

# EVENTS PACKAGE

2024

BOULEVARD

kitchen & oyster bar

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845 Burrard Street, Vancouver | 604 642 2900 | [boulevardvancouver.ca](http://boulevardvancouver.ca) | @blvdvvr



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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

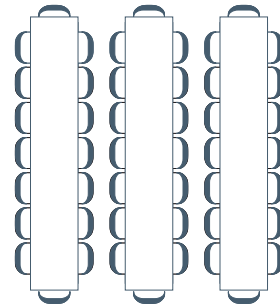
### Seated / Reception Style

Seated (half) – max. 14 guests

Seated (full) – max. 42 guests



SEATED (HALF)



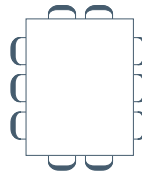
SEATED (FULL)

## FLOOR PLAN OPTION 2

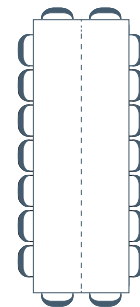
### Boardroom

Seated (half) – max. 10 guests

Seated (full) – max. 16 guests



SEATED (HALF)



SEATED (FULL)

B L V D



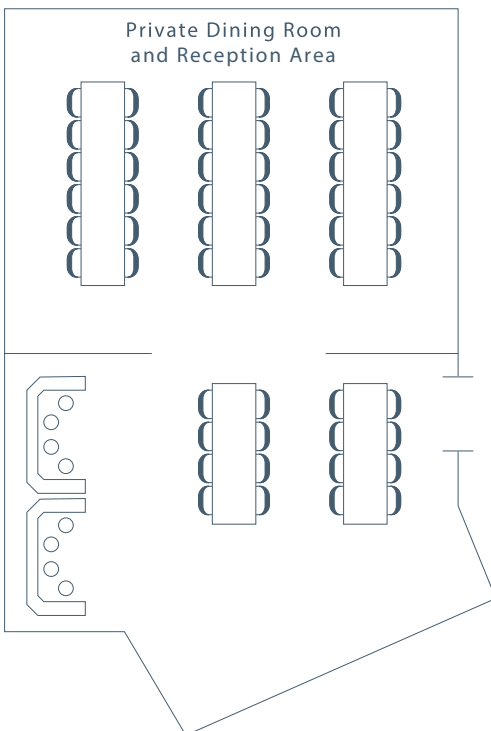
# FLOOR PLAN OPTIONS

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**

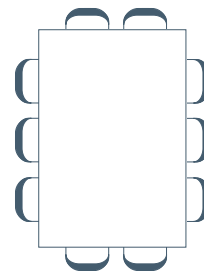
Seated – max. 18 guests



## 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

### autumn harvest greens

hannah brook farm kale, chicories, candied walnut  
truffle manchego, focaccia tuile, apple cider dressing

### blvd clam chowder

manila clams, leek, dill, fennel pollen

## MAIN

### cavatelli ai funghi

roasted wild mushroom, sweet onion, pecorino romano

*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

### **beet salad**

burrata from puglia, baby beets, treviso  
walnut gremolata, aged balsamic

### **brant lake wagyu beef carpaccio**

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

## M A I N

### **cavatelli ai funghi**

roasted wild mushroom, sweet onion, pecorino romano  
*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**

roasted butternut squash, nut & seed crumble  
red wine jus  
*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

### **beet salad**

burrata from puglia, baby beets, treviso  
walnut gremolata, aged balsamic

### **brant lake wagyu beef carpaccio**

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

## M A I N

### **cavatelli ai funghi**

roasted wild mushroom, sweet onion, pecorino romano  
*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**

roasted butternut squash, nut & seed crumble  
red wine jus

*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

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# 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](mailto: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:

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604 642 2932

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