Meetings & Events



From a private meeting to the party of the year

San Sebastián



Meeting your needs

The Social Hub San Sebastian is an ideal place to host meetings and events. As a hub that offers everything under one roof, expect an open-minded, community-led atmosphere that boosts productivity and fun.

We'll bring your ideas to life, no matter how big or small they may be – from setting up a team day in a boardroom to transforming our restaurant into a networking event. Thinking of throwing a party? We can turn your vision into reality. A private dining room? Sure! An open bar? No problem. An entire floor of The Social Hub to yourself? Just ask; we'll make it happen.

Unique perks

- AV equipment
- Brainstorm kit & flip chart
- Dedicated host
- Discounted hotel stay
- Breakout areas
- Food & drinks

Food for all occasions

The Social Hub has loads of options for everything from cocktail parties to post-meeting buffets, catering to all tastes while focusing on local produce.



Tours and contact hours

Monday to Friday, 9.00 to 17.00 or outside these hours upon request

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Meetings & Events



San Sebastián

Menu



F&B packages

Welcome drinks	From €7,00 p.p.
Coffee breaks	From €12,50 p.p.
Executive menu	From €30,00 p.p.
Finger food	Standard €35,00 p.p.
	Extended €45,00 p.p.
Buffet	From €45,00 p.p.
Open bar	From €10,00 p.p. / per hour

Coffee breaks Morning break €12,50 p.p. Includes unlimited coffee and tea options, water and juice. Mini croissant, mini muffin, "tortilla de patatas", toast and energy bar, granola, seeds and raisins Afternoon break €15,00 p.p. Includes unlimited coffee and tea options, water and juice. Smoked salmon and pickles brioche, roasted ham and cheese croissant, "mini empanadilla" and mixed fruits bowl €2,00 / item Coffee breaks add ons: Mini croissant / mini pan au chocolat / raisin roll / mini donuts / mini muffin €3,00 / item Fruit salad / yogurt and granola / avocado and seeds toast

Cocktail menus

Standard (1h service) Includes house drinks choices, soft drinks and water.

Bites: "Gilda", Russian salad with "salanort" anchovy, smoked salmon and pickles brioche, crunchy fried eggplant, miso and honey sauce, Iberian ham croquette Sweet bites: Homemade chocolate brownie, "intxaursalsa" sauce

Extended (1,5h service) Includes house drinks choices, soft drinks and water €45,00 p.p.

€35,00 p.p.

Bites: "Gilda", "Ensaladilla rusa", "salanort" anchovy smoked cod tartar, confit tomato, cheese and truffle mini sandwich, octopus with "ajoblanco" and chives oil, Iberian ham croquette, crunchy prawns with spiced sauce. Sweet bites: Cheesecake mousse, fruit coulis, selection of macarons.

Prices are including VAT

Meetings & Events



Menu





Cocktail menus - add ons

Seabass tiradito with pickled vegetables / Bao bun with glazed pork belly and sesame sauce / Mixed croquette plate / Vegan mozzarella fried sticks / Fried gyozas with gochujang mayonnaise

Executive menu

L unch basic Includes one drink, water, coffee or tea and bread service	€30,00 p.p.	
First course: Confit leeks, cashew ajoblanco and chives oil Second course (to choose in advance): Fish of the day, stir fry vegetables and fresh herbs dressing or sous-vide pork shoulder with smoked potato parmentier Dessert: Homemade brownie, "intxaursalsa" sauce		
L unch sharing table Includes one drink, water, coffee or tea and bread service	€38,00 p.p.	
To share: Russian salad with "salanort" anchovy, crunchy fried eggplant, miso and honey sauce, guacamole, totopo and cheese sauce Main course (to choose in advance): Hake with baked tubers and green sauce or stewed brisket terrine, parsnip purée Dessert: Cheesecake mousse, fruit coulis		
Executive lunch Includes one drink, water, coffee or tea, house appetizer and bread service	€47,00 p.p.	
First Course: Sunchoke risotto, pickled mustard seeds and toasted hazelnuts Second Course (to choose in advance): Confit cod with "piperrada and pilpil sauce" or Iberian "Secreto" tagliata, lemon baked potatos Dessert: Homemade chocolate brownie, "intxaursalsa" sauce		
Event lunch Includes one drink, water, coffee or tea and bread service	€66,00 p.p.	

Appetizer: Iberian ham croquette First course: Prawn and leek crèpe, bisque and smoked lemon purée Second course (to choose in advance): Baked octopus, smoked potato parmentier or lamb shoulder, citrus and seeds salad Dessert: Keylime pie

Prices are including VAT

San Sebastián

€4,50 / bite.

Setup per space



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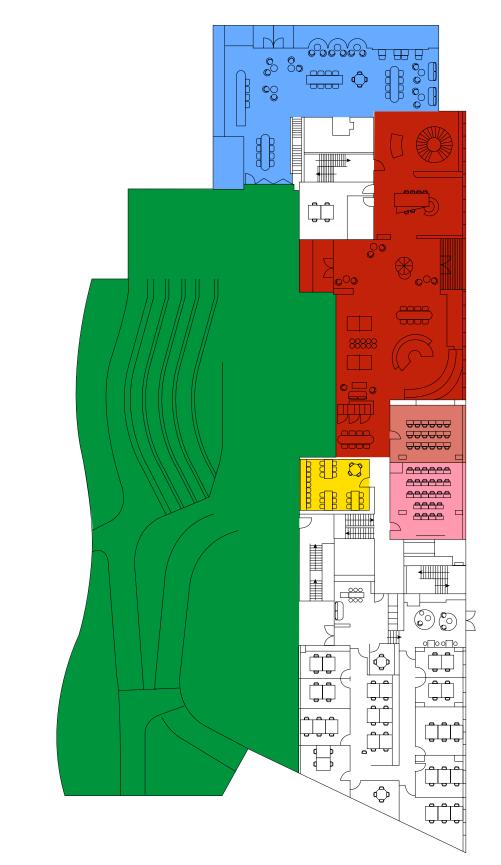
	Room size	Daily rate *Prices including VAT		
Meeting Room 1	45m ²	Half day starting from €280 Full day starting from €364		
Meeting Room 2	65m²	Half day starting from €380 Full day starting from €494		
Meeting Room 1 + 2	114m²	Half day starting from €528 Full day starting from €686		
Quiet Workplace	43m ²	Half day starting from €280 Full day starting from €364		
Restaurant	266,23m ²			
Courtyard	120m ²	Price on request		
Lobby Area	116m ²			
Playroom	91m²	Half day starting from €660 Full day starting from €858		
Rooftop Bar	110m ²	D is seen in		
Rooftop Pool + Bar Area	388m²	Price on request		

	U-shape	Boardroom	Banquet	Cocktail	Theatre	School	Cabaret
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Meeting Room 1	₽ 18	A 16	∂ 32	ິ່ນ 50	⊖ 50	⊖ 20	∂ 28
Meeting Room 2	₽ 20	₽ 18	🛱 50	ິ່ນ 70	ᇦ 70	ᇦ 30	⊣ 40
Meeting Room 1 + 2	₽ 35	ᇦ 30	∯ 100	ິ່ນ 120	ᇦ 100		⊖ 70
Quiet Workplace	₽ 12	⊖ 10	∯ 10		ᇦ 30	🛱 15	
Restaurant				Ů 175			
Courtyard				Û 80			
Lobby Area				ຖິ _່ 75			
Playroom				∯ 45			
Rooftop Pool + Bar Area				ີ່ 120			

Floor plan Ground floor

THE SOCIAL HUB

San Sebastián



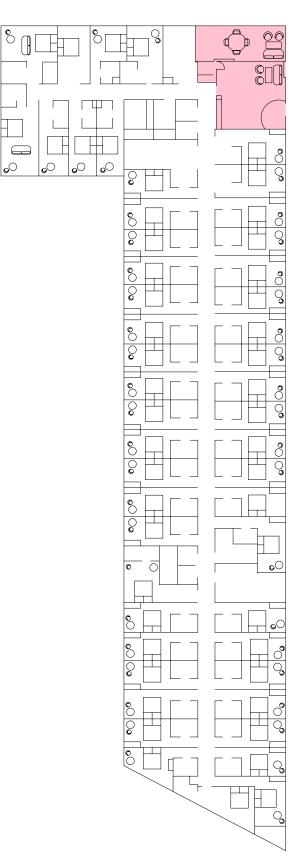
Meeting Room 1
Meeting Room 2
Quiet Workplace
Restaurant
Courtyard
Lobby Area

Floor plan



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Playroom



Floor plan Rooftop



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Rooftop Pool + Bar Area

