

Bulle Rock Catering



Thank you for considering Bulle Rock Catering Services. Our Courteous staff is here to assure you the finest food and services. Enclosed are the descriptions of our catering packages.

In addition to these packages, there are many options available to you. Please feel free to call and discuss your plans for any occasion.

Sincerely,

Heather L. Bollman
Events Coordinator

Bulle Rock Catering

Policies and Information

Banquet menus, room arrangements and other details pertaining to your event should be submitted no later than three weeks before your event. If a menu is not decided within that time frame, Bulle Rock can not guarantee the menu requested. Our Events Coordinator will be happy to customize a menu and to assist you in selecting the proper items and arrangements to ensure a successful event.

Guarantees

The exact number of persons to be in attendance must be given at least seven days in advance of the event. This number is not subject to reduction and is considered a financial commitment. Bulle Rock will be prepared to serve an additional five percent of the final count.

Prices

Prices quoted are subject to change. All food and beverage will be billed at the menu prices in effect at the time of the event.

Hold Policy

A function date will be placed on hold for one week with no commitment from the client. Confirmation and the required deposit must be received in order to hold the date longer than the one week period.

Deposits and Cancellations

A deposit of \$10.00 per person is required to confirm a function date and room. This deposit will be applied to your ending balance. In the event of a cancellation, deposits are refunded per our schedule. Guests may use deposits for up to one year.

Billing

The final amount is due before the start of all events. Bulle Rock reserves the right to refuse service to anyone that does not adhere to our payment policies.

Beverage Service

Bulle Rock holds a license granted by the Maryland Alcoholic Beverage Commission and is held responsible for complying with its regulations. Therefore, neither patrons nor their guests shall be allowed to bring or remove alcoholic beverages from the function area. Bartenders discretion is rule when serving alcohol, please advise your guests to have valid picture ID in their possession

Sit Down Dinner

If a plated dinner with a choice of entrées is offered to your guests, a total count for each selection must be provided along with the final guest count. It is the responsibility of the host to provide the seating chart and place cards for guests.

Cake Cutting and Serving

A fee of \$1.00 per guest will be applied to final invoice.

Bulle Rock Catering

Additional Hours

Room rentals are based on four hour events. If you would like to extend to five hours, the additional cost will be \$2.00 per guest. If alcohol is served, it will be an additional rate of 25% of the original bar selection per person fee and \$2.00 per guest.

Station Attendants

Station attendants, if necessary, will be charged at the rate of \$50.00 per attendant.

Linens

Bulle Rock will provide white or ivory table linens and napkins at no charge. Special, more formal or decorative linens will be available at an additional charge per item.

Display, Decorations and Personal Property

All display and or decorations proposed by guests shall be subject to the approval of Bulle Rock. Any property of the guests brought on the premises and left thereon shall be at the sole risk of the patron.

Room Charges

Room charges will be assessed once the final contract is prepared. These charges are based on the total cost of the event and rooms needed.

Liabilities

We are pleased that you are considering the use of our Banquet facilities. Please be assured that we will do everything possible in the event of an unforeseen circumstance. In any event, however, Bulle Rock will not be responsible for any failure to perform, which is attributable to federal, state or municipal action or regulation, fires, floods, hurricanes, tornadoes, war, riot, power outages or any other act of God that is out of the control of Bulle Rock. If in the event of one of the above contingencies, the patron wishes to reschedule the event, and upon the removal of such interruption, performance shall be resumed at the specified and agreed upon rate.

Damage

It is the responsibility of the patron to assume full responsibility for any damage to the property while on the premises.

Bulle Rock Catering

Banquet Room Fees

A room charge is applicable for our banquet facilities at Bulle Rock based on the estimated subtotal of your event. In the event that your estimated number of guests changes the total charges by an amount of \$200.00 or more, the room charge will be adjusted and applied to your final bill.

Fee Schedule:

Meeting Room - Available for up to 40 guests \$100.00
Room fee waived if food and beverage purchased exceeds \$1,000.00.

Room with a View – Available for up to 40 guests \$300.00
Room fee waived if food and beverage purchased exceeds \$3,000.00.

Ball Room A or B – Available for groups of 40 to 75 \$500.00
Room fee waived if food and beverage purchased exceeds \$5,000.00

Ball Room – A and B – Available for groups of 75 - 140 \$1,000.00
Room fee waived if food and beverage purchased exceeds \$10,000.00

Ball Room – A and B, with Course Room and Terrace \$1,500.00
For groups of 140 – 240 (200 maximum with dance floor)
Room fee waived if food and beverage purchased exceeds \$12,000.00

Ballroom B, with Course Room and Terrace \$750.00
For groups of 50 – 80.
Room fee waived if food and beverage purchase exceeds \$7,500.00

Banquet and meeting rooms have state of the art audio/visual capability. Bulle Rock provides equipment for additional rental fees.

Larger rooms may be available and will be booked at the discretion of Bulle Rock Management. An additional fee may be required

Bulle Rock Catering
Audio/Visual Rental Prices

Slide Projector	per day	\$35.00
Television & VCR	per day	\$35.00
Screen	per day	\$25.00
Overhead Projector	per day	\$35.00
Easel w/paper	per day	\$20.00
Dance Floor	per day	\$400.00
Chair Covers	per chair	\$2.00

Bulle Rock Catering *Breakfast Selections*

- | | |
|---|------------|
| a. Coffee, Tea, Fruit Juice, Assorted Bagels and Muffins | \$3.50/pp |
| b. Coffee, Tea, Fruit Juice, Assorted Bagels, Muffins and Fruit Salad | \$6.50/pp |
| c. Coffee, Tea, Fruit Juice, Scrambled Eggs, Bacon, Potatoes and Bagels | \$5.00/pp |
| d. Coffee, Tea, Fruit Juice, Scrambled Eggs with French Toast, Bacon, Sausage,
Potatoes, Fruit Salad, Muffins and Bagels | \$13.50/pp |

Additional Egg selections may be included for an added cost

Lunch Buffet Selections

Available before 5 pm

- | | |
|--|------------|
| a. Deluxe Meat and Cheese Trays to include Rare Roast Beef, Virginia Baked Ham, Roasted Turkey Breast, Pepperoni, Salami, Provolone, Swiss and Cheddar Cheeses, Lettuce, Tomato, Raw Onion, Mayonnaise, Mustard, Pickles, and Mini Rolls, with Choice of two (2) salads, Soda, Iced Tea and Lemonade | \$13.00/pp |
| b. Grilled Hamburgers, Grilled Chicken Breast, Bratwurst, Lettuce, Tomato, Sliced Onions, Mayonnaise, Mustard, Ketchup Pickles, Rolls, with Choice of two (2) salads, Cookies and Brownies, Soda, Iced Tea and Lemonade | \$15.00/pp |
| c. Herb Roasted Turkey Breast, Oven Baked Ham, Rolls Mayonnaise, Mustard Pickles, Choice of two (2) salads, Cookies and Brownies, Soda, Iced Tea and Lemonade | \$15.00/pp |
| d. BBQ Chicken, Jumbo Grilled Shrimp, Rolls, Lettuce, Tomato, Sliced Onion, Mayonnaise, Mustard, Pickles with Choice of two (2) Salads, Cookies and Brownies, Soda, Iced Tea and Lemonade | \$18.00/pp |

Salad Selections

Garden Salad	Caesar Salad	Potato Salad	Cole Slaw
Penne and Vegetable Pasta Salad	Tomato and Mozzarella Salad (seasonal)		

Additional buffet selections are available....see page 8

Bulle Rock Catering
Signature Packages
(Served Buffet Style)

The Best of Bulle Rock

Grilled Tenderloin of Beef, Broiled Crab Cakes,
Herb Roasted Potatoes, Fresh Vegetable Medley, Salad Bar,
Cheese Tray and Vegetable Crudités Tray,
Dinner Bread, Assorted Desserts, Non-Alcoholic Beverages
\$36.00/pp

The Bulle Roast

Appetizers:

Oysters on-the-half-shell, Fried Oysters,
Fresh Fruit and Melon display, Gourmet Cheese display, Spanikopita,
Bacon Wrapped Scallops, Crab Stuffed Mushroom Caps, BBQ Meatballs

Dinner Buffet:

Carved Pit Beef, Whiskey Glazed Ham, Rolls and Condiments,
Salad Bar, Fresh Vegetable Medley, Herb Roasted Potatoes, and
Assorted Desserts
\$57.00/pp

Bulle Rock Catering

Buffet Entrées

- Choice of Two (2) -

Grilled Chicken with Pan Gravy, Carved Whiskey Glazed Ham,
Roasted Pork Loin, Pasta Primavera, Lasagna – Vegetable or Meat -
Carved, Herb Roasted Turkey Breast
\$16.50/pp

- Choice of Two (2) -

Seafood Jambalaya, Baked Rockfish (seasonal),
Chicken Marsala, Chicken Piccata, Seafood Alfredo,
Carved Oven Roasted Beef
\$25.00/pp

- Choice of Two (2) -

Oven Roasted Crab Cakes, Filet Mignon, Jumbo Grilled Shrimp,
Chicken Chesapeake, Crab Imperial Stuffed Salmon
\$35.00/pp

All Buffet Entrées listed above include the following:

Salad Bar,
Choice of one Vegetable, Choice of one Starch,
Dinner Bread and Non-Alcoholic Beverages

Vegetable Choices

Fresh Vegetable Medley
Green Beans
Asparagus
Broccoli
Sugar Snap Peas – add \$0.50

Starch Choices

Herb Roasted Potatoes
Potatoes Au Gratin
Garlic Mashed Potatoes
Fresh Baked Potatoes
Wild Rice

Add Assorted Desserts to your meal for an additional \$1.50/pp

Bulle Rock Catering

Plated Options

- Choice of One (1) -

Grilled Chicken Breast with Pan Gravy, Roasted Pork Loin, Glazed Ham,
Oven Roasted Beef, Herb Roasted Turkey Breast, Chicken Marsala,
Baked Rockfish (seasonal), Shrimp, ½ pound Steamed & Peeled (16-20)

Choice of one Vegetable, Choice of one Starch, and a Garden or Caesar Salad,
Warm Bread and Non-Alcoholic Beverages \$17.25/pp

Or

- Choice of One (1) -

Single Crab Cake, Sirloin Steak, Stuffed Chicken Breast, Glazed Salmon

Choice of one Vegetable, Choice of one Starch, and a Garden or Caesar Salad,
Warm Bread and Non Alcoholic Beverages \$24.00/pp

Or

- Choice of One (1) -

Crab Cakes, Filet Mignon, Chicken Chesapeake, Crab Imperial Stuffed Salmon,
New York Strip, Tuna

Choice of one Vegetable, Choice of one Starch, and a Garden, or Caesar Salad,
Warm Bread, and Non-Alcoholic Beverages \$30.00/pp

Or

A combination plate: - Choice of Two (2) -

Filet Mignon, NY Strip Steak or Chicken Breast with
Crab Cake, Jumbo Shrimp, or Salmon Filet

Choice of one Vegetable, Choice of one Starch, and a Garden or Caesar Salad,
Warm Bread and Non Alcoholic Beverages \$43.00/pp

Add Assorted Desserts to your meal for
an additional \$1.50/pp

Vegetable Choices

Fresh Vegetable Medley

Green Beans

Asparagus

Broccoli

Sugar Snap Peas - add \$0.50

Starch Choices

Herb Roasted Potatoes

Potatoes Au Gratin

Garlic Mashed Potatoes

Fresh Baked Potatoes

Rice Pilaf

You may offer a choice of up to three (3) plated selections to your guests;
however, you must provide place cards for groups of 30 or more.

Bulle Rock Catering

Hors D'Oeuvres Selections

Each tray serves 15 – 20 people

Cheese Tray including Cheddar, Swiss, Smoked Gouda, Jalapeno Pepper and Monterey Jack,
served with dips and crackers \$85.00

Vegetable Crudités including Seasonal Vegetables, Carrots, Celery, Grape Tomatoes,
Cauliflower and Broccoli served with dip \$75.00

Fruit Platter including seasonal fruits, Melons, Cantaloupe, Grapes and Pineapple \$78.00

Display of all of the above will add \$50.00 to final cost of all trays needed

Butlered Hors D'Oeuvres

Priced per 50 pieces

Scallops wrapped in Bacon \$72.00
Stuffed Mushrooms with Crab Imperial \$50.00
Crab Dip in Mini Phyllo Cups \$65.00
Colossal Shrimp Cocktail Display \$75.00
Oysters on-the-half-shell (in season) \$75.00

BBQ Shrimp \$80.00
Coconut Shrimp \$50.00
Seared Tuna Tar-Tar \$117.00
Fried Oysters \$65.00
Smoked Salmon Display \$114.00

Beef Satay \$145.00

BBQ Meatballs \$30.00

Chicken Satay \$110.00
Spicy Mesquite Quesadilla Sticks \$30.00

Chicken Pot Stickers \$55.00
Jumbo Bulle Rock Wings \$65.00

Spanikopita \$85.00
Asparagus and Asiago in Phyllo \$95.00

Bruschetta \$90.00

Limited menu selections are available for groups under 20

Bulle Rock Catering

Beverage Cart and Snack Shack Options

<i>Unlimited Use of Beverage Cart and Snack Shack</i>	<i>Limited Use of Beverage Cart and Snack Shack</i>	<i>Beverages Only</i>	<i>Use of the Beverage Cart and Snack Shack for Donated Materials</i>
<i>Soda, Water Sports Drinks, Snacks, Hot Dogs Beer and Liquor \$19.00 per person</i>	<i>Soda, Water, Sports Drinks, Snacks, Hot Dogs, Beer \$15.00 per person</i>	<i>Soda, Water, Sports Drink, Beer \$10.00 per person</i>	<i>Available for groups of 80 or more Carts will be driven by Bulle Rock Staff Flat Fee will be charged per cart</i>

The Snack Shack House Tab

Guests may choose any item off the menu at the Snack Shack
~ hot dogs, grilled sausage, cold sandwiches, snacks and drinks ~
and we will bill your account accordingly

<i>Large All Beef Kosher Hot dogs</i>	<i>\$4.00 per person</i>
<i>Grilled Sweet Italian Sausage</i>	<i>\$5.50 per person</i>
<i>Fresh made large sandwiches ~ Ham, Turkey or Roast Beef</i>	<i>\$6.00 per person</i>

Box Lunches

Fresh Roasted Turkey or Virginia Baked Ham sandwich with cheeses,
lettuce and tomato on selected breads with an assortment of condiments
Bag of potato chips, pickle spear, fresh fruit, Cookie
Includes one canned soda or bottle of water *\$10.50 per person*

Bulle Rock Catering

Beer Wine and Spirits Options

Beer and Wine

All house wines~ Chablis, Merlot, White Zinfandel, Cabernet
and all bottled Beer

Two (2) Hours ~ \$14.00 per person

Three (3) Hours ~ \$16.00 per person

Four (4) Hours ~ \$18.00 per person

Complete Open Bar

All house wines~ Chablis, Merlot, White Zinfandel, Cabernet and all bottled Beer
Canadian Club, Dewar's, Beefeater, Smirnoff, Bacardi, Jim Beam,
Vermouth, Beer, all House Wines, Assorted Schnapps, Sloe Gin,
Amaretto, Sours, Champagne, Assorted Soda and Juice.

Two (2) Hours ~ \$16.00 per person

Three (3) Hours ~ \$20.00 per person

Four (4) Hours ~ \$24.00 per person

Top Shelf Open Bar

All house wines~ Chablis, Merlot, White Zinfandel, Cabernet and all bottled Beer
Chivas Regal, Crown Royal, Tangueray, Absolut, Kahlua, Jack Daniels,
Grand Marnier, Sambucca, B & B, Chambord and Premium Cordials
all added to the Complete Open Bar.

Two (2) Hours ~ \$18.00 per person

Three (3) Hours ~ \$22.00 per person

Four (4) Hours ~ \$26.00 per person

At the end of your contracted time, you may then go to consumption or
pay for an additional hour per person, five (5) hour maximum.

Consumption Bar: Credit Card must be on file and will be charged at conclusion of event
plus a \$50 attendant fee per bartender

Cash Bar: Guests pay as they consume as follows:

Bottled Domestic Beers - \$2; Bottled Imports - \$3; House Wines – White \$5; Reds - \$6

Cocktails: 1 Liquor - \$5; 1 Liquor Premium - \$7; 2 Liquor - \$6; 2 Liquor Premium - \$8
plus a \$50 attendant fee per bartender

Bulle Rock Catering

DIRECTIONS TO BULLE ROCK

Bulle Rock is located on Route 40 between Havre de Grace & Aberdeen
Just minutes from Interstate 95



From the South: Baltimore - Washington D.C

- 1.) Take I-95 North to Exit 85 (*The Aberdeen - Churchville Exit*)
- 2.) At the top of the exit bear Right onto Route 22 East to Route 40
- 3.) Proceed on Route 22 East for 1.8 miles & turn *right* onto Route 40 East
- 4.) Go 2.2 miles on Route 40 East
- 5.) The entrance to *Bulle Rock* is on your left

From the North: Wilmington - Philadelphia - New Jersey - New York

- 1.) I-95 South to Exit 89 - *Havre de Grace (First exit after crossing Susquehanna River)*
- 2.) At the top of the ramp turn left follow signs for Route 155 East & Route 40. Stay *in right lane as the road splits* continue on Route 155 East for 2.2 mile
- 3.) At the stop light turn right onto Route 40 West.
- 4.) Take Route 40 West for 1.9 miles, entrance to ***Bulle Rock*** is on the Right
(*After the business Aero Energy*)

Please be advised: The Chapel Road entrance is closed to the public after 5:00 p.m. every day – this entrance is gated for use of Bulle Rock residents only.

The Route 40 entrance is the recommended entrance and exit at all times.

Bulle Rock Catering

Hotels

Courtyard Marriott, Aberdeen	410-272-0440, <i>Exit 85</i>
Clarion, Aberdeen	410-273-6300, <i>Exit 85</i>
Hilton Garden Inn, Aberdeen	410-272-1777, <i>Exit 85</i>
Holiday Inn/Chesapeake House	410-272-8100, <i>Exit 85</i>
Quality Inn.....	410-272-6000, <i>Exit 85</i>
Red Roof Inn	410-273-7800, <i>Exit 85</i>
Spring Hill Suites Marriott.....	410-297-4970, <i>Exit 80</i>
Wingate Inn	410-272-2929, <i>Exit 80</i>
Hilton Inn-White Marsh.....	410-427-0600, <i>Exit 67B</i>
Hampton Inn-White Marsh	410-931-2200, <i>Exit 67B</i>

Town of Havre de Grace

Old Chesapeake Hotel.....	410-939-2550, <i>Exit 89</i>
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Havre de Grace-Bed & Breakfast

Vandiver Inn	410-939-5200, <i>Exit 89</i>
Spencer Silver Mansion	410-939-1485, <i>Exit 89</i>

Limousine Service and Car Rental

An Extreme Limo Scene.....	443-744-9281
Belaire Limousine	410-879-4548
Hire Quality Limo.....	410-803-0451
Triangle Limo	410-877-0215

Nearest Airport

Martin State Airport, Baltimore, MD	410- 682-8810
BWI.....	410-435-9294

Train Station

Marc Train Service	800-325-7245
Amtrak	800-872-7245