

EVENT PLANNING GUIDE

GROUP DINING & PRIVATE EVENTS

NEXT-LEVEL EXPERIENCE

Your gathering is more than a meal. It's a chance to make memorable moments, starting with exceptional food and drink served with an unforgettable presentation. Fire-grilled meats the churrasco way, the expansive, fresh variety of our Salad bar, the artistry of the caipirinha cocktail and more, and all with options to suit your event.

From small hosted meetings, large receptions, weddings, or an all-out gala, Bullvino's can help you create an unforgettable experience.

A Dining Sensation.

*Minnesota's First, 100%, Family-Owned,
Brazilian Churrascaria.*



PERSONALIZED EVENT PLANNING

Our team helps build your perfect event.



NO ROOM RENTAL FEES*

No booking or room rental fees.



VARIED MENUS

An extensive selection of menu options including vegan, vegetarian and gluten-free.



FLEXIBLE EVENT SPACES

Private and semi-private rooms to meet your specific needs.



CUSTOMIZABLE PACKAGES

Personalized packages to create your perfect event.



COMPLIMENTARY A/V SYSTEM

Audio & Video equipment available upon request.



*Events may have a minimum food and beverage guarantee. Prices are per person and exclusive of sales tax and gratuity. Prices vary by date and time of event. Responsible Alcohol Service: It is our desire that our guests enjoy their dining experience by consuming in moderation. Bullvino's serves and sells alcohol in compliance with city and state regulatory laws. If at any time, we feel that a member of your party is showing signs of intoxication, we will no longer be able to continue the service of alcoholic beverages to that guest, regardless of the product purchased. Bullvino's does not permit the serving of alcoholic beverages to anyone who is under the age of 21. Holiday pricing may vary.

THE FULL CHURRASCO EXPERIENCE

At Bullvino's, your next discovery is always a moment away. After visiting our variety-rich Salad bar & Feijoada bar, experience continuous tableside service of our most popular meat cuts, fire-roasted, and sliced by our expert Gauchos.

SALAD BAR & FEIJOADA BAR

Your group will start their experience with exotic recipes at our Salad bar, where you can choose from seasonal salads, aged cheeses, smoked salmon, cured meats, and much more.

FIRE-ROASTED MEATS

Continuous tableside service of our signature cuts prepared, fire-roasted, and served by our gaucho chefs.

PICANHA

Prime part of Top Sirloin

FILET MIGNON

Tenderloin

FRALDINHA

Bottom Sirloin

BEEF ANCHO

Ribeye

COSTELA

Beef Ribs

ALCATRA

Top Sirloin

MEDALHÕES COM

BACON

Bacon-Wrapped Chicken

Bacon-Wrapped Steak

Substitute Chilean Sea Bass or Pan-Seared Salmon for the traditional meat services (does not affect package price; final count of alternate entrées must be received 48 hours in advance).

BRAZILIAN SIDE DISHES

Traditional Brazilian side dishes served family-style, including warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas. Served throughout the meal.

WEEKEND LUNCH

Ask about our Lunch pricing!



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DINING PACKAGES

Each of our dining packages is full of flavor and designed to inspire discovery, no matter your budget. Start with the Full Churrasco Experience, and elevate from there. Packages are available for dinner, weekend lunch, and more.

PLATINUM

- Full Churrasco Experience featuring fire-roasted meats, Salad bar, Brazilian side dishes
- Choice of desserts from our full list
- Beverages including fountain sodas, limeade, coffee, espresso, and iced tea
- Two glasses of wine, imported and domestic beers, or premium cocktails per person

GOLD

- Full Churrasco Experience featuring fire-roasted meats, Salad bar, Brazilian side dishes
- Selection of desserts including favorites such as Chocolate Molten Cake, Key Lime Pie, and Tres Leches
- Fountain beverages, limeade, coffee, and tea
- Two glasses of wine, imported and domestic beers, or mixed drinks per person

SILVER

- Full Churrasco Experience featuring fire-roasted meats, Salad bar, Brazilian side dishes
- Selection of desserts including favorites such as Pudim de Leite (Brazilian style Flan) and Crème Brûlée
- Fountain beverages, coffee, and tea



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SILVER

PACKAGE INCLUDES

- Full Churrasco Experience
 - Salad Bar & Feijoada Bar with seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, feijoada (traditional black bean stew with sausage), and more
 - Featuring fire-roasted meats including Picanha, Fraldinha, Lombo, Lamb Steak, Chicken, Sausage, and more
 - Traditional Brazilian sides of warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas
- Substitute Chilean Sea Bass or Pan-Seared Salmon for the traditional meat services *(does not affect package price; final count of alternate entrées must be received 48 hours in advance)*
- Selected desserts including favorites such as Pudim de Leite (Brazilian style Flan), Crème Brûlée, Chocolate Mousse Cake, Key Lime Pie, and Tres Leches!
- Fountain beverages, coffee, and tea

PACKAGE ENHANCEMENTS

- Sizzling Shrimp Scampi
- Jumbo Shrimp Cocktail
- Himalayan Pink Salt Block
- Wagyu New York Strip
- Traditional Caipirinha & Specialty Cocktails
- Table-poured Wine Service
- Boi Corote Manso - Tame Bull



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GOLD

PACKAGE INCLUDES

- Full Churrasco Experience
 - Salad Bar & Feijoada Bar with seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, feijoada (traditional black bean stew with sausage), and more
 - Featuring fire-roasted meats including Filet Mignon, Ribeye, Lamb Chops, Picanha, Fraldinha, Lombo, Chicken, Sausage, and more
 - Traditional Brazilian sides of warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas
- Substitute Chilean Sea Bass or Pan-Seared Salmon for the traditional meat services *(does not affect package price; final count of alternate entrées must be received 48 hours in advance)*
- Selected desserts including favorites such as Pudim de Leite (Brazilian style Flan), Crème Brûlée, Chocolate Mousse Cake, Chocolate Molten Cake, Key Lime Pie, Tres Leches, and New York Cheese Cake
- Fountain beverages, limeade, coffee, and tea
- Two glasses of wine, imported and domestic beers, or mixed drinks per person

PACKAGE ENHANCEMENTS

- Sizzling Shrimp Scampi
- Jumbo Shrimp Cocktail
- Himalayan Pink Salt Block
- Wagyu New York Strip
- Traditional Caipirinha & Specialty Cocktails
- Boi Corote Manso - Tame Bull



PLATINUM



PACKAGE INCLUDES

- Full Churrasco Experience
 - Salad Bar & Feijoada Bar with seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, feijoada (traditional black bean stew with sausage), and more
 - Featuring fire-roasted meats including Filet Mignon, Ribeye, Lamb Chop, Picanha, Fraldinha, Lombo, Chicken, Sausage, and more
 - Traditional Brazilian sides of warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas
- Substitute Chilean Sea Bass or Pan-Seared Salmon for the traditional meat services (*does not affect package price; final count of alternate entrées must be received 48 hours in advance*)
- Choice of desserts from our full list, including favorites such as Papaya Cream and Crème Brûlée
- Beverages including fountain beverages, limeade, coffee, espresso, and tea
- Two glasses of wine, imported and domestic beers, specialty or premium cocktails per person**



PACKAGE ENHANCEMENTS

Sizzling Shrimp Scampi

Jumbo Shrimp Cocktail

Himalayan Pink Salt Block

Wagyu New York Strip

Traditional Caipirinha & Specialty Cocktails

Boi Corote Manso - Tame Bull

** Excludes High-End Liquor. Examples Include:

- Louis XIII
- Clase Azul
- Blanton's
- Don Julio 1942
- Remy/Hennessey XO
- Etc.



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ENHANCEMENT OPTIONS

Complement your package with any of the enhancement options below. Ask about pricing.

INDULGENT APPETIZERS

Sized to share for four or more.

Sizzling Shrimp Scampi

Six jumbo shrimp. Sautéed in onions and garlic butter. Served sizzling on a fajita skillet.

Jumbo Shrimp Cocktail

Six poached shrimp.

INDULGENT CUTS

Carved tableside. Sized to share for four or more.

Approximately 2-3oz./person.

Himalayan Pink Salt Block

Choose between:

10 oz Filet Mignon or Ribeye.

ask for Garlic Butter

Wagyu New York Strip

Grade 4/6, Fine grained, intense marbling.

Exceptionally tender.

COCKTAIL ENHANCEMENTS

Welcome Caipirinha Premium

Premium-aged Cachaça, fresh muddled limes, cane sugar.

Welcome Caipirinha

Silver Cachaça, limes, cane sugar.

Boi Corote Manso - Tame Bull

Flavored Cachaça shots. Dispensed straight from the bulls themselves!



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