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HOTEL & GASTRONOMIC SPACE

CASPE 1-13



CASP 1-13 - Barcelona
october-2019

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01

BUILDING

Location
Description

1.1

LOCATION

Located in Casp 1-13 street, in a privileged location in the heart of the city of Barcelona, such as the intersection between Plaza de Catalunya and Paseo de Gracia, the project to establish a gastronomic establishment addresses the objective of creating a unique space with an innovative design in a new building that fits into the urban, historical, architectural and citizen context, while it meets high quality standards.

Its excellent location allows easy access to its wide potential public (high-quality tourism, high-end offices and high standing housing) and therefore its customers will be able at the same time to enjoy the most centric area of the city, where they can find the widest opportunities for leisure, culture, commerce, etc



2.1

DESCRIPTION



HOTEL

The hotel establishment will have 164 rooms, gourmet restaurant, swimming pool, solarium, gym and the comfort that a prestigious hotel deserves, generating important synergies with the gastronomic space, due to the possible physical connection with the hotel restaurant and the added gastronomy services that can be provided to the hotel and its guests.



PUBLIC SPACE

The free access public space, located inside the block, reminiscent of the interior of the Cerdà Plan Island, has an area of 724 m².



PARKING

The modern car park owned by INTERPARKING will have 467 parking spaces and will be accessible from Casp street and Gran Via de les Corts Catalanes.

GASTRONOMIC SPACE



The new Gastronomic Space of Casp 1-13 will be located in the commercial space of the ground floor and first basement, which in turn will be connected to the Hotel's gourmet restaurant and will have food and tasting establishments, as well as restaurants. The hotel offer, and that of its different spaces, will generate a complementary offer to the gastronomic space, which as a whole will provide a wide, attractive and unique volume of services.



HOTEL RESTAURANT

GASTRONOMIC SPACE



RESTAURANTS (underground -1)

PARKING ENTRANCE



3.1

DESCRIPTION & RENDERS



The establishment will have 164 rooms distributed over seven floors, with an area and equipment that will allow maximum enjoyment and rest to the client, as well as a whole range of first class services, such as restaurants, gym, meeting and convention rooms, swimming pool, which provide the client with a comfortable, modern and highly attractive functional complex.



03 HOTEL

- Description
- Renders
- Mock-up room
- Floorplans
- Section



3.2

SURFACE SCHEDULE

TOTAL AREA	
Underground -4	179.63 m ²
Underground -3	0 m ²
Underground -2	225.45 m ²
Underground -1B	2,588.08 m ²
Underground -1A	309.38 m ²
Total Surface bellow ground:	3,302.54 m²

		AURA	CHIC	ENERGY	STYLE	VIBE	PERSONALITY	TOTAL
Ground Floor	479.42 m ²							
Mezzanine floor	1,245.74 m ²							
Floor 1	1,313.47 m ²	25		1	1	3		30
Floor 2	1,313.47 m ²	25		1	1	3		30
Floor 3	1,313.47 m ²	25		1	1	3		30
Floor 4	1,313.47 m ²	25		1	1	3		30
Floor 5	1,111.48 m ²	16		2		3	1	22
Floor 6	764.98 m ²	11	1	1	1	1		15
Floor 7	521.71 m ²	3	1	1	1	1		7
Floor 8	90.85 m ²							
Total Surface above ground:	9,377.20 m²	130	2	8	6	17	1	164

TOTAL AREA 12,679.74 m²

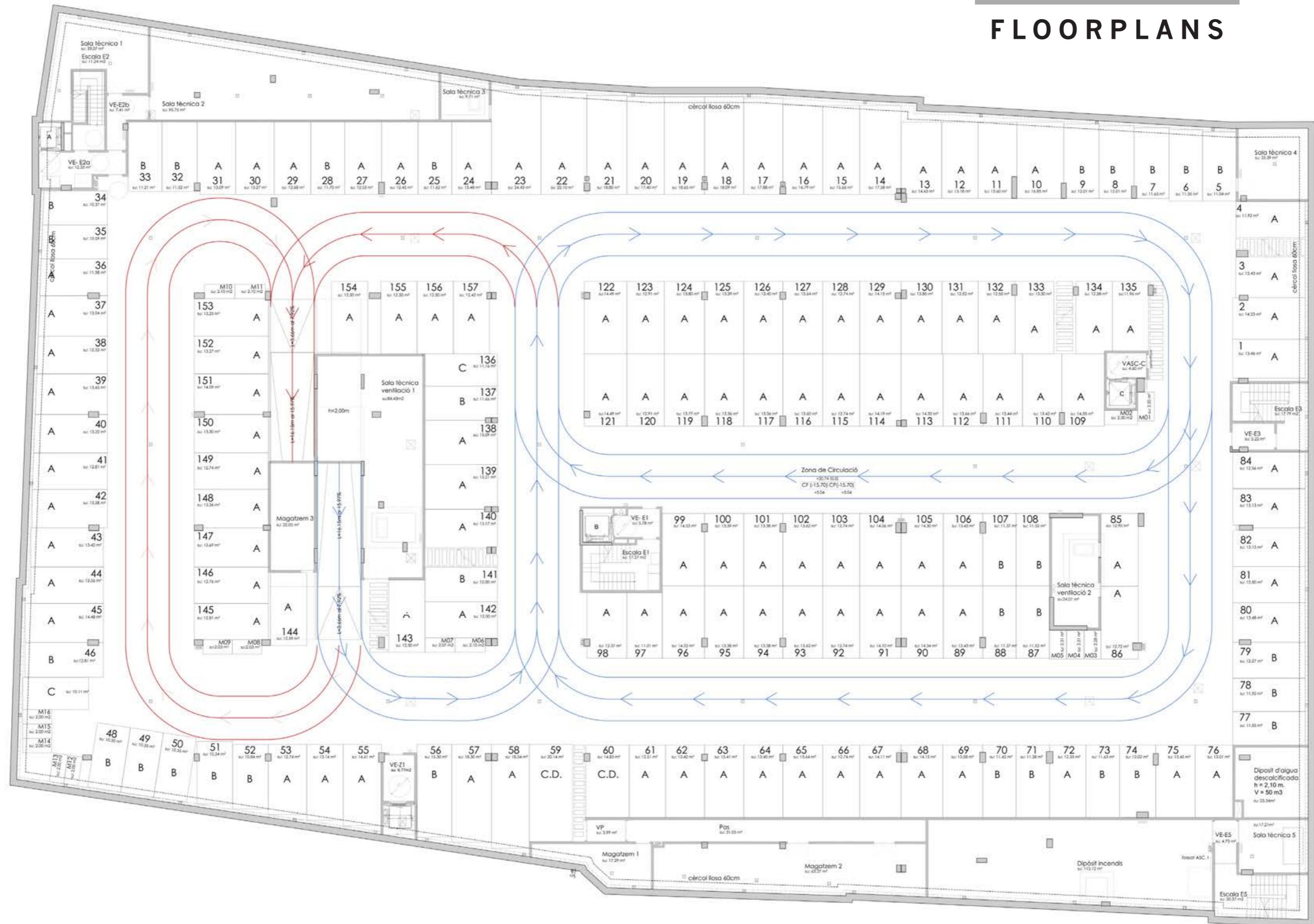
3.3

MOCK-UP
ROOM

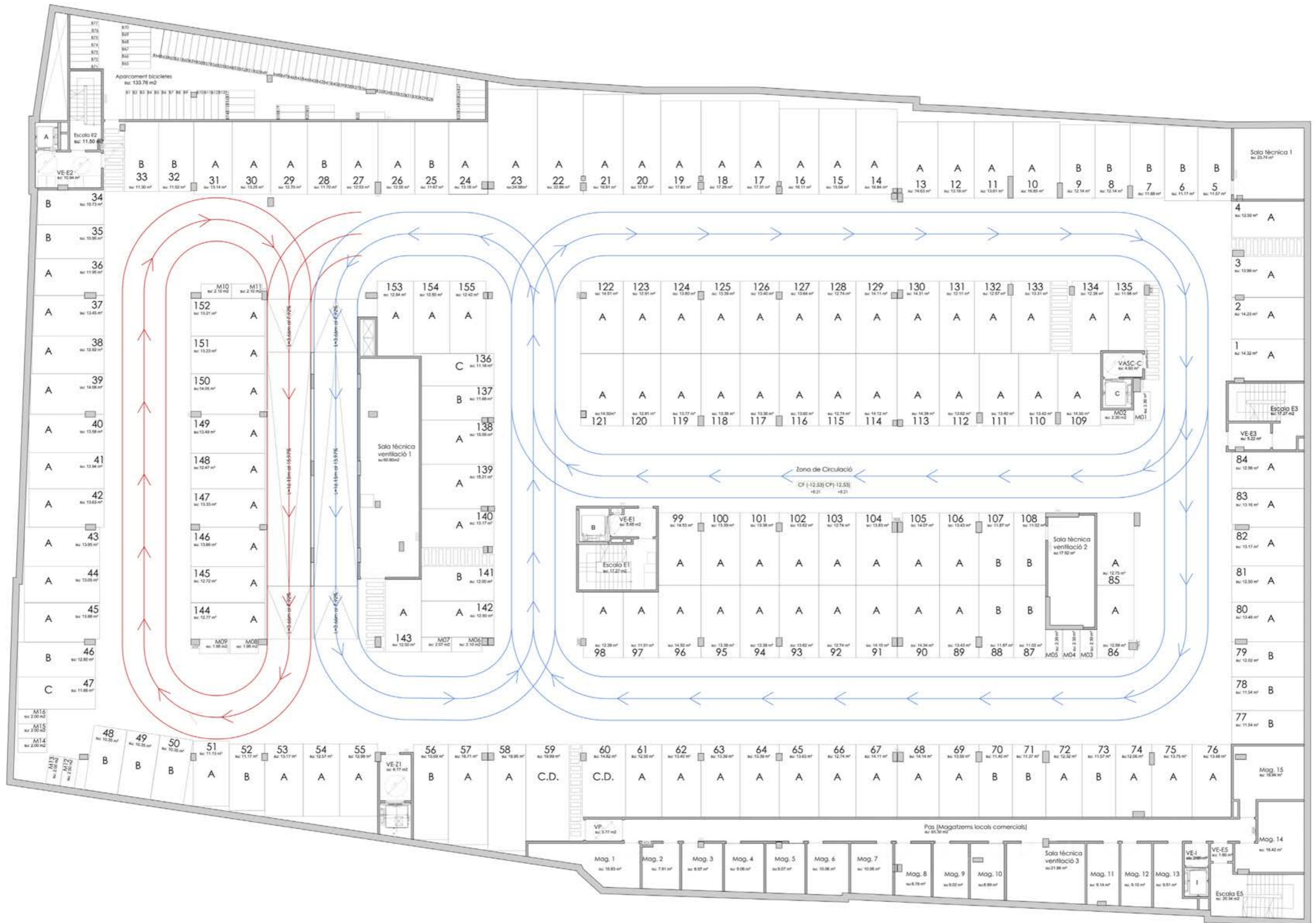


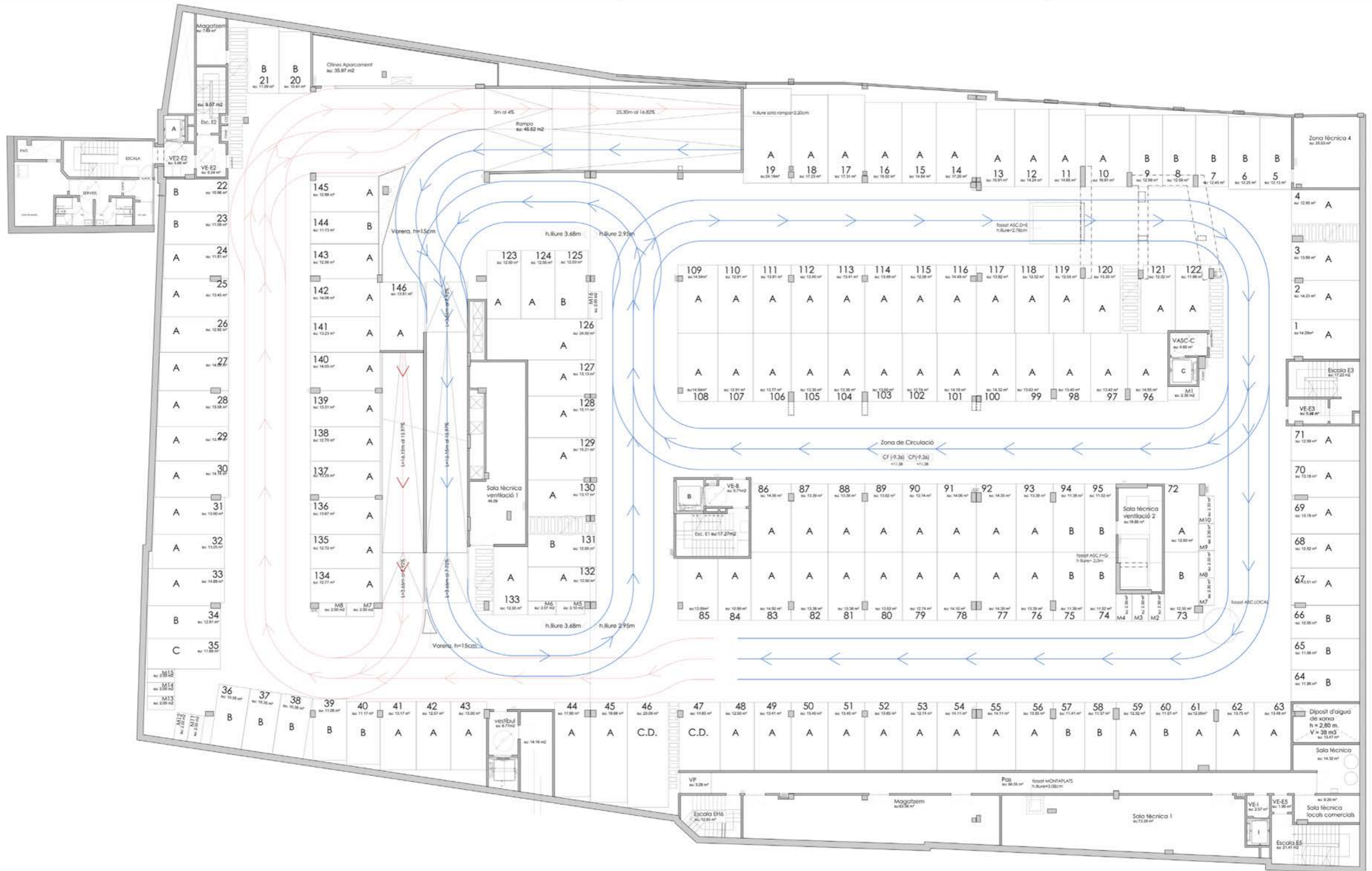


FLOORPLANS

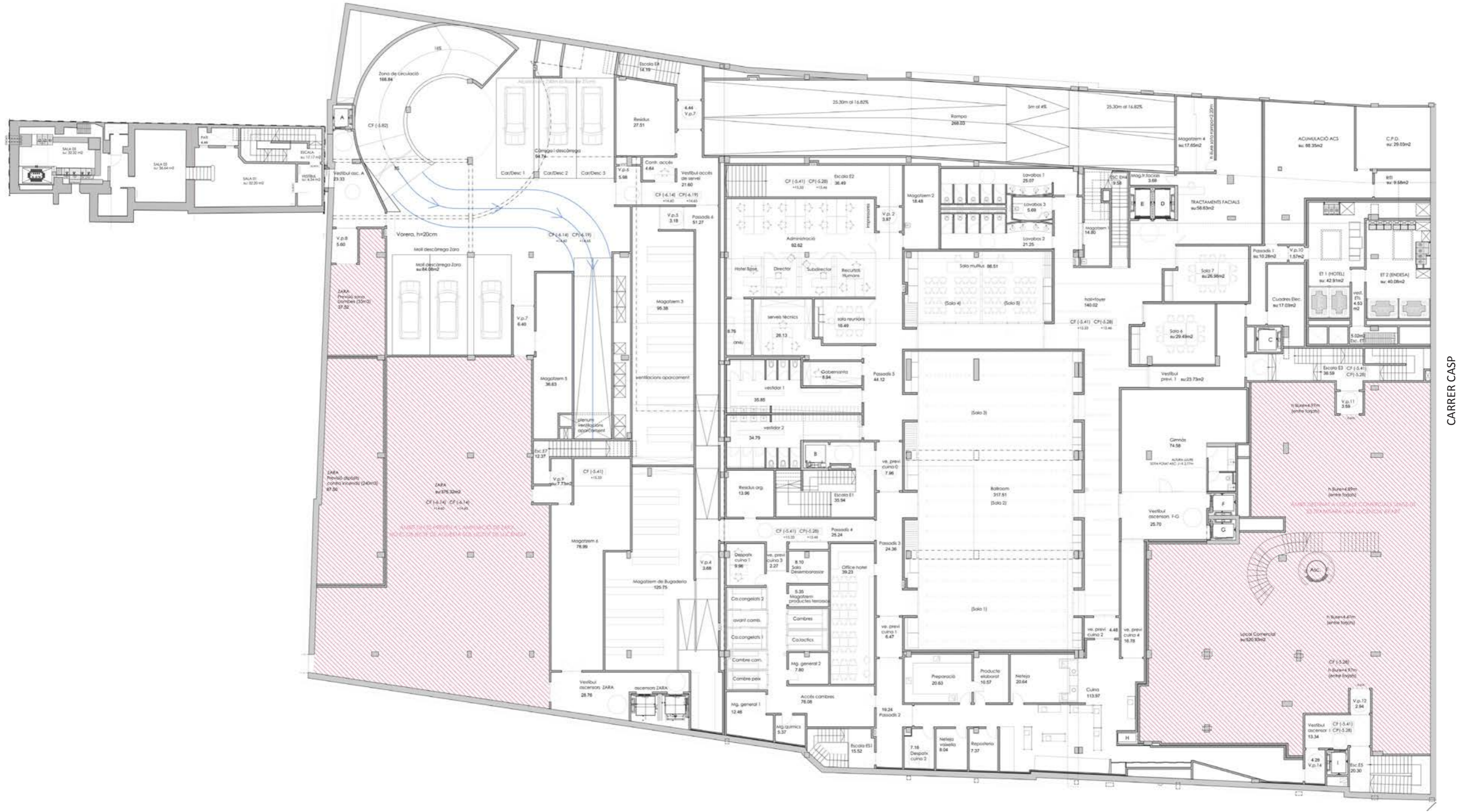


CARRER CASP

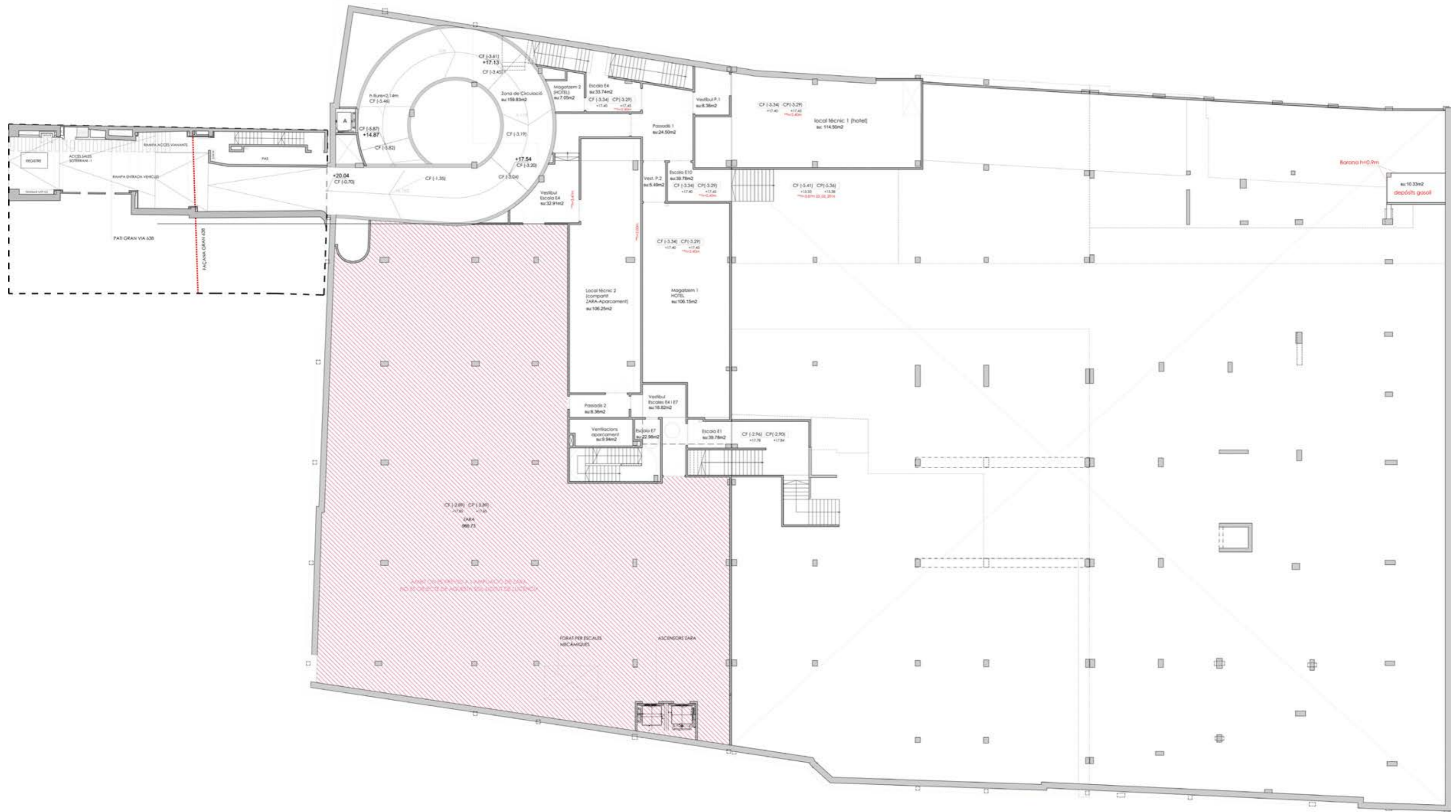




UNDERGROUND -1A



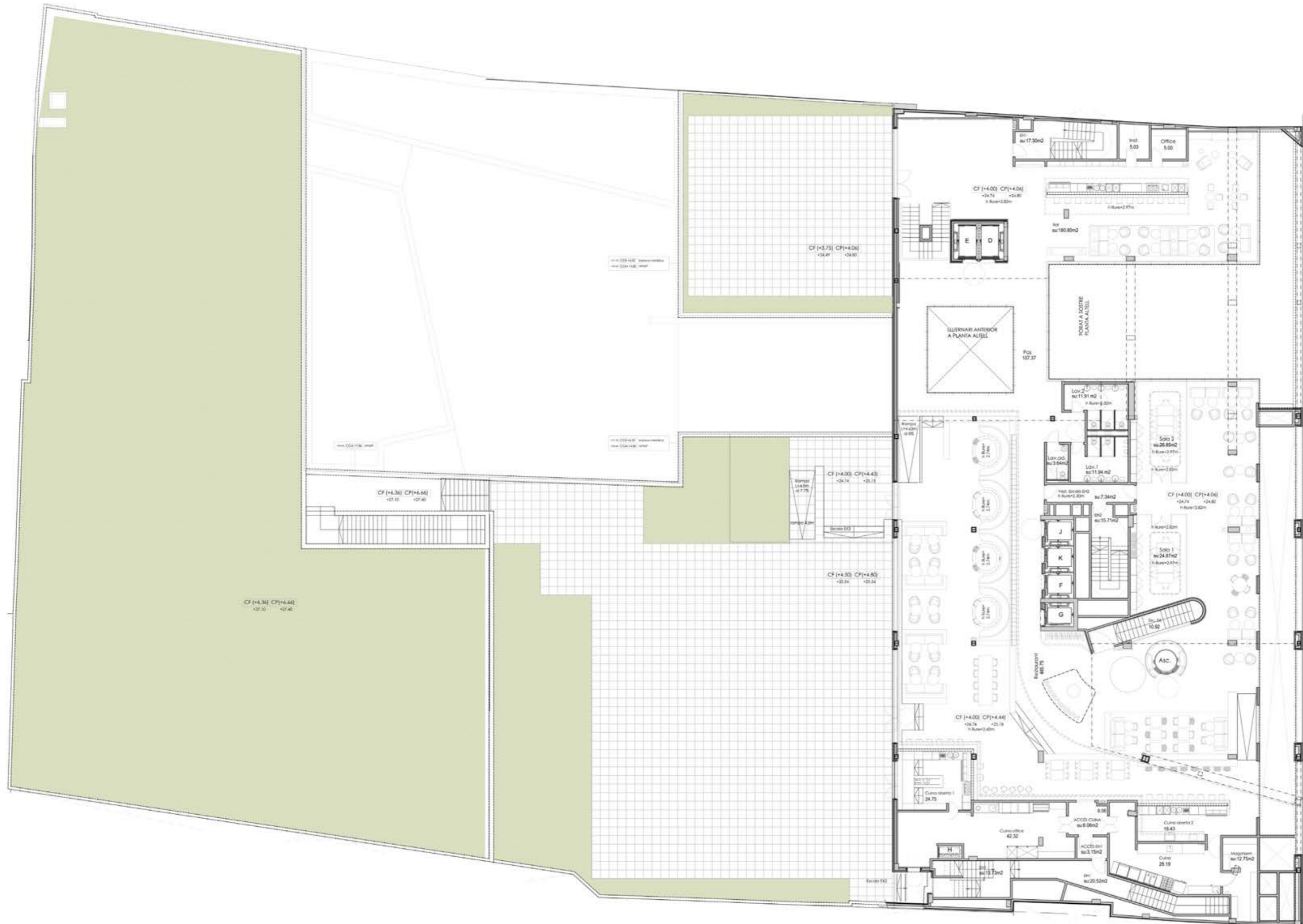
UNDERGROUND -1B



GROUND FLOOR



MEZZANINE FLOOR



CARRER CASP

1st - 4th FLOOR



CARRER CASP

Room	Type	Net Area	Terrace	Room	Type	Net Area	Terrace	Room	Type	Net Area	Terrace
1	AURA	23.37 m ²		11	AURA	24.59 m ²		21	AURA	28.38 m ²	
2	AURA	28.03 m ²		12	AURA	22.20 m ²		22	AURA	27.91 m ²	
3	AURA	27.97 m ²		13	AURA	22.73 m ²		23	AURA	30.21m ²	
4	AURA	28.03 m ²		14	AURA	22.59 m ²		24	VIBE	34.95 m ²	
5	AURA	27.97 m ²		15	AURA	27.78 m ²		25	STYLE	43.69m ²	
6	AURA	28.03 m ²		16	AURA	27.17 m ²		26	ENERGY	37.44 m ²	
7	AURA	28.08 m ²		17	VIBE	34.90 m ²		27	AURA	29.51 m ²	
8	AURA	27.23 m ²		18	AURA	27.98 m ²		28	AURA	29.06 m ²	
9	AURA	23.98 m ²		19	AURA	27,89 m ²		29	AURA	28.80 m ²	
10	AURA	26.93 m ²		20	AURA	27.91 m ²		30	VIBE	33.36 m ²	

	AURA	25
	STYLE	1
	VIBE	3
	ENERGY	1
TOTAL		30

5th FLOOR



CARRER CASP

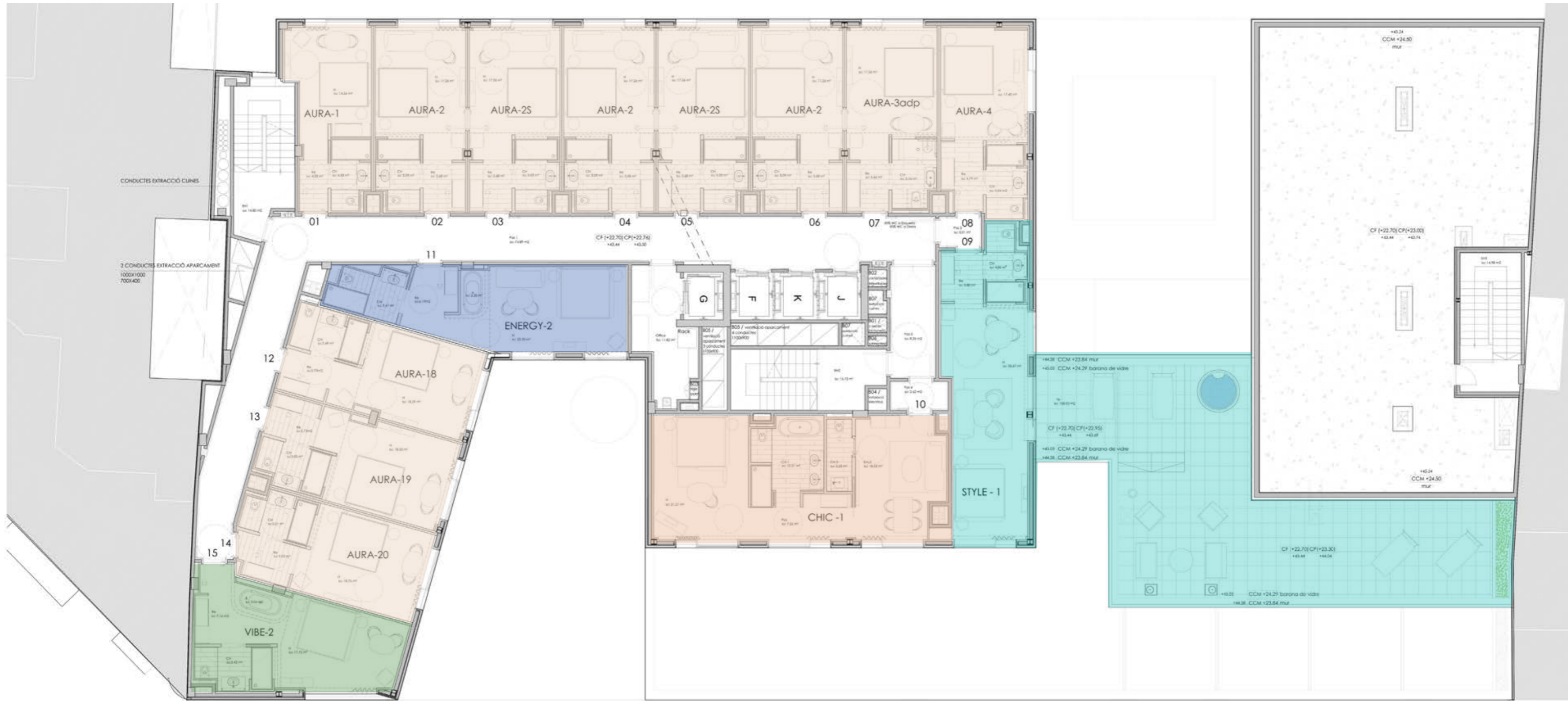
Room	Type	Net Area	Terrace
1	AURA	23.37 m ²	
2	AURA	28.03 m ²	
3	AURA	27.97 m ²	
4	AURA	28.03 m ²	
5	AURA	27.97 m ²	
6	AURA	28.03 m ²	
7	AURA	28.06 m ²	
8	ENERGY	48.35 m ²	

Room	Type	Net Area	Terrace
9	VIBE	34.87 m ²	
10	AURA	22.59 m ²	
11	AURA	27.78 m ²	
12	AURA	27.17 m ²	
13	AURA	26.41 m ²	13.09 m ²
14	AURA	26.97 m ²	13.30 m ²
15	AURA	26.15 m ²	13.30 m ²
16	VIBE	31.93 m ²	13.30 m ²

Room	Type	Net Area	Terrace
17	PERSONALITY	82,56 m ²	127.98 m ²
18	ENERGY	37.44 m ²	
19	AURA	29.51 m ²	
20	AURA	29.06 m ²	
21	AURA	28.80 m ²	
22	VIBE	33.36 m ²	

	AURA	16
	PERSONALITY	1
	VIBE	3
	ENERGY	2
TOTAL		22

6th FLOOR



CARRER CASP

Room	Type	Net Area	Terrace
1	AURA	23.37 m ²	
2	AURA	28.03 m ²	
3	AURA	27.97 m ²	
4	AURA	28.03 m ²	
5	AURA	27.97 m ²	

Room	Type	Net Area	Terrace
6	AURA	28.03 m ²	
7	AURA	28.08 m ²	
8	AURA	27.23 m ²	
9	STYLE	42.33 m ²	108.03 m ²
10	CHIC	60.74 m ²	

Room	Type	Net Area	Terrace
11	ENERGY	35.16 m ²	
12	AURA	29.51 m ²	
13	AURA	29.06 m ²	
14	AURA	28.80 m ²	
15	VIBE	33.36 m ²	

	AURA	11
	CHIC	1
	STYLE	1
	VIBE	1
	ENERGY	1
		TOTAL 15

7th FLOOR

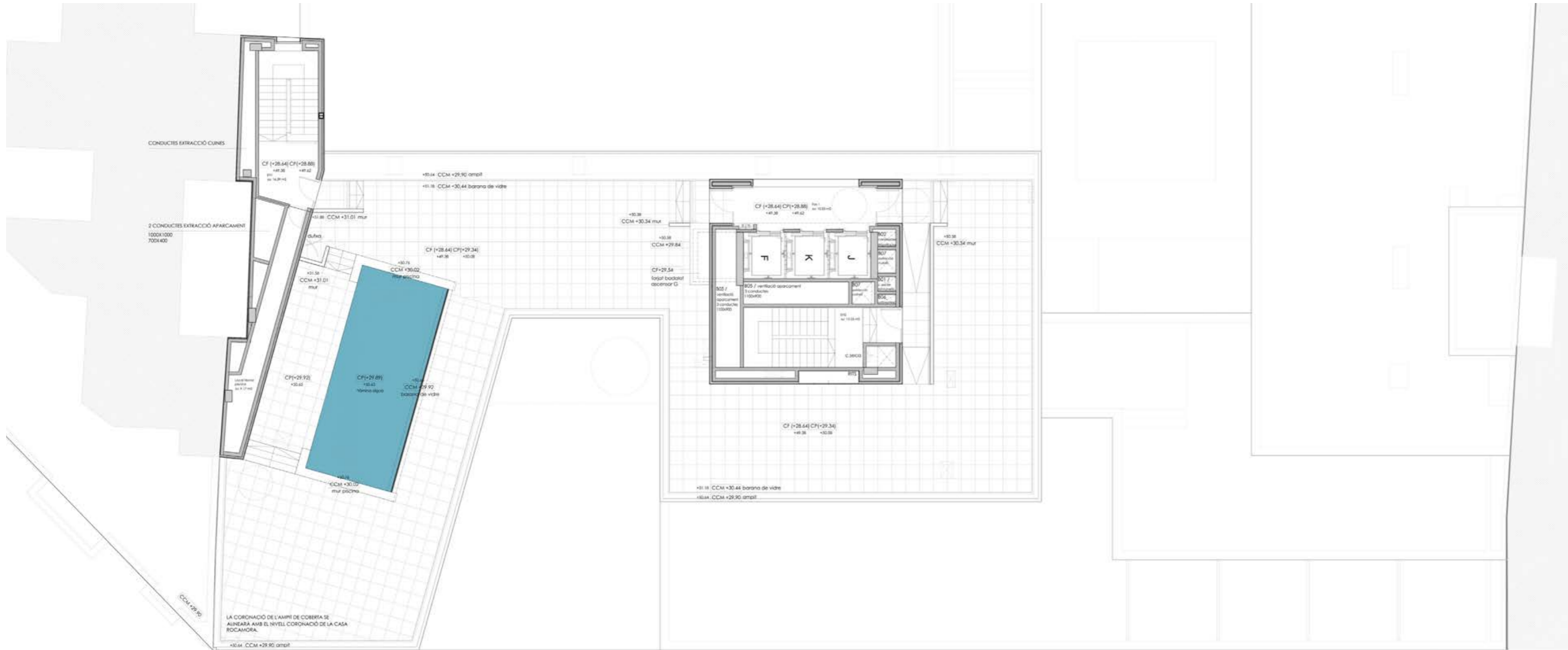


CARRER CASP

Room	Type	Net Area	Terrace	Room	Type	Net Area	Terrace
1	CHIC 1	23.67 m ²		5	AURA	29.06 m ²	
2	STYLE	60.74 m ²	25,82 m ²	6	AURA	28.80 m ²	
3	ENERGY	37.37 m ²		7	VIBE	33.36 m ²	
4	AURA	29.51 m ²					

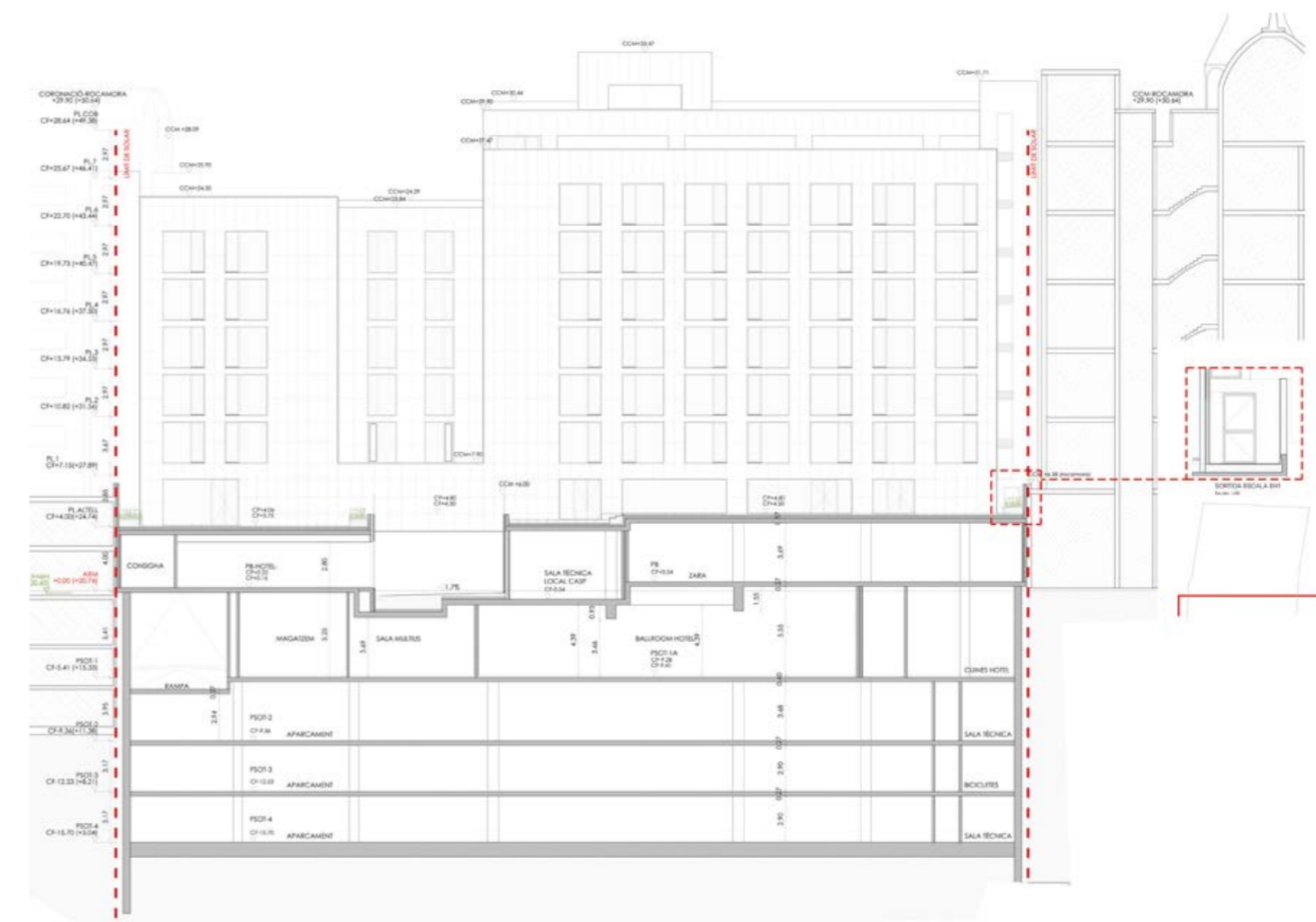
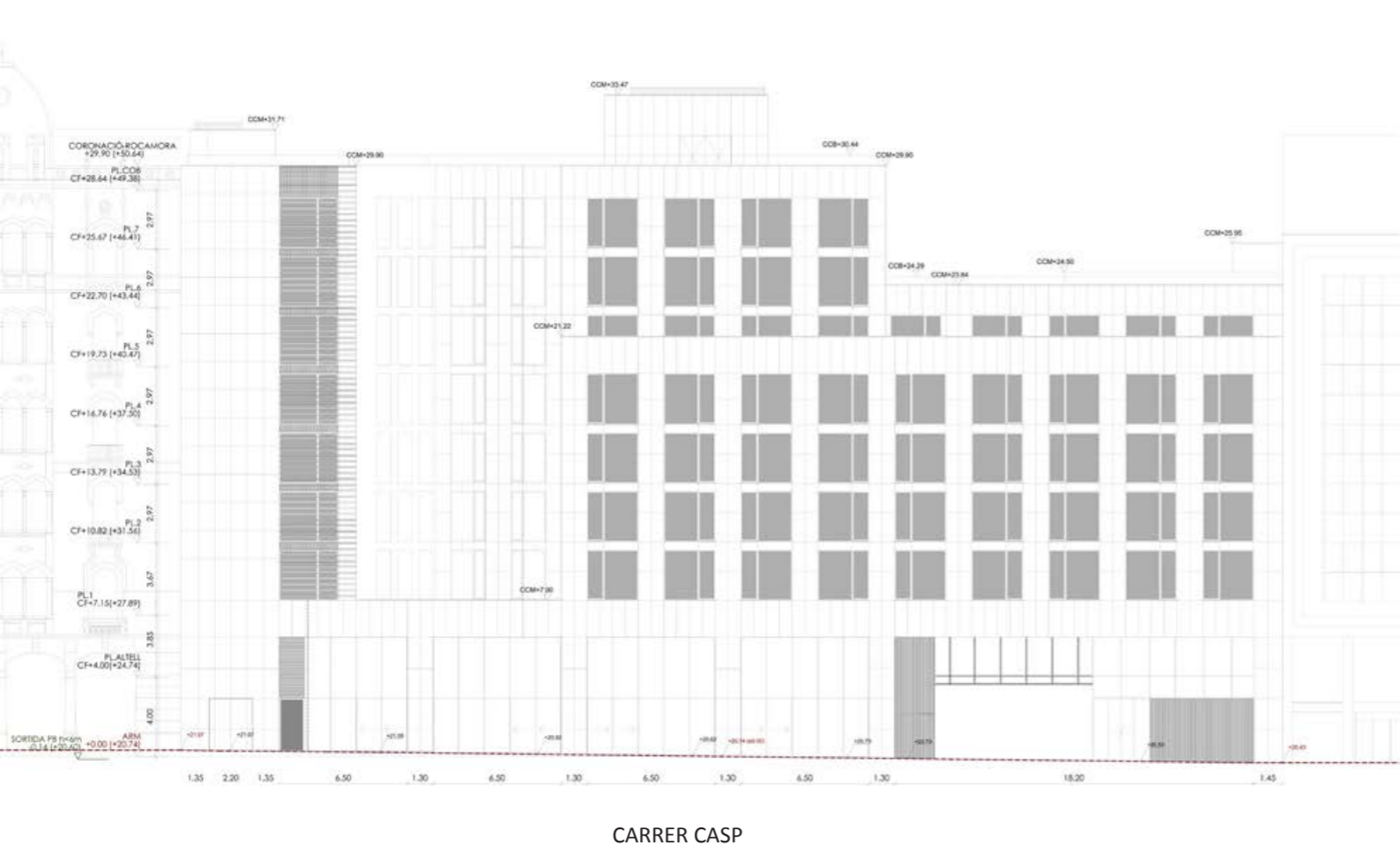
	AURA	3
	CHIC	1
	STYLE	1
	VIBE	1
	ENERGY	1
TOTAL		7

8th FLOOR



3.5

SECTION



04 GASTROMIC SPACE

Description
Renders
Floorplans
Uses

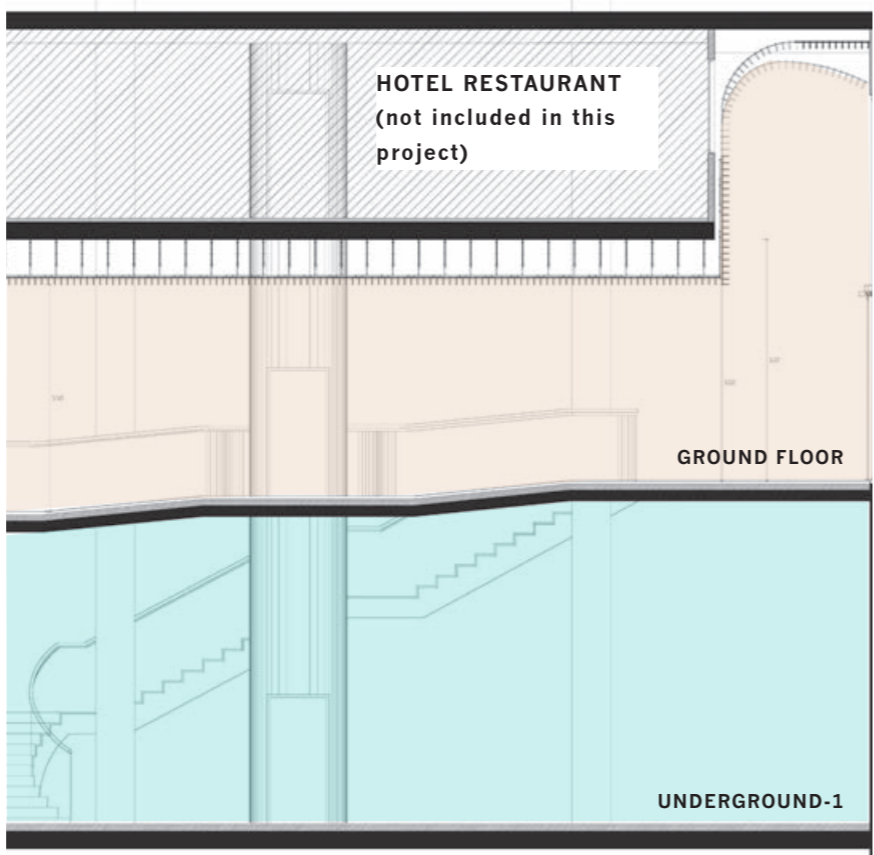
4.1

DESCRIPTION

The gastronomic and commercial space has been designed following the concept of a gastronomic/food and restaurant market and will include a wide variety of establishments for the consumption and purchase of gourmet products, as well as restaurants, bars, etc. This gastronomic space is divided into 14 premises and will develop business synergies with the same gastronomic offer of the ME Hotel.

The premises will be equipped with storage rooms for each premises in basement 3, directly connected to the commercial area. There will also be two parking areas for loading and unloading.

The parking area will have 467 ample and comfortable parking spaces and will be managed by one of the main European operators, such as INTERPARKING, with extensive experience in the management of rotating parking areas, which guarantees the best service and quality.



4.2

SURFACE SCHEDULE

FLOOR	PREMISES	TOTAL AREA m ²	FLOOR	STORAGE ROOM	TOTAL AREA m ²
Ground Floor	1	132,55	Underground -3	1	25,20
Ground Floor	2	128,13	Underground -3	2	12,85
Ground Floor	3	113,57	Underground -3	3	14,57
Ground Floor	4	106,87	Underground -3	4	14,72
Ground Floor	5	89,76	Underground -3	5	14,74
Ground Floor	6	64,86	Underground -3	6	16,47
Ground Floor	7	74,26	Underground -3	7	16,78
Ground Floor	8	70,44	Underground -3	8	14,49
Ground Floor	9	141,56	Underground -3	9	14,90
Ground Floor	10	101,92	Underground -3	10	14,80
Ground Floor	11	65,68	Underground -3	11	15,01
Ground Floor	12	41,82	Underground -3	12	14,61
Underground -1	13	255,86	Underground -3	13	13,99
Underground -1	14	313,38	Underground -3	14	25,72
TOTAL		1.700,64	TOTAL		228,86

TOTAL AREA 1.929,5

4.3

RENDERS



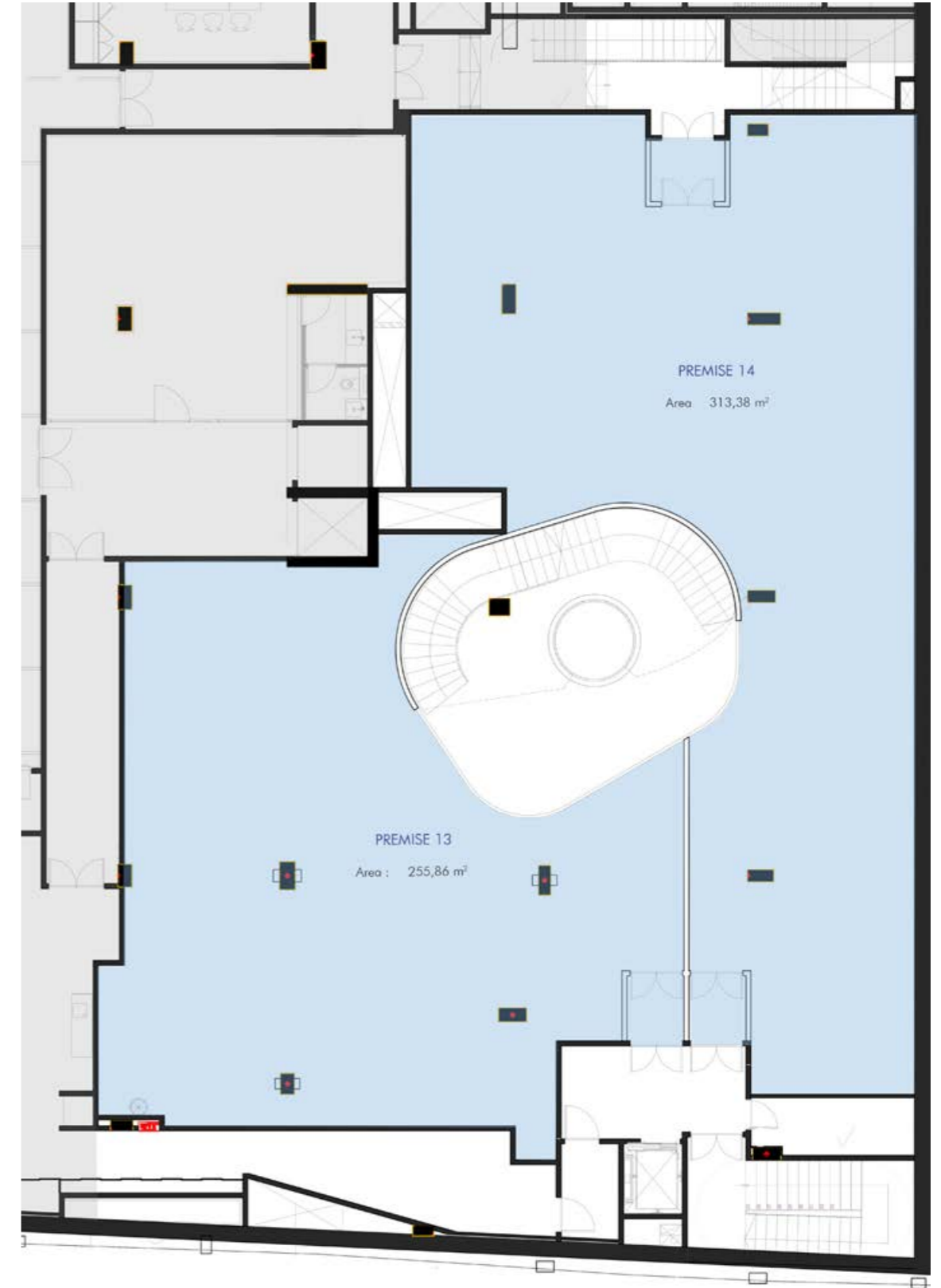
4.4

FLOORPLANS

GROUND FLOOR



UNDERGROUND -1



MEZZANINE FLOOR

Access from the hotel

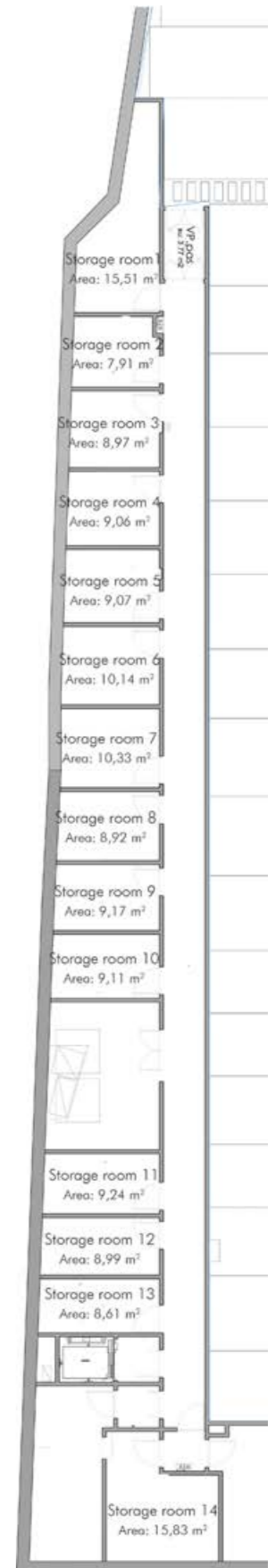
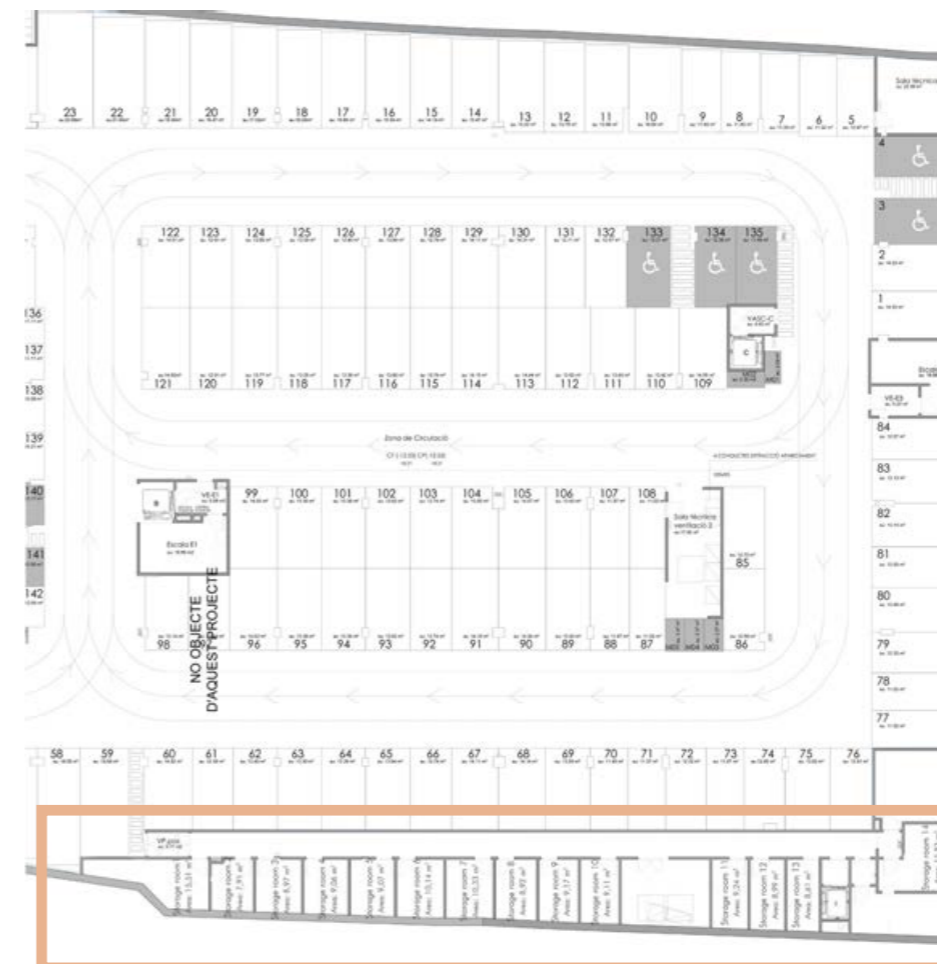


UNDERGROUND-3

Access from the hotel

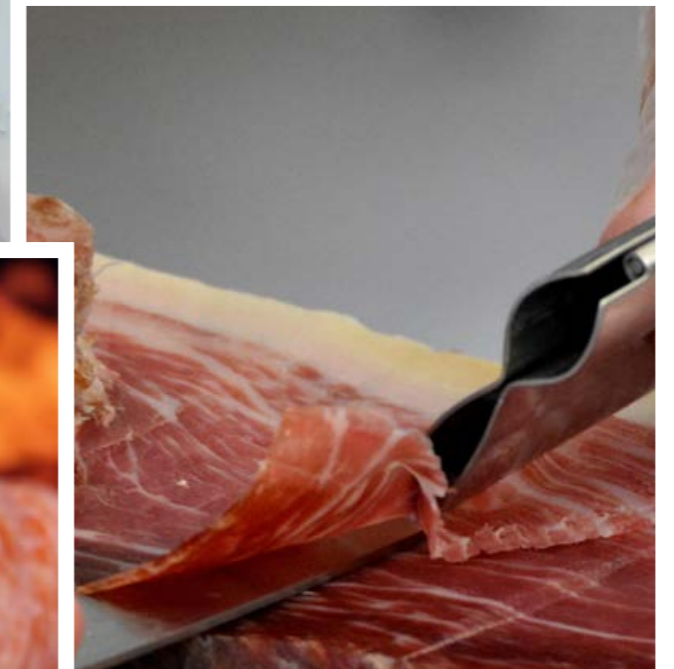
All premises are equipped with a storage room in basement -3, which is directly connected to the commercial floors.

There will also be two parking areas for loading and unloading operated by the centre manager and leased from Interparking.



4.5

USES



The following uses are expected for the gastronomic space:

- Oysters
- Hams (charcuterie)
- Ice cream parlor
- Bakery
- Patisserie
- Steakhouse
- Seafood restaurant
- Japanese restaurant (sushi)
- Wine Cellar
- Bar-Cafeteria
- Gourmet Tapas
- Organic food
- Others



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