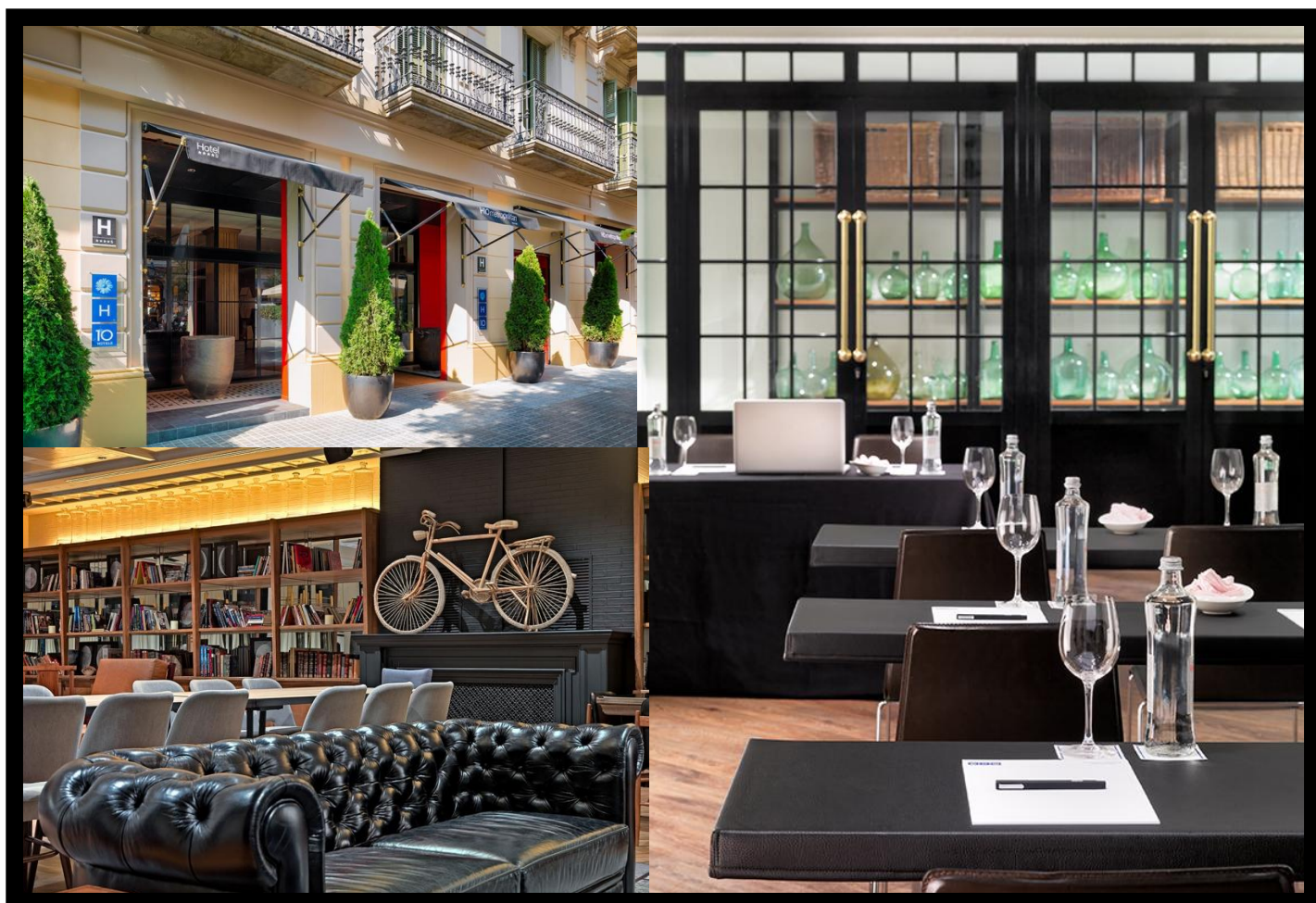


H10 Metropolitan Business Program 2019



Meetings

Meeting rooms

THE LIBRARY (116m²)

Natural Day light

Half day use: 796,00€

Day use: 995,00€

VAT included



URBAN (120 m²)

Located in -1 Floor

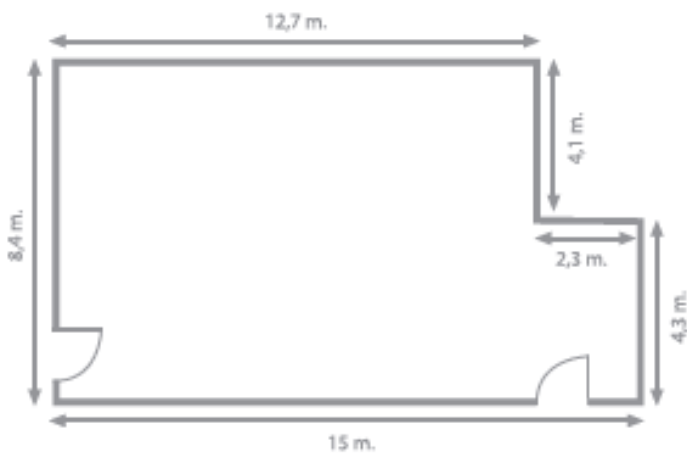
Half day use: 556,00€

Day use: 695,00€

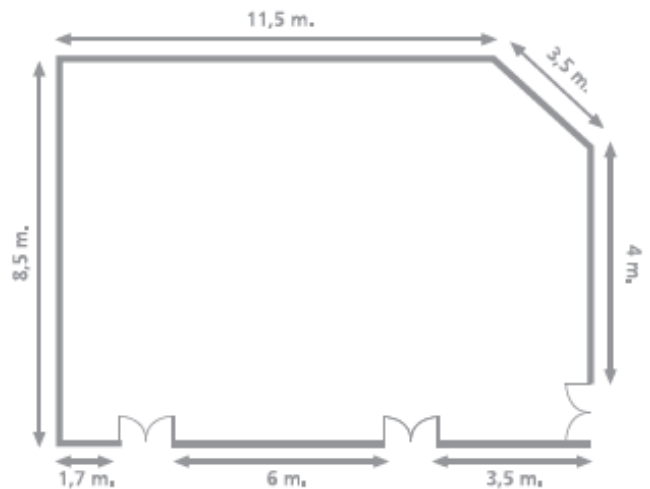
VAT included



URBAN










LIBRARY





OUR MEETING ROOMS INCLUDE:

- ✓ Free Wi-Fi
- ✓ Screen & projector
- ✓ 1 Flipchart
- ✓ Mineral water with continue replacement
- ✓ Pads
- ✓ Pens
- ✓ Sweets
- ✓ Start up technician

Espacios para eventos Event areas	m ²	Altura Height							
			Cocktail · Reception	Teatro · Theatre	Escuela · Classroom	Tipo "U" · "U" Shape	Imperial · Boardroom	Banquete · Banquet	Cabaret · Cabaret
URBAN	125	3 m	80	80	60	29	40	60	40
TERRAZA EXT. EDÉN	280	-	100	-	-	-	-	-	-
THE LIBRARY	117	3 m	80	70	-	25	30	-	-



MEETING PACK CLASSIC

59€



It includes:

✓ MEETING ROOM:

- ✓ Floor -1 with 120sqm
- ✓ Screen and projector
- ✓ Flipchart
- ✓ Start-up technician
- ✓ Wi-Fi
- ✓ Pens, notebooks and sweets
- ✓ Mineral water

✓ 1 COFFEE BREAK: SWEET OR LIQUID

✓ 1 LUNCH: to choose between:

Lunch Menu 1
Finger Buffet 1
Buffet 1

20 pax is the minimum to contract this package
On request and upon availability
Price per person and day
VAT included



MEETING PACK EXECUTIVE

69€



It includes:

✓ MEETING ROOM:

- ✓ Floor -1 with 120sqm
- ✓ Screen and projector
- ✓ Flipchart
- ✓ Start-up technician
- ✓ Wi-Fi
- ✓ Pens, notebooks and sweets
- ✓ Mineral water

✓ 2 COFFEE BREAKS: SWEET OR LIQUID

✓ 1 LUNCH: to choose between:

Lunch Menu 1

Finger Buffet 1

Buffet 1

20 pax is the minimum to contract this package
On request and upon availability
Price per person and day
VAT included



MEETING PACK PREMIUM

75€



It includes:

✓ MEETING ROOM:

- ✓ Library meeting room with natural daylight
- ✓ Screen and projector
- ✓ Flipchart
- ✓ Start-up technician
- ✓ Wi-Fi
- ✓ Pens, notebooks and sweets
- ✓ Mineral water

✓ 2 COFFEE BREAK: SWEET OR LIQUID

✓ 1 LUNCH: to choose between:

Lunch Menu 1

Finger Buffet 1

Buffet 1

20 pax is the minimum to contract this package

On request and upon availability

Price per person and day



VAT included

Coffee Break

	Liquid	Sweet	Sweet & Salty	Sweet & Salty II	Healthy
Nespresso coffee assortment	X	X	X	X	X
Milk	X	X	X	X	X
Tea and infusions	X	X	X	X	X
Juices	X	X	X	X	
Mineral Water	X	X	X	X	X
Smoothies	X				
Assortment of pastries		X	X	X	
Chocolate caprices		X			
Fresh Fruit		X	X	X	X
Ham and cheese hot sandwiches			X		
Salty pastries				X	
Tuna sandwiches			X	X	
Assortment of mini-baguettes with Iberian cold meats and cheese				X	
Diet cookies					X
Vegetal mini sandwich					X
0% Yogurt					X
Nuts					X
Detox shakes					X
Actimel				X	X
	10€	13€	15€	17€	18€

- ✓ Approximate 30 minutes service
- ✓ Permanent coffee inside the meeting room: the cost will be the 50% of the total amount of the coffee chose. (Duration of 4 hours and 1 replacement included)
- ✓ VAT included
- ✓ Price per person



Welcome drinks

The service of this menu is 30 minutes

Price per person

10 % VAT included in all prices

Cava

Glass of cava
Chips and olives

9€

Cocktails (one to be selected)

Mojito (with alcohol or alcohol free)
Margarita
Bellini & Mimosa
San Francisco (alcohol free)
Chips and olives

14€

Open bar

Hummus with pita bread
Catalan bread with tomato and Iberian Ham
Cheese on spicy oil
Mineral water, soft drinks, beers, white and red wine

22€



Menus

Menus include:

- ✓ Mineral water, soft drinks & beer
- ✓ 3 fincas de Castillo de Perelada D.O. Empordà
- ✓ Blanc de blancs de Castillo de Perelada D.O. Empordà
- ✓ Coffee, tea and infusions & Petit Fours

Prices per person. VAT included.

Minimum 15 people

The service of the menu is 1 hour and a half

Menu nº 1 - 37€

Chef's appetizer

Burrata, cured meat and roasted tomatoes salad with pine nuts and basil vinaigrette

Grilled salmon with seaweed and black garlic *trinxat*

Tiramisú with pistachio cream

Menu nº 2 - 37€

Chef's appetizer

Octopus salad on yakitori sauce with avocado, watercress and lime&wasabi mayonnaise

Duck confit with tomato chutney and sauteed spinach with dried fruits and nuts

Strawberries and cream puff pastry

Menu nº 3 - 45€

Chef's appetizer

Roasted meat ravioli with red pesto sauce

Grilled sea bass with citrus marinated vegetables

San Marcos cake (almond sponge cake, whipped cream, chocolate cream and *crème brûlée*)

Menu nº 4 - 45€

Chef's appetizer

Truffled potato parmentier, poached egg, mushroom confit and iberian ham

Beef cheek stuffed with foie, oporto sauce, rosemary potato and bimis

Raspberry and white chocolate ingot



Finger Lunch

Menu includes:

- ✓ Mineral water, soft drinks & beer
- ✓ 3 fincas de Castillo de Perelada D.O. Empordà
- ✓ Blanc de blancs de Castillo de Perelada D.O. Empordà
- ✓ Coffee, tea and infusions

Prices per person

VAT included

Minimum 15 people

The service of the menu is 1hour

FINGER LUNCH 1

Duck ham and parmesan mini salad

Hummus with pita bread

Salmorejo with quail eggs and Iberian Ham

Homemade cured meat and *torta del casar* cheese croquettes

Mini beef burgers with goat cheese and caramelized onion

Vegetarian wraps with soya sauce and lime

Marinated salmon tartar with *avocado*

Desserts

Seasonal fruit brochettes

Pastries Assortment

37€

FINGER LUNCH 2

Quinoa, wakame and citrus salad with avocado and
crispy chicken

Steak tartar

Gilthead bream ceviche

Homemade Iberian ham croquettes

Mini duck burgers with foie

Seafood fritter with soya bean and lime

Grilled octopus with ratte potato purée
and bell pepper

Vegetable and mushroom crunchy wonton with sweet
and sour sauce of peppers

Desserts

Seasonal fruit brochettes

Pastries Assortment

39€



Buffet

Menu includes:

- ✓ Mineral water, soft drinks & beer
- ✓ 3 fincas de Castillo de Perelada D.O. Empordà
- ✓ Blanc de blancs de Castillo de Perelada D.O. Empordà
- ✓ Coffee, tea and infusions

Prices per person.

VAT included

Minimum 20 people

The service of the menu is 1hour

BUFFET 1

Vegetable crudités: carrots, tuna, asparagus, bean sprouts, variety of lettuce...

Avocado, duck ham and walnuts salad

Capresse salad: mozzarella, rucola, tomato and pesto

Pasta with two sauces: cheese and Bolognese

Salmon with cava sauce

Corral chicken stuffed with camembert and spinach

Grilled vegetables with Romesco sauce

Desserts

Catalan custard

Natural yoghurt with brownie

Fruit salad

37€

BUFFET 2

Vegetable crudités: carrots, tuna, asparagus, bean sprouts, variety of lettuce...

Sun-dried tomato, Idiazábal cheese and almond salad

White beans and grilled vegetables salad

Assorted sausages served with bread with tomato and olive oil

Assorted cheeses served with bread with tomato and olive oil

Pasta with two sauces: mushrooms and carbonara

Squids with caramelized onion

Iberian sirloin with mushrooms

Grilled vegetables with Romesco sauce

Desserts

Chocolate custard

Marinated strawberries in orange juice

Assorted pastries

Fruit brochette

45€



Cocktail

Menu includes:

- ✓ Mineral water, soft drinks & beer
- ✓ 3 fincas de Castillo de Perelada D.O. Empordà
- ✓ Blanc de blancs de Castillo de Perelada D.O. Empordà
- ✓ Coffee, tea and infusions

Minimum 30 people

The service of this menu is 2 hours

Price per person

10 % VAT included in all prices

Extra hour of service: 150€

Supplement for service on the terrace: 150€

Supplement for service on the Library meeting room: 300€

Supplement for service on the Urban meeting room: 200€

Exclusivity of the terrace (minimum 60 people): 350€

Extra hour for beverage: 18€ per person

COCKTAIL 1

Snacks

Stuffed olives

Vegetable chips

Caprices

Homemade mushrooms croquettes

Mini marinated salmon crêpe with dill and *cremette* cheese

Guacamole tartlet with anchovies

Fried duck wonton with pear and citrus sauce

Crunchy falafel with mint sauce

Gilthead bream ceviche

Mini beef burgers with goat cheese and caramelized onion

Mushrooms and Iberian ham risotto

Desserts

Seasonal fruit brochettes

Pastries assortment

49€

COCKTAIL 2

Snacks

Stuffed olives

Vegetable chips

Caprices

Vegetarian wraps with soya sauce and lime

Vichyssoise shot with crispy leek

Catalan bread with tomato and Iberian ham

Homemade cured meat and *torta del casar* croquettes

Steak tartar

Grilled octopus with *ratte* potato purée

Duck mini burger with *foie* and caramelized onion

Crunchy king prawn with basil and *romesco*

Fisher's rice

Desserts

Chocolate caprices

Macerated strawberries, natural orange juice and vanilla

Pastries assortment

69€



CONDITIONS

- ✓ The main dish has to be selected in advanced, and must be the same for the entire group. There is an exception for intolerances, allergies and special requirements.
- ✓ Final number of attendees has to be informed 15 days before the service. This number will be the definitive to consider in terms of invoicing.
- ✓ In order to guarantee the service, the final menu has to be informed 15 days in advance.

