

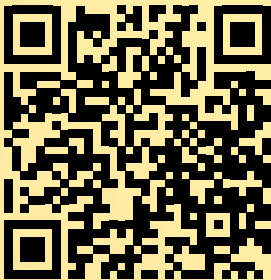
TAPA • TORO

Sample Group Menus

8441 INTERNATIONAL DR. #260
LOCATED AT ICON PARK
ORLANDO, FL 32819
EVENTS@TAPATORO.COM
TAPATORO.COM

 /tapatoroorlando  @tapatoroorlando

VIEW OUR
VIRTUAL TOUR



Classic Spanish

WITH A TWIST

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.

Complementing the fare is a flavorful selection of more than 20 libations, including an expansive list of imported wines, a full collection of spirits and a bold variety of cocktails.

Focusing on the culture’s dedication to food and wine, the culinary team uses imported ingredients like black-footed Iberian ham, chorizo, olives, rice and cheeses to celebrate the Spanish culture and tradition.

Group Event Locations

AT TAPA TORO

Full Venue Buyout

Allow your guests to access and enjoy all areas of the restaurant in a complete buyout. With a flexible floor plan and indoor/outdoor flow, the options are endless!

Seated 200 Reception 350+



Main Dining Room

Semi-private space with audio-visual capabilities. The space is garnished with live art and famous painting replicas. Draping can be used to divide the room and accommodate multiple group sizes.

Seated 100 Reception 200

Paella Pit

Experience our Chef's Table centered around our custom-built Paella Pit. Watch as our signature paella is made and Iberian ham is sliced to order. Ask about our cooking classes!

Seated 12



Group Event Locations

AT TAPA TORO



Rotunda

Fully private space can be enclosed with draping to create an intimate atmosphere. Optional private entrance to the patio for a combination of inside and outside areas, and can also be used in conjunction with the bar area.

Seated 30 Reception 30

Bar Area

Semi-private space ideal for receptions. 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.

Seated 35 Reception 50



Patio

Semi-private space surrounds the Rotunda and bar and gives guests a VIP view of the Orlando ICON. This space can be combined with the Rotunda or Bar for an indoor/outdoor event!

Seated 50+ Reception 80+



Ask us about additional space in ICON Park or block party options!

Entertainment

Nightly Flamenco Performances

Our nightly entertainment is available to all guests, including special events! Enhance your experience with an exclusive dancer, or include additional dancers to get your guests on their feet!

TAPA • TONIC

What is Flamenco?

Flamenco is a centuries old style of dance originating in Andalusia, Spain. Characterized by clapping, expressive footwork, and intricate hand and arm movements, Flamenco is a dance full of emotion and passion.





Madrid

FAMILY STYLE MENU

WITH CHOICE OF INDIVIDUAL ENTREE

Cold Tapas

Served Family Style

TOMATO-RUBBED BREAD

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

CHARCUTERIE & CHEESE BOARD

chef's choice charcuterie and cheeses
house pickles + seasonal jam + candied pecans

GRILLED OCTOPUS

chef's choice seasonal preparation

IBERIAN HAM

black-footed Iberian ham carved to order

Salad

Served Family Style

IBERIAN CAESAR SALAD

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

Hot Tapas

Served Family Style

FIERCE POTATOES

crispy potatoes + spicy tomato sauce + aioli

MEATBALLS

beef meatballs + tomato sauce + shaved manchego

HAM CROQUETTES

ham + bechamél + aioli

Entree

Guest Choice of Entree at the table:

GRILLED
CHICKEN BREAST

GRILLED
LAMB CHOPS

SEASONAL
FISH

GRILLED
FILET MEDALLIONS

Choose 2 Family Style Sides:

Manchego Truffle Whipped Potatoes

Fierce Potatoes

Madeira Mushrooms

Asparagus

Crispy Brussels Sprouts

Truffle Fries with Manchego

Truffle Macaroni & Cheese

Vegetable Rice

Optional Dessert

Complete your evening with a family style dessert variety.

soft drinks & iced tea included

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Valencia

FAMILY STYLE MENU

Cold Tapas

TOMATO-RUBBED BREAD

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

MANCHEGO CHEESE & CHORIZO BOARD

served with housemade pickles and crostini

ARTICHOKE DIP

artichokes + creamy manchego + crostini

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 + tomato sauce + shaved manchego

HAM CROQUETTES

ham + bechamél + aioli

Main Course

Choose one family style option:

MEAT PLATTER

CHICKEN / PORK / BEEF / LAMB CHOPS

served with house sauce and two seasonal sides

-or-

SEAFOOD PAELLA

valencia rice + shrimp + calamari + clams + mussels + chorizo + onions + peppers + tomatoes + peas + seafood consommé

Optional Dessert

Complete your evening with a family style dessert variety.

soft drinks & iced tea included

Toledo

FAMILY STYLE MENU

Cold Tapas

TOMATO-RUBBED BREAD

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

ARTICHOKE DIP

artichokes + creamy manchego + crostini

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 + tomato sauce
+ shaved manchego

HAM CROQUETTES

ham + bechamél + aioli

Main Course

MEAT PLATTER

CHICKEN / PORK / BEEF

served with house-made chimichurri, caramelized onions and two seasonal sides

Optional Dessert

Complete your evening with a family style dessert variety.

soft drinks & iced tea included

Seville

FAMILY STYLE MENU

Cold Tapas

TOMATO-RUBBED BREAD

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

CHARCUTERIE & CHEESE BOARD

chef's choice charcuterie and cheeses
house pickles + seasonal jam + candied pecans

ARTICHOKE DIP

artichokes + creamy manchego + crostini

Salad

IBERIAN CAESAR SALAD

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

TAPATORO

Hot Tapas

FIERCE POTATOES

crispy potatoes + spicy tomato sauce + aioli

GARLIC SHRIMP

shrimp + garlic + lemon + olive oil

HAM CROQUETTES

ham + bechamél + aioli

CHICKEN PINTXOS

grilled chicken skewers + chimichurri

MEATBALLS

beef meatballs + tomato sauce
+ shaved manchego

VEGGIE EMPANADAS

chickpeas + tomato + potatoes
+ cilantro yogurt

Optional Dessert

Complete your evening with a family style dessert variety.

soft drinks & iced tea included



Plated Menu

CHOICE OF ENTREE
WITH FAMILY STYLE APPETIZERS

Appetizers

Served Family Style

SEASONAL CHEESE BOARD

chef's choice cheese selection +
crostini + seasonal jam

HAM CROQUETTES

ham + bechamel + aioli

CALAMARI

crispy fried calamari + peppers + bravas sauce

MEATBALLS

beef meatballs + tomato sauce + shaved manchego

Salad

Served Family Style

IBERIAN CAESAR SALAD

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

Main Course

Guest Choice of Entree at the table:

GRILLED CHICKEN BREAST

garlic & herb butter

FISH OF THE DAY

house-made lemon caper dressing

FILET MEDALLIONS

marinated & grilled

GRILLED LAMB CHOPS

36-hour marinated

CHEF'S CHOICE VEGETARIAN

seasonal selection

Choose 3 Family Style Sides:

Manchego Truffle Whipped Potatoes

Fierce Potatoes

Madeira Mushrooms

Asparagus

Crispy Brussels Sprouts

Truffle Fries with Manchego

Truffle Macaroni & Cheese

Vegetable Rice

Optional Dessert

Complete your evening with a family style dessert variety.

soft drinks & iced tea included

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Cocktail Reception

MENU

MINIMUM 30 GUESTS.

Passed Appetizers

HAM CROQUETTES

ham + bechamél + aioli

CEVICHE SHOOTERS

fresh fish + shrimp + cilantro + lime +
red onions + jalapenos

Stations

SERRANO HAM

dry-cured + sliced to order

TOMATO-RUBBED BREAD

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

FIERCE POTATOES

crispy potatoes + spicy tomato sauce + aioli

VEGGIE EMPANADAS

chickpeas + tomato + potatoes + cilantro yogurt

MEATBALLS

beef meatballs + tomato sauce + shaved manchego

SEAFOOD PAELLA

valencia rice + shrimp + calamari + clams + mussels + chorizo
onions + peppers + tomatoes + peas + seafood consomme

CARVING STATION

CHOICE OF PRIME RIB OR LEG OF LAMB

garlic & herb marinated + presented with dinner rolls and sauce

Optional Dessert

Complete your evening with a dessert variety station.

Cocktail Reception

MENU

MINIMUM 30 GUESTS.

Stations

Ham Croquettes

ham + creamy bechamel + aioli

Chicken Pintxos

grilled chicken skewers + house sauce

Iberian Caesar Salad

romaine lettuce + rustic herbed croutons
garlic & white anchovy dressing

Tomato-Rubbed Bread

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

Meatballs

beef meatballs + tomato sauce + shaved manchego

Empanadas

chickpeas + tomato + potatoes + cilantro

Optional Carving Station

Choice of Prime Rib or Leg of Lamb.

garlic & herb marinated / presented with dinner rolls and sauce

Optional Dessert

Complete your evening with a dessert variety station.

Itemized Reception Options

50 PIECES REQUIRED OR MINIMUM 30 PEOPLE FOR PER PERSON ITEMS. TWO WEEKS ADVANCED NOTICE REQUIRED.

Paella

32" Skillet | Serves 30-40 Guests

Vegetable

valencia rice / mushrooms / fried Brussels sprouts
asparagus / peas / artichokes / veggie consomme

Chicken & Chorizo

valencia rice / chicken / chorizo / onions
peppers / tomatoes

Chicken & Lamb

valencia rice / lamb chops / grilled chicken
chorizo / asparagus / onions / peppers / tomatoes
peas / roasted chicken and lamb consomme

Seafood

valencia rice / shrimp / clams / calamari
mussels / chorizo / onions / peppers
tomatoes / peas / seafood consomme

Surf & Turf

valencia rice / steak / lobster / shrimp / calamari
clams / mussels / chorizo / onions / peppers
tomatoes / peas / seafood consomme

Beef & Mushroom

valencia rice / beef / mushrooms / onions
peppers / beef consomme





Beverages

GROUP OPTIONS

Premium Brand Bar Package

Premium Liquor
Imported & Domestic Beer
House Red & White Wines
Red & White Sangria
Soft Drinks & Juice

Call Brand Bar Package

Call Brand Liquor
Imported & Domestic Beer
House Red & White Wines
Red & White Sangria
Soft Drinks & Juice

Specialty Bar Package

Imported & Domestic Beer
House Red & White Wines
Red & White Sangria
Soft Drinks & Juice

Beer & Wine Bar Package

Imported & Domestic Beer
House Red & White Wines
Soft Drinks & Juice

PLEASE NOTE: BAR PACKAGES ARE A MINIMUM OF 2 HOURS AND CAN ONLY BE USED IN CONJUNCTION WITH GROUP MENUS. ALL MEMBERS IN THE GROUP MUST PARTICIPATE TO QUALIFY FOR THE BAR PACKAGE. BEVERAGE SERVICE TO A GUEST MAY BE SUSPENDED. NO SHOTS / NO DOUBLES / NO OUZO OR MASTIHA / NO ENERGY DRINKS OR SPECIALTY MARTINIS INCLUDED.

Consumption Bar

Consumption bar 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.

Cash Bar

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

Bottled Wine Service

Wine list available upon request. It is highly recommended to pre-select wines to ensure your selection will be available when you arrive on-site.



TAPA



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Enhancements

Let our experienced events team help customize your reception with decor, branded items, unique entertainment, and more!



Additional Entertainment

Get your guests moving with additional flamenco dancers or add a Flamenco guitarist for a complete experience.



Branding Opportunities

Show off your logo with a custom ice bar or sculpture, napkins, coasters, GOBO lights, swag bags and more.



Event Rentals

Fully customize the event with themed decor, furniture, tents, lighting, greenery, and anything else to fit your theme.



Interactive Elements

Add a fun and unique touch with carnival games, casino tables, cigar rolling, selfie stations and more.