

H10 Casa de la Plata Events 2025

Valid until 31.12.2025



H10 Casa de la Plata

Calle Lagar 2 - 4

41004 Sevilla

T. (34) 954 54 87 12

mice.svg@h10hotels.com

WELCOME TO H10 CASA DE LA PLATA



It is a new Hotel located in a lovely pedestrian street, close to the city's main tourist attractions.

Its impeccable architecture combined with traditional sevillian ceramic touches, preserve the city essence while ensuring exceptionally high quality services and modern facilities



Our hotel has 2 meeting rooms with natural light, fully equipped to hold business meetings, seminars, training courses and any type of private event. In addition, the hotel has a restaurant with access to an exclusive typical Andalusian patio, swimming pool and terrace for multiple events. During the event, you will receive personalised attention.



Free Wifi in the rooms and in addition, we offer different types of cocktails and menus that we will show you below.

Do not hesitate to contact the H10 Casa de la Plata, we are at your disposal!



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COCKTAILS

Not seated service, cocktail tables

Included:
Mineral water, soft drinks, beer, national
wines, coffees or teas

48-58 €

Length of service 1 hour and 30 minutes

Rooftop supplement : from 20%
Price per person and service, 10% VAT included
(minimum service for 30 people)



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COCKTAIL N. 1 - 48€

Iberian cured meat assortment (Cured pork loin, chorizo & Iberian pepperoni)

Traditional cured sheep cheese

Salmorejo shots with quail's eggs brochette and ham

Tomato, avocado with cured ham and king prawns tartar

Creamy foie, dried grapes and blueberry jam pastries

Codfish with citrus cream bites

Mini brioche of pork cheeks with red onion

Iberian ham croquettes

Sirloin brochettes with red mojo canarian style

Black rice with squid and "ali oli" (garlic mayonnaise)

Marinated fried fish andalusian style

Seasonal fruits brochettes

Mini cakes

COCKTAIL N. 2 - 53 €

Iberian cured meat assortment (Cured pork loin, chorizo & Iberian pepperoni)

Traditional cured sheep cheese

Salmorejo shots with quail's eggs brochette and ham

Tomato, avocado with cured ham and king prawns tartar

Creamy foie, dried grapes and blueberry jam pastries

Codfish with citrus cream bites

Crunchy king prawns and potatoes

Sirloin brochettes with red mojo canarian style

Mini glazed pork cheeks in red wine

Sea bream loin with shrimps cream and baby leaf

Creamy rice with seasonal vegetables and shrimps in "manzanilla" sauce

Seasonal fruits and brownie brochettes

Mini cakes



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COCKTAIL N. 3 - 58€

Iberian ham
Iberian cured meat assortment (Cured pork loin, chorizo & Iberian pepperoni)
Traditional cured sheep cheese
Tomato, avocado with cured ham and king prawns tartar
Creamy foie, dried grapes and orange jam pastries
Roasted peppers toast with anchovies in vinegar, lime gel and baby leaf

Crispy red prawns with basil and sweet chilli mayonnaise
Low-temperature pork with baked potatoes
Salmon with plum cream bites
Brothy rice with black clams and king prawns

Strawberry and brownie brochettes
Mini cakes



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GALA MENU

Appetizers served cocktail style. Menu served with starters, main course and desserts.

Included:

Mineral water, soft drinks, beer, national wines, coffees or teas.

From 65 €

Length of service 2 hours and 30 minutes

Price per person and service, 10% VAT included
(minimum service for 30 people)



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Cocktail /Welcome Appetizers

(common to all the menus)

Iberian ham
Iberian salami sticks with truffle taste
Salmorejo shots with goat cheese mousse and crunchy ham
Creamy foie, dried grapes and blueberry jam pastries
Tomato, avocado and king prawns tartar
Codfish with citrus cream bites
Roasted peppers toast with anchovies in vinegar, lime gel and baby leaf

King prawns and leek croquettes
Pork cheeks croquettes
Sirloin brochettes with mojo canarian style
Fried cuttlefish bites sevillean style
Marinated fried fish andalusian style

GALA MENU N. 1 - 65 €

Cocktail/Welcome Appetizers (see composition above)

Red tuna tataki with aubergine chutney, yuzu pearls and baby red chards

Mint sobert with cava

Slow-cooked pork cheeks with roasted leek, mashed potatoes and carrot chips

Italian style Tiramisu, with ladyfingers sponge cake and cinnamon ice cream



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GALA MENU N. 2 - 69 €

Cocktail/Welcome Appetizers (see composition on previous page)

Scallops salad and vegetables with Pedro Ximenez syrup

Passion fruit sorbet

Low temperature Iberian pork with baby vegetables, potatoes and bacon millefeuilles

Lemon pie with, crispy mandarin and vanilla ice cream

GALA MENU N. 3 - 69 €

Cocktail/Welcome Appetizers (see composition on previous page)

Codfish loin with “ali oli” (garlic mayonnaise) au gratin and cognac with shrimps cream

Cucumber and pineapple sorbet

Creamy rice with Iberian pork, pumpkin, wild asparagus and toasted pine nuts

Red berries bomb with white chocolate and strawberry ice cream

GALA MENU N. 4 - 72 €

Cocktail/Welcome Appetizers (see composition on previous page)

Brothy anglefish rice, king prawns and black clams with “manzanilla” sherry

Mandarin sorbet

Duck confit with glazed shallots, potatoes and red berries sauce

Chocolate, caramel and hazenut ingot with violet ice cream



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GALA MENU N. 5 - 72 €

Cocktail/Welcome Appetizers (see composition on previous page)

Hake loin with vegetable tagliatelle and red prawn juice

Mojito sorbet

Beef sirloin with truffled masged potatoes and grilled vegetables

Fake apple (lemon mousse) with blackcurrants and strawberry ice cream

GALA MENU N. 6 - 82 €

Cocktail/Welcome Appetizers (see composition on previous page)

Foie micuit with orange wine jelly and almonds

Lobster salad with its coral dressing, salmon roe and exotic fruits

Gin lemon sorbet with cardamom

Matured beef loin with seasonal mushroom pastry and textured purple potatoes
or

Baked wild sea bass loin with sweet potato cream, tomato tartar and baby leaf

Chocolate sphere with rice pudding ice cream



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CHILDREN'S MENU N. 1 (Until 8 years) - 28 €

Appetizers: Fried hake andalusian style , spanish omelette delights and nachos with cheese
au gratin

Homemade extra crispy chicken fingers with chips and barbecue sauce

Waffle basket ice cream

Included: Mineral water, juices and soft drinks

CHILDREN'S MENU N. 2 (Until 8 years) - 28 €

Appetizers: Fried hake andalusian style , spanish omelette delights and nachos with cheese
au gratin

Beef burger with chips

Chocolate coulant with ice cream

Included: Mineral water, juices and soft drinks

TO BEAR IN MIND...

- ✓The chosen menu must be the same for all guests. Except for intolerances, allergies and special requirements.
- ✓The final number of diners for catering services will be confirmed **10 days in advance**, this being the final number to be considered for billing purposes.
- ✓In order to guarantee the **choice of menus**, you must inform of the choice less than **15 days before the event**.
- ✓Please ask for rates in order to extend the length of service.
- ✓All gala menus includes: decorative table centrepiece (florist) and minutes. They will be served in a reserved area.



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