

IIB IL W IID
— STEAKHOUSE —

Private Event Packages



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IIB ILW IID 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 Atrium

Capacity: 100 Seated / 125 Standing & Casual Seating

Service: Seated Dinner / Reception Style

Privacy: Private

Audio/Visual: Two TV Monitors
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

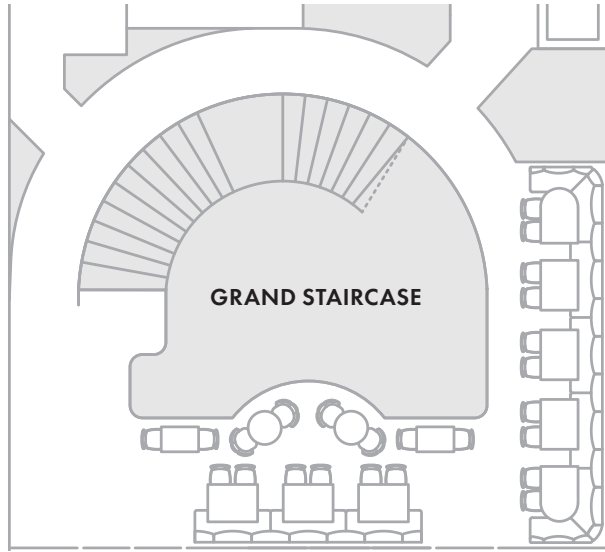
PRIVACY

Semi-Private

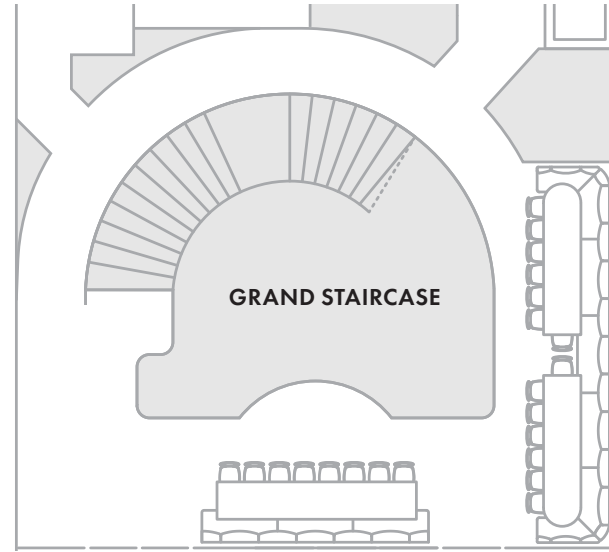
AUDIO/VISUAL

Not Applicable

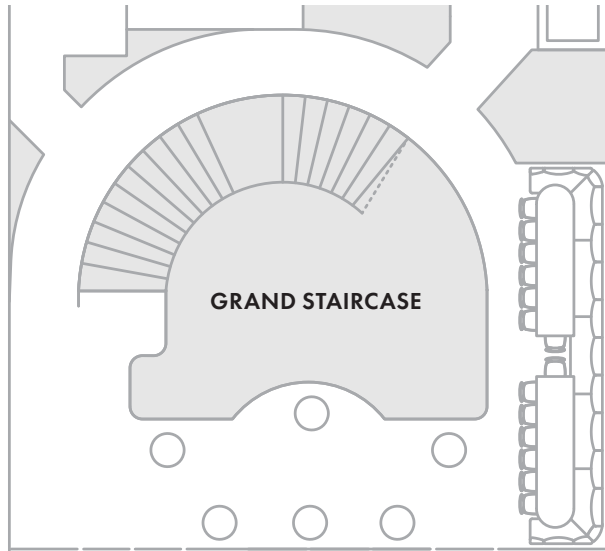
The Gallery: Floor Plan Examples



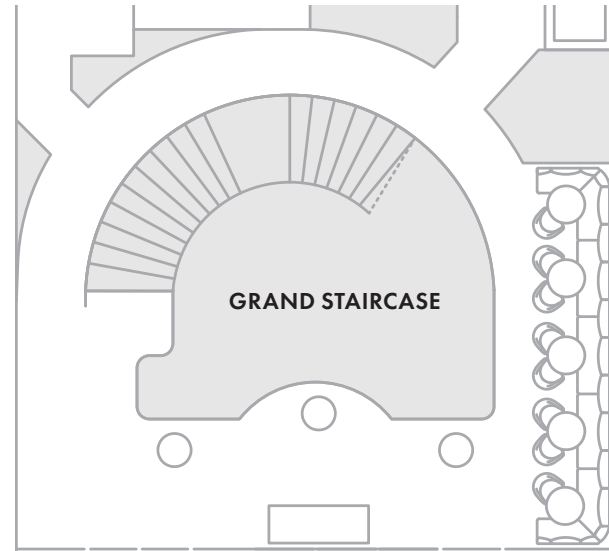
SET 1



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

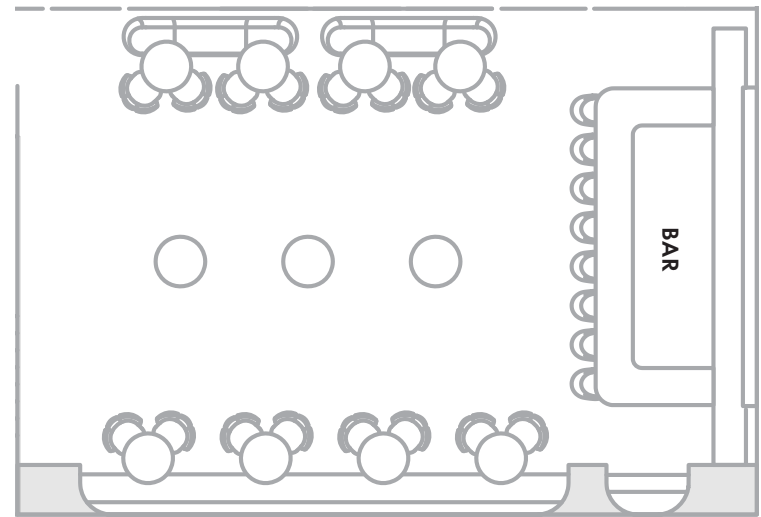
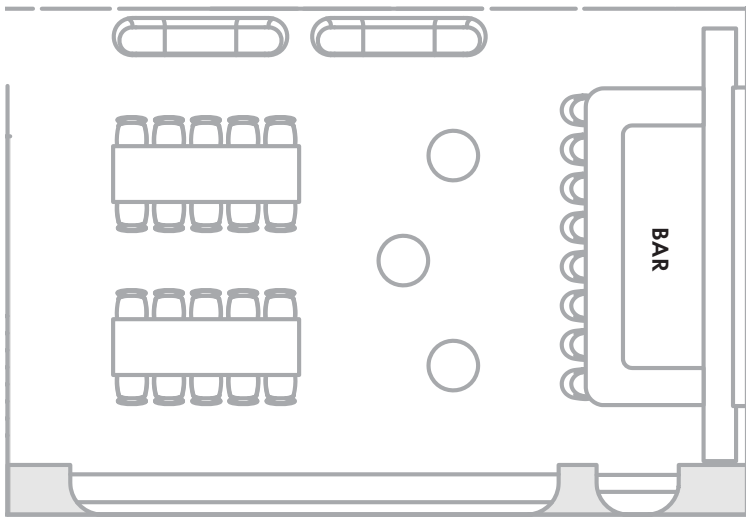
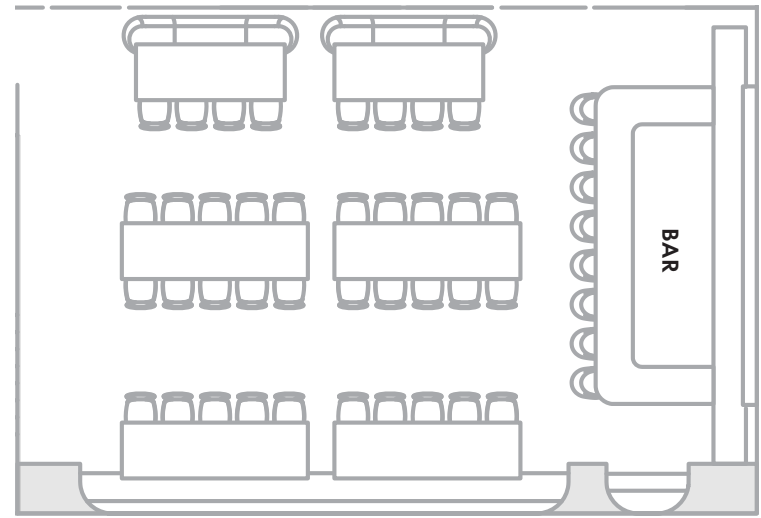
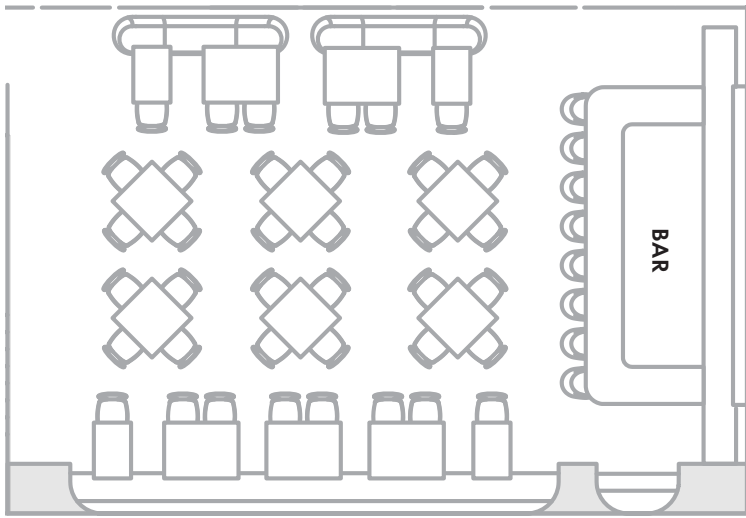
PRIVACY

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

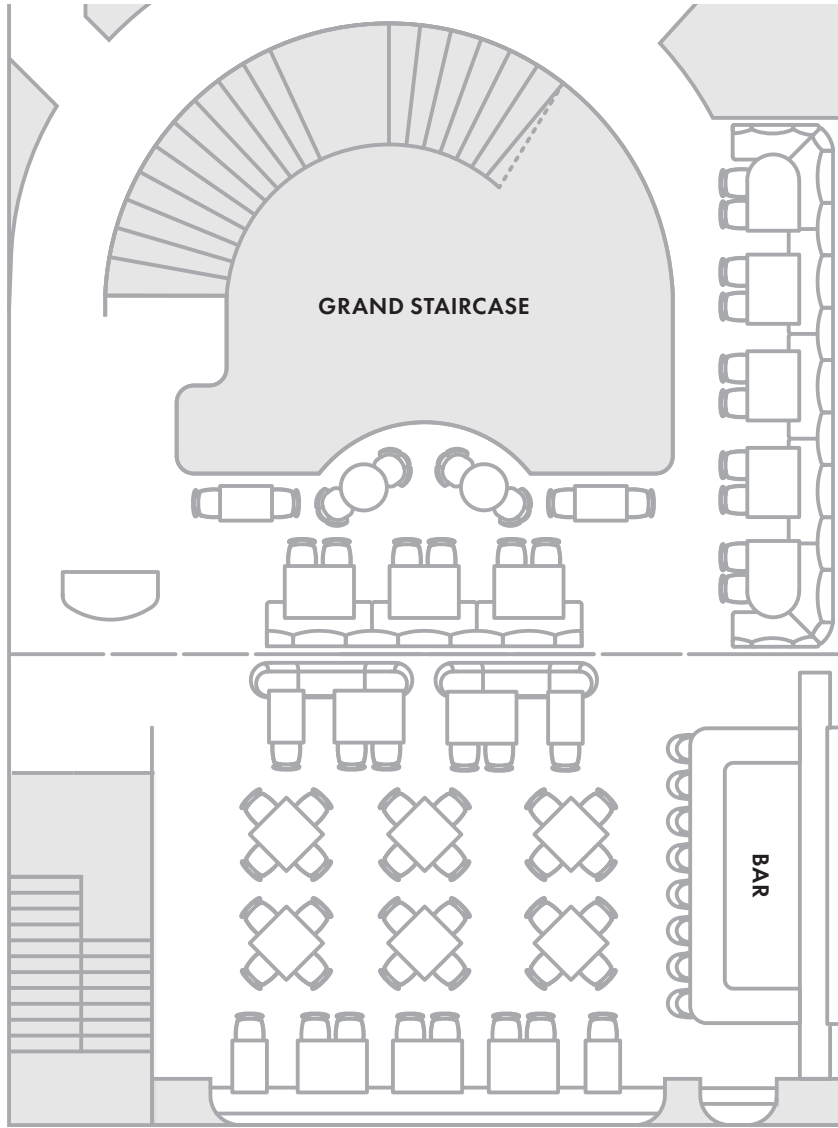
Private

AUDIO/VISUAL

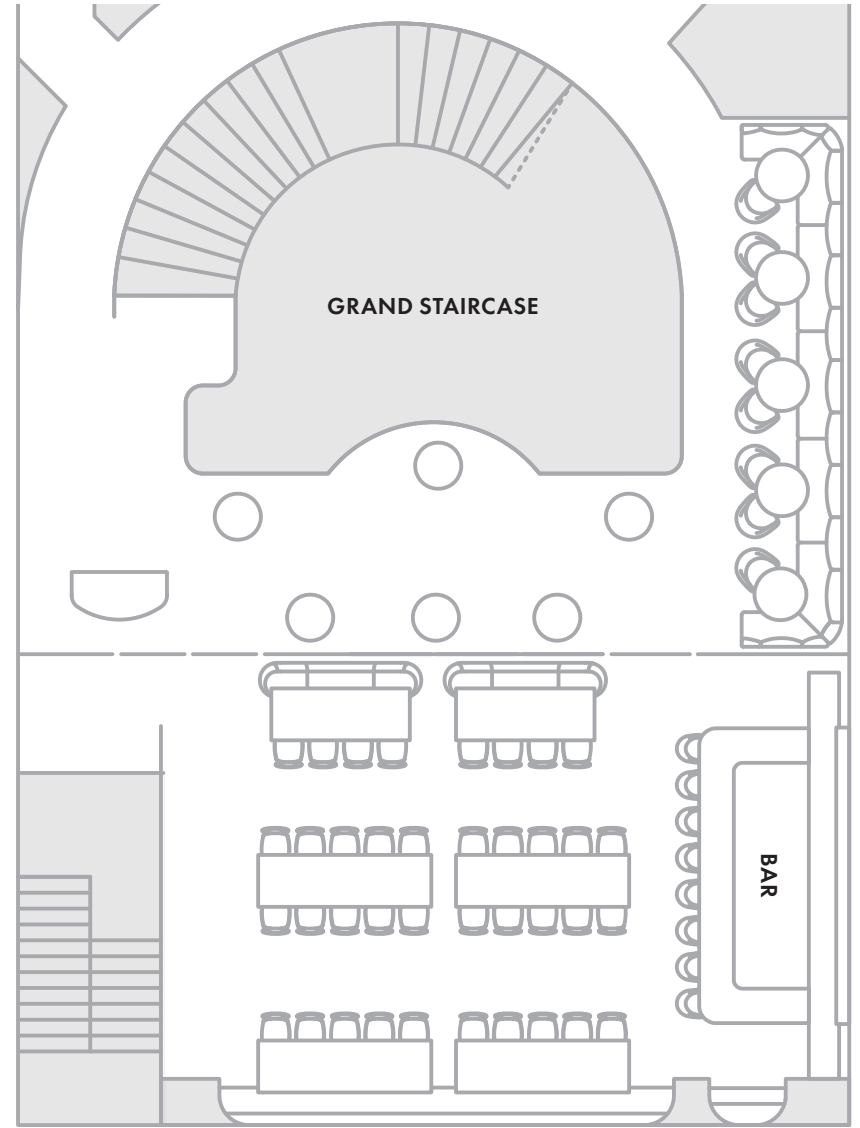
75" Flat Screen, Computer Connection, Wireless Microphone



Second Floor Buyout: Floor Plan Examples



SET 1



SET 2

The Atrium

Our massive atrium with a sprawling bar evokes an enchanted 'secret garden' look and feel with lush greenery, linen curtains, luxe upholstery, and romantic string lighting. The full-season space is covered by an 11-foot-tall wood pergola and can be completely enclosed while still creating a seamless indoor-outdoor environment. The completely private space can accommodate seated dinners for up to 100 people or reception-style events for up to 125 guests.

CAPACITY

100 Seated / 125 Standing & Casual Seating

SERVICE

Seated Dinner / Reception Style

PRIVACY

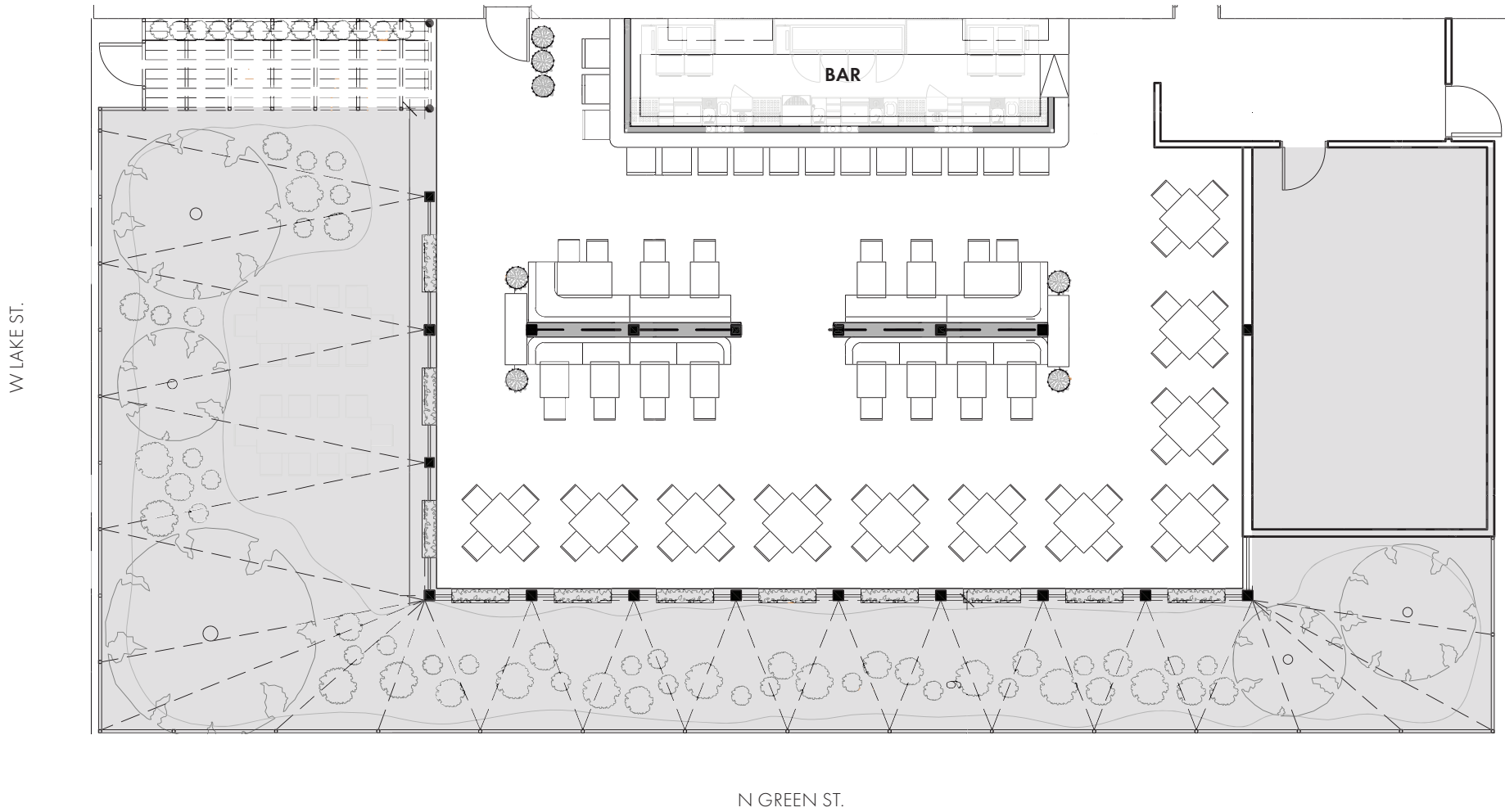
Private

AUDIO/VISUAL

Two TV Monitors
Wireless Microphone



The Atrium: Floor Plan Example





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

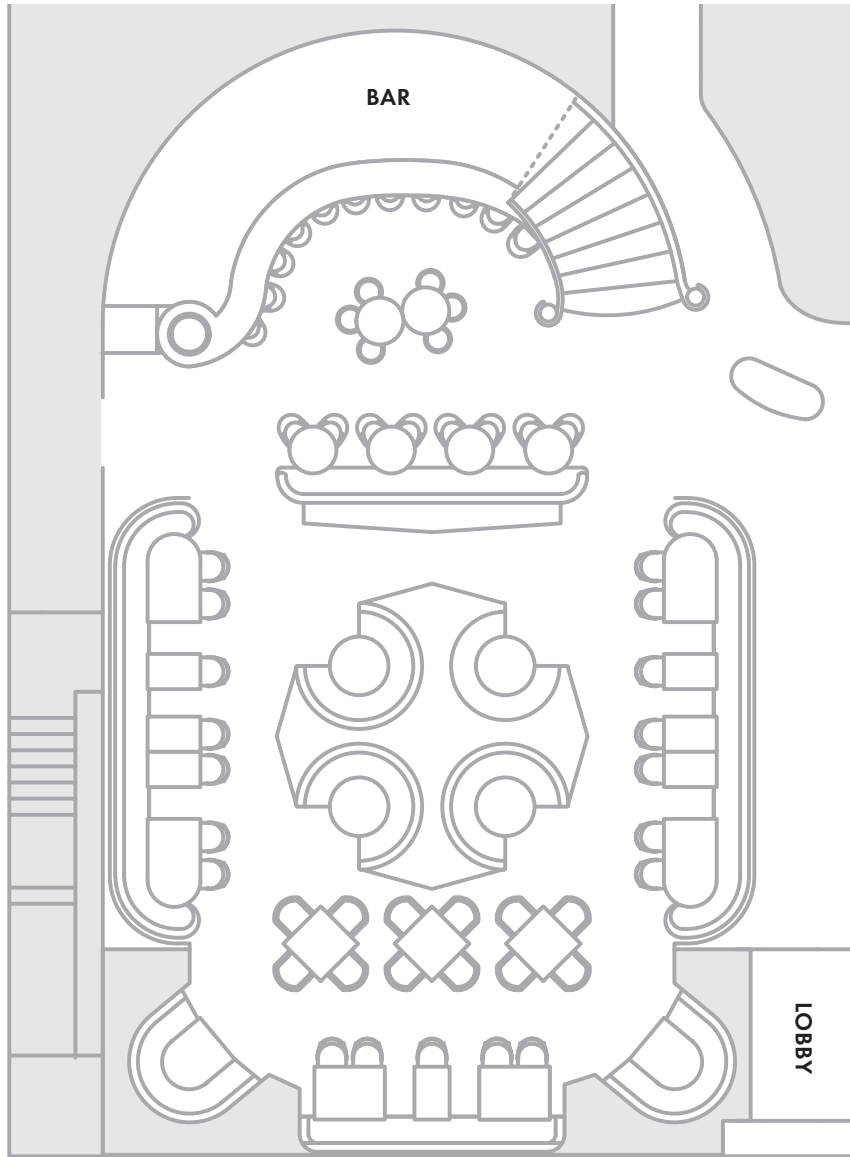
PRIVACY

Private

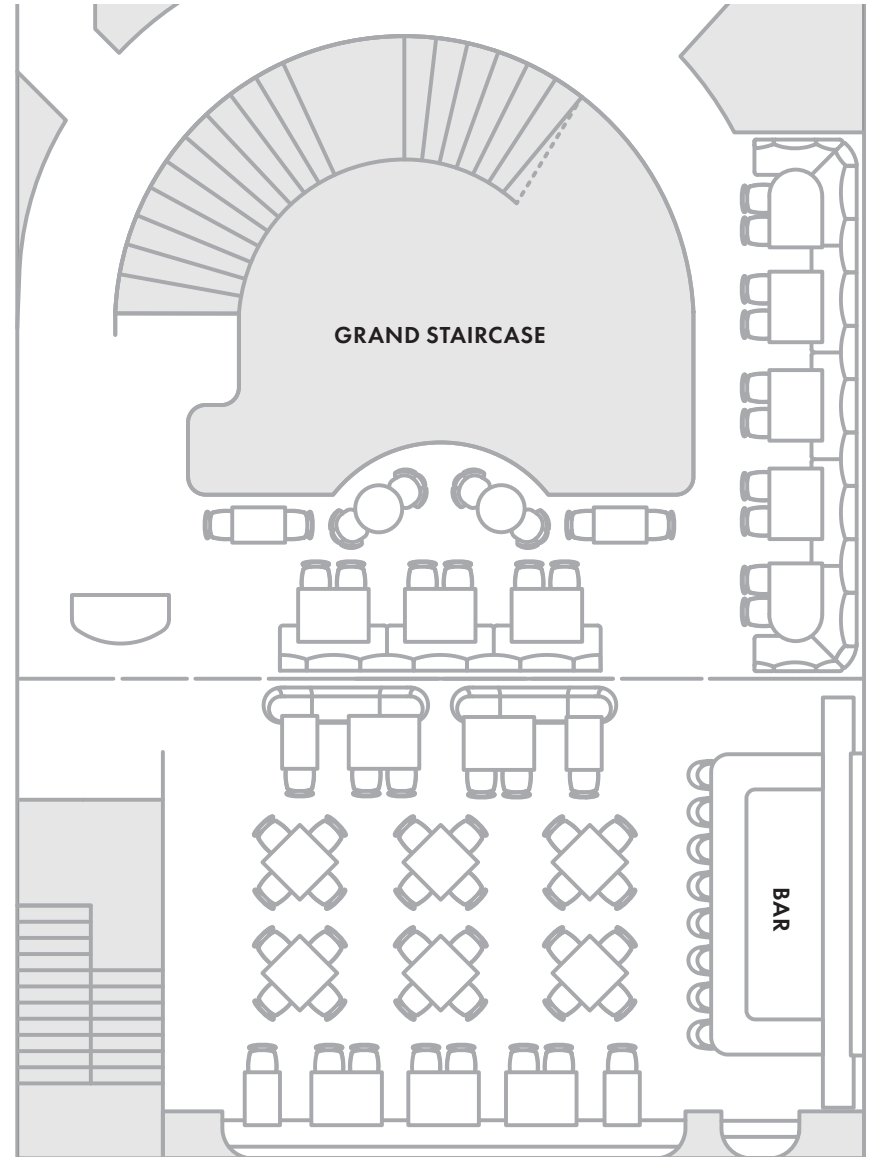
AUDIO/VISUAL

75" Flat Screen, Computer Connection,
Wireless Microphone

Own The Place: Floor Plan Examples



FIRST FLOOR



SECOND FLOOR



Shared Dinner Menu

\$115 PER PERSON

STARTERS

6 Oysters* | +26

golden balsamic mignonette, house cocktail sauce

Tuna Crudo* | +8pp

veal aioli, house giardiniera

Shrimp Cocktail | +9pp

house cocktail sauce, horseradish snow

Escargot | +6pp

sherry compound butter, breadcrumbs, PQB sourdough

King Crab Cake | +9pp

remoulade, parsley salad, grilled lemon

Steak Tartare* | +7pp

Sriracha aioli, farm egg, fine herb

Beets | +6pp

smoked beet vinaigrette, apple butter crème fraîche, pickled mustard seed

Roasted Bone Marrow | +10pp

leek garlic jam, herbs, grilled sourdough

Seafood Tower

lobster, king crab, jumbo shrimp, oysters* | 185

Alaskan King Crab

cocktail sauce, mustard, drawn butter | 120 per lb

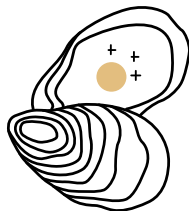
Caviar Service

served with traditional accoutrement

Golden Kaluga* | 85

Reserve White Sturgeon* | 145

Emperors Osetra* | 195



SALADS

SELECT 2 FOR THE TABLE TO SHARE

Farm Salad, market vegetables, champagne vinaigrette, primolio

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

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

MAINS

SELECT 3 FOR THE TABLE TO SHARE

Mushroom Risotto, black oyster mushroom, king trumpet mushroom, fontina fonduta

Dayboat Scallops*, carrot purée, honey roasted carrots, brown butter vinaigrette, dill

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

Sakura Pork Chop*
apple mostarda, fennel

16oz New York Strip*
DemKota Ranch, SD

20oz Bone-In Ribeye* | +5pp
Greater Omaha, NE

16oz Wagyu Strip* | +10pp
Westholme, Australia

16oz Wagyu Ribeye* | +15pp
Westholme, Australia

32oz Porterhouse* | +20pp
50-Day Dry Aged, Heritage Farms, IL

32oz Tomahawk* | +25pp
Dodge City, KS



SIDES

SELECT 2 FOR THE TABLE TO SHARE

Broccolini, roasted pepper aioli, pine nuts

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

Blistered Asparagus, smoked trout roe, pickled shallot beurre blanc, fine herbs

Roasted Mushrooms, mortar aioli, fine herbs

Beef Fat Fries, garlic aioli

50/50 Mashed Potatoes, butter, chives

Mac & Cheese, cavatappi, fontina, gruyere, parmigiano reggiano

DESSERT

SELECT 1 FOR THE TABLE TO SHARE

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

Strawberry Cheesecake, pretzel crust, dried strawberry, orange honey syrup

Triple Chocolate Cake, dark chocolate crumb, cocoa nib anglaise

Dessert Display

Enjoy Chef's selection 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.*

Plated Dinner Menu

\$135 PER PERSON

(FOR PARTIES OF 35 OR FEWER GUESTS)

STARTERS

6 Oysters* | +26

golden balsamic mignonette, house cocktail sauce

Tuna Crudo* | +8pp

veal aioli, house giardiniera

Shrimp Cocktail | +9pp

house cocktail sauce, horseradish snow

Escargot | +6pp

sherry compound butter, breadcrumbs, PQB sourdough

King Crab Cake | +9pp

remoulade, parsley salad, grilled lemon

Steak Tartare* | +7pp

Sriracha aioli, farm egg, fine herb

Beets | +6pp

smoked beet vinaigrette, apple butter crème fraîche, pickled mustard seed

Roasted Bone Marrow | +10pp

leek garlic jam, herbs, grilled sourdough

Seafood Tower

lobster, king crab, jumbo shrimp, oysters* | 185

Alaskan King Crab

cocktail sauce, mustard, drawn butter | 120 per lb

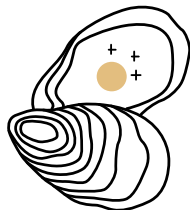
Caviar Service

served with traditional accoutrement

Golden Kaluga* | 85

Reserve White Sturgeon* | 145

Emperors Osetra* | 195



SOUPS & SALADS

SELECT 2 FOR GUESTS TO CHOOSE FROM

French Onion Soup, caramelized onion, veal stock, comté

Farm Salad, market vegetables, champagne vinaigrette, primolio

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

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

MAINS

SELECT 3 FOR GUESTS TO CHOOSE FROM

Mushroom Risotto, black oyster mushroom, king trumpet mushroom, fontina fonduta

Dayboat Scallops*, carrot purée, honey roasted carrots, brown butter vinaigrette, dill

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

Pan Seared Halibut*, roasted cauliflower, salmoriglio, romesco

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

Sakura Pork Chop*
apple mostarda, fennel

8oz Filet Mignon*
Butcher's Petite-Cut, Creekstone Farms, KS

16oz New York Strip* | +20pp
DemKota Ranch, SD

20oz Bone-In Ribeye* | +55pp
Greater Omaha, NE

16oz Wagyu Strip* | +85pp
Westholme, Australia



SIDES

SELECT 2 FOR THE TABLE TO SHARE

Broccolini, roasted pepper aioli, pine nuts

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

Blistered Asparagus, smoked trout roe, pickled shallot beurre blanc, fine herbs

Roasted Mushrooms, mortar aioli, fine herbs

Beef Fat Fries, garlic aioli

50/50 Mashed Potatoes, butter, chives

Mac & Cheese, cavatappi, fontina, gruyere, parmigiano reggiano

DESSERT

SELECT 1 FOR GUESTS TO ENJOY INDIVIDUALLY

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

Strawberry Cheesecake, pretzel crust, dried strawberry, orange honey syrup

Triple Chocolate Cake, dark chocolate crumb, cocoa nib anglaise

Dessert Display

Enjoy Chef's selection 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 seasonal 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 Burger Sliders**, Parker House roll, aged cheddar, heirloom tomato, 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**, house cocktail sauce, horseradish snow | 50
- Caviar Toast Points***, crème fraîche, dill | 95

Seafood Tower

lobster, king crab, jumbo shrimp, oysters* | 185

Alaskan King Crab

cocktail sauce, mustard, drawn butter | 120 per lb

Caviar Service

served with traditional accoutrement

Golden Kaluga* | 85

Reserve White Sturgeon* | 145

Emperors Osetra* | 195

Chef Stations

Carving Station

\$250 Station Fee
+ Market Price

Oyster Shucking Station

\$250 Station Fee
+ Market Price

Dessert Display

Enjoy Chef's selection 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, caesar dressing | 8pp

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

Farm Salad, market vegetables, champagne vinaigrette, primolio | 8pp

MAINS

Mushroom Risotto, black oyster mushroom, king trumpet mushroom, fontina fonduta | 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, caponata, 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, smoked trout roe, pickled shallot beurre blanc, fine herbs | 8pp

Roasted Mushrooms, mortar aioli, fine herbs | 8pp

Beef Fat Fries, garlic aioli | 8pp

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

Mac & Cheese, cavatappi, fontina, gruyere, parmigiano reggiano | 9pp

DESSERT DISPLAY

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

Strawberry Cheesecake, pretzel crust, dried strawberry, orange honey syrup

Triple Chocolate Cake, dark chocolate crumb, cocoa nib anglaise

Tarte du Jour, chef's seasonal preparation

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.



Beverage Menu

COCKTAILS

OLD CUBAN*

Plantation 3 Star Rum, Mint, Lime, Ferrari Brut

BOULEVARDIER*

Old Forester Bourbon, Peychaud's Aperitivo, St. George Nola Coffee Liqueur, Sweet Vermouth

PINEAPPLE IN PARADISE*

Bombay Gin, Pineapple, Vanilla, 5 Spice, Angostura Bitters

PALOMA PICANTE*

Milagro Blanco Tequila, Spicy Aperol, Grapefruit Cordial, Club Soda

THE ORCHARD**

Laird's Bonded Apple Brandy, Lemon, Blis Barrel Aged Maple, St. Elizabeth Allspice Dram

1, 2 Punch**

Plantation Original Dark Rum, Broker's Gin, Pomegranate, Baking Spices, Lime, Clarified with Milk

BAR PACKAGES

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

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

Beverage Activations & Guided Tastings

BASIC WINE FLIGHTS*

CALI CABERNET \$25pp

Valravn, Cabernet Sauvignon, Sonoma County, California, 2019

Tooth & Nail, "The Possessor", Cabernet Sauvignon, Paso Robles, California, 2020

Darms Lane, "Fortune 1621", Cabernet Sauvignon, Napa Valley, California, 2020

REFRESHING ITALIAN WHITES \$25pp

Fontanafredda, Gavi Di Gavi, Piedmont, Italy, 2022

Ceretto, Arneis, Piedmont, Italy, 2021

Benanti, Etna Bianco, Sicily, Italy, 2020

SPANISH GARNACHA \$35pp

Bodegas Morca, "Godina", Garnacha, Campo de Borja, Spain, 2018

Bodegas Ateca, Garnacha, Calatayud, Spain, 2020

Alvaro Palacios, "Les Terrasses Velles Vinyes", Priorat, Spain, 2019

PREMIUM WINE FLIGHTS*

TUSCAN REDS \$40pp

Fèlsina, "Berardenga", Chianti Classico, Tuscany, Italy, 2021

Frescobaldi, Castel Giocondo, Brunello di Montalcino, Tuscany, Italy, 2017

Le Macchiole, Bolgheri Rosso, Tuscany, Italy, 2021

2021 NAPA VALLEY CABERNET \$45pp

Buehler, Cabernet Sauvignon, Napa Valley, California, 2021

Obsidian Ridge, Cabernet Sauvignon, Red Hills Lake County, California, 2021

Sinegal Estate, Cabernet Sauvignon, Napa Valley, California, 2021

GROWER PRODUCER CHAMPAGNE \$50pp

Laherte Frères, Rosé de Meunier, Extra Brut, Champagne, France, NV

Solemme, "Terre de Solemme", Brut, 1er Cru, Champagne, France, NV

Daniel Dumont, Grand Reserve, Demi-Sec, Champagne, France, NV

LUXURY WINE FLIGHTS*

BORDEAUX MULTI-VINTAGE \$100pp

Château Kirwan, Red Blend, Margaux, France, 2010

Château Arnaud, Red Blend, Haut Médoc, France, 2015

Château Palmer, "Alter Ego", Red Blend, Margaux, France, 2019

HOWELL MOUNTAIN AVA \$155pp

O'Shaughnessy, Cabernet Sauvignon, Howell Mountain, California, 2019

Dunn, Cabernet Sauvignon, Howell Mountain, California, 2018

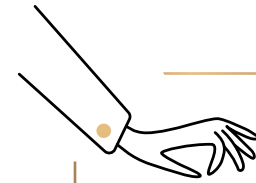
Cade, Cabernet Sauvignon, Howell Mountain, California, 2019

HARLAN "THE MASCOT" VERTICAL \$165pp

Harlan Estate, "The Mascot", Cabernet Sauvignon, Napa Valley, California, 2016

Harlan Estate, "The Mascot", Cabernet Sauvignon, Napa Valley, California, 2017

Harlan Estate, "The Mascot", Cabernet Sauvignon, Napa Valley, California, 2018



COCKTAIL EXPERIENCES

PERFECT OLD FASHIONED \$25pp

+ \$500 for optional guided demonstration approx. 20-30 minutes

The BLVD Steakhouse Woodford Old Fashioned

COCKTAIL HISTORY CLASS GIN COCKTAILS \$25pp

+ \$500 guided demonstration (20-30min)

Mini Coupe Gimlet
Mini Coupe French 75
Mini Coupe Last Word

COCKTAIL HISTORY CLASS BOURBON FLIGHT \$30pp

(1oz pour of each bourbon)
+ \$500 guided demonstration (20-30min)

Buffalo Trace
Elijah Craig Small Batch
Blanton's Single Barrel

*All vintages and products subject to availability. Pricing subject to change. \$500 additional for optional guided tasting (approx. 20-30 minutes total)
Looking for something specific? Please speak with our special events team to discuss custom beverage programming for your next event.

"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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