

# H10 Urquinaona Plaza

★★★★★

Business program  
2025

**Conference rooms with natural daylight** in the heart of Barcelona

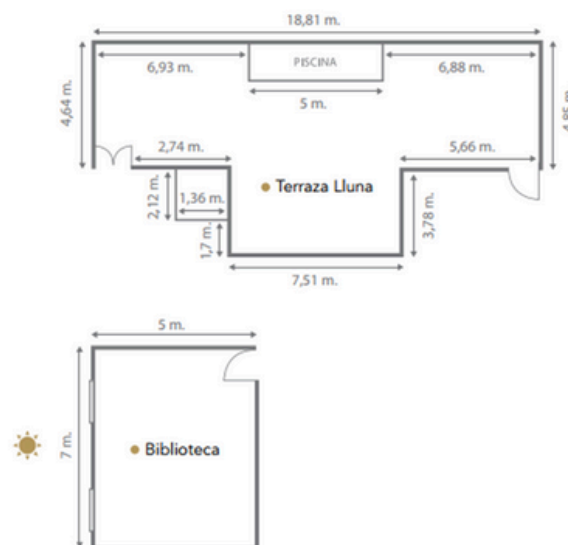
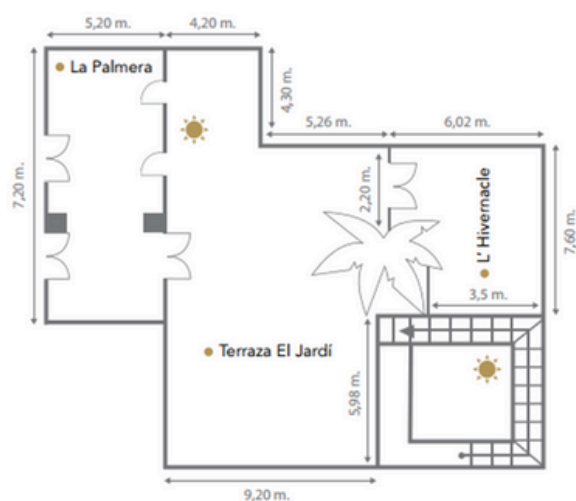
## Meeting rooms

Conference rooms reservation included the following:

- Flipchart
- Screen and beamer
- Mineral water
- Office supplies: pens, notebooks
- Exclusive and free wifi in the meeting rooms



Events areas	m2	Height	Reception	Theatre	Classroom	"U" Shape	Boardroom	Banquet	Cabaret
LA PALMERA	60	2,65 m	50	50	34	30	30	27	20
L'HIVERNACLE	31	2,65 m	-	30	15	15	15	-	-
TERRAZA EL JARDÍ	138	-	65	-	-	-	-	-	-
TERRAZA LLUNA	110	-	50	-	-	-	-	-	-
REST. NOVECENTO	130	2,65 m	65	-	-	-	-	30	-
BIBLIOTECA	35	2,80 m	-	30	15	15	15	-	-





## Meeting rooms

### Price list

### Palmera

Our biggest meeting room, as per the possible layouts it could host different capacities. Side-by-side with our interior garden El Jardí, where you can enjoy the assortment of food and beverage services we offer.

HALF DAY: 650€

FULL DAY: 750€



### Biblioteca

The most unique meeting room. Completely soundproofed with its astonishing design, it keeps details like the original fireplace of the building.

FULL DAY: 650€

### Hivernacle

Our litest up meeting room. Side-by-side with El Jardí, its natural daylight entrance faces our vertical garden. The perfect space for slight events.

HALF DAY: 470€

FULL DAY: 520€



# Coffee Breaks

Minimum required for this service: 10 people

10% VAT included

Length: 30 minutes

Coffee breaks	Basic	Sweet Moment	Gourmet taste	Healthy
Nespresso	X	X	X	X
Milks assortment	X	X	X	X
Water	X	X	X	X
Juices	X	X	X	X
Milk shakes	X	X	X	X
Smoothies	X	X	X	X
Cookies		X	X	
Sweet pastries		X	X	
Sandwich assortment		X	X	
Iberian assortment of sandwiches			X	
Veggie sandwiches				X
Diced fruit			X	X
Veggie smoothie				X
<b>Rates</b>	10€	15€	18€	18€

The coffee break service will be held in Jardí by default. If you would like the service in the meeting room, please let us know.

Permanent coffee option in the room: 50% surcharge on the price (includes 1 refill).

If you want coffee machine inside the meeting room, please contact our Sales Department.

The chosen coffee break will be the same for all guests.

The final number of guests for catering services must be confirmed 10 days before the event.

## Finger lunch

Minimum required for this service: 10 people

10% VAT included

Length: 1 hour

### Lis 34€

- Tomato soup shot with pistachio powder – V
- Mini ciabatta with tomato and Iberian ham
- Mini Caprese salad with basil dressing – V
- Vegetable gyoza with soy sauce – V
- Prawns in crispy potato with Romesco sauce
- Chicken crumbled micro bao with honey and mustard dressing
- Mini brownie
- Fruit salad

### Dalia 36€

- Chicken wrap with rocket and pistacchio dressing
- Aubergine sticks with honey – V
- Roasted vegetables spoon with anchovies – V
- Beef carpaccio toast with parmesan and truffle oil
- Zucchini cream with green onion oil – V
- Shrimp in crispy panko with sweet chilli sauce
- BBQ ribs micro bao
- Vanilla panacotta
- Seasonal fruit skewer

### Malva 38€

- Guacamole with nachos – V
- Tuna belly toast with tomato and olives pâté
- Smoked salmon bonbon stuffed with its caviar and cremette
- Mini Russian salad bowl
- Codfish fritter with quince alioli
- Potato millefeuille with piquillo pepper foam – V
- Mini veal burger with goat cheese and tomato jam
- Cheesecake shot
- Seasonal fruit skewers

### Jazmín 40€

- Pappadum crisp with sour cream – V
- Mini ciabatta with tomato and iberican ham
- Mozzarella and confitted cherry tomato skewer with pesto rosso and truffled oil
- Tuna tataki on wakame seaweed with ponzu sauce
- Stew croquettes
- Wrapped shrimp in Iberian pork belly and leek sauce
- Secreto ibérico skewer with Padrón peppers
- Asparagus risotto – V
- Chocolate and banana mousse shot
- Forest fruits skewers

**Conditions:** Finger lunch chosen will be the same for the entire group.

Finger lunches include mineral water, juices and soft drink service. Add-on of beer, red wine and white wine service – 4€/guest.

The final number of guests will be confirmed 10 days before the event. We will consider it as the definitive for billing purposes.

The hotel must be informed about the food allergies and intolerances in advance.

## Executive menu

Minimum required: 10 people

Length: 1 hour and 30 minutes

Price per person. 10% VAT included

Each menu includes:

§ Mineral water, juices and soft drinks

§ Wine or beer

\*Red wine: 5 Fincas Perelada D.O. Empordà

\*White wine: Cigonyes D.O. Empordà

§ Coffee and teas

Customized menu cards

### Tulipa 39€

- Chef's appetizer
- Zucchini cream with low-temperature egg and pumpkin seeds
- Donostiarra-style sea bass loin with baked potatoes and piquillo peppers
  -
- Tender beef with pumpkin purée and crispy leeks
- Sacher cake

### Mimosa 44€

- Chef's appetizer
- Caprese salad with basil dressing
- Beef tenderloin with foie, potato wedges and scallions
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- Grilled salmon with dashi stew and micromezclum
- Lemon Pie

**Conditions:** Finger lunch chosen will be the same for the entire group.

The final number of guests will be confirmed 10 days before the event. We will consider this final number of guests as the definitive for billing purposes.

The hotel must be informed about the food allergies and intolerances in advance.



## Jardí



## Executive menu



## Welcome Drink

### Coral 12€

- Glass of cava: Perelada Brut Reserva
- Olives
- Chips
- Crispy vegetables

### Blue Vanda 17€

- Glass of cava (Perelada Brut Reserva), soft drinks, beer or wine:  
Red wine: 3 Fincas Perelada D.O. Empordà  
White wine: Cigonyes D.O. Empordà
- Olives
- Chips
- Crispy vegetables
- Chef's appetizer: hot and cold

**Conditions:** Minimum required: 10 guests. Length: 30 minutes. The welcome drink would be served in our Jardí.  
Rate per person. 10% VAT included

