



H10 Metropolitan

★★★★S

BUSINESS PROGRAM

2025

Rambla Catalunya 7-9 / T. (+34) 93 21 40 720 / mice.hme@h10hotels.com



MEETING ROOMS



LIBRARY MEETING ROOM

Natural daylight
Direct access to the Terrace and
Edén Bar
Complimentary coffee machine

Full day use: 1.295,00 €

Half day use*: 1.100,00 €

VAT included



URBAN MEETING ROOM

Open meeting room

Full day use: 895,00€

Half day use*: 760,00€

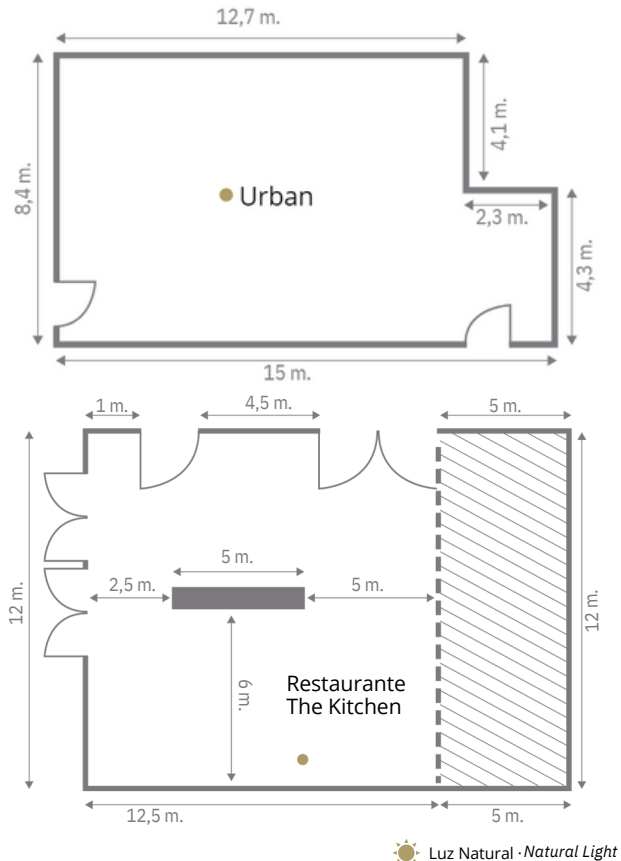
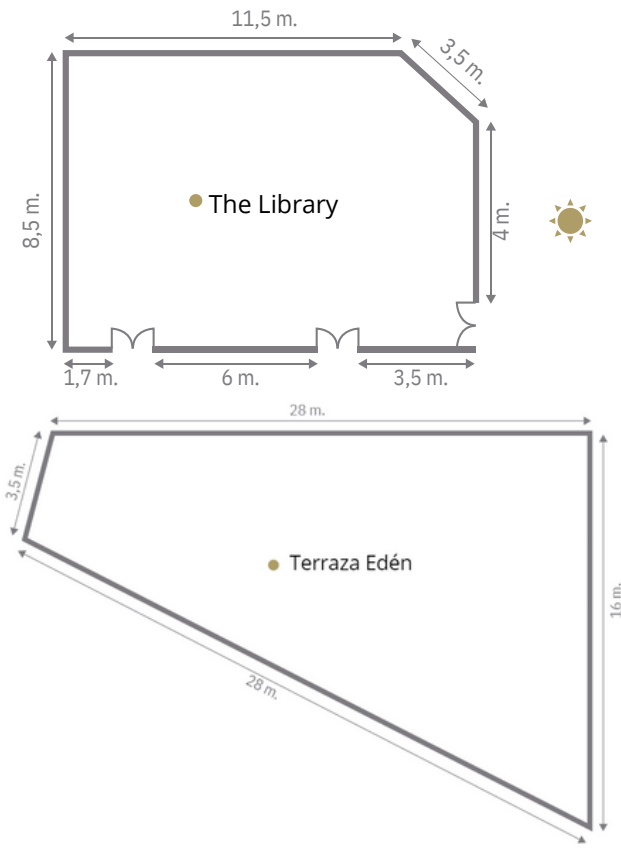
VAT included

¿WHAT'S INCLUDED?



- Free WIFI
- Electric Screen 4K HD - 3,50m x 2,19m
- Laser Projector 4K UHD resolution
- HDR y HLG compatible, 5000 ANSI Lumens
- ClickShare - Wireless connection
- HDMI connection
- 1 Flipchart
- Mineral water with continuous refill
- Notepads, pens and sweets
- Start-up technician

**The half-day rate is applicable from 08.00h to 14.00h or from 16.00h to 20.00h. Outside this range of hours, please consult with the Hotel.*



Área y Capacidad · Area and Capacity

Luz Natural · Natural Light

Espacios para eventos
Event areas

m²

Altura
Height



Cóctel · Reception · Teatro · Theatre · Escuela · Classroom · Imperial · Boardroom · Banquete · Banquet · Cabaret · Cabaret · Tipo "U" · "U" Shape · Tipo "O" · "O" Shape

● URBAN	125	3 m	80	80	50	34	55	40	32	42
● THE LIBRARY	117	3 m	70	70	40	30	--	35	26	32
● TERRAZA EDÉN	280	--	90	--	--	--	--	--	--	--
● REST. THE KITCHEN	145	2.80 m	--	--	--	25	70	--	--	--

COFFEE BREAK

Duration: 30 minutes

Minimum: 15 people

Price per person. 10% VAT included.

LIQUID

12€

- ECO Coffee Service
- Milk and plant-based drinks
- Tea and infusions
- Fruit juice
- Mineral water

SWEET

16€

- ECO Coffee Service
- Milk and plant-based drinks
- Tea and infusions
- Fruit juice
- Mineral water
- Pastries assortment
- Chocolate caprices
- Fresh fruit

MEDITERRANEAN

20€

- ECO Coffee Service
- Milk and plant-based drinks
- Tea and infusions
- Fruit juice
- Mineral water
- Pastries assortment
- Chocolate caprices
- Fresh fruit
- Salmon brioche with cream cheese
- Iberian han Mini-baguettes

HEALTHY

22€

- ECO Coffee Service
- Milk and plant-based drinks
- Tea and infusions
- Fruit juice
- Mineral water
- Fresh fruit
- Diet cookies
- Vegetal mini sandwich
- 0% Yoghurt
- Nuts

Permanent Coffee Break: 50% supplement on the price of the chosen coffee break (includes 1 refill).



FINGER LUNCH

from
42,00€

Price per person. 10% VAT included

Duration: 1 hour

Minimum: 20 people

Night service supplement: 5€ per person

Service in a reserved Eden Bar

Consult supplements for exclusivity of spaces

Includes: Mineral water, soft drinks and beer, white and red wine with D.O., coffee, tea and infusions.

FINGER LUNCH BORN

42,00 €

Octopus, potato and mojo picón salad
Cristal bread with tomato and Iberian ham
Falafel with white bean curry cream
Cod croquettes with romesco sauce
Chicken gyozas with green curry sauce

Tuna tartare with tomato and avocado
Mini beef burgers with spinach and parmesan

Fresh fruit
Pastries Assortment
Chocolate caprices

FINGER LUNCH GÓTIC

44,00€

Poke bowl de arroz salvaje y atún
Cristal bread with tomato and Iberian ham
Mini waffle with avocado, smoked salmon and
beetroot hummus (with pico de gallo)
Squid ink croquettes with quince allioli
Shakshuka with quail egg and jerky
Prawn gyozas with ponzu sauce

Sachet of cochinita pibil with corn cream
Mini duck burger with mustard cream and
caramelized onion

Fresh fruit
Chocolate caprices
Macarons



EXECUTIVE MENU

from
42,00€

Price per person. 10% VAT included

Duration: 1 hour and a half

Minimum: 20 people

Service offered at midday

Service in a reserved restaurant area

Includes: Chef's appetizer, mineral water, soft drinks, beer, white and red wine with D.O., coffee, tea and infusions.

NÚM. 1

Wanton Cod brandade with piquillo
pepper jam

Farm chicken stuffed with brie cheese
and spinach with old wine sauce

Lemon Yuzu Cheesecake

42,00€

NÚM. 2

Cecina, Parmesan and Mango Salad with
cashew vinaigrette

Marinated salmon with pack choi in
oriental sauce

Massini cake with pistachio ganache

42,00€

NÚM. 3

Pea and pistachio cream with marinated
shrimp

Iberian pork secret with roasted potatoes
and tomato and basil chutney

Coconut, mango passion fruit mousse

49,00€

NÚM. 4

Duck cannelloni with truffle and foie
béchamel sauce

Supreme Turbot with coconut rice and
lime

Red fruit mousse

49,00€

The chosen menu must be the same for all diners, except for intolerances, allergies and special requirements.



BUFFET MENU

from
49,00€

Price per person. 10% VAT included

Duration: 1 hour and a half

Minimum: 30 people

Service offered at midday

Service in a reserved area of the restaurant

Includes: Mineral waters, soft drinks and beer, White and red wine with D.O., coffee, tea and infusions.

BUFFET N°1

Chef's cream

Caesar salad

Bulgur salad with avocado and nuts

Mascarpone ravioli with two sauces: Iberian ham and pesto sauce

Grilled sea bass

Cheek veal with mushrooms

Roasted Potato

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Fresh fruit

Cheesecake with red berries

Mini tatin with whipped cream

49,00€

BUFFET N°2

Chef's cream

Brown rice and tuna poke bowl

Spinach leaves with fresh goat cheese, walnuts and quince

Ravioli of roasted meat with two sauces: Neapolitan and vegetable sauce

Citrus soy glazed salmon

Chicken with oriental marinade

Ratatouille

**

Fresh fruit

Tiramisu with pistachio cream

Greek yogurt with strawberries

59,00€

COCKTAIL

from

62,00€

Price per person. 10% VAT included

Duration: 2 hours

Minimum: 30 people

Service in a reserved area of the Eden Bar

Consult supplements for exclusivity of spaces

Includes: Welcome snack, mineral water, soft drinks and beer, white and red wine with D.O., coffee, tea and infusions.

COCKTAIL RAMBLA

Iberian ham croquettes

Pear Ajoblanco with salmon and sprouts

Beef carpaccio with pecorino, basil concasse and pine nut vinaigrette

Octopus caprice, potato and green mojo

Mini duck burger with red cabbage and sour cream

Prawn gyozas with thai sauce

Falafel with sweet and sour bell pepper sauce

Soupy rice with cod

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Fresh fruit brochette

Pastries Assortment

Chocolate caprices

62,00€

COCKTAIL ÉDEN

Cristal bread with Iberian ham

Beef jerky croquettes

Anchovies in vinegar with guacamole and pico de gallo

Mini duck cannelloni with truffle and foie béchamel sauce

Pea cream, smoked cod and laminated almond

Organic mini beef burger with foie micuit and confit onion

Tuna tartare with ponzu sauce Vegetable gyozas with corn cream

Fisher's rice

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Chocolate caprices

Fresh Fruit brochettes

Macarons

73,00€

WELCOME DRINK & OPEN BAR

Duration: 30 minutes

Minimum: 20 people

Price per person. 10% VAT included.

Service in a reserved Eden Bar

Consult supplements for exclusivity of space

GLASS OF CAVA

1 Glass of cava

Nuts and Olives

15,00€

"EDÉN" WELCOME

Nuts and Olives

Cristal bread with Iberian Ham

Cheese dice with olive oil

Mineral water, soft drinks and beers

White and Red Wine with D.O

Cava

25,00€

OPEN BAR

Wine, beer, soft drinks and
medium mixed drinks

1 hour: 25,00€

2 hours: 35,00€

PREMIUN

OPEN BAR

Gin-Tonics Bar Service and
Premium Mixed drinks

1 hour: 30,00€