

Media Kit - NH Collection Madrid Eurobuilding

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The hotel

The NH Collection Madrid Eurobuilding is an elegant oasis in the heart of the capital city's financial district. It is considered one of Europe's finest leisure and business hotels. It is located very close to the Santiago Bernabéu football stadium, Paseo de la Castellana, one of the city's main thoroughfares, replete with opportunities for leisure, shopping and dining, and Plaza Castilla, one of the city's most important public transport hubs, bringing guests to the capital's historical centre within minutes.

Services and facilities

The hotel has 413 rooms distributed over 15 floors. Many of them offer spectacular views of the Madrid skyline. Its interior design features a soft and neutral palette and wood floors. The Premium rooms and some of the Junior Suites have a balcony for enjoying the amazing views. There are also adjoining rooms which are ideal for families.

The NH Collection Eurobuilding has a wide range of sports facilities and one of Madrid's most exclusive spas, managed by Club Metropolitan. During their stay, guests can relax in the sauna, jacuzzis, whirlpools and bubble benches, work out in the fitness room, forget their troubles lying on the solarium terrace, set up like a beach with its sand and deckchairs, or enjoy a facial treatment or massage in the beauty salon. Lastly, for padel lovers, Club Metropolitan has three courts for playing this sport with family or friends.

The hotel's endless service range is rounded out by free online newspaper access through its PressReader™ app and a green car wash service in the car park.



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VIP Level

For a truly unique experience, the hotel's 15th floor is home to its VIP Level, the perfect example of how to combine cutting-edge design and bespoke service with exceptional attention to detail. This exclusive area of the hotel offers spectacular views of Madrid and provides a real oasis for relaxing, resting and forgetting about work. The VIP Level includes premium services such as a private reception desk, late check-out until 2pm, an exclusive guest relations expert, access to the Club Lounge (for over 12s only), room breakfast a-la-carte or access to a private area of the VIP breakfast room, courtesy pressing, a secretary service, priority access to dining reservations in DiverXO and access to a private lounge for meetings, among others. A tremendous suite of services designed to ensure a truly unique experience.

The NH Collection Madrid Eurobuilding has a total of 64 rooms on its VIP Level, including Premium rooms with balconies, Duplex Junior Suites, Junior Suites with private balconies, not to mention the hotel's 150m² Presidential Suite. All these rooms are designed to offer the highest standards of comfort and privacy. Guests are provided with exclusive treatment and a wide range of bespoke products and services.

Food and wine

The NH Collection Madrid Eurobuilding is an iconic destination for foodies in Madrid. Its standout dining options include the two latest concepts from chef Rafa Zafra, Casa de Comidas restaurant and Bikini Bar for cocktails and bites, the exclusive 99 Sushi Bar and DiverXO, the only restaurant in Madrid with three Michelin stars.

The hotel is home to Rafa Zafra's newest venues in Madrid. For finely nuanced *haute cuisine*, tapping the flavours and creations that have formed the Andalusian chef's culinary memory, Casa de Comidas, the hotel's new restaurant, is the ideal choice. Casa de Comidas defends traditional cooking sprinkled with sophisticated touches that make it feel new. The menu draws from the season's finest produce and offers several sharing plates, including anchovies from Cantabria with bread and tomato, potato salad with tuna belly and pickled green *piparra* peppers and roasted leek with hazelnut praline and black olive vinaigrette.

But it is not the only signature Rafa Zafra offering in the hotel. Joining Casa de Comidas, NH Collection Madrid Eurobuilding welcomes Bikini Bar. The Bikini Bar's gastronomic offering is articulated around bikini and open sandwiches, made from different types of bread - *cocas*, *molletes*, *focaccias* and *brioche*s - to create a range of classic and signature sandwiches. The sandwich experience is augmented by a cocktail menu in which the classics jostle for space alongside signature cocktails, grouped into citric, sweet, spicy and strong mixes, and mocktails.

The establishment's third restaurant is nothing short of the world of flavours dreamed up by three-Michelin-star chef Dabiz Muñoz. A must for lovers of vanguard cuisine. A 360° culinary experience in a room designed by the chef himself in partnership with Lázaro Rosa Violán, in which the predominant beige tones and dark wood floors are the perfect backdrop for the flying pigs that symbolise DiverXO's world of fantasy in which anything is possible.

For those looking for Asian flavours, 99 Sushi Bar is the perfect choice. This restaurant is *the* place to go in Spain for *haute* Japanese cuisine. 99 Sushi Bar offers quality and innovative Japanese cuisine fused with other gastronomic heritages, while respecting the hallmark traditional products and techniques of Asian cooking. A place to be carried away by your senses to the Far East....



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The hotel has also had its own bakery, *Obrador del Eurobuilding*, since 1968, making it one of the capital's few establishments to still bake artisan goodies onsite. It is known for its *pastas*, biscuits baked daily by a large team of expert pastry chefs. They are made meticulously from a selection of 100% natural ingredients, with no preservatives or food dyes, following traditional techniques. Biscuit selection boxes, weighing 350 grams, are on sale in the hotel. In addition to its hallmark biscuits, the bakery makes an extensive range of pastries and other baked goods, including tarts, cakes, *macarons* and chocolates.

Lastly, the hotel offers an exclusive Dine in the Cellar formula. A gastronomic experience that reveals the secrets of the finest wines on the last Thursday of every month (except for the summer months and December). The menu and wine selection vary for each event. Chef Luis Bartolomé designs a one-off menu replete with a range of culinary creations selected specifically to match the wines chosen to articulate each dinner. A winemaker from the guest wine label is present at each event to share its origins, culture and background, explaining the main characteristics of each wine that is tasted.

Cultural offering

As part of its cultural offering, the hotel organises gastronomic-cultural events it calls Nights in the Suite, an avant-garde performance concept which converts the Presidential Suite at the NH Collection Madrid Eurobuilding, located on the 15th floor, into a stage spanning over 180m² with capacity to sit up to 50 people, where prestigious artists can connect with their audiences in an unprecedented manner.

Some of the actors, musicians and bands to have performed in the Presidential Suite in recent years include Paula Prendes, Raúl Mérida, Andrés Suárez, Maldita Nerea and La Unión.

Meetings and events

Located in the heart of the city's financial district, just a few minutes from Paseo de la Castellana, the NH Collection Madrid Eurobuilding is the ideal place for organising meetings and events in Madrid of any scale, from major international conventions, conferences, presentations and lifestyle events to fashion shows, receptions and personal celebrations.

The hotel has one of the city's largest convention centres, with 33 meeting rooms spanning 5,000m² and the capacity to accommodate up to 1,300 people. Each of these rooms, bathed in natural light, is fitted with next-generation audiovisual technology for high-impact and efficient presentations, meetings and events with a focus on eliminating the communication barriers created by distance.

These venues have been renovated recently to give them a fresh look and feel. They are modern and functional, elegantly decorated and equipped with all the latest technology. The remodelling work has been complemented by a new gastronomic offering encompassing a large variety of menus suited to all kinds of events, from finger buffets to cocktail receptions and formal dinners. The hotel's meeting planners provide personalised services to design the ideal menu for each event.