

H10 Casa de la Plata Business Program

Valid until 31.12.2025



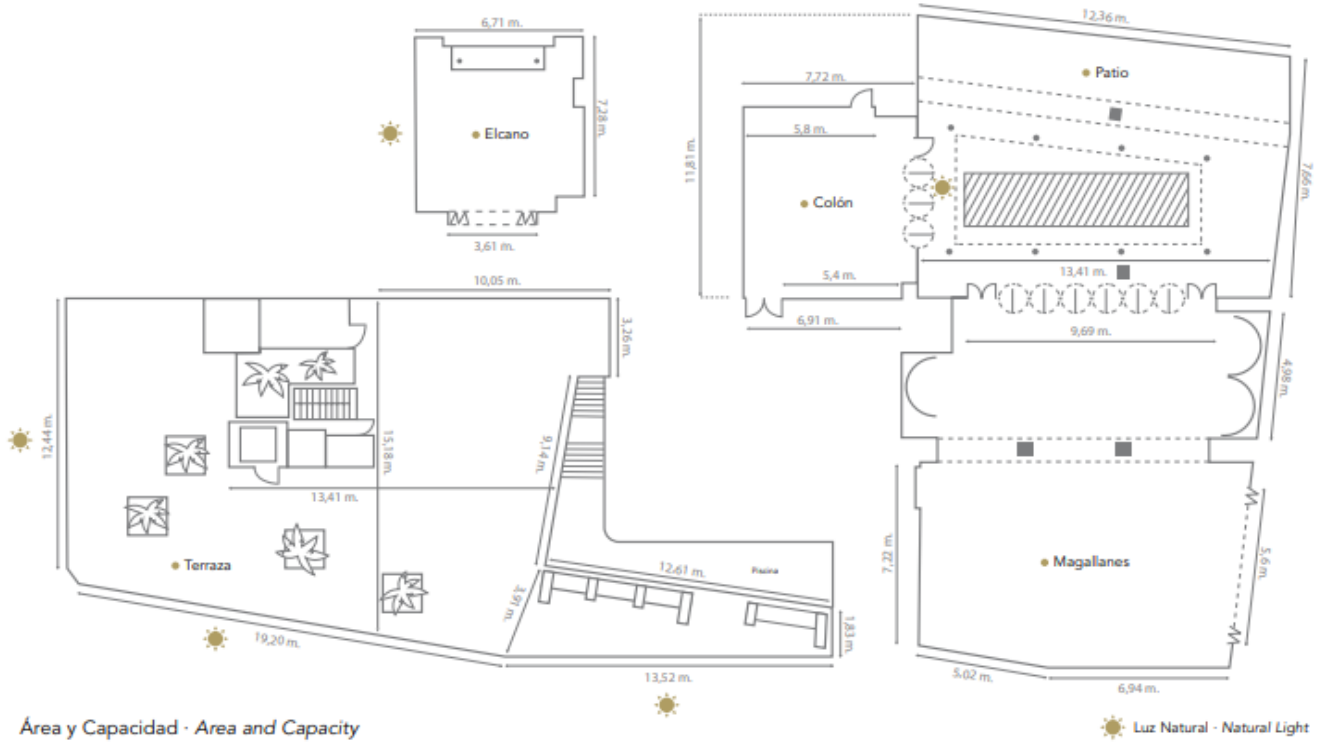
H10 Casa de la Plata

Calle Lagar 2 - 4

41004 Sevilla

T. (34) 954 54 87 12

mice.svg@h10hotels.com



Espacios para eventos
Event areas

m²

Altura
Height



Cóctel · Reception Teatro · Theatre Escuela · Classroom Imperial · Boardroom Banquete · Banquet Cabaret · Cabaret Tipo "U" · "U" Shape Tipo "O" · "O" Shape

•	COLÓN	68	2,50 m	75	73	48	24	56	45	27	36
•	ELCANO	50	2,80 m	40	39	21	16	-	-	18	24
•	MAGALLANES	177	2,50 m	80	-	-	-	80	-	-	-
•	PATIO	155	-	50	-	-	-	-	-	-	-
•	ROOFTOP BAR	190	-	90	-	-	12	24	-	-	-



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MEETINGS & EVENTS SPACES

COLÓN MEETING ROOM

(68m2)- (Natural daylight)

Half day meeting from..... 400 €

Full day meeting from.....450 €

Smart TV 77' & 21% VAT included



ELCANO MEETING ROOM

(50m2) - (Natural daylight)

Half day meeting from400 €

Full day meeting from450 €

Screen and Projector & 21% VAT included



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MEETINGS & EVENTS SPACES

COLÓN MEETING ROOM



"U" Shape

Classroom style

Theatre style

ELCANO MEETING ROOM



"U" Shape

Standard style

Boardroom style



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OTHER SPACES

MAGALLANES RESTAURANT



PATIO - ATRIUM



TERRAZA-ROOFTOP



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OUR MEETING ROOMS INCLUDE :

- 1 Flipchart
- Smart TV 77' in Colón meeting room
- Screen 180x180 + Projector 3200 lumens in Elcano meeting room
- Free Wi-Fi access
- Mineral water (Permanent replenishment)
- Folders and work paper
- H10 pens
- H10 candies

You could also add :

- Additional Flipchart..... 25 €
- Lectern with microphone.....150 €
- Sound system from.... 495 €
(1 Power Stage, 1 6-channel Sound Mixing Table, 1 Handheld Wireless Microphone+1 Headset microphone + 2 speakers)
- Prices "from" the amounts detailed, VAT included

...And many more options. Glad you asked us!



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COFFEE BREAK

LIQUID

Espresso Coffee
Milk
Infusions & Teas
Mineral water
Mango juice
Fresh Orange juice

9 €

LIGHT

Espresso Coffee
Milk
Infusions & Teas
Mineral water
Seasonal fruit smoothie &
Red berries smoothie
Apple juice
Fresh Orange juice
Mini croissants
Mini muffins assortment

12 €

HEALTHY

Espresso Coffee
Milk
Infusions & Teas
Mineral water
Fresh Orange juice
Melon and spinach smoothie
Pineapple smoothie
Tomato, rocket and smoked salmon mini-sandwiches
Assorted yoghurt cups
Fresh seasonal fruit
White cheese and honey bites
Vegetable crudités sticks
(celery, carrots and peppers)

17 €

CLASSIC

Espresso Coffee
Milk
Infusions & Teas
Mineral water
Fresh Orange juice
Seasonal fruit smoothie &
Red berries smoothie
Mini croissants
Mini donuts assortment
Mini ham baguette with tomato & EVOO
Assorted yoghurt cups
Fresh seasonal fruit

15 €

- Prices per person (minimum 10 pax).
- 10% VAT included.
- Length of service, 30 minutes.
- Personalized service in a reserved area.
- Rooftop supplement: 20%.



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COFFEE BREAK

CLASSIC 2.0

Expresso Coffee
Milk
Infusions & Teas
Mineral water
Fresh Orange juice
Seasonal fruit smoothie &
Red berries smoothie
Mini croissants
Creamy filled donuts
Hot chocolate shots with spanish style
fritters
Sweet ham and cheese mini sandwiches
Mini brioche with dill cheese cream and
smoked salmon.
Custard cups with biscuit crumble
Fresh fruit brochette with brownie

18 €

- Prices per person (minimum 10 pax).
- 10% VAT included.
- Length of service, 30 minutes.
- Personalized service in a reserved area.
- Rooftop supplement: 20%.
- Coffee Breaks served from: 08.00-12.00 hrs & 16.00-19.30 hrs.

Permanent Service:

- Coffee machine in meeting room: 3€ half day/ 5€ full day; prices per person.
- Food refill: 50% supplement from Coffee Break price.



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SNACKS

SNACK N. 1

Glass of cava*
Nuts & dried fruit
Chips and seasoned olives

11 €

Lenght of service 20 minutes

* Sangría supplement: 3€ per person.

SNACK N. 2

Mineral water, Soft drinks, Beers and National wines
Chips and seasoned olives
Salmorejo shots with ham shavings
Iberian cured meat assortment (Chorizo & Iberian pepperoni)
Traditional cured and semi-cured sheep cheese
Breadsticks and crackers selection

24 €

Lenght of service 25 minutes

SNACK N. 3

Mineral water, Soft drinks, Beers and National wines
Chips and seasoned olives
Breadsticks and crackers selection
Salmorejo shots with ham shavings
Spanish omelette delights with "Padrón" peppers
Iberian cured meat assortment (Cured pork loin, chorizo & Iberian pepperoni)
Creamy mushrooms and asparagus rice
Iberian ham croquettes
Marinated fried fish andalusian style

30 €

Lenght of service 30 minutes

- Prices per person (minimum 15 pax).
- 10% VAT included.
- Personalized service in a reserved area.
- Rooftop supplement: 20%.
- **None of these snacks should be replaced for a lunch or dinner service.** No seats either table service. Lenght of service, 20-30 min. depending on the snack selected.

* If you would like to have spaces in exclusivity basis, please feel free to consult rates.



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BUSINESS MENUS

MENU N. 1

Chef's appetizer.

Homemade salmorejo with iberian ham and free-range egg.

Glazed pork cheeks in red wine with thyme, roasted potatoes and cherry tomatoes.

Baked cheesecake with red berries sauce.

38 €

MENU N. 2

Chef's appetizer.

Creamy rice with seasonal vegetables in "Oloroso" sauce.

Baked sea bream loin with potatoes Andalusian style and spring onion oil.

Vanilla custard with biscuit crumble.

38 €

MENU N. 3

Chef's appetizer.

Orange and rocket salad with goat's cheese mousse, walnut and honey-mustard vinaigrette.

Grilled Iberian sirloin with Oporto Sauce, baked potatoes and seasonal mushrooms.

Apple tatin with citrus cream and vanilla ice cream.

42 €

MENU N. 4

Chef's appetizer.

Pork cheeks and pumpkin delights creamy rice.

Salmon supreme with seasonal wok vegetables.

Chocolate coulant with red berries and violet ice cream.

42 €



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OTHER MENUS

MENU N. 5

Chef's appetizer.

Concasse tomato salad with homemade guacamole emulsion and smoked salmon.

Stuffed pork sirloin with Parma ham, wild asparagus, glazed onion with roast potatoes and confit tomatoes with thyme.

Chocolate, caramel and hazelnut ingot with violet ice cream.

45 €

VEGAN MENU

Chef's appetizer.

Vegetable wok with noodles, seitan and vegan teriyaki sauce.

Grilled tofu with soy sauce and sautéed wild rice.

Tropical fruits carpaccio.

38 €

TAPAS' MENU

Almonds cold soup shots, EVOO and grapes.
Salmorejo with black olive oil, quail egg brochette and ham.

Tomato, avocado and cured ham tartar.

Pork cheeks in red wine with truffled potatoes.
Crunchy shrimp with basil.
Confit codfish with white asparagus sauce and crispy parsley.

Mini baked cheesecake with red berries and violet ice cream.
Mini "torrija" (french toast andalusian style) with rice pudding ice cream.

45 €

- Table seated service.
- Included: mineral water, soft drinks, beer, and national wines, coffees or teas.
- Price per person and service. 10% VAT included
- Personalized service in a reserved area in our restaurant.
- Length of service, 60 minutes.
- Minimum service for 10 people.
- Rooftop supplement: 20%, - only available for dinners (12 - 24 pax max)-.
- **The chosen menu must be the same for all guests. Except for intolerances, allergies and special diet requirements.**



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FINGER LUNCH

FINGER Nº 1

Mini caesar salad with with crispy chicken.

Salmorejo shots with goat cheese mousse and crunchy ham.

Codfish, tomato and basil marmalade bites.

Sirloin brochettes with red mojo sevillean style.

Fresh seasonal vegetables sautéed wok.

Creamy cheese and salmon pastries.

Iberian ham croquettes.

Marinated fried fish andalusian style.

Fresh seasonal fruits.

Mini cakes.

39 €

FINGER Nº 2

Rocket and mozzarella mini salad with dried tomato dressing.

Spanish potatoes & seafood salad bites.

Strawberry and tomato gazpacho shots.

Spanish omelette delights with peppers.

Homemade extra crispy farm chicken fingers.

Sirloin delights with roasted garlic and potatoes.

Confit codfish and "ali oli" soft sauce with spring onion au gratin.

Spinachs stew sevillean style.

Fresh seasonal fruits.

Mini cakes.

39 €

- Non seated service, cocktail tables.
- Included: mineral water, soft drinks, beer, and national wines, coffees or teas.
- Price per person and service. 10% VAT included
- Personalized service in a reserved area.
- Length of service, 60 minutes.
- Minimum service for 15 people.
- **Finger Dinner supplement : 5 € per person.**
- Rooftop supplement: from 20%
- Fingers up to 25 pax will be served in Patio/Atrium.
- Fingers over 25 pax will be served in Magallanes restaurant. Supplement in Patio 3€ per pax.



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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 of the same 15 days before the event.



Stay Green is the **H10 Hotels Sustainability Plan**, the result of our commitment to society and the environment, which was created with the aim of encouraging and promoting a responsible tourism model in all our destinations. Aligned with this commitment, we have incorporated two new initiatives to our events programme:

- Filtered water km.0, significantly reducing the carbon footprint associated with transporting bottled water from distant locations. This contributes to environmental conservation and promotes more responsible practices. By choosing km.0 filtered water, we contribute to the development of advanced and sustainable filtration systems in our own community.
- Café Novel coffee with biodegradable capsules; committed to sustainability at every stage of the coffee making process.



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