

Bull & Filly: Group Bookings & Events

Thank you for your interest in hosting your next event at Bull & Filly. We are dedicated to providing an unparalleled dining experience, marked by our commitment to consistency, product quality, and world-class hospitality. Our curated group menus are designed for parties of 17 guests or more, ensuring exceptional value and flawless execution for your special occasion.

Our Exclusive Spaces

Discover the perfect setting for your next gathering within our versatile restaurant.

The Private Dining Room

- Capacity: Up to 28 guests (set up as 3 tables)
- Ideal for: Intimate corporate meetings, exclusive lunch or dinner events, and private celebrations.
- Maximum 16 guests at one table
- Minimum spend for a private evening before tax and gratuity
 - Weekdays \$500 (Tuesday - Thursday)
 - Weekends \$800 (Friday - Sunday)
- Set Menu for all groups over 16

The Lounge Area

- Capacity: Up to 35 guests for a vibrant cocktail reception.
- Extended Capacity: Can accommodate up to 60 guests when combined with the Private Dining Room (subject to availability).
- Availability:
 - Daytime (2 PM - 5 PM): Minimum spend of \$500 (before tax).
 - Evening (After 8 PM): Minimum spend of \$500 (before tax)

The Semi-Private Dining Room (Lower Level)

- Capacity: 25 to 46 guests
- Rates (Minimum Spend before tax and gratuity):
 - Lunch (Tuesday - Friday): \$1,500
 - Dinner (Tuesday & Wednesday) \$3000
 - Lunch (Saturday - Sunday): \$2,500
 - Dinner (Friday & Saturday) \$3500

Full Restaurant Buyout

Host an unforgettable event with exclusive access to our entire restaurant.

- Capacity: Up to 120 guests
- Rates (Minimum Sales Required before tax and gratuity):

DAY	LUNCH	DINNER
Monday	\$2,500	\$4,000
Tuesday	\$2,500	\$4,000
Wednesday	\$3,000	\$5,000
Thursday	\$3,000	\$6,000
Friday	\$4,000	\$12,000 (after 5 PM)
Saturday	\$4,000	\$12,000 (after 4 PM)
Sunday	\$5,000	\$10,000 (after 4 PM)

Group Menus

Group Lunch Pre-Set Menu (available 11:00am - 4:00pm)

Philly Cheese Steak \$27

Savory marinated beef sirloin, piquillo peppers, yellow peppers, provolone, smoked white cheddar, smoked onion jam, on a hoagie bun, served with fries

Tuna Melt \$22

Garlic aioli, dijon, house-made pickles, shallots, capers, tomatoes, provolone, smoked white cheddar, on sourdough GF bread on request. Served with fries

Reuben \$22

Warm, thick-sliced house-made 10-day brine corned beef, sauerkraut, Swiss cheese, our legendary tangy sauce, on toasted rye, served with fries

Chicken Club \$22

Sliced Chicken breast, tomato, bacon, lettuce, cheddar cheese & house made roasted garlic mayo on ciabatta. Served with fries

Italian Sausage Rigatoni \$28

Marinara cream sauce, piquillo peppers, spinach, parmesan and basil. Add Bread \$2 | Garlic Bread \$3

Quiche Florentine: \$22

Pâte brisée crust, eggs, spinach, Swiss cheese. Choice of fries or house salad.

Group Brunch Pre-Set Menu (available Sat. & Sun. 9:00am - 11:00am)

Quiche Florentine \$22

Pâte brisée crust, eggs, spinach, Swiss cheese. Choice of fries or house salad.

Eggs Benedict \$20

Your choice of ham or avocado and spinach, pickled red onions on an English muffin, with two poached eggs and house-made lemon hollandaise. Served with hashbrowns.

Turkish Eggs \$16

Two poached eggs, creamy hummus, chili butter, zhoug, served on marble rye. Served with hashbrowns.

Crème Brûlée French Toast \$19

Served with whipped cream and mixed berries.

Croque Madame \$19

Classic French style with grilled ham, Swiss cheese, on marble rye, topped with mornay sauce and topped with a fried egg. Served with hashbrowns.

Group Dinner Pre-Set Menu (single Course)

*** Please note that our one-course booking has a maximum duration of 2 hours ***

Seatings available at 5:15PM or 7:30 PM for single course menu Friday - Sunday

Our full three-course menu includes a reservation for the entire evening.

Maple Glazed Chicken Supreme \$29

Chicken with a maple mustard jus, seasonal vegetables, kale, and bacon. Served with fingerling potatoes.

Italian Sausage Rigatoni \$28

Italian sausage, sun dried tomatoes, piquillo peppers, baby spinach, cherry tomatoes, parmesan, basil, served on rigatoni with a marinara cream sauce. Add Bread \$2 | Garlic Bread \$3

Thick Cut MB Pork Chop \$32

Thick cut, bone in, Manitoba pork chop with chimichurri, potato pave, green beans and almonds.

Steelhead Trout \$33

Served with farro, butternut squash, fried artichoke hearts, pickled red onions, almonds, lemon vinaigrette, topped with pepperonata.

10oz French Sirloin \$37

Thick-cut CAB sirloin, served with herb butter red wine demi glace, brown butter mashed potatoes and seasonal vegetables

The Bull & Filly Full Course Dinner Pre-Set Menu

3 Course Dinner - Full evening booking **\$52 / guest**

4 Course Dinner - Full evening booking **\$52 / guest + appetizers**

First Course (Choice of)

Baby Greens Salad, Feature Soup

Main Course (Choice of)

Maple Glazed Chicken Supreme

Chicken with a maple mustard jus, seasonal vegetables, kale, and bacon. Served with fingerling potatoes.

Italian Sausage Rigatoni

Italian sausage, sun dried tomatoes, piquillo peppers, baby spinach, cherry tomatoes, parmesan, basil, served on rigatoni with a marinara cream sauce. Add Bread \$2 | Garlic Bread \$3

Thick Cut MB Pork Chop

Thick cut, bone in, Manitoba pork chop with chimichurri, potato pave, green beans and almonds.

Steelhead Trout

Served with farro, butternut squash, fried artichoke hearts, pickled red onions, almonds, lemon vinaigrette, topped with pepperonata.

10oz French Sirloin \$37

Thick-cut CAB sirloin, with herb butter red wine demi glace, brown butter mashed potatoes, seasonal vegetables

Dessert (Choice of)

Crème Brûlée:

Classic vanilla bean custard with caramelized sugar.

Lemon Tart:

Fresh lemon sabayon with a brown butter crust, whipped cream, raspberry coulis, and candied lemon peel.

Chocolate Terrine:

Dense dark chocolate mousse with mixed berries and black pepper coulis.

Payment & Policies

- Gratuity: An 18% gratuity service fee will be applied before tax to all group bookings.
- Cancellation up to 7 days prior.
-

Thank you for considering Bull & Filly for your group booking. We eagerly anticipate the opportunity to host your special event and create an unforgettable experience for you and your guests.