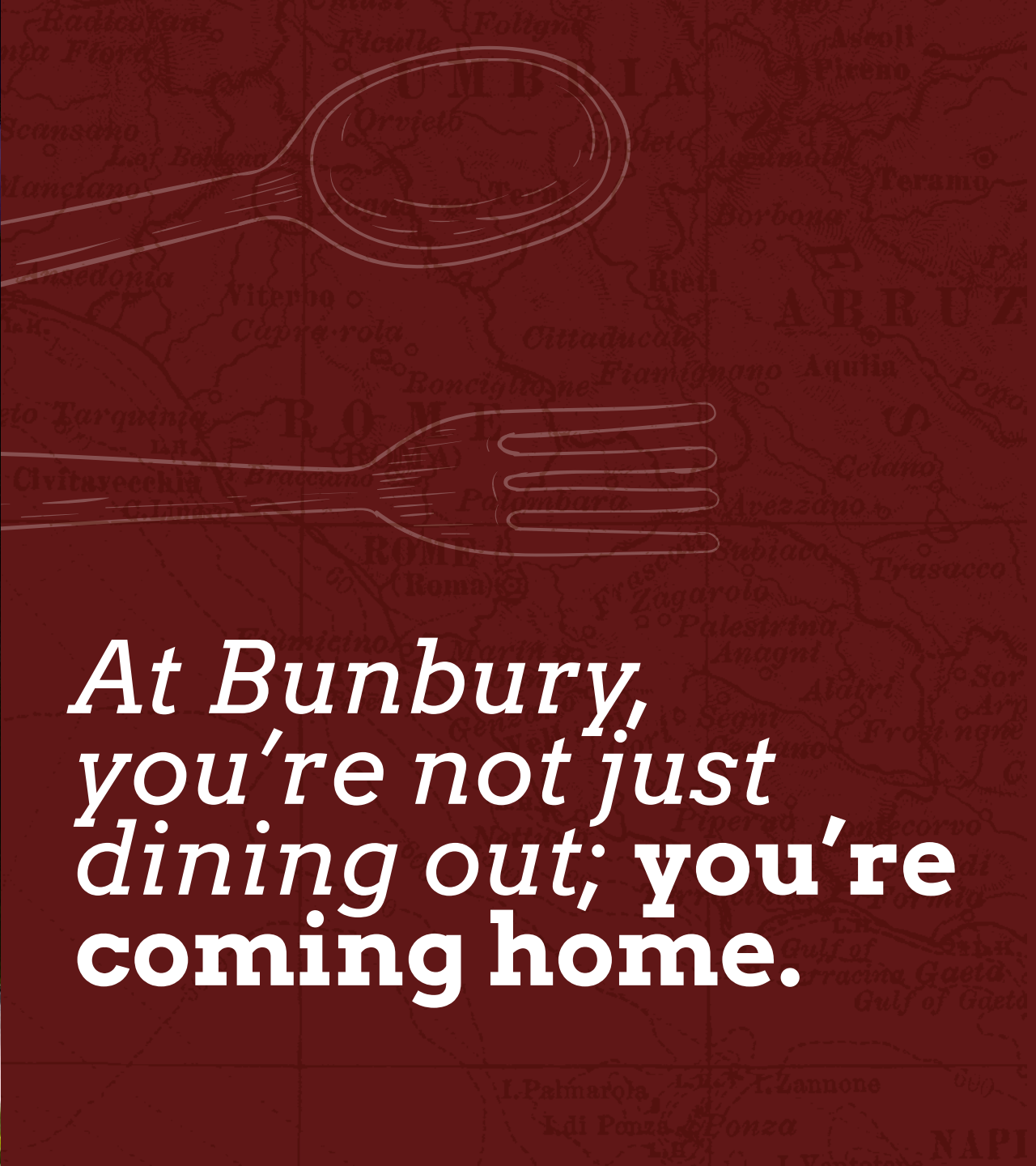


BUNBURY MENU PACKAGES 2025





At Bunbury,
you're not just
dining out; you're
coming home.





JACK: THIS GHASTLY STATE OF THINGS IS WHAT YOU CALL BUNBURYING, I SUPPOSE?
ALGERNON: YES, AND A PERFECTLY WONDERFUL BUNBURY IT IS. THE MOST WONDERFUL BUNBURY I HAVE EVER HAD IN MY LIFE.
JACK: WELL, YOU'VE NO RIGHT WHAT SO EVER TO BUNBURY HERE.
ALGERNON: THIS IS ABSURD. ONE HAS A RIGHT TO BUNBURY ANYWHERE ONE CHOOSES. EVERY SERIOUS BUNBURYIST KNOWS THAT.
JACK: SERIOUS BUNBURYIST! GOOD HEAVENS!
ALGERNON: WELL, ONE MUST BE SERIOUS ABOUT SOMETHING, IF ONE WANTS TO HAVE ANY AMUSEMENT IN LIFE. I HAPPEN TO BE SERIOUS ABOUT BUNBURYING. WHAT ON EARTH YOU ARE SERIOUS ABOUT I HAVEN'T GOT THE REMOTEST IDEA. ABOUT EVERYTHING, I SHOULD FANCY. YOU HAVE SUCH AN ABSOLUTELY TRIVIAL NATURE.
OKAR WILDE



Bunbury is the realization of a dream born from a love for Argentina and its culinary heritage.

As an Argentine restaurant and wine bar, recognized on Yelp's Top 100 list for three consecutive years, we blend rich culinary traditions with the warmth of grandma's kitchen, creating a welcoming and memorable atmosphere.

Inspired by the creative spirit of Oscar Wilde, Bunbury is more than just a meal; it's a place where flavors tell stories, connections grow stronger, and every visit leaves you eager to return.



Our Spaces

Indoor Patio



Seated Capacity : 70
Standing Capacity : 100

- Mic's ready for your moments.
- Big screen, bigger memories.

Main Dining Room



Seated Capacity : 30

- Custom event menu packages available.

Abuela's Dining Room



Seated Capacity : 20

- Custom event menu packages available.

Our Spaces

Main Bar



Seated Capacity : 20
Standing Capacity : 40

- Mic's ready for your moments.
- Event menu packages available.
- Big screen available.

Lounge



Seated Capacity: 30
Standing Capacity: 50

- Mic's ready for your moments.
- Cue up the fun. Pool table available.
- Big screen, bigger memories.
- Plan it, we'll make it happen.
- Yes, you can dance!



Event Packages

*Sit Down Dining
Experience*

*Cocktail Reception
Pass Around - Family Style*

Brunch Packages

Open Bar Packages

*Click the buttons to
explore each package* 



Bunbury Menu Packages

APPETIZERS SERVED FAMILY STYLE

- Empanadas (Hand Cut Beef, Spinach Zucchini and Parmesan Cheese, Shreded Chicken and Veggies, Braised Lamb)
- Goat Cheese Salad
- Our Signature Brie “Crocante”

MAIN COURSES 4 CHOICES

- Chicken Milanese with Sweet Potato Purée and Bell Pepper Mayo
- Braised Short Rib “al Malbec” with Mashed Potatoes and Baby Carrots
- Pan Roasted Salmon with Arugula Salad and Toasted Almonds
- Veggie Lasagna (NO PASTA) Gluten Free

DESSERT SERVED FAMILY STYLE

- Panqueque de Dulce de Leche
- Delicia de Chocolate

**PRICE PER PERSON (ONLY FOOD,
NO BEVERAGE INCLUDED) \$60.00**

- Upgrade your menu with 2 glasses of house wine or beer. Add **+\$20.00**
- Upgrade your menu with 2 glasses of premium wine or signature cocktails. Add **+\$30.00**
- Upgrade your menu to grilled Vacio. Add **+\$10.00**

(Tax 8% and Gratuity 22% NOT INCLUDED)

OPTION 1-A



Bunbury Menu Packages

APPETIZERS SERVED FAMILY STYLE

- Empanadas (Hand Cut Beef, Spinach Zucchini and Parmesan Cheese, Shredded Chicken and Veggies, Braised Lamb)
- Prosciutto Salad
- Our Signature Zucchini Envoltni

MAIN COURSES 4 CHOICES

- Duck Confit with Sweet Potato Purée, Mushrooms and Shallots
- Grilled Vacio with Truffled Mashed Potatoes and "Chimichurri"
- Pan Roasted Salmon with Arugula Salad and Toasted Almonds
- Butternut Squash Ravioli with Creamy Sage Sauce

DESSERT 3 CHOICES

- Panqueque de Dulce de Leche
- Delicia de Chocolate
- Tartuffo de Pistacchio

**PRICE PER PERSON (ONLY FOOD,
NO BEVERAGE INCLUDED) \$75.00**

- Upgrade your menu with 2 glasses of house wine or beer. Add **+\$20.00**
- Upgrade your menu with 2 glasses of premium wine or signature cocktails. Add **+\$30.00**

(Tax 8% and Gratuity 22% NOT INCLUDED)

OPTION 1-B



Bunbury Menu Packages

APPETIZERS SERVED FAMILY STYLE

- Empanadas (Hand Cut Beef, Spinach Zucchini and Parmesan Cheese, Shredded Chicken and Veggies, Braised Lamb)
- Tuna Tartare Shots
- Our Signature Brie "Crocante"
- Spinach Bites (Gluten Free)

MAIN COURSES 4 CHOICES

- Grilled Entraña Prime with truffled mashed potatoes and "chimichurri"
- Milanesas de Lomo con pure "mixto"
- Green peas risotto with Sea Bass
- Sorrentinos con Estofado

DESSERT 3 CHOICES

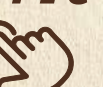
- Panqueque de dulce de leche
- Delicia de Chocolate
- Tartuffo de Pistacchio

**PRICE PER PERSON (ONLY FOOD,
NO BEVERAGE INCLUDED) \$95.00**

- Upgrade your menu with 2 glasses of house wine or beer. Add **+\$20.00**
- Upgrade your menu with 2 glasses of premium wine or signature cocktails. Add **+\$30.00**

(Tax 8% and Gratuity 22% NOT INCLUDED)

OPTION 1-C

*Return to Event
Packages* 



2 Hours Pass Around Food

EMPANADAS

- *Hand Cut Beef / Spinach Zucchini and Parmesan Cheese / Shredded Chicken and Veggies / Braised Lamb*

PLATTERS

- *Capresse Bites*
- *Oat Breaded Fish Sticks*
- *Spinach Bites (Gluten Free)*
- *Tablita #1(9oz Braised Short Rib & 2 “chorizo picadito”)*

DESSERT

- *Chocolate Brownie Bites*

**PRICE PER PERSON (ONLY FOOD,
NO BEVERAGE INCLUDED) \$55.00**

- *Upgrade your menu with 2 glasses of house wine or beer. Add **+\$20.00***
- *Upgrade your menu with 2 glasses of premium wine or signature cocktails. Add **+\$30.00***
- *Additional Hour Pass Around Food **+\$15.00***

(Tax 8% and Gratuity 22% NOT INCLUDED)

OPTION 2 - A



2 Hours Pass Around Food

MINI EMP ANADAS

- *Hand Cut Beef / Spinach Zucchini and Parmesan Cheese / Shredded Chicken and Veggies / Braised Lamb*

PLATTERS

- *Tuna Tartare Shots*
- *Spinach Bites (Gluten Free)*
- *Mini Shrimp Balls*
- *Tablita #1(9oz Braised Short Rib & 2 “chorizo picadito”)*

DESSERT

- *Delicia de Chocolate Bites*
- *Dulce de Leche Cheese Cake Shots*

**PRICE PER PERSON (ONLY FOOD,
NO BEVERAGE INCLUDED) \$60.00**

- *Upgrade your menu with 2 glasses of house wine or beer. Add **+\$20.00***
- *Upgrade your menu with 2 glasses of premium wine or signature cocktails. Add **+\$30.00***
- *Additional Hour Pass Around Food **+\$15.00***

(Tax 8% and Gratuity 22% NOT INCLUDED)

OPTION 2 - B



3 Hours Pass Around Food

CELEBRATION MENU

MINI EMPANADAS

- Hand Cut Beef / Spinach Zucchini and Parmesan Cheese /
- Shredded Chicken and Veggies / Braised Lamb

PLATTERS

- Tuna Tartare Shots
- Fish Finger
- Short Rib Sliders Station (house made pan de campo)
- Spinach Bites (Gluten Free)
- Chicken Milanese Bites
- Chorizo & Vacio Platters
- Duck and Brie Bites

DESSERT

- Delicia de Chocolate Bites
- Dulce de Leche
- Mini Panqueques

**PRICE PER PERSON (ONLY FOOD,
NO BEVERAGE INCLUDED) \$75.00**

- Upgrade your menu with 2 glasses of house wine or beer. Add **+\$20.00**
- Upgrade your menu with 2 glasses of premium wine or signature cocktails. Add **+\$30.00**
- Additional Hour Pass Around Food **+\$15.00**

(Tax 8% and Gratuity 22% NOT INCLUDED)

OPTION 2 - C

*Return to Event
Packages* 





Order by Platter

OPTION 3

Mini Shrimp Balls (10 pieces)

Duck and Brie Bites (10 pieces)

Spinach Bites Gluten Free (10 pieces)

Capresse Bites (12 pieces)

Milanesa Beef or Chicken (Aprox. 20 pieces)

Oat Breaded White Fish Fingers (Aprox. 20 pieces)

Chorizo Picadito con Chimichurri (Aprox. 20 pieces)

Tablita#1 (9oz Braised Short Rib & 2 "chorizo picadito")

Tablita#2 (10oz sliced Flap Meat & 2 "chorizo picadito")

Empanadas Platters (10 pieces)

Mini Sandwich Mushrooms and Brie (10 pieces)

Mini Zucchini Envoltini Platter (10 pieces)

Vegan Zucchini Envoltini Platter (10 pieces)

Picada Bunbury (prosciutto, sopresatta, mortadella, manchego, brie, caña de cabra)

Delicia de Chocolate Bites (18 pieces)

Dulce de Leche Cheese Cake Shots (14 pieces)

(Tax 8% and Gratuity 22% NOT INCLUDED)

*Platters are only available when
pre-order before the day of the event.*



Return to Event
Packages 🍷

Brunch Menu

APPETIZERS SERVED FAMILY STYLE

- Empanadas (Hand Cut Beef, Spinach Zucchini and Parmesan Cheese, Schreded Chicken and Veggies, Braised Lamb)
- Avocado Toast Bites

MAIN COURSES 4 CHOICES

- Benedict Royal (smoked salmon, campo bread, poached eggs, hollandaise sauce and french fries)
- Benedicts Florentine (sauteed Spinach, Tomato, Poached eggs, "Campo" bread, Hollandaise sauce served with French Fries)
 - Braised Short Rib Steak and Eggs (scrambled eggs & french fries)
- Our Signature Brunch Bacon Cheese Burger

SWEETS SERVED FAMILY STYLE

- Dulce de Leche Cake Shot
- Chocolate Brownie Bites

PRICE PER PERSON (ONLY FOOD, NO BEVERAGE INCLUDED) \$49.00

- Upgrade your menu with 2 mimosas or sangrias. Add **+\$18.00**
- Upgrade your menu with american coffee and hot tea station. Add **+\$4.00 per person**
 - Bottomless Mimosa & Sangria **\$25.00** per Person
 - Mimosa Pitcher **\$39.00**
 - Sangria 1.5L Pitcher **\$46.00**

(Tax 8% and Gratuity 22% NOT INCLUDED)



Return to Event Packages 🍷



Open Bar Options

HOUSE LIQUOR OP EN FULL BAR

1 HOUR \$40.00 | 2 HOURS \$60.00 | 3 HOURS \$75.00

additional hour after 3rd. \$15.00

• (Tax 8% and Gratuity 22% NOT INCLUDED)

PREMIUM LIQUOR OP EN FULL BAR

1 HOUR \$55.00 | 2 HOURS \$80.00 | 3 HOURS \$98.00

additional hour after 3rd. \$18.00

• (Tax 8% and Gratuity 22% NOT INCLUDED)

HOUSE WINE AND BEER OP EN BAR

1 HOUR \$28.00 | 2 HOURS \$42.00 | 3 HOURS \$58.00

additional hour after 3rd. \$15.00

• (Tax 8% and Gratuity 22% NOT INCLUDED)

PREMIUM WINE AND BEER OP EN BAR

1 HOUR \$38.00 | 2 HOURS \$54.00 | 3 HOURS \$70.00

additional hour after 3rd. \$18.00

• (Tax 8% and Gratuity 22% NOT INCLUDED)

[Return to Event Packages](#) 



Whether it's an intimate gathering or
a full-blown celebration,
we're here to bring your vision to life.
Set up a call with Paula today, and let's create an
experience that's all about you.

email: events@bunburyrestaurant.com

phone: 786 -982 -8232

