




CELEBRATIONS & EVENTS

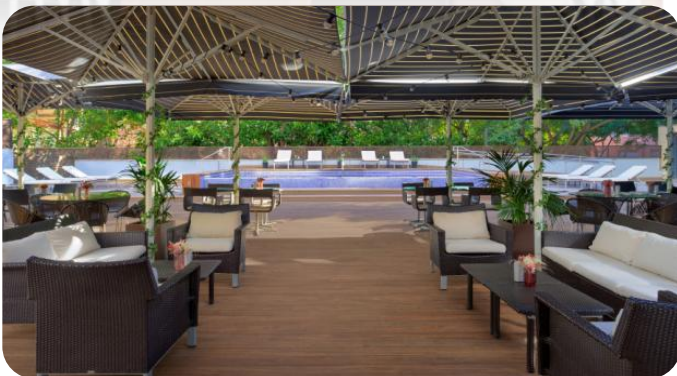


2025



OUR VENUES

Make the menu your own! We offer you the option to choose between two appetizers, your preferred main course, and dessert to suit your tastes and those of your guests. Served in a private room, it includes personalized menus and table decoration.



OUR MENUS

Create your own menu!

We give you the option to choose two appetizers, your preferred main course, and dessert, so we can tailor the meal to your tastes and those of your guests.

Served in a private room, it includes personalized menus and table decoration.

Modern Appetizers

Beetroot hummus with lime, walnuts, and pita bread
Iberian ham boards with tomato bread
Rye bread toasts with smoked salmon and tartar sauce
Oxtail croquettes
Curry lamb skewers with yogurt sauce
Small pot of prawns in coconut milk

Classic Appetizers

Iberian ham boards with tomato bread
Rye bread toasts with smoked salmon and tartar sauce
Assorted cheese platter with raisins and walnuts
Oxtail croquettes
Small pot of fideuá with cuttlefish
Chistorra skewers with Padrón peppers

Main 1

Braised pork cheek in red wine
with roasted pumpkin purée
or
Gilthead bream fillets "Santurce"
style with sautéed sugar snap
peas and black blood sausage

Main 2

Beef and onion skewers with
roasted potatoes and
chimichurri
or
Salmon supreme with orange
sauce, asparagus, and sautéed
potatoes

Main 3

Grilled lamb ribs with garlic
potatoes and Padrón peppers
or
Cod Romescada with fresh
clams and Ganxet beans

Desserts

Four textures of chocolate
or
Pina colada "carpaccio" with coconut ice cream
or
Celebration cake

Menu with Main 1: **49 €/pax.**

Menu with Main 2: **54 €/pax.**

Menu with Main 3: **59 €/pax.**

Wine List:

White Wine/Red Wine/Cava

Mineral water, beer, soft drinks, coffee, and
infusions included.

COCKTAILS

C1

52€

Beetroot hummus with lime,
walnuts, and pita bread

Iberian ham montaditos with tomato
bread

Rye bread toasts with smoked
salmon and tartar sauce

Boiled prawns with saffron
mayonnaise

Oxtail croquettes

Curry lamb skewers with yogurt
sauce

"A Feira" style octopus on a spoon
with parmentier

Salmon and cherry tomato skewers
with mustard and honey sauce

Pancakes with fruit and maple syrup

C2

56€

Cold asparagus soup with Iberian
ham

Baba ganoush with toasted pine
nuts and goat cheese

Smoked eel and avocado maki rolls
with trout roe

Crispy foie gras truffles with apple
and cinnamon compote

Filet mignon skewers with "ceps"
cream

Octopus croquettes

Black fideuá with squid in its ink

Truffled organic beef meatball with
potato parmentier

Fresh fruit salad with rosemary
syrup

Assorted petit fours

Wine List:

White Wine / Red Wine / Cava

Mineral water, beer, soft drinks, coffee, and
infusions included.

ADDITIONAL INFORMATION

- Welcome drink** (with a supplement of 12€/pax): vegetable chips, stuffed olives, and salted almonds. Cava Perelada Blue.
- Appetizers on the Terrace (supplement of 12€/pax). Includes the welcome drink.
- All guests can choose between a meat option and a fish option, with the possibility of selecting different main courses.
- If choosing a cake, the same one must be selected for the entire group. If opting for the à la carte dessert, guests can choose between the two options.
- To confirm your reservation, we require a written request for the requested service.
- To confirm the event, a **prepayment of 25%** of the total service cost is required. A second payment will be requested 3 to 1 month prior to the event. The remaining balance must be paid 1 week before the event date.
- The menu and dessert choice must be made at least 15 business days in advance.
- The total number of guests must be communicated 10 days prior to the event, and this will be the final number for billing purposes.
- The event will take place in a reserved space.
- Smoking is allowed during events held on our terrace. Smoking is prohibited in covered event spaces.
- There is no specific dress code, but an elegant 'casual' style is recommended.
- The terrace closes at 23:00 hrs.
- Natural flower arrangements are available (please inquire about the supplement).
- Allergen information available.
- Decoration is not included (please inquire about the supplement).
- Supplement for the New Room "The Library" is 10€ per person. **New!**
- We cannot offer service for **gluten-allergic guests** (we offer gluten-free adapted menus for intolerant guests).
- Minimum of 20 adults for the celebration menu and 25 adults for the cocktail (5 for the children's cocktail).
- All prices include VAT.
- The hotel has its own parking. 1 free parking space per event. The special rate for additional spaces is 15€/car (fixed rate).

WHERE TO FIND US / CONTACT

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).



T. (+34) 93.226.55.94

Metro:

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

Renfe:

Cercanías: R1, R2Nord, R2Sud, R3, R4,
AVE, Trenes Media Distancia, Trenes Larga Distancia, Tren al aeropuerto.

Bus:

Nacional, Internacional y Regional estación 'Sants'.
Urbano líneas H10, 109, D50, V7, 27, D40 y N-0.

If you need more information and would like us to offer you a personalized service, we would be happy to assist you at the following email:

·Vanesa Bajo (Sales Manager) – comercial.hi@h10hotels.com M. [683 64 57 67](tel:683645767)

