

# Restaurant Group Bookings & Events



## Thank You for Your Inquiry

We are delighted to assist with your group booking. At Bull & Filly, we pride ourselves on:

- Consistency
- Quality of Product
- A World-Class Dining Experience.

Our group menus are designed for parties of **17+ guests** to ensure exceptional value and flawless execution for your special occasion.

---

## Our Space

### Private Room

- **Capacity:** Up to 24 guests
- **Ideal for:** Meetings, lunch/dinner events, and private gatherings
- **Features:** Large screen available for presentations, full privacy

### Lounge Area

- **Capacity:** Up to 35 guests (Cocktail Reception)
- **Extended Capacity:** Up to 75 guests with the private room (availability permitting)
- **Rates:**
  - \$500/day between 2 and 5pm
  - \$500 for evening events after 8 PM

### Dining Room (semi-private Lunch & Dinner)

- **Capacity:** Up to 50 guests private | 24 guests semi-private | minimum
- **Rates:** private
  - **Lunch (Wed-Fri):** \$1500 minimum before tax and gratuity
  - **Lunch (Sat-Sun):** \$2500 minimum before tax and gratuity.

### Full Restaurant Buyout

- **Capacity:** Up to 100 guests (minimum sales required before tax and gratuity))
  - **Rates:**
    - **Monday:** \$5000
    - **Tuesday:** \$5000
    - **Wednesday:** \$7500
    - **Thursday:** \$7500
    - **Friday:** \$7500 after 5pm
    - **Saturday:** \$7500 after 5pm
    - **Sunday:** \$5000 after 4pm
- 

## Cocktail Party Menu

### Appetizers - Food Station

- **Calamari - \$18**  
Lightly breaded, deep-fried, with saffron aioli
- **Cajun Dry Ribs - \$18**  
Cajun-spiced, sous-vide pork, flash-fried
- **Arancini (3) - \$18**  
Shiitake mushrooms, risotto, provolone, marinara
- **Wings (1 lb) - \$19**  
Fresh wings tossed in hot, salt and pepper, Texas BBQ
- **Steak Tartare \$19**  
Angus beef, house pickles, capers, shallots, mayo, mustard, olive oil, tabasco
- **Candied Bacon \$18**    secret recipe
- **Oysters - \$3 each**    minimum 48    Village Bay Oysters

### Canapés - \$3.00 each | minimum 4 dozen per selection

Hot:

- **Steak Tartare on crostini**  
Angus beef, house pickles, capers, shallots, mayo, mustard, olive oil, tabasco

- **Duck Spring Rolls**  
Duck confit, mushroom conserva
- **Chorizo Meatballs**  
Persillade, garlic aioli
- **Mini Quiche Florentine** – Briseé crust, egg, spinach and Gruyere mini tarts
- **Gourgeres** – baked Gruyere cheese pastries
- **Stuffed Artichoke Hearts** – with goat cheese, piquillo pepper puree and fresh herbs

Cold:

- **Pate de Campagne** – house made country pate, on crostini with dijon mustard and pickles
- **Oyster** – fresh oysters on the half shell, with horseradish cream
- **Cheese** – St. Andre cheese and house made tomato jam on crostini

NOTE: We are able to provide cheese and vegetable platters on request.

---

## Lunch Menu (17 to 24 Guests)

- **The Bull Burger (2024 #1 Burger)** - \$24  
Chuck & brisket patty, smoked cheddar, candied pickled jalapenos, guacamole, bacon, pepperoncini, fries
  - **Beet Salad** - \$18  
Glazed beets, mixed greens, goat cheese, red wine vinaigrette (Add chicken for \$5)
  - **Reuben** - Warm thick-sliced house-made 10 day brine corned beef, sauerkraut, Swiss cheese, our legendary tangy sauce, toasted rye. \$21
  - **Fry N Mighty (#2 Chicken Week 2025)** \$21  
Golden fried chicken piled high with zesty pickled slaw, hot honey on a soft brioche bun. Served with fries or greens.
  - **Mediterranean Mushroom Pasta** \$23 add chicken \$5  
Marinated mushrooms and artichokes, cherry tomatoes, sundried olives, burrata, fettuccine noodles . Vegan
- 

## Brunch Menu a La Carte (17 to 24 ppl)

- **Traditional Breakfast** - scrambled eggs, bacon, hashbrowns, rye toast \$16.25
- **Quiche Florentine** \$22  
Spinach, swiss cheese, baby greens

- **Eggs Benedict** - choice of ham or avocado and spinach, pickled red onions on an English muffin, with 2 poached eggs, in a housemade lemon hollandaise. \$20
- **Turkish eggs** - 2 poached eggs, creamy hummus, chili butter, zoug, served on marble rye. 17
- **Mushroom toast** - Caramelized cauliflower puree, roasted rosemary assorted mushrooms, 2 poached eggs, parmesan cheese, and pickled red onion, served on marble rye and with hashbrowns \$17
- **Creme Brulee French Toast** - whipped cream and blueberries. \$19

## Brunch Menu Buffet (Private Room - 24ppl)

\$28.95 per adult, includes coffee and tea

\$12.95 kids under 12

Minimum spend for the private room and buffet \$1000 before tax and gratuity.

- Scrambled eggs
- Sausage
- Bacon
- Eggs benny
- Hashbrowns
- Rye toast
- Pancakes

Note. dainties available for \$5.95 per person | dessert cutting fee \$1.50 person for cake or dessert from a licensed bakery.

---

## Dinner Menu (17- 24 Guests)

Appetizer and dessert courses are available.

- **Chicken Supreme** - \$29  
Maple-glazed chicken, mustard jus, roasted root vegetables, kale, bacon (GF)
- **Mediterranean Mushroom Pasta** \$23 add chicken \$5  
Marinated mushrooms and artichokes, cherry tomatoes, sundried olives, burrata, fettuccine noodles . Vegan
- **Pork Schnitzel** - \$29  
Breaded pork, mushroom gravy, cucumber salad
- **Beef Brisket** - \$33  
72-hour cooked brisket, Kansas City BBQ sauce, mashed potatoes, veggies

- **Steelhead Trout - \$33**  
Farro, butternut squash, fried artichokes, pickled red onions, almonds, lemon vinaigrette, peperonata
  - **10 OZ French Sirloin \$35**  
Grilled with herb butter, , demi glace, and red wine, served with brown butter mashed potatoes, and feature veg
- 

## Dinner Menu (25+ Guests)

- **Chicken Supreme - \$29**  
Maple-glazed chicken, mustard jus, roasted root vegetables, kale, bacon (GF)
- **Beef Brisket - \$33**  
72-hour cooked brisket, Kansas City BBQ sauce, mashed potatoes, veggies
- **Pork Schnitzel - \$29**  
Breaded pork, mushroom gravy, cucumber salad
- **Steelhead Trout - \$33**  
Farro, butternut squash, fried artichokes, pickled red onions, almonds, lemon vinaigrette, peperonata
- **Mediterranean Mushroom Pasta \$23** add chicken \$5  
Marinated mushrooms and artichokes, cherry tomatoes, sundried olives, burrata, fettuccine noodles . Vegan

*Vegan option available on request.*

---

## The Bull & Filly VIP Package     \$49.95 / person

### First Course

- **Baby Greens Salad**  
OR
- **Butternut Squash Soup**

### Main Course

- **Chicken Supreme - \$29**  
Maple-glazed chicken, mustard jus, roasted root vegetables, kale, bacon (GF)
- **Beef Brisket - \$33**  
72-hour cooked brisket, Kansas City BBQ sauce, mashed potatoes, veggies
- **Pork Schnitzel - \$29**  
Breaded pork, mushroom gravy, cucumber salad

- **Steelhead Trout** - \$33  
Farro, butternut squash, fried artichokes, pickled red onions, almonds, lemon vinaigrette, peperonata
- **Mediterranean Mushroom Pasta** \$23   add chicken \$5  
Marinated mushrooms and artichokes, cherry tomatoes, sundried olives, burrata, fettuccine noodles .   Vegan

## Dessert

- **Crème Brûlée**  
Classic vanilla bean custard with caramelized sugar
- **Lemon Tart**  
Fresh lemon Sabayon with brown butter crust, whipped cream, raspberry coulis, and candied lemon peel.
- **Chocolate Terrine**  
Dense dark chocolate mousse with mixed berries and black pepper coulis.

*Appetizers and canapes available*

---

## Payment Options

Separate bills available up to 24 people  
25+ one bill only (cash bar available)  
18% gratuity service fee before tax  
\$250 deposit for all groups 25+

---

Thank you for considering Bull & Filly for your group booking. We look forward to hosting your special event!