, where the elegant surroundings of the Lobby Bar and the warm glow of holiday décor create the perfect setting to enjoy this festive Spanish tradition.

No reservations required.

Lobby Bar at The Madrid EDITION Available on January 6, 2026.

RUINART HAVEN AT LOBBY BAR

The Madrid EDITION, in collaboration with Maison Ruinart, invites you to a limited-edition Festive Haven at Lobby Bar, available until January 6.

When ordering a glass or bottle of Ruinart Brut, Ruinart Rosé or Ruinart Blanc de Blancs, receive a personalized holiday decoration and hang it on our illuminated festive trees, sharing your best wishes as part of the celebration.

Set against the backdrop of a 15th-century painted tapestry, this welcoming corner celebrates the timeless elegance of the season. Lounge-style white furniture and a cozy fireplace create a warm and inviting atmosphere, where you can savor the world's first Champagne and a symbol of savoir-vivre since 1729, Ruinart.

No reservations required.

Lobby Bar at The Madrid EDITION Available from November 25, 2025 until January 6, 2026.





NEW YEAR'S EVE ROOM PACKAGE

Ring in the New Year at The Madrid EDITION. Upon arrival, enjoy a welcome amenity prepared for you, a thoughtful touch to make your stay even more memorable. Stay in style and indulge in an extraordinary celebration beneath the Madrid sky. Begin the evening with an exceptional eight-course dinner at Oroya, featuring a specially curated menu by acclaimed Peruvian Chef Diego Muñoz.

As midnight approaches, welcome 2026 with dazzling fireworks and a live DJ set from The Roof at Oroya, surrounded by the city's sparkling skyline.

Wake up to a new year in the timeless comfort of our rooms and suites, and enjoy a delicious breakfast at Scarpetta before exploring Madrid at its most enchanting.

Room rates from 1000 EUR per night.

Rates do not include 10% VAT.

Reservations: <u>reservations.mad@editionhotels.com</u> or +34 919 54 54 20 or on our web.

Available from October 28, 2025 until January 1, 2026, for stays from December 25, 2025 until January 6, 2026.

Promotion cannot be combined with other special offers or discounts. Subject to availability. Blackout dates and other restrictions may apply. Dinner at Oroya on December 31 includes an 8-course set menu and a limited drinks package. Daily breakfast for up to two guests per room at Scarpetta, excluding room service.







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