

EVENTS PACKAGE

2024

BOULEVARD

kitchen & oyster bar

.....

845 Burrard Street, Vancouver | 604 642 2900 | boulevardvancouver.ca | @blvdyvr



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LOCATED IN THE HEART OF DOWNTOWN VANCOUVER,
BOULEVARD KITCHEN & OYSTER BAR IS THE IDEAL VENUE
FOR YOUR NEXT PRIVATE EVENT.

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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.

We appreciate that you have entrusted Boulevard Kitchen & Oyster Bar to host your event and we are committed to providing the highest level of service and attention to every detail.

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

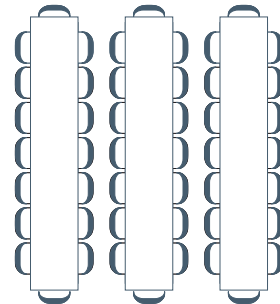
Seated / Reception Style

Seated (half) – max. 14 guests

Seated (full) – max. 42 guests



SEATED (HALF)



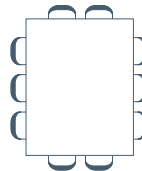
SEATED (FULL)

FLOOR PLAN OPTION 2

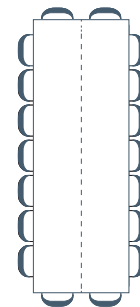
Boardroom

Seated (half) – max. 10 guests

Seated (full) – max. 16 guests



SEATED (HALF)



SEATED (FULL)

B L V D



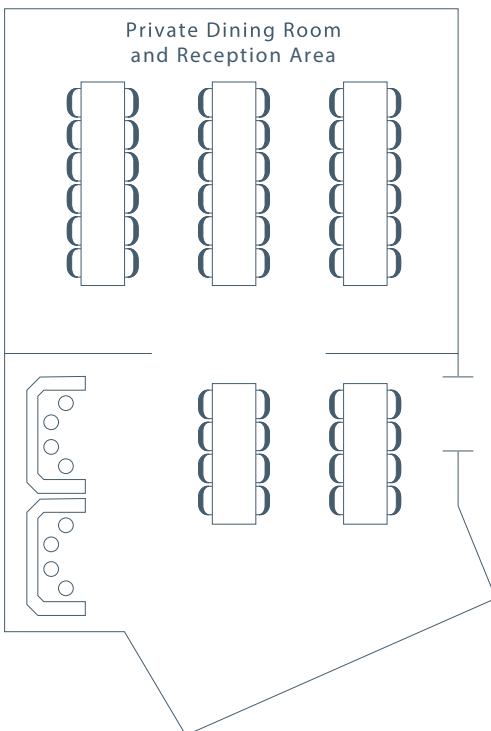
FLOOR PLAN OPTIONS

CONTINUED

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FLOOR PLAN OPTION 3

Seated – 58-70 guests



FLOOR PLAN OPTION 4

Stand up reception - max. 80 guests

TERRACE ROOM

FLOOR PLAN OPTION 5

Private Space

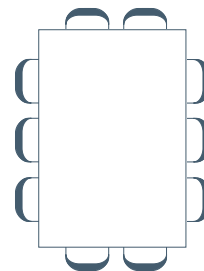
Seated – max. 18 guests



TERRACE ROOM

FLOOR PLAN OPTION 6

Seated – 10 guests



TERRACE ROOM

FLOOR PLAN OPTION 7

Stand up reception - max. 25 guests

B L V D

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. 23 spot on the prestigious 2020 ranking of Canada's 100 Best Restaurants, the 2020 Restaurant of the Year award and back-to-back wins in the Best Upscale and Best Seafood categories at the 2018, 2019 and 2020 Vancouver Magazine Restaurant Awards as well as the magazine's 2020 nod for Premier Crew, Best West Coast and Best Downtown categories.

B L V D

R E C E P T I O N M E N U

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

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S E A

prawn cocktail 48

skewered Pacific prawn, cocktail sauce

albacore tuna tataki 58

nori cracker, soy gel, fresh waswabi
daikon oroshi

dungeness crab louie 63

cucumber cup, louie dressing, chives

chili rubbed ling cod fish tacos 48

tortilla, guacamole, cabbage slaw

Chef Roger Ma private reserve caviar "chips and dip"

168 for 30g 12pc

golden imperial caviar, buttermilk ranch
crispy potatoes, chives

L A N D

house made merguez sausage 53

labneh, cecci, lavash

beef tartare 58

traditional garnish, ficelle crouton

BLVD mini beef sliders 53

aged cheddar, lettuce + tomato, brioche bun

V E G E T A R I A N

vegetarian salad roll 48 VE,GF

rice paper, shredded cabbage, cucumber
mint, carrot, daikon, vegan ranch dip

eggplant caviar 48 VE

lavash, tahini, pickled fresno

nori rice cracker 48 VE

soy braised daikon, wasabi aioli

wild mushroom tartlet 48

savory shell, mozzarella
roasted mushroom royale

curry cauliflower 53 VE

papdum, pickled fresno, raisins

B O A R D S / S T A T I O N S

fresh local west coast oysters 58 per dozen

thai chili espuma

cheese and charcuterie 28 per person

selection of artisan meats and cheeses

chilled seafood station 39 per person

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

B L V D

GROUP MENU 1

\$88 per person | exclusive of taxes and gratuity | items and pricing subject to change

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ADD SEAFOOD TOWERS FOR THE TABLE | \$39 PER PERSON

ADD LOBSTER | \$65 PER 1LB LOBSTER (RECOMMENDED FOR 4PP)

ADD CAVIAR | STARTING AT \$145 PER 30G

FIRST

gem lettuce salad

gem lettuce, green cabbage, snap peas, ranch dressing
avocado, spiced almonds, socca chips

blvd clam chowder

manila clams, leek, dill, fennel pollen

MAIN

house made orecchiete

san marzano tomato 'ragu', burrata from puglia
parmesan, basil
add scallops + \$22

ling cod

chorizo stuffed peppers, toasted couscous, charred leek
perello gordal olives, sauce basquaise
add scallops + \$22

grilled hanger steak

potato foam, buckwheat crusted carrots, puffed
buckwheat carrot purée onion marmalade, red wine jus
add scallops + \$22
add seared foie gras + \$26

DESSERT

chocolate mousse

cacao crunch, caramel

strawberry cheesecake

strawberry curd & jelly, light cheese mousse

B L V D

GROUP MENU 2

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

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ADD SEAFOOD TOWERS FOR THE TABLE | \$39 PER PERSON
ADD LOBSTER | \$65 PER 1LB LOBSTER (RECOMMENDED FOR 4PP)
ADD CAVIAR | STARTING AT \$145 PER 30G

F I R S T

heirloom tomato 'blt'

gem lettuce, black pepper mayo, buttered crouton
tiroler bacon

brant lake wagyu beef carpaccio

soy-lime vinaigrette, 7 herb emulsion pickled shiitake
crispy shallot and garlic seasoned rice paper

M A I N

house made orecchiete

san marzano tomato 'ragu', burrata from puglia
parmesan, basil

add scallops + \$22

ling cod

chorizo stuffed peppers, toasted couscous, charred leek perello
gordal olives, sauce basquaise

add scallops + \$22

add seared foie gras + \$26

usda prime striploin

english peas, cipollini onion
pomme dauphine, beef ragu "fleischnacka"

add scallops + \$22

add seared foie gras + \$26

D E S S E R T

chocolate mousse

cacao crunch, caramel

strawberry cheesecake

strawberry curd & jelly, light cheese mousse

B L V D

GROUP MENU 3

\$134 per person | exclusive of taxes and gratuity | items and pricing subject to change

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ADD LOBSTER | \$65 PER 1LB LOBSTER (RECOMMENDED FOR
4PP) ADD CAVIAR | STARTING AT \$145 PER 30G

F I R S T

blvd seafood tower for the table

pastrami wrapped steelhead, albacore tuna tataki
mussel escabèche dungeness crab louie, shrimp, oysters

S E C O N D

heirloom tomato 'blt'

gem lettuce, black pepper mayo, buttered crouton
tiroler bacon

brant lake wagyu beef carpaccio

soy-lime vinaigrette, 7 herb emulsion pickled shiitake
crispy shallot and garlic seasoned rice paper

M A I N

house made orecchiete

san marzano tomato 'ragu', burrata from puglia
parmesan, basil
add scallops + \$22

charcoal grilled sablefish

soy-sake glaze, local bull kelp, baby turnip
roasted king mushroom, bone broth emulsion
add scallops + \$22

usda prime striploin

english peas, cipollini onion
pomme dauphine, beef ragu "fleischnacka"
add scallops + \$22
add seared foie gras + \$26

D E S S E R T

almond chocolate mousse

milk chocolate mousse, almond praline crunch
banana cream

jasmine panna cotta

pineapple compote, mango jelly, crumble

B L V D

ENHANCEMENTS

exclusive of taxes and gratuity | items subject to change

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black winter truffles	mp
white alba truffles	mp
seared foie gras	\$26 (2.5-3oz)
scallops	\$22 (2.5-3oz)

CAVIAR SERVICE

great as an addition to towers, or on its own

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Chef Roger Ma reserve caviar

EXCLUSIVE SELECTION FROM KALUGA QUEEN PERSONALLY
CHOSEN BY CHEF ROGER MA

accompaniments

chopped eggs, capers, diced shallot, crème fraîche
chopped chives, warm blini

ossetra

\$145 per 30 grams, 2-4pp

kaluga premium

\$155 per 30 grams, 2-4pp \$550 per 125 grams, 6-12pp

golden imperial

\$165 per 30 grams, 2-4pp

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

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