PRIVATE EVENTS



30 S. PARK SQUARE, MARIETTA, GA 30060 INFO@SILLADELTORO.COM 770.485.3759



PRIVATE EVENTS

10 - 70 GUESTS

HOST YOUR PRIVATE EVENT AT SILLA DEL TORO TO INCLUDE A BUY-OUT OF THE RESTAURANT. THIS WILL INCLUDE THE ENTIRE INTERIOR DINING ROOM + BAR FOR UP TO 70 GUESTS. WE OFFER PASSED TAPAS FOR A COCKTAIL STYLE EVENT OR A SEATED FULL SERVICE LUNCH OR DINNER. A FOOD AND BEVERAGE MINIMUM DOES APPLY AND IS BASED UPON THE DAY AND TIME OF THE WEEK.

Monday - Friday Lunch [11 AM - 3 PM] 1500 Food + Beverage Minimum

Sunday - Thursday Dinner [4 PM - 10 PM] 5000 Food + Beverage Minimum

Friday - Saturday Dinner [4 PM - 10 PM] 8000 Food + BeverageMinimum

Saturday - Sunday Lunch (11 AM - 3 PM) 2000 Food + Beverage Minimum

*MINIMUM EXCLUDES TAX AND GRATUITY







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PRIVATE EVENT MENU 45 PER PERSON

COURSE 1 [SELECT 1]

Andalusian Gazpacho Cool tomato soup, cucumbers and bell peppers **Ensalada Española** Mixed greens, marcona almonds, shaved manchego cheese, red onions, chopped green olives, piquillo 6 peppers, sherry vinaigrette, almond dust

FAMILY STYLE TAPAS [SELECT 3]

Patatas Bravas - Fried potatoes with salsa brava ketchup and piquillo aioli

Tortilla Española - Omelette of potato, onion and piquillo aioli

Croquettes Jamón - Serrano jamon, manchego cheese, piquillo aioli

Spanish Style Mac + Cheese - Chorizo + Mannchego cheese, truffle bread crumbs

Spanish Sardines - Fried sardines, lemon, pickled onions, paprika oil

Pan con Tomate - Grilled bread, fresh tomato, garlic spread, grated manchego cheese

Bocadillo de Jamón & Queso - Grilled baguette with serrano jamón and manchego cheese

FAMILY STYLE TAPAS [SELECT 1]

Bacon Wrapped Dates - Manchego stuffed dates wrapped with bacon, romesco sauce

Albondigas - Spanish meatballs in a Mediterranean tomato sauce

Gambas al Ajillo - Shrimp, garlic, sherry, parsley

Empanadas - Puff pastry filled with chicken, served with romesco sauce

Pinchos- Marinated steak, Catalan salsa verde, Romesco sauce

DESSERT [SELECT 1]

Crema Catalana
Tres Leches de Lemon
Chocolate Cake





PRIVATE EVENT MENU 60 PER PERSON COURSE 1 [SELECT 1]

Andalusian Gazpacho Cool tomato soup, cucumbers and bell peppers **Ensalada Española** Mixed greens, marcona almonds, shaved manchego cheese, red onions, chopped green olives, piquillo 6 peppers, sherry vinaigrette, almond dust

FAMILY STYLE TAPAS [SELECT 3]

Patatas Bravas - Fried potatoes with salsa brava ketchup and piquillo aioli

Tortilla Española - Omelette of potato, onion and piquillo aioli

Croquettes Jamón - Serrano jamon, manchego cheese, piquillo aioli

Spanish Style Mac + Cheese - Chorizo + Mannchego cheese, truffle bread crumbs

Spanish Sardines - Fried sardines, lemon, pickled onions, paprika oil

Pan con Tomate - Grilled bread, fresh tomato, garlic spread, grated manchego cheese

Bocadillo de Jamón & Queso - Grilled baguette with serrano jamón and manchego cheese

FAMILY STYLE TAPAS [SELECT 2]

Pulpo Parrilla - Sous-vide + charred octopus, paprika roasted fingerling potatoes, saffron aioli, cannellini beans and pickled onions

Bacon Wrapped Dates - Manchego stuffed dates wrapped with bacon, romesco sauce

Albondigas - Spanish meatballs in a Mediterranean tomato sauce

Gambas al Ajillo - Shrimp, garlic, sherry, parsley

Empanadas - Puff pastry filled with chicken, served with romesco sauce

Pinchos- Marinated steak, Catalan salsa verde, Romesco sauce

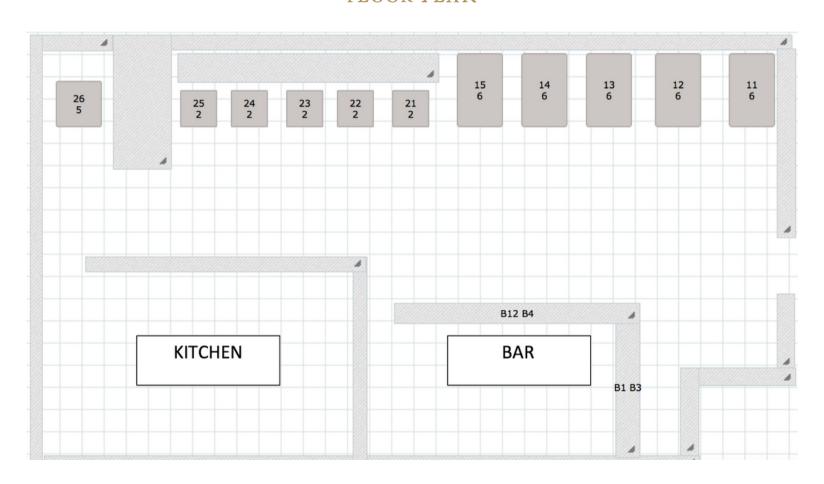
DESSERT [SELECT 1]

Crema Catalana
Tres Leches de Lemon
Chocolate Cake





PRIVATE EVENTS FLOOR PLAN



GENERAL EVENT INFORMATION

CONFIRM YOUR EVENT

To confirm your event, Silla Del Toro requires a completed Private Dining Agreement and Credit Card Authorization Form. Once these two forms are filled out, your event is considered confirmed.

DEPOSIT

A non-refundable deposit of \$500 is required to confirm the date of your event.

GUARANTEE

A final guarantee of the number of guest is due two (2) business days prior to the date of your event. If a guarantee is not given, you will be charged for the number of guest originally stated in the Private Dining Agreement.

MENU

Menu Selections should be made no later than two (2) weeks prior to your event. We are happy to accommodate vegetarian or any other dietary requests. Please inform us at the time when planning your menu.

FOOD AND BEVERAGE MINIMUM

There is a required food and beverage minimum to reserve the restaurant, which does not include tax and gratuity. If the total bill does not meet the food and beverage minimum, the difference will be added to the check.

SERVICE CHARGE

A twenty percent (20%) service charge will be applied to each event. The current Georgia Sales Tax rate will be applied to the entire bill.

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