

## **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.

Tuesday to Thursday up to 36 guests  
Friday and Saturday up to 16 guests  
Sunday up to 24 guests

All groups 16 or more choose from our set menus of 4 choices pre-ordered  
All groups over 24 choose from a limited set menu of 2 choices, family style or pass around dinner. All groups over 24 people are one bill and pre-ordered

### **BRUNCH**

Groups 16 to 24 guests choose from a menu of 4 choices for brunch pre-ordered  
All groups over 12 can choose from 10:30am or earlier | 1:30pm or later

### **LUNCH**

Groups 16 to 24 guests choose from a menu of 4 choices for lunch pre-ordered  
Groups over 24 people choose from a limited menu of 2 choices pre-ordered.  
All groups over 8 can choose from 11:30am or earlier | 12:30pm or later.  
We do not take group reservations at noon.

### **DINNER**

Groups 16 to 24 guests choose from our set menu of 4 choices pre-ordered.  
Tuesday to Thursday 5 to 5:30pm | 7pm or later  
Friday, Saturday, and Sunday 5:00 or earlier to 7:30pm (2.5 hour seating) | 7:00pm or later

We do not reserve our room for private parties under 16 people but will provide as much privacy as we can provide depending on time and day.

All groups 8 and over are subject to a 18% pretax gratuity.

## **Restaurant Buyout**

minimum spend before tax and gratuity.

50% deposit 60 days in advance and the balance paid at the end of the event.

Monday - Tuesday 5pm - close \$3000  
Wednesday to Thursday 5pm - Close \$5000  
Friday to Saturday 5pm - Close \$10000  
Sunday Brunch Buffet \$5000  
Sunday Dinner Buffet 4pm - Close \$5000

**Set Menu's Below:**

## Brunch

### Eggs Benedict 20

Black forest ham, pickled red onions on an English muffin, with two medium poached eggs and house-made lemon hollandaise. 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.

### Corned beef Hash 20

Hashbrowns, Sauteed onions, Tomato, and corned beef, With scrambled eggs, sour cream.

## Lunch

### Chicken Club 22

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

### Quiche Florentine 23

Pâte brisée crust, eggs, spinach, Swiss cheese, served with a choice of hashbrowns or salad.

### Reuben 23

Warm, corned beef, sauerkraut, Swiss cheese, our legendary tangy sauce, on toasted rye

### Beet Salad 18

Roast beets, arugula, oranges, Dill , Candied walnuts, Whipped Goat Cheese, Radish shoots creamy balsamic dressing.

## Dinner

### Grilled Citrus-Herb Chicken 29

Nestled atop a savory mushroom & chickpea ragout, finished with a vibrant arugula-tahini pesto, toasted almond slivers, and a bouquet of fresh garden greens.

### 8 oz French Sirloin \$44 GF

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

### Pork Schnitzel \$29

A crisp, golden-brown breaded pork loin smothered in a deeply savory, forest-fresh mushroom gravy, and cucumber salad.

### Maple Dijon Glazed Salmon \$33

This dish features a succulent fillet roasted in a vibrant glaze, served over a rustic butternut squash, bacon, and onion hash.

**We do allow cakes from a licensed bakery. There is a \$3.00 service fee per guest.**

**All groups are subject to an 18% pre tax service charge**

## Group Packages 16+

All packages are subject to 18% pre tax gratuity

Groups 24+ choose 2 of the 4 main courses

### Brunch \$30

Coffee & Tea included

#### Eggs Benedict

Black forest ham, pickled red onions on an English muffin, with two medium poached eggs and house-made lemon hollandaise. Served with hashbrowns.

#### Crème Brûlée French Toast

Served with whipped cream and mixed berries.

#### Croque Madame

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

#### Corned Beef Hash

Hashbrowns, Sauteed onions, Tomato, and corned beef, With scrambled eggs, sour cream.

#### Dessert

Mini Lemon Tarts & Chocolate Chip Bread Puddings served on platters 1 of each per guest

### Lunch \$30

Coffee & Tea included

#### Chicken Club

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

#### Quiche Florentine

Pâte brisée crust, eggs, spinach, Swiss cheese, served with a choice of hashbrowns or salad.

#### Reuben

Warm, corned beef, sauerkraut, Swiss cheese, our legendary tangy sauce, on toasted rye

#### Beet Salad

Roast beets, arugula, oranges, Dill, Candied walnuts, Whipped Goat Cheese, Radish shoots creamy balsamic dressing.

#### Dessert

Mini Lemon Tarts & Chocolate Chip Bread Puddings served on platters 1 of each per guest

## Dinner \$49

Appetizers are available for an additional charge including pass arounds.

### 1st Course

Roasted Butternut Squash Soup

### Mains

Grilled Citrus-Herb Chicken GF

Nestled atop a savory mushroom & chickpea ragout, finished with a vibrant arugula-tahini pesto, toasted almond slivers, and a bouquet of fresh garden greens.

8 oz French Sirloin GF

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

Pork Schnitzel

A crisp, golden-brown breaded pork loin smothered in a deeply savoury, forest-fresh mushroom gravy, and cucumber salad.

Maple Dijon Glazed Salmon GF

This dish features a succulent fillet roasted in a vibrant glaze, served over a rustic butternut squash, bacon, and onion hash.

### Dessert

Min Lemon Tarts & Chocolate Chip Bread Puddings served on platters 1 of each per guest

**Add \$2 per guest for mixed greens instead of soup.**

## Mix & Mingle

Our space is perfect for standing receptions and a great alternative to traditional dining without sacrificing quality or selection.

Our lounge area, private room or both are ideal for groups of 16 to 48 guests. All of our appetizers are available by the dozen with a minimum of 3 dozen per choice.

Stuffed CAB prime rib Yorkies 72

Smoked Salmon, dill cream cheese on a crostini 72

Beet Salad Cups 72

Roast beets, arugula, oranges, Dill , Candied walnuts, Whipped Goat Cheese,  
Radish shoots creamy balsamic dressing

Brussels Sprouts 60

Crispy brussels sprouts, with Whipped goat cheese and maple mustard.

Dry Ribs 62

Cajun spiced, 72 hour sous-vide, half rack of premium pork, flash fried.

Calamari Baskets 68

Lightly breaded, flash fried, served with garlic aioli.

Bull Burger Sliders 72

Our Champion Burger !

Filly Burger Sliders 72

Reuben Bites 68

Warm corned beef, sauerkraut, onions, Swiss cheese, our legendary tangy sauce, on grilled rye

Bread Pudding 48

Chocolate Chip Bread pudding squares.

Lemon tarts 48

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

Platters and food stations are available.

Cash bar and host bar welcome.

## The Family Feast

A special dinner for special family and friends.

\$70 per guest

### **First Course**

Soup or salad not by choice.  
Fresh Rolls

### **Main Course**

CAB NY Sirloin, Atlantic Salmon, Roasted Chicken  
Served family style with all the sides. Meat portion based on 4oz of each per guest.

### **Dessert**

A selection of freshly baked lemon tarts, chocolate chip bread pudding, and macaroons

All packages are subject to 18% pre tax gratuity and taxes.

Large Format Wine bottles are available to enhance the family style experience.

## Early Bird Meeting

Our space is available for meetings from 9am to 11:30am Tuesday to Friday for a minimum of 16 guests

Hot Breakfast 29

Breakfast sandwiches, coffee, teas, fresh fruit and cookies, orange and apple juice

Continental breakfast 25

Pastries, croissants, jam, fruits, coffee, teas, orange and apple juice

Coffee | Tea | Water

\$250 room fee.

All packages are subject to 18% pre tax gratuity and taxes.