

HOLIDAY EVENTS PACKAGE

2025

B O U L E V A R D

KITCHEN & OYSTER BAR

845 Burrard Street, Vancouver | 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.



Blending the charm of a classic European bistro with contemporary, bespoke design, Boulevard Kitchen & Oyster Bar offers a setting of timeless sophistication. The restaurant's décor features locally curated artwork, natural stone, and imported Italian marble, complemented by reclaimed antique chandeliers, white oak floors, violin veneer panelling, and subtle accents of bronze and gold.

We're honoured you have chosen Boulevard to host your event. Our team is dedicated to providing an exceptional experience, with genuine service and thoughtful attention to every detail.



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

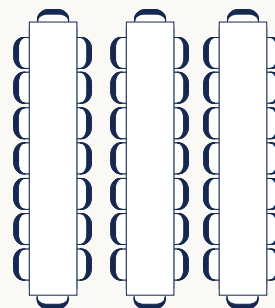
Seated / Reception Style

Seated (half) – max. 14 guests

Seated (full) – max. 42 guests



SEATED (HALF)

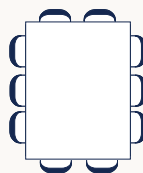


SEATED (FULL)

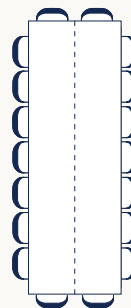
FLOOR PLAN OPTION 2

Boardroom

Seated (half) – max. 10 guests



SEATED (HALF)



SEATED (FULL)

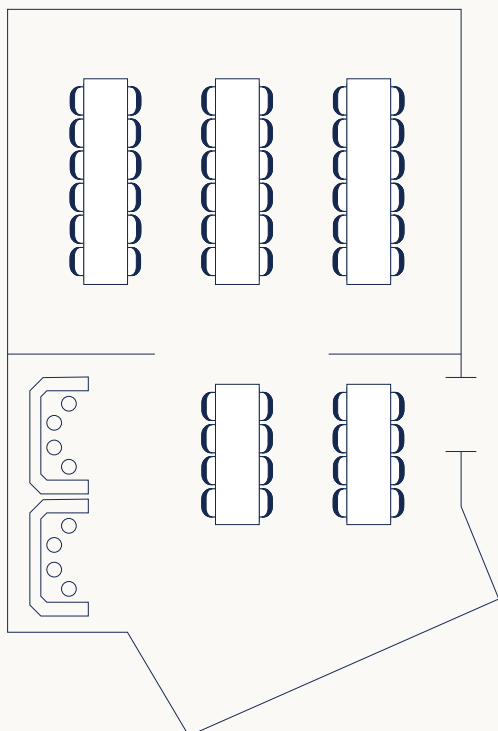


FLOOR PLAN OPTIONS

CONTINUED

FLOOR PLAN OPTION 3

Seated - 58-70 guests



FLOOR PLAN OPTION 4

Stand up reception - max. 80 guests

FLOOR PLAN OPTION 5

Private Space - Terrace Room

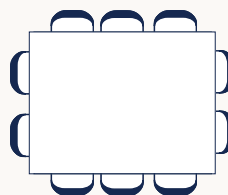
Seated - max. 18 guests



FLOOR PLAN OPTION 6

Private Space - Terrace Room

Seated - 10 guests



FLOOR PLAN OPTION 7

Terrace Room

Stand up reception - max. 25 guests

MENUS



FRESH. LOCAL. INSPIRED.

Located in the heart of downtown Vancouver, Boulevard Kitchen & Oyster Bar reimagines West Coast dining with a refined approach to seasonal ingredients, contemporary technique, and thoughtful presentation. Our Michelin-recommended cuisine reflects a commitment to craftsmanship and creativity, delivering elevated menus that celebrate the very best of British Columbia's land and sea.

Under the direction of Executive Chef Roger Ma and *Canada's Best Pastry Chef 2024* Kenta Takahashi, Boulevard's culinary program has earned national acclaim, including a Michelin recommendation and multiple honours at the *2024 Vancouver Magazine Restaurant Awards* for Best Seafood (Gold), Best West Coast (Silver), and Pastry Chef of the Year. Our curated menus showcase the same award-winning culinary excellence that defines Boulevard, offering an unforgettable dining experience tailored to every occasion.

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

skewered pacific prawn, cocktail sauce gf/df 60

SMOKED STEELHEAD SALMON

buckwheat blini, citrus crème fraîche, caper 63

BLUE FIN TUNA CRUDO SKEWER

soy sesame marinade, shishito kisho,
pickled fresno chili df 72

DUNGENESS CRAB CUCUMBER CUPS

louie dressing, chives df 72

ALBACORE TUNA TATAKI

nori crisp, daikon oroshi, wasabi, soy gel df 58

EBI MAYO

prawn tempura, yuzu mayo, togarashi 50

CHEF ROGER MA

PRIVATE RESERVE CAVIAR

“CHIPS AND DIP”

30g, 12pc

golden imperial caviar, buttermilk ranch, crispy
potatoes, chives 168

VEGETARIAN

VEGETARIAN SALAD ROLL

asian slaw, cucumber, daikon, cilantro, mint, thai basil,
served with nuoc cham sauce ve/gf 54

SUNCHOKES TARTLET

himalayan truffle, sunflower seeds ve/df 54

WILD MUSHROOM TARTLET

gruyère, roasted mushroom royale 54

CURRY CAULFLOWER

papadum, pickled fresno, raisins ve 54

LAND

ROUGIE FOIE GRAS MOUSSE

brioche crostini and seasonal fruit preserve 62

STEAK AND EGG SLIDERS

brioche crostinis, mustard emulsion 65

CRISPY PORK BAO BUNS

pickled onions, cucumber, 5 spice hoisin 58

BEEF TARTARE

aioli, ficelle crouton 58

LAMB MERGUEZ SAUSAGE

crispy chickpea, labneh, cilantro 54

BLVD MINI BEEF SLIDERS

aged cheddar, lettuce + tomato, brioche bun 58

ADD CAVIAR 7 per 2g kaluga

ADD BLACK WINTER TRUFFLE 10 per 1g

BOARDS / STATIONS

FRESH LOCAL WEST COAST OYSTERS

thai chili espuma gf/df 58 per dozen

CHEESE AND CHARCUTERIE

selection of artisan meats and cheeses
28 per person

CHILLED SEAFOOD STATION

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

ADD CAVIAR serves 6-12pp

kaluga premium, chopped eggs, capers, diced
shallot, crème fraîche, chopped chives, warm blini
125g 500 | 500g 1500

EXECUTIVE CHEF ROGER MA

GROUP MENU 1

98 per person | exclusive of taxes and gratuity | menu items and pricing subject to change

FIRST

WINTER HARVEST SALAD

kale, chicory, sherry vinaigrette, roasted squash 'mousseline'

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 RADIATORE

roasted myca farm mushrooms, black garlic jus, crispy shallot, parsley
add scallops +22

ROASTED LING COD

glazed fall roots, humbolt squid, dungeness crab emulsion
add scallops +22

GRILLED HANGER STEAK

parsnip and horseradish espuma, braised red cabbage, buckwheat, sauce au poivre add
scallops +22
add seared foie gras +26

GRILLED FRASER VALLEY CHICKEN BREAST

pomme purée, roasted fall roots, crispy parmesan, sauce au poivre
can be substituted for the steak or fish option,
or added as an additional main in place of the pasta option +\$15

SIDES FOR THE TABLE

house sourdough +15 per order
cornbread +10 per order
truffle fries +15 per order
charred broccolini +16 per order
roasted brussels sprouts +14 per order

DESSERT

CHOCOLATE MOUSSE

cacao crunch, caramel

STRAWBERRY CHEESECAKE

strawberry curd & jelly, light cheese mousse

EXECUTIVE CHEF ROGER MA

GROUP MENU 2

122 per person | exclusive of taxes and gratuity | menu items and pricing subject to change

FIRST

SQUASH VELOUTÉ

prawn tortellini, crispy sage, pumpkin seeds

BRANT LAKE WAGYU BEEF CARPACCIO

soy-lime vinaigrette, seven herb emulsion pickled shiitake, crispy shallot, 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

MAIN

HOUSE MADE RADIATORE

roasted myca farm mushrooms, black garlic jus, crispy shallot, parsley
add scallops +22

LING COD

glazed fall roots, humbolt squid, dungeness crab emulsion
add scallops +22

USDA NY PRIME STRIPLOIN

pumpkin "rotolo", toasted seeds
add scallops +22
add seared foie gras +26

GRILLED FRASER VALLEY CHICKEN BREAST

pomme purée, roasted fall roots, crispy parmesan, sauce au poivre
can be substituted for the steak or fish option,
or added as an additional main in place of the pasta option +\$15

SIDES FOR THE TABLE

house sourdough +15 per order
cornbread +10 per order
truffle fries +15 per order
charred broccolini +16 per order
roasted brussels sprouts +14 per order

DESSERT

CHOCOLATE MOUSSE

cacao crunch, caramel

STRAWBERRY CHEESECAKE

strawberry curd & jelly, light cheese mousse

EXECUTIVE CHEF ROGER MA

GROUP MENU 3

152 per person | exclusive of taxes and gratuity | menu items and pricing subject to change

FIRST

BLVD SEAFOOD TOWER FOR THE TABLE

smoked 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

BURRATA FROM PUGLIA

glazed sweet potato, radicchio jam, candied walnut, aged balsamic

BRANT LAKE WAGYU BEEF CARPACCIO

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

MAIN

HOUSE MADE RADIATORE

roasted myca farm mushrooms, black garlic jus, crispy shallot, parsley
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

pumpkin "rotolo", toasted seeds
add scallops +22
add seared foie gras +26

GRILLED FRASER VALLEY CHICKEN BREAST

pomme purée, roasted fall roots, crispy parmesan, sauce au poivre
can be substituted for the steak or fish option,
or added as an additional main in place of the pasta option +\$15

SIDES FOR THE TABLE

house sourdough +15 per order
cornbread +10 per order
truffle fries +15 per order
charred broccolini +16 per order
roasted brussel sprouts +14 per order

DESSERT

ALMOND CHOCOLATE CRISP

almond praline crunch, milk chocolate mousse

CITRUS HONEY MOUSSE

brown butter crisp, honey mousse, citrus curd

EXECUTIVE CHEF ROGER MA

CAVIAR SERVICE

complement our seafood towers, or indulge on its own

CHEF ROGER MA RESERVE CAVIAR

exclusive selection from kaluga queen, personally chosen by chef roger ma

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

OSSETRA

30g 145 2-4pp

KALUGA PREMIUM

30g 155 2-4pp | 125g 500 6-12pp

GOLDEN IMPERIAL

30g 165 2-4pp

ENHANCEMENTS

exclusive of taxes and gratuity | menu items and pricing subject to change

BLACK WINTER TRUFFLES

mp

WHITE ALBA TRUFFLES

mp

SEARED FOIE GRAS

2.5-3oz 26

SCALLOPS

2.5-3oz 22

EXECUTIVE CHEF ROGER MA

GERARD LOUNGE



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-panelled 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.

PLAN YOUR EVENT

To begin planning your private dining experience, please
contact our Events Team:

Jennifer Katchur, Business Development Manager

jkatchur@boulevardvancouver.ca

604-642-2932