

BULLVINO'S

BRAZILIAN STEAK HOUSE

SPECIAL EVENTS & EXCLUSIVE GATHERINGS

PRIVATE DINING • GROUP EVENTS • CELEBRATIONS

AUTHENTIC BRAZILIAN TRADITION. MODERN STEAKHOUSE EXPERIENCE.

From corporate dinners and birthday celebrations to private gatherings with friends and family, Bullvino's offers a vibrant dining experience built around fire roasted meats, continuous tableside service, and warm hospitality. Our team works closely with every group to create an experience that feels elevated, memorable, and uniquely Brazilian.

PRIVATE EVENT SPACE	DIVERSE MENUS	COURTESY A/V SYSTEM	PERSONALIZED PACKAGES	NO RENTAL FEES

CHOOSE YOUR EXPERIENCE

Explore the full experience of Brazilian churrasco with packages designed for every appetite. Start with continuous tableside service and make the experience your own.

PACKAGE	CLASSIC	SILVER	GOLD
Meat Selection	*Standard meats: Picanha, Fraldinha, Brazilian sausage, chicken, pork, lamb steak, and more.*	*Top-shelf meats: adds Filet Mignon, Ribeye, Shrimp, Beef Ribs, and Lamb Chops.*	*Top-shelf meats: adds Filet Mignon, Ribeye, Shrimp, Beef Ribs, and Lamb Chops.*
Beverages	*Fountain soda, Brazilian limeade, coffee, iced tea.*	*Fountain soda, Brazilian limeade, coffee, iced tea.*	*Two drink tickets, valid for any signature cocktail, wine by the glass, beer, or zero-proof selection on our menu.*
Dessert	*Choice of any dessert from our full menu.*	*Choice of any dessert from our full menu.*	*Choice of any dessert from our full menu.*

Included in every package: Gourmet salad bar, table-served Brazilian sides (Pão de Queijo cheese bread, crispy polenta, mashed potatoes, caramelized bananas), and unlimited tableside service of our fire-roasted meats.

Kids ages 6 to 11: half price on any package.

Seafood substitution: Swap the meat service for pan-seared Atlantic salmon on any package at no additional cost. Requires 24 hours notice.

Drink tickets are valid for any cocktail, wine, or beer on our menu. Allocated and ultra-premium spirits, including Louis XIII, Pappy Van Winkle, Blanton's, Clase Azul, Don Julio 1942, Hennessy XO, Rémy Martin XO, and similar reserve bottles, are not included and may be added at menu price.

FLAVORS OF BRAZIL

Experience the tradition of Brazilian churrasco with continuous tableside service, fire roasted cuts, and bold flavors carved fresh by our gauchos. From the moment you sit down, every detail is designed to create a warm, vibrant dining experience centered around flavor, tradition, and fire.

GOURMET SALAD BAR

Fresh ingredients and Brazilian classics come together in our gourmet salad bar featuring over 40 fresh selections, including crisp greens, imported cheeses, handcrafted salads, roasted vegetables, seasonal fruits, hot Brazilian favorites like feijoada, rice, soups, and chef-prepared specialties made fresh daily.

TABLE-CARVED MEATS

Standard selection (Classic package)

- *Picanha: Prime part of the top sirloin*
- *Fraldinha: Bottom sirloin*
- *Alcatra: Top sirloin*
- *Lombo: Pork tenderloin*
- *Costela de Porco: Pork ribs*
- *Linguiça: Homemade pork sausage*
- *Frango: Chicken drums and wings*
- *Medalhões com Bacon: Bacon-wrapped chicken and steak*
- *Cordeiro: Lamb steak*
- *Abacaxi: Grilled pineapple*

Top-shelf additions (Silver and Gold Packages)

- *Filé Mignon: Beef tenderloin*
- *Contra Filé: Ribeye*
- *Camarão: Grilled shrimp*
- *Costela Bovina: Beef ribs*
- *Costeletas de Cordeiro: Lamb chops*

BRAZILIAN SIDE DISHES

Table-served hot Brazilian sides included with every package: Pão de Queijo (Brazilian cheese bread), crispy polenta, garlic mashed potatoes, and caramelized bananas.

ELEVATE YOUR EXPERIENCE

Add a touch of luxury to your event with our signature appetizers, premium cuts, and welcome cocktails.

APPETIZERS

Brazilian Beef Pastéis
Golden-crisp beef empanadas served with our signature chimichurri aioli.

Jumbo Shrimp Cocktail
Tender shrimp expertly cooked to perfection, served with our signature homemade cocktail sauce.

LUXURIOUS CUTS

Carved tableside. Sized to share for four or more (approximately 2 to 3 oz. per person).

Himalayan Pink Salt Block
10 oz Filet Mignon or Ribeye, served on a heated Himalayan pink salt slab.

American Gold Wagyu (Wagyu Zabuton) | $60
Grade 4/6. Fine grained with intense marbling. Exceptionally tender. Served tableside on a salt block.

COCKTAIL ADD-ONS

Welcome Caipirinha (Premium)
Premium-aged cachaça, fresh muddled limes, cane sugar. Served to every guest as they arrive.

Boi Corote Manso (Tame Bull)
Flavored cachaça shots, dispensed straight from the bulls themselves.

Thank you for considering Bullvino's for your special event. Visit bullvinos.com/group-dining or contact our events team to reserve.

SCAN ME