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STEAKHOUSE

PRIVATE EVENT PACKAGES

day off
GROUP

The image shows the interior of a restaurant, BLVD Steakhouse. The space is dimly lit, featuring large, cylindrical chandeliers made of many thin, vertical glass rods that hang from the ceiling. The walls are covered in a dark, textured material, possibly wood or metal. In the foreground, there are curved, tufted leather booths and round tables set with plates, glasses, and cutlery. The overall atmosphere is sophisticated and elegant.

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 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 Seared Scallops* | +15pp

piquillo pepper butter, roasted zucchini, marcona almond

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

Caviar Service

served with traditional accoutrement

Golden Kaluga* | 140

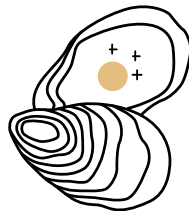
Luxe Upgrades

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

Mixed Green Salad, pickled grape vinaigrette, marcona almond, manchego cheese, fennel

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, green onion

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

16oz A-5 Wagyu Strip* | +35pp
Miyazaki, Japan



SIDES

SELECT 2 FOR THE TABLE TO SHARE

Glazed Roasted Carrots, whipped goat cheese, candied pistachio, pickled carrot

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

Pumpkin Cheesecake, maple whipped cream, candied pecans

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

Dessert Display

Enjoy Chef's selection of housemade 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.

Plated Dinner Menu

\$150 PER PERSON
(FOR PARTIES OF 50 OR FEWER GUESTS)

LUXE STARTERS

6 Oysters* | +26

golden balsamic mignonette, house cocktail sauce

4 Seared Scallops* | +15pp

piquillo pepper butter, roasted zucchini, marcona almond

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

Caviar Service

served with traditional accoutrement

Golden Kaluga* | 140

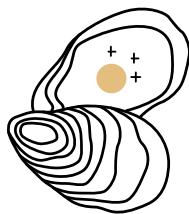
Luxe Upgrades

Au Poive +7pp | Bordelaise +7pp

Truffle Bearnaise +7pp | Chimichurri +6pp

Herb Roasted Garlic Butter Sauce +5pp

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

Mixed Green Salad, pickled grape vinaigrette, marcona almond, manchego cheese, fennel

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, green onion

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

8oz Wagyu Flank* | +15pp
WinterFrost, Omaha, NE

12oz Wagyu Strip* | +25pp
WinterFrost, Omaha, NE

16oz Ribeye* | +25pp
Prime, Heritage Farms, IL



SIDES

SELECT 2 FOR THE TABLE TO SHARE

Glazed Roasted Carrots, whipped goat cheese, candied pistachio, pickled carrot

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

Pumpkin Cheesecake, maple whipped cream, candied pecans

Dessert Display

Enjoy Chef's selection of housemade
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.

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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 Skewers, horseradish crème fraîche, pickled shallot | 60

Chicken Sliders, chili oil, ranch, pickles | 55

Prime Rib Sando, horseradish cream, garlic aioli, au jus | 60

Seafood Tower

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

Caviar Service

served with traditional accoutrement
Golden Kaluga* | 140

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 (+15pp)

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, parmesan, house croutons, caesar dressing | 8pp

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

Mixed Green Salad, pickled vinaigrette, marcona almond, manchego cheese, fennel | 8pp

MAINS

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

Glazed Roasted Carrots, whipped goat cheese, candied pistachio, pickled carrot | 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

\$15 PER GUEST - BITE SIZE PORTIONS OF THE FOLLOWING:

Pumpkin Cheesecake, maple whipped cream, candied pecans

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 | \$55

3 Hour Package | \$65

4 Hour Package | \$75

(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 | \$65

3 Hour Package | \$75

4 Hour Package | \$85

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

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

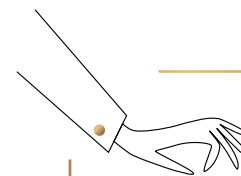
HARLAN "THE MASCOT" VERTICAL

\$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.

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817 W Lake St, Chicago, IL 60607
(312) 526-3116 | www.blvdchicago.com

day off
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IIB IIL \V IID
— STEAKHOUSE —

rose mary

il Carciofo

BAR TUTTO