

# Torotōro

BY CHEF RICHARD SANDOVAL

**PARTIES & EVENTS**

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# OUR CONCEPT

Toro Toro offers a twist on the contemporary tapas experience, blending Pan-Latin flavors and creative sharing plates.





# OUR CHEF

## RICHARD SANDOVAL

Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with modern culinary techniques to create award-winning flavors that span 50 locations and 5 continents.

A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's *National Toque d'Oro*, Bon Appétit's *Restaurateur of the Year*, Cordon d'Or's *Restaurateur of the Year* and he was a James Beard Semi-Finalist for *Outstanding Restaurateur*. Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.





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# OUR RESTAURANT

ToroToro is a celebration of Latin American gastronomic culture that integrates fresh ingredients with techniques and flavors of the two richest cuisines in Latin America: Mexican and Peruvian. Toro Toro Fort Worth offers a twist on the contemporary steakhouse with Pan-Latin flavors from our rodizio-style wood burning grill and creative shareable small plates.

☐↕ SQUARE FEET + LOBBY / BAR: 1,125

👤 RECEPTION CAPACITY: 200

🍽 SEATED CAPACITY: 150





# AGAVE ROOM

A perfect nook to gather a small group of your favorite friends. Set with lounge seating off the main lobby, indulge in a family-style menu to share the highlights of Toro Toro. Enhance your experience with the Tequila Goddess Cart or tequila flights to sip and savor the moment. Comfortable seating with a perfect Fort Worth Welcome invite you in to sit back, relax, and plug into your favorite game with your own private television screen.

□↑ SQUARE FEET: 132

↺ SEATED CAPACITY: 6





# MEZCAL ROOM

The perfect setting for a business luncheon or an alternative meeting space. With built in power and hdmi-ready television, you easily drop into a zoom call or shared meeting screen while enjoying the Pan-Latin flavors of Toro Toro.

☐↑ SQUARE FEET: 132

🪑 SEATED CAPACITY: 8





# COWTOWN ROOM

Located in the heart of the restaurant with a spectacular view of the wood burning grill. COWTOWN is the perfect place to host corporate client dinners, family reunions, wedding rehearsal dinners or just a fun gathering with a group of friends. Enjoy the ambiance and unique energy of Toro Toro with an intimate feel in this semi-private space.

☐↕ SQUARE FEET: 468

🍴 SEATED CAPACITY: 38





# TEQUILA ROOM

Set the stage for an unforgettable dining experience with stunning views of Downtown Fort Worth. Our stylish tequila lockers boast a luxury dining space that is sure to impress your guests at your next event.

☐↑ SQUARE FEET: 336

🍴 SEATED CAPACITY: 18





# MAGNOLIA ROOM

Perfect for an intimate team dinner or a birthday celebration, the Magnolia Room gives guests a peek into the action of the kitchen and our culinary creativity.

□↕ SQUARE FEET: 260

🪑 SEATED CAPACITY: 12





# LOBBY RECEPTION

Vibe and imbibe the Worthington way when you host your next Toro Toro affair in the hotel's western chic lobby lounge space. Reserve lounge seating or turn the entire space into your own personal party. Guests will enjoy contemporary cocktails, tried-and-true Pan-Latin cuisine, and exceptional service to complete the experience.

 SQUARE FEET: 15,000

 RECEPTION CAPACITY: CALL TO INQUIRE

 SEATED CAPACITY: CALL TO INQUIRE



# OUR MENU

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.

Join us in this ritual! Our plates are made for sharing. Enjoy your meal with many!

Fill your table and delight in the favors of Pan-Latin cuisine.





# SHARED DINNER

## SABORES ANCIANOS MENU

80.00PP

Select your favorite Pan-Latin flavors to share among friends

### TO SHARE

*SELECT 2 ITEMS  
FOR THE TABLE TO SHARE*

TORO TORO SMOKED GUACAMOLE <sup>V</sup>  
SMOKED SWORDFISH <sup>D</sup>  
SHRIMP COCKTAIL AGUACHILE <sup>S</sup>  
AMARILLO CEVICHE  
OCTOPUS ANTICUCHO <sup>G,S</sup>  
BEEF ANTICUCHO

### SALAD

*SELECT 1 ITEMS  
FOR GUESTS*

WEDGE SALAD <sup>D,G</sup>  
KALE SALAD <sup>D,G,V</sup>

### ENTRÉE

*PRE-SELECT 2 OPTIONS  
ADD 14 OZ PRIME RIBEYE +20*

CUSCO MARINATED CHICKEN  
GRILLED SALMON  
TORO TORO BURGER <sup>D,G</sup>  
8 OZ FLANK STEAK

### SPECIAL TOUCH

TORO TORO CHURRASCO  
145.00 / serves 4 people

LA BOMBA DESSERT <sup>D</sup>  
25.00 / serves 2-4 people

Add a 52 OZ. TOMAHAWK  
RIBEYE carved tableside  
145.00PP

### DESSERT

*MAY BE ADDED FOR AN  
ADDITIONAL 8.00PP*

HOUSE-MADE CHURROS  
YELLOW CORN CAKE  
TRES LECHES





# SHARED DINNER

## EL MERCADO MENU

95.00PP

crave more? The Market is a perfect multi-course menu.  
Stroll through an array of Pan-Latin dishes.

### TO SHARE

*SELECT 3 ITEMS  
FOR THE TABLE TO SHARE*

TORO TORO SMOKED GUACAMOLE <sup>v</sup>  
SMOKED SWORDFISH <sup>d</sup>  
SHRIMP COCKTAIL AGUACHILE <sup>s</sup>  
AMARILLO CEVICHE  
OCTOPUS ANTICUCHO <sup>G,S</sup>  
BEEF ANTICUCHO  
SWEET CORN EMPANADAS

### SALAD

*SELECT 1 ITEM BELOW*

WEDGE SALAD <sup>D,G</sup>  
KALE SALAD <sup>D,G,V</sup>

### ENTRÉE

*PRE-SELECT 2 OPTIONS  
ADD 14 OZ FILET +20*

CUSCO MARINATED CHICKEN  
GRILLED SALMON  
7 OZ FILET  
8 OZ FLANK STEAK

### SPECIAL TOUCH

TORO TORO CHURRASCO  
145.00 / serves 4 people

LA BOMBA DESSERT <sup>d</sup>  
25.00 / serves 2-4 people

Add a 52 OZ. TOMAHAWK  
RIBEYE carved tableside  
145.00PP

### DESSERT

*MAY BE ADDED FOR AN  
ADDITIONAL 8.00PP*

HOUSE-MADE CHURROS  
YELLOW CORN CAKE  
TRES LECHES





# SHARED DINNER

## EL TORERO MENU

125.00PP

Embrace the bullfighter in you with this multi-course meal designed to satisfy.

### TO SHARE

*CHOOSE 4 FOR THE TABLE*

TORO TORO SMOKED GUACAMOLE <sup>V</sup>  
SMOKED SWORDFISH <sup>D</sup>  
SHRIMP COCKTAIL AGUACHILE <sup>S</sup>  
AMARILLO CEVICHE  
OCTOPUS ANTICUCHO <sup>G,S</sup>  
BEEF ANTICUCHO  
SWEET CORN EMPANADAS

### SALAD

*SELECT 1 ITEM BELOW*

WEDGE SALAD <sup>D,G</sup>  
KALE SALAD <sup>D,G,V</sup>

### ENTRÉE

*PRE-SELECT 3 OPTIONS*

*ADD 14 OZ RIBEYE +20*

*ADD 10 OZ WAGYU PICANHA +15*

CUSCO MARINATED CHICKEN  
GRILLED SALMON  
7 OZ FILET  
8 OZ FLANK STEAK  
RED SNAPPER

### SPECIAL TOUCH

TORO TORO CHURRASCO  
145.00 / serves 4 people

LA BOMBA DESSERT <sup>D</sup>  
25.00 / serves 2-4 people

Add a 52 OZ. TOMAHAWK  
RIBEYE carved tableside  
145.00PP

### DESSERT

*CHOOSE TWO OPTIONS*

HOUSE-MADE CHURROS  
YELLOW CORN CAKE  
TRES LECHES





# COCKTAIL SERVICE OFFERINGS

Passed and Stationed food items served during the cocktail hour.

**3 PASSED, 1 STATIONARY**  
30.00PP

**PASSED**

SMOKED GUACAMOLE  
AMARILLO CEVICHE  
SHRIMP COCKTAIL  
AGUACHILE  
CHICKEN ANTICUCHO  
BEEF FILET ANTICUCHO

**STATIONARY**

*CHOOSE 1*

SMOKED GUACAMOLE  
SMOKED SWORDFISH DIP  
SMOKED BBQ PORK  
SLIDERS

**4 PASSED, 2 STATIONARY**  
45.00PP

**COLD PASSED**

SMOKED GUACAMOLE  
SMOKED SWORDFISH  
AMARILLO CEVICHE  
SHRIMP COCKTAIL  
AGUACHILE  
CHICKEN ANTICUCHO  
BEEF FILET ANTICUCHO

**STATIONARY**

*CHOOSE 2*

SMOKED GUACAMOLE  
SMOKED SWORDFISH DIP  
SMOKED BBQ PORK  
SLIDERS



# BAR PACKAGES

## **CANTINA**

2 HOURS - 40.00PP EACH  
ADDITIONAL HOUR -  
15.00PP

### **PACKAGE INCLUDES**

TRADITIONAL HOUSE  
MARGARITA  
HOUSE RED WINE  
HOUSE WHITE WINE  
BOTTLED/DRAFT  
BEER

## **HACIENDA**

2 HOURS - 60.00PP EACH  
ADDITIONAL HOUR -  
20.00PP

### **PACKAGE INCLUDES**

TRADITIONAL MARGARITA  
BOTTLED/DRAFT BEER  
RAIL COCKTAILS

### **SPIRITS**

BOURBON  
GIN  
RUM  
SCOTCH  
TEQUILA  
VODKA  
WHISKEY

### **WINES BY THE GLASS**

SPARKLING  
CHARDONNAY  
SAUVIGNON BLANC  
ROSÉ  
PINOT NOIR  
CABERNET SAUVIGNON





# BAR PACKAGES

## EL PALACIO

2 HOURS - 70.00PP

EACH ADDITIONAL HOUR - 30.00PP

### PACKAGE INCLUDES

TRADITIONAL MARGARITA  
MERCADO MARGARITA  
TEQUILA OLD FASHIONED  
TRIPLE T (TINI)  
MARIA PICKFORD  
BOTTLED/DRAFT BEER

### SPIRITS

BOURBON  
GIN  
RUM  
SCOTCH  
TEQUILA  
VODKA  
WHISKEY

### WINES BY THE GLASS

SPARKLING  
CHARDONNAY  
SAUVIGNON BLANC  
ROSÉ  
MALBEC  
TEMPRANILLO  
CABERNET SAUVIGNON





# BOOKING

## CREDIT CARD AUTHORIZATION

Prior to the execution of this agreement, CLIENT shall provide hotel with credit card authorization information. A Credit Card Information Request e-mail will be sent to the e-mail address provided by CLIENT.

CLIENT agrees that the Hotel may charge to this credit card any payment as required under this Restaurant Event Agreement or CLIENT may choose to pay with another credit card present on day of event.

## MINIMUM GUARANTEE

CLIENT agrees that it will provide a minimum food and beverage revenue established by event coordinator and agreed to on signed contract (exclusive of applicable service charges and taxes) as part of the Event. The food and beverage minimum spend includes all food and beverage for the event but does not include tax and gratuity. If CLIENT provides less food and beverage revenue, it agrees to pay Hotel 100% of the shortage, plus applicable taxes.

# ADDITIONAL FEES

## SERVICE & ADMIN FEES

All Semi-Private Events are subject to applicable taxes (currently 8.25%) gratuity (currently 20%), and an administrative fee (currently 4%) in effect on the date(s) of the event.

## EVENT ENHANCEMENTS & EQUIPMENT RENTALS

Additional enhancements including AV, set up, and décor may be available from outside vendors. Price will be based on vendor and added to final bill. Guests wanting to arrive prior to event for set up and/or décor will be subject to availability in the restaurant.



# FIND US

## ADDRESS

200 Main Street, Fort Worth, TX  
76102 Located inside The  
Worthington Renaissance Hotel

## PARKING & VALET

Complimentary valet at front of hotel  
when dining at Toro Toro

# CONTACT US

## SALES & EVENT

**COORDINATOR KAYLA HAWK**

*PHONE* - (817) 542-9435

*EMAIL* - [hello@torotorofortworth.com](mailto:hello@torotorofortworth.com)

## TORO TORO RESTAURANT

*PHONE* - (817) 975-9895