



TOCADOR

Located in the heart of Mount Pleasant. Tocador is a restaurant and cocktail bar inspired by the vibrance and energy of Latin America.

We specialize in Latin cuisine, creative cocktails, classics done right, and a curated selection of spirits wine and craft beers.



2610 MAIN STREET

HOLA@TOCATOR.CA | [@TOCADORBAR](https://www.instagram.com/TOCADORBAR)

604 - 620 - 2433





THE SPACE

CAPACITY : SEATING 55 / STANDING 100

Our room is lively, colourful and welcoming. Let us take you on a getaway. The room can be adapted to your event, whether that is a relaxed seated dinner or an energetic evening with canapés, live music and dancing.

We can seat 55 guests comfortably or we can offer standing room for 100 guests. We offer buy outs with a minimum spend starting at 3k early week, upwards of 10k on weekends and holidays





CHRISTMAS

Starting late November, we bring holiday cheer to Main Street with festive cocktails and fun decor. The room is transformed into a cozy winter wonderland in the tropics. A warm atmosphere adorned with Christmas cacti, florals, and beautiful lights.

Our menu includes a mix of handcrafted original cocktails and winter classics, such as mulled wine, hot buttered rum and egg nog.





THE FOOD

FULL COURSE MEAL | CANAPES

Lead by Chef Gabriel Tellez, we offer a special set menu for seated dinners or canapés for standing events. We take dietary restrictions and allergies into consideration, please reach out and let us know how we can accommodate you.

Below you can find some sample menus from previous events that we have hosted.





ENTERTAINMENT

We have several bands available for hire who specialize in Latin music to get you dancing!

You are also welcome to bring in your own entertainment or playlists if you prefer. We also have a variety of in-house playlists depending on the ambience you are hoping for. If needed, PA systems can be set up for speeches as well.



SAMPLE COCKTAIL CANAPÉ MENU

MENU CREATED BY HEAD CHEF GABRIEL TÉLLEZ

\$35 - \$50 Per Guest

PASSION FRUIT & HABANERO TUNA CEVICHE

TOSTADA DE TINGA

TACO DE CAMARON

SOPESITO DE CARNITAS

QUINOA SALAD

DESSERT

Churros with Dulche de Leche

SAMPLE COURSED MENU

MENU CREATED BY HEAD CHEF GABRIEL TÉLLEZ

\$60 (approx) Per Guest

FIRST COURSE

Lobster cream soup

OR

Seasonal mushroom risotto

(vegetarian, vegan)

SECOND COURSE

Beef brisket, truffle oil smashed potatoes,
fresh greens, mezcal vinaigrette

OR

Roasted cauliflower in mole negro,
served with roasted vegetables

(vegetarian, vegan)

DESSERT

Flan de elote, traditional Spanish dessert

OR

Natilla, traditional Spanish dessert

(vegetarian, vegan)

