BOULEVARD

KITCHEN & OYSTER BAR

FALL EVENTS PACKAGE

2026

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.

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.

FLOOR PLAN OPTIONS

25′ x 29′ (650.25 sq. ft.)

Our private dining room and lounge offer a selection of seating configurations suited to different event formats across reception, cocktail style and seated dinners. Please see our seating arrangements below.

PRIVATE DINING ROOM (PDR)

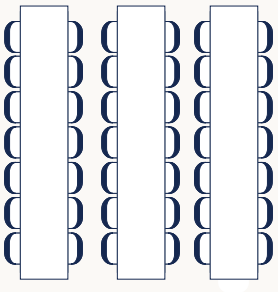
FLOOR PLAN OPTION 1

Seated / Reception Style

Seated (half) – max. 14 guests

Seated (full) – max. 42 guests

SEATED (HALF)

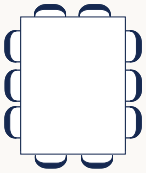


SEATED (FULL)

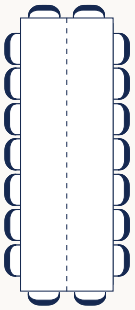
FLOOR PLAN OPTION 2

Boardroom

Seated (half) – max. 10 guests



SEATED (HALF)



SEATED (FULL)

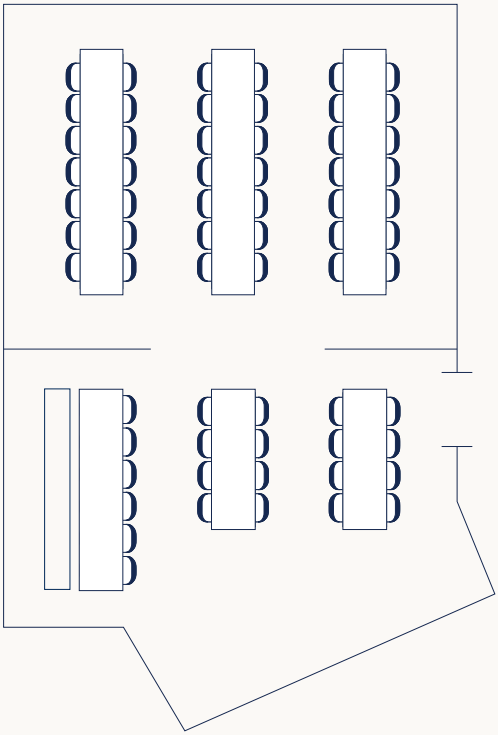
FLOOR PLAN OPTIONS

CONTINUED

FLOOR PLAN OPTION 3

Private Dining Room

Seated - 58-70 guests



FLOOR PLAN OPTION 4

Private Dining Room

Stand up reception - max. 100 guests

FLOOR PLAN OPTION 5

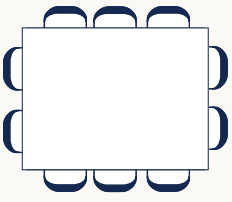
Private Space - Terrace Room

Seated - max. 20 guests

FLOOR PLAN OPTION 6

Private Space - Terrace Room

Seated - 10 guests



FLOOR PLAN OPTION 7

Terrace Room

Stand up reception - max. 20 guests

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.

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

Jennifer Katchur
jkatchur@boulevardvancouver.ca
604-642-2932

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, recently named Chef of the Year by Vancouver Magazine, and Canada's Best Pastry Chef 2024 Kenta Takahashi, Boulevard's culinary program has earned national acclaim. With a Michelin recommendation, recognition among Canada's 100 Best Restaurants, and multiple honours at the 2026 Vancouver Magazine Restaurant Awards—including Chef of the Year, Best Fine Dining (Gold), and Best Seafood (Bronze)—our menus showcase the award-winning culinary excellence that defines Boulevard, with a dining experience thoughtfully tailored to your 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

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

VEGETARIAN

VEGETARIAN SALAD ROLL
asian slaw, cuumber, daikon, cilanto, mint, thai basil
served with nuoc cham sauce ve/gf 54

SUNCHOKE TARTLET
himalayan truffle, sunflower seeds ve/df 54

WILD MUSHROOM TARTLET
gruyère, roasted mushroom royale 54

CURRY CAULFLOWER
papadum, pickled fresno, raisins ve 54

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

assorted mignardises and bon bons $60/dozen

EXECUTIVE & AWARD-WINNING CHEF ROGER MA

GROUP MENU 1

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

FIRST

FALL HARVEST SALAD
roasted butternut squash, mimolette cheese, mustard vinaigrette, spiced pumpkin seeds

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 CASARECCE
sunchoke crema, pecorino romano, sunflower seed pesto
add scallops +22

ROASTED LING COD
baby carrots , humboldt squid, fingerling potato, shellfish emulsion
add scallops +22

GRILLED HANGER STEAK
potato fondant, red onion marmalade, sauce entrecôte
add scallops +22
add seared foie gras +26

GRILLED FRASER VALLEY CHICKEN BREAST
pomme purée, sseasonal vegetables, 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
brussels sprouts +18 per order

DESSERT

CHOCOLATE MOUSSE
cacao crunch, caramel

STRAWBERRY CHEESECAKE
strawberry curd & jelly, light cheese mousse

box of hand made bonbons and petit fours for takeaway +12 per box

4 pc chef's selection

EXECUTIVE & AWARD-WINNING CHEF ROGER MA

GROUP MENU 2

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

FIRST

BURRATA FROM PUGLIA
radicchio treviso, candied walnut, citrus, aged balsamic

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 CASARECCE
sunchoke crema, pecorino romano, sunflower seed pesto
add scallops +22

ROASTED LING COD
baby carrots , humboldt squid, fingerling potato, shellfish emulsion
add scallops +22

USDA NY PRIME STRIPLOIN
delicata squash, wild rice, red wine jus
add scallops +22
add seared foie gras +26

GRILLED FRASER VALLEY CHICKEN BREAST
pomme purée, seasonal vegetables, 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
brussels sprouts +18 per order

DESSERT

CHOCOLATE MOUSSE
cacao crunch, caramel

STRAWBERRY CHEESECAKE
strawberry curd & jelly, light cheese mousse

box of hand made bonbons and petit fours for takeaway +12 per box

4 pc chef's selection

EXECUTIVE & AWARD-WINNING 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
humboldt squid, 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
radicchio treviso, candied walnut, citrus, aged balsamic

BRANT LAKE WAGYU BEEF CARPACCIO
soy-lime vinaigrette, seven herb emulsion pickled shiitake, crispy shallot, garlic seasoned rice paper

MAIN

HOUSE MADE CASARECCE
sunchoke crema, pecorino romano, sunflower seed pesto
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
delicata squash, wild rice, red wine jus
add scallops +22
add seared foie gras +26

GRILLED FRASER VALLEY CHICKEN BREAST
pomme purée, seasonal vegetables, 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
brussels sprouts +18 per order

DESSERT

ALMOND PRALINE CRISP
hazelnut milk chocolate mousse, caramel sauce

APRICOT CARAMEL MOUSSE
apricot compote, caramel mousse, shortbread crumble

box of hand made bonbons and petit fours for takeaway +12 per box

4 pc chef's selection

EXECUTIVE & AWARD-WINNING CHEF ROGER MA

GROUP MENU 4

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

FIRST

CHILLED SEAFOOD PLATTER

bluefin tuna skewer with salsa verde, bc uni on nori rice cracker,
poached sunseeker oyster with lemongrass cream,
RM reserve caviar

ADD LOBSTER 65 per 1lb lobster (1lb recommended for 4pp

SECOND

BURRATA FROM PUGLIA

radicchio treviso, candied walnut, citrus, aged balsamic

THIRD

SPAGHETTI ALA CHITARRA

la savaugine cheese cream, truffle

FOURTH

CHARCOAL GRILLED SABLEFISH

soy-sake glaze, local bull kelp, radish
roasted king oyster mushroom, bone broth emulsion
add scallops +22

FIFTH

A5 MIYAZAKI PREFECTURE WAGYU

3oz per person
delicata squash, wild rice, red wine jus

SIDES FOR THE TABLE

house sourdough +15 per order
cornbread +10 per order
truffle fries +15 per order
brussels sprouts+18 per order

DESSERT

APRICOT CARAMEL MOUSSE

apricot compote, caramel mousse, shortbread crumble

box of hand made bonbons and petit fours for takeaway +12 per box

4 pc chef's selection

EXECUTIVE & AWARD-WINNING 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 1 65 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 & AWARD-WINNING CHEF ROGER MA

PLAN YOUR EVENT

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

Jennifer Katchur, Business Development Manager
jkatchur@boulevardvancouver.ca
604-642-2932