

IIB IL W IID  
— STEAKHOUSE —

*Private Event Packages*



# BLVD

— STEAKHOUSE —

BLVD Steakhouse is a classic American steakhouse inspired by Hollywood's Sunset Blvd—the golden era's famed strip of dining and entertainment establishments.

Our space embodies the glamour and luxury that defined Old Hollywood, offering sophisticated yet approachable service with a chef-driven menu of prime cuts, fresh seafood, and other iconic dishes. Sunset Blvd was known as a playground for the stars. We consider BLVD Steakhouse a playground for you.

# Event Offerings

## *The Gallery*

**Capacity:** 40 Seated / 50 Standing & Casual Seating

**Service:** Seated Dinner / Reception Style

**Privacy:** Semi-Private

**Audio/Visual:** Not Applicable

## *The Champagne Room*

**Capacity:** 60 Seated / 85 Standing & Casual Seating

**Service:** Seated Dinner / Reception Style

**Privacy:** Private

**Audio/Visual:** 75" Flat Screen, Computer Connection,  
Wireless Microphone

## *Second Floor Buyout*

**Capacity:** 100 Seated / 150 Standing & Casual Seating

**Service:** Seated Dinner / Reception Style

**Privacy:** Private

**Audio/Visual:** 75" Flat Screen, Computer Connection,  
Wireless Microphone

## *Own The Place*

**Capacity:** 180 Seated / 250 Standing & Casual Seating

**Service:** Seated Dinner / Reception Style

**Privacy:** Private

**Audio/Visual:** 75" Flat Screen, Computer Connection,  
Wireless Microphone





# The Gallery

Surrounded by iconic photographs from the 1950s and overlooking BLVD's lavish 15-foot "necklace" chandelier, The Gallery is perfect for a multitude of different events, including business dinners, birthday dinners, bachelorette parties, happy hour receptions, and much more. This flexible space can host intimate parties of 8-14 guests or larger parties of up to 40 guests. In addition, The Gallery can host reception style events for up to 50 guests, offering both standing room and casual lounge seating options.

## **CAPACITY**

40 Seated / 50 Standing & Casual Seating

## **SERVICE**

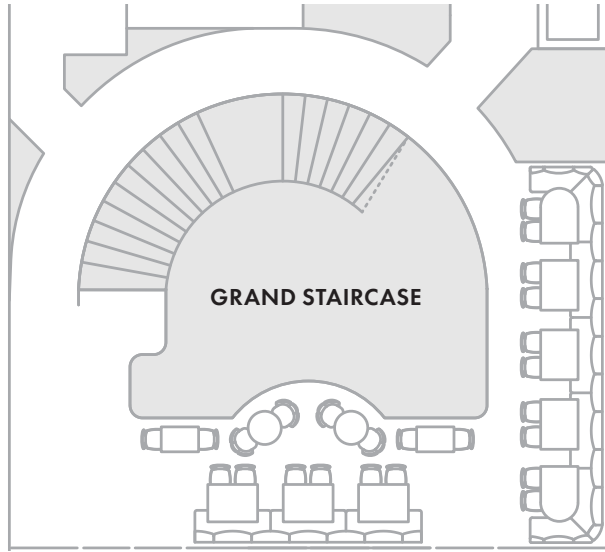
Seated Dinner / Reception Style

## **PRIVACY**

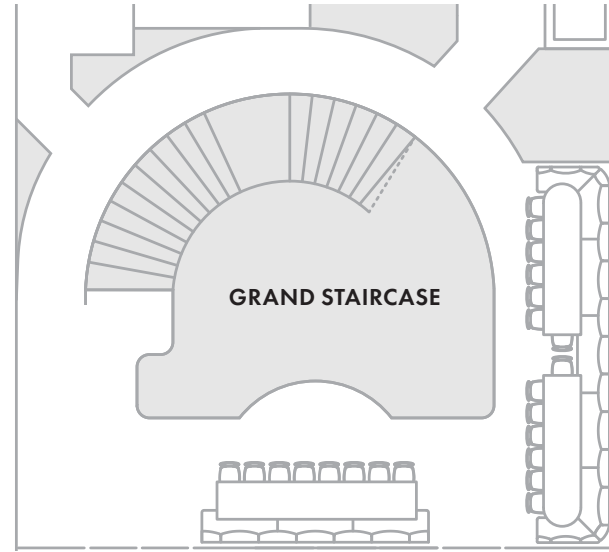
Semi-Private

## **AUDIO/VISUAL**

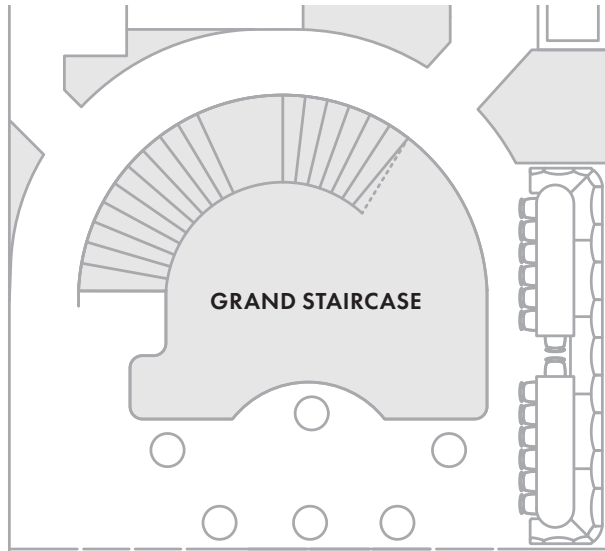
# The Gallery: Floor Plan Examples



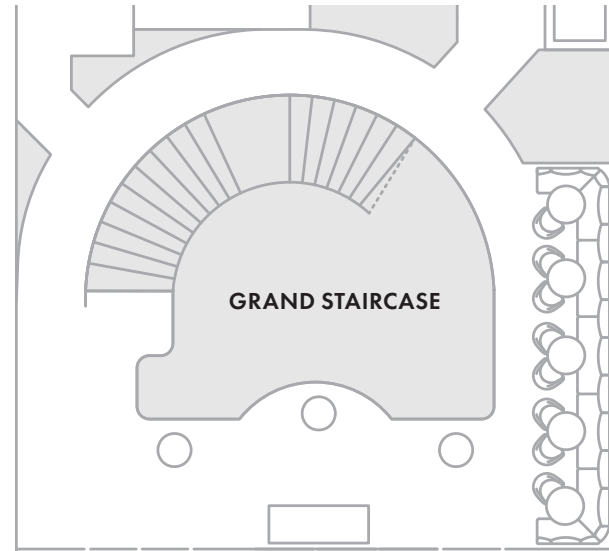
SET 1



SET 2



SET 3



SET 4





# The Champagne Room

Featuring a metallic gold ceiling that is dripping with crystal chandeliers, The Champagne Room offers a completely private event space that can accommodate seated dinners of up to 60 guests and reception style events for up to 85 guests. The Champagne Room houses a private bar and has full audio/visual capabilities, making it perfect for corporate events, rehearsal dinners, and other special occasions.

## **CAPACITY**

60 Seated / 85 Standing & Casual Seating

## **SERVICE**

Seated Dinner / Reception Style

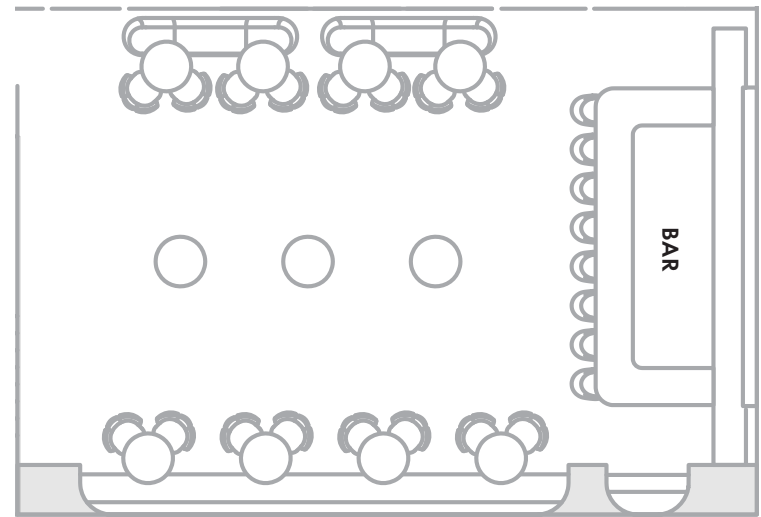
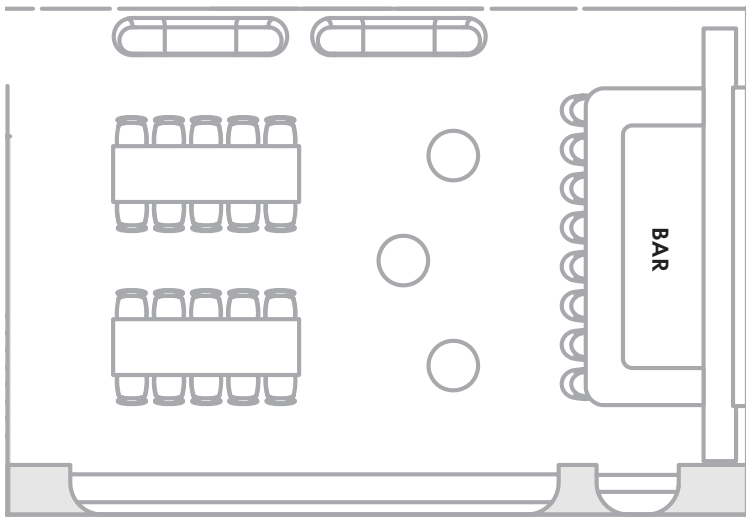
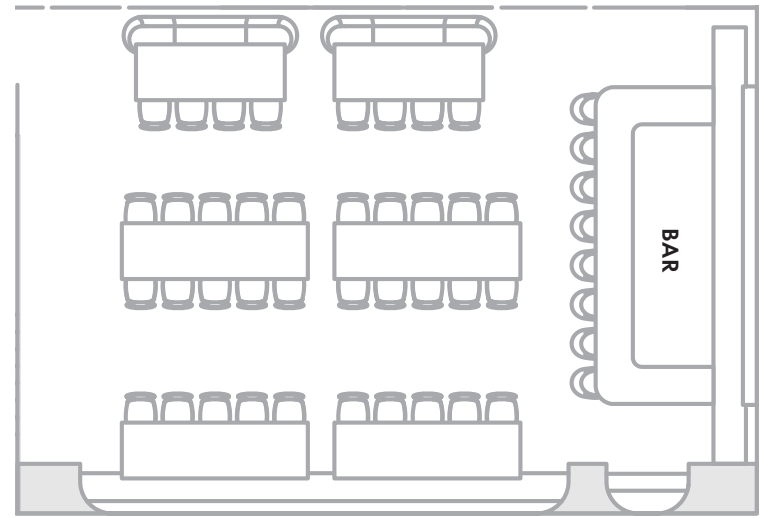
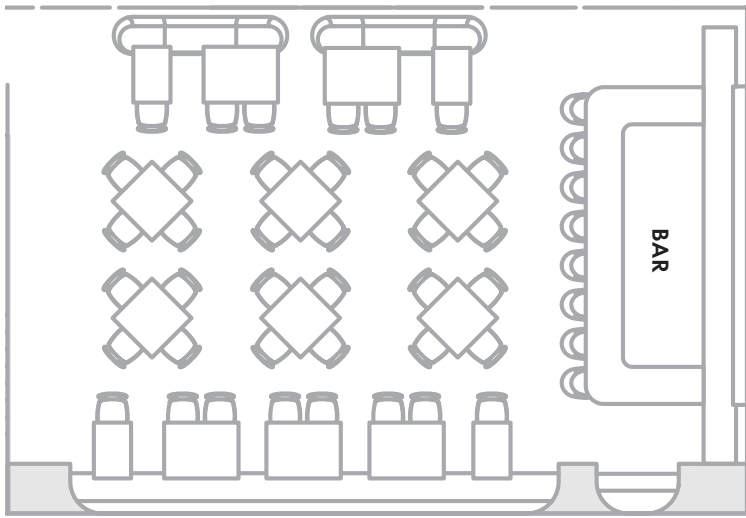
## **PRIVACY**

Private

## **AUDIO/VISUAL**

75" Flat Screen, Computer Connection, Wireless Microphone

# The Champagne Room: Floor Plan Examples





# Second Floor Buyout

Combine The Champagne Room and The Gallery for a full second floor buyout. Start the evening with a lively cocktail reception in The Gallery, then head into The Champagne Room for an intimate seated dinner. Or, increase the guest list and host a seated dinner for up to 100 guests or a reception style event for up to 150 guests.

## CAPACITY

100 Seated / 150 Standing & Casual Seating

## SERVICE

Seated Dinner / Reception Style

## PRIVACY

Private

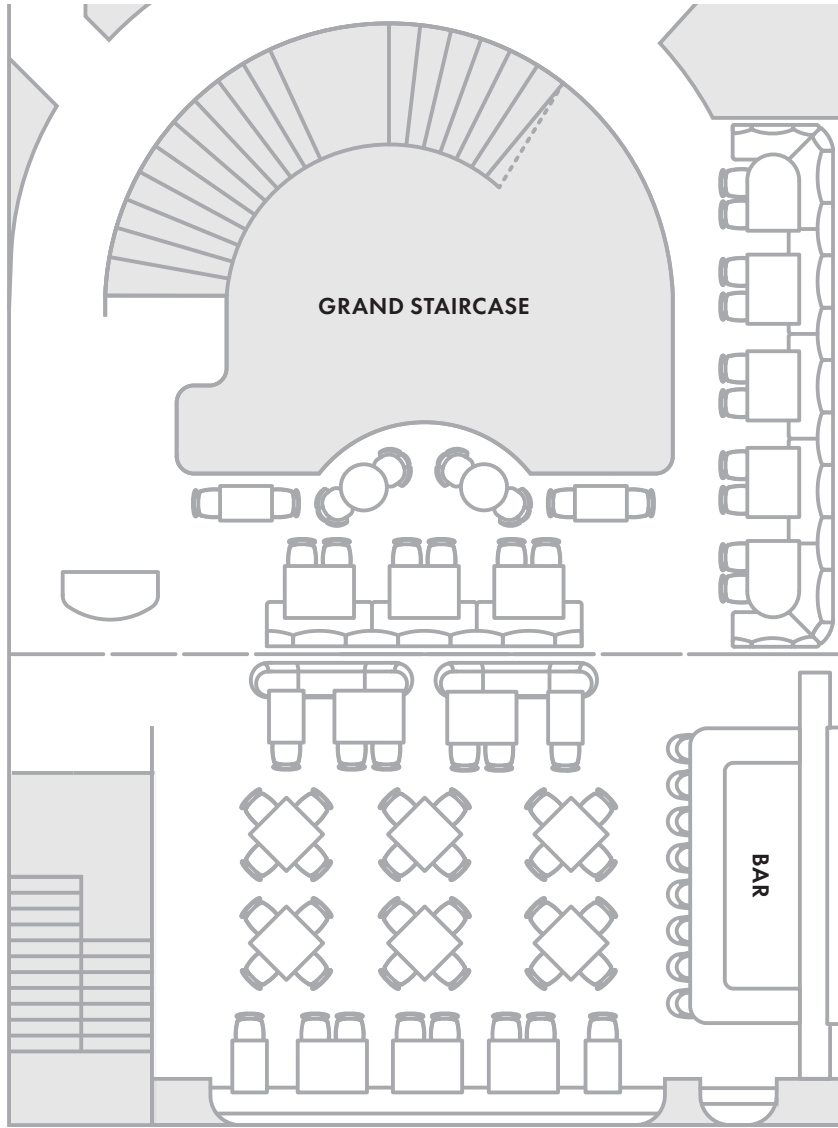
## AUDIO/VISUAL

75" Flat Screen, Computer Connection, Wireless Microphone

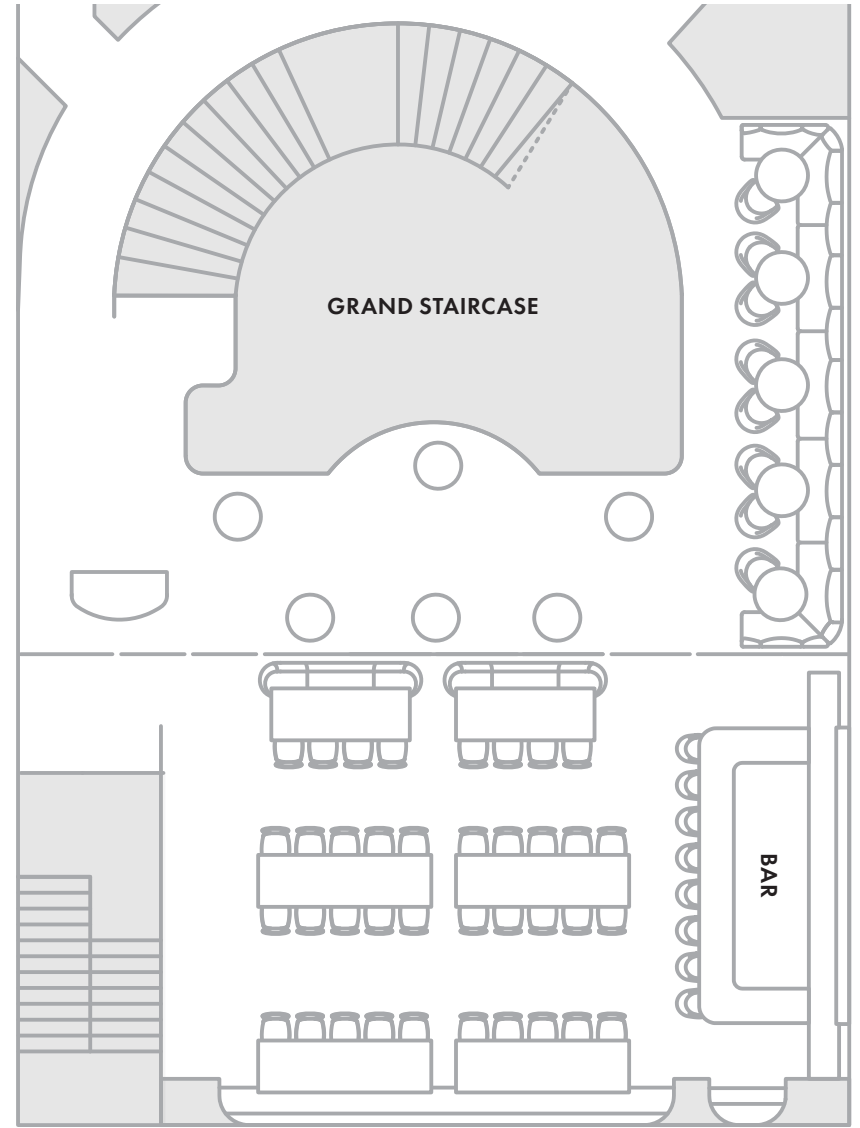




# Second Floor Buyout: Floor Plan Examples



SET 1



SET 2



# *Own The Place*

Own BLVD for an unforgettable night of luxury and decadence. The bi-level space offers two bars, two lounge areas, a state of the art sound system, and enough chandeliers to make anyone's jaw drop. The restaurant is completely adaptable for every type of event and is available for film, television, and photography location rental.

## **CAPACITY**

180 Seated / 250 Standing & Casual Seating

## **SERVICE**

Seated Dinner / Reception Style

## **PRIVACY**

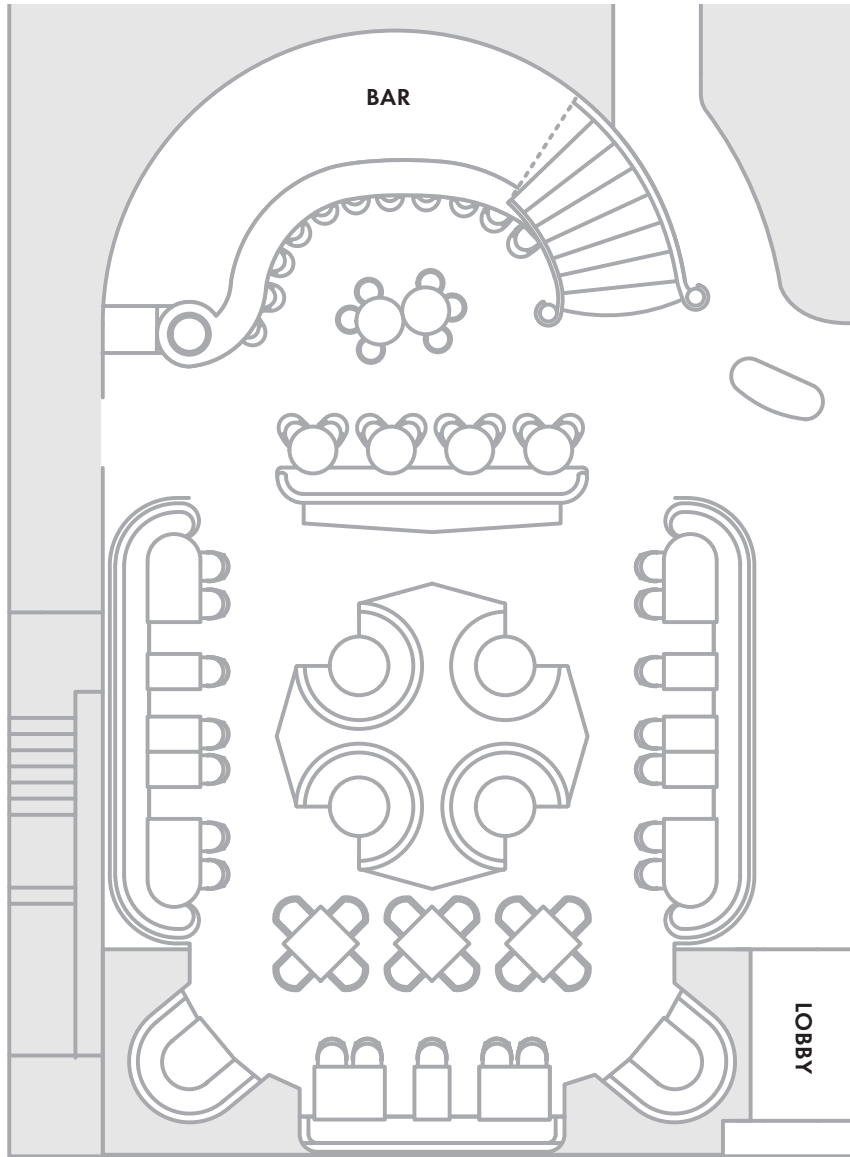
Private

## **AUDIO/VISUAL**

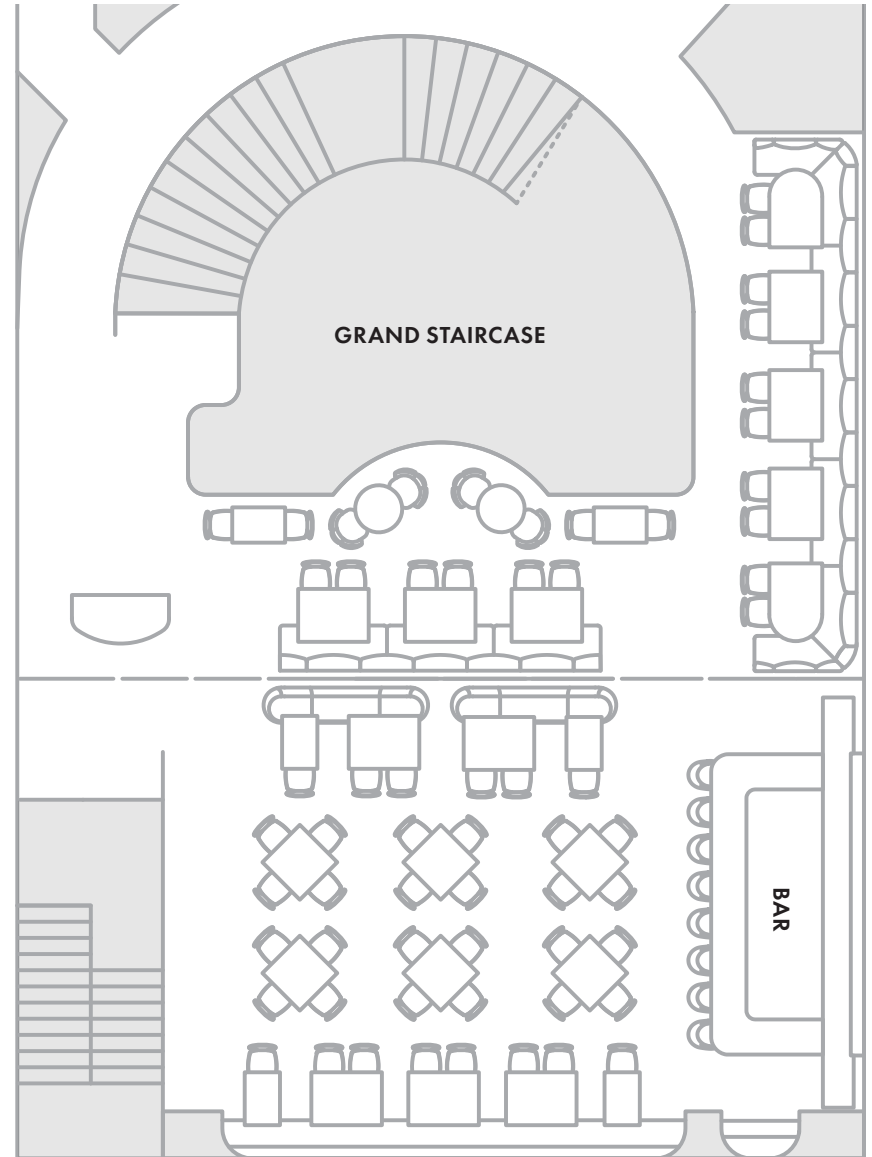
75" Flat Screen, Computer Connection,  
Wireless Microphone



# Own The Place: Floor Plan Examples

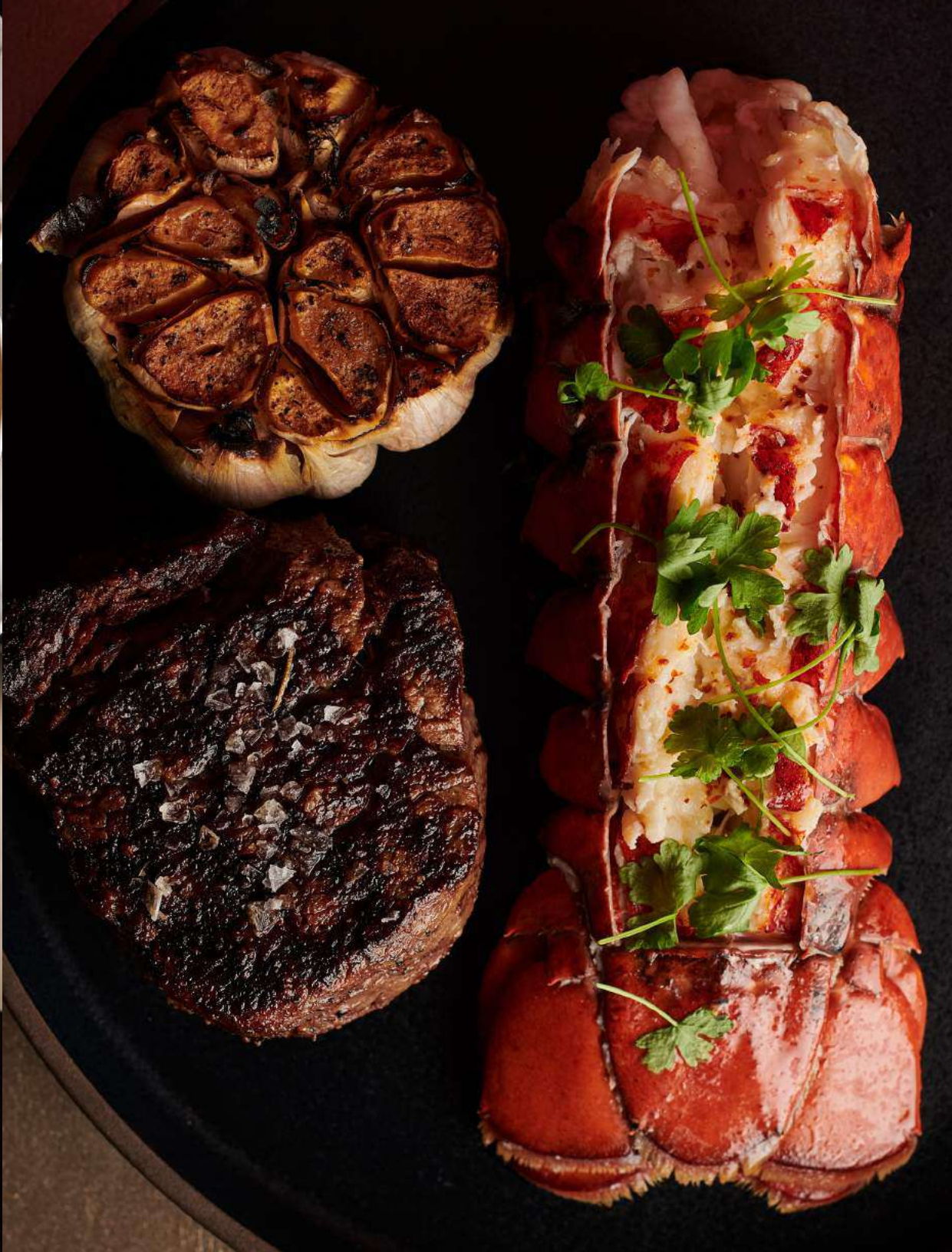


FIRST FLOOR



SECOND FLOOR







# Shared Dinner Menu

\$115 PER PERSON

## STARTERS

**Oysters\*** | +4ea

golden balsamic mignonette, cocktail sauce

**Tuna Crudo\*** | +7pp

veal aioli, house giardiniera

**Shrimp Cocktail** | +8pp

house cocktail sauce, horseradish snow

**Escargot** | +6pp

sherry compound butter, breadcrumbs, PQB sourdough

**Crab Cake** | +8pp

remoulade, parsley salad, grilled lemon

**Steak Tartare\*** | +6pp

Sriracha aioli, fresh egg yolk, fine herb

**Mussels & Frites** | +9pp

mussels, garlic, prosecco, calabrian chili, fines herbs, beef fat fries

## Seafood Tower

lobster, king crab, jumbo shrimp, oysters\* | 190

## Alaskan King Crab

cocktail sauce, mustard, drawn butter | 120 per lb

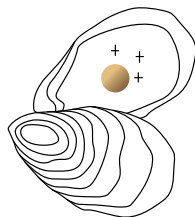
## Caviar Service

served with traditional accoutrement

Golden Kaluga\* | 85

Emperors Osetra\* | 145

Reserve White Sturgeon\* | 195



## SALADS

SELECT 2 FOR THE TABLE TO SHARE

**Green Salad**, local greens, fine herbs, pickled shallots, radish, lemon vinaigrette

**Caesar Salad**, baby gem lettuce, tomme cheese, house croutons, bonito caesar dressing

**Wedge Salad**, maple bacon, pickled shallots, blue cheese, herb ranch dressing

## MAINS

SELECT 3 FOR THE TABLE TO SHARE

**Risotto Milanese**, lemon, snap peas, roasted radishes, parmesan

**Dayboat Scallops\***, seared corn, roasted mushrooms, brown butter vinaigrette, sunflower shoots

**Blackened Salmon\***, stone ground white grits, charred tomato beurre blanc

**Pan Seared Halibut\***, roasted cauliflower, salmoriglio, romesco

**Organic Roasted Chicken\***, crispy fingerling potatoes, caponata, chicken jus, fine herbs

**Veal Chop\***

fried caper aioli, cherry tomatoes, pickled shallots, herb salad, radish

**Steak Frites\***

8oz Prime Skirt Steak, Beef Fat Fries, Steak Butter, Allen Brothers, Greater Omaha, NE

**10oz Filet Mignon\***

Butcher's Center-Cut, Creekstone Farms, KS

**16oz New York Strip\*** | +3pp

20-Day Dry-Aged, Slagel Family Farm, IL

**20oz Bone-In Ribeye\*** | +6pp

21-Day Dry-Aged, Creekstone Farms, KS



## SIDES

SELECT 2 FOR THE TABLE TO SHARE

**Grilled Broccolini**, roasted pepper aioli, pine nuts

**Sauteed Spinach**, garlic, chili flake, lemon, olive oil

**Blistered Asparagus**, nduja butter, crispy garlic, lemon

**Roasted Delicata Squash**, calabrian chile agrodolce, pepitas, ricotta salata

**Mixed Mushrooms**, chef's daily selection

**Beef Fat Fries**, garlic aioli

**50/50 Mashed Potatoes**, butter, chives

**Mac & Cheese**, cream, fontina, gruyere, parmesan, bread crumb

## DESSERT

SELECT 1 FOR GUESTS TO ENJOY INDIVIDUALLY

**Sticky Toffee Pudding**, malted milk brittle, caramel, dulce de leche gelato

**Cheesecake**, graham cracker crust, seasonable fresh and dried berries

**Triple Chocolate Cake**, dark chocolate crumb, cocoa nib anglaise

## Dessert Display

Enjoy an assortment of housemade bite-size desserts (+10pp)

It is our pleasure to tailor the dinner menu to your specific requests. Additional menu selections may be added for an additional charge per guest.

Prices do not include sales tax, gratuity, or event fees. All prices are subject to change and all menu items are subject to seasonable availability.

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# Plated Dinner Menu

\$135 PER PERSON

(FOR PARTIES OF 35 OR FEWER GUESTS)

## STARTERS

Oysters\* | +4ea

golden balsamic mignonette, cocktail sauce

Tuna Crudo\* | +7pp

veal aioli, house giardiniera

Shrimp Cocktail | +8pp

house cocktail sauce, horseradish snow

Escargot | +6pp

sherry compound butter, breadcrumbs, PQB sourdough

Crab Cake | +8pp

remoulade, parsley salad, grilled lemon

Steak Tartare\* | +6pp

Sriracha aioli, fresh egg yolk, fine herb

Mussels & Frites | +9pp

mussels, garlic, prosecco, calabrian chili, fines herbs, beef fat fries

## Seafood Tower

lobster, king crab, jumbo shrimp, oysters\* | 190

## Alaskan King Crab

cocktail sauce, mustard, drawn butter | 120 per lb

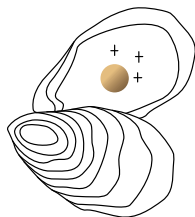
## Caviar Service

served with traditional accoutrement

Golden Kaluga\* | 85

Emperors Osetra\* | 145

Reserve White Sturgeon\* | 195



## SOUPS & SALADS

SELECT 2 FOR GUESTS TO CHOOSE FROM

**Onion Soup Fondue**, caramelized onion, veal stock, gruyere cheese, crostini

**Green Salad**, local greens, fine herbs, pickled shallots, radish, lemon vinaigrette

**Caesar Salad**, baby gem lettuce, tomme cheese, house croutons, bonito caesar dressing

**Wedge Salad**, maple bacon, pickled shallots, blue cheese, herb ranch dressing

## MAINS

SELECT 3 FOR GUESTS TO CHOOSE FROM

**Risotto Milanese**, lemon, snap peas, roasted radishes, parmesan

**Dayboat Scallops\***, seared corn, roasted mushrooms, brown butter vinaigrette, sunflower shoots

**Blackened Salmon\***, stone ground white grits, charred tomato beurre blanc

**Pan Seared Halibut\***, roasted cauliflower, salmoriglio, romesco

**Organic Roasted Chicken\***, crispy fingerling potatoes, caponata, chicken jus, fine herbs

**Steak Frites\***

8oz Prime Skirt Steak, Beef Fat Fries, Steak Butter, Aller-Brothers, Greater Omaha, NE

**8oz Filet Mignon\***

Butcher's Petite-Cut, Creekstone Farms, KS

**Veal Chop\*** | +9pp

fried caper aioli, cherry tomatoes, pickled shallots, herb salad, radish

**16oz New York Strip\*** | +9pp

20-Day Dry-Aged, Slagel Family Farm, IL

**20oz Bone-In Ribeye\*** | +27pp

21-Day Dry-Aged, Creekstone Farms, KS



## SIDES

SELECT 2 FOR THE TABLE TO SHARE

**Grilled Broccolini**, roasted pepper aioli, pine nuts

**Sauteed Spinach**, garlic, chili flake, lemon, olive oil

**Blistered Asparagus**, nduja butter, crispy garlic, lemon

**Roasted Delicata Squash**, calabrian chile agrodolce, pepitas, ricotta salata

**Mixed Mushrooms**, chef's daily selection

**Beef Fat Fries**, garlic aioli

**50/50 Mashed Potatoes**, butter, chives

**Mac & Cheese**, cream, fontina, gruyere, parmesan, bread crumb

## DESSERT

SELECT 1 FOR GUESTS TO ENJOY INDIVIDUALLY

**Sticky Toffee Pudding**, malted milk brittle, caramel, dulce de leche gelato

**Cheesecake**, graham cracker crust, seasonal fresh and dried berries

**Triple Chocolate Cake**, dark chocolate crumb, cocoa nib anglaise

## Dessert Display

Enjoy an assortment of housemade bite-size desserts (+10pp)

It is our pleasure to tailor the dinner menu to your specific requests. Additional menu selections may be added for an additional charge per guest.

Prices do not include sales tax, gratuity, or event fees. All prices are subject to change and all menu items are subject to reasonable availability.

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.







# Reception Menu

## PASSED & PLATED

10 PIECES PER ORDER

- Chef's Selection of Cheese & Charcuterie**, traditional accoutrements | 75
- Vine Ripe Tomato Toast**, burrata, basil seeds, pickled shallots | 35
- Steak Tartare Toast**, bone marrow butter, Sriracha aioli | 45
- Artichoke Fritter**, housemade artichoke mayo | 25
- Mushroom Bites**, fried seasonal mushrooms, lemon pepper, ranch, chives | 30
- Griddled Brun-uusto Cheese**, dry fig, amarena cherry syrup | 55
- BLVD Patty Melts**, swiss cheese, black pepper aioli, pickled red onion | 55
- Chicken Teriyaki Skewers**, sesame seeds, green onion | 40
- Deviled Eggs**, king crab, potato chip, old bay | 35
- Tuna Crudo\***, veal aioli, house giardiniera | 40
- Oysters\***, golden balsamic mignonette, house cocktail sauce | 40
- Shrimp Cocktail**, horseradish panna cotta, tomato gastrique, lemon confit | 50
- Caviar Toast Points\***, crème fraîche, dill | 95

### Seafood Tower

lobster, king crab, jumbo shrimp, oysters\* | 190

### Alaskan King Crab

cocktail sauce, mustard, drawn butter | 120 per lb

### Caviar Service

served with traditional accoutrement

Golden Kaluga\* | 85

Emperors Osetra\* | 145

Reserve White Sturgeon\* | 195

### Chef Stations

#### Carving Station

\$250 Station Fee  
+ Market Price

#### Oyster Shucking Station

\$250 Station Fee  
+ Market Price

### Dessert Display

Enjoy an assortment of housemade  
bite-size desserts (+10pp)

*Prices do not include sales tax, gratuity, or event fees. All prices are subject to change and all menu items are subject to seasonable availability.*





# Stationed Menu

## SALADS

**Caesar Salad**, baby gem lettuce, tomme cheese, house croutons, bonito caesar dressing | 8pp

**Wedge Salad**, maple bacon, pickled shallots, blue cheese, herb ranch dressing | 9pp

**Green Salad**, local greens, fine herbs, pickled shallots, radish, lemon vinaigrette | 8pp

## MAINS

**Risotto Milanese**, lemon, snap peas, roasted radishes, parmesan | 17pp

**Pan Seared Halibut\***, roasted cauliflower, salmoriglio, romesco | 17pp

**Blackened Salmon\***, Stone Ground White Grits Charred Tomato beurre blanc | 17pp

**Organic Roasted Chicken\***, crispy fingerling potatoes, capaonata, chicken jus, fine herbs | 15pp

**New York Strip\***, mixed mushrooms, confit marble potatoes, marinated tomato, chimichurri | 18pp

*Butcher's Block Upgrades*

Filet Mignon  
[+24pp]

Bone-In Ribeye  
[+26pp]

## SIDES

**Brocolini**, roasted pepper aioli, pine nuts | 8pp

**Sauteed Spinach**, garlic, chili flake, lemon, olive oil | 8pp

**Blistered Asparagus**, nduja butter, crispy garlic, lemon | 8pp

**Roasted Delicata Squash**, calabrian chile agrodolce, pepitas, ricotta salata | 8pp

**Mixed Mushrooms**, chef's daily selection | 8pp

**Beef Fat Fries**, garlic aioli | 8pp

**50/50 Mashed Potatoes**, butter, chives | 8pp

**Mac & Cheese**, cream, fontina, gruyere, parmesan, bread crumb | 9pp

## DESSERT DISPLAY

\$10 PER GUEST - BITE SIZE PORTIONS OF THE FOLLOWING:

**Cheesecake**, graham cracker crust, seasonable fresh and dried berries

**German Chocolate Cake**, pecan praline crunch, chocolate creameux, shredded coconut, coquito



*Prices do not include sales tax, gratuity, or event fees. All prices are subject to change and all menu items are subject to seasonable availability.*





# Beverage Menu

## COCKTAILS

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### CHAMPAGNE COCKTAIL\*

Sobieski Vodka, Bergamont Infused Peychaud's  
Aperitivo, Lemon, Sparkling Wine

### JACK WILLSON\*

Glendalough Wild Botanical Gin, Cartron Elderflower,  
Lychee, Lavender

### RUM PUNCH\*

El Dorado 3yr. Rum, Don Q Overproof Rum, Passionfruit,  
Guava, Pineapple, Lime

### PEPPER CHULO\*

Siete Leguas Blanco Tequila, Ancho Reyes Verde,  
Heirloom Genepy

### SIDECAR DELUXE\*\*

Hennessy V.S, Gran Gala, Fig Jam,  
Honey, Lemon

### BLVDier\*\*

Old Forester Bourbon, Peychaud's Aperitivo, St.  
Geroge Nola Coffee Liquor, Sweet Vermouth

## BAR PACKAGES

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### BEER & WINE

Includes select imported and domestic beers,  
select wines, soft drinks, and tea. Red Bull not  
included.

2 Hour Package | \$35pp

3 Hour Package | \$45pp

4 Hour Package | \$55pp

### STANDARD BAR\*

Includes 4 craft cocktails, select well spirits, select  
imported and domestic beers, select wines, soft  
drinks, and tea. Shots and Red Bull not included.

2 Hour Package | \$45pp

3 Hour Package | \$55pp

4 Hour Package | \$65 pp

### PREMIUM BAR\*\*

Includes 6 craft cocktails, select premium spirits, select  
imported and domestic beers, select premium wines,  
soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package | \$55pp

3 Hour Package | \$65pp

4 Hour Package | \$75pp

## LUXE UPGRADES

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### CHAMPAGNE TOAST

Celebrate the evening with a champagne toast. Let  
our in-house sommelier pick the perfect champagne for  
your celebration.

Standard Selection | \$5pp

Premium Selection | \$10pp

Luxe Selection | \$20pp

### PRE-SELECTED WINE

Pre-select your dinner wine from our extensive  
wine list prior to your arrival and let us take care of  
the rest.

All prices are per bottle. Contact our events manager  
for more details.

### DINNER WINE SERVICE

Not interested in worrying about the wine selections for  
your event? Let our in-house sommelier take care of you  
with custom wine selections.

Standard Selection | \$75pp

Premium Selection | \$100pp

Luxe Selection | \$125pp



*"Imperfection is beauty, madness is genius and it's better to be absolutely ridiculous than absolutely boring."*

MARILYN MONROE

IIB IIL W IID  
— STEAKHOUSE —

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