



H10 Cubik 4*S

Business Program 2019



At a glance

Opened in 2015, the H10 Cubik is a superior four-star establishment located just a few metres from the Cathedral and the historic centre of Barcelona. The building is composed of geometric shapes reminiscent of the brutalist architecture of the mid-twentieth century. Its interior design features futuristic elements and pure colours.

The hotel has three meeting rooms with natural light and is equipped with everything you need to celebrate any type of event.

It also has The Library, a multipurpose space with access to a private interior courtyard.

In addition, the Atik terrace on the eighth floor is ideal for cocktails and other events in a unique and relaxed atmosphere.

Meeting Rooms

335m2 of meeting rooms

3 rooms

1 of which can be panelled

Integrated audiovisual services

Open-plan meeting spaces

Wooden floors

Natural light

Beautifully decorated

Professional event team

Rooms

101 rooms

Classic: 21

Classic Barcelona: 35

Classic Barcelona Terrace: 4

Superior: 18

Junior Suites: 13

Junior Suites Terrace: 5

Cathedral Suites: 5

Facilities in rooms

LCD Smart TV with international channels

Nespresso Coffee Maker

Courtesy mineral water replaced daily

Minibar

Kettle

Bathrobe and slippers

Safety deposit box

Smart temperature control

Complete bathroom with hair dryer

Rituals amenities and magnifying mirror

Restaurant Areas

Bar Robotik

Atik Bar

Atik Restaurant

Market Restaurant



Location of meeting and restaurant areas

Mezzanine

Unik Room

Unik

Ground Floor

Simetrik I

Simetrik II

The Library & Private Patio

Bar Robotik

Simetrik II

Simetrik I

The Library

Floor -1

Market Restaurant



Meeting rooms with natural light

**UNIK ROOM
(185m²)**



**SIMETRIK ROOM I or II
(55m²)**



Rooms include: Technical setting-up on first day of event of AV equipment, projector and screen, 1 flipchart, 2 microphones, audio, Wi-Fi, mineral water, notepad, pens and sweets

*Our rooms include cutting-edge technology :
Audiovisual playback through CLICKSHARE to give presentations with a single click and without any cables
-APPLE TV to ensure connection via MAC devices
-Smart Kapp Flipchart*

**SIMETRIK ROOM
(110m²)**



**THE LIBRARY
(40m²)**



Capacity and price chart

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
Unik	185	2,70m	170	140	96	46	58	100	60
Simetrik I	55	2,50m	-	36	24	20 *	22	20	12
Simetrik II	55	2,50m	-	36	24	20 *	22	20	12
Simetrik	110	2,50m	100	72	60	26	28	60	30
The Library	40	2,50m	25	24	-	14	16	10	-

*The distance between both arms of the U is 20 centimetres, there being no central aisle with the arrangement indicated.

ROOM PRICES (VAT included)					
DAY	UNIK	SIMETRIK I	SIMETRIK II	SIMETRIK	THE LIBRARY & PRIVATE PATIO
Full Day	€1,250	€580	€580	€910	€690
Half Day (*)	€990	€460	€460	€725	

*The Half Day rate will be applicable from 9am to 1pm or from 4pm to 8pm
Any request outside these times will entail the Full Day rate.





Meeting Packages

UNIK ROOM (185m2)



UNIK Classic Meeting Package

UNIK Superior Meeting Package

Minimum 40 people

Includes:

- Meeting room fully equipped with Nespresso machine
- 1 *Café&Té or Sweet* coffee break
- Finger Lunch
(*replace finger lunch with buffet -> €5,00 p/p extra*)
- Free WiFi in meeting rooms

€60.00

Prices per person VAT included

Minimum 40 people

Includes:

- Meeting room fully equipped with Nespresso machine
- 2 *Café&Té or Sweet* coffee breaks
- Finger Lunch
(*replace finger lunch with buffet -> €5,00 p/p extra*)
- Free WiFi in meeting rooms

€68.00

Prices per person VAT included





Meeting Packages

SIMETRIK ROOM (110m2)



SIMETRIK Classic Meeting Package

SIMETRIK Superior Meeting Package

Minimum 25 and maximum 40 people

Includes:

- Fully equipped meeting room
- 1 *Café&Té or Sweet* coffee break
- Finger Lunch
(replace finger lunch with buffet -> €5,00 p/p extra)
- Free WiFi in meeting rooms

€66.00

Prices per person VAT included

Minimum 25 and maximum 40 people

Includes:

- Fully equipped meeting room
- 2 *Café&Té or Sweet* coffee breaks
- Finger Lunch
(replace finger lunch with buffet -> €5,00 p/p extra)
- Free WiFi in meeting rooms

€73.00

Prices per person VAT included



Coffee Breaks

Minimum 10 people

Duration of service: 30 minutes

Price per person. VAT included

The coffee break services are carried out in the Robotik Bar or in the meeting rooms (depending on the arrangement requested).

	Café&Té	Sweet	Mediterranean	Executive
Nespresso coffee selection	X	X	X	X
Milk and plant-based drinks	X	X	X	X
Teas	X	X	X	X
Natural juices	X	X	X	X
Mineral and flavoured water	X	X	X	X
Smoothies	X	X	X	X
Soft drinks				X
Sweet and savoury pastries		X	X	X
Danish biscuits		X	X	X
Prepared seasonal fruit			X	X
Mini sandwiches filled with Iberian ham and select cheeses				X

Permanent Coffee Break Station:

50% surcharge on the price of the chosen coffee break

Duration 4 hours

Includes 1 refill

€13.00

€16.00

€18.00

€20.00

Conditions:

The Coffee chosen will be the same for all guests and the final number of attendees for catering services will be confirmed at least 15 days in advance



Finger Food



Minimum 20 people
 Duration of service: 45 minutes
 Price per person. VAT included
 Finger Food services are available in the Robotik Bar
 Consult our MICE department about availability and prices for the Terrace

COLD

Mini Caesar Salad
 Salad of stewed strawberries, cockles and avocado
 Salad of half baked salmon and feta cheese
 Tartlet filled with potatoes and mushrooms flavoured with white truffle
 Iberian ham-wrapped grissini
 Salmon tartar tartlet
 Mini Caprese salad (V)
 Goat cheese, tomato jam and walnut salad (V)
 Salmorejo with Iberian ham shavings and quail eggs (optional) (VV)
 Chickpea hummus with pita bread and sweet paprika from La Vera (anchovy optional) (VV)
 Tabbouleh with beetroot mayonnaise (VV)
 Guacamole with corn nachos (VV)
 Escalivada, goat cheese and anchovy bruschetta
 Mini crepe roll of beef carpaccio with parmesan, rocket and onion sprouts
 Blinis with cream cheese mousse and smoked salmon

V = vegetarian
 VV = vegan

Conditions:

The Finger food chosen will be the same for all diners and the final number of attendees for catering services will be confirmed at least 15 days in advance.

HOT

Mini beef burger with red curry ketchup and sweet pickles
 Mini Chicken Burger with Barbecue Sauce
 Salmon mini burger with lime mayonnaise
 Wonton filled with meat and yuzu sauce
 King prawn tails in batter with pork rinds and tartar sauce
 King prawn tails in batter with coconut and passion fruit sauce
 Andalusian style squid
 Mini spring rolls with sweet and sour sauce (VV)
 Homemade Iberian ham croquettes
 Homemade mushroom croquettes (V)
 Homemade free-range chicken croquettes
 Parmentier with truffled potato, sprinkled with Iberian ham and poached quail egg
 Bao bun of pastrami, curly endive and wholegrain mustard mayonnaise
 Teaspoon of cod with honey muslin and a piquillo pepper purée base
 Calçots in tempura batter with Romesco sauce (in winter season)
 Focaccia with melted provolone, bresaola and tomato confit
 Rigattoni with salmon and cava sauce
 Mushroom ravioli with red pesto sauce (VV)
 Cream of pumpkin soup with cassava chips (VV)
 "Cubik" patatas bravas
 Grilled free-range chicken skewer with coconut and red curry sauce
 Free-range turkey skewer in batter with corn nuts, sesame and barbecue sauce

DESSERTS

Banana and strawberry skewers with chocolate sauce (VV)
 Mini Rum Baba
 Homemade chocolate and walnut brownie (V)
 Fruit Skewers (VV)
 Cactus sorbet shots with chocolate shavings (VV)
 Mini Opera tart
 Chocolate cream with whipped cream and oreo powder (V)
 Assorted chocolate clusters (V)

€38,00 per person

Includes:

Mineral water, soft drinks, draught beer, D.O. wines and coffee and tea station.

To choose:

3 cold, 3 hot and 2 desserts

Consult our MICE department about prices to add extra references.



Executive Menus

Minimum 10 people
 Duration of service: 1 hour
 Price per person. VAT included
 The Executive Menu service is available in our Market Restaurant from 1pm or in the Atik Bar/Restaurant (max. 14 people)
 Consult our MICE department about availability and rates for private rooms.



ROGER MOORE €39

Chef's starter

Mix of rice dishes with boletus sauce and crispy parmesan

Guinea fowl stuffed with foie gras and raisins with Muscat sauce

Tarte tatin with vanilla ice cream.

PIERCE BROSNAN €39

Chef's starter

Mushroom ravioli with red pesto sauce

Salmon with beans sautéed with Iberian ham and a sauce of cava, thyme and lime.

Catalan crème brûlée with cinnamon ice cream

SEAN CONNERY €44

Chef's starter

Salad of avocado, stewed strawberries, cockles and smoked salmon

Boneless shoulder of lamb cooked at a low temperature in its own juice

French toast "made in Cubik" with old-fashioned hazelnut ice cream

DANIEL CRAIG €44

Chef's starter

Cream of courgette soup, poached egg, vegetables and parmesan shavings

Grilled hake gratin with aioli on a bed of black rice

Chocolate coulant with coffee ice cream

Ask about our vegetarian and/or vegan options

Includes:

Mineral water, soft drinks, draught beers, D.O. wines and coffee or tea.

Consult our MICE department about prices to make any changes.

Conditions:

The Executive Menu chosen will be the same for all diners and the final number of attendees for catering services will be confirmed at least 15 days in advance.



Cocktails

Minimum 20 people
 Duration of service: 1 hour and 30 minutes
 Price per person. VAT included
 Cocktail services are available in the Robotik Bar.
 Consult our MICE department about availability and prices for Atik Terrace



SPECTRE

Chef's Starter. Glass of Rosé Cava with chips and olives

Cold

Tuna ham, sour cream mousse and tomato spheres
 Smoked salmon roll with dill cream cheese
 Salad with beans, mint and dried tomato petals (VV)
 Foie gras bonbon with caramelized goat cheese

Hot

Crispy king prawns with basil and Romesco sauce
 Mini beef burger with sweet gherkin in red curry ketchup
 Homemade cod croquettes
 Samosa filled with lamb and kebab sauce

Desserts

Mini Lemon Pie (V)
 Strawberry and banana skewers with hot chocolate (VV)

Water, soft drinks, draught beer
 Hermanos Lurton (D.O. Rueda) white wine
 Perelada 3 Fincas (D.O. Empordá) red wine
 Cava Perelada Brut Reserva

€50,00 per person

GOLDFINGER

Chef's Starter. Glass of Rosé Cava with chips and olives

Cold

Iberian ham shavings on coca flatbread with tomato
 Blinis with cream cheese mousse and smoked salmon
 Beef carpaccio crêpe with toasted pine nut oil

Hot

Entrecote steak skewer with prawns, Iberian bacon and rosemary oil.
 King prawn and vegetable gyozas with kimchi mayonnaise
 Croquettes of blood sausage and caramelized apple with pistachios
 Bao bun of pastrami, curly endive and wholegrain mustard mayonnaise
 King prawn tails in batter with coconut and passion fruit sauce

Desserts

Fruit marbles with mango coulis (VV)
 Mini chocolate nougat secret (V)

Water, soft drinks, draught beer
 Hermanos Lurton (D.O. Rueda) white wine
 Trece Lunas (D.O. Rioja) red wine
 Cava Perelada Brut Reserva

€58,00 per person

SKYFALL

Chef's Starter. Glass of Rosé Cava with chips and olives

Cold

Sea bass ceviche with mango and avocado
 Maki-sushi of beef carpaccio and mi-cuit foie gras
 Squid ink crepe stuffed with seafood and lime mayonnaise
 Walnut bread bruschetta with mi-cuit foie gras and caramel vinaigrette

Hot

Iberian ham, candied onion and fried quail egg bruschetta
 Mini duck burger, caramelized onion and foie mayonnaise
 Scallop skewer with Iberian bacon
 Teaspoon of beef stewed in red wine with truffled parmentier
 Foccaccia with melted provolone, bresaola and tomato confit

Desserts

Mini Opera tart (V)
 Assortment of macaroons (V)

Water, soft drinks, draught beer
 Gigonyes (D.O. Empordá) white wine
 Perelada 5 Fincas (D.O. Empordá) red wine
 Cava Perelada Brut Cuvée

€68,00 per person

Conditions:

The Cocktail chosen will be the same for all diners and the final number of attendees for catering services will be confirmed at least 15 days in advance.



Buffet Lunch

Minimum 30 people
Duration of service: 1 hour 30 minutes
Price per person. VAT included
The Buffet Lunch service is available in our Market Restaurant from 1pm.



OPTION A

Cold:

Mixed salad with crudités (pepper, cucumber, corn, tuna, palm heart, tomato, hard-boiled egg, asparagus)
Chilled Salmorejo soup
Assortment of Iberian ham
Tricolour salad with anchovies in vinegar, walnuts and crispy cured bacon.
Salad of mozzarella, cherry tomatoes, rocket and pesto

Hot:

Spaghetti with carbonara sauce and grated cheese
Grilled salmon supreme with mushroom sauce
Boneless chicken thigh stew with dried fñora pepper and almond sauce

Sides:

French fries
Peas with sautéed Iberian ham

Desserts:

Assorted yoghurts
Cold custard
Cake of the day
Assorted seasonal fruit

€45,00 per person

OPTION B

Cold:

Mixed salad with crudités (pepper, cucumber, corn, tuna, palm heart, tomato, hard-boiled egg, asparagus)
Cocido stew soup with noodles
Smoked cod and salmon station
Escalivada with anchovies and goat cheese
Salad with duck ham, hard-boiled quail eggs, avocado and croutons

Hot:

Macaroni with bolognese sauce and grated cheese
San Sebastian-style gilthead bream
Grilled pork sirloin escalopes with almond sauce

Sides:

Rice pilaf
Broccoli with refried garlic

Dessert:

Assorted yoghurts
Chocolate cream
Cake of the day
Assorted seasonal fruit

€45,00 per person



They include:

Mineral water, soft drinks, draught beers, D.O. wines and coffee or tea.

Conditions:

The Buffet chosen will be the same for all diners and the final number of attendees for catering services will be confirmed at least 15 days in advance



Welcome Drink & Premium Open Bar

Minimum 20 people
 Price per person. VAT included
 Consult our MICE department about availability and prices for Atik Terrace

GLASS OF CAVA

1 glass of Perelada Brut Reserva Cava with chips

Duration: 30 minutes
 Location: Bar Robotik

€9.00 per person

WELCOME DRINK

Chef's starter (1 cold and 1 hot) with chips and olives

Water, soft drinks, draught beer and vermouth
 Perelada 3 Fincas (D.O. Empordà) red wine
 Perelada Blanc de Blancs (D.O. Empordà) white wine
 Cava Perelada Brut Reserva

Duration: 45 minutes
 Location: Bar Robotik

€20.00 per person

PREMIUM OPEN BAR

Gin and tonic and Premium Cocktail Bar Service:

Rum: Havana Club 7 year old, Matuzalem, Brugal, etc.
Gin: Citadelle, Hendrick's, Beefeater 24, etc.
Vodka: Imperial, Belvedere, etc.
Whisky: Black Label, Chivas Regal, Jura, etc.

Duration: 1 hour
 Extra Hour: 30% discount

€25.00 per person



Location

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