



TORO

BY CHEF RICHARD SANDOVAL

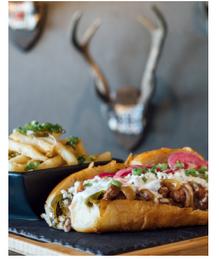
PRIVATE DINING



PRIVATE DINING OVERVIEW

Across Latin America, food is more than a meal. It's an event. It's a celebration that's shared, savored and enjoyed with the finest spirits. No one knows this better than "The Father of Modern Mexican cuisine," acclaimed Chef Richard Sandoval.

Feel the upbeat energy as soon as you walk into Toro Latin Restaurant & Rum Bar. Inhale the savory aroma of pollo a la brasa on the grill as the bartenders shake up tiki rum cocktails, so tasty you'll want two. Take a culinary adventure through one of the top cuisines in the world, Pan-Latin, known for its unique flavor profiles and South American and Chinese-Peruvian influences with plates made for sharing. Be wowed by the fresh colors of the 'suviche' bar, Toro's signature combination of Asian sushi and Latin ceviche. Try wok dishes rooted in Chinese Peruvian culture and char-grilled Brazilian churrasco. Enjoy tastings of different rums, the largest selection in the Valley of the Sun. Enjoy meals on the outdoor patio, featuring striking views of the 18th hole of TPC Scottsdale's Stadium Course as well as the McDowell Mountains.





PRIVATE DINING ROOMS & EXCLUSIVES

EXCLUSIVE TORO RESTAURANT & PATIO RECEPTION

Set up inside Toro restaurant and the semi-private Toro/TPC patios.

TORO INDOOR EXCLUSIVE

The space in the restaurant completely closed off for a private event experience.

WEDDINGS

Seating for up to 500 located on the lawn overlooking the 18th green and fairway of the TPC Scottsdale Stadium Course.

TORO / STADIUM COURSE PATIO RECEPTION EXCLUSIVE

Available for up to 300 with set up on all levels of Toro restaurant and the TPC patios.

RESTAURANT RECEPTION EXCLUSIVE

Available for up to 300 with set up inside Toro restaurant.

TORO PATIOS

Seating for 80 with spectacular views of the TPC Scottsdale Stadium Course — home of the Waste Management Phoenix Open. Reception or dining areas available for any meal period. Equipped with misters and heaters for dining year-round. Patio awning provides additional shade.

TPC SCOTTSDALE LOWER PATIO

Seating for 80 with spectacular views of the TPC Scottsdale Stadium Course. Reception or dining areas available.

HAPPY HOUR PATIO

Reception space for 60 with spectacular views of the TPC Scottsdale Stadium Course. Reception or dining areas available with full bar.

EL CAZADOR ALCOVE

This semi-private dining room offers partial views of 18th green and fairway. El Cazador Alcove comfortably seats 40 people and offers an attached private patio for receptions up to 40 people.

EL CAZADOR PRIVATE PATIO RECEPTION

Seating area for 10, attached to the El Cazador Room. Private reception patio offering spectacular views of the McDowell Mountains.

FAMILIA VERANDA

This is a Semi Private outside dining space with Seating for up to 20 with views of the TPC Stadium Course.

THUNDERBIRD ROOM AT TPC SCOTTSDALE

This private event space, with views of the TPC Scottsdale Stadium Course.

THUNDERBIRD ROOM PRIVATE PATIO RECEPTION AREA

Outside Seating for 80 and reception for up to 150 outside, with views of the TPC Scottsdale Stadium Course.

Dining spaces subject to availability; Food and beverage minimums apply based on desired private dining space, availability, guest count and date(s).

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RECEPTION EXPERIENCES, ENHANCERS & ENTERTAINMENT

CIGAR ROLLER

We arrive early to set up a display table with antiques and cigar artifacts. We bring traditional rolling tools, bunches of raw tobacco, stories and knowledge on the history of cigars, how the cigar is constructed, etc. This is a hugely popular experience and favorite of event planners.

\$950 per roller, based on 4 hours. Individual cigar prices not included.

LATIN GUITARIST

Enhance your dining experience with the sounds of a Solo or Duo of Spanish Guitars during your dinner or reception.

*Solo: 1 hour – \$650 | 2 hours – \$950 | 3 hours – \$1300
Duo: 1 hour – \$1150 | 2 hours – \$1350 | 3 hours – \$1500*

SALSA OR FLAMENCO DANCE DUO INSTRUCTION OR SHOW

Show starts with two traditional dancers then dancers pull members from crowd and teach them traditional dance steps. Group ends event with dance.

*\$1050 for 45-minute instructional experience & for 15-minute show.
Music is not included. Inquire about sound system options.*

DISC JOCKEY

*\$1350 (based on three-hours).
\$1,850 (based on four-hours).*

FIREWORKS

Toro is in a unique location which allows our guests to enjoy firework shows. Fireworks are set off from the TPC Scottsdale Golf Course and can be designed to offer a great show at any outdoor location.

Contact for pricing information. Minimum of two weeks needed to coordinate permits and local resident awareness.

*Entertainment provided by the A&E Department.
For more information, please call (480) 585-2643*

Entertainment provided by the A&E Department. For more information, please call (480) 585-2646.

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RECEPTION EXPERIENCES, ENHANCERS & ENTERTAINMENT (cont'd)

WELCOME RUM COCKTAIL

Guests are greeted with Toro signature Rum Punch and escorted to the event space. This is the perfect way to welcome your guests and introduce them to Rum. Our daily Rum Punch is a blend of tropical fruit juices and rum selected by our craft bartenders and garnished with a small fruit skewer.

Cocktails are \$13/person.

RUM & WHISKEY FLIGHTS

Learn where rum is made, what the process is, how it's regulated and the proper etiquette for drinking rum.

select one of the following flights for your guest:

The Tasting Room | \$35/Person

Atlantico Platino, Bacardi Reserva Ocho (8 Year), Goslings Old

Lux Prima | \$50/Person

Ron Zacapa (XO), Plantation 20th Anniversary, Dos Maderas (Selección)

Tora, Tora, Tora Japanese Whiskeys | \$60/Person

Iwai Mars Tradition, Ohishi Sherry Cask (8 Year), Ichiro's Malt & Grain

RUM RECEPTION

A hosted rum tasting station at your reception where guests are offered a small .5 ounce tasting. Guests will be led through a regional rum journey while making stops at selected rums based on their tasting feedback and descriptions of likes and dislikes.

Rum Tastings are billed on consumption and range in price from \$8 to \$25 per .5 ounce tasting pour. Minimum of 20 guests required. Available in El Clazadore Alcove and the Familia Veranda.



Prices do not include gratuity, state tax (8.05%) and taxable service charge. Items subject to change seasonally.

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PRIVATE DINING BREAKFAST

CONTINENTAL **\$25/person**

COFFEE

freshly-brewed - regular - decaffeinated upon request

FRESHLY-SQUEEZED JUICES

orange - grapefruit - cranberry juice

FRESH FRUIT SALAD

seasonal fruit

MINIATURE CROISSANTS, MUFFINS & PASTRIES

assorted fruit preserves - butter

HEALTH & WELLNESS TEAS

+ fruit & yogurt parfaits | \$7/person

BREAKFAST MEETING **\$30/person**

COFFEE

freshly-brewed - regular - decaffeinated upon request

FRESHLY-SQUEEZED JUICES

orange - grapefruit - cranberry juice

BAGELS

assorted cream cheeses

FRESH FRUIT DISPLAY

INDIVIDUAL YOGURT DISPLAY

BREAKFAST SANDWICHES

Choice of two:

- bolillo bread - fried egg - honey-cured ham - arugula - manchego - chipotle mayo
- fried egg - cheddar - english muffin
- scrambled egg - argentinian sausage - fried potatoes - smoked guacamole - onions - poblano peppers - flour tortilla

TORO BRUNCH EXPERIENCE **\$38/person**

COFFEE

freshly-brewed - regular - decaffeinated upon request

CHURRO FRENCH TOAST

cinnamon brioche - cotija - whipped chantilly cream - strawberries

TORO BENEDICT

toasted english muffin - black beans - carnitas - poached egg - pico de gallo - salsa verde - hollandaise

WEDGE SALAD

baby iceberg - bacon - tomato - egg - queso fresco - pasilla dressing

CUBANO

carnitas - cured ham - swiss cheese - chinese mustard

VEGETARIAN FRIED RICE

seasonal asian vegetables - ginger - garlic - soy - egg
available vegan and gluten free

YOGURT PARFAIT

BRUNCH ENHANCEMENTS

INDIVIDUAL CANNED SHIFT COLD BREW COFFEE **\$8/person**

INDIVIDUAL BOTTLED KOMBUCHA TEAS **\$12/person**

MIMOSA BAR **\$16/person**

An assortment of traditional and creative garnishes and juices to build your own perfect brunch glass of bubbly

BLOODY MARY BAR **\$22/person**

An assortment of traditional and creative garnishes and juices to build your own perfect brunch Bloody Mary

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PRIVATE DINING TWO-COURSE LUNCH

Plated: \$43/person. Buffet: \$53/person.

Add assorted fresh baked cookies \$4 per person.

FIRST COURSE

Choice of two:

CAESAR SALAD

romaine - heirloom cherry tomatoes - noble bread croutons
heart of palm - parmesan - garlic dressing

WEDGE SALAD

baby iceberg - bacon - tomato - egg - queso fresco - pasilla dressing

TORO CHOPPED SALAD

chayote - edamame - queso fresco - bacon - roasted corn
crispy tortilla - sherry vinaigrette

HEIRLOOM TOMATO & BURRATA SALAD

tomato - watermelon - hearts of palm - mixed cress - shaved fennel
tomato dressing - balsamic reduction

SHRIMP COCKTAIL AQUACHILE

poached shrimp - árbol chile - radish - avocado - cilantro oil

GRILLED AVOCADO

corn pico de gallo - cashew aioli

SPANISH HAM CROQUETTES

emmental cheese - chinese mustard - salsa criolla

SECOND COURSE

Choice of three:

AHI TUNA TATAKI SALAD MIXED GREENS

avocado - carrot - cucumber - edamame - scallion - radish - mango
toasted sesame - lemon wasabi dressing

CUBANO SANDWICH

soft bread roll - pork carnitas - cured ham - swiss cheese
habanero mustard - crispy fries

TORO BURGER

ground beef blend - oaxaca cheese - lettuce - tomato - red onion
pickles - chipotle aioli

SALMON

miso marinade - bok choy - shiitake mushroom - bacon
achiote ponzu

CUSCO CHICKEN

achiote marinated - criolla salsa - mashed potatoes - broccolini

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PRIVATE DINING ARTISAN BOXED LUNCHES

\$36/person.

*Choice of three selections. Quantities of each are due a week prior to event.
Add individual bottled water \$4/person*

*Includes hand crafted artisan sandwich, chips, chocolate chip cookie,
bread and butter pickles and condiments.*

TURKEY

roasted red pepper spread - provolone - lettuce - tomato - herb ciabatta

ROAST BEEF

horseradish mayo - red wine onion - swiss - lettuce - tomato - onion roll

NUESKE'S HAM

creole mustard - cheddar - cucumber - lettuce - tomato - sourdough bread

STACKED BLT

applewood-smoked bacon - heirloom tomato - bibb lettuce - black pepper mayo - fresh baked croissant

GRILLED VEGGIE WRAP

red pepper hummus - mushrooms - onion - radish sprouts - zucchini - spinach tortilla

ITALIAN DELI WRAP

sopressata - prosciutto - turkey - roma tomato - pesto - provolone - tomato-basil tortilla

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PRIVATE DINING SHOTGUN LUNCH BUFFET

\$44/person.

Add individual bags of chips \$3, Add assorted fresh baked cookies \$4.

SALADS

Choice of two salads:

TORO CHOPPED SALAD

chayote - edamame - queso fresco - bacon - roasted corn
crispy tortilla - sherry vinaigrette

WEDGE SALAD

baby iceberg - bacon - tomato - egg - queso fresco - pasilla dressing

HEIRLOOM TOMATO & BURRATA SALAD

tomato - watermelon - hearts of palm - mixed cress - shaved fennel
tomato dressing - balsamic reduction

PASTA SALAD

roaster red bell peppers - chopped brined olives - hearts of palm

POTATO SALAD

whole grain mustard - celery - smoked bacon

SANDWICHES

Choice of two sandwiches:

TURKEY CLUB

sourdough toast - smoked chile mayo - roasted turkey breast
applewood smoked bacon - iceberg - tomato - avocado

CUBANO SANDWICH

carnitas - cured ham - swiss cheese - chinese mustard

TORO DOG

all beef hot dog - black beans - bacon - chipotle mayo - mustard
pico de gallo - escabeche

TRIPLETA

rye - pastrami - cured ham - roasted turkey breast - bacon - swiss
pickled cucumber - aji amarillo slaw

TORO SLIDERS

Choice of:

· ALL BEEF SLIDERS

hawaiian sweet roll - bacon jam - chipotle aioli - arugula

· CHICKEN KATSU SLIDERS

hawaiian sweet rolls - japanese cucumber - gochujang aioli
pickled onions

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RECEPTION OPTIONS

STATIONS

STREET TACOS **\$28/person.**

(Based on maximum of 90 minutes. +\$10/person every 30 mins add'l.)

Choice of three:

SHRIMP

chayote slaw - poblano aioli - pico de gallo

CARNE ASADA

chile-marinated top sirloin - chile de árbol - peanut sauce
guacamole - queso fresco

CARNITAS

slow-braised pork shoulder - caramelized pineapple salsa
aji verde - pickled onion

MUSHROOM

sautéed mushroom - house slaw - pickled onion - cotija

SALAD **\$16/person.**

(Based on maximum of 90 minutes. +\$10/person every 30 mins add'l.)

Choice of two:

CAESAR SALAD

romaine - heirloom cherry tomatoes - noble bread croutons
heart of palm - parmesan - garlic dressing

WEDGE SALAD

baby iceberg - bacon - tomato - egg - queso fresco - pasilla dressing

TORO CHOPPED SALAD

chayote - edamame - queso fresco - bacon - roasted corn
crispy tortilla - sherry vinaigrette

HEIRLOOM TOMATO & BURRATA SALAD

tomato - watermelon - hearts of palm - mixed cress - shaved fennel
tomato dressing - balsamic reduction

SUSHI **\$32/person.**

(Based on maximum of 90 minutes. +\$10/person every 30 mins add'l.)

Choice of three rolls:

SALMON ROLL | CALIFORNIA ROLL
AVOCADO ROLL | ANGRY TUNA ROLL

SUSHI ENHANCEMENTS

Additional \$7/person per roll:

SURF 'N' TURF ROLL | RAINBOW ROLL
HAVANA ROLL | CRUNCHY SHRIMP ROLL

Nigiri additional \$12/person per roll

SALMON | TUNA | HAMACHI

PASSED

Selection of three at \$18/person. *(Every 30 mins)*

Selection of five at \$27/person. *(Every 30 mins)*

STATIONARY

Selection of three at \$23/person. *(Every 30 mins)*

Selection of five at \$32/person. *(Every 30 mins)*

SPANISH HAM CROQUETTES

emmental cheese - chinese mustard - salsa criolla

TUNA TARTAR

sriracha spiked tuna - tamari - scallion

CUSCO CHICKEN SKEWERS

achiote marinated chicken - sesame seed

GRILLED AVOCADO CROSTINIS

artisanal noble bread - whipped burrata - esquites
baby arugula - chimichurri

SHRIMP TOSTADA

house slaw - salsa roja - crema

BBQ CHICKEN FLATBREAD

house bbq sauce - red onion - achiote chicken - manchego cheese

SWEET CORN EMPANADA

aji mirasol - avocado purée - manchego cheese - chimichurri

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DINNER THE MATADOR

Plated: \$72/person. Family-style: \$80/person. Buffet: \$92/person.

STARTER

PAN DE BONO

gluten free colombian cheese bread

FIRST COURSE

Choice of two:

CAESAR SALAD

romaine - heirloom cherry tomatoes - noble bread croutons
heart of palm parmesan - garlic dressing

WEDGE SALAD

baby iceberg - bacon - tomato - egg - queso fresco - pasilla dressing

HEIRLOOM TOMATO & BURRATA SALAD

tomato - watermelon - hearts of palm - mixed cress - shaved fennel
tomato dressing - balsamic reduction

MAINS

Choice of three:

MEXICAN ROCK FISH

miso marinade - bok choy - shiitake mushroom
bacon morita chili jam - achiote ponzu

CUSCO CHICKEN

achiote marinated - criolla salsa - mashed potatoes - broccolini

PICHANA STEAK

argentinian chimichurri - house bbq sauce - chimichurri potatoes
shishitos

VEGETARIAN FRIED RICE

seasonal asian vegetables - ginger - garlic - soy - egg
available vegan and gluten free

DESSERTS

Choice of one:

MATCHA COOKIES & CREAM

white chocolate mousse - matcha cremeux - chocolate shortbread

RICOTTA FRITTERS WITH RASPBERRY SAUCE

RUM BABA WITH CHANTILLY CREAM

warm rum soaked cake - vanilla whipped cream - fresh berries

SEASONAL SORBETS & LOCALLY MADE ICE CREAMS

DESSERT ENHANCEMENT

LA BOMBA EXPERIENCE **\$8/person.**

chocolate half sphere - seasonal sorbet
dulce de leche ice cream - pistachio ice cream
berries - crumble - vanilla and candy pistachios

Prices do not include gratuity, state tax (8.05%) and taxable service charge. Items subject to change seasonally.

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DINNER THE TAURUS

Plated: \$81/person. Family-style: \$91/person. Buffet: \$101/person.

STARTER

PAN DE BONO

gluten free colombian cheese bread

FIRST COURSE

Choice of two:

WEDGE SALAD

baby iceberg - bacon - tomato - egg - queso fresco - pasilla dressing

HEIRLOOM TOMATO & BURRATA SALAD

tomato - watermelon - hearts of palm - mixed cress - shaved fennel
tomato dressing - balsamic reduction

SPANISH HAM CROQUETTES

emmental cheese - chinese mustard - salsa criolla

MAINS

Choice of three:

SALMON

miso marinade - bok choy - shiitake mushroom
bacon morita chili jam - achiote ponzu

CUSCO CHICKEN

achiote marinated - criolla salsa - mashed potatoes - broccolini

NY STRIP STEAK

argentinian chimichurri - house bbq sauce - chimichurri potatoes
shishitos

VEGETARIAN FRIED RICE

seasonal asian vegetables - ginger - garlic - soy - egg
available vegan and gluten free

DESSERTS

Choice of one:

MATCHA COOKIES & CREAM

white chocolate mousse - matcha cremeux - chocolate shortbread

RICOTTA FRITTERS WITH RASPBERRY SAUCE

RUM BABA WITH CHANTILLY CREAM

warm rum soaked cake - vanilla whipped cream - fresh berries

SEASONAL SORBETS & LOCALLY MADE ICE CREAMS

DESSERT ENHANCEMENT

LA BOMBA EXPERIENCE **\$8/person.**

chocolate half sphere - seasonal sorbet
dulce de leche ice cream - pistachio ice cream
berries - crumble - vanilla and candy pistachios

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DINNER THE BIG BULL

Plated: \$99/person. Family-style: \$109/person. Buffet: \$119/person.

STARTER

PAN DE BONO

gluten free colombian cheese bread

FIRST COURSE

Served family-style

CORN EMPANADA

aji amarillo - mozzarella - cilantro - chimichurri

CRISPY CALAMARI

chipotle aioli - pickled chilies - ginger scallion sauce

SECOND COURSE

Choice of one:

TORO CHOPPED SALAD

chayote - edamame - queso fresco - bacon - roasted corn
crispy tortilla - sherry vinaigrette

CAESAR SALAD

creamy garlic dressing - crispy quinoa - parmesan cheese
chipotle tomatoes

MAINS

SALMON

miso marinade - bok choy - shiitake mushroom - bacon
morita chili jam achiote ponzu

CUSCO CHICKEN

achiote marinated - criolla salsa - mashed potatoes - broccolini

PICANHA

pasilla chili rub - epazote butter

DESSERTS

Choice of one:

MATCHA COOKIES & CREAM

white chocolate mousse - matcha cremeux - chocolate shortbread

RICOTTA FRITTERS WITH RASPBERRY SAUCE

RUM BABA WITH CHANTILLY CREAM

warm rum soaked cake - vanilla whipped cream - fresh berries

SEASONAL SORBETS & LOCALLY MADE ICE CREAMS

DESSERT ENHANCEMENT

LA BOMBA EXPERIENCE **\$8/person.**

chocolate half sphere - seasonal sorbet
dulce de leche ice cream - pistachio ice cream
berries - crumble - vanilla and candy pistachios

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DINNER THE TORO EXPERIENCE

Family-style: \$140/person. Buffet: \$175/person.

COLD STARTERS

HEIRLOOM TOMATO & BURRATA SALAD

tomato - watermelon - hearts of palm - mixed cress
shaved fennel - tomato dressing - balsamic reduction

HAMACHI TIRADITO

hamachi - chile guerito - leche de tigre mango
cucumber - red onion

SHRIMP COCKTAIL AGUACHILE

poached shrimp - árbol chile - radish avocado - cilantro oil

HOT STARTERS

PARMESAN CRUSTED SCALLOPS

toasted bread crumbs - lemon butter sauce

GRILLED AVOCADO CROSTINI

artisanal noble bread - whipped burrata - esquites
baby arugula - chimichurri

CUSCO CHICKEN ANTICUCHO SKEWERS

marinated chicken grilled - mint yogurt sauce

MAINS

Served churrasco style

RIBEYE STEAK with argentinian chimichurri

GRILLED ARGENTINIAN CHORIZO

CUSCO CHICKEN with achiote marinade

GRILLED & MARINATED WHOLE PRAWNS served head on

SIDES

Served family-style

GRILLED BROCCOLINI & BOK CHOY

chili powder - lemon vinaigrette

POTATOES THREE WAYS

crispy potato - roasted fingerling mashed potato
red wine ancho sauce

HEIRLOOM CARROTS

pepita pistú - cashew nut cream - passion fruit chili glaze

YUCCA FRIES

cotija cheese - aji aioli pickled onions & chilies

DESSERTS

Choice of one:

MATCHA COOKIES & CREAM

white chocolate mousse - matcha cremeux - chocolate shortbread

RICOTTA FRITTERS WITH RASPBERRY SAUCE

RUM BABA WITH CHANTILLY CREAM

warm rum soaked cake - vanilla whipped cream - fresh berries

SEASONAL SORBETS & LOCALLY MADE ICE CREAMS

DESSERT ENHANCEMENT

LA BOMBA EXPERIENCE **\$8/person.**

chocolate half sphere - seasonal sorbet
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WINE LIST

REDS

HOUSE RED	52
PAVETTE PINOT NOIR <i>california</i>	60
WAPISA PINOT NOIR <i>patagonia, argentina</i>	76
NORTON MALBEC <i>lujan de cuyo, argentina</i>	60
CLOS DE LOS SIETE RED BLEND <i>mendoza, argentina</i>	68
DETAILS CABERNET SAUVIGNON <i>sonoma, california</i>	72
ROBERT CRAIG HOWELL MOUNTIAN CUVÉE RED BLEND <i>napa valley, california</i>	175
DOMUS AUREA CABERNET SAUVIGNON <i>central valley, chile</i>	220

WHITES & ROSÉ

HOUSE WHITE	52
WAI WAI SAUVIGNON BLANC <i>marlborough, new zealand</i>	68
FILLABOA RIAS ALBARINO <i>baixas, spain</i>	64
MILBRANDT PINOT GRIGIO <i>columbia valley, washington</i>	60
ANIELLO WHITE PINOT NOIR <i>patagonia, argentina</i>	68
MILOU CHARDONNAY <i>pays d'oc, france</i>	60
CORDILLERA CHARDONNAY <i>maipo valley, chile</i>	76
AZUL Y GARANZA GARNACHA ROSÉ <i>navarra, spain</i>	80

SPARKLING

FLORINDA BRUT CAVA <i>catalonia, spain</i>	60
POEMA BRUT ROSÉ CAVA <i>catalonia, spain</i>	64
VEUVE CLICQUOT PONSARDIN YELLOW LABEL BRUT <i>champagne, france</i>	190
RUINART BRUT ROSÉ <i>champagne, france</i>	150

SAKE

HAKUTSURU EXCELLENT <i>junmai, japan</i>	44
DAIKOKU MASAMUNE "INFINITE BEAUTY" <i>junmai daiginjo, japan</i>	95

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Toro Latin Restaurant & Rum Bar

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scottsdaleprincess.com/toro