

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 15 guests or more, ensuring exceptional value and flawless execution for your special occasion.

The Private Dining Room

LUNCH BOOKING:

Wednesday to Friday

11:00am or after 1:30pm seating

2.5 hour seating

Minimum 12 people with ability to order off of our regular menu

15 to 24 guests require a pre-set menu (options found below)

Minimum spend of \$500 pre-tax/gratuity

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

Saturday & Sunday

10:00am or after 1:30pm seating

2.5 hour seating

Minimum 12 people with ability to order off of our regular menu

15 to 24 guests require a pre-set menu (options found below)

Minimum spend of \$600 pre-tax/gratuity

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

DINNER BOOKING:

Tuesday to Thursday

5:00pm, 5:30pm or 7:30pm seating

2.5 hour seating

Minimum 12 people with ability to order off of our regular menu

15 to 24 guests require a pre-set menu (options found below)

Minimum spend of \$750 pre-tax/gratuity

Friday, Saturday & Sunday

5:00pm or 7:30pm seating

2.5 hour seating

Minimum 12 people with ability to order off of our regular menu

15 to 24 guests require a pre-set menu (options found below)

Minimum spend of \$1200 pre-tax/gratuity

All groups over 8 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	\$7000
Sunday Dinner 4pm - Close	\$7000

Group Menus

Brunch

15+ guests

(available Sat. & Sun. before 11 am or after 1:30pm)

Frittata 22

Goat cheese, spinach, cherry tomatoes, served with house-cut hashbrowns and toast.

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.

Turkish Eggs 16

Two medium 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.

Lunch

15+ guests

Beef Dip 24

Prime rib beef dip, sauteed onions, swiss cheese, with a beef broth dipping sauce.
Served on ciabatta 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 24

Marinara cream sauce, piquillo peppers, spinach, parmesan and basil.

Beet Salad add chicken 18

Glazed beets, mixed greens, shallots, herbs, goat cheese, walnuts, house made red wine vinaigrette. Add chicken 6

Reuben 22

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

Dinner

15+ guests
1, 2 or 3 course available

First Course

Baby Greens Salad 9
OR
Feature Soup 9

Main Course

Maple Glazed Chicken Supreme 28
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.

Thick Cut MB Pork Chop 32
Thick cut, bone in, Manitoba pork chop with chimichurri, potato pave, green beans and almonds.

Dill Salmon 33
Served with farro, butternut squash, fried artichoke hearts, pickled red onions, almonds, lemon vinaigrette, topped with pepperonata.

10oz French Sirloin 40
Grilled with herb butter, demi-glace, and red wine, served with brown butter mashed potatoes and featured vegetables.

Dessert

Crème Brûlée 9
Classic vanilla bean custard with caramelized sugar.

Lemon Tart 12
Fresh lemon sabayon with a brown butter crust, whipped cream, raspberry coulis, and candied lemon peel.

Chocolate Pot de Creme 10