

Celebrations



H10 Urquinaona Plaza

★★★★

Cocktail service

Tasting menu with a selection of cold and hot dishes for 2 hours, during which beverage service is included. You will enjoy complete privatization of the space, which can be our indoor terrace El Jardí, featuring a vertical garden over 6 meters high and our century-old palm tree, protected by heritage; or on our rooftop Lluna, located on the 6th floor of the hotel



Celebrations

Table service consisting of shared appetizers and a main course of your choice, with an included beverage proposal, lasting two hours in our restaurant or in a private room



Cocktails

Lirio

Glass of cava

Lemonade

Chips

Diced Manchego cheese in olive oil and spices


Assorted olives

Cold dishes

Mozzarella pearl and confit sun-dried tomatoes with truffle green pesto and microgreens - V

Ciabatta bread with tomato and Iberian ham

Mini smoked salmon tartare with guacamole 

Corvina ceviche 


Foie micuit with port onion (SUPP. €4)

Steak tartare pintxo (SUPP. €4)

Marinated tuna cube (SUPP. €4) 

Hot dishes

Yakitori chicken skewer

Octopus spoon with potato and smoked paprika mayonnaise 

Microbao with shredded duck cooked low and slow and hoisin sauce

Mini beef burger with caramelized onion, cheddar, and sweet chili sauce

Iberian secreto skewer with *Padrón* peppers and romesco sauce (SUPP. €4)

Dessert

Seasonal fruit skewers

Shot glass of chocolate and banana mousse

Cellar

Mineral water, soft drinks, and beers

White Wine: Hermanos Lurton, D.O. Rueda

Red Wine: 5 Fincas Perelada, D.O. Empordà

Cava Perelada Cuvee Reserva

Coffee and teas

Price per person
55€



Pescatarian



Ovo-lacto-vegetarian

Azalea

Glass of cava
Lemonade
Chips
Diced Manchego cheese in olive oil and spices
Assorted olives

Cold dishes

Coca bread with tomato and a selection of Iberian meats
Toast with foie micuit and onion glazed with Porto wine
Smoked salmon bonbon filled with cream cheese and lime zest 🐟
Feta cheese skewer, cherry tomatoes, and olive pâté with basil - V
Mini tuna tartare with guacamole 🐟
Steak tartare pintxo (SUPP. €4)

Hot dishes

Bite-sized octopus *a feira* with potatoes 🐟
Iberian secreto skewer with Padrón peppers
Mini sandwich with beef tenderloin and piquillo peppers
Mini beef cannelloni
Porcini mushroom risotto - V

Dessert

Red fruit skewers
Chocolate and banana mousse

Cellar

Mineral water, soft drinks, and beers
White Wine: Albariño Terra de Godos, D.O. Rías Baixas
Red Wine: Finca Legardeta, D.O. Navarra
Cava Perelada Cuvee Reserva
Coffee and teas

Price per person
65€



Pescatarian



Ovo-lacto-vegetarian

Celebrations

Glass of cava
Diced Manchego cheese in olive oil and spices
Assorted olives and chips

Appetizers (to share)

Shot of tomato soup, prawn skewer, and pistachio powder 🐟
Micro bao filled with shredded confit duck and hoisin sauce
Coca bread with assorted Iberian meats
Octopus skewer with *mojo picón* 🐟
Mini tuna tataki on wakame seaweed, yakisoba sauce, and sesame 🐟
Mini foie mi-cuit medallion with Port wine-glazed onions (SUPPL. €4)
Steak tartar pintxo (SUPL. 4€)

Main course

Lamb terrine cooked at low temperature with smoked potato purée and crispy leeks
or
Confit cod loin with confit piquillo pepper sauce and sautéed sugar snap peas and cherry tomatoes
or
Zucchini ravioli filled with roasted eggplant, pumpkin cream, and sautéed asparagus - V

Beef tenderloin with foie sauce and potato gratin (SUPPL. 5€)
or
Oven-baked turbot with pan-fried potatoes and trumpet mushroom sauce (SUPPL. 4€)

Postre

Raspberry semi-sphere
or
Cocoa soup with vanilla ice cream and lime crumble

Bodega

Mineral water, soft drinks, and beers
White Wine: Albariño Terra de Godos, D.O. Rías Baixas
Red Wine: 5 Fincas Perelada D.O. Empordà
Cava Perelada Cuvée Reserva
Coffee and infusions

Children's menu

Lemonade
Chips
Assorted Olives

Mini ham and cheese sandwiches
Assorted mini pizzas
Mini frankfurter delights
Roasted chicken croquettes
Mini beef burgers

Chef's ice cream

Mineral water, soft drinks, and juices



Price per children
29€

Conditions: Minimum of 6 children required to offer this menu

Conditions

Service applicable for a minimum of 20 people and a maximum of 65. The duration of the proposed services is 2 hours from the start of beverage and food service.

- Maximum capacity for a banquet is 30 people (Palmera room). • Maximum capacity for a cocktail in Jardí is 65 people.
- Maximum capacity for a cocktail on Terraza Lluna is 40 people.
- Consult supplements for exclusivity of spaces.
- Customized menus.
- **Celebration menu:** the choice of main courses must be uniform: either one meat option or one fish option for the entire group; the only exception is the vegetarian option.
- A dessert option must be chosen for all diners. • To confirm the event, we require a written request for the requested service. You will also receive our confirmation in writing.
- Once the event is confirmed, we request a payment of 30% of the total service cost as confirmation.
 - The remaining balance must be paid 14 days before the event date.
- In case of total cancellation of the event, it must be communicated 2 weeks prior to the scheduled date. If the cancellation occurs later, there will be no refund of the prepaid amount.
- The total number of diners must be communicated 10 days before the event, and this will be the final number for billing purposes.
- All diners must choose the same menu, except for the main course, which can be selected 15 days before the event.
- If you have any allergies or intolerances, please consult our staff in advance.
- If the event is held on Terraza Lluna, the use of the pool is strictly prohibited during the event.

Optional:

Celebration cake: €6 per person (please inquire about options with the hotel).

Candy Bar: €150 supplement.

Children's room: €350 supplement (includes candy bar).

Open bar: €30 per person (2 hours). For more options, contact the Sales Department.



Contact

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