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STEAKHOUSE

Private Event Packages

The image shows the interior of a restaurant, BLVD Steakhouse. The space is dimly lit, featuring large, cylindrical pendant lights made of many thin, vertical glass tubes that hang from the ceiling. The walls are a dark, textured material, possibly wood or metal. In the foreground, there are curved, tufted leather booths and small 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

\$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

Melon Salad | +6pp

goat cheese, pepitas, cucumber

King Crab Cake | +9pp

remoulade, parsley salad, grilled lemon

Steak Tartare* | +7pp

Sriracha aioli, farm egg, fine herb

Tomato & Mozzarella | +10pp

heirloom tomatoes, candied almonds, fennel

Seafood Tower

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

Snow Crab Cocktail

snow crab claws, cocktail sauce, drawn butter | 60

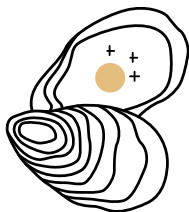
Caviar Service

served with traditional accoutrement

Golden Kaluga* | 95

Reserve White Sturgeon* | 145

Emperors Osetra* | 195



SALADS

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

MAINS

SELECT 3 FOR THE TABLE TO SHARE

Risotto, heirloom tomato, parmesan, balsamic

Scallops*, sweet corn, peppers, mushrooms, polenta | +5pp

Salmon*, tomato beurre blanc, sungold tomatoes, lemon

Halibut*, salmoriglio, sweet peppers, fine herbs

Roasted Chicken*, chicken jus, salsa verde, summer squash

16oz Dry Aged NY Strip*
dry aged, Heritage Farms, IL

24oz Bone-In Ribeye* | +10pp
Prime, Heritage Farms, IL

16oz Wagyu NY Strip* | +15pp
Kuro

16oz Wagyu Ribeye* | +20pp
Westholme, Australia

32oz Porterhouse* | +25pp
50-Day Dry Aged, 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

50/50 Mashed Potatoes, butter, chives

Mac & Cheese, mezze rigatoni, fontina, aged cheddar

Zucchini, baby bell peppers, romesco, hazelnut

DESSERT

SELECT 1 FOR THE TABLE TO SHARE

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

Cheesecake, graham cracker, lemon, ginger

Peach Silk Cake, peach compote, spice cake, oat streusel, 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.

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

Bone Marrow | +9pp

bacon jam, sourdough, maldon

King Crab Cake | +9pp

remoulade, parsley salad, grilled lemon

Steak Tartare* | +7pp

Sriracha aioli, farm egg, fine herb

Pear & Gem Salad | +6pp

blue cheese, almonds, calabrian chile

Seafood Tower

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

Snow Crab Cocktail

snow crab claws, cocktail sauce, drawn butter | 60

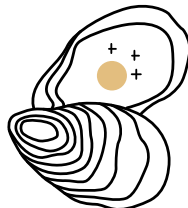
Caviar Service

served with traditional accoutrement

Golden Kaluga* | 95

Reserve White Sturgeon* | 145

Emperors Osetra* | 195



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, romacrunch lettuce, panko breadcrumbs, caesar dressing

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

MAINS

SELECT 3 FOR GUESTS TO CHOOSE FROM

Risotto, chestnut mushroom, parmesan, balsamic

Scallops*, sweet corn, peppers, mushrooms, polenta | +5pp

Salmon*, tomato beurre blanc, sungold tomatoes, lemon

Branzino*, fennel, trumpet mushroom, preserved lemon

Roasted Chicken*, apple jus, delicata squash, sage

8oz Filet Mignon*

Prime, Heritage Farms, IL

16oz Dry Aged NY Strip* | +20pp

dry aged, Heritage Farms, IL

24oz Bone-In Ribeye* | +55pp

Prime, Heritage Farms, IL

16oz Wagyu NY Strip* | +85pp

Kuro



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

Mac & Cheese, mezze rigatoni, fontina, aged cheddar

DESSERT

SELECT 1 FOR GUESTS TO ENJOY INDIVIDUALLY

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

Snickerdoodle Cheesecake, pear, honey, pecan

Apple Profiterole, apple, pastry cream, caramel

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 seasonable availability.

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Reception Menu

PASSED & PLATED

10 PIECES PER ORDER

Chef's Selection of Cheese & Charcuterie, traditional accoutrements | 100

Tomato Toast, burrata, balsamic, basil | 35

Steak Tartare Toast, sriracha aioli, stone ground mustard | 45

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

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

Mushroom Caps, spinach, parmesan fonduta, breadcrumbs | 30

Crab Cake, remoulade, parsley salad | 65

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

Fried Chicken Thigh Skewer, honey dijon | 35

Seasonal Arancini, rotating seasonal risotto | 35

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

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

Risotto, chestnut mushroom, parmesan, balsamic | 17pp

Salmon*, tomato beurre blanc, sungold tomatoes, lemon | 17pp

Roasted Chicken*, apple jus, delicata squash, sage | 15pp

New York Strip*, bordelaise | 22pp

Butcher's Block Upgrades

Bone-In Ribeye
[+26pp]

SIDES

Roasted Carrots, whipped goat cheese, candied pistachios, carrot top vinaigrette | 8pp

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

Blistered Asparagus, smoked trout roe, pickled shallot beurre blanc, fine herbs | 8pp

Roasted Mushrooms, mortar aioli, fine herbs | 8pp

Creamed Spinach, spinach, parmesan, toasted panko | 8pp

Mac & Cheese, mezze rigatoni, fontina, aged cheddar | 9pp

DESSERT DISPLAY

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

Snickerdoodle Cheesecake, pear, honey, pecan

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 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 | \$65pp

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

Beer

Draft

Rotating Draft Selections

Bottled

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

Champagne Toast

Standard Selection | \$5pp

Premium Selection | \$10pp

Luxe Selection | \$20pp

Prices vary depending on selection.

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",
Sancerre, France, 2023
***Diatom**, Chardonnay, Santa Barbara
County, California, 2023

Red

Bodegas Juan Gil, "Honoro Vera",
Garnacha, Calatayud, Spain, 2022
***Maddalena**, Cabernet Sauvignon,
Paso, Robles, California, 2023

Spirits

Vodka

Sobieski
*Ketel One

Gin

Brokers Gin
*Hayman's Gin

Rum

Planteray Dark Rum
*Ron Zacapa 23yr.

Tequila

Real Del Valle Blanco
*Tequila Ocho Blanco

Mezcal

Peloton Mezcal
*Del Miguey Vida

Bourbon

Evan Willaims Black
*Elijah Craig

Cocktails

RIO JOCKEY CLUB

Charles de Fere Sparkling, Grand Marnier,
Pineapple, Regan's Orange Bitters

BOULEVARDIER

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

ARNOLD PALMER MILK PUNCH

Sobieski Vodka, Italicus, Earl Grey, Lemon,
Clarified with Milk

PALOMA PICANTE

Real Del Valle Blanco Tequila, Spicy
Aperol, Grapefruit Cordial, Club Soda

*HYSSOP MANHATTAN

Rittenhouse Rye, Carpano Antica, Hyssop

*LAVENDER REPOSADO LEMON DROP

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

*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

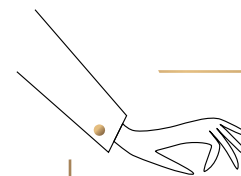
HARLAN "THE MASCOT" VERTICAL

\$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.

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

MARILYN MONROE

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— STEAKHOUSE —

817 W Lake St, Chicago, IL 60607

blvdchicago.com 312.526.3116