8441 International Drive #260 Located at ICON Orlando 360 Orlando, FL 32819

Reservations: 407.226.2929 Web: tapatoro.com



Tapa Toro Tapas Bar & Paella Pit pays tribute to classic and contemporary Spanish cuisine with a robust tapas menu and custom made "paella pit," which serves as a chef's table seating 12 guests. A flavorful selection of more than 20 libations, which includes an expansive list of imported wines, a full collection of spirits and variety of signature cocktails will complement the fare. Focusing on the culture's dedication to food and wine, Executive Chef Francisco Galeano uses indigenous ingredients with imported signatures like jamón, chorizo, olives, rice and cheeses to fuse the cuisine with entertainment that celebrates the Spanish way of life.

VENUE INFORMATION FOR EVENT LOCATIONS

{Full Restaurant Buyout}

Seated 200 / Reception 350+

Allows your guests to access and enjoy all areas of the restaurant including the Main Room, Paella Pit, Bar, Rotunda and Patio.



{Main Dining Room}

Seated 150 / Reception 200

Semi-private space equipped with audio-visual capabilities throughout. This space is garnished with live art and famous painting replicas such as Dali. Beautiful, handsewn draping can be used to divide the room in order to accommodate a variety of group sizes.



{Rotunda}

Seated 30 / Reception 40



Fully private space can be enclosed with draping to create an intimate atmosphere for a social event or corporate meeting. Offers a 180 degree view of the surrounding plaza including the Orlando ICON. This space has a private entrance to the patio for a combination of inside and outside areas, and can also be used in conjunction with the bar area.



{Bar Area}

Seated 35 / Reception 50+

Semi-private space ideal for receptions to celebrate with friends or socialize with business associates. Enjoy a cocktail hour before dinner or make this your whole event with one of our reception menus served buffet style or as passed hor d'oeuvres.



{Paella Pit}

Seats 12

Experience our Chef's Table centered around the custom-built Paella Pit.

Tantalize your senses as the paella simmers, jamon is sliced to order and music fills the air.

Custom menus and wine pairings available upon request.

Ask about our private cooking classes!



{Patio}

Seated 50+ / Reception 80+

Semi-private space surrounds the Rotunda and gives guests a VIP view of the Orlando ICON.





(Nightly Entertainment) FLAMENCO DANCING

Flamenco dancing shows are scheduled nightly and would be included for your event during those hours. Enhance your experience with an exclusive flamenco dancing show for your group!





{Food & Beverage Minimums vary based on the date and time frame of your event.}



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Madrid

\$65 per Person

Family Style Appetizers with Choice of Individual Entrée

COLD TAPAS

Tomato-Rubbed Bread

rustic bread / vine ripe tomatoes / garlic infused olive oil / sherry vinegar / sea salt

Grilled Galician Octopus

chef's choice seasonal preparation

Charcuterie and Cheese Board

chef selection charcuterie and cheeses / house pickles / seasonal jam / crostinis

Iberian Ham

black-footed Iberian ham

Seasonal Dip

presented with crostinis

SALAD

Iberian Caesar Salad

romaine lettuce / rustic herbed croutons / garlic & white anchovy dressing

HOT TAPAS

Fierce Potatoes

crispy potatoes / spicy tomato sauce / aioli

Meatballs

beef meatballs / smoked tomato sauce

Ham Croquettes

béchamel / manchego cheese / aioli

Spanish Frittata

eggs / potatoes / aioli

ENTRÉES

Choice of One

Roasted Chicken Breast

Grilled Lamb Chops

Seasonal Fish

Grilled Filet Mignon

All entrees presented with seasonal sides

ADD DESSERT FOR \$6 PER PERSON

Catalan Cream / Chef's Choice Seasonal / Flan

Soft drinks included. Prices listed are not inclusive of tax or gratuity. Minimum 4 guests required.



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Barcelona

\$55 per Person Family Style Menu

COLD TAPAS

Tomato-Rubbed Bread

rustic bread / vine ripe tomatoes / garlic infused olive oil / sherry vinegar / sea salt

Charcuterie and Cheese Board

chef selection charcuterie and cheeses / house pickles / seasonal jam / crostinis

Seasonal Dip

presented with crostinis

SALAD

Iberian Caesar Salad

romaine lettuce / rustic herbed croutons / garlic & white anchovy dressing

HOT TAPAS

Fierce Potatoes

crispy potatoes / spicy tomato sauce / aioli

Meatballs

beef meatballs / smoked tomato sauce

Ham Croquettes

béchamel / manchego cheese / aioli

Spanish Frittata

eggs / potatoes / aioli

MEAT PLATTER

Presented with Two Seasonal Sides

Roasted Chicken Breast

Roasted Pork

Skirt Steak

Lamb Chops

PAELLA

Seafood

calasparra rice / shrimp / calamari / clams / mussels / chorizo / onions / peppers / tomatoes / saffron / seafood consommé / peas

ADD DESSERT FOR \$6 PER PERSON

Catalan Cream / Chef's Choice Seasonal / Flan

Soft drinks included. Prices listed are not inclusive of tax or gratuity. Minimum 4 guests required.

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Valencia

\$45 per Person

Family Style Menu

COLD TAPAS

Manchego Cheese and Chorizo Board

presented with house-made pickles and crostinis

Tomato-Rubbed Bread

rustic bread / vine ripe tomatoes / garlic infused olive oil / sherry vinegar / sea salt

Seasonal Dip

presented with crostinis

SALAD

Iberian Caesar Salad

romaine lettuce / rustic herbed croutons / garlic & white anchovy dressing

HOT TAPAS

Fierce Potatoes

crispy potatoes / spicy tomato sauce / aioli

Meatballs

beef meatballs / smoked tomato sauce

Ham Croquettes

béchamel / manchego cheese / aioli

Spanish Frittata

eggs / potatoes / aioli

MAIN COURSE

Choice of One:

Meat Platter

Roasted Chicken / Roasted Pork / Skirt Steak / Lamb Chops Presented with Two Seasonal Sides

-OR-

Seafood Paella

calasparra rice / shrimp / calamari / clams / mussels / chorizo / onions / peppers / tomatoes / saffron / seafood consommé / peas

ADD DESSERT FOR \$6 PER PERSON

Catalan Cream / Chef's Choice Seasonal / Flan

Soft drinks included. Prices listed are not inclusive of tax or gratuity. Minimum 4 guests required.

Group Sales and Special Event Inquiries

Cell: 407.474.8622 Email: Events@TapaToro.com



Seville

\$35 per Person Family Style Menu

COLD TAPAS

Charcuterie and Cheese Board

chef selection charcuterie and cheeses / house pickles / seasonal jam / crostinis

Tomato-Rubbed Bread

rustic bread / vine ripe tomatoes / garlic infused olive oil / sherry vinegar / sea salt

Seasonal Dip

presented with crostinis

SALAD

Iberian Caesar Salad

romaine lettuce / rustic herbed croutons / garlic & white anchovy dressing

HOT TAPAS

Fierce Potatoes

crispy potatoes / spicy tomato sauce / aioli

Garlic Shrimp

sautéed shrimp / garlic / lemon / olive oil

Ham Croquettes

béchamel / manchego cheese / aioli

Spanish Fritatta

eggs / potatoes / aioli

Empanadas

chickpeas / tomato / cilantro / potatoes / house spices / yogurt

Chicken Flatbread

slow cooked chicken / golden raisins / herbed yogurt / onion jam / lavash bread

Meatballs

beef meatballs / smoked tomato sauce

ADD DESSERT FOR \$6 PER PERSON

Catalan Cream / Chef's Choice Seasonal / Flan

Soft drinks included. Prices listed are not inclusive of tax or gratuity. Minimum 4 guests required.

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Beverage Service

PACKAGES: Package Bar Service is a per person priced group rate with specific types of beverages included determined based on the package selected. Bar packages are only available with purchase of a group menu.

{ SPECIALTY BAR PACKAGE }

Red and White Sangria, Domestic and Imported Beers, House Red and White Wines, Soda and Juice \$23.00 per person - 2 hours / each additional hour \$10.00 per person

{ CALL BRAND BAR PACKAGE }

Absolute, Beefeaters, Jim Beam, Jameson, Canadian Club, Grants, Bacardi Light and Flavored, Captain Morgan, Malibu Rum, Domestic and Imported Beers, House Red and White Wines, Soda and Juice \$30.00 per person - 2 hours / each additional hour \$10.00 per person

{ PREMIUM BAR PACKAGE }

Tito's Vodka, EG Vodka and flavors, Grey Goose, Ketel One, Bombay Sapphire, Plymouth Dry Gin, Avion, Casa Amigos Blanco, Jack Daniels, Woodford Reserve, Crown Royal, Chivas Regal, Johnnie Walker Black, Malibu, Bacardi Light and Flavored, Captain Morgan, Makers Mark, Grand Marnier, Domestic and Imported Beers, House Red and White Wines, Soda and Juice

\$35.00 per person - 2 hours / each additional hour \$15.00 per person

{ CONSUMPTION BAR }

Consumption Bar Service allows your guests to order beverages of their choice. Each beverage ordered will be added to the Host's bill and charged at the end of the event.

{ BOTTLED WINE SERVICE }

It is highly recommended to pre-select bottled wine for your group event to ensure your selection will be available when you arrive on-site. Wine List Available Upon Request

{ CORDIAL SERVICE }

Available Upon Consumption

{ CASH BAR }

Cash Bar Service requires that each of your guests pay for their own beverages when ordered.

Plus 21% Service Charge & 6.5% Sales Tax

Prices listed are not inclusive of tax or gratuity.

Shots, double pours and bottled water are not included with bar packages.