



Event Dinner Packages

Beaujolais Dinner

(Three-Course Meal)

Salad

Mère Bulles House Mesculun Blend

Entrees - Choice of Two

Roasted Chicken
Center Cut Pork Chop
Seared Atlantic Salmon

Desserts - Choice of Two

New York Cheesecake
Chocolate Decadence

Includes Soft Drink, Tea, Coffee and Bread Service

\$29.99 per person

(+ 9.25% sales tax and 20% gratuity)

- *Hors D'oeuvres and appetizers are available ala carte from our Cocktail & Reception menu*
- *Dessert Selections may be added for \$5.99 per person.*
- *Vegetarian Dish Available upon Request.*
- *Mère Bulles' famous Maryland She-Crab Bisque can be added to your package for an additional \$4.99 per person.*

Pacific Northwest Dinner

(Three-Course Meal)

Salad - Choose One

Mère Bulles House Mesculun Blend
Chef's Tossed Caesar Salad

Entrees - Choice of Three

Herb Rubbed Slow Roasted Prime Rib (Medium)
Roasted Chicken *with Cranberry BBQ*
Center Cut Pork Chop
Seared Atlantic Salmon

Desserts - Choice of Two

New York Cheesecake
Chocolate Decadence
Strawberry Split-Apart Cake
Key Lime Pie

Includes Soft Drink, Tea, Coffee and Bread Service

\$39.99 per person

(+ 9.25% sales tax and 20% gratuity)

- *Hors D'oeuvres and appetizers are available ala carte from our Cocktail & Reception menu*
- *Chef's Vegetarian Entrée Available upon Request.*
- *Mère Bulles' famous Maryland She-Crab Bisque can be added to your package for an additional \$4.99 per person.*
- *Additional Beef options available: 16oz. NY strip (\$15.00 additional per steak ordered), 7oz. Filet Mignon (\$10.00), 22oz Bone-in Seared Ribeye (\$15.00) and 14oz Veal Chop (\$17.00).*
- *A Specialty Salad choice may be substituted in the salad course for an additional \$3.99 per guest.*
- *Bibb Wedge Salad – Petite Warm Goat Cheese Salad – Spinach & Spiced Walnut Salad – Bacon & Pine Nut Mixed Salad*

Napa Dinner

(Four-Course Meal)

Appetizers - Choice of Two

Black Forest Ham wrapped Asparagus
Ham & Gruyere Stuffed Mushroom Caps
Poached Gulf Shrimp *with cocktail sauce*
California Rolls *with soy & ginger*
Coconut Fried Shrimp
Roast Beef Roulades *with Horseradish Whip*

Soup or Salad – Choose Two

Mère Bulles House Mescalun Blend
Chef's Tossed Caesar Salad
Charleston She-Crab Bisque

Entrees - Choice of Three

Herb Rubbed Slow Roasted Prime Rib *au jus*
Roasted Chicken *with Cranberry BBQ*
Center Cut Pork Loin *with Lemon Hollandaise*
Seared Alaskan Halibut *with Lemon-Lobster Buerre Blanc*
Seared Atlantic Salmon *with Lemon Hollandaise*

Desserts - Choice of Two

New York Cheese Cake
Chocolate Decadence
Key Lime Pie

Includes Soft Drink, Tea, Coffee and Bread Service

\$48.99 Per Person

(+ 9.25% sales tax and 20% gratuity)

- *Additional Beef options available: 16oz. NY strip (\$15.00 additional per steak ordered), 7oz. Filet Mignon (\$10.00), 22oz Bone-in Seared Ribeye (\$15.00) and 14oz Veal Chop (\$17.00).*
- *A Specialty Salad choice may be substituted in the salad course for an additional \$3.99 per guest.*
 - *Bibb Wedge Salad – Petite Warm Goat Cheese Salad – Spinach & Spiced Walnut Salad – Bacon & Pine Nut Mixed Salad*
- *Chef's Vegetarian Entrée Available upon Request.*

Sonoma Dinner

(Four-Course Meal)

Appetizers - Choice of Two

Black Forest Ham wrapped Asparagus

Crab Stuffed Mushroom Caps

Jumbo Seared Scallops

Poached Gulf Shrimp *with cocktail sauce*

California Rolls *with soy & ginger*

Spinach and Feta Cheese *in Crisp Phyllo Pastry*

Coconut Fried Shrimp

Plum Tomato and Fresh Mozzarella with Spinach Pesto *on Toasted Crostini*

Crab Cakes *with spicy remoulade*

Soup or Salad – Choose Two

Mère Bulles House Mesculun Blend

Chef's Tossed Caesar Salad

Charleston She-Crab Bisque

Entrees - Choice of Four

Herb Rubbed Slow Roasted Prime Rib *au jus*

Roasted Chicken *with Cranberry BBQ*

Center Cut Pork Loin *with Lemon Hollandaise*

Seared Alaskan Halibut *with Lemon-Lobster Buerre Blanc*

Seared Atlantic Salmon *with Lemon Hollandaise*

Pan Seared Filet Mignon

Desserts - Choice of Two

New York Cheesecake

Strawberry Split-Apart Cake

Chocolate Decadence

Key Lime Pie

Includes Soft Drink, Tea, Coffee and Bread Service

\$54.99 per person

(+ 9.25% sales tax and 20% gratuity)

- *Additional Beef options available: 16oz. NY strip (\$15.00 additional per steak ordered), 7oz. Filet Mignon (\$10.00), 22oz Bone-in Seared Ribeye (\$15.00) and 14oz Veal Chop (\$17.00).*
- *A Specialty Salad choice may be substituted in the salad course for an additional \$3.99 per guest.*
 - *Bibb Wedge Salad – Petite Warm Goat Cheese Salad – Spinach & Spiced Walnut Salad – Bacon & Pine Nut Mixed Salad*
- *Chef's Vegetarian Entrée Available upon Request.*

Bordeaux Dinner

(Five-Course Meal)

Appetizers - Choice of Two

Black Forest Ham wrapped Asparagus
Crab Stuffed Mushroom Caps
Jumbo Seared Scallops
Poached Gulf Shrimp *with cocktail sauce*
California Rolls *with soy & ginger*
Spinach and Feta Cheese *in Crisp Phyllo Pastry*
Coconut Fried Shrimp
Plum Tomato and Fresh Mozzarella with Spinach Pesto *on Toasted Crostini*
Crab Cakes *with spicy remoulade*

Soup - Choice of One

Charleston She-Crab Bisque
Soup du Jour

Salad - Two Salads

Mère Bulles House Mesculun Blend
Chef's Tossed Caesar Salad

Entrees - Choice of Four

Herb Rubbed Slow Roasted Prime Rib *au jus*
Roasted Chicken *with Cranberry BBQ*
Center Cut Pork Loin *with Lemon Hollandaise*
Seared Alaskan Halibut *with Lemon-Lobster Buerre Blanc*
Seared Atlantic Salmon *with Lemon Hollandaise*
Pan Seared Filet Mignon

Desserts - Choice of Two

New York Cheesecake
Strawberry Split-Apart Cake
Chocolate Decadence
Key Lime Pie

Includes Soft Drink, Tea, Coffee and Bread Service

\$59.99 per person

(+ 9.25% sales tax and 20% gratuity)

- *Additional Beef options available: 16oz. NY strip (\$15.00 additional per steak ordered), 7oz. Filet Mignon (\$10.00), 22oz Bone-in Seared Ribeye (\$15.00) and 14oz Veal Chop (\$17.00).*
- *A Specialty Salad choice may be substituted in the salad course for an additional \$3.99 per guest.*
 - *Bibb Wedge Salad – Petite Warm Goat Cheese Salad – Spinach & Spiced Walnut Salad – Bacon & Pine Nut Mixed Salad*
- *Chef's Vegetarian Entrée Available upon Request.*

Mère Bulles Room Descriptions

Family Room (Upstairs)

This room can be the pinnacle of elegance, given the proper occasion. It accommodates approximately 60-70 guests for standing cocktail reception or up to 45 guests for a sit down dinner. This room is private and is equipped with an internal computer interface for Power Point presentations and Internet access, as well as an LCD Projector, state-of-the-art 'Bose' sound system, DVD player, satellite TV, and built in 5' x 6' retractable screen. A natural gathering area in any home, the room features a fireplace to take the chill out of any winter evening. The multi-faceted Family Room is a perfect room for presentations, receptions, or watching a sporting event on a big screen. This room is accessible by stairs or an elevator. It also has a private restroom at the back of the room.

Martha's Room (Upstairs)

This room is located to the rear of the manor and can accommodate up to 24 guests for a seated dinner. This room is adjacent to the Family Room, but has privacy doors. Its coziness makes it an ideal room for smaller groups or parties needing more intimate surroundings. **Note: The two rooms listed above connect and can be used in conjunction with each other to increase seating capacity.**

Sunroom (Downstairs)

This lovely room located on the southeast corner of the restaurant seats approximately 36 guests and is adjacent to our outside patio. Ceiling high windows make this room particularly well lit during the day and romantic at night. **Note: This room may be booked in conjunction with the outside patio for extra seating.**

Indoor Patio (Downstairs)

This large room is located behind the cocktail area and seats approximately 60 guests. It has a beautiful view of our outside patio through the ceiling high windows. **Note: This room may be booked in conjunction with the outside patio for extra seating. French Doors open between this room and the outdoor patio.**

Truman's Room (Downstairs)

This semi-private room accommodates 15-25 guests. The location is adjacent to the cocktail area. Like the library, this room is ideal for smaller parties wanting to converse. Since the room is located near our cocktail area, it's convenient to check on the latest news or scores.

Outdoor Seating

Upstairs Balcony

The covered balcony can be utilized either by itself or with the family room and the entire upstairs. Subtle lighting and ceiling fans provide the perfect setting for enjoying dinner 'al fresco'. Even with a light summer rain, one can enjoy dinner and still stay dry.

Outdoor Patio

Our patio is located off the sunroom in the rear of the restaurant and has tables with canvas umbrellas. The 100 year-old Maple trees, left in place from when the manor was originally built, provide both shade and a serene atmosphere. As the sun sets, enjoy the company of friends while listening to the wind gently blowing through the leaves.

Event and Private Room Policies

- A Credit Card and signed confirmation is required to reserve a private room. If your contract is not signed two weeks prior to your event, Mere Bulles reserves the right to book over your event. Signed contracts are a necessity.
- Parties of 25 or greater must be contracted on a planned menu. A planned menu insures efficient and timely service. Your planned menu must be arranged two weeks prior to your event date.
- A confirmed and guaranteed number of guests is required 72 hours prior to your function. If confirmation is not received via email, you will be charged for the number of guests stated on the contract. Please plan and RSVP your event properly. You are contracting with Mere Bulles to execute and service your event; we are not responsible for no-show guests. A best-guess estimate of people attending your event is required 14 days prior to your event.
- Please notify Mere Bulles management of any guests that have special needs/disabilities so Mere Bulles staff can plan accordingly.
- Mere Bulles does not charge room rental fees. However, there is a room minimum that must be met. The room minimum includes food and alcohol. The room minimum is based on the subtotal, excluding tax and gratuity. Audio Visual, Chef Attendant, equipment rental and transportation service fees are not included in the room minimum expectation. In addition, alcohol purchased on a separate check cash basis is excluded from the room minimum.
- **All charges and fees must be on one check unless otherwise authorized by management prior to your function. Separate checks take an excessive time to process, thus diminishing the quality experience of your guests.**
- Any special requirements, such as live music or a DJ, must be pre-approved before your event. Live amplified music is allowed only in the event of a whole house buy-out or if expressly stated in the event contract.
- We suggest parties of 25 or greater pre-select wine and beer to ensure availability of the desired product. Parties consuming alcohol with greater than 100 guests must have pre-selected wines and/or a separate bar arrangement and set up. Our existing main bar will adequately service up to 100 guests only. There is a \$100 fee to have a separate bar (liquors) set up. Wine tables may be set up at management discretion for the service convenience of your guests for no charge.
- Payment is required at the end of the function unless otherwise discussed with management prior to your function. Personal and Corporate checks are very much welcome with advance notice. Hand keyed credit card authorizations require a 3% service fee to cover additional processor security charges.
- A 20% gratuity charge will be added to all charges and fees before sales and excise taxes. Tennessee State sales tax is 9.25%. Tennessee State Excise taxes on liquor & wine are 15%.
- Chef attended stations require a \$75.00 fee per chef.
- Mashed potatoes and the chef's choice of vegetables will be used as sides items for all entrees unless a different request is made and noted on the contract. The Dietary needs and special requests of your individual guests will be respected and serviced whenever possible. Menu items are subject to change due to availability and seasonality.
- Mere Bulles may include a "damage and/or cleaning fee", subsequent to the event, in order to cover the cost of repairing and cleaning any of the restaurant facilities harmed or excessively soiled during the event. All damages and excessive cleaning instances will be photographed and forwarded to you prior to a damage fee assessment.
- A \$150.00 clean up fee will be in effect if confetti, rice, birdseed, flower petals or any other unusual decorative items are used.
- Signed confirmation and Credit card are required to reserve a private room. Notice of cancellation must be given 2 weeks in advance. Failure to do so will result in the reservation credit card being charged ½ of the room minimum amount.