



bocado

Tapas Wine Bar

FUNCTIONS

WORCESTER, MA | BOCADOTAPASBAR.COM





bocado

Tapas Wine Bar

Tapas represent a style of eating and a way of life that is very Spanish, and yet very adaptable to American culture. Ranging from very simple fare to more sophisticated dishes, tapas are generally served in small portions on small plates and shared by everyone in the party. Bocado features over 40 different tapas, a selection of imported meats and cheeses, signature paella dishes as well as an exclusively Spanish wine list. The warm atmosphere and skilled service allows guests to immerse themselves in this style of eating for a truly unforgettable dining experience.



The Cava Room

SEATED DINNER: up to 40 guests

COCKTAIL STYLE EVENTS: up to 60 guests

Our Cava room is located on the far right of the main floor at Bocado. Cava is decorated in modern cream leather with banquettes running the length of either side of the room. It is accented with beautiful rustic wooden tables. The room features its own private bar, and optional use of our built in AV equipment.



The Bodega Room

SEATED DINNER: up to 60 guests

COCKTAIL STYLE EVENTS: up to 60 guests

Our Bodega room is located in the middle of the main floor at Bocado. Bodega is set up with a combination of booths and banquettes, and is decorated in warm red and brown tones.



INFORMATION AND POLICIES

FOOD & BEVERAGE MINIMUMS

When booking your group reservation, please note that dates come with a food & beverage revenue guarantee. Minimums vary based on the day of the week and time of the year, and do not include service charge, sales tax, or gratuity. Room rental fees for private events will also apply.

EVENT GUARANTEES

We will need to receive your final guest commitment one week prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event, we will do our best to accommodate.

Group menus and beverage choices will need to be selected 2 weeks in advance. This will guarantee food and beverage item availability and printing of the menus for the day/night of the event as needed.

TAX AND GRATUITY

Food and beverages are subject to a 7% sales tax. The amount of gratuity is solely up to you. We recommend 20% of the food and beverage total. A card will be supplied, for your convenience, with the 20% amount of the total written in, and will be presented with the check. Other fees may apply depending on the specific details of the event.

CANCELLATION

Cancellation 7 days (M-F) prior to the event required. Failure to cancel will result in a charge of 50% of the food and beverage minimum to the credit card given. Larger events may have different cancellation conditions and a 25% deposit may apply.

FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges and sales tax. Payment of the entire guest check is due upon completion of the event. Niche accepts cash and all major credit cards. Loyalty points cannot be accrued on large group events.

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Seated Family-Style Dinner – \$45/pp

CHEESE & CHARCUTERIE – a large board with an assortment of gourmet Spanish cheeses and cured, sliced meats is set-up at the front of the room for guests to enjoy as they arrive

Once seated, the following dishes will be served family-style to each table of four (Paella served (1) per six people):

MADALENA SALAD – mixed greens, avocado, shredded manchego, housemade white balsamic dressing

TAPAS – choose 5 tapas from our list

PAELLA – choose 1 from our list

DESSERT – churros with chocolate dipping sauce –OR– seasonal bread pudding

Cava or Sangria Greeting \$10/pp

Add a Second Paella \$9/pp

Tapas Options

- **Fried Olives** – saffron allioli
- **Olives** – marinated mixed olives
- **Mozzarella Rice Balls** – basil allioli
- **Pork Meatballs** – red wine sauce, figs and bleu cheese
- **Fried Calamari** – capers, lemon, garlic, orange horseradish cream
- **Sweet Potato Ricotta Dip** – grilled pita
- **Roasted/Fried Potatoes** – saffron & tomato allioli
- **Sautéed Mussels** – sundried tomatoes, light cream
- **Sautéed Shrimp** – garlic, parsley and olive oil
- **Bacon Wrapped Scallops** – red pepper flakes and truffle honey
- **Mini Shrimp Burgers** – hot cherry pepper sauce
- **Mini Kobe-Style Beef Burgers** – basil Dijon mayo, lettuce, tomato, Spanish onion
- **Avocado Toast** – sweet pea ricotta purée, red chili onion jam
- **Slow Roasted Chicken Thigh** – creamy polenta, sundried tomato-olive salsa, pomegranate molasse
- **Casamiento** – sliced steak with rice, beans and vegetables, piquillo chimichurri sauce
- **Grilled Chicken Breast** – farro and vegetable salad, feta, sherry Dijon vinaigrette
- **5 Hour Braised Beef Brisket** – bbq braise sauce, Yukon mashed, Aleppo crème fraîche
- **Fried Avocado** – spicy shrimp salad, lemon ginger dressing
- **Tuna Poke** – raw yellowfin, fiery teriyaki sauce, edamame, cashews
- **Ham & Cheese Fritters** – serrano, smoked ham and Mahon with Spanish remoulade
- **Crisp Braised Pork Belly** – creamy corn potato purée, Sriracha bbq, pickled vegetables
- **Roasted Fried Cauliflower Florets** – Bocado buffalo sauce, pickled vegetables, gorgonzola ranch
- **Grilled Venison** – roasted sweet potato and caramelized turnip, black cherry agrodolce, blue cheese
- **Sautéed Gourmet Mushrooms** – silky polenta, goat cheese butter, sherry vinegar glaze, shallot crisps

Paella Options

- **Classic Paella** – saffron rice, chicken, calamari, shrimp, chorizo, little necks, mussels, peas, tomato
- **Vegetarian Paella** – tomatoes, peas, roasted cauliflower, broccoli, fennel, onions, peppers, spinach, grilled asparagus
- **Seafood Paella** – shrimp, calamari, scallops, white fish, mussels, clams, basil, tomatoes and peas
- **Meat Paella** – chicken, chorizo, veal, duck confit, peppers & onions, crisp onion rings
- **Big Pig Paella** – slow-roasted pork, roasted sweet potato, red pepper, crispy pork belly, charred onion bacon broth, pimenton bbq drizzle, green onion

Cocktail Party & Buffet Dinner – \$48/pp

CHEESE & CHARCUTERIE – a large board with an assortment of gourmet Spanish cheeses and cured, sliced meats is set-up at the front of the room for guests to enjoy as they arrive

PASSED TAPAS – choose 5 tapas from our list

MADALENA SALAD STATION – mixed greens, avocado, shredded manchego, housemade white balsamic dressing

PAELLA STATION – choice of classic, vegetarian, seafood, meat or ‘Big Pig’ paella

DESSERT STATION – churros with chocolate dipping sauce or bread pudding

ENHANCEMENTS

Cava or Sangria Greeting \$10/pp

..... Tapas Options

- **Avocado Toast** – sweet pea ricotta purée, red chili onion jam
- **Mozzarella Rice Balls** – basil allioli
- **Pork Meatballs** – red wine, figs and bleu cheese
- **Bacon Wrapped Scallops** – red pepper flakes and truffle honey
- **Sautéed Shrimp** – garlic, parsley and olive oil
- **Mini Shrimp Burgers** – hot cherry pepper sauce (1/pp)
- **Mini Kobe-Style Beef Burgers** – basil Dijon mayo, lettuce, tomato, Spanish onion (1/pp)
- **Grilled Asparagus Spears** – lemon pimenton allioli
- **Cherry Tomato & Pimenton Marinated Fresh Mahon Cheese Skewers** – garlic basil allioli
- **Ham & Cheese Fritters** – serrano, smoked ham and Mahon with Spanish remoulade
- **Roasted Fried Cauliflower Florets** – Bocado buffalo sauce, pickled veggies, gorgonzola ranch
- **Peppadew Rellenos** – blue cheese stuffed peppadew peppers
- **Moroccan Spiced Chicken Skewers** – chimichurri sauce
- **Roasted/Fried Potatoes** – saffron & tomato allioli



Cocktail Style Events

Cocktail style parties at Bocado still offer the best of Bocado, but allows guests to move around the room and mingle while they enjoy their meal. Food is served continuously for 2 hours. Price is based on a 3 hour reception.

Cocktail Style Dinner – \$38/pp

CHEESE & CHARCUTERIE – a large board with an assortment of gourmet Spanish cheeses and cured, sliced meats is set-up at the front of the room for guests to enjoy as they arrive

TAPAS – choose 6 tapas from our list

Light Cocktail Reception – \$25/pp

CHEESE & CHARCUTERIE – a large board with an assortment of gourmet Spanish cheeses and cured, sliced meats is set-up at the front of the room for guests to enjoy as they arrive

TAPAS – choose 3 tapas from our list

ENHANCEMENTS

Cava or Sangria Greeting \$10/pp

Dessert Station \$4/pp

Choice of **Churros** with chocolate dipping sauce or **Bread Pudding**

The dessert station will be set-up at the beginning of the third hour of the reception.

Tapas Options

- **Avocado Toast** – sweet pea ricotta purée, red chili onion jam
- **Mozzarella Rice Balls** – basil alloli
- **Pork Meatballs** – red wine, figs and bleu cheese
- **Bacon Wrapped Scallops** – red pepper flakes and truffle honey
- **Sautéed Shrimp** – garlic, parsley and olive oil
- **Mini Shrimp Burgers** – hot cherry pepper sauce (1/pp)
- **Mini Kobe-Style Beef Burgers** – basil Dijon mayo, lettuce, tomato, Spanish onion (1/pp)
- **Grilled Asparagus Spears** – lemon pimenton alloli
- **Cherry Tomato & Pimenton Marinated Fresh Mahon Cheese Skewers** – garlic basil alloli
- **Ham & Cheese Fritters** – serrano, smoked ham and Mahon with Spanish remoulade
- **Roasted Fried Cauliflower Florets** – Bocado buffalo sauce, pickled veggies, gorgonzola ranch
- **Peppadew Rellenos** – blue cheese stuffed peppadew peppers
- **Moroccan Spiced Chicken Skewers** – chimichurri sauce
- **Roasted/Fried Potatoes** – saffron & tomato alloli

BAR PACKAGES

MA state liquor laws dictate that we are not legally able to discount or package any liquor sales to our customers. We have created a few options to help control costs while providing beverage service to your guests.

OPEN BAR

An open bar entails one tab being kept for all drinks ordered throughout the event with no restrictions. The beverage tab will be combined with the food bill at the end of the event and presented to the host for payment.

LIMITED OPEN BAR

1. Tab is limited to beer and select wine only, other drinks are the responsibility of the guest.
2. Tab is limited to a select list of beverage options, others will be the responsibility of the guest.
3. Tab is open to a predetermined cost ceiling, where drinks beyond that point will be the responsibility of the guest.
4. A certain number of drinks is allotted to each guest, with drinks beyond that allotment the responsibility of the guest.

CASH BAR

A cash bar entails that all beverage purchases are the responsibility of the guest. Cash or credit card payment is fine.

CONTROLLED PACKAGE OPTIONS

1. **Sangria Greeting:** greet each guest with a glass of our signature sangria at a cost of \$10 per person.
2. **Beer or Wine Greeting:** each guest is greeted with a select beer, wine, or champagne (or the option to choose). Cost based on alcohol served.
3. **Cava Toast:** each guest is poured a modified portion of cava at a designated time for a speech or toast.
 - 2 oz. pour of house cava for \$4 per person
 - 3 oz. pour of house cava for \$6 per person

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