

WINTER EVENTS PACKAGE

2020

BOULEVARD

kitchen & oyster bar

.....

845 Burrard Street, Vancouver | 604.642.2900 | boulevardvancouver.ca | @blvdvvr



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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

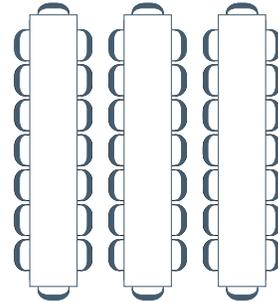
Seated (full) – max. 48 guests

Reception style – max. 80 guests

Seated with lounge – max. 70 guests



SEATED (HALF)
minimum spend \$1500



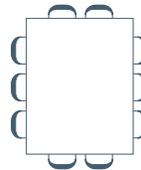
SEATED (FULL)
minimum spend \$3000

FLOOR PLAN OPTION 2

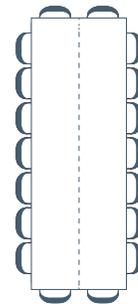
Boardroom

Seated (half) – max. 10 guests

Seated (full) – max. 18 guests



SEATED (HALF)
minimum spend \$1500



SEATED (FULL)
minimum spend \$3000

B L V D



FLOOR PLAN OPTIONS

CONTINUED

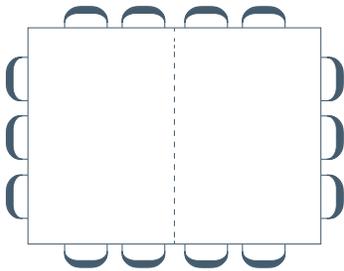
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TERRACE ROOM

FLOOR PLAN OPTION 3

Seated – 8-14 guests

Reception style – max. 25 guests



TERRACE ROOM

FLOOR PLAN OPTION 4

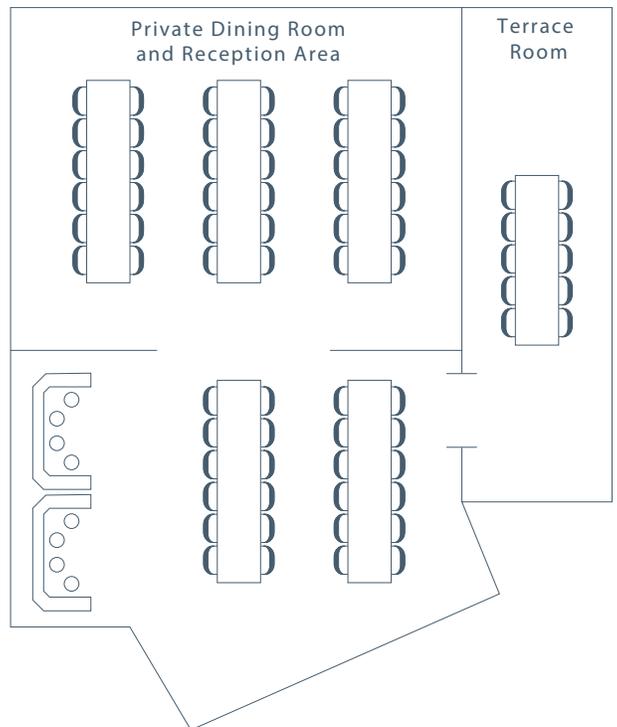
Private Space

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



RECEPTION MENU

**all items are priced per dozen, and require a two (2) dozen minimum
menu items subject to change**

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SEA

"mille-feuille" 55

smoked salmon, crème fraîche, onion, capers

albacore tuna salad roll 45

mint lime dressing

dungeness crab salad 55

louie dressing, cucumber cup, dill

smoked black cod brandade fritters 50

piquillo pepper "ketchup"

LAND

beef tartare 50

tarragon, gruyère crostini, smoked aioli

crispy pork 'bao' 50

pork belly, steamed bao bun, five spice hoisin, pickled onion

steak & eggs 50

brioche toast, grain mustard hollandaise

short rib grilled cheese 45

sesame seed sourdough, aged cheddar, dill pickle, caramelized onion purée

crispy chicken 'oyster' skewer 45

fish sauce caramel, sambal chili

VEGETARIAN

basil arancini 45

vegetable 'bolognese', bocconcini

truffled crème fraîche 40

parmesan crunch, arugula

wild mushroom tartlet 45

fontina, truffle oil

watermelon radish 'ravioli' 40

whipped herb crème fraîche, pickled fresno chili

chickpea panisse 45

roasted red pepper, ceci (vegan, gf)

BOARDS / STATIONS

fresh local west coast oysters 45 per dozen

citrus mignonette, cocktail sauce
thai chili espuma

cheese and charcuterie 24 per person

selection of artisan meats and cheeses

chilled seafood station 24 per person

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

GROUP DINNER MENU 1

\$68 per person | exclusive of taxes and gratuity | items subject to change

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ADD SEAFOOD TOWERS FOR THE TABLE
\$22 PER PERSON / \$37 WITH LOBSTER

FIRST

blvd green salad

greens, shaved vegetable "crudités", sherry vinaigrette

spiced squash velouté

granny smith apple, yogurt, pumpkin seed

MAIN

squash casarecce

pecorino romano, pearl onions
nut and seed vierge, compressed pears

roasted lingcod

pumpkin seed molé, spiced lentils
pickled and roasted squash, lime yogurt

grilled maple hill farms chicken

pomme purée, olive tapenade,
thyme jus, braised swiss chard

DESSERT

chocolate mousse

dark chocolate, milk chocolate mousse
brownie, chocolate crunch

fromage blanc

cream cheese mousse, shortbread crumble, raspberry sauce

BLVD

GROUP DINNER MENU 2

\$78 per person | exclusive of taxes and gratuity | items subject to change

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ADD SEAFOOD TOWERS FOR THE TABLE
\$22 PER PERSON / \$37 WITH LOBSTER

FIRST

albacore tuna

parsley tonnato, pickled celery
white navy beans, za'atar crisp

celeriac waldorf salad

celery leaf pesto, granny smith apple
candied walnuts, bleu d'elizabeth

spiced squash velouté

granny smith apple, yogurt, pumpkin seed

MAIN

squash casarecce

pecorino romano, pearl onions
nut and seed vierge, compressed pears

roasted lingcod

pumpkin seed mole, spiced lentils
picked and roasted squash, lime yogurt

braised beef short ribs

parmesan polenta, grilled leeks
brussels sprouts, red wine jus

DESSERT

chocolate mousse

dark chocolate, milk chocolate mousse
brownie, chocolate crunch

fromage blanc

cream cheese mousse, shortbread crumble, raspberry sauce

B L V D

GROUP DINNER MENU 3

\$95 per person | exclusive of taxes and gratuity | items subject to change

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ADD SEAFOOD TOWERS FOR THE TABLE
\$22 PER PERSON / \$37 WITH LOBSTER

FIRST

leek vichyssoise

brioche croutons, dungeness crab
pickled cipollini, crème fraiche

SECOND

celeriac waldorf salad

celery leaf pesto, granny smith apple
candied walnuts, bleu d'elizabeth

beef carpaccio

porcini aioli, pickled shiitake
marcona almonds, porcini tuile, parmesan

MAIN

squash casarecce

pecorino romano, pearl onions
nut and seed vierge, compressed pears

wild salmon

sunchoke curry, jobs tears risotto
delicata squash, roasted sunchoke

prime ny steak

smoked sweet onion, turnip marmalade
roasted turnips, pomme dauphin, smoked jus

DESSERT

spiced pumpkin tart

pumpkin curd, shortbread crumble
vanilla ice cream

pear charlotte

poached pear, pear bavarois
brandy soaked sponge

B L V D

GROUP DINNER MENU 4

\$110 per person | exclusive of taxes and gratuity | items subject to change

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FIRST

seafood tower for the table

wild sidestripe shrimp, albacore tuna tataki
read island mussel escabeche, dungeness crab louie
snowcrab legs, shrimp, local oysters

WITH LOBSTER, ADD \$17 PER PERSON

SECOND

celeriac waldorfsalad

celery leaf pesto, granny smith apple candied
walnuts, bleu d'elizabeth

beef carpaccio

porcini aioli, pickled shiitake
marcona almonds, porcini tuile, parmesan

spiced squash velouté

granny smith apple, yogurt, pumpkin seed

MAIN

squash casarecce

pecorino romano, pearl onions
nut and seed vierge, compressed pears

roasted sablefish

soy-sake glaze, baby harukei turnip
bone broth emulsion, marinated seaweed

prime ny steak

smoked sweet onion, turnip marmalade
roasted turnips, pomme dauphin, red wine jus

DESSERT

spiced pumpkin tart

pumpkin curd, shortbread crumble
vanilla ice cream

pear charlotte

poached pear, pear bavarois
brandy soaked sponge

B L V D

GROUP LUNCH MENU 1

\$55 per person | exclusive of taxes and gratuity | items subject to change

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ADD SEAFOOD TOWERS FOR THE TABLE
\$22 PER PERSON / \$37 WITH LOBSTER

F I R S T

celeriac waldorf salad

celery leaf pesto, granny smith apple candied walnuts,
bleu d'elizabeth

blvd green salad

greens, shaved vegetable "crudités", sherry vinaigrette

M A I N

squash casarecce

pecorino romano, pearl onions
nut and seed vierge, compressed pears

red and white quinoa salad

almonds, grapefruit, avocado, grapes
tarragon and sumac vinaigrette

grilled hanger steak

balsamic onions, fingerling potato, anchovy butter
bacon sherry vinaigrette

D E S S E R T

chocolate mousse

dark chocolate, milk chocolate mousse
brownie, chocolate crunch

fromage blanc

cream cheese mousse, shortbread crumble, raspberry sauce

B L V D

GROUP LUNCH MENU 2

\$65 per person | exclusive of taxes and gratuity | items subject to change

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ADD SEAFOOD TOWERS FOR THE TABLE

\$22 PER PERSON / \$37 WITH LOBSTER

FIRST

albacore tuna

parsley tonnato, pickled celery
white navy beans, za'atar crisp

beef carpaccio

porcini aioli, pickled shitake, marcona almonds
porcini tuile, parmesan

MAIN

squash casarecce

pecorino romano, pearl onions
nut and seed vierge, compressed pears

wild salmon

sunchoke curry, jobs tears risotto
delicata squash, roasted sunchoke

grilled hanger steak

balsamic onions, fingerling potato, anchovy butter
bacon sherry vinaigrette

DESSERT

chocolate mousse

dark chocolate, milk chocolate mousse
brownie, chocolate crunch

fromage blanc

cream cheese mousse, shortbread crumble, raspberry sauce

B L V D

GROUP LUNCH MENU 3

\$77 per person | exclusive of taxes and gratuity | items subject to change

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ADD SEAFOOD TOWERS FOR THE TABLE

\$22 PER PERSON / \$37 WITH LOBSTER

F I R S T

spiced squash velouté

granny smith apple, yogurt, pumpkin seed

celeriac waldorf salad

celery leaf pesto, granny smith apple candied
walnuts, bleu d'elizabeth

M A I N

squash casarecce

pecorino romano, pearl onions
nut and seed vierge, compressed pears

roasted ling cod

pumpkin seed mole, spiced lentils
picked and roasted squash, lime yogurt

prime ny steak 8oz

smoked sweet onion, turnip marmalade
roasted turnips, pomme dauphin, red wine jus

D E S S E R T

spiced pumpkin tart

pumpkin curd, shortbread crumble
vanilla ice cream

pear charlotte

poached pear, pear bavarois
brandy soaked sponge

B L V D

GERARD LOUNGE

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A HIDDEN GEM IN THE HEART OF THE CITY.

Considered one of the most iconic cocktail bars in the city, the storied Gerard Lounge sits nestled in the south-west corner of Boulevard Kitchen & Oyster Bar. A fixture at the Sutton Place Hotel for over 30 years, Gerard has withstood the changing of the guard and still retains much of its original decor as well as the charms of a bygone era. The lounge – an institution during the heyday of the film and entertainment industry in Vancouver – still remains a popular choice for visiting celebrities and VIPs.

The lounge's interior is reminiscent of an English club, featuring leather chairs, a cozy fireplace and stunning Violin wood-paneled walls throughout. Coupled with an outstanding cocktail program as well as the full range of Boulevard's menu offerings, it offers a one-of-a-kind guest experience unique to Vancouver. Gerard Lounge is a truly special choice for your next private function.

To book your next cocktail party in Gerard Lounge, please contact:

jennifer katchur

jkatchur@boulevardvancouver.ca

604-642-2932

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 determine 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 2932

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

Lunch Menu: \$55.00 \$65.00 \$77.00

Dinner Menu: \$68.00 \$78.00 \$95.00 \$110.00

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: _____

DateBooked: _____ 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: _____

B L V D