bocado

SEASONAL & SPANISH INSPIRED

Group Event & Private Dining

252 PICTON MAIN STREET, PRINCE EDWARD COUNTY, ON / +1 613 476 2208 / RESERVATIONS@BOCADORESTAURANT.CA

Group Event & Private Dining

Located in the heart of Prince Edward County, Bocado is a true expression of the Mediterranean serving seasonal and Spanish-inspired food, cocktails, and regional wines. Bocado is a place for sharing plates in a warm and energetic space, exploring local wines and food from PEC with a Spanish influence.

The space is centred around an open kitchen separating two dining rooms with full bars, joined by a beautiful ornate corridor. The front room can comfortably seat 60 people while the back room can seat 40 people making the restaurant ideal for private corporate dinners, lunches, brunches, cocktail and canapé receptions, rehearsal dinners or intimate weddings.

For more intimate groups, we have an elevated harvest table which comfortably seats 10–12 guests and to its side we can set a harvest table which comfortably seats up to 18 guests. Ask about our buy out and semi buy out packages for larger groups.

Bocado Restaurant Set Menus

For larger groups and to properly express the Spanish tapas experience, we have 3 prix-fixe menus to choose from for $65, $75, and $85 per person. Your group would all dine on the same menu. The table receives all dishes on the chosen menu served tapas / family style (everything shared). We work with dietary restrictions and allergies with small adjustments to some dishes or complete replacements if need be. Inquire with the team about our Spanish curated Brunch menu for large groups and wedding parties.

Canapés & Food Stations

We offer passed canapés, curated stations, and late-night snacks. Please inquire for our latest seasonal menu.

SET MENU 1 /

SPANISH CURED MEATS
house pickles, crème fraîche.

PAN CON TOMATE
tomatoes, garlic, evoo, sourdough.

JAMÓN CROQUETAS
jamón ibérico, garlic aioli, house pickles.

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RADISH SALAD
fiddlehead farm radish, grilled hakurei turnips, mizuna, whipped feta, pistachio, roasted garlic sherry vinaigrette.

CALAMARI
buttermilk marinade, mojo picón, guindilla peppers, aragon olives, lemon.

DATES
ibérico pancetta, manchego, guindilla peppers, honey gastrique.

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SALMON
organic salmon, piperrada, giant capers, linzer potato, saffron aioli.

ROASTED CAULIFLOWER
ajo blanco, chive, toasted almonds, mint chermoula, lemon.

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CHURRO
mexican cinnamon, chocolate and dolce de leche.

SET MENU 2 /

SPANISH CURED MEATS
house pickles, crème fraîche.

PAN CON TOMATE
tomatoes, garlic, evoo, sourdough.

DATES
ibérico pancetta, manchego, guindilla peppers, honey gastrique.

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ALBACORE TUNA
jalapeño mojo verde, basil oil, kalamansi aioli, spicy pepper, bulgur cracker.

RADISH SALAD
fiddlehead farm radish, grilled hakurei turnips, mizuna, whipped feta, pistachio, roasted garlic sherry vinaigrette.

JAMÓN CROQUETAS
jamón ibérico, garlic aioli, house pickles.

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SEAFOOD PAELLA
argentinian red shrimp, bay scallops, mussels, peas, saffron, lemon.

ROASTED CAULIFLOWER
ajo blanco, chive, toasted almonds, mint chermoula, lemon.

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FLORONES
‘banoffee style’ banana ice cream, seeded chocolate, coconut whipped cream.

SET MENU 3 /

IBÉRICO DE BELLOTA
hand sliced 48 mth acorn-fed jamón ibérico.

SPANISH & LOCAL CHEESES
quince and sourdough.

PAN CON TOMATE
tomatoes, garlic, evoo, sourdough.

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BABY GEM SALAD
fiddlehead farm lettuce, green goddess dressing, pickled pearl onion, sunflower seeds, truffle cheese, phyllo jamón chips.

PULPO
galician style octopus, fingerling potatoes, paprika, spanish evoo, garlic aioli.

JAMÓN CROQUETAS
jamón ibérico, garlic aioli, house pickles.

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RIBEYE STEAK
16oz beef ribeye, onion agrodolce, chimichurri.

PATATAS
local potatoes, brava sauce, garlic aioli, parsley, oregano.

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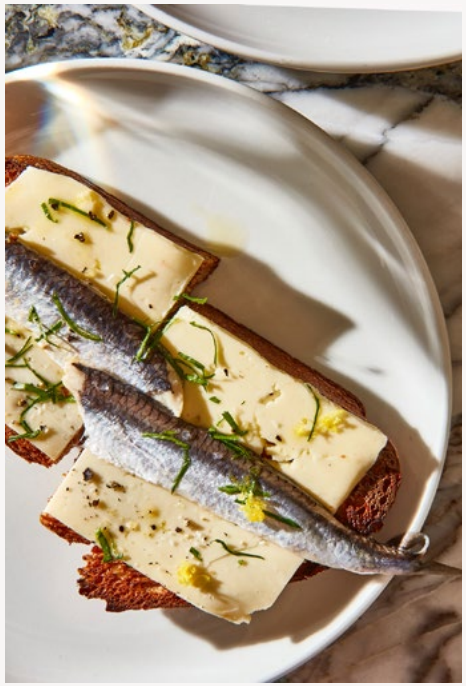
BASQUE CHEESECAKE
burnt cheesecake, goat cheese, stewed apples, salted caramel, marcona almond praline.



Bar Packages, Cocktails & Wine

We offer a full-service bar with specialty cocktails ranging from classics to sophisticated, custom-themed drinks by our talented bar team, or allow our Sommelier to choose the perfect wine for your group and menu. Ahead of your event, drop into the restaurant for a wine and cocktail tasting so we can ensure you have the perfect drink selection for family, friends and colleagues.

For larger groups we have three selected bar packages to choose from ranging from basic, premium, or ultra-premium. We have hand selected some of our favorite spirits and local beers and ciders making it effortless to choose the package that works within your budget and preferences.

BASIC /

BAR RAIL / 11

STOLI VODKA

TANQUERAY GIN

PLANTATION 3 STAR RUM

CANADIAN CLUB 100% RYE

CAZADORES TEQUILA BLANCO

FAMOUS GROUSE SCOTCH

BEER /9 EACH

ESTRELLA DAMM LAGER
spanish lager

PARSONS
farmer's tan harvest ale

SLAKE
hatch pale ale, pec

STOCK & ROW
cider

NO COCKTAIL

PREMIUM /

BAR RAIL / 14

TITOS VODKA

TANQUERY 10 GIN

HAVANA 7YR RUM

LOT NO. 40 RYE

TROMBA TEQUILA BLANCO

JOHNNIE WALKER BLACK

BEER / 9 EACH

ESTRELLA DAMM LAGER
spanish lager

PARSONS
farmer's tan harvest ale

SLAKE
hatch pale ale, pec

STOCK & ROW
cider

COCKTAILS / 17-21

CHOICE HOUSE COCKTAILS

ULTRA /

BAR RAIL / 16

GREY GOOSE VODKA

BOTANIST GIN

EL DORADO 12YR RUM

RITTENHOUSE RYE

CASAMIGOS TEQUILA BLANCO

GLENLIVET 12YR SCOTCH

BEER / 9 EACH

ESTRELLA DAMM LAGER

PARSONS
farmer's tan harvest ale

SLAKE
hatch pale ale, pec

SOUR CHERRY CIDER

COCKTAILS / 17-21

CHOICE HOUSE COCKTAILS

VERMUT
LUIS XIV

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