



H10 art gallery

★★★★S

BUSINESS  
PROGRAM

2019



# MEETING ROOMS

## CUBIK ROOM

'U' Shape - 30 pax  
School - 55 pax  
Theatre - 65 pax  
Banquet - 40 pax

Half Day: 500€ (21% TAXES included)

Full Day: 675€ (21% TAXES included)

Daily light



## MOMA ROOM

'U' Shape - 18 pax  
School - 30 pax  
Theatre - 40 pax

Half Day: 335€ (21% TAXES included)

Full Day: 450€ (21% TAXES included)

## TATE ROOM

'U' Shape - 15 pax  
School - 20 pax  
Theatre - 35 pax

Half Day: 300€ (21% TAXES included)

Full Day: 400€ (21% TAXES included)



## MOMA-TATE ROOM

School - 50 pax  
Theatre - 70 pax  
Banquet - 50 pax

Half Day: 500€ (21% TAXES included)

Full Day: 675€ (21% TAXES included)

Espacios para eventos Event areas		m <sup>2</sup>	Altura Height							
				Cóctel · Reception	Teatro · Theatre	Escuela · Classroom	Tipo "U" · "U" Shape	Imperial · Boardroom	Banquete · Banquet	Cabaret · Cabaret
•	CUBIK	66	2,5 m	75	65	55	30	36	40	32
•	MOMA	51	2,5 m	50	40	30	18	21	-	-
•	TATE	50	2,5 m	45	35	20	15	12	-	-
•	MOMA & TATE	101	2,5 m	95	70	50	-	-	50	40
•	TERRAZA L'OLIVERA	130	-	125	-	-	-	-	-	-
•	CAFETERÍA POP ART	-	3 m	120	-	-	-	-	80	-
•	ART CORNER	-	2,5 m	80	-	-	-	-	-	-
•	CUBIK & ART CORNER	240	2,5 m	180	80	70	-	-	-	-
•	TERRAZA INSPIRE	125	-	40	-	-	-	-	-	-

## OUR MEETING ROOMS INCLUDE:

- Wi-Fi or Ethernet of optical fibre
- Projector & screen or Flat Screen
- Flipchart / digital Flipchart
- Mineral water and replacement during the whole event
- Notepads
- Pens
- Sweets
- Climate control
- Set up
- Additional AV equipment for rent
- Phone
- Technical assistance before starting the event (2h)

## MEETING PACK

### INCLUDES

Fully equipped meeting room (full day)

Coffee break Take your Moment

Executive lunch or Finger lunch

Personalised attention during the event (2h)

62€

10% TAXES included

15 people minimum



# COFFEE BREAK

10% IVA inclòs

TAKE A BREATH  
8€

- Coffee
- Milk
- Tea / Infusions
- Natural orange juice
- Mineral water
- Soft drinks

TAKE YOUR MOMENT  
12€

- Coffee
- Milk
- Tea / infusions
- Natural orange juice
- Mineral water
- Soft drinks
- Cookies & Crakers
- Sweet pastries
- Salty pastries selection

TAKE YOUR TIME  
18€

- Coffee
- Milk
- Tea / Infusions
- Natural orange juice
- Mineral water
- Soft drinks
- Cookies & Crakers
- Sweet pastries
- Salty pastries selection
- Selection of cold sandwiches
- Seasonal fruit

COMPLETE  
YOUR COFFEE  
BREAK WITH:

- Detox juices: 3,5€
- Smoothies: 3,5€
- Virgin Mojitos: 6,5€
- Fresh seasonal fruit: 4€
- Drink refilling: 4€

\*Supplement per person



(1 hour duration)

# FINGER LUNCH

DURING THE WEEK  
MONDAY TO FRIDAY

Includes:

Drinks: Mineral water, soft drinks, beers, wines with D.O, coffee and tea

33€

10% TAXES included

Minimum 15 people

## FINGER N. 1

Curry almonds

Nachos with guacamole

Truffled popcorn

Huancaína vegetables chips

Skewered mozzarella battered with pistachios and cherry tomato with pesto

"Salmorejo" shot with sliced almonds

Cheese and cold meat assortment with toasts and flat bread

Cones with hummus

Mini sandwiches of brie, dry tomato and aruga

Wrap of crab and lettuce with lime and mayonnaise

Vegetable focaccia

Caesar salad

Fresh fruit skewered

Petit Fours

## FINGER N. 2

Curry almonds

Nachos with guacamole

Truffled popcorn

Huancaína vegetables chips

Shrimp skewered with pineapple

Bloody Mary shot with melon skewer

Cheese and cold meat assortment with toasts

Cones with truffled cream cheese

Mini tuna sandwich with caramelised peppers

Chicken wrap with curry mayonnaise

Zucchini and tomato focaccia

Caprese salad

Fruit Skewer

Petit Fours

## VEGGIE FINGER

Nachos with guacamole

Truffled popcorn

Huancaína vegetables chips

Tofu skewered with soy sauce and cherry tomatoes

Watermelon "Gazpacho" with tomato

Carrot, cucumber and avocado makis

Bretroot hummus with cashews

Vietnamese vegetable rolls

Vietnamese avocado and coriander rolls

Sprouts, soy germinates and strawberry salad

"Escalivada" with Kalamata olives

Chia, red fruits and coconut

Fruit skewerd



(1h duration)

# EXECUTIVE MENUS

DURING THE WEEK  
MONDAY TO FRIDAY

Includes:

Chef's appetizer

Drinks: Mineral water, soft drinks, beers, wines with D.O, coffee and tea

34€

10% TAXES included

Minimum 15 people

We offer you a list of starters, main courses and desserts from which only one per category can be chosen for the whole group:

#### STARTERS

Carrot and curry cream with coconut cream (V)  
Veal lasagne with gratin cheese  
Caprese salad with Iberian ham  
Caesar salad with chicken, croutons, parmesan, cherrys and sauce  
Salad with goat cheese and nuts  
Vegetable and rice wok with ponzu honey sauce (V)  
Grilled vegetables with romesco sauce (V)  
Codfish carpaccio with tomato concassé, rocket and black olives  
Rice trilogy with assorted mushrooms (V)  
Salad with smoked salmon, mango and avocado vinaigrette  
Rigatoni with red pesto sauce and cashews (V)  
Sautéed lentils with vegetables and tofu in sesame oil (V)  
Vegetable cream (V)  
Spaghetti pesto or bolognese  
Rice curry with chicken and vegetables  
Rice curry with tofu and vegetables (V)

#### MAIN COURSE

Veal burger with goat cheese and caramelized red peppers  
Beef burger with bread, cheddar cheese, lettuce, caramelized onion, tomato and homemade fries  
Marinated salmon in soy sauce with sautéed snow peas and cherries  
Sea bass on sautéed vegetables with tomatoes curry  
Stuffed chicken with mushrooms, spinach and onion confit with cheese sauce  
Gilt-head bream with sautéed broccoli, cherry tomatoes and almonds with teriyaki sauce  
Iberian deboned cheek with parmentier on iberian ham  
Iberian pork fillet with Café de Paris sauce  
Hake with "escalivada", asparagus and giggles  
Codfish on cabbage and potato with quince allioli  
Duck confit with "ratafia" and stewed pears  
Ras al hanout grilled chicken with vegetables  
Potato burger with vegetables on guacamole (V)  
Vegetable timbale with "romesco" sauce of sun dried tomatoes (V)  
Vegetables and seitan "fideuà" with soy allioli (V)  
Beef tenderloin with Pedro Ximénez reduction and poached foie gras Escalope (9€)

(V) vegetarian

We offer you a list of starters, main courses and desserts from which only one per category can be chosen for the whole group:

DESSERTS

Fruit cocktail with citrus sorbet

Greek yogurt with berries

Chocolate fondant with vanilla ice cream

Tiramisu with coffee foam

Apple tart tatin with crème anglaise and cookies

Lemon Cheesecake with red fruits

Crema catalana (creme brulé) with typical catalan cookies

Mango and passion fruit mousse

Chocolate mousse

Lemon lime oval

Berries dome with mascarpone



(2 hours duration)

# BUFFET

Includes:

Drinks: Mineral water, soft drinks, wines with D.O, coffee and tea

40€

10% TAXES included

Minimum 30 people  
Between 20-29 people (Supplement 10€/person)

## BUFET N. 1

Zucchini cream or cold tomato soup with basil (depends on the season)

### COLD SELECTION

Lettuce variety, vegetables, canned fish, fresh greens and vinaigrettes

Cheese and cold meat assortment

Fresh cheese salad, mango, walnuts and berries vinaigrettes

### HOT SELECTION

Spaghetti with pesto sauce or bacon, mushrooms and cream sauce

Skewered chicken

Squid with caramelized onion

Codfish (spanish style)

Veal lasagne

SIDES: asparagus / Provence potatoes

## BUFET N. 2

Leek cream or cold soup "Salmorejo" (depends on season)

### COLD SELECTION

Lettuce variety, vegetables, canned fish, fresh greens and vinaigrettes

Cheese and cold meat assortment

Smoked fish salad with sliced parmesan cheese and citrical vinaigrette

### HOT SELECTION

Penne with cheese sauce or with tomato textures with black olives

Eggplant musaka

Spicy lamb skewer

Cuttlefish with veal meatballs

Gilt-head at garlic and parsley

SIDES: Trilogy of rices / Grilled vegetables

## BUFET N. 3

Pumpkin cream or cold red fruits soup Gazpacho (depends on season)

### COLD SELECTION

Lettuce variety, vegetables, canned fish, fresh greens and vinaigrettes

Cheese and cold meat assortment

Mozzarella, cherry tomato and pesto sauce salad

### HOT SELECTION

Tagliatelle bolognese or with mushrooms sauce

Grated vegetable cannelloni

Veal and vegetables skewered

Chicken thighs with ratatouille

Grilled salmon with almonds sauce

SIDES: Rustic potatoes / Broccoli with garlic and red pepper sauté

## DESSERTS FOR ALL MENUS

Homemade yogurt tasting

Our Chef's cake suggestion

Processed fruit

Seasonal fresh fruit

(1 hour duration)

# COCKTAILS

ALL THE WEEK

Includes:

Drinks: Mineral water, soft drinks, beers, wines with D.O, coffee and tea

45-60€

10% TAXES included

Minimum 30 people

## GRANADOS - 45€

Olives with "romesco"  
Assortment of selected canapes  
Truffled popcorn  
Guacamole and Anchovy creamy mousse tarte  
Cheese assortment with toasts  
Zucchini with tomato pastry  
Crispy omelette skewer  
Mini iberian ham croquettes  
Mini potatoes "d'Olot" stuffed with meat  
Iberian ham and brie cheese sandwich with truffle oil  
Crispy shrimps with mint and "romesco" sauce  
"Fideuà" with pepper allioli

Mini fresh fruit skewered  
Mini financiers

## PROVENÇA - 50€

Olives with "romesco"  
Assortment of selected canapes  
Truffled popcorn  
Marinated salmon with avocado and lime cream  
"Escalivada" pastry  
Cold meat assortment with flatbread  
Sea bass "ceviche" and shrimps with Yuzu lemon  
Mini chicken burger with coriander mayonnaise  
Mini stew croquettes  
Black "Fideuà" with allioli  
Avocado and crab California roll  
Chicken skewered with teriyaki and roasted corn  
Mini "falafel" with tzatziki sauce

Pastries assortment  
Mini fresh fruit skewered

## ARIBAU - 55€

Olives from Francesc shop in la Boqueria Market  
Assortment of selected canapes  
Truffled popcorn  
Cheese and cold meat assortment with toasts and  
flatbread  
Salad of goat cheese, crispy bacon and strawberries with  
maple syrup vinaigrette  
Tuna tataki salad with strawberries and salmon eggs  
Shrimp and vegetables gyozas in sweet chilli sauce  
Mini veal burger with bacon, caramelised onion and  
cheddar cheese  
Foie lollipop with figs  
Apple and morcilla (black pudding) skewer  
Avocado hummus cone  
"Txangurro" and crab croquettes with mayonnaise lime  
Black rice with allioli  
California roll & salmon maki

Fresh fruit skewered  
Mini financiers  
Chocolate delights

# OTHER SERVICES

## LIGHT APPETIZER - 15€

Minimum 10 people

Cava glass, glass of wine or soft drinks.  
Variety of cones, artisanal olives and  
Jorge's chips

## FRESH WELCOME - 20€

Minimum 10 people

Mojito, mini gins or soft drinks.  
Variety of cones, artisanal olives and  
Jorge's chips

## IBERIAN HAM & WINE - 35€

Minimum 30 people

Iberian ham tasting (ham cutter)  
marinated with wines with D.O

## SUSHIMAN 20€

Minimum 30 people

Sushi Tasting (sushiman)

