

# EVENTS PACKAGE

2025

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

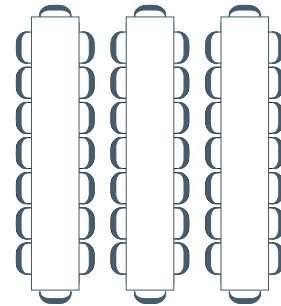
### Seated / Reception Style

Seated (half) – max. 14 guests

Seated (full) – max. 42 guests



SEATED (HALF)



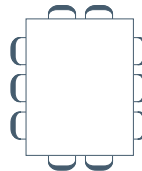
SEATED (FULL)

## FLOOR PLAN OPTION 2

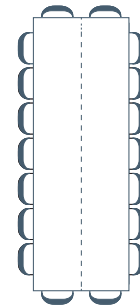
### Boardroom

Seated (half) – max. 10 guests

Seated (full) – max. 16 guests



SEATED (HALF)



SEATED (FULL)

B L V D



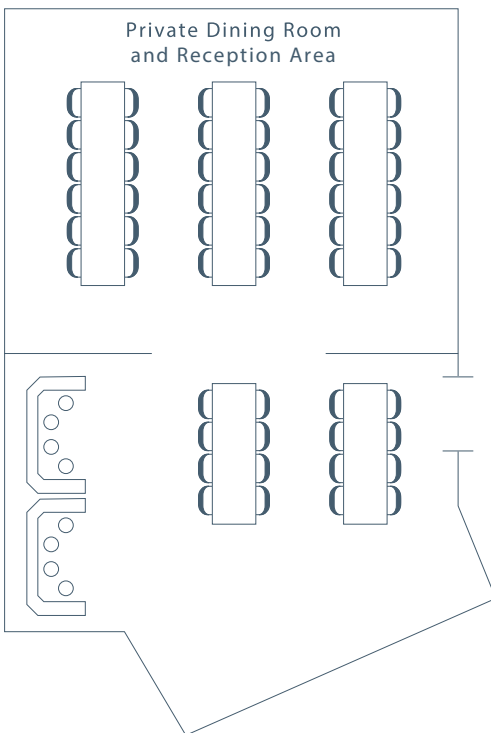
# FLOOR PLAN OPTIONS

CONTINUED



## 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**

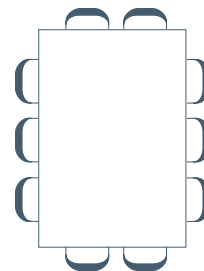
Seated – max. 18 guests



## 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

# RECEPTION MENU

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

## SEA

### prawn cocktail 60 GF/DF

skewered Pacific prawn, cocktail sauce

### smoked steelhead salmon 63

buckwheat blini, citrus crème fraîche, caper

### blue fin tuna crudo skewer 72 DF

soy sesame marinade, shishito kisho, pickled fresno chili

### dungeness crab cucumber cups 72 DF

louie dressing, chives

### albacore tuna tataki 58 DF

nori crisp, daikon oroshi, wasabi, soy gel

### ebi may 50

prawn tempura, yuzu mayo, togarashi

### Chef Roger Ma private reserve caviar "chips and dip" 168 30g, 12pc

golden imperial caviar, buttermilk ranch  
crispy potatoes, chives

**ADD CAVIAR \$7 per 2g kaluga**  
**ADD BLACK WINTER TRUFFLE \$10 per 1g**

## LAND

### rougie foie gras mousse 62

brioche crostini and seasonal fruit preserve

### steak and egg sliders 65

brioche crostinis, mustard emulsion

### crispy pork bao buns 58

pickled onions, cucumber, 5 spice hoisin

### beef tartare 58

aioli, ficelle crouton

### lamb merguez sausage 54

crispy chickpea, labneh, cilantro

### BLVD mini beef sliders 58

aged cheddar, lettuce + tomato, brioche bun

**ADD CAVIAR \$7 per 2g kaluga**  
**ADD BLACK WINTER TRUFFLE \$10 per 1g**

## VEGETARIAN

### vegetarian salad roll 54 VE,GF

asian slaw, cucumber, daikon, cilantro, mint  
thai basil, served with nuoc cham sauce

### sunchoke tartlet 54 VE, DF

himalayan truffle, sunflower seeds

### wild mushroom tartlet 54

gruyère, roasted mushroom royale

### curry cauliflower 54 VE

papdum, pickled fresno, raisins

**ADD CAVIAR \$7 per 2g kaluga**  
**ADD BLACK WINTER TRUFFLE \$10 per 1g**

## BOARDS / STATIONS

**fresh local west coast oysters 58 per dozen**  
thai chili espuma GF/DF

**cheese and charcuterie 28 per person**  
selection of artisan meats and cheeses

**chilled seafood station 39 per person**  
pastrami wrapped steelhead, albacore tuna  
tataki mussel escabèche dungeness crab louie  
shrimp, oysters

**ADD Caviar**  
**kaluga premium 125 g \$550/500g \$1500**  
serves 6-12pp  
chopped eggs, capers, diced shallot  
crème fraîche, chopped chives, warm blini

## BLVD

# GROUP MENU 1

**\$93 per person | exclusive of taxes and gratuity | items and pricing subject to change**

## FIRST

### **harvest salad**

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

### **blvd clam chowder**

manila clams, leek, dill, fennel pollen

**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**

## MAIN

### **house made cavatelli**

roasted wild mushrooms, sweet onion soubise, pecorino romano  
*add scallops + \$22*

### **ling cod**

roasted fennel, humboldt squid, baby potato, crab bisque  
*add scallops + \$22*

### **grilled hanger steak**

smoked cabbage and potato espuma, brussels sprouts  
braised red cabbage, peppercorn jus  
*add scallops + \$22*  
*add seared foie gras + \$26*

### **fraser valley duck breast**

glazed baby beets, ancient grain 'risotto', onion marmalade, cranberry jus  
*UPGRADE 1 entree + \$15 / ADD as a fourth entree option + \$30*

## SIDES FOR THE TABLE

**house sourdough +\$15 per order**  
**cornbread + \$10 per order**  
**truffle fries + \$15 per order**  
**charred broccolini + \$16 per order**

## DESSERT

### **chocolate mousse**

cacao crunch, caramel

### **strawberry cheesecake**

strawberry curd & jelly, light cheese mousse

**B L V D**

# GROUP MENU 2

\$115 per person | exclusive of taxes and gratuity | items and pricing subject to change

## F I R S T

**roasted squash velouté**  
foie gras crostini, crispy sage

**brant lake wagyu beef carpaccio**  
soy-lime vinaigrette, 7 herb emulsion pickled shiitake  
crispy shallot and garlic seasoned rice paper

**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**

## M A I N

**house made cavatelli**  
roasted wild mushrooms, sweet onion soubise, pecorino romano  
*add scallops + \$22*

**ling cod**  
roasted fennel, humboldt squid, baby potato, crab bisque  
*add scallops + \$22*  
*add seared foie gras + \$26*

**usda ny prime striploin**  
roasted butternut squash, nut and seed crumble, red wine jus  
*add scallops + \$22*  
*add seared foie gras + \$26*

**fraser valley duck breast**  
glazed baby beets, ancient grain 'risotto', onion marmalade, cranberry jus  
*UPGRADE 1 entree + \$15 / ADD as a fourth entree option + \$30*

**SIDES FOR THE TABLE**  
**house sourdough +\$15 per order**  
**cornbread + \$10 per order**  
**truffle fries + \$15**  
**charred broccolini + \$16**

## 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

\$138 per person | exclusive of taxes and gratuity | items and pricing subject to change

## FIRST

### **blvd seafood tower for the table**

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

**ADD LOBSTER | \$65 per 1lb lobster(recommended for 4pp)**

**ADD CAVIAR| starting at \$145 per 30g**

## SECOND

### **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

## MAIN

### **house made cavatelli**

roasted wild mushrooms, sweet onion soubise, 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 ny prime striploin**

roasted butternut squash, nut and seed crumble, red wine jus  
*add scallops + \$22*  
*add seared foie gras + \$26*

### **fraser valley duck breast**

glazed baby beets, ancient grain 'risotto', onion marmalade, cranberry jus  
*UPGRADE 1 entree + \$15 / ADD as a fourth entree option + \$30*

## SIDES FOR THE TABLE

**house sourdough +\$15 per order**

**cornbread + \$10 per order**

**truffle fries + \$15**

**charred broccolini + \$16**

## DESSERT

### **rum and chocolate mousse**

rum raisin, hazelnut sponge, banana ream

### **apple cider crumble**

ginger bread crumble, apple cider compote

**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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**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](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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