

BUSINESS PROGRAM



THE ONE
BARCELONA
★★★★★ GL

MEETING ROOMS



BATLLÓ I+II MEETING ROOM

(100 m²)

Natural daylight

Half day Use: 880 €

Full Day Meeting: 1.100 €



BATLLÓ I MEETING ROOM

(40 m²)

Natural daylight

Half day Use: 480 €

Full Day Meeting: 600 €



SALA BATLLÓ II MEETING ROOM(60 m²)

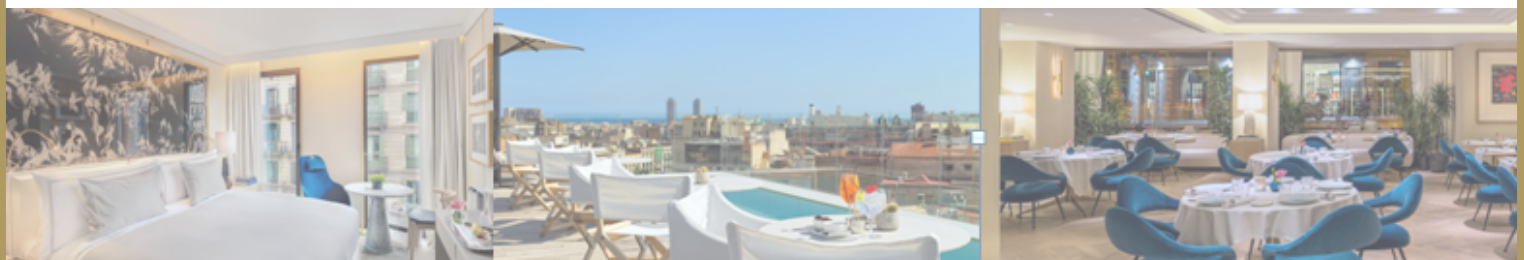
Natural daylight

Half day Use: 560 €

Full Day Meeting: 700 €

The meeting room rental includes: Wifi, water, SMART TV, pens and pads.

VAT included



CATERING AREAS



SOMNI RESTAURANT

Lunch and dinner

Maximum capacity: 60 attendees



SOMNI COCKTAIL BAR

Appetizers, fingers and cocktails

Maximum capacity: 40 attendees



SUNDECK

Cocktails (dinner)

Maximum capacity: 50 attendees

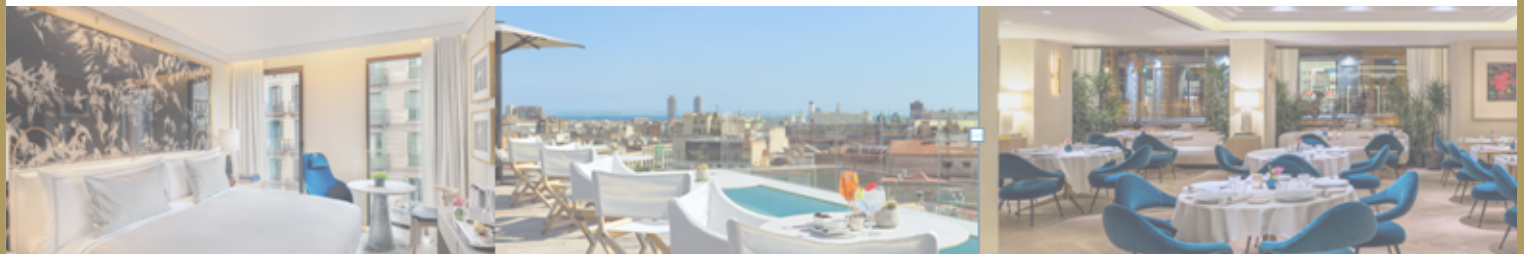


MOOD ROOFTOP BAR

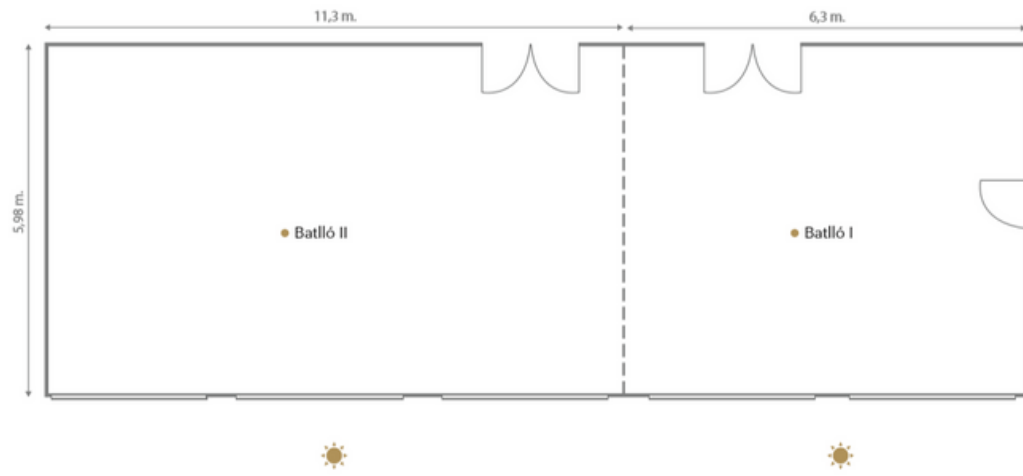
Cocktails & menus







Maximum capacity: 120 attendees

Available for events during low season (November-March).



CAPACITIES



			Escuela * Classroom	Teatro * Theatre	U	Imperial * Boardroom	Cóctel * Cocktail	Cabaret * Reception
	m2 * sqm	Altura * Height						
Batlló I	40	2,45	18	24	14	10	35	12
Batlló II	60	2,45	30	48	26	22	45	24
Batlló I+II	100	2,45	42	80	26	22	80	36



COFFEE BREAKS

LIQUID

Coffees and teas
Fresh orange juice
Mineral water
Soft drinks
14€

SWEET

Coffees and teas
Fresh orange juice
Soft drinks
Mineral water
Assortment of pastries
Fresh seasonal fruit
16€

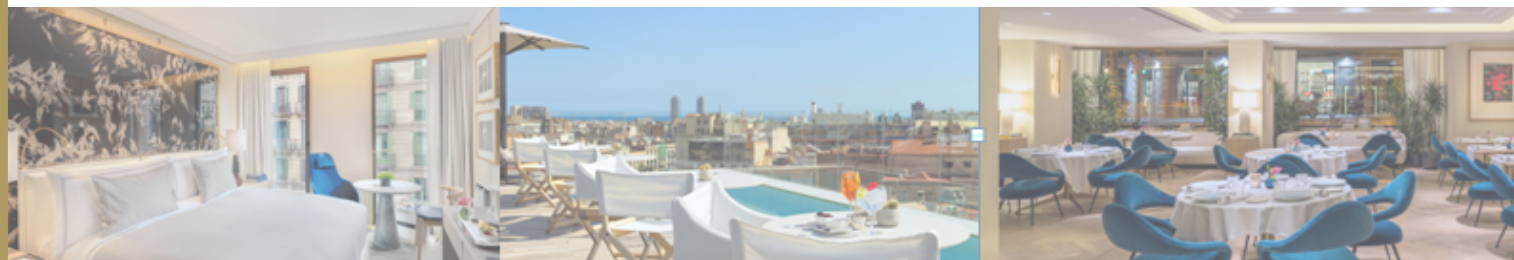
SALTY

Coffees and teas
Fresh orange juice
Mineral water
Soft drinks
Mini Iberian ham baguette with tomato
Multi-seed bread with avocado cream
and smoked salmon
Mozzarella, tomato, rocket and
olive pâté sandwich
18€

Prices per person

VAT Included

Length of service: 30 minutes



BUSINESS MENU

Chef's appetizer

Choice of starters

Tender sprout, marinated salmon and mango salad with yogurt vinaigrette and passion fruit

Seasonal soup:

Winter: Mushroom soup with low temperatura truffled egg

Summer: Salmorejo with iberian ham shavings, quail egg and oil caviar

Spinach and fresh cheese ravioli with dried tomato and sage

Choice of entrées

Creamy mushroom rice with crispy kale

White fish suprême with celery cream and pak choi

Girona "Friesian" beef loin with demi-glace with seasonal vegetables

Dessert

Stewed berries with vanilla and yogurt ice cream

52€

Included: The One water,
Coffee, tea and Petit Fours

Selected Cellar included:
Hermanos Lurton D.O. Rueda
Només Negre D.O. Empordà

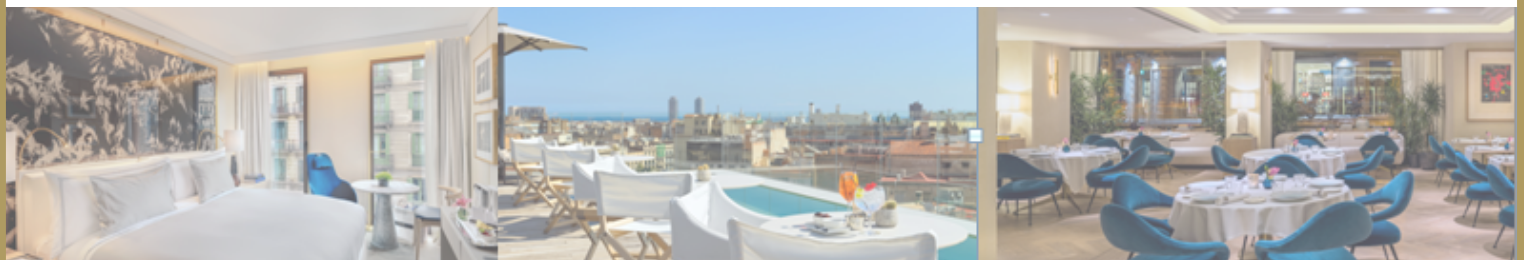
Rates per person

VAT included

Length of service: 60 minutes

There is a 12-guest minimum

Starters and entrées must be chosen by each guest on the day of service before 10 am



FINGER LUNCH

MENU 1

Pasta salad with feta cheese and romesco sauce
Shot of tomato cold soup with basil
Hummus-filled cones with oil caviar
Rice poke bowl, chicken or vegetarian

Poultry Mini hamburgers with kimchi mayonnaise
Iberian ham and manchego sheep cheese mini sandwich

Fresh seasonal fruit

42€

MENU 2

Arugula salad with mini mozzarella, sun-dried tomato and
Leek cold soup with iberian ham shavings
Guacamole-filled cones with salmon caviar
Quinoa poke bowl, tuna or vegetarian

Mini veal burgers with cheddar cheese and barbecue sauce
Mini club sandwich

Fresh seasonal fruit

Macarons and truffles assortment

48€

Included: Water The One, soft drinks and beer
Coffee & Tea

Cellar supplement: 14€ per person

Hermanos Lurton D.O. Rueda

Només Garnatxa D.O. Empordà

Cava Parxet Brut Nature D.O. Cava

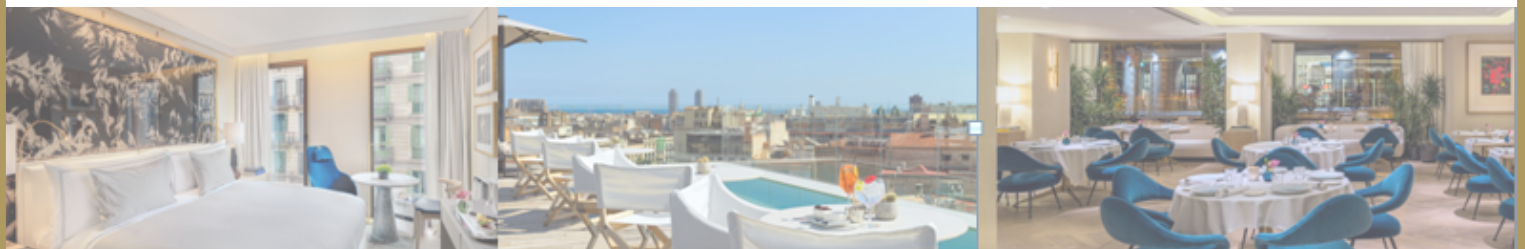
Price per person

VAT Included

Length of service: 45 minutes

There is a 12-guest minimum

The selected menu will be the same for all the attendees



COCKTAILS

THE ONE COCKTAIL

Our “pickle-spear bomb”

Iberian ham shavings on tomato bread

Foie mi-cuit lollipops with caramelised goat cheese

Watermelon and orange gazpacho

Guacamole-filled cone with salmon caviar

Smoky egg plant, dried tomato and truffle burrata toast

Mini homemade boletus croquettes

Chicken club sandwich with fried quail egg

Crunchy prawn with basil romesco sauce

Mini free-range chicken burgers with kimchi mayonnaise

Parmesan mushroom rice

Compressed melon mojito

Catalan crème brûlée with caramelised walnuts

64€

Included: The One water, soft drinks and beer

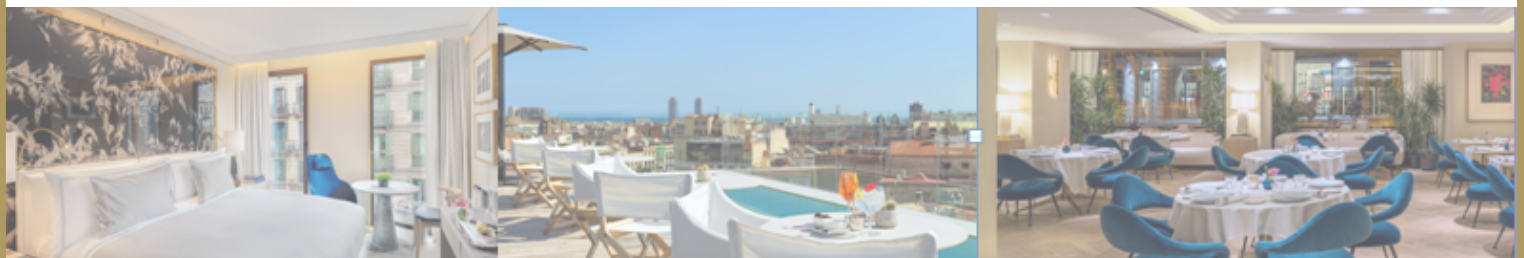
Coffee and tea

Selected Cellar:

Hermanos Lurton D.O. Rueda

Només Negre D.O. Empordà

Cava Parxet Brut D.O. Cava



SOMNI COCKTAIL

Our “pickle-spear bomb”

Iberian ham shavings on tomato bread

Foie mi-cuit bonbon with crunchy chocolate

Melon, avocado and mint cold soup

Salmon blinis with edible gold, sour cream and dill

Hummus-filled cone with oil caviar

Gorgonzola and spinach croquettes

Octopus skewers with La Vera paprika oil smoked potato

Mini veal hamburger with cheddar, caramelized onion and barbecue sauce

Chicken club sandwich with fried quail egg

Vegetarian Fideuá with black garlic alioli

Compressed tropical pineapple margarita

Bitter chocolate truffles

Cheesecake mousse with berries

70€

Included: The One water, soft drinks and beer

Coffee and tea

Selected Cellar:

Hermanos Lurton D.O. Rueda

Només Negre D.O. Empordà

Cava Parxet Brut D.O. Cava

Prices per person

VAT Included

Length of service: 90 minutes

There is a 25-guest minimum

The menu will be the same for all the attendees

Check supplement for service at the terrace

