



BLACK+BLUE

the golden age of steak



at BLACK+BLUE



GLOWBAL RESTAURANT GROUP

Glowbal Restaurant Group is all about a more satisfying restaurant experience - on every level. Here you are truly our guest, and taken care of at every moment. In every last one of our locations, in all their variety, that feeling is there.

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

THE
ROOF

FIVE
SAILS

RILEY'S
FISH & STEAK

GLOWBALGROUP.COM



BLACK+BLUE

1032 ALBERNI ST, VANCOUVER | 604 637 0777

Black+Blue re-imagines the concept for a new generation. A massive dining room built around a custom-built meat locker, filled with the most exotic and precious cuts, it's the sexiest room and hottest vibe in the city. A three-storey temple dedicated to creating amazing experiences.

specialties

The range of offerings is an extensive selection of prime cuts available - from Wagyu to US and Canadian Prime. Guests can also expect to be wooed with a diverse mix of seafood classics: Oysters; Wild Salmon; and Atlantic Lobster. Tableside Caesar salads and shaker cocktails add charm.



awards & accolades

2012

Best of Competition Award
International Interior Design Association
Award of Excellence
Interior Designers Institute of BC

Certificate of Excellence
Trip Advisor
Gold | Best Steakhouse
Westender Best of the City

2013

1st Place, Best Restaurant Interior Design
Georgia Straight
Wine Spectator Award of Excellence
Trip Advisor Award of Excellence
Best Steak Finalist
Where Awards

2017

Best Steakhouse
Vancouver Magazine
Award of Excellence
Wine Spectator
Certificate of Excellence
Trip Advisor
Award of Excellence
Wine Spectator

2014

Diners' Choice
Open Table Awards
Golden Plate Awards
Interior Design
Best Interior Décor
WestEnder Best of the City
Best Patio
WestEnder Best of the City
Award of Excellence
Wine Spectator

2018

Best Italian Italian Kitchen
Van Courier
Best Steakhouse
Vancouver Magazine
Award of Excellence
Wine Spectator
Certificate of Excellence
Trip Advisor
Certificate of Excellence
Trip Advisor
Award of Excellence
Wine Spectator

2015

Diners' Choice
Open Table Awards
Award of Excellence
Wine Spectator
Best FineDining Restaurant Black + Blue
Readers Choice | Vancouver Courier
Best Steakhouse | Bronze
Vancouver Magazine
Silver Service Award
Clef d'Or Canada
Award of Excellence
Trip Advisor

2019

The Very Best in Dining
Vancouver Magazine
One of Canada's Best Restaurants
for a Big Night Out
Trip Advisor
Award of Excellence
Wine Spectator
Certificate of Excellence
Trip Advisor
Certificate of Excellence
Trip Advisor
Award of Excellence
Wine Spectator

2016

Best Steak
Golden Plate Awards
Award of Excellence
Wine Spectator

2020

Diners Choice
Open Table

Black+Blue signals a throw-back to ‘The Golden Age’ of hospitality. From juicy steaks to crisp service, classic cocktails to sumptuous décor, Black + Blue brings decadence and glamour back on the Vancouver dining scene.

“The concept for Black+Blue echoes the lively and popular steakhouses of the past along with the nostalgic pleasure of experiencing a stand-out meal,” says Proprietor Emad Yacoub. “The twist is that from the moment you enter the restaurant, guests are dazzled by tangible energy and gracious West Coast hospitality our GLOWBAL team offers like no others in the city.”

Taking a cue from the restaurant’s name, whether you prefer black or blue, all cuts are prepared to perfection. The range of offerings is also impressive with an extensive selection of prime cuts available - from Wagyu to US and Canadian Prime. Hand-selected exclusive boutique products are also offered.

In addition to steak, guests can expect to be wooed with a diverse mix of seafood classics: Oysters; Wild Salmon; and Atlantic Lobster. Tableside Caesar salads and shaker cocktails add charm.

BLACK + BLUE BRINGS DECADENCE AND GLAMOUR BACK ON THE VANCOUVER DINING SCENE.

As for the aesthetic, BOX Interior Design is behind the impressive 240-seat, three-level space design. Gold accents pop against a palette of rich tones to highlight classic-steakhouse finishes in velvet and leather.

Striking details include: the meat cooler’s Himalayan Rock Salt ‘Wall’ where the salt acts as a canvas for the aged and cured meats on display; the glass-walled elevator, elegantly transporting guests between the three floors; a custom designed lighting installation suspended over the central bar from famed UK industrial designer Tom Dixon; and the private and semi-private dining rooms boasting smoked tobacco wall panelling, high coffered ceilings and granite-clad fireplaces.

“Black + Blue is a steak lover’s heaven. With its high ceiling, large dropdown glass windows, and stunning chandeliers, Black+Blue emanates luxury and sophistication.”

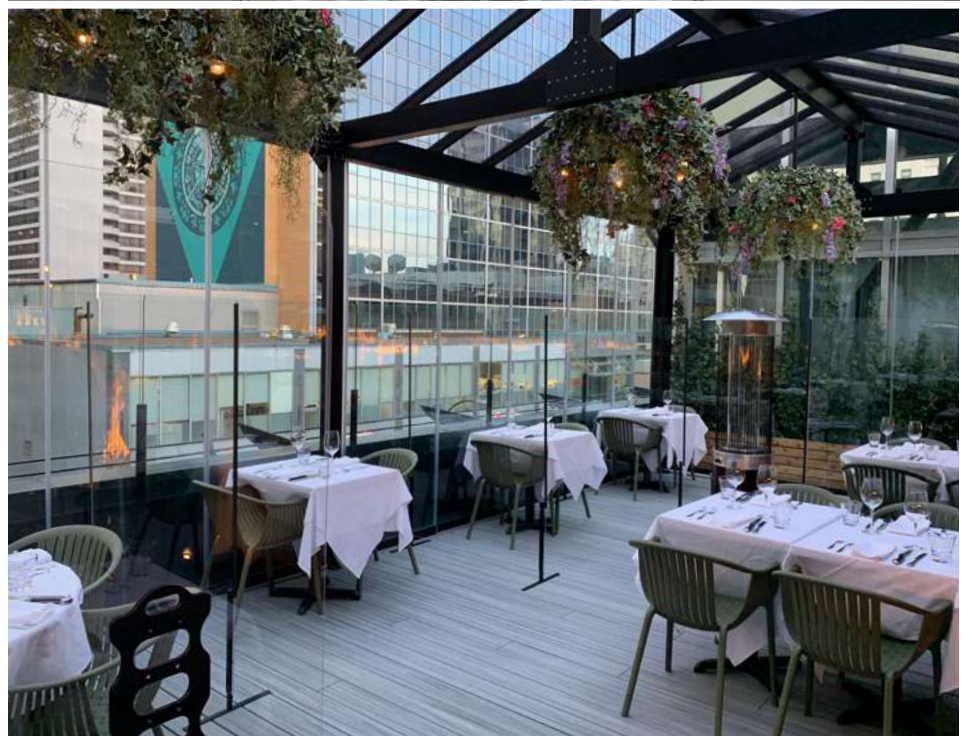
- *National Geographic China*

“With such an evocative name, you would expect Black+Blue to pull out all the stops when it comes to fine dining in Vancouver and they’ve done just that.”

- *Taste Magazine*

“Where other steakhouses have lost me (good steaks but that’s about it), Black+Blue won me. It’s the best steak house in Vancouver.”

- *Mia Stainsby, Vancouver Sun*





AT BLACK+BLUE

The Roof, Vancouver's largest rooftop dining destination, offers platinum seating to the city's patio scene. While few things can rival the pleasure of al fresco dining, an outdoor rooftop patio is inexplicably so much better.

"We're excited to add something unique to Vancouver's patio scene," says Emad Yacoub, GLOWBAL Proprietor. "The Roof is something we've envisioned at Black+Blue from the outset and we are looking forward to welcoming everyone to dine on the upper deck or enjoy cocktails in the lounge area with neighbouring city views."

A private, glass-walled elevator transports guests to The Roof. The

space features standout décor elements, including a custom bull head sculpture which greets guests upon arrival and airy, bronze light fixtures suspended over the bar. Two fireplace walls running the length of the space create warmth and dramatic flair.

Appointed with its own kitchen, The Roof features a state-of-the-art Josper Charcoal Broiler Oven by Wood Stone – the first of its kind in Canada.

As an extension of Black+Blue's offer, our Chef has crafted a patio dining menu with generous cuts of prime meats, skewered fish, seafood and poultry cooked over wood coals in the Josper Grill.

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PRIVATE ROOM 801



events & PRIVATE DINING

We have a number of private dining options here at Black+Blue. Two grand private rooms, and a semi-private tobacco room.

maximum
seating
capacity

TOTAL - 260

UPPER - 150

PRIVATE
ROOMS

SEMI PRIVATE - 12

PRIVATE ROOM 901 - 24

PRIVATE ROOM 801 - 16

BUYOUT
AVAILABLE

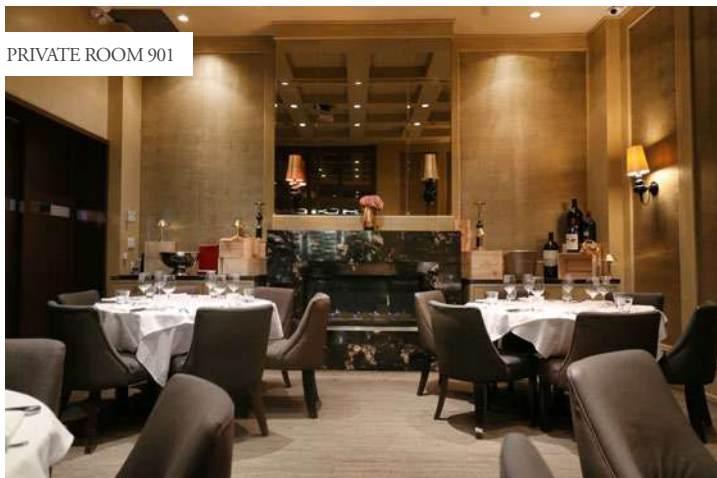
buyout cost
contingent on day of
the week and time of
the year



BOOKING POLICY

Set Menus for groups over 10 guests. A 50% deposit is required to secure the space. Guaranteed number of attendees are due 72 hours before the event. 18% gratuity applicable.

PRIVATE ROOM 901



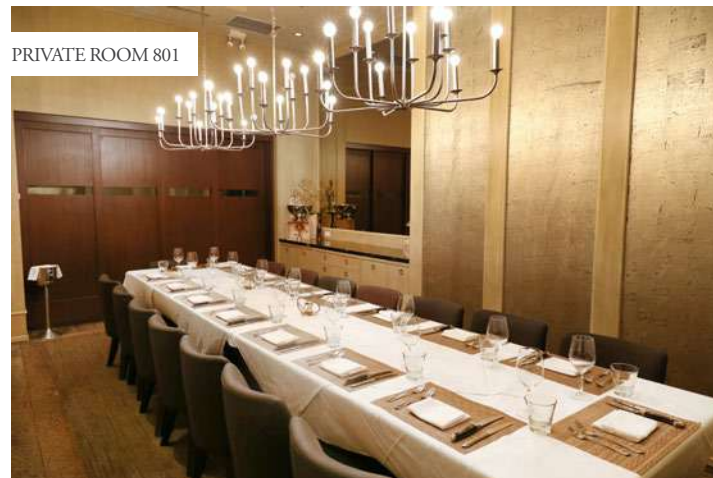
PRIVATE ROOM 901



PRIVATE ROOM 901



PRIVATE ROOM 801



PRIVATE ROOM 801



TOBACCO ROOM





THE ROOF

AT BLACK+BLUE

From wedding receptions to graduation celebrations, office parties to festive libations, The Roof is the perfect spot to host your next function.

maximum
seating
capacity

SEATED - 85
STANDING - 120+

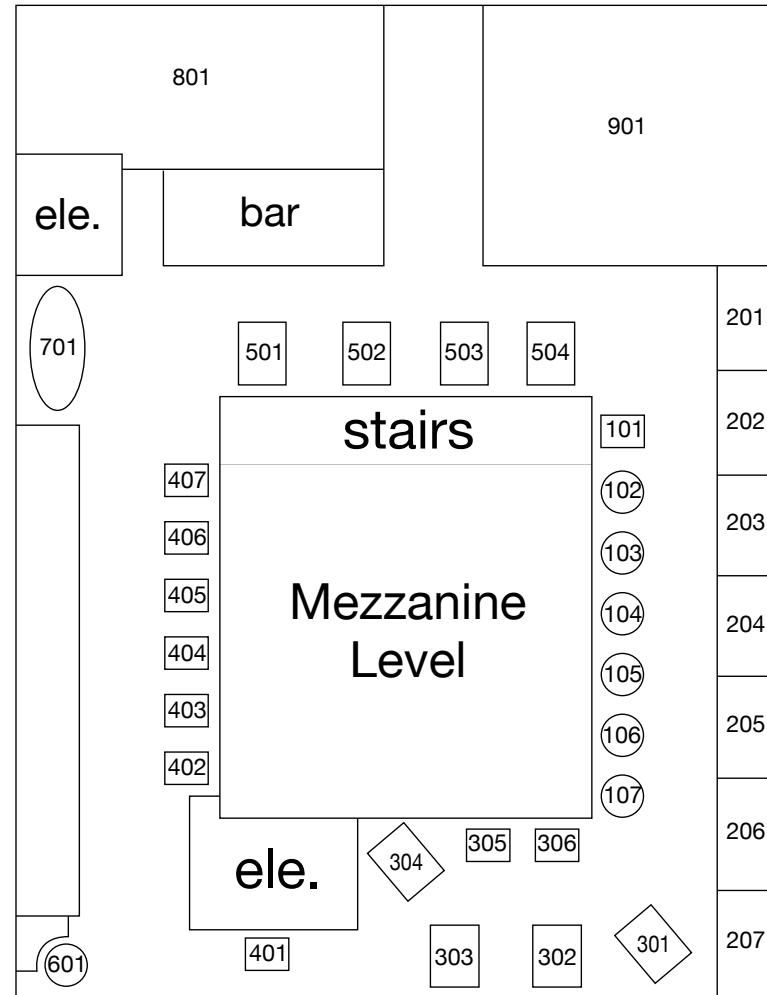
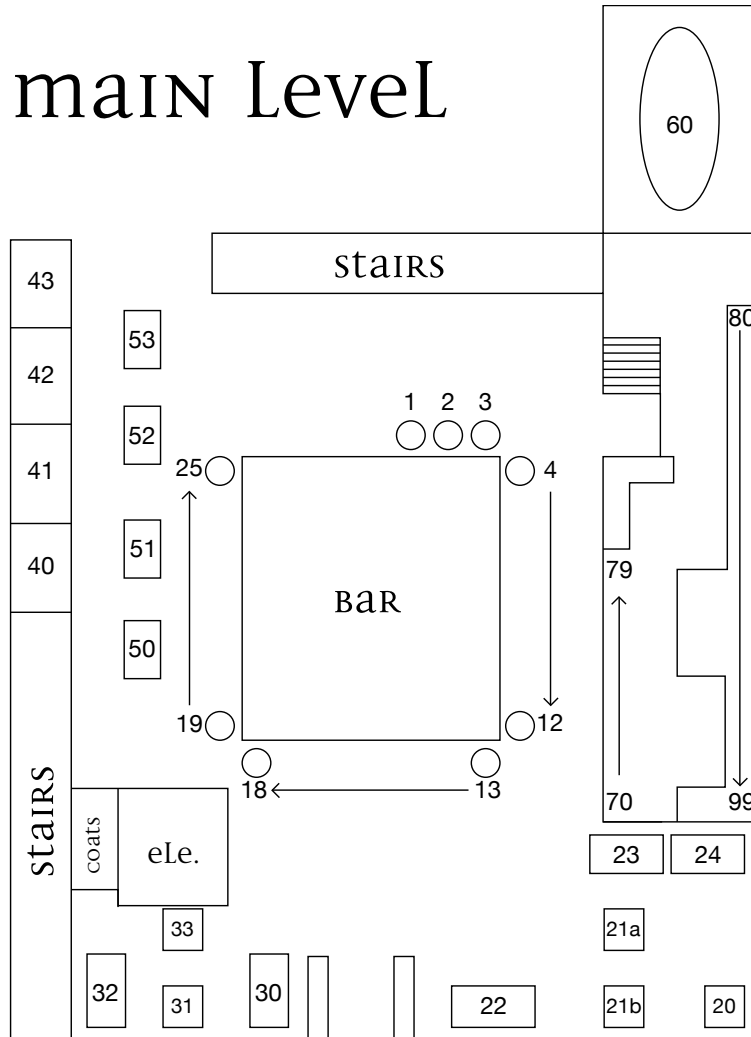
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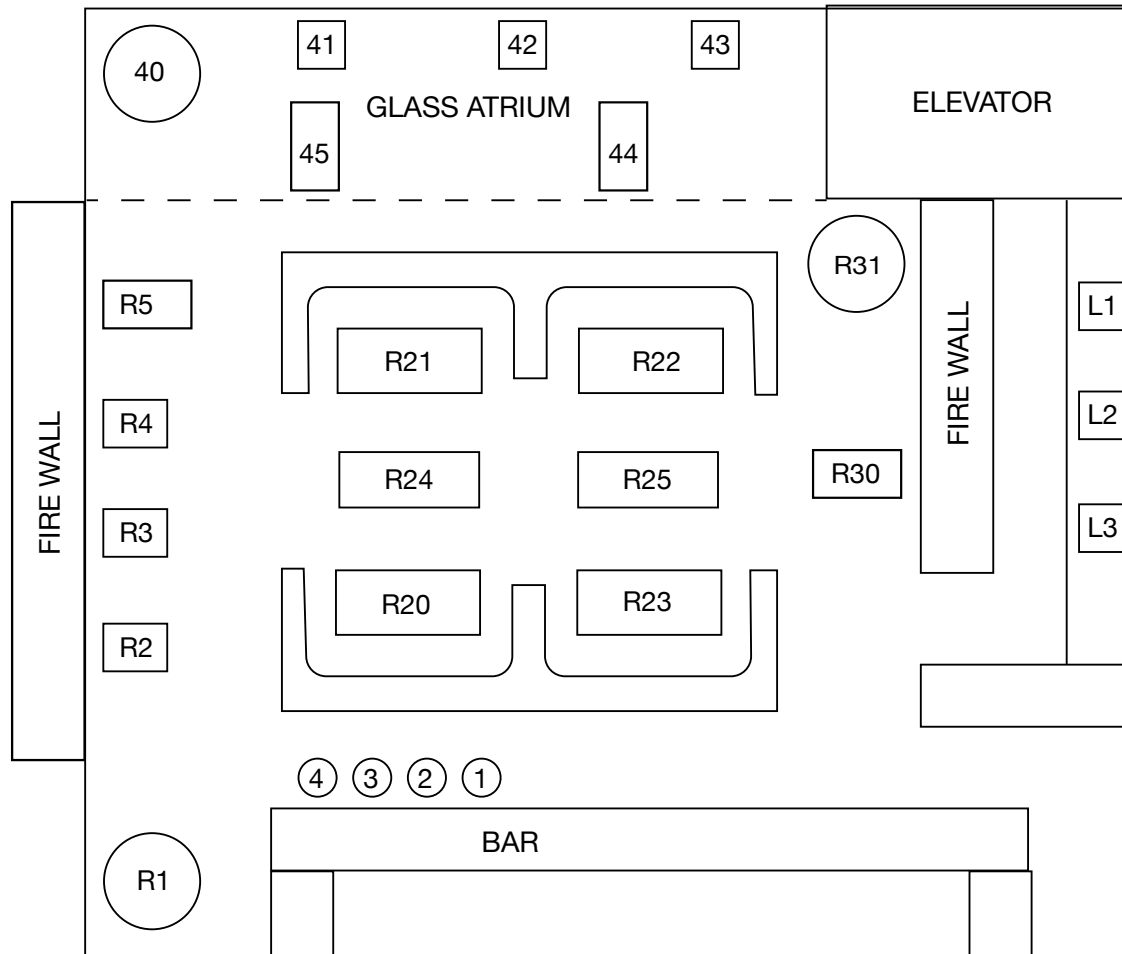
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main Level



the roof





BLACK+BLUE



GROUP MENUS



at BLACK+BLUE

LUNCH MENU I - \$65

FOR THE TABLE

B+B Bread

baked in house, caramelized onions
maldon salt, rosemary, balsamic butter

FIRST COURSE

San Marzano Tomato Bisque

basil chantilly cream, crostini, triple cream brie

- or -

Caesar Salad

crisp romaine lettuce, parmigiano reggiano
lemon & anchovy dressing

SECOND COURSE

New York Striploin

seasonal vegetables, mashed potatoes
red wine jus

- or -

Pan Seared Salmon

seasonal vegetables, mashed potatoes
lemon chive beurre blanc

DESSERT

Buttercake

crème anglaise, white chocolate ganache
seasonal fruit

LUNCH MENU II - \$85

FOR THE TABLE

B+B Bread

baked in house, caramelized onions
maldon salt, rosemary, balsamic butter

FIRST COURSE

French Onion Soup

glazed onions, beef stock, gruyère cheese
parmesan crouton

- or -

Spinach Salad

baby spinach, mushrooms, almonds
monterey jack, double smoked bacon
mustard vinaigrette

SECOND COURSE

Ahi Tuna Tataki

sesame crusted ahi tuna, wakame salad
edamame, avocado, cured lemon

- or -

Beef Carpaccio

thinly sliced beef, dijon-horseradish aioli, herb tuscan loaf

THIRD COURSE

New York Striploin

seasonal vegetables, mashed potatoes, red wine jus

- or -

Pan Seared Seabass

seasonal vegetables, mashed potatoes, lemon chive beurre blanc

DESSERT

Double Chocolate Brownie

caramel mousse cake

GROUP SET MENU I - \$80

FOR THE TABLE

B+B Bread

baked in house, caramelized onions
maldon salt, rosemary, balsamic butter

FIRST COURSE

San Marzano Tomato Bisque

basil chantilly cream, crostini, triple cream brie

- or -

Caesar Salad

crisp romaine lettuce, parmigiano-reggiano
lemon & anchovy dressing

SECOND COURSE

New York Striploin

seasonal vegetables, mashed potatoes
red wine jus

*ENHANCE YOUR STEAK

6oz WAGYU STRIPLOIN | \$50

- or -

Pan Seared Salmon

seasonal vegetables, mashed potatoes
lemon chive beurre blanc

DESSERT

Buttercake

crème anglaise, white chocolate ganache
seasonal fruit

- or -

Dark Chocolate Pot de Crème

cocoa nib crunch

GROUP SET MENU II - \$105

FOR THE TABLE

B+B Bread

baked in house, caramelized onions
maldon salt, rosemary, balsamic butter

FIRST COURSE

French Onion Soup

glazed onions, beef stock, gruyère cheese
parmesan crouton

- or -

Spinach Salad

baby spinach, mushrooms, almonds
monterey jack, double smoked bacon
mustard vinaigrette

SECOND COURSE

Ahi Tuna Tataki

sesame crusted ahi tuna, wakame salad
edamame, avocado, cured lemon

- or -

Beef Carpaccio

thinly sliced beef, dijon-horseradish aioli
herb tuscan loaf

THIRD COURSE

Surf & Turf

grilled new york striploin & tiger prawn
seasonal vegetables, mashed potatoes, red wine jus

*ENHANCE YOUR STEAK

6oz WAGYU STRIPLOIN | \$50

- or -

Pan Seared Seabass

seasonal vegetables, mashed potatoes, lemon chive beurre blanc

DESSERT

Double Chocolate Brownie

caramel mousse cake

- or -

Lemon Meringue Tart

seasonal fruit

GROUP SET MENU III - \$135

FOR THE TABLE

B&B Bread

baked in house, caramelized onions
maldon salt, rosemary, balsamic butter

FIRST COURSE

Chilled Seafood Tower

king crab, fresh oysters, tiger prawns, atlantic lobster, ahi tuna sashimi
ceviche, wakame salad, lemon, red wine mignonette, cocktail sauce

SECOND COURSE

Baby Greens & Herb Salad

raw shaved beet, carrot and radish, cucumbers
tomatoes & champagne vinaigrette

- or -

Prawn Cocktail

tiger prawns, horseradish, cocktail sauce, cognac sauce

- or -

Beef Tartare

hand chopped beef tenderloin, egg yolk, capers
brandy, herb garlic crostini

THIRD COURSE

Beef Tenderloin

potato dauphinoise, baby vegetables, black truffle jus

- or -

Maple Sablefish

celery root purée, edamame
crispy taro chips

DESSERT

Buttercake

crème anglaise, white chocolate ganache
seasonal fruit

- or -

Dark Chocolate Pot de Crème

cocoa nib crunch

GROUP SET MENU IV - \$155

- SERVED FAMILY-STYLE | SHARING PLATTERS -

FOR THE TABLE

B+B Bread

baked in house, caramelized onions
maldon salt, rosemary, balsamic butter

FIRST COURSE

Chilled Seafood Tower

king crab, fresh oysters, tiger prawns, atlantic lobster, ahi tuna sashimi
ceviche, wakame salad, lemon, red wine mignonette, cocktail sauce

SECOND COURSE

Appetizer Platter

Crispy Calamari
chilies, cilantro, lemon aioli

Mini Prime Rib Yorkies
shaved prime rib, horseradish cream, red wine jus

Jerk Chicken Skewers
chimichurri

THIRD COURSE

Tomahawk Platter

long bone rib eye steak, grilled seabass, grilled scallops
served with lemon beurre blanc & red wine jus

ACCOMPANIED BY SIDES FOR THE TABLE:

brussels sprouts, mac & cheese sticks, mashed potatoes
mushrooms, asparagus

DESSERT PLATTER

Lemon Meringue Tart

Double Chocolate Brownie

Buttercake

ADD ONS

Chilled Platter | \$35 per person

fresh oysters, jumbo prawns, dungeness crab
atlantic lobster tails, seared ahi tuna
smoked salmon with caviar

Fresh Shucked Oysters

Kusshi **\$45 per dozen**

Local Oyster **\$36 per dozen**

served with cocktail sauce, fresh horseradish, mignonette & lemon

Artisanal Cheeses | \$13 per person

local & imported cheeses, dried fruits, preserves
roasted nuts, selection of crackers & bread

Charcuterie | \$16 per person

local & imported meats, pickled vegetables
traditional accompaniments



GLOWBAL RESTAURANT GROUP



BOOK WITH US TODAY

[CLICK HERE](#)

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

ROOF

FIVE
SAILS

RILEY'S
FISH & STEAK