

THE BLACK
TORO

EVENTS PACK 2017



THANK YOU FOR THINKING OF THE BLACK TORO FOR YOUR NEXT EVENT.

The Black Toro incorporates Spanish cuisine with flavours from surrounding countries as well as Mexican. Our banquet options are designed to share and are ideal for larger groups. The banquet is a 'chef choice', but can be tailored to your likes and dietary requirements. Below are sample menu options of our banquet.

We are also happy to assist with beverage packages and encourage your party to pre select your wine for larger groups to ensure stock availability.

For further information and inquiries please e-mail us at: info@theblacktoro.com.au



MINIMUM SPENDS AND BANQUET REQUIREMENTS

OFF PEAK (JANUARY – OCTOBER)

	SUNDAY – THURSDAY DINNER	FRIDAY – SATURDAY DINNER
8-13 people	\$48 banquet	\$48 banquet
14 – 40 people	\$48 banquet	\$68 banquet
40 – 50 people sit down	Price on application	Price on application
80 people Exclusive Standing/Canapé	Price on application	Price on application

PEAK (NOVEMBER – DECEMBER)

	SUNDAY – THURSDAY	FRIDAY – SATURDAY
LUNCH		
8 – 40 people	\$48 banquet	\$48 banquet
DINNER		
8-40 people	\$68 banquet	\$68 banquet
40 – 50 people sit down	Price on application	Price on application
80 people Exclusive Standing/Canapé	Price on application	Price on application

SAMPLE BANQUET OPTIONS

The banquet is a 'chef choice', but can be tailored to your likes and dietary requirements.

Below are sample menu options of our banquet. If you have any special requests please note this on your booking form.

\$48 Banquet

SMALL PLATES	POTATO, JALAPENO AND CHEDDAR CROQUETTE w Whipped goats cheese GRILLED CORN ON THE COB w Chipotle mayonnaise & toasted masa
MEDIUM PLATES	SPICED ZUCCHINI & YELLOW SQUASH / romesco, \$15 brown butter crumb & manchego KINGFISH CEVICHE / avocado, pickled shallot \$16 & sweet potato crisps SPICY PULLED PORK TACOS w Shredded Cabbage, onion & sour cream WAGYU BEEF SLIDERS w shaved iceberg, american cheese, cucumber pickle & TBT special sauce
LARGE PLATES	SLOW ROASTED LAMB SHOULDER MEXICAN SLAW STEAMED RICE GRILLED TORTILLAS



SAMPLE BANQUET OPTIONS

The banquet is a 'chef choice', but can be tailored to your likes and dietary requirements.

Below are sample menu options of our banquet. If you have any special requests please note this on your booking form.

\$68 Banquet

SMALL PLATES POTATO, JALAPENO AND CHEDDAR CROQUETTE w Whipped goats cheese
GRILLED CORN ON THE COB w Chipotle mayonnaise & toasted masa

MEDIUM PLATES SPICED ZUCCHINI & YELLOW SQUASH / romesco, \$15 brown butter crumb & manchego
KINGFISH CEVICHE / avocado, pickled shallot \$16 & sweet potato crisps
SPICY PULLED PORK TACOS w Shredded Cabbage, onion & sour cream
WAGYU BEEF SLIDERS w shaved iceberg, american cheese, cucumber pickle & TBT special sauce

LARGE PLATES SLOW ROASTED LAMB SHOULDER
MEXICAN SLAW
STEAMED RICE
GRILLED TORTILLAS

DESSERT DESSERT TASTING PLATE to share:
DECONSTRUCTED PEANUT BUTTER CHEESECAKE / chocolate ice cream & honeycomb
FLAN DE QUESO / torched fruits, churro ice cream
CHOCOLATE PARFAIT / hazelnut caramel, popcorn & vanilla bean ice cream
COCONUT ARROZ CON LECHE / banana caramel, crushed pistachio



CANAPÉ FUNCTION AT THE BLACK TORO

The Black Toro can be used for stand up exclusive events. Below we have outlined the canapé options; you can select the dishes you would like to be served on the evening.

	\$45 per head	\$55 per head	\$65 per head
SMALL	2	2	3
MEDIUM	2	2	2
LARGE	1	2	2
DESSERT	NONE	1	2

Small

OYSTERS Served natural w a green apple & tequila mignonette

POTATO & CHORIZO CROQUETTE w Manchego cream

GRILLED CORN ON THE COB w Chipotle mayonnaise & toasted masa

SPANNER CRAB TOSTADA w Yuzu, smashed avocado & tobiko

MEZCAL CURED SALMON w Avocado puree, coriander merangue & salmon roe

BETROOT SALAD w Asparagus, goats cheese, & sweet potato chips

KINGFISH CEVICHE w Cucumber, coconut gel & puffed rice chicharon

Medium

LEMONGRASS BEEFCHEEK TAQUITO w Kimchi, cosberg & tapatio

SOFT SHELL CRAB TACO w Sriracha mayo & cabbage slaw

SPICY PULLED PORK TACOS w Shredded cabbage, onion & sour cream

FATTY LAMB BELLY TACO w Cucumber, queso fresco & achioté

WAGU BEEF SLIDERS w Caramelised onion, cheese, jalepeno & ketchup

TORO FRIED CHICKEN w Jalepeno mayonaisse

Large

GUAJILLO GLAZED PORK BELLY

SLOW ROASTED LAMB SHOULDER

ROASTED VEGETABLE & FRIJOLE QUESADILLA

ROASTED BLUE EYE AL PASTOR

Dessert

CARAMEL FLAN

CHOCOLATE BROWNIE

PEANUT BUTTER CHEESECAKE

COCONUT PANNACOTA

TERMS AND CONDITIONS

BOOKING AND CONFIRMATIONS

Please fill in below and email back to info@theblacktoro.com.au to secure your reservation.

ATTENDANCE

Final numbers of attendees are required 24 hours prior to the event for catering and billing purposes. This will be the minimum number charged. For any additional guests over the number confirmed, the quoted and agreed price per person will apply.

PAYMENT

Final payment must be made at the conclusion of the event.
Please note The Black Toro does not accept personal cheques.

CANCELLATION POLICY

Party size (inclusive)	Booking requirement	Cancellation period	Penalty
8pax - 12pax	Credit card details	24 hours	\$50 per person
13pax - 19pax	Signed booking form required	72 hours	\$50 per person
20pax- 29pax	Signed booking form required	1 week	\$50 per person
Exclusive one level	Signed booking form required	3 weeks	50% of min spend
Exclusive entire restaurant	Signed booking form required	2 months	50% of min spend

FOOD AND BEVERAGE

Dietary requirements are to be confirmed one week prior to the event. The Black Toro reserves the right to make seasonal changes to the menu without notification. The Black Toro also cannot guarantee a particular table unless you have agreed to the minimum spend.

BYO POLICY & RESTAURANT RIGHTS

NO food or beverage are to be brought into The Black Toro unless agreed upon by management.
The Black Toro reserves the right to ask any person behaving in an irresponsible manner to leave the premises.
Please note any damages done to the venue will be charged to the person who has made the reservation.

AUTHORISATION

I agree to the above terms and conditions

Name of card holder

Card number

Expiry

CCV

Signature

****Amex has a 2% surcharge**

****No charges will be made to this card unless your reservation is not honoured**

BOOKING FORM

Full name

Company name *if applicable*

Occasion

Phone Number

Date of booking

/ /

Arrival Time (Please note Toro has two sittings)

Number of Guests

Menu Option

Sunday – Thursday

Friday & Saturday

\$48 banquet

8-13 people - \$48 banquet

14+ people - \$68

Dietary Requirements

Special Requests



The Black Toro

79 Kingsway, Glen Waverley 3150

03 9561 9696