

BRUNCH EVENTS PACKAGE 2020

B O U L E V A R D

kitchen & oyster bar

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LOCATED IN THE HEART OF DOWNTOWN VANCOUVER,
BOULEVARD KITCHEN & OYSTER BAR IS THE IDEAL VENUE FOR
PRIVATE FUNCTIONS OF ALL SIZES.

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Combining elements of a classic European bistro with contemporary bespoke style, Boulevard Kitchen & Oyster Bar's décor embraces local works of art, natural stone and imported Italian marble, up-cycled and refurbished antique chandeliers, white oak floors, violin veneer paneling and subtle accents of bronze and gold.

Our gorgeous private dining room is available for celebrations, gatherings and functions for up to 48 guests seated, or 80 guests reception-style. Additional adjoining spaces can accommodate up to 100 guests, and the restaurant is also available for buyouts for a total capacity of 200 seats (please inquire about pricing).

EVENT HOURS

Daytime: 6:30 a.m. - 4:00 p.m.

Evening: 5:00 p.m. - 12:00 a.m.

B L V D



FLOOR PLAN OPTIONS

25' x 29' (650.25 sq. ft.)

Our private dining room and lounge can be configured in a variety of ways to suit each individual event. Below are a few of our most popular seating arrangements.

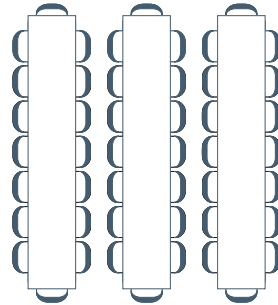


PRIVATE DINING ROOM (PDR)
FLOOR PLAN OPTION 1

- Seated / Reception Style**
- Seated (half) – max. 16 guests
- Seated (full) – max. 48 guests
- Reception style – max. 80 guests
- Seated with lounge – max. 70 guests



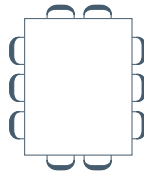
SEATED (HALF)
minimum spend \$1500



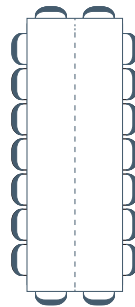
SEATED (FULL)
minimum spend \$3000

FLOOR PLAN OPTION 2

- Boardroom**
- Seated (half) – max. 10 guests
- Seated (full) – max. 18 guests



SEATED (HALF)
minimum spend \$1500



SEATED (FULL)
minimum spend \$3000



FLOOR PLAN OPTIONS

CONTINUED

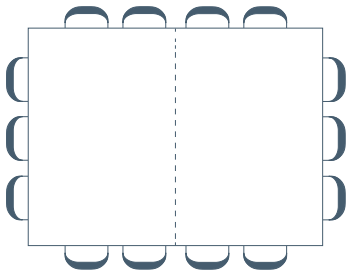


TERRACE ROOM

FLOOR PLAN OPTION 3

Seated – 8-14 guests

Reception style – max. 25 guests



TERRACE ROOM

FLOOR PLAN OPTION 4

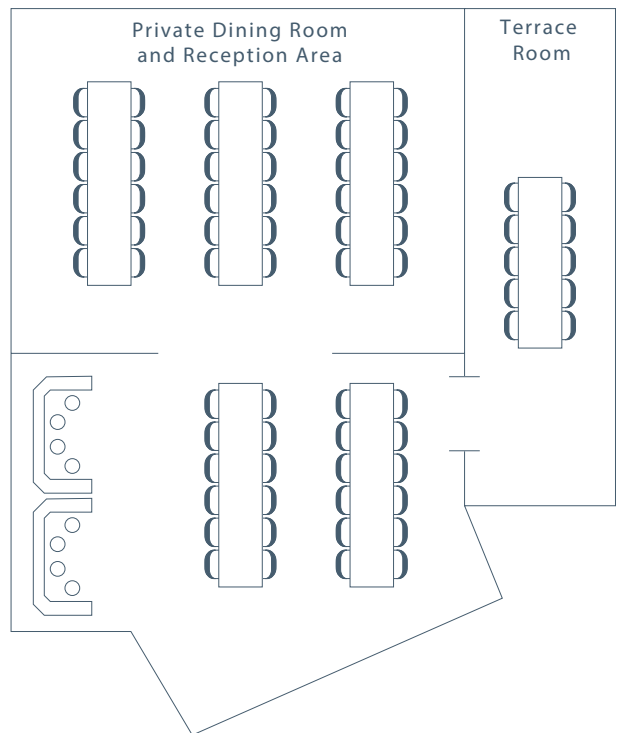
Private Space

Seated – max. 20 guests



FLOOR PLAN OPTION 5

Seated – 70-90 guests



M E N U S

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F R E S H . L O C A L . I N S P I R E D .

Located in the heart of downtown Vancouver, Boulevard Kitchen & Oyster Bar redefines the fine art of dining with subtle, unexpected and playful approaches to cuisine, service and style. From the all-star front-of-house team to the acute attention to detail in design to the understated elegance of the restaurant's seafood-focused cuisine infused with casual West Coast flair, Boulevard sets forth an uncompromising standard of excellence guaranteed to capture the attention of food-savvy Vancouver residents and visitors on plate and palate alike.

Celebrating its fifth year as one of the city's leading culinary destinations, the restaurant recently earned the No. 31 spot on the prestigious 2019 ranking of Canada's 100 Best Restaurants, the 2019 Where to Dine Vancouver award for Best Hotel Dining and back-to-back wins in the Best Upscale and Best Seafood categories at the 2018 and '19 Vancouver Magazine Restaurant Awards as well as the magazine's 2019 nod for Best Dessert.

B L V D



SET BRUNCH MENU

\$59 per person exclusive of taxes and gratuity items subject to change

F I R S T

side stripe shrimp and mussel escabeche duo

side stripe shrimp with melon gazpacho, compressed melon and spiced coconut read island mussels escabèche with fennel, paprika, frisée and taro crisps

beet salad

chicory greens, roasted heirloom baby beets, cardamom cultured cream

albacore tuna tataki

charcoal edamame purée, soy braised daikon, tare

M A I N

wild salmon

farro risotto, crophorne farm cucumber
warm dill potato salad, roasted chicken velout

blvd steak and eggs

onion soubise, crispy russet potatoes, eggs

squash risotto+ egg

pecorino romano, pearl onions
nut and seed vierge, compressed pears, soft poached egg

D E S S E R T

spiced pumpkin tart

pumpkin curd, shortbread crumble
vanilla ice cream

pear charlotte

poached pears, cardamom, orange

B L V D

MIXED FORMAT BRUNCH

\$45 per person exclusive of taxes and gratuity items subject to change

FOR THE TABLE

selection of fresh fruit

seasonal selection

selection of pastries

baked daily, house preserve, mascarpone

granola parfait

fresh berries, yogurt, marcona almonds, berry compote

house smoked salmon pate

grilled sourdough, pickled red onion, capers

add seafood towers | 22 per person

wild bc sidestripe shrimp, albacore tuna tataki, read island mussels escabèche,
dungeness crab louie, snow crab legs, shrimp, local oysters

PRE-SELECT THREE OPTIONS TO SHARE

avocado toast

smoked tomatoes, frisée, pickled cipollini onions, house
made focaccia, olive oil, soft poached egg

breakfast sandwich

soft scrambled egg, cheddar, bacon, tomato, sriracha
mayo, brioche bun

squash risotto+ egg

pecorino romano, pearl onions
nut and seed vierge, compressed pears
soft poached egg

louie salad

oregon pink shrimp, local dungeness crab, avocado, soft
boiled egg, iceberg lettuce

eggs benedict

back bacon, hollandaise sauce, hannah brook greens

steak and eggs

onion soubise, crispy russet potatoes

huevos rancheros

corn tortilla, sunny side up eggs, pico de gallo, braised
smoked ham hock, avocado, cilantro

buttermilk ranch gem salad

grilled chicken, avocado, radish, english peas,
cucumber, cherry tomatoes

ENHANCEMENTS

crispy russet potatoes, house made ketchup | 9

country sausage | 9

tiroler thick cut bacon, maple sherry glaze | 6

DESSERT

petit fours

chef's selection

add dessert platter | \$10 per person

B L V D

FAMILY STYLE BRUNCH

\$50 per person exclusive of taxes and gratuity items subject to change

FOR THE TABLE

selection of fresh fruit
seasonal selection

FIRST

PRE-SELECT FOUR OPTIONS TO SHARE

selection of pastries

baked daily, house preserve, mascarpone

house smoked salmon pate

grilled sourdough, pickled red onion, capers

albacore tuna tataki

charcoal edamame purée, soy braised daikon, tare

granola parfait

fresh berries, honey yogurt, marcona almonds,
berry compote

red and white quinoa salad

grilled halloumi cheese, chickpeas, cucumbers, spiced
tomatoes, baby kale, parsley garlic sauce,
sumac vinaigrette

beet salad

chicory greens, roasted heirloom baby beets,
cardamom cultured cream

add seafood towers | 22 per person

wild bc sidestripe shrimp, albacore tuna tataki, read island mussels escabèche,
dungeness crab louie, snow crab legs, shrimp, local oysters

MAIN

FOR THE TABLE

boulevard salad

hannah brook greens, shaved vegetables, puffed quinoa citrus herb crunch,
apple cider vinaigrette

PRE-SELECT THREE OPTIONS TO SHARE

huevos rancheros

corn tortilla, sunny side up eggs, pico de gallo guajillo
chili sauce, braised smoked ham hock, avocado, cilantro

buttermilk ranch gem salad

grilled chicken, avocado, radish, english peas,
cucumber, cherry tomatoes

squash risotto+ egg

pecorino romano, pearl onions
nut and seed vierge, compressed pears
soft poached egg

avocado toast

smoked tomatoes, frisée, pickled cipollini onions,
house made focaccia, olive oil, soft poached egg

louie salad

oregon pink shrimp, local dungeness crab, avocado,
soft boiled egg, iceberg lettuce

nutella stuffed french toast

brioche, toasted hazelnut, vanilla crème chantilly

ENHANCEMENTS

crispy russet potatoes, house made ketchup | 9

country sausage | 9

tiroler thick cut bacon, maple sherry glaze | 6

DESSERT

petit fours

chef's selection

add dessert platter | \$10 per person

B L V D

TERMS & CONDITIONS

CONTRACT

A signed contract and deposit with a valid credit card number is required in order to secure a booking. Without a paid deposit, we reserve the right to release the space to other guests within 3 business days of initial inquiry. The entire bill must be paid in full on the event date, and can be applied to the credit card on file. We are unable to bill guests after the event date.

The restaurant reserves the right to hold more than one function on the property at any given time.

CANCELLATIONS

Cancellations within 14 days will be charged 50% of the deposit. Cancellations within 7 days will be charged 100% of the deposit. Cancellations are only accepted via email. A signed event contract authorizes Boulevard Kitchen & Oyster Bar to charge this fee against the provided credit card should a cancellation of such nature occur.

MINIMUM SPENDS

All parties are required to meet the minimum food and beverage spend as outlined in their event contract, which is determined based on the date, time and space booked. Note: the minimum spend does not include applicable taxes and gratuity.

FOOD & BEVERAGE

All menu items and prices are subject to change (guests will be notified of these changes immediately). An 18% gratuity will be applied to all group menu bookings.

BILLING ARRANGEMENTS

Boulevard Kitchen & Oyster Bar accepts cash, credit card and corporate cheques (we are unable to accept personal cheques). All food and beverage orders must be purchased on one bill.

DÉCOR

Guests are welcome to personalize their event with custom décor. We kindly ask that items not be nailed or taped to the walls to prevent damage, and that all décor is removed from the space following your event. Boulevard is not responsible for any lost or forgotten items.

LIQUOR LAWS

Provincial liquor regulations set out by the B.C. government prohibit the service of alcohol after 3:00 am. Event hosts are responsible for the orderly conduct of their guests, as well as any damages incurred to the property, equipment or employees of the restaurant. We reserve the right to discontinue service to any and all guests.

C O N T A C T

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For more information, please contact:

jennifer katchur

jkatchur@boulevardvancouver.ca

604 642 2931

B L V D

EVENT CONTRACT

Invoice # _____

Event Date:	Time:	Number of Guests:
Group Name:		
Organizer:		
On Site Representative:		
Phone:	Email:	
Today's Date:		

**Time restrictions may apply if the space has been re-booked.*

MENU SELECTION

Brunch Menu: \$45.00 \$50.00 \$59.00

Custom: \$ _____

RENTALS

A/V: Screen: \$100: Projector: \$200: Price as quoted

PAYMENT INFORMATION

Cardholder's Name: _____ Phone: _____

Deposit Amount: \$ _____ Card Type: VISA MC AMEX

CC #: _____ Exp.: _____ Security Code: _____

Date Booked: _____ Signature: _____

Charge final bill to credit card on file: Yes, charge to this card No, please present the bill

CONFIRMATION OF BOOKING

This form must be completed and returned with a signature in order to secure your group's reservation.

PRIVATE DINING MINIMUM SPEND

Reservations requiring exclusive use of a portion of the restaurant, private room or entire space will be subject to a minimum spend based on the date and time of the event.

CANCELLATION POLICY

Cancellations within 60 days will be charged 50% of the deposit, and cancellations within 30 days will be charged 100% of the deposit. Cancellations within 5 business days (excluding Saturday & Sunday) will also be charged 50% of the value of the event as quoted at the time of cancellation. Cancellations are only accepted via email. The signature above authorizes Boulevard Kitchen & Oyster Bar to charge this fee against the above credit card should a cancellation of such nature occur.

DEPOSITS AND PAYMENTS

All group reservations are confirmed upon receipt of a 50% deposit of the agreed minimum spend. Without a deposit we reserve the right to release the space. Any eligible deposit refunds will be processed between 10 and 14 business days after the event.

GUARANTEED NUMBERS

A guaranteed number of guests is required with submission of this deposit form. If this number decreases with less than 72 hours notice prior to the event, the agreed upon menu price will be applied to the number of guests specified on the contract. We will not accept a range (i.e. 10-20) as a number of guests.

Yes, I have read and agree to the above terms and policies.

Date: _____ Signature: _____

