

# IB IL W ID

— STEAKHOUSE —

PRIVATE EVENT PACKAGES

day off  
GROUP



# IIB ILW IID

— STEAKHOUSE —

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 / 150 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 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

# 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



# 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 / 150 Standing & Casual Seating

## SERVICE

Seated Dinner / Reception Style

## PRIVACY

Private

## AUDIO/VISUAL

Two TV Monitors  
Wireless Microphone





# *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



# Shared Dinner Menu

\$120 PER PERSON

## LUXE STARTERS

### 6 Oysters\* | +26

golden balsamic mignonette, house cocktail sauce

### 4 Scallops\* | +15pp

golden balsamic mignonette, house cocktail sauce

### Shrimp Cocktail | +9pp

house cocktail sauce, horseradish snow

### Bone Marrow | +9pp

bacon jam, sourdough, maldo

### King Crab Cake | +9pp

remoulade, parsley salad, grilled lemon

## Seafood Tower

lobster, snow crab claws, jumbo shrimp, oysters\* | 225

## Snow Crab Cocktail

snow crab claws, cocktail sauce, drawn butter | 60

## Caviar Service

served with traditional accoutrement

Golden Kaluga\* | 95

Reserve White Sturgeon\* | 140

Emperors Osetra\* | 195

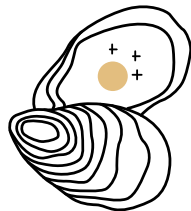
## Luxe Upgrades

Au Poive \$3pp | Bordelaise +3pp

Truffle Bearnaise + 3pp | Chimichurri +2pp

Herb Roasted Garlic Butter Sauce + \$2pp

Add Caviar to any sauce (1oz for 6 people) +15pp



## FIRST COURSE

SELECT 2 FOR THE TABLE TO SHARE

**Farm Salad**, market vegetables, champagne vinaigrette, primolio

**Caesar Salad**, romacrunch lettuce, panko breadcrumbs, caesar dressing

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

**Mushroom Caps\***, braised beef, comte cheese, herb bread crumbs

**Wings\***, truffalo, blue cheese

**Hamachi\***, chili aioli, snap pea, pistachio

**Steak Tartare\***, sriracha aioli, farm egg, fine herb

## SECOND COURSE

SELECT 3 FOR THE TABLE TO SHARE

**Spring Pea Risotto**, farm peas, pea tendrils, burrata, lemon oil

**Rigatoni\***, pomodoro, stracciatella, basil

**Salmon\***, pickled shallot beurre blanc, spring peas, pea shoot

**Black Bass\***, haricots verts, verjus, white grapes, caviar

**Roasted Half Chicken\***, maitake mushroom jus, spring onion, preserved lemon

**16oz Bone-In NY Strip\***  
dry aged, Heritage Farms, IL

**16oz Ribeye\*** | +10pp  
Prime, Heritage Farms, IL

**24oz Bone-In Ribeye\*** | +15pp  
Prime, Heritage Farms, IL

**16oz Wagyu NY Strip\*** | +20pp  
Kuro

**16oz Wagyu Ribeye\*** | +25pp  
Westholme, Australia

**32oz Porterhouse\*** | +30pp  
50-Day Dry Aged, Heritage Farms, IL



SELECT 2 FOR THE TABLE TO SHARE

**Roasted Carrots**, whipped goat cheese, candied pistachios, carrot top vinaigrette

**Creamed Spinach**, spinach, parmesan, toasted panko

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

**Roasted Mushrooms**, mortar aioli, fine herbs

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

**Truffle Mac and Cheese**, fontina, cheddar, black truffle | +6pp  
add lobster (+10pp)

## DESSERT

SELECT 1 FOR THE TABLE TO SHARE

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

**Strawberry Cheesecake**, strawberry sauce, strawberry crumble

**Chocolate Ganache Cake**, milk chocolate, fudge brown sugar, anglaise

## Dessert Display

Enjoy Chef's selection of homemade bite-size desserts (+15pp)

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.

## SIDES

# Plated Dinner Menu

\$150 PER PERSON

(FOR PARTIES OF 50 OR FEWER GUESTS)

## LUXE STARTERS

6 Oysters\* | +26

roasted glazed carrots, essenza, chervil

4 Scallops\* | +15pp

golden balsamic mignonette, house cocktail sauce

Shrimp Cocktail | +9pp

house cocktail sauce, horseradish snow

Bone Marrow | +9pp

bacon jam, sourdough, maldon

King Crab Cake | +9pp

remoulade, parsley salad, grilled lemon

## Seafood Tower

lobster, snow crab claws, jumbo shrimp, oysters\* | 225

## Snow Crab Cocktail

snow crab claws, cocktail sauce, drawn butter | 60

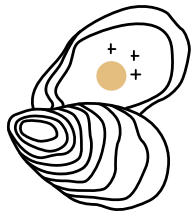
## Caviar Service

served with traditional accoutrement

Golden Kaluga\* | 95

Reserve White Sturgeon\* | 145

Emperors Osetra\* | 195



## Luxe Upgrades

Au Poive \$3pp | Bordelaise +3pp

Truffle Bearnaise + 3pp | Chimichurri +2pp

Herb Roasted Garlic Butter Sauce + \$2pp

Add Caviar to any sauce (1oz for 6 people) +15pp

## FIRST COURSE

SELECT 2 FOR GUESTS TO CHOOSE FROM

**French Onion Soup**, caramelized onion, veal stock, comté

**Farm Salad**, market vegetables, champagne vinaigrette, primolio

**Caesar Salad**, romacrunch lettuce, panko breadcrumbs, caesar dressing

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

**Mushroom Caps\***, braised beef, comte cheese, herb bread crumbs

**Wings\***, truffalo, blue cheese

**Hamachi\***

chili aioli, snap pea, pistachio

**Steak Tartare\***

sriracha aioli, farm egg, fine herb

## SECOND COURSE

SELECT 3 FOR GUESTS TO CHOOSE FROM

**Spring Pea Risotto**, farm peas, pea tendrils, burrata, lemon oil

**Rigatoni**, pomodoro, stracciatella, basil

**Salmon\***, pickled shallot beurre blanc, spring peas, pea shoot

**Black Bass\***, haricots verts, verjus, white grapes, caviar

**Roasted Half Chicken\***, maitake mushroom jus, spring onion, preserved lemon

**6oz Filet Mignon\***

Prime, Heritage Farms, IL

**10oz NY Strip\***

Prime, Heritage Farms, IL

**8oz Filet Mignon\*** | +15pp

Prime, Heritage Farms, IL

**16oz Ribeye\*** | +25pp

Prime, Heritage Farms, IL



## SIDES

SELECT 2 FOR THE TABLE TO SHARE

**Roasted Carrots**, whipped goat cheese, candied pistachios, carrot top vinaigrette

**Creamed Spinach**, spinach, parmesan, toasted panko

**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

**Truffle Mac and Cheese**, fontina, cheddar, black truffle | +6pp  
add lobster (+10pp)

## DESSERT

SELECT 1 FOR GUESTS TO ENJOY INDIVIDUALLY

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

**Strawberry Cheesecake**, strawberry sauce, strawberry crumble

**Key Lime Tart**, key lime, swiss meringue

## Dessert Display

Enjoy Chef's selection of homemade bite-size desserts (+15pp)

*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.*



# Reception Menu

## PASSED & PLATED

10 PIECES PER ORDER

**Chef's Selection of Cheese & Charcuterie**, traditional accoutrements | 175

**Tomato Toast**, burrata, balsamic, basil | 35

**BLVD Burger Sliders**, Parker House roll, aged cheddar, dill pickle | 55

**Hamachi\***, chili aioli, snap pea, pistachio | 60

**Oysters\***, golden balsamic mignonette, house cocktail sauce | 50

**Shrimp Cocktail**, house cocktail sauce, horseradish snow | 70

**Caviar Toast Points\***, crème fraîche, dill | 95

**Braised Beef Mushroom Caps**, braised beef, comte cheese, herb bread crumbs | 55

**Crab Cake**, remoulade, parsley salad | 65

**Grilled Steak Skewer**, horseradish crème fraîche, pickled shallot | 60

**Chicken Slider**, chili oil, ranch, pickles | 45

### Seafood Tower

lobster, snow crab claws, jumbo shrimp, oysters\*  
| 225

### Snow Crab Cocktail

snow crab claws, cocktail sauce, drawn butter  
| 60

### Caviar Service

served with traditional accoutrement

Black Kaluga\* | 95

Golden Osetra\* | 145

Grandeur\* | 185

### 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

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**Caesar Salad**, baby gem lettuce, parmesan, 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

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**Spring Pea Risotto**, farm peas, pea tendrils, burrata, lemon oil | 17pp

**Salmon\***, pickled shallot beurre blanc, spring peas, pea shoot | 19pp

**Roasted Half Chicken\***, maitake mushroom jus, spring onion, preserved lemon | 20pp

**New York Strip\***, bordelaise | 25pp

*Butcher's Block Upgrades*

Ribeye [\$30 PP]

## SIDES

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**Roasted Carrots**, whipped goat cheese, candied pistachios, carrot top vinaigrette | 10pp

**50/50 Mashed Potatoes**, butter, chives | 10pp

**Blistered Asparagus**, smoked trout roe, pickled shallot beurre blanc, fine herbs | 10pp

**Beef Fat Fries**, garlic aioli | 7pp

**Roasted Mushrooms**, mortar aioli, fine herbs | 10pp

**Creamed Spinach**, spinach, parmesan, toasted panko | 10pp

**Truffle Mac & Cheese**, fontina, cheddar, black truffle | 13pp

## DESSERT DISPLAY

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

**Strawberry Cheesecake**, strawberry sauce, strawberry crumble

**Chocolate Ganache Cake**, milk chocolate, fudge brown sugar, 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 seasonable availability.*



# Beverage Packages

## BEER & WINE

Includes select draft and bottled beers, select wines, soft drinks, and tea. Red Bull not included.

2 Hour Package | \$35

3 Hour Package | \$45

4 Hour Package | \$55

## STANDARD BAR

Includes four craft cocktails, select well spirits, select draft and bottled beers, select wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package | \$45

3 Hour Package | \$55

4 Hour Package | \$65

## (BEVERAGES ON CONSUMPTION AVAILABLE)

## \*PREMIUM BAR

Includes six premium craft cocktails, select premium spirits, select draft and bottled beers, select premium wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package | \$55

3 Hour Package | \$65

4 Hour Package | \$75

## Beer

### Draft

Rotating Draft Selections

### Bottled

Off Color Apex Predator  
Phase 3 Lager  
Half Acre Bodem IPA  
Pipeworks Lizard King  
Founders Breakfast Stout  
Miller Lite  
Coors Banquet  
Stella Artois  
Blue Moon  
Rotating N/A

## Wine

### Sparkling

**Charles de Fere**,  
"Cuvee Jean-Louis", Blanc de Blanc, NV  
\***Pierre Sparr**, Cremant d'Alsace, Brut  
Reserve, NV

### White

**Foucher-Lebrun**, "Petit Le Mont", Sauvignon  
Blanc, France, 2024  
\***Benton-Lane**, Chardonnay, Willamette  
Valley, Oregon, 2022

### Red

**Bodegas Juan Gil**, "Honoro Vera",  
Garnacha, Calatayud, Spain, 2023  
\***Maddalena**, Cabernet Sauvignon, Paso  
Robles, California, 2023

### 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 your Event Coordinator for more details.

## Spirits

### Vodka

Sobieski  
\*Ketel One

### Gin

Brokers Gin  
\*Hayman's Gin

### Rum

Planteray Dark Rum  
\*Diplomatico Reserva Exclusiva

### Tequila

Real Del Valle Blanco  
\*Tequila Ocho Blanco

### Mezcal

Divino Mezcal  
\*Del Miguey Vida

### Bourbon

Evan Willaims Black  
\*Old Forester Bourbon

## Specialty Cocktails

### KUMQUAT SPRITZ

Citadelle Gin, Kumquat, Italicus, Sparkling Wine

### CONCRETE JUNGLE

Planteray Pineapple, Strawberry, Campari, Malort

### AÑEJO SMASH

Tromba Añejo, Amaro Montenegro, Lemon, Mint

### PASSIONFRUIT MILK PUNCH

Planteray Dark Rum, Passionfruit, Lemon, Cacao, clarified with milk

### \*OLD FASHIONED

Old Forester Bourbon, Sfumato Amaro, Black Tea Demerara

### \*LAVENDER REPOSADO LEMON DROP

Real Del Valle Reposado Tequila, Amaro Nonino, Licor 43, Lemon, Lavender

## Luxe Upgrades

### Champagne Toast

Standard Selection \$5  
Premium Selection \$10  
Luxe Selection \$20

*Prices vary depending on selection.*

*\*Indicates selection is part of the premium bar package.*

*All packages are priced per person. Prices do not include sales tax or gratuity. Private Bartender fee may apply.*

# 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

**Sollemme**, "Terre de Sollemme", 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

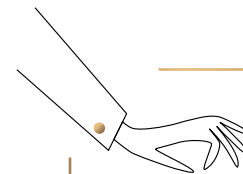
**Cade**, Cabernet Sauvignon, Howell Mountain, California, 2019

### 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.

# IIB IIL W IID

— STEAKHOUSE —

817 W Lake St, Chicago, IL 60607  
(312) 526-3116 | [www.blvdchicago.com](http://www.blvdchicago.com)

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GROUP

IIB IIL W IID  
— STEAKHOUSE —

*rose mary*

*il Carciofo*

**BAR TUTTO**