



BUSINESS PROGRAM 2025



MEETINGS

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OUR MEETING ROOMS



- Natural light
- Independent
- Projector and integrated audio
- 80-inch screen
- Soundproof
- Terrace views



- Natural light
- 85-inch screen
- Views to Av. de Roma
- Integrated audio
- Expandable with Miró Room



- Natural light
- 75-inch screen
- Views to Av. de Roma
- Perfect for small groups
- Integrated audio
- Expandable with Tàpies Room



- Natural light
- 85-inch and 55-inch screens
- Views to Av. de Roma
- Perfect for team building
- Integrated audio

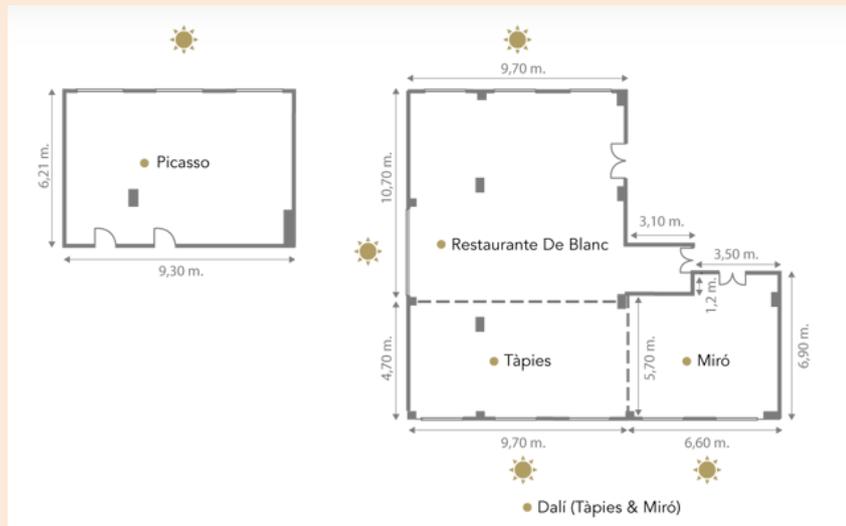


- Plenty of natural light with large windows
- 85-inch screen
- Completely exterior
- Direct access from Av de Roma and with access to our terrace
- Perfect for small groups

RATES AND CAPACITIES

What's included?

- High-speed WiFi
- Screen and/or projector
- 1 flipchart
- Stationery and amenities
- Audio equipment
- Filtered water



 Luz Natural · Natural Light

Room	 Surface	 High	 Cocktail	 Theatre	 Board	 U type	 Imperial	 Cabaret	€ Full day	€ Half day
MIRÓ	43 m ²	2.5 m	20	20	18	15	16	16	475€	415 €
PICASSO	58 m ²	2.5 m	50	50	28	24	20	30	555 €	465 €
TÀPIES	45 m ²	2.5 m	40	30	25	22	26	20	535 €	455 €
DALÍ (TÀPIES+ MIRÓ)	85 m ²	2.5 m	60	80	45	40	50	40	795 €	675 €
THE LIBRARY (NEW)!!!	120m ²	3.9m	80	-	-	15	20	-	995€	795€





COFFEE BREAKS

	Drink	Sweet	Mix	Healthy*
Coffee service	•	•	•	•
Milk	•	•	•	• Lactose free
Tea	•	•	•	•
Soft drinks			•	• Soy and almond milk
Natural orange juice	•	•	•	•
Filtered water	•	•	•	•
Variety of pastries		•	•	•
Selection of seasonal fruit			•	•
Natural yoghurt				• With toppings
Mini sandwiches			•	•
	10€	16€	18€	19€

Service duration: 30 minutes.

The chosen CB will be the same for all attendees.

The final number for catering services must be confirmed at least 72 hours in advance, as this will be the number used for billing purposes.

Coffee machine service with compostable capsules in the room: 6€/person.

Permanent service in the room: Drink 14€/pax. Sweet 22€/pax. Not available in Mix and Healthy.



M1. 35€

Chef's appetizer

Grilled vegetable timbale with crispy Iberian ham and Idiazábal cheese

Sautéed chicken with asparagus, mushrooms, and Teriyaki sauce

Chocolate brownie with vanilla ice cream

M2. 35€

Chef's appetizer

Vichyssoise soup with croutons and trout roe

Beef fricassé with mushrooms and shoestring potatoes

Seasonal fruit salad

M3. 38€

Chef's appetizer

Rigatoni with zucchini and prawns

Seabass fillets Santurce style with snow peas and black pudding

Greek yogurt mousse with forest fruit jam

M4. 38€

Chef's appetizer

Fresh burrata with arugula, semi-dried tomatoes, roasted peppers, capers, and toasted pine nuts

Grilled salmon fillet with meunière sauce and sautéed spinach

Crispy apple tart with toffee sauce

GREEN MENU

36€

Chef's appetizer

Grilled vegetable timbale with romesco sauce

Sautéed Heura with mushrooms and seasonal vegetables

Vegan chocolate brownie with or without vanilla ice cream

Additional information:

10% VAT included.

Minimum 15 people.

Service duration: 1 hour. The menu must be the same for all attendees.

The choice of menu must be communicated at least 7 days in advance.

Wine list included (White wine/Red wine D.O., filtered water, beer, and soft drinks).

FB1 **36€**

Lebanese hummus with pita bread

Greek salad with Kalamata olives

Seed roll with tuna, piquillo peppers, and stuffed olives

Toasts with fresh cheese and quince jelly with walnuts

Iberian ham croquettes

Steamed vegetable gyozas

Teriyaki chicken skewers

Crispy prawns with romesco sauce

Fresh fruit skewers

Chocolate, caramel, and pecan nut brownies

FB2 **38€**

Cold asparagus soup with Iberian ham

Mâche salad with orange, celery, red onion, raisins, and walnuts

Avocado toast with smoked salmon and honey mustard sauce

Rye bread montaditos with tomato, Idiazabal cheese, and anchovies

Potato parmentier spoons with Galician-style octopus

Oxtail croquettes

Beef koftas with sesame sauce

Steamed prawn dumplings

Fresh fruit skewers

Assorted desserts in cups

FB3 **40€**

Baba Ganoush with pomegranate and pine nuts

Sunomomo (Japanese cucumber salad)

Brioche filled with steak tartare, pickles, and crispy onion

Esqueixada (salted cod salad) with Aragón olives and quail eggs

Octopus croquettes

Black fideuá (noodle dish) with squid in its ink

Curry lamb skewers with yogurt sauce

Small casserole of butifarra (Catalan sausage) with mushrooms

Fresh fruit skewers

Assorted petit fours

Additional information:

10% VAT included.

Minimum 20 people.

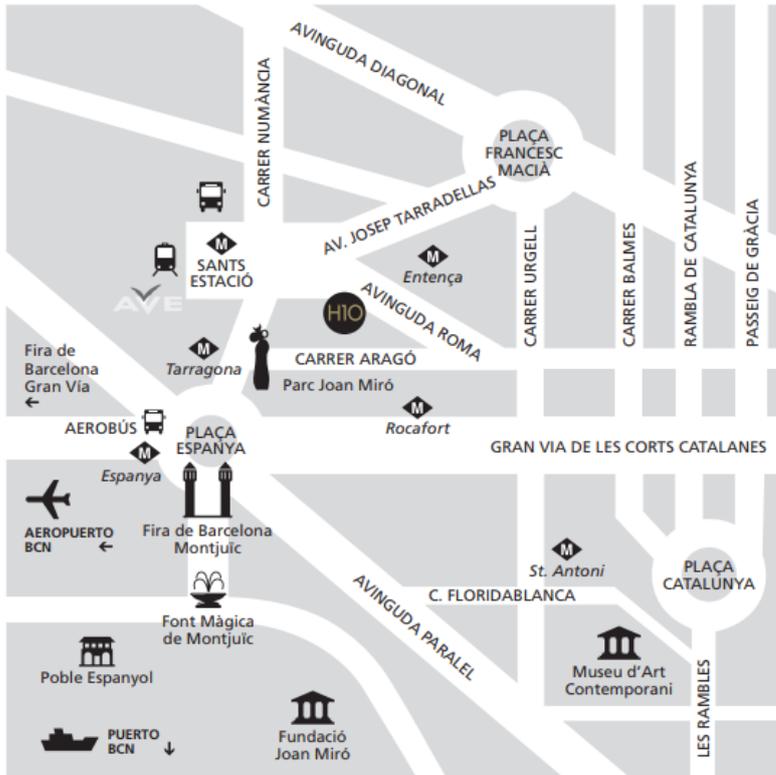
Service duration: 1 hour. The FB must be the same for all attendees.

Supplement for night or weekend service: 8€/person.

The choice must be communicated at least 7 days in advance.

Wine list included (White wine/Red wine D.O., filtered water, beer, and soft drinks).

The **H10 Itaca** Hotel is located next to Sants Station, very close to Plaza de España and its exhibition center, with easy access from any point in the city, whether by public transport, private vehicle, or AVE (high-speed train).



Hotel H10 Itaca

Avda. de Roma 22-30
ES-08015 BARCELONA
Spain

T. (+34) 93.226.55.94

Metro:

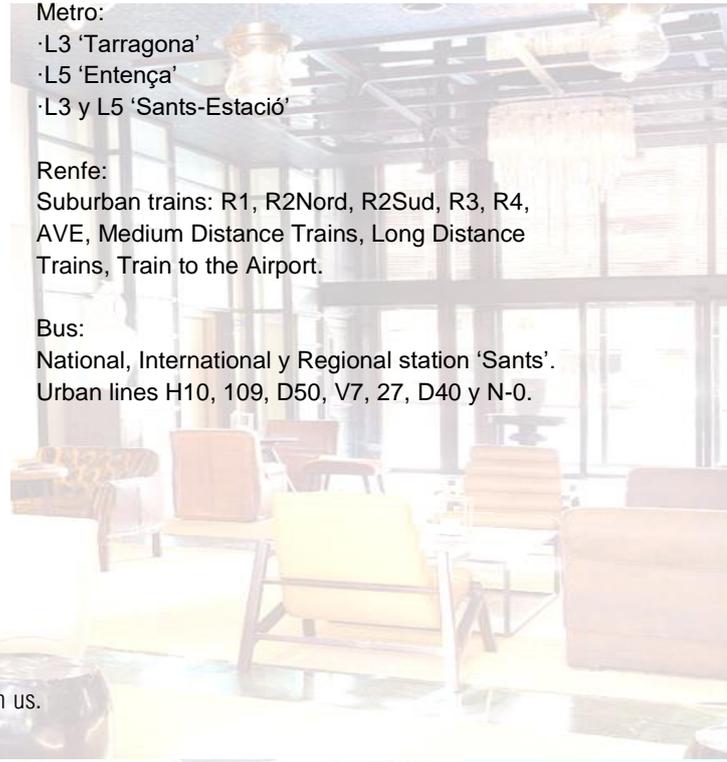
- L3 'Tarragona'
- L5 'Entença'
- L3 y L5 'Sants-Estació'

Renfe:

Suburban trains: R1, R2Nord, R2Sud, R3, R4, AVE, Medium Distance Trains, Long Distance Trains, Train to the Airport.

Bus:

National, International y Regional station 'Sants'.
Urban lines H10, 109, D50, V7, 27, D40 y N-0.



Do you know about our corporate rates?

We have a world of benefits ready to make your corporate stays a success with us.

- DELUXE Rooms
- Flexible cancellation policy
- Year-round or seasonal flat rates
- VIP amenities

Contact us for more information!

If you need more details and would like a personalized service, we would be happy to assist you at the following emails:

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