



GC PRIVÉ CONCIERGE

REAL MADRID V. BARCELONA  
HOSPITALITY EXPERIENCE

23 MARCH 2014 – ESTADIO SANTIAGO BERNABÉU

# GC Privé Hospitality Experience: Estadio Santiago Bernabéu

For the much anticipated game **Real Madrid v. Barcelona** on the 23<sup>rd</sup> of March 2014, GC Privé's VIP Box and exclusive hospitality area at the prestigious **Estadio Santiago Bernabéu** will be transformed into a unique and sumptuous sports lounge for our discerning clientele.

Enjoy a delicious pre-match meal in a stylish, luxury setting before soaking up the atmosphere of matchday right above your head.

## Hospitality Venue:

Estadio Santiago Bernabéu  
Av de Concha Espina, 1  
28036 Madrid  
Spain

## Hospitality Options:

- **Premium Category I** ■
  - ✓ Best ticket-only seats
  - ✓ No hospitality on offer
- **Hospitality Sector 127/227** ○
  - ✓ Access 1 hour before and 30 mins after the game
  - ✓ Complimentary catering
  - ✓ Open Bar
  - ✓ Match Programme
- **Hospitality Sector 409/410** ○
  - ✓ Access 1 hour before and 30 mins after the game
  - ✓ Complimentary catering
  - ✓ Open Bar
  - ✓ Match Programme
- **Box Sector 436** ○
  - ✓ Access 1 hour before and 30 mins after the game
  - ✓ Complimentary dining
  - ✓ Open Bar
  - ✓ Match Programme



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# Hotel Villa Magna: Luxury Hotel in the heart of Madrid

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The glorious history of the luxury Hotel Villa Magna (5\*) in Madrid is evident in countless details of classic elegance.

In the last century, where this comfortable, modern building stands today on the Paseo de la Castellana, was the Palace of Anglada.

The palace, with its Moorish influence, was built around a courtyard styled on the Lions of the Alhambra in Granada and was restored by the very same architect.

It was splendidly furnished with exquisite works of art, marble and sumptuous upholstery.

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## Remarks:

Our **tailor-made** suite of services provides certain **accommodation** options at this luxury hotel to suit your specific requirements

## Hotel Villa Magna

Paseo de la Castellana, 22,  
28046 Madrid

Spain



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# El Club Allard: Traditional Dining of 2 Michelin Stars

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## Spanish and Traditional

El Club Allard opened in 2003 and still preserves the select air of the members-only private club it was founded as in 1998.

In 2007 it opened to the public, thus becoming one of Madrid's most important gastronomic temples while, at the same time, accommodating a vast range of cultural activities, from painting exhibitions to literary presentations, not to mention the Enrique Ponce & Allard bullfighting awards.

El Club Allard's kitchen is helmed by young Álava-born chef Diego Guerrero, who, in November 2007, obtained his first Michelin star and, shortly after, in 2011, earned his second.

His secret is signature cuisine that combines tastes and textures in simple but original recipes, like his cod with pil pil sauce on a bed of brandade sponge and garlic bread fritters or the eggs with bread and lardon on a light potato cream.

## Remarks:

A restaurant housed in a listed Modernist building, hence the lack of signage outside.

The classically elegant interior provides the backdrop for creative, delicately presented cuisine featuring skilful fusions of ingredients and impressive technical ability.

## Cuisine

Traditional Spanish

## Spécialité

Trufa de caza con foie y setas  
Cordero tandoori

## Price Range

EUR 85 – 145 per person

## Location

Calle de Ferraz, 2, Bajo derecha,  
28008 Madrid Spain



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# Sergi Arola Gastro: Modern Dining of 2 Michelin Stars

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## Spanish and Modern

Sergi Arola brought fame and fortune to La Broche, and is regarded as one of the most prestigious chefs in the country, he embarked on a new gastronomic adventure on Calle Zurbano.

With the backing of his head of kitchen, Manuel Berganza, Sergi Arola Gastro is the place where this restaurateur has reflected all his savoir faire and professional ambitions.

It currently has two Michelin stars. In this restaurant, one of our most famous chefs tries to express on his tasting menu the complexity of the sensory world he feels and believes in.

Besides, he tries beyond trends and presentation tendencies to get back to the warmth and textures from his first stages in his previous restaurant in calle Doctor Fleming.

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## Remarks:

The impressive set-up includes a cocktail bar and a modern dining room.

The innovative cuisine stands out for its technical skill, the delicacy of its dishes and its perfect culinary and wine combinations.

## Cuisine

Modern Spanish

## Spécialité

Mascarpone con finas hierbas y mousse de ave trufada

Lomo de ternera ahumado al romero y ragú de morillas

## Price Range

EUR 90 – 135 per person

## Location

Calle de Zurbano, 31, 28010  
Madrid, Spain



## BOOKING DETAILS

For reservations please contact:

**Elodie Manceau**  
*Concierge Lifestyle Manager*

[elodie.manceau@gcprive.com](mailto:elodie.manceau@gcprive.com)

+44 (0) 20 7590 3022 Ext 132

GC Privé Concierge  
64 Knightsbridge  
SW1X 7JF London  
England

