



spaces & events

HOTEL CHAMARTÍN



Welcome

At The One Hotel Chamartín, we know that every event is a special occasion that deserves an exceptional setting. Our versatile and elegant spaces are ideal for everything from business meetings to personal celebrations.

Our commitment to excellence is reflected in every detail: state-of-the-art technology, personalised catering services and a team of professionals dedicated to supporting every phase of your event. We strive to create memorable experiences that exceed the expectations of our clients and their guests.

In this document, we invite you to discover all the options we offer to make your next event a resounding success. We are here to help you bring your vision to life in a welcoming and sophisticated environment.



live the The One experience



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Singular Venues

At Hotel Chamartín The One, we have 13 exceptional spaces, completely adaptable to the demands of any event, as well as a charming terrace, perfect for unforgettable cocktails. Our spacious and bright rooms provide a versatile atmosphere that adapts to congresses, presentations, exhibitions, banquets and coffee-breaks, always with the advice of a close and professional team, ready to attend to your every wish. But that's not all... We also have a spectacular 500m2 rooftop that offers breathtaking panoramic views of the capital. This space is ideal for shoots, video clips and film productions; let your imagination run wild and capture the Madrid skyline to make your projects shine.

Our rooms are equipped with state-of-the-art technology:

- Simultaneous translation
- Videoconferencing (ISDN, IP)
- Video projections
- Production and post-production of events
- Large format screens
- Audio (microphones, mixing desk...)
- Press conferences
- Audio and video recording
- WI-FI space
- Virtual Office

Find out why we are the perfect choice for your events!



Our meeting rooms ● ● ●

13

meeting rooms

1.575

sqm of total space

400

sqm the biggest one

1.390

persons



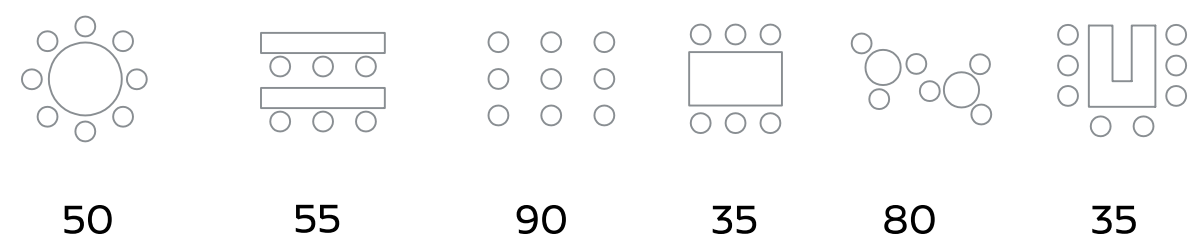
Our meeting rooms ●●●



Vigo 95 sqm · Height 2.33 m

Located in a quiet area, with a private interior terrace, it is the ideal room for intimate meetings.

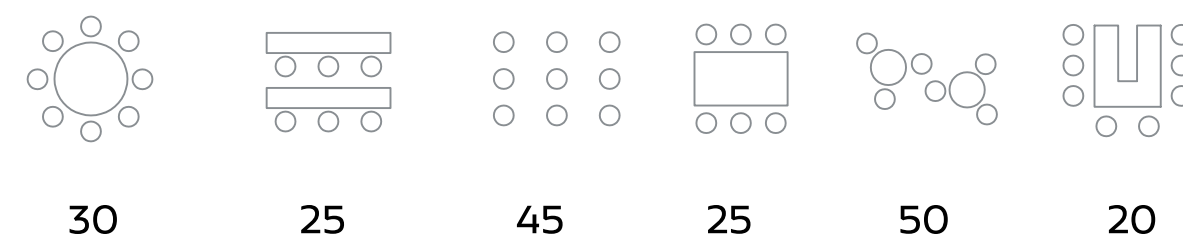
Set-up options



Alcalá 62 sqm · Height 2.50 m

With natural light and fully accessible, it is the perfect room for interviews, showrooms and cosy meetings.

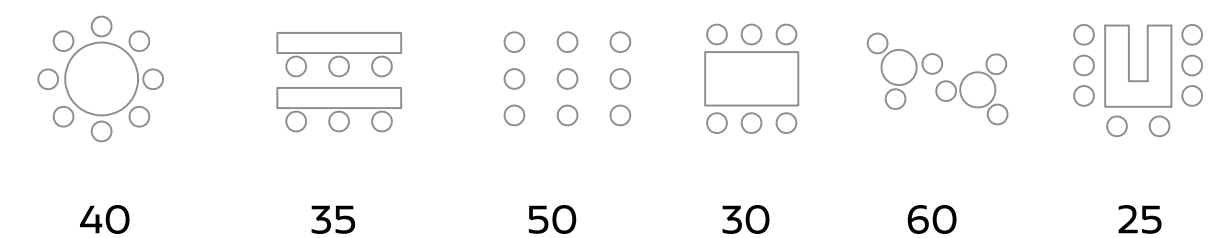
Set-up options



Escorial 70 sqm · Height 2.50 m

With natural light and fully accessible, it is the ideal setting for meetings and training sessions.

Set-up options



[* We have floor plans of all our meeting rooms, download them here!](#)



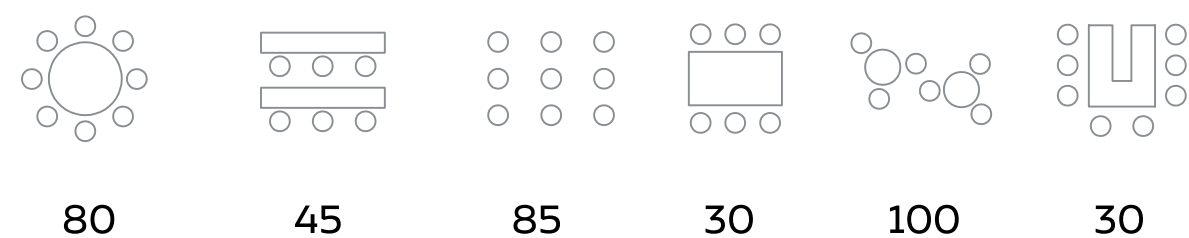
Our meeting rooms ● ● ●



Roma 128 sqm · Height 2.45 m

Perfect for both special occasions and meetings, it has a large window that will bring light into your events.

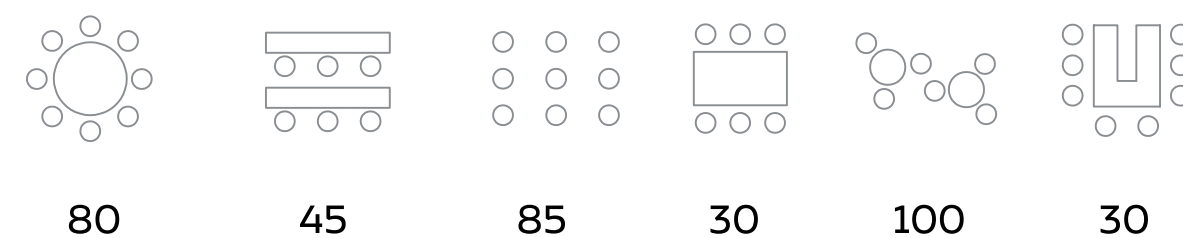
Set-up options



París 124 sqm · Height 2.45 m

This room can be divided or connected by mobile panels, allowing the space to be configured to the needs of the event.

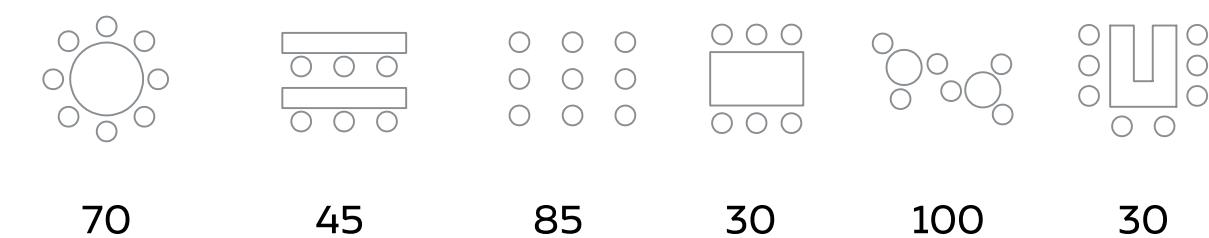
Set-up options



Berlín 121 sqm · Height 2.45 m

This room can be divided or connected by mobile panels, allowing the space to be configured to the needs of the event.

Set-up options



[* We have floor plans of all our meeting rooms, download them here!](#)



Our meeting rooms ● ● ●



París&Berlín 247 sqm · Height 2.45 m

The union of both rooms makes it a multipurpose space, with an ideal size for all kinds of celebrations.

Set-up options



140 90 160 50 200 45



Barcelona 102 sqm · Height 2.55 - 2.14 m

A functional space, completely open-plan and with natural light, the perfect size for meetings, training sessions and private lunches.

Set-up options



60 60 90 35 85 40



Valencia 85 sqm · Height 2.55 - 2.13 m

A functional space, completely open-plan and with natural light, the perfect size for meetings, training sessions and private lunches.

Set-up options



50 50 70 30 70 30

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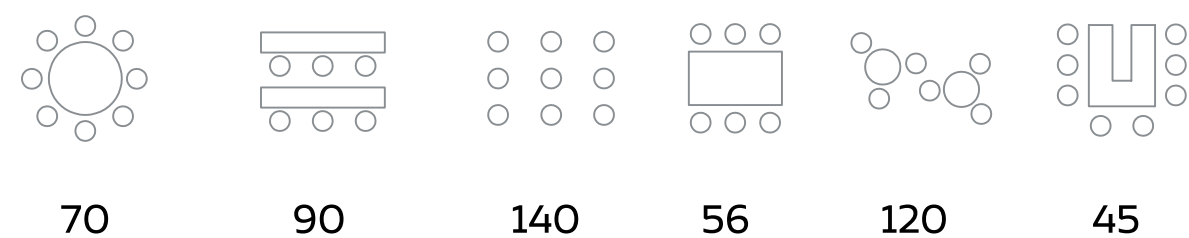
Our meeting rooms ● ● ●



Madrid I 143 sqm · Height 2.55 - 2.13 m

Ideal for your professional events, this room can be divided or connected by mobile panels... configure the space to suit your needs!

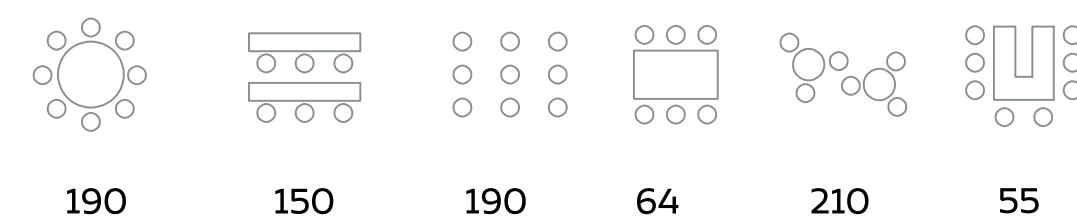
Set-up options



Madrid II 265 sqm · Height 2.55 - 2.13 m

With more than 250 m2, this room can be divided or connected by mobile panels... configure the space according to your needs!

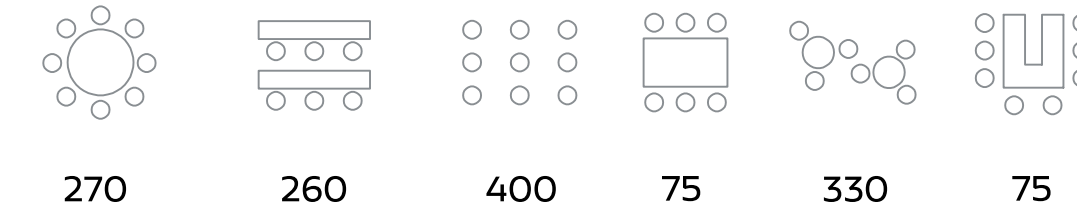
Set-up options



Madrid I&II 400 sqm · Height 2.55 - 2.13 m

The union of both rooms makes it a multi-purpose space, 400 m2 open plan, with an ideal size for events and conferences.

Set-up options



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Our meeting rooms ● ● ●

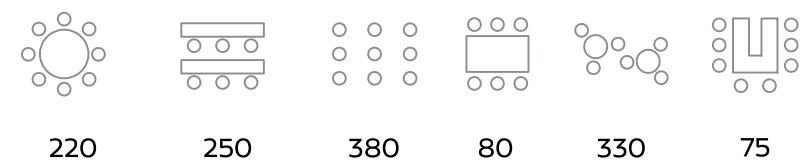


Espacio The One

380 sqm · Height 9.52 m

A unique space in the city, completely open-plan, with a spectacular vaulted ceiling, 9 metres high, perfect for any exclusive and different event.

Set-up options



220 250 380 80 330 75

[* We have floor plans of all our meeting rooms, download them here!](#)



Other spaces ● ● ●



The Lofty

500 sqm · Height 9.52 m

Our Rooftop is the perfect place for creative projects such as photo shoots, film shoots and video clips. With 500sqm of space and breathtaking panoramic views of the capital's skyline, this space will let your imagination run wild and let you savour the essence of Madrid.



Other spaces ● ● ●



La Terraza

Do you prefer an outdoor event?
Our outdoor terrace is the ideal space
for elegant cocktails or informal events,
where you can enjoy our exquisite
gastronomic proposal while you take in
the surroundings.



Gastronomic offer



Give your event the taste it deserves!

At The One we know that gastronomy is the soul of every celebration. That's why we've designed exquisite menus full of irresistible options that will leave your guests speechless for days. From sophisticated banquets to delicious cocktails, each dish is made with the finest ingredients and a touch of creativity that will make your event truly unforgettable. Select the option that most interests you to discover the options...



Coffee Breaks
& Brunch



Cocktails
& Fingers



Business
Buffets & Menus



Gala Menus

Some dishes on the set menus may be affected in response to market demand.



Coffee Breaks ● ● ●

* Estimated duration of the service: 20 minutes



Easy Coffee

Coffee
Milk
Lactose-free Milk
Oat Drink
Soya Drink
Herbal Teas
Instant Cocoa
Fresh Orange Juice
Fruit Juice
Ultra-filtered Water AUA
Selection of Tea Biscuits

(*) For a supplement of 4,00€/person, make this coffee break permanent, for 3 hours.

Complete Coffee

Coffee
Milk
Lactose-free Milk
Oat Drink
Soya Drink
Herbal Teas
Instant Cocoa
Fresh Orange Juice
Fruit Juice
Ultrafiltered Water AUA
Selection of Tea Biscuits
Assorted Mini Pastries
Fresh Fruit Brochette

(*) For a supplement of 4,00€/person, make this coffee break permanent, for 3 hours.

Premium Coffee

Coffee
Milk
Lactose-free Milk
Oat Drink
Soy Drink
Herbal Teas
Instant Cocoa
Fresh Orange Juice
Fruit Juice
Ultrafiltered Water AUA
Flavoured Water
Soft Drinks
Assorted Mini Pastries
Fresh Fruit Brochette
Assorted Sandwiches
Mini *Molletes* of Serrano Ham

(*) For a supplement of 4,00€/person, make this coffee break permanent, for 3 hours.





Brunch

* Estimated duration of the service: 30-45 minutes - Minimum: 10 PAX / Maximum: 60 PAX

Make your next meeting a special moment with our delicious brunch!

Enjoy your break in a private room, at no extra cost. Perfect to revitalise your event, this brunch combines the best of a late breakfast with the charm of a lunch.

Don't miss out on this culinary experience? Let yourself be surprised!

Le Suprême Brunch

Selected Mini Pastries

Waffle with Jams

Churros

Avocado with Poached Egg and Salmon Tartare
with Bearnaise Sauce on Glass Bread

Iberian Ham and Tumaca Muffin

Fruit Cup

Coffee · Infusions · Soluble Cocoa

Whole Milk · Milk without Lactose · Oat Drink · Soya Drink

Natural Orange Juice

AUA Ultrafiltered Water



Upgrade your Breaks!

Add supplements and create your perfect blend!

Churros

Fruit Brochette

Assorted Sandwiches on Focaccia Bread

Mini *Molletes* of Serrano Ham

Assortment of Baos

Chicken Tikka Masala & *Carne Mechada* Wraps

Soft Drinks

Mini *Molletes* of Iberian Ham





Cocktails ● ● ●

* Estimated duration of the service: 1 h and 30 minutes - Minimum 40 PAX

Cocktail nº1

COLD BITES

Mediterranean Cured Meats

Shot of Strawberry Salmorejo or *Cocido Broth* -depending on the season-

Crab and Sriracha Salad

HOT BITES

Ham Croquettes

Mini Brick of Duck with Hoisin Sauce and Yakiniku

Mini Brioche of Pork Ribs with Guajillo Peppers

Candied Artichokes with Romesco Sauce

Senyoret Rice

SWET BITES

Pionono & Fruit Brochette

DRINKS

Magnum Tamaral - Tempranillo D.O. Ribera del Duero

Magnum Señorío de Nava - Verdejo D.O. Rueda

Beers · Soft Drinks · Ultrafiltered Water AUA



Cocktails ● ● ●

* Estimated duration of the service: 1 h and 30 minutes - Minimum 40 PAX

Cocktail n°2

COLD BITES

Sushi Corner

Cured Meat Platter

Manchego Cheese and Mediterranean Cured Meats

Crab and Trout Roe Salad

Candied Cod Salad with Roasted Peppers

HOT BITES

Sphere of Broken Egg with Ham

Arepas with Pork and Popcorn Powder

Cod Croquettes

Tandoori Chicken Skewers with Tzatziki

Pork Shoulder Roast at Low Temperature

Rossejat

SWEET BITES

Mini Soft Cheese Tartlet & Fruit Brochette

DRINKS

Magnum Tamaral - Tempranillo D.O. Ribera del Duero

Magnum Señorío de Nava - Verdejo D.O. Rueda

Beers · Soft Drinks · Ultrafiltered Water AUA

Cocktail n°3

COLD BITES

Sushi Corner

Cheese Board

Iberian Acorn-Fed Ham and Loin

Olive Oil *Torta* with Smoked Anchovies

HOT BITES

Mini Omelette with Roasted Peppers

Oxtail Croquettes

Cured Pork Belly with *Causa Limeña*

Tripe Casserole with a Touch of Kimchi

Braised Octopus with Revolcona Cheese and Togarashi Soy Sauce

Beef Cheek in Spanish Sauce

Valencian Rice

SWEET TREATS

Violet Mousse & Fruit Brochette

DRINKS

Magnum Tamaral - Tempranillo D.O. Ribera del Duero

Magnum Señorío de Nava - Verdejo D.O. Rueda

Beers · Soft Drinks · Ultrafiltered Water AUA



Fingers: snacking delights

* Estimated duration of the service: 30-45 min. - Minimum 15 PAX

Finger n°1

COLD BITES

Assortment of Mini Brioches

Tabbouleh

Porra Antequerana Shot or *Cocido* broth -depending on the season-

HOT BITES

Potato Frittata with Vegetables

Iberian Ham Croquettes

Mini Chamartín Burger

Curried Samosa with Peppers Aioli

Mini Hot Dog

AND FOR DESSERT....

Fruit Brochette & Orange with Chocolate Bavaois

DRINKS

Soft Drinks · Ultrafiltered Water AUA

Finger n°2

COLD BITES

Guacamole Cream Bites

Piquillo Pepper and Mussel Bavaois

Shot of Salmorejo or Bouillabaisse-depending on the season-

HOT BITES

Curry Chicken and Granny Smith Apple Cones

Rossejat

Mini Cheeky Brioche with Cheddar Cheese and Spinach

Boletus Mushroom Croquettes

Mini Chamartín Burger

Duck Confit Brick

AND FOR DESSERT....

Fruit Brochette & Pasteis de Belem

DRINKS

Soft Drinks · Ultrafiltered AUA Water



Upgrade your Cocktail or Finger...

Make your event an unforgettable experience!

Per person & service

Coffee
Wine or Beer
Lobster Rice

Live cutter

Cecina
Lacón
Mortadella
Iberian Cebo Ham Centre

Per unit & service

Ham cutter/hour (ham not included)
Iberian Cebo Ham
Acorn-fed Iberian Ham





Business Buffets

* Estimated length of service: 1 h - Minimum 50 PAX

Buffet nº1

COLD DISHES

Crudités - Carrot, Mixed Salad, Cherry Tomatoes, Cucumber, Red Peppers, Tuna, Boiled Eggs, Olives and Sweetcorn -

Gazpacho

Rocket and Prawn Salad with Wantan, Mango, Cucumber and Tomato

Caponata Costrini

Selection of Cheeses and Cold Cuts

Caesar Salad

Fattoush

HOT DISHES

Vegetable Frittata with Potato

Ham Croquettes

Lentils Stewed with Vegetables

Bilbao-Style Hake Fillet

Roast Chicken with Lemon and Rosemary with Mushrooms

Barbecue Ribs with Whiskey and Agave

Pasta Carbonara and Bolognese

Side dishes: Fine Herbs Roasted Potatoes, Creamy Potatoes and Grilled Vegetables

Desserts: Cake of the Day, Assorted Yoghurts and Fruit Salad

Drinks: Ultrafiltered Water, D.O. Rioja Crianza Wine, Beer, Soft Drinks & Coffee



Complete your Buffet!

SUSHI CORNER

Selection of Makis and Nigiris
(4 pieces/pax)

VALENCIA "STATION"

Senyoret Rice
'Black' Rice with Squid Ink
Seafood Paella

HEALTHY CORNER

Tuna & Corn Sandwich and Vegetable Sobrasada Sandwich
Tabbouleh Salad and Assorted Hummus

FINGER FOOD

Chicken Gyozas and Vegetable Gyozas
Mini Hot Dog
Assorted Tequeños



Business Menus

* Estimated duration of the service: 1 h 30 min.



Menú nº1

TO SHARE...

Creamy Ham Croquettes

AS A FIRST COURSE...

Crab Salad with

Octopus Carpaccio and Quicos Powder

AS A MAIN COURSE...

Grilled Salmon with

Vegetables on White Garlic Thai

or

Pork Cheeks in Verdejo

with Mukumame and Radishes

FOR DESSERT...

Pineapple and Coconut Ravioli

~ Drinks ~

Ultra-filtered Water AUA

Verdejo White Wine D.O Rueda

Crianza Red Wine D.O Rioja

Coffee

Menú nº2

TO SHARE...

Cheese Tequeño with Cane Honey

AS A FIRST COURSE...

Burrata and Lamb's Lettuce Salad

with Ham and Braised Grapes

AS A MAIN COURSE...

Cod with a Feta Cheese

and Nut Crust on Kale

Sautéed with Raisins

or

Guinea Fowl Stuffed with

Duck Foie Gras

FOR DESSERT...

Chocolate and Praline Profiterol

~ Drinks ~

Ultra-filtered Water AUA

Verdejo White Wine D.O Rueda

Crianza Red Wine D.O Rioja

Coffee

Menú nº3

TO SHARE...

Creamy Boletus Croquettes

AS A FIRST COURSE...

Chicken Cannelloni with

Foie and Truffles

AS A MAIN COURSE...

Sea Bass served with

Dugléré Sauce and Green Asparagus

or

Veal Cachopo with Serrano Ham

and Manchego Cheese

FOR DESSERT...

Tiramisú

~ Drinks ~

Ultra-filtered Water AUA

Verdejo White Wine D.O Rueda

Crianza Red Wine D.O Rioja

Coffee



Business Menus

* Estimated duration of the service: 1 h 30 min.

Vegan Menu

AS A FIRST COURSE...

Grilled Vegetables

or

Red Pesto Pasta with
Black Olives

AS A MAIN COURSE...

Pumpkin Risotto with Apple

or

Aubergine Stuffed with Ratatouille
and Mushrooms Sauce

FOR DESSERT...

Prepared Fruit

~ Drinks ~

Ultra-filtered Water AUA
Verdejo White Wine D.O Rueda
Crianza Red Wine D.O Rioja
Coffee

and on Thursdays...

Complete Cocido Madrileño

AS A FIRST COURSE...

Cocido Soup

AS A MAIN COURSE...

Chickpeas

Seasonal Vegetables

Selected Meats

Chorizo, Blood Sausage & Lard

FOR DESSERT...

Dessert of the Day

~ Drinks ~

Ultra-filtered Water AUA
Verdejo White Wine D.O Rueda
Crianza Red Wine D.O Rioja
Coffee



Gala Menus



Menú nº1

Starters to share:

Iberian Ham and Pork Loin with 'Picos de Jeréz'
Oxtail Croquettes
Boiled King Prawns



Raf Tomato Salad with Tuna Belly and Lime Vinaigrette



Tangerine Sorbet



Seconds to choose:

Salmon Puff Pastry with Goat Cheese and Caramelised Onion
on Spinach and Basil Culis and Confit Tomatoes

or

Beef Entrecote with Potato Millefeuille and Boletus Sauce



Red Berries Crème Brûlée
Truffles & Financiers



AUA Ultrafiltered Water

D.O. Rioja Reserva Red Wine, Albariño White Wine

Cava Brut Nature and Coffee



Menús de Gala ● ● ●



Menú nº2

Starters to share:

Assortment of Acorn-fed Iberian Cured Meats with 'Picos de Jeréz'

Boletus Croquettes

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Foie Mousse with Lulo Gelée

Marinated Salmon Inverted Toast with Dill Sour Cream

~~~~~

Lemon Sorbet

~~~~~

*Second to choose:*

Hake Supreme on

Creamy Pea with Bacon Crumbs

or

Pintada with Chorizo Flakes and Wild Asparagus

~~~~~

Mascarpone Parfait with Passion Fruit Coulis

Truffles & Financiers

~~~~~

AUA Ultrafiltered Water

D.O. Rioja Reserva Red Wine, Albariño White Wine

Cava Brut Nature and Coffee

## Menú nº3

*Starters to share:*

Assortment of Acorn-fed Iberian Cured Meats with 'Picos de Jeréz'

Fattoush

Boiled Prawns

~~~~~

Smoked Sable with Dill Sour Cream and Roe

Potato Revolcona with Octopus and Togarashi Ito

~~~~~

Tangerine Sorbet

~~~~~

Second to choose:

Stuffed Hake Tournedo

on Creamy Saffron and Crispy Rocket

or

Stuffed Piglet with Perigord Sauce and Potato Fritters

~~~~~

Lemon Pie

Truffles & Financiers

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AUA Ultrafiltered Water

D.O. Rioja Reserva Red Wine, Albariño White Wine

Cava Brut Nature and Coffee



Audiovisual equipment ● ● ●

At Chamartín The One, we understand that the success of an event is not only measured by its content, but also by the quality of the presentation. That's why we have integrated a full range of state-of-the-art audiovisual equipment, designed to take any meeting to the next level. Our experienced team is at your disposal to ensure that the technology is seamlessly integrated into your event, allowing you to focus on what really matters: your message and your audience.



Audiovisual Equipment

Some of the services we can provide for your event...

SOUND EQUIPMENT

- Wireless microphone, lapel / headband
- Wireless microphone, hand-held
- Sennheiser sound enhancement kit
- Microphone stand / wired presidential microphone
- JBL desktop speaker
- FBT speaker + tripod
- Maui 28 black/white
- Maui 44 black
- Yamaha 10CH console
- Yamaha 16CH console
- Yamaha 32CH console
- Beringer Digital x32 console
- DI sound PC
- USB sound card
- Audio Recording Conference (DOUBLE)
- Press Distributor 1/10

BOSCH DICENTIS conference system

- Control Unit
- PC Conference System
- Bosch Conference Microphone

PC/VIDEO

- Video Table Roland Mixers
- Laptop
- Pins and controls
- PC VMIX
- NEC 8500 Lumens Projector
- 49' TV/55' TV/65' TV/70' TV/85' TV
- HDMI Distributor
- Screen Projection Frame 350x200/270x150

AUDIO and VIDEO CONFERENCING

- Videoconferencing Kit Logitech Group
- Capture Table
- Sony Video Camera + Tripod
- USB Sound Card
- Broadcast PC

STAGE SETTING

- 2x1 Platform
- Trade Fair Carpet from
- Plexiglass Lectern
- Stool/Armchair
- Low/High Table

LIGHTING EQUIPMENT

- ETC LED Profile Spotlight
- Fresnell LED Spotlight
- LED Panel
- Simple Manfroto Tripod for Spotlight
- Robotic Head
- 8 Wireless LED Spotlights
- 6 Wireless 0.50m LED Bars
- Decoration Kit 6 Spheres + 6 Wireless LED Cubes

SIMULTANEOUS INTERPRETATION

- CCU central control unit
- Infrared transmitters
- Kit 2 interpreter desks: system responsible for translating language
- High-power radiators
- Translation receiver
- Double soundproof booth
- Kit suitcase 25 receivers
- Audio expander
- Interpreter 1 language



Contact us!



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