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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 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

### Bone Marrow | +9pp

bacon jam, sourdough, maldo

### King Crab Cake | +9pp

remoulade, parsley salad, grilled lemon

### Steak Tartare\* | +7pp

Sriracha aioli, farm egg, fine herb

### Pear and 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

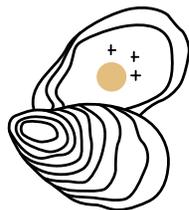
## Caviar Service

served with traditional accoutrement

Golden Kaluga\* | 95

Reserve White Sturgeon\* | 145

Emperors Osetra\* | 195



## 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**, 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

**16oz Bone-In 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

## DESSERT

SELECT 1 FOR THE TABLE TO SHARE

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

**Snickerdoodle Cheesecake**, pear, honey, pecan

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

## Dessert Display

Enjoy Chef's selection of homemade 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

**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 and 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

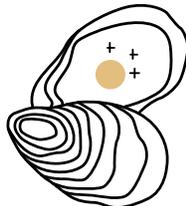
## Caviar Service

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\***, celery root puree, japanese sweet potato, chili oil | +5pp

**Salmon\***, miso beurre blanc, bok choy, fresno

**Branzino\***, fennel, trumpet mushroom, preserved lemon

**Roasted Chicken\***, apple jus, delicata squash, sage

**8oz Filet Mignon\***  
Prime, Heritage Farms, IL

**16oz Bone-In 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 homemade 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.*



# 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 gardeniera | 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

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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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**Risotto**, chestnut mushroom, parmesan, balsamic | 17pp

**Salmon\***, miso beurre blanc, bok choy, freso | 17pp

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

**New York Strip\***, bordelaise | 22pp

*Butcher's Block Upgrades*

Ribeye [\$30 PP]

## SIDES

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**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

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\$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 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

## \*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

## 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

### ROYALE 75

Crème de Cassis, Pomegranate, Avena,  
Sparkling Wine

### BOULEVARDIER

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

### NY MILK PUNCH

Real del Valle Reposado, Lemon, Honey,  
Baking Spices, Lucente, clarified with milk

### M & M Margarita

Divino Mezcal, Amaro Montenegro,  
Almond Orgeat, Honey, Lemon, Spicy  
Bitters

### \*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.

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

MARILYN MONROE

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— STEAKHOUSE —

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**day off**  
GROUP