

BULLVINO'S

SPECIAL EVENTS & EXCLUSIVE GATHERINGS

— CUTTING-EDGE EXPERIENCE —

**A Dining Sensation.
Minnesota's 1st, 100%, Family-Owned,
Brazilian Churrascaria**

At Bullvinos, we believe dining is about more than just the food—it's about creating memorable experiences. That's why we offer group dining and private party options to make your event truly special. Whether you're hosting a corporate event, celebrating a birthday, or gathering with friends, our team is dedicated to crafting a personalized experience that suits your needs and surpasses your expectations.

**PRIVATE EVENT
SPACE**



**DIVERSE
MENUS**



**COURTESY
A/V SYSTEM**



**PERSONALIZED
PACKAGES**



**RENTAL FEES.
NONE.**





CHOOSE YOUR EXPERIENCE

BULLVINO'S

Our dining packages are crafted to delight your taste buds and spark culinary exploration, no matter your budget. Begin with the complete churrasco experience and enhance your journey from there. Options are available for dinner, lunch, and beyond.

PLATINUM

- Complete Churrasco Experience including: 20+ Rotisserie-grilled meats, Gourmet Salad Bar, and Brazilian Side dishes.
- Dessert choice from our entire menu.
- Two drink tickets. Choose from our wine by the glass, beer menu, premium liquors, and our signature list.
- Beverages including: fountain soda, Brazilian Limeade, coffee, and iced tea.

GOLD

- Complete Churrasco Experience including: 20+ Rotisserie-grilled meats, Gourmet Salad Bar, and Brazilian Side dishes.
- Dessert choice including Brazilian Flan, Crème Brûlée, and Tres Leches
- Two drink tickets. Choose from our wine by the glass, beer menu, mixed drinks, and classic cocktails.
- Beverages including: fountain soda, Brazilian Limeade, coffee, and iced tea.

SILVER

- Complete Churrasco Experience including: 16+ Rotisserie-grilled meats, Gourmet Salad Bar, and Brazilian Side dishes.
- Dessert choice. Choose from favorites such as Pudim de Leite, Brazilian Flan and Crème Brûlée.
- Beverages including: fountain soda, Brazilian Limeade, coffee, and iced tea.



FLAVORS OF BRAZIL



At Bullvino's, your next culinary discovery is just moments away. Start with a visit to our gourmet salad bar, then enjoy continuous tableside service featuring Brazil's most popular fire-roasted cuts, expertly carved by our skilled gauchos.

GOURMET SALAD BAR

Our salad bar is a vibrant and flavorful showcase that surpasses traditional offerings. It's a sensory delight, featuring fresh, high-quality ingredients and a fusion of global flavors. Indulge in a colorful selection of crisp greens, roasted vegetables, and a variety of mixed salads.

TABLE-CARVED MEATS

Linguica Brazilian Pork Sausage
Frango Chicken Legs
Lombo Pork Loin
Costela de Porco Pork Ribs
Peito de Frango com Bacon Bacon-Wrapped Chicken
Bife com Bacon Bacon-Wrapped Steak
Picanha Prime Part of the Top Sirloin
Picanha com Alho Garlic Beef
Fraldinha Bottom Sirloin
Baby Bife Sliced Prime Part of the Top Sirloin
Coracao de Frango Chicken Hearts
Cordeiro Lamb Steak
Hmong Sausage
Alcatra Top Sirloin
Bullvino's Steak
Parmesan Chicken Wings
Abacaxi Grilled Pineapple
Contra File Ribeye
Filet Mignon Beef Tenderloin
Costela Bovina Beef Ribs
Costeletas de Cordeiro Lamb Chops



BRAZILIAN SIDE DISHES

Table-served hot Brazilian side dishes including:
Pão de Queijo Brazilian Cheese Bread, Fired Polenta, Carmelized Bananas, & Garlic Mashed Potatoes.

PLATINUM PACKAGE



- Gourmet Salad Bar - visit as many times as you'd like. Including Brazilian favorites, imported cheeses, and mixed salads.
- Top Shelf meat selection, including: Filet mignon, Ribeye, Lamb Chops, Picanha, Fraldinha, Brazilian Sausage, and much more!
- Table-served Brazilian side dishes, including Pão de queijo (Brazilian cheese bread), fried polenta, garlic mashed potatoes, and caramelized bananas
- Choice of dessert from our full menu, including: Pudim de Leite (Brazilian-style flan), Crème Brûlée, Papaya Cream, and more.
- Two drink tickets. Choose from our full menu, including: Bullvino's signature cocktails, wine by the glass, imported & domestic beer, and premium liquor.
- Beverages including: fountain soda, Homemade Brazilian limeade, coffee, and iced tea.
- Swap the traditional meat service for Chilean sea bass or pan-seared salmon at no additional cost. Please notify us at least 24 hours in advance if you'd like to make this substitution.



GOLD PACKAGE

- Gourmet Salad Bar - visit as many times as you'd like. Including Brazilian favorites, imported cheeses, and mixed salads.
- Top Shelf meat selection, including: Filet mignon, Ribeye, Lamb Chops, Picanha, Fraldinha, Brazilian Sausage, and much more!
- Table-served Brazilian side dishes, including Pão de queijo (Brazilian cheese bread), fried polenta, garlic mashed potatoes, and caramelized bananas
- Choice of dessert including: Pudim de Leite (Brazilian-style flan), Crème Brûlée, Key Lime Pie, Tres Leches, and more.
- Two drink tickets. Choose from: traditional cocktails, wine by the glass, and our beer list.
- Beverages including: fountain soda, Homemade Brazilian limeade, coffee, and iced tea.
- Swap the traditional meat service for Chilean sea bass or pan-seared salmon at no additional cost. Please notify us at least 24 hours in advance if you'd like to make this substitution.



SILVER PACKAGE



- Gourmet Salad Bar - visit as many times as you'd like. Including Brazilian favorites, imported cheeses, and mixed salads.
- Standard meat selection, including: Picanha, Fraldinha, Brazilian Sausage, Chicken, Pork, Lamb, and much more!
- Table-served Brazilian side dishes, including Pão de queijo (Brazilian cheese bread), fried polenta, garlic mashed potatoes, and caramelized bananas
- Choice of dessert including: Pudim de Leite (Brazilian-style flan), Crème Brûlée, Key Lime Pie, Tres Leches, and more.
- Beverages including: fountain soda, Homemade Brazilian limeade, coffee, and iced tea.
- Swap the traditional meat service for Chilean sea bass or pan-seared salmon at no additional cost. Please notify us at least 24 hours in advance if you'd like to make this substitution.





ELEVATE YOUR EXPERIENCE BULLVINO'S

APPETIZERS

SIZILING SHRIMP SCAMPI

Shrimp sautéed with onions and garlic butter, served sizzling on a hot fajita skillet.

JUMBO SHRIMP COCKTAIL

Tender shrimp, expertly cooked to perfection, and accompanied by our signature homemade cocktail sauce. dip

LUXURIOUS CUTS

Carved tableside. Sized to share for four or more. Approximately 2-3oz./person.

HIMALAYAN PINK SALT BLOCK

Himalayan Pink Salt Block

Choose between:

10 oz Filet Mignon or Ribeye.

ask for Garlic Butter.

AMERICAN GOLD WAGYU

Grade 4/6, Fine grained, intense marbling. Exceptionally tender. Served tableside on a salt block.



COCKTAIL ADD-ONS

WELCOME CAIPIRNHA

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

BOI COROTE MANSO - TAME BULL

Flavored Cachaça shots. Dispensed straight from the bulls themselves!



YOUR EXPERIENCE

Start your meal at the salad bar, where you can visit as often as you like. When you're ready for the main event, flip your card from red to green to signal the Gauchos to begin tableside service of our fire-roasted meat selection. Savor each offering as it arrives or feel free to request specific cuts. Unlimited side dishes will be served to your table once the meat service begins, and we're happy to refresh your plates as many times as you'd like throughout your meal.

Churrasco Experience

Gourmet Salad Bar

Pão de Queijo Brazilian Cheese Bread

Tableside Carved Meats - All You Can Eat

Table-Shared Hot Side Dishes

- Caramelized Bananas
- Garlic Mashed Potatoes
- Polenta w/ Parmesan Cheese

Included Beverages

Fountain Soda

- Coca Cola
- Diet Coke
- Coke Zero
- Sprite

Coffee

- Regular
- Decaf
- Espresso

Tea

- Hot
- Iced

Brazilian Limeade

FIRE-GRILLED MEATS

Linguíça Brazilian Pork Sausage

Pork sausage seasoned and slow-roasted to perfection

Frango Chicken Legs Not Gluten Free

Marinated and slow-roasted to perfection

Lombo Pork Loin

Roasted and encrusted with parmesan cheese

Costela de Porco Pork Ribs

Seasoned and slow-roasted for flavor and tenderness

Peito de Frango com Bacon Bacon-Wrapped Chicken

Bacon wrapped chicken breast

Bife com Bacon Bacon-Wrapped Steak *

Bacon wrapped steak

Picanha Prime Part of the Top Sirloin *

Seasoned with sea salt

Picanha com Alho Garlic Beef *

Seasoned with garlic

Fraldinha Bottom Sirloin *

Seasoned with sea salt. Flavorful cut with strong marbling

Contra Filé Ribeye *

Seasoned with sea salt

Filé Mignon Beef Tenderloin *

Seasoned with sea salt

Baby Bife Sliced Prime Part of the Top Sirloin *

Seasoned with sea salt

Coração de Frango Chicken Hearts *

Seasoned and roasted under heat pressure for tenderness and juiciness

Cordeiro Lamb Steak *

Seasoned and roasted under heat pressure for tenderness and juiciness

Alcatra Top Sirloin *

Seasoned with sea salt

Bullvino's Steak *

Seasoned with a Bullvino's blend

Parmesan Chicken Wings Not Gluten Free

Bullvino's Marinade encrusted with parmesan cheese

Abacaxi Grilled Pineapple

Roasted to perfection with cinnamon and sugar

Costela Bovina Beef Ribs

Seasoned with sea salt and slow roasted for flavor

Costeletas de Cordeiro Lamb Chops *

Seasoned and roasted under heat pressure for tenderness



DESSERT

Each guest may indulge in a selection of dessert, featuring our favorites like Homemade Pudim de Leite (Brazilian-style flan), Crème Brûlée, and Papaya Cream—or explore our other delightful options!



Pudim de Leite
(Brazilian-style flan)



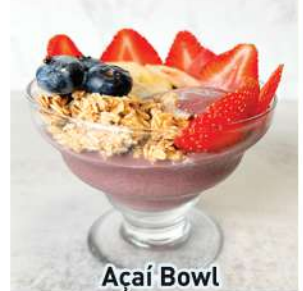
Crème Brûlée



Chocolate Mousse Cake



Key Lime Pie



Açaí Bowl



Tres Leches



Vanilla Ice Cream



Chocolate Molten Cake



NY Cheese Cake



Papaya Cream

THANK YOU!

Thanks for joining and allowing us to show you the Brazilian culture & cuisine! If you had a great time please share your experience!



GROUP DINING

Reserve your group party for 15 or more guests with us and receive a special gift!



www.bullvinos.com/group-dining/



COCKTAIL • WINE • BEER

Each guest will receive two drink tickets. Our full menu is available—simply present a drink ticket to your server and select from our wine-by-the-glass options, beer, or signature cocktails.

WINE

White

- NV Le Contesse Prosecco (Italy)
- Villa Pozzi Pinot Grigio (Italy)
- Bieler Rosé (Provence, France)
- Nobilo Sauv. Blanc (New Zealand)
- Trefethen Eschol Chard. (California)
- Hogue Riesling (Washington)
- Centorri Moscato di Pavia (Italy)

Red

- Diora Pinot Noir (California)
- Two Siblings Red Blend (California)
- Francis Coppola Merlot (California)
- Bullvino's Fowler Malbec (Hudson, WI)
- Opolo Summit Creek Cab. (Paso Robles)
- Stella Rosa Rosso Semi-Sweet (Italy)
- Andre Brunel Cotes-du-Rhone (France)

BEER • SELTZER

- Bell's Two Hearted
- Budweiser
- Bud Light
- Coor's Light
- Corona
- Guinness
- Heineken
- Falling Knife Verbal Tip
- High Noon

- Heineken N/A
- Michelob Golden Light
- Michelob Ultra
- Miller Light
- Modelo Especial
- Negra Modelo
- Stella Artois
- Castle Danger Cream Ale
- White Claw

- Xingu Black 🇧🇷
- Brahma 🇧🇷
- Surly Furious IPA
- Fulton Lonely Blonde
- Blue Moon
- Summit EPA
- Grain Belt
- Seasonal Draft
- Loon Juice Cider



CAIPIRINHA



Brazil's signature cocktail, crafted with fresh lime, sugar, and cachaça—a sugarcane rum spirit. The ingredients are muddled and mixed over ice to create a refreshing, tangy-sweet drink.

- Original
- Passion Fruit
- Berry
- Pineapple + Mint
- Guava

COCKTAIL

Our full bar is ready to elevate your experience with a variety of options, from mixed drinks and martinis to old fashioned and more. We recommend trying the classic Caipirinha or choosing a handcrafted option from our signature cocktail list, included on the side.



Mocktails or Zero Proof specialty drinks count towards drink ticket. Not included are "Ultra-Premium" spirits.

Examples include:

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

YOUR EXPERIENCE

Start your meal at the salad bar, where you can visit as often as you like. When you're ready for the main event, flip your card from red to green to signal the Gauchos to begin tableside service of our fire-roasted meat selection. Savor each offering as it arrives or feel free to request specific cuts. Unlimited side dishes will be served to your table once the meat service begins, and we're happy to refresh your plates as many times as you'd like throughout your meal.

Churrasco Experience

Gourmet Salad Bar

Pão de Queijo Brazilian Cheese Bread

Tableside Carved Meats - All You Can Eat

Table-Shared Hot Side Dishes

- Caramelized Bananas
- Garlic Mashed Potatoes
- Polenta w/ Parmesan Cheese

Included Beverages

Fountain Soda

- Coca Cola
- Diet Coke
- Coke Zero
- Sprite

Coffee

- Regular
 - Decaf
- Tea
- Hot
 - Iced

Brazilian Limeade

FIRE-GRILLED MEATS

Linguíça Brazilian Pork Sausage

Pork sausage seasoned and slow-roasted to perfection

Frango Chicken Legs Not Gluten Free

Marinated and slow-roasted to perfection

Lombo Pork Loin

Roasted and encrusted with parmesan cheese

Costela de Porco Pork Ribs

Seasoned and slow-roasted for flavor and tenderness

Peito de Frango com Bacon Bacon-Wrapped Chicken

Bacon wrapped chicken breast

Bife com Bacon Bacon-Wrapped Steak *

Bacon wrapped steak

Picanha Prime Part of the Top Sirloin *

Seasoned with sea salt

Picanha com Alho Garlic Beef *

Seasoned with garlic

Fraldinha Bottom Sirloin *

Seasoned with sea salt. Flavorful cut with strong marbling

Contra Filé Ribeye *

Seasoned with sea salt

Filé Mignon Beef Tenderloin *

Seasoned with sea salt

Baby Bife Sliced Prime Part of the Top Sirloin *

Seasoned with sea salt

Coração de Frango Chicken Hearts *

Seasoned and roasted under heat pressure for tenderness and juiciness

Cordeiro Lamb Steak *

Seasoned and roasted under heat pressure for tenderness and juiciness

Alcatra Top Sirloin *

Seasoned with sea salt

Bullvino's Steak *

Seasoned with a Bullvino's blend

Parmesan Chicken Wings Not Gluten Free

Bullvino's Marinade encrusted with parmesan cheese

Abacaxi Grilled Pineapple

Roasted to perfection with cinnamon and sugar

Costela Bovina Beef Ribs

Seasoned with sea salt and slow roasted for flavor

Costeletas de Cordeiro Lamb Chops *

Seasoned and roasted under heat pressure for tenderness



GOLD



DESSERT

Each guest may indulge in a selection of dessert, featuring our favorites like Homemade Pudim de Leite (Brazilian-style flan), Crème Brûlée, and Tres Leches—or explore our other delightful options!



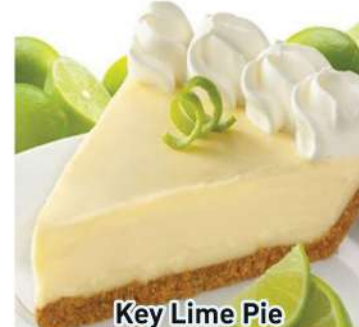
Pudim de Leite
(Brazilian-style flan)



Crème Brûlée



Chocolate Mousse Cake



Key Lime Pie



Tres Leches



Vanilla Ice Cream



Chocolate Molten Cake



NY Cheese Cake

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COCKTAIL • WINE • BEER

Each guest will receive two drink tickets. Simply present a drink ticket to your server and select from our wine-by-the-glass options, beer, or cocktails.

White

- NV Le Contesse Prosecco (Italy)
- Villa Pozzi Pinot Grigio (Italy)
- Bieler Rosé (Provence, France)
- Nobile Sauv. Blanc (New Zealand)
- Trefethen Eschol Chard. (California)
- Hogue Riesling (Washington)
- Centorri Moscato di Pavia (Italy)

WINE

Red

- Diona Pinot Noir (California)
- Two Siblings Red Blend (California)
- Francis Coppola Merlot (California)
- Bullvino's Fowler Malbec (Hudson, WI)
- Opolo Summit Creek Cab. (Paso Robles)
- Stella Rosa Rosso Semi-Sweet (Italy)
- Andre Brunel Cotes-du-Rhone (France)

BEER • SELTZER

- Bell's Two Hearted
- Budweiser
- Bud Light
- Coor's Light
- Corona
- Guinness
- Heineken
- Falling Knife Verbal Tip
- High Noon

- Heineken N/A
- Michelob Golden Light
- Michelob Ultra
- Miller Light
- Modelo Especial
- Negra Modelo
- Stella Artois
- Castle Danger Cream Ale
- White Claw

- Xingu Black 
- Brahma 
- Surly Furious IPA
- Fulton Lonely Blonde
- Blue Moon
- Summit EPA
- Grain Belt
- Seasonal Draft
- Loon Juice Cider



CAIPIRINHA



Brazil's signature cocktail, crafted with fresh lime, sugar, and cachaça—a sugarcane rum spirit. The ingredients are muddled and mixed over ice to create a refreshing, tangy-sweet drink.

- Original
- Passion Fruit
- Berry
- Pineapple + Mint
- Guava

COCKTAIL

Our bar is ready to elevate your experience with a variety of options, from mixed drinks and martinis to old fashioned and more. We recommend trying the classic Caipirinha to enjoy the true taste of Brazil! "Premium" Spirits, Blended, Ice Cream, or Espresso drinks not included.



Mocktails or Zero Proof specialty drinks count towards drink ticket. Examples of "Premium" Spirits include:

- Louis XIII
- Blanton's
- Remy/Hennessey XO
- Clase Azul
- Don Julio 1942
- Belvedere
- Añejo Tequila
- Grey Goose
- Johnny Black
- Hennessy
- Hendrick's
- Etc.

SILVER



YOUR EXPERIENCE

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- Garlic Mashed Potatoes
- Polenta w/ Parmesan Cheese

Included Beverages

Fountain Soda

- Coca Cola
- Diet Coke
- Coke Zero
- Sprite

Coffee

- Regular
 - Decaf
- Tea
- Hot
 - Iced

Brazilian Limeade

FIRE-GRILLED MEATS

Linguiça Brazilian Pork Sausage

Pork sausage seasoned and slow-roasted to perfection

Frango Chicken Legs Not Gluten Free

Marinated and slow-roasted to perfection

Lombo Pork Loin

Roasted and encrusted with parmesan cheese

Costela de Porco Pork Ribs

Seasoned and slow-roasted for flavor and tenderness

Peito de Frango com Bacon Bacon-Wrapped Chicken

Bacon wrapped chicken breast

Bife com Bacon Bacon-Wrapped Steak *

Bacon wrapped steak

Picanha Prime Part of the Top Sirloin *

Seasoned with sea salt

Picanha com Alho Garlic Beef *

Seasoned with garlic

Fraldinha Bottom Sirloin *

Seasoned with sea salt. Flavorful cut with strong marbling

Baby Bife Sliced Prime Part of the Top Sirloin *

Seasoned with sea salt

Coração de Frango Chicken Hearts *

Seasoned and roasted under heat pressure for tenderness and juiciness

Cordeiro Lamb Steak *

Seasoned and roasted under heat pressure for tenderness and juiciness

Alcatra Top Sirloin *

Seasoned with sea salt

Bullvino's Steak *

Seasoned with a Bullvino's blend

Parmesan Chicken Wings Not Gluten Free

Bullvino's Marinade encrusted with parmesan cheese

Abacaxi Grilled Pineapple

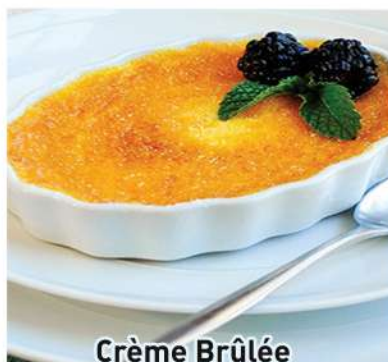
Roasted to perfection with cinnamon and sugar



SILVER

DESSERT

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Churrascaria

A ***churrascaria*** (shur·uh·skaa·ree·uh) is a restaurant specializing in churrasco, a style of cooking that roughly translates to "barbecue" in Portuguese. This cuisine is often, though not always, presented in the rodízio style, where servers move between tables with large skewers of grilled meats, carving portions directly onto diners' plates.

A uniquely South American style of rotisserie, it traces its roots to the fireside roasting traditions of the gaúchos from the Pampa region of southern Brazil, Argentina, and Uruguay, dating back centuries.

