THE BLACK TORO Events

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WELCOME TO THE BLACK TORO

Situated in the heart of the bustling Kingsway strip in the Melbourne Suburb of Glen Waverley, The Black Toro is a favourite of locals and visitors alike to enjoy a modern take on Mexican Cuisine combined with the best of Melbourne's produce paired with beer and wine sourced from boutique wineries throughout Australia & South America and both local and international beers.

Our offering is best shared amongst family, friends or co-workers and the flexibility of our space allows The Black Toro, Glen Waverley to become the perfect venue to host your next function, be it small or large.

DEPENDING ON TIMING, GROUP SIZE & THE OCCASION, THE BLACK TORO CAN OFFER A RANGE OF OPTIONS FOR YOUR NEXT CELEBRATION. DEPENDING ON FUNCTION SIZE, ALL FUNCTION RESERVATIONS ARE MADE ON A BASIS OF A MINIMUM SPEND BASED ON THE SPECIFIC REQUIEMENTS OF YOUR EVENT. THESE CAN BE DISCUSSED WITH OUR EVENTS TEAM.

THE WHOLE ROOM – ENJOY THE ENTIRE SPACE, KNOWN & LOVED BY MANY. THIS SPACE OFFERS A MIXTURE OF SEATING ARRANGEMENTS DEPENDANT ON GROUP SIZE. FOR LARGE GROUPS THAT WANT COMFORT. SEATS 65 STANDING 100

THE BACK HALF – WITH PLUSH BANQUETTE SEATING, THE BACK HALF ALLOWS FOR A LONG TABLE ADJACENT TO THE BUZZ OF THE KITCHEN. GREAT FOR INTIMATE GROUPS. SEATS 25

THE FRONT – FOR LARGER GROUPS, OUR FRONT HALF ALLOWS FOR LARGE TABLES PARALLEL TO ONE ANOTHER WITH A LARGE DROP WINDOW AT THE FRONT TO CREATE FLOW AND STREET AMBIANCE. IDEAL FOR LARGER GROUPS THAT WANT TO MINGLE. SEATS 40



COMBINING MEXICAN FLAVOURS WITH THE BEST OF MELBOURNE'S PRODUCE THAT'S LOCAL, FRESH & SEASONAL. OUR FEED ME OPTIONS ARE WELL EXECUTED & ACCESSIBLE, PERFECT FOR SHARING WITH GROUPS OF ALL SIZES AND CAN BE TAILORED TO YOUR SPECIFIC REQUIREMENTS. BELOW YOU WILL FIND SAMPLE MENUS TO GIVE YOU AN UNDERSTANDING OF THE ABUNDANCE OF FOOD YOU CAN ENJOY ON THE DAY OF YOUR EVENT.

\$68PP 3 course

JALAPENO & CHEESE CROQUETTES BBQ CORN with CHIPOTLE MAYONNAISE, QUESO FRESCO

TORO FRIED CHICKEN with JALAPENO MAYONNAISE PORK COCHINITA TACO with PICKLED ONION, HABANERO HOT SAUCE, CREMA WAGYU BEEF SLIDERS with SPECIAL SAUCE, LETTUCE & STEAMED BUN

LAMB BARBACOA with SALSA VERDE, LIME CREMA, AGAVE ROASTED CARROT WARM TORTILLAS PAPRIKA CHIPS

\$80PP 4 course

BBQ CORN with CHIPOTLE MAYONNAISE, QUESO FRESCO KINGFISH TOSTADA with AVOCADO, TOASTED PEANUT SLAW SHORT RIB TACO with CRISPY SHELL, SPICY MAYO, RADISH

FISH TACO with PICKLED CABBAGE, CHIPOTLE TARTAR WAGYU BEEF SLIDERS with SPECIAL SAUCE, LETTUCE & STEAMED BUN

CRISPY PORK HOCK with APPLE SALSA VERDE, GUAJILO CHILE CARAMEL

DESSERT TASTING PLATE PEANUT BUTTER CHEESECAKE with SPICED CHOCOLATE & HONEYCOMB CHURRO TACO with MALTED MILK ICE CREAM, SALTED CARAMEL TRES LECHES CAKE with DULCE DE LECHE, WHIPPED COCONUT

FEED ME MENU IS SUBJECT TO CHANGE DEPENDANT ON GROUP SIZE AND SEASONALITY. IF THERE IS SOMETHING SPECIFIC YOU'D LIKE PLEASE LET YOUR EVENTS MANAGER KNOW.

THE BLACK TORO



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THE BOOZE

OUR TALENTED TEAM HAS CURATED A LIST THAT OFFERS GUESTS A WIDE RANGE OF OPTIONS. WITH A ROTATING SELECTION OF LOCAL AND SOUTH AMERICAN BEERS AND WINE, THERES SOMETHING FOR EVERYONE TO ENJOY AT THE BLACK TORO.

THE OPTIONS

BEVERAGE PACKAGE: OUR TEAM HAS PUT TOGETHER TWO AMAZING PACKAGES FOR YOU TO SELECT FROM.

BAR TAB: SHOULD YOU CHOOSE NOT TO PICK A PACKAGE FOR YOUR DRINKS, OUR FULLY STOCKED BAR IS AVAILABLE. A BAR TAB CAN BE SET UP TO ANY AMOUNT YOU CHOOSE AND WITH SPECIFIC RESTRICTIONS e.g. NO COCKTAILS IF YOU WISH.

ON CONSUMPTION: OPEN BAR FOR EVERYONE? NO PROBLEM. WE WILL MORE THAN HAPPY TO OFFER OUR FULL RANGE OF COCKTAILS, BEERS, WINE & SPIRITS IF YOU ALLOW FOR IT. DRINKS WILL BE ADDED TO THE BILL AND CHARGED ACCORDINGLY.



BEVERAGE PACKAGES

S42PP

COOPERS MILD ALE BAD SHEPHERD LAGER BAD SHEPHERD PALE ALE

NV TOMA 'CASTELLS' ORGANIC CAVA

(CHOOSE 1)

20 CABEZA 'QUE TAL' CHARDONNAY/VIURA 20 LA CELIA RESERVA PINOT GRIGIO

(CHOOSE 1)

21 AIRLIE BANK PINOT NOIR 19 SC PANNEL 'DEAD END' TEMPRANILLO 19 LA CELIA EUGENIO BUSTOS LEYENDA MALBEC

\$55PP

LEMON FROZEN MARGARITA

COOPERS MILD ALE BAD SHEPHERD LAGER BAD SHEPHERD PALE ALE

NV TOMA 'CASTELLS' ORGANIC CAVA

(CHOOSE 1)

20 CABEZA 'QUE TAL' CHARDONNAY/VIURA

20 LA CELIA RESERVA

PINOT GRIGIO

(CHOOSE 1)

21 AIRLIE BANK PINOT NOIR 19 SC PANNEL 'DEAD END' TEMPRANILLO 19 LA CELIA EUGENIO BUSTOS LEYENDA MALBEC 20 IZWAY 'ROB & LES' SHIRAZ

PACKAGES ARE FOR 2 HOURS AND START FROM THE POURING OF FIRST DRINKS. BEVERAGE PACKAGES CAN BE EXTENDED FOR \$22 PER PERSON PER HOUR AFTER THE 2 HOUR PERIOD.

BEVERAGE LIST IS SUBJECT TO CHANGE. PLEASE SPEAK TO YOUR EVENTS MANAGER TO CONFIRM SELECTION.

THE TERMS & CONDITIONS

BOOKINGS/CANCELLATION

When booking, a holding credit card is required. Nothing is charged to the card, no deposit is taken but a fee will be charged if the booking is not honoured by failing to arrive completely or cancelling within the specified time period or failure to arrive with the confirmed final numbers upon confirmation of the booking.

Cancellation Policy

PARTY SIZE	BOOKING REQUIREMENT	CANCELLATION NOTICE	PENALTY
8PAX - 12 PAX	CREDIT CARD DETAILS	48 HOURS	\$50PP
13 PAX - 30 PAX	SIGNED BOOKING FORM	72 HOURS	\$50PP
30+	SIGNED BOOKING FORM	2 WEEKS	50% OF MIN SPEND

FOOD & BEVERAGE

All food and menu choices be confirmed 72 hours prior to your event. Dietary requirements must be finalised 48 hours beforehand, along with final numbers, any notice of dietary requirements within the 48 hour period may not be able to be catered for. However, we will do everything we can to ensure we can cater to the best of our ability.

All guests with allergies must make themselves known to staff at the beginning of the event to avoid any confusion.

As The Black Toro has a fully functional kitchen, we do not allow for any outside catering. A cake may be brought, however, if you half the group does not opt to have our desserts then there will be a \$4pp cake fee.

RESPONSIBLE SERVICE OF ALCOHOL

The Black Toro adheres to the responsible service of alcohol legislation. All staff are trained in the liquor licensing accredited 'RSA' and by law may refuse to serve alcohol to any persons whom they believe intoxicated. This is a legal requirement of our license.