

7 ISLAS HOTEL

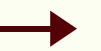
Events dossier



7 ISLAS HOTEL

Inaugurated in 2002 by businessman Juan Rosa—a Lanzarote native—the hotel was created with the intention of becoming a home for all Canary Islanders visiting Madrid.

Today, this boutique hotel remains a family-run business, now led by his granddaughter, **Mónica Salces Rosa**, who has transformed 7 Islas into an iconic destination **nestled between Madrid's Gran Vía and the emerging, artistic neighborhood of Malasaña.**



Event Spaces And Gastronomic Offerings

We present spaces designed to inspire and be inspired, along with a **gastronomic concept that breathes the essence of the Mediterranean** and the eclectic neighborhood we call home—Malasaña.

Showcase, create, produce, and connect in the variety of spaces we offer, **all customisable to your needs**. Elevate your event with our gastronomic proposal, where **quality ingredients and artisanal preparation** take center stage.



Event Spaces



Timanfaya
Room

Lobby

7 Kitchen
& Bar

Lanzarote
Room

Penthouse
with Terrace

Rooftop



1. Timanfaya Room

108 m²

A spacious and contemporary meeting room with **multiple layout and lighting options.**

Ideal for meetings, presentations, team-building activities, castings, training sessions, and **private format events.** Equipped with audiovisual gear, sound system, and Wi-Fi connection.

Room price: 330€ + 21% VAT

Audiovisual equipment: 275€ + 10% VAT

Two microphones: 50€ + 10% VAT each

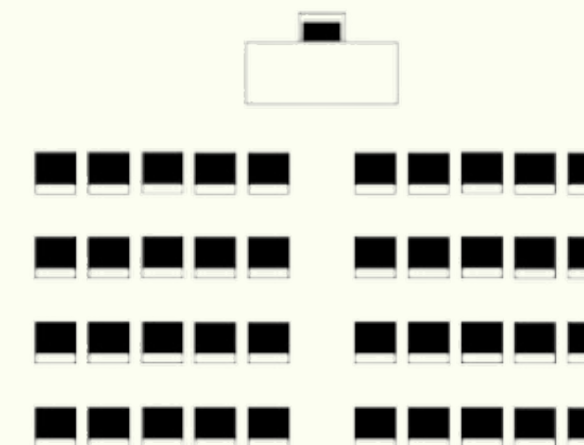
-  Auditorium
50/70 PAX
-  Classroom
60 PAX
-  U-shape
25 PAX
-  Imperial
20 PAX
-  O-shape
30 PAX
-  Cocktail
100 PAX





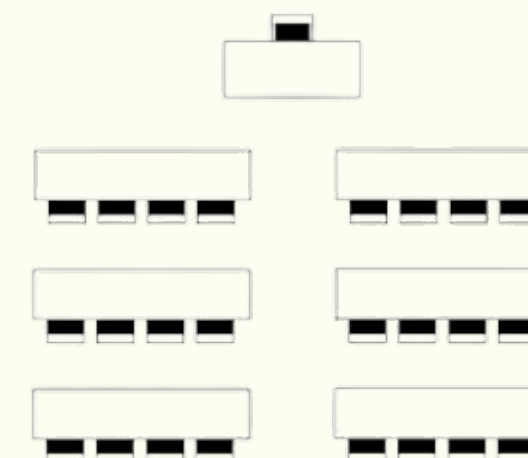
Auditorium

50/70 PAX



Classroom

60 PAX





U-shape

25 PAX



Imperial

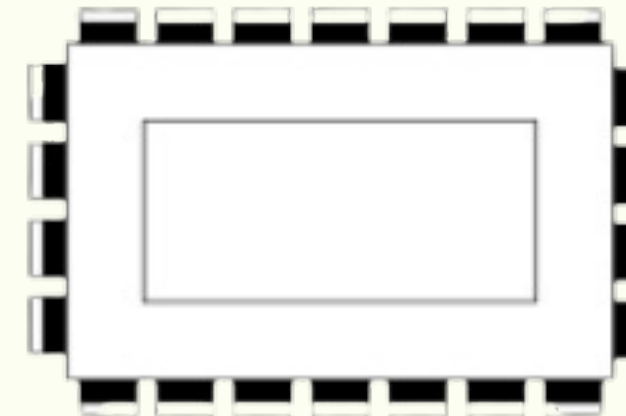
20 PAX





0-shape

30 PAX



Cocktail

100 PAX



2. Lobby

85 m²

This open space with a New York or Berlin-style is **the perfect setting for open social events** such as exhibitions, receptions, talks, book presentations, concerts or cocktails.

Dominated by a beautiful industrial-inspired fireplace, it features artworks from emerging artists at our 7I Art Gallery and **extends to our reception, patio and 7 Kitchen & Bar.**

Price: €800 + VAT

Cocktail

60 PAX



3. 7 Kitchen & Bar

50 m²

Gastronomic space located in the hotel lobby.

It stands out for its illuminated bar showcasing our handcrafted **7 Craft Drinks** spirits. Usually open to both locals and visitors, it features ambient music and soft lighting.

With the option to configure the tables according to needs, it is the **perfect space for gastronomic events such as tastings or workshops, as well as celebrations.**

Price: subject to the event.

Cocktail

32 PAX



4. Lanzarote Room

134 m²

This space offers a variety of setup and lighting options and is **specially designed for gastronomic events and private celebrations.**

Enjoy the island atmosphere with its palm trees, tables dressed in linen tablecloths and a cozy ambiance. **With access from the patio, our little oasis.**

Price: subject to the event.

Cocktail

50 PAX



5. Penthouse with Terrace

Penthouse 1: 51 m² | Penthouse 2: 27 m² | Penthouse 3: 21 m²

The hotel's three penthouses each feature **individual terraces that can be connected** through their designer doors.

Private events and showrooms are some of the ways this space can be used, **offering views of the rooftops of Madrid and Valverde Street.**

Price for Penthouse 1: €1,000 + VAT

Price for all three penthouses: €2,400 + VAT

Cocktail

25/50 PAX



6. Rooftop

228 m²

On the top floor of the hotel, we have a **space with unique views of the Sierra of Madrid**, the impressive Telefónica building with its **New York-style facade**, and the picturesque sunsets of Madrid.

This open space is **available for audiovisual productions and photo shoots**.

Price for 8 hours: €4,500 + VAT

Each additional hour: €300 + VAT



Gastronomic Offerings



Cocktail

Seated
Menu

Food
Centrepiece

Coffee Break



1. Cocktail

Option 1*

- Iberian ham platter
- Hummus, avocado and feta cheese tartlet
- Creamy millefeuille of smoked salmon
- Chicken and vegetable gyozas with Korean sauce
- Egg muffins with mushrooms and spinach
- Mini monkfish and shrimp cannelloni
- Mini chicken satay skewer
- Pineapple, chia and red berry cream shooter
- Chocolate truffle with nuts

€49 + VAT per person

Option 2*

- Mini blinis with tzatziki and mint
- Tomato mousse and cheese tartlet
- Mini black bao with avocado and salmon
- Baked manchego cheese and raspberry bomb
- Chicken and vegetable gyozas with Korean sauce
- Panko-crusted prawn with sweet and sour mango sauce
- Mini cannelloni with porcini mushrooms
- Mini burger
- Mini lemon pie tartlet
- Chocolate bonbon with nuts

€53 + VAT per person

Option 3*

- Mini cassava bread with cheese
- Tomato emulsion and cheese tartlet with chervil
- Hummus, avocado and feta cheese tartlet
- Vegetarian Vietnamese spring roll with sweet chili
- Pizzetta with burrata, pesto and black olives
- Cod pil-pil tartlet
- Panko shrimp with sweet mango sauce
- Mini pita bread filled with chicken, mint and yogurt
- Quail skewer with Yakiniiku sauce
- Mini apple Tatin tart
- Chocolate bonbon with nuts

€57 + VAT per person

Minimum number of guests to book a cocktail: 25 PAX.
Drinks included: red wine, white wine, beer, and soft drinks.



2. Seated menu

Starters

- Warm asparagus salad with seasonal mushrooms
- Pan of gnocchi with pesto rosso
- Pear and ricotta pouches
- Barbastro tomato cream with mozzarella pearls

Main courses

- Low-temperature salmon fillet with soy and orange sauce
- Iberian presa marinated in Korean barbecue with wrinkled potatoes
- Guinea fowl stuffed with mushrooms and chestnuts

Desserts

- Pumpkin cheesecake with yogurt ice cream
- Lime pie
- Apple tartlet

€49 + VAT per person

Minimum number of guests: 15 PAX. For smaller groups, the seasonal menu will be offered.
Drinks included: red wine, white wine, beer, and soft drinks.



3. Food Centrepiece

Option 1*

- Iberian ham platter with grissini
- International cheese platter with nuts
- Grilled vegetable platter
- Sautéed chicken with vegetables, dried plums and cilantro tahini
- Apple tart with vanilla ice cream

€43 + VAT per person

Option 2*

- Barbastro tomato with burrata and dressing
- Soft-boiled eggs with potatoes, truffles and Japanese garlic
- Vegetarian Vietnamese spring roll with sweet chili
- Free-range chicken, foie gras and truffle cannelloni
- Hake fillets with green cream, sautéed potato base and chervil
- Lemon tart with yuzu ice cream
- Chocolate bonbon with nuts

€49 + VAT per person

Option 3*

- Hummus platter with focaccia and crudités
- Seasonal grilled vegetables with Romesco sauce
- Tuna tataki with wakame seaweed, tobiko roe and wasabi mayonnaise
- Cochinita pibil brioche
- Monkfish, lobster and scallop cannelloni
- Beef loin with roasted sweet potato and rosemary
- Pumpkin cheesecake with yogurt ice cream
- Chocolate bonbon with nuts

€54 + VAT per person

Minimum number of guests: 15 PAX. For smaller groups, the seasonal menu will be offered.
Drinks included: red wine, white wine, beer, and soft drinks.



4. Coffee break

Option 1*

- Arabica coffee
- Selection of herbal teas
- Fresh orange juice
- Bircher muesli
- Assorted pastries
- Fruit salad

€11 + VAT per person

Option 2*

- Arabica coffee
- Selection of herbal teas
- Fresh orange juice
- Bircher muesli
- Assorted pastries
- Fruit salad
- Egg muffins with cheese and cherries

€13 + VAT per person

Option 3*

- Arabica coffee
- Selection of herbal teas
- Fresh orange juice
- Bircher muesli
- Assorted pastries
- Fruit salad
- Egg muffins with cheese and cherries
- Banana bread

€15 + VAT per person

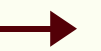


Contact Us

To make a reservation or to learn more about space or menu customisation options, please contact us at reservas@7islashotel.com.

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