



IIB IL W ID

Private Events Packages



BLVD is a modern American restaurant located in Chicago's West Loop neighborhood that draws inspiration from Hollywood's Sunset Blvd circa 1950: the golden era's most iconic strip of dining and entertainment establishments.

Our space combines the glamour, luxury, and decadence that defined Hollywood in the 1950s with contemporary cuisine, cocktails, and music that bring guests back to the here and now, creating an exciting dichotomy between restaurants and personas of the past and present. Sunset Blvd was known as a playground for the stars. We consider BLVD a playground for you.

Event Offerings

The Gallery

Capacity: 40 Seated / 50 Standing & Casual Seating

Service: Seated Dinner / Reception Style

Privacy: Semi-Private

Audio/Visual: Not Applicable

The Champagne Room

Capacity: 60 Seated / 100 Standing & Casual Seating

Service: Seated Dinner / Reception Style

Privacy: Private

Audio/Visual: 75" Flat Screen, Computer Connection,
Wireless Microphone

Second Floor Buyout

Capacity: 100 Seated / 150 Standing & Casual Seating

Service: Seated Dinner / Reception Style

Privacy: Private

Audio/Visual: 75" Flat Screen, Computer Connection,
Wireless Microphone

Own The Place

Capacity: 180 Seated / 300 Standing & Casual Seating

Service: Seated Dinner / Reception Style

Privacy: Private

Audio/Visual: 75" Flat Screen, Computer Connection,
Wireless Microphone

The Gallery

Surrounded by iconic photographs from the 1950s and overlooking BLVD's lavish 15-foot "necklace" chandelier, The Gallery is perfect for a multitude of different events, including business dinners, birthday dinners, bachelorette parties, happy hour receptions, and much more. This flexible space can host intimate parties of 8-14 guests or larger parties of up to 40 guests. In addition, The Gallery can host reception style events for up to 50 guests, offering both standing room and casual lounge seating options.

CAPACITY

40 Seated / 50 Standing & Casual Seating

SERVICE

Seated Dinner / Reception Style

PRIVACY

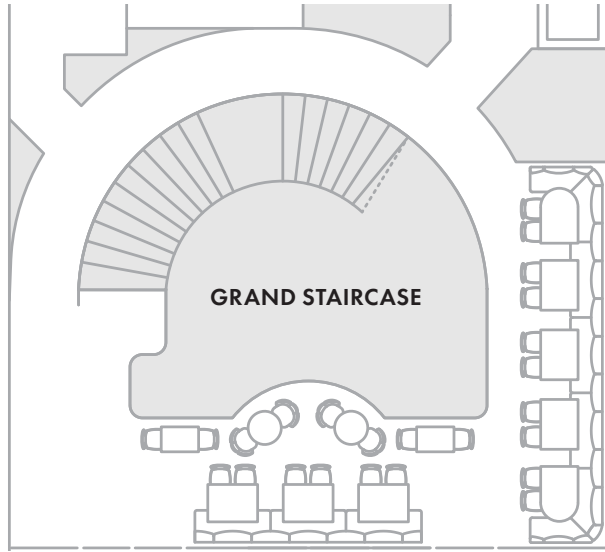
Semi-Private

AUDIO/VISUAL

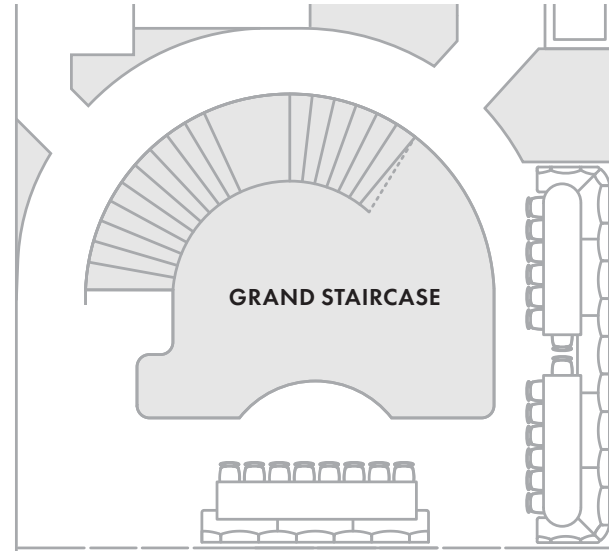
Not Applicable



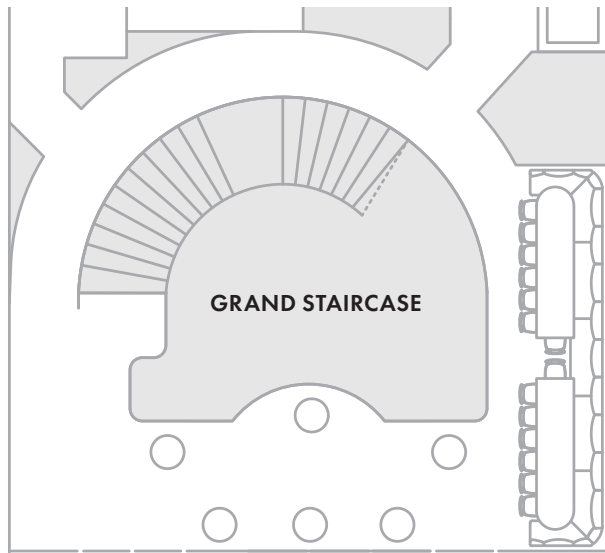
The Gallery: Floor Plan Examples



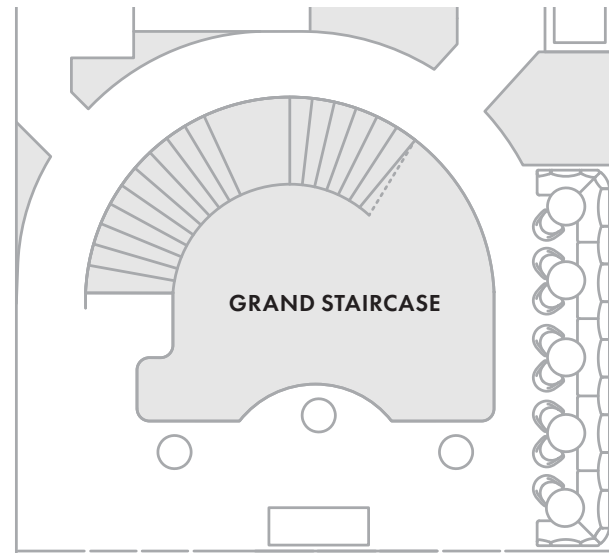
SET 1



SET 2



SET 3



SET 4



The Champagne Room

Featuring a metallic gold ceiling that is dripping with crystal chandeliers, The Champagne Room offers a completely private event space that can accommodate seated dinners of up to 60 guests and reception style events for up to 100 guests. The Champagne Room houses a private bar and has full audio/visual capabilities, making it perfect for corporate events, rehearsal dinners, and other special occasions.

CAPACITY

60 Seated / 100 Standing & Casual Seating

SERVICE

Seated Dinner / Reception Style

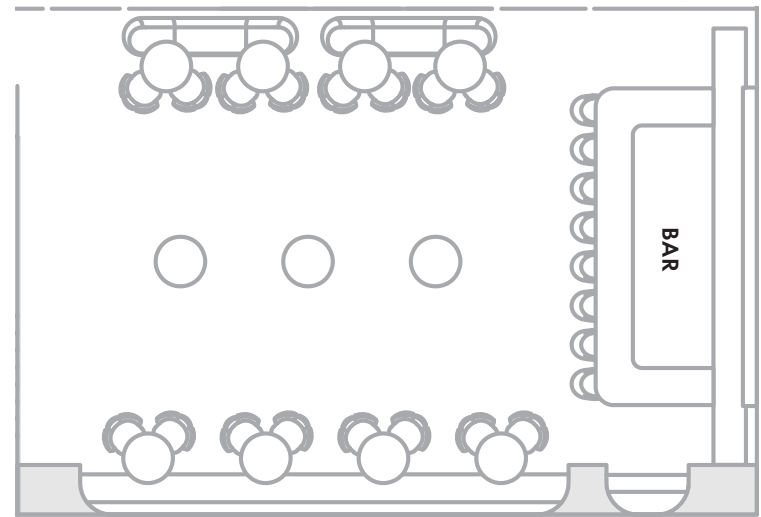
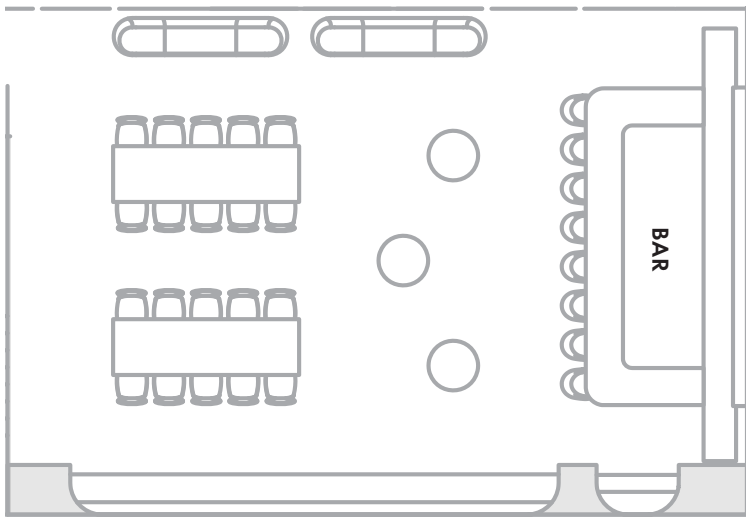
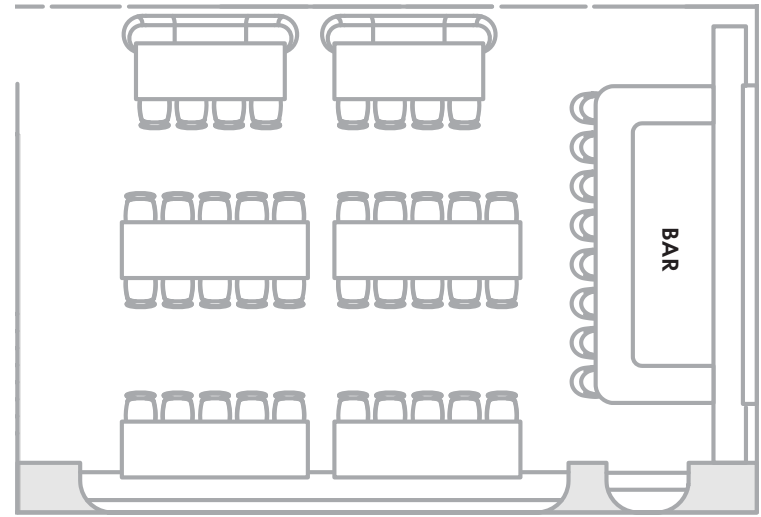
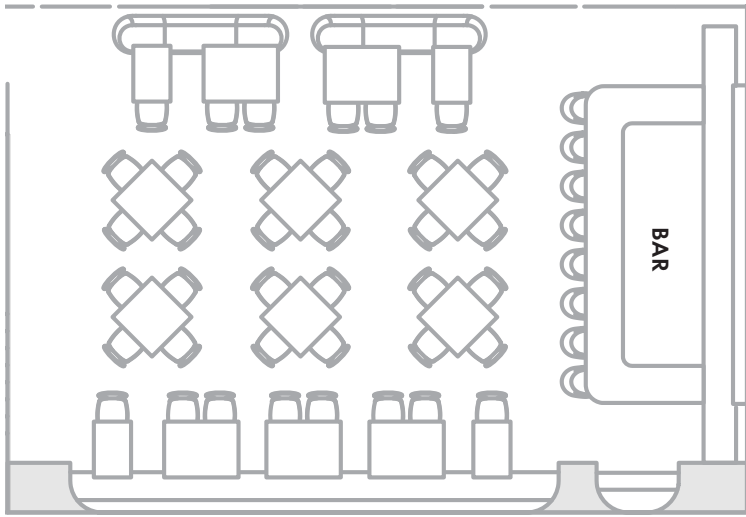
PRIVACY

Private

AUDIO/VISUAL

75" Flat Screen, Computer Connection,
Wireless Microphone

The Champagne Room: Floor Plan Examples



Second Floor Buyout

Combine The Champagne Room and The Gallery for a full second floor buyout. Start the evening with a lively cocktail reception in The Gallery, then head into The Champagne Room for an intimate seated dinner. Or, increase the guest list and host a seated dinner for up to 100 guests or a reception style event for up to 150 guests.

CAPACITY

100 Seated / 150 Standing & Casual Seating

SERVICE

Seated Dinner / Reception Style

PRIVACY

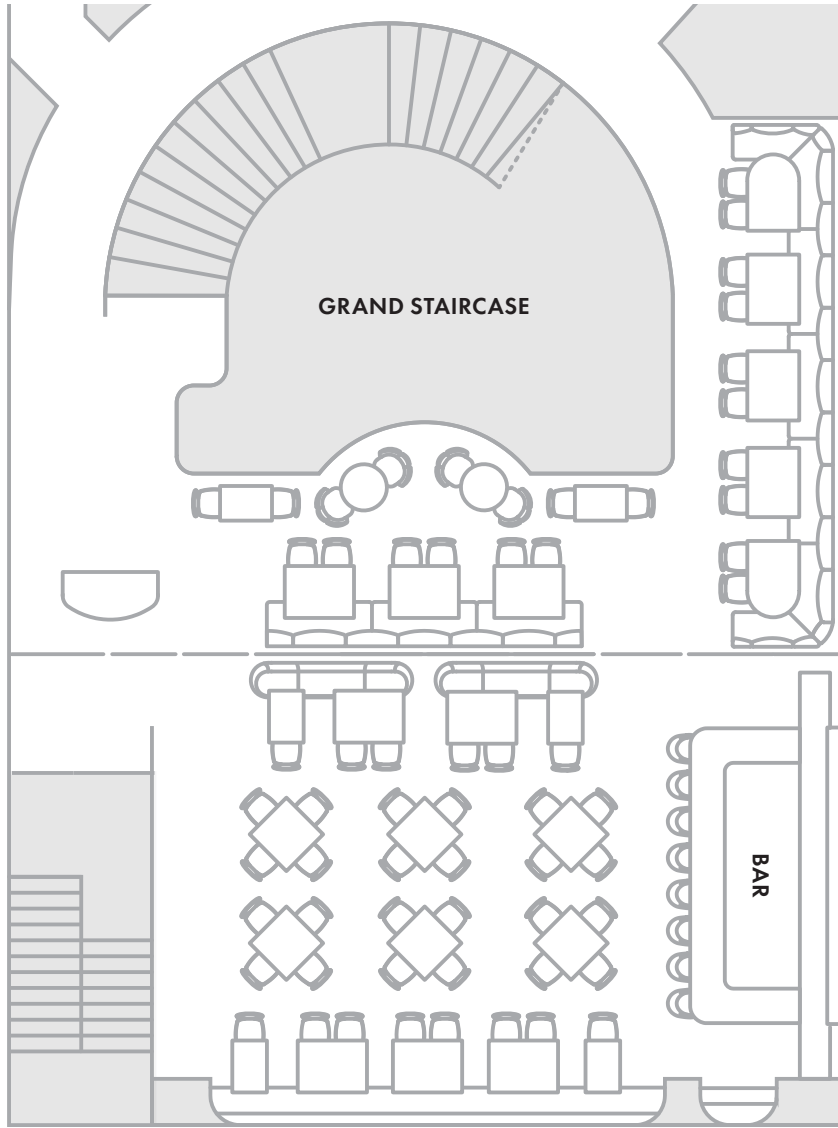
Private

AUDIO/VISUAL

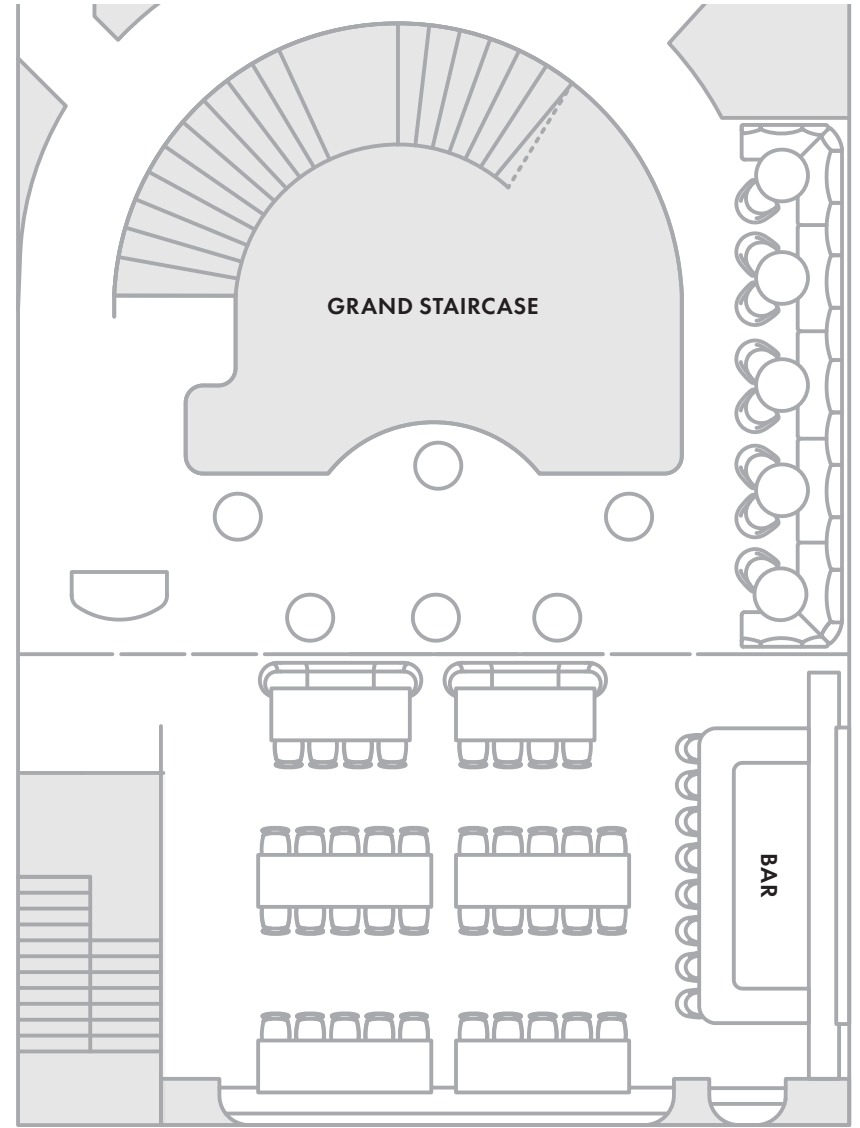
75" Flat Screen, Computer Connection, Wireless Microphone



Second Floor Buyout: Floor Plan Examples



SET 1



SET 2



Own The Place

Own BLVD for an unforgettable night of luxury and decadence. The bi-level space offers two bars, two lounge areas, a state of the art sound system, and enough chandeliers to make anyone's jaw drop. The restaurant is completely adaptable for every type of event and is available for film, television, and photography location rental.

CAPACITY

180 Seated / 300 Standing & Casual Seating

SERVICE

Seated Dinner / Reception Style

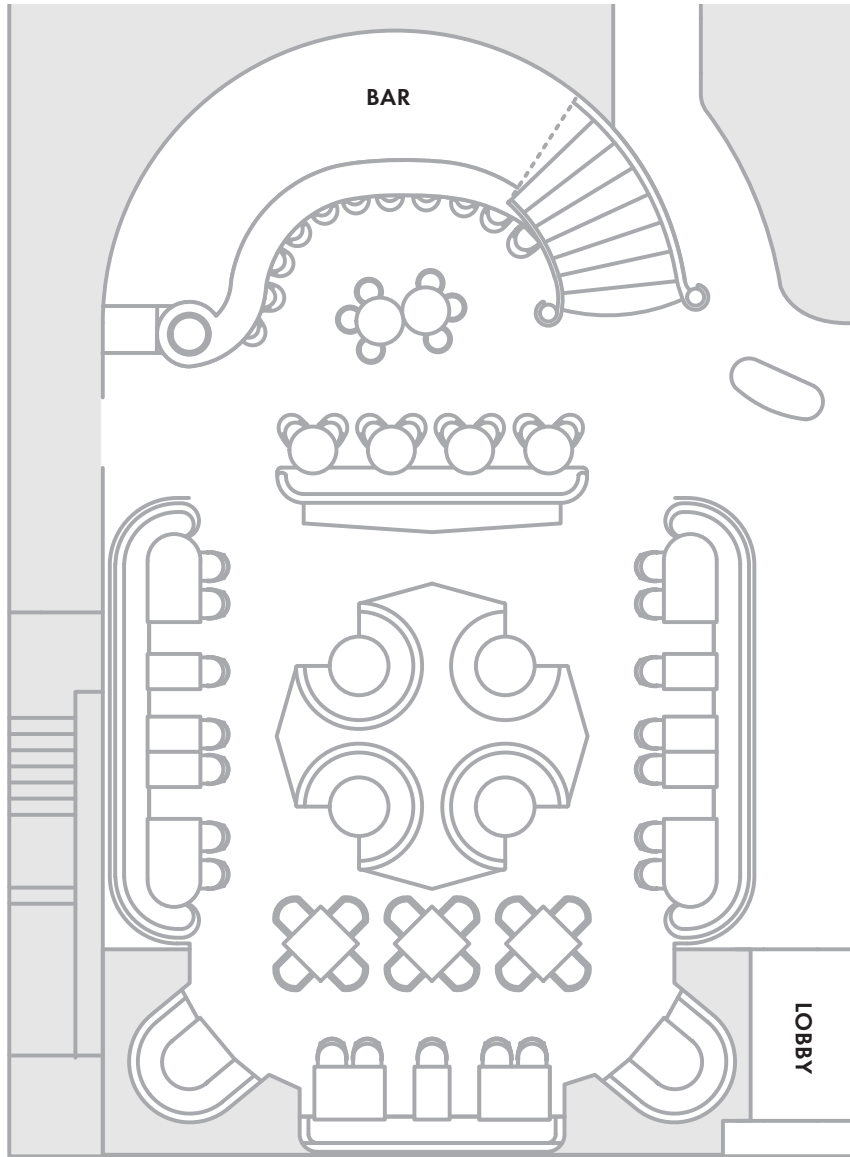
PRIVACY

Private

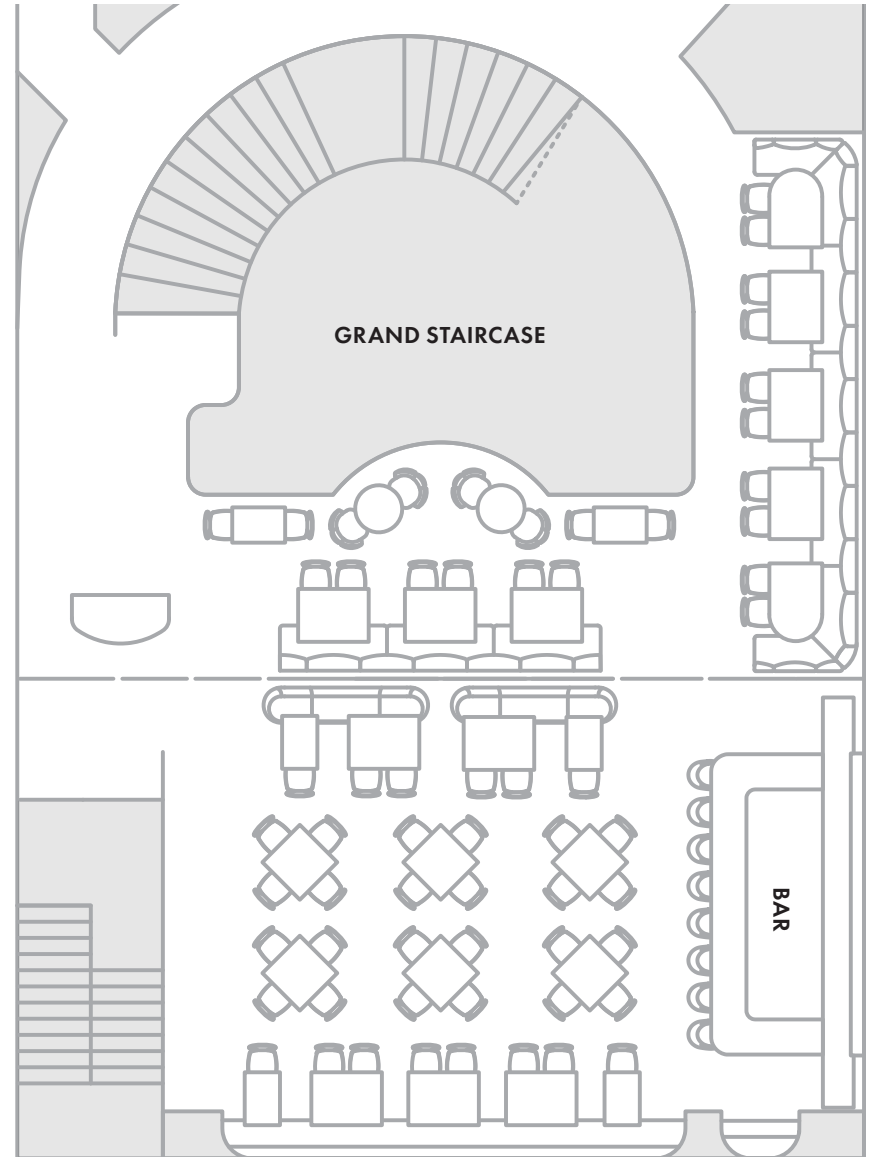
AUDIO/VISUAL

75" Flat Screen, Computer Connection,
Wireless Microphone

Own The Place: Floor Plan Examples



FIRST FLOOR



SECOND FLOOR



Seated Dinner Menu

BASE PRICE: \$60 PER PERSON

COURSE 1

SELECT 3 FOR THE TABLE TO SHARE

Brandade Croquettes, kombu remoulade

Charred Shishito Peppers, smoked herring aioli

Baby Kale, maple vinaigrette, butternut squash, shaved pear, spiced pepitas

Caesar, parmesan dressing, house croutons

Warm Grains, wilted greens, goat cheese, marcona almonds (+\$3 pp)

King Crab & Green Papaya Toast, sweet papaya vinaigrette, micro basil

Vine Ripe Tomato Toast, burrata, basil seeds, pickled shallots

Steak Tartare Toast, bone marrow butter, Sriracha aioli (+\$3 pp)

Shrimp Cocktail, horseradish panna cotta, spicy tomato gastrique, lemon confit (+\$4 pp)

COURSE 2

SELECT 1 FOR THE TABLE TO SHARE

Salt Roasted Beets, charred pearl onions, verjus vinaigrette, fourme d'ambert blue cheese

Heirloom Cauliflower, lampang sauce, honey yogurt

Brussels Sprouts, roasted red pepper coulis, guanciale, one-hour egg

SELECT 2 FOR THE TABLE TO SHARE

Vegetable Risotto, Carolina Gold rice, maitake mushrooms, pickled carrots, vegan demi-glace, truffle

Cacio e Pepe, parmesan, black pepper

Cavatelli, coffee braised lamb shoulder, oil-cured olives, preserved lemon (+\$4 pp)

Salmon, black beluga lentils, chicken liver sauce, fennel salt

Striped Bass, hoba leaf, eggplant caviar, dukkah, fermented red cabbage (+\$5 pp)

Organic Half Chicken, herb spätzle, oyster mushrooms, cashews, Hunter's Sauce

Crispy Skin Duck Breast, duck confit, pommes sable, haricot vert, agrodolce (+\$5 pp)

Short Rib, cabernet, creamed potato, apple, horseradish root, pomegranate (+\$7 pp)

"Minute Steak" & Potatoes, 8oz New York strip, herb pistou, chili oil, pommes sable (+\$10 pp)

Filet Oscar, 8oz filet mignon, dungeness crab, broccolini, brioche, sauce bernaise (+\$15 pp)

COURSE 3

SELECT 1 FOR THE TABLE TO SHARE

Strawberry Cheesecake, strawberry compote, whipped basil cream

Sticky Toffee Pudding, malt brittle, dulce de leche gelato

Chocolate Peanut Butter Cake, "Reese's" crumbles (+\$2 pp)

"Holiday" Hot Fudge Brownie Sundae, bourbon cherries, caramel pretzels, whipped cream, sprinkles (+\$3 pp)

Luxe Upgrades

Bone-In Ribeye | \$89

bone marrow butter, maitake mushrooms, garlic butter crushed potatoes

Whole Roasted Fish | \$65

fish of the day, winter vegetable ratatouille, Carolina Gold rice pilaf

Seafood Tower | \$145

lobster, king crab, jumbo shrimp, oysters

Caviar Service

Siberian Baerii | \$95

Sasanian Imperial Osetra | \$165

Iranian Pearl Asetra 000 | \$220

Prices do not include sales tax or gratuity.



Reception Menu

PASSED & PLATED

10 PIECES PER ORDER

Snack Trio, warm olives, crispy chickpeas, truffle marcona almonds | \$25

Brandade Croquettes, kombu remoulade | \$24

King Crab & Green Papaya Toast, sweet papaya vinaigrette, micro basil | \$37

Vine Ripe Tomato Toast, burrata, basil seeds, pickled shallots | \$33

Steak Tartare Toast, bone marrow butter, Sriracha aioli | \$40

BLVD Patty Melts, swiss cheese, black pepper aioli, pickled red onion | \$40

Chicken Satay Skewers, house yogurt | \$40

Warm Grains, wilted greens, goat cheese, marcona almonds | \$25

Hamachi Kennebec, potato crisp, yuzu marinade | \$35

Netarts Bay Oysters, golden balsamic mignonette | \$35

Shrimp Cocktail, meyer lemon, tomato horseradish | \$40

"Clams Casino", Quahog, guanciale, brioche, Tabasco | \$50

Chef's Selection of Cheese, traditional accoutrements | \$60

Chef's Selection of Charcuterie, traditional accoutrements | \$60

Luxe Upgrades

Seafood Tower | \$145

lobster, king crab,
jumbo shrimp, oysters

Caviar Service

Siberian Baerii | \$95

Sasanian Imperial Osetra | \$165

Iranian Pearl Asetra 000 | \$220

Chef Stations

Oyster Shucking Station

\$150 Station Fee +
Market Price

Carving Station

\$150 Station Fee +
Market Price

Prices do not include sales tax or gratuity.





Beverage Menu

COCKTAILS

PINUP QUEEN | 14

Aylesbury Duck Vodka, Crème de Pêche, Tonic Syrup, Orange Bitters, Mezcal Spritz

VELVET KICK | 14

Russian Standard Vodka, Intense Ginger, Ginger Beer, Hopped Bitters, Lime

PINK SLIPS | 14

Tito's Vodka, Strawberry-Hibiscus Thyme, Crème de Violette, Sparkling Wine

COME ON, LET'S GO | 14

Diplomatico Rum, El Jimador Tequila, Gingerbread, Cinnamon, Grapefruit, Lime

SOME LIKE IT HOT | 14

El Jimador Tequila, Honey, Mango, Hellfire Bitters

RABBIT HUTCH | 14

Botanivore Gin, Montanaro Bianco Vermouth, Sage Pineapple, Lemon

FALLING UP | 14

Rittenhouse Rye, Frangelico, Sherry, Spiced Pear

BACK SEAT BINGO | 14

Great King Street Scotch, Cherry Heering, Red Bull Tangerine, Lemon

TREAT ME NICE | 14

Sotol Por Siempre, Passionfruit, Lime

BOUDREAU | 14

Journeyman Feather Rye, Blackberry Cinnamon, Apple, Lemon

BLVDier | 14

Old Forester Bourbon, Herbs de Provence, Gancia Americano, Saffron Bitters

CHROME PLATED | 14

Mars Iwai Whiskey, Spiced Pear, Amaretto, Lemon, Egg White

BAR PACKAGES

BEER & WINE

Includes select imported and domestic beers, select wines, soft drinks, and tea. Red Bull not included.

2 Hour Package | \$35

3 Hour Package | \$45

4 Hour Package | \$55

STANDARD BAR

Includes premium cocktails, select well spirits, select imported and domestic beers, select wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package | \$45

3 Hour Package | \$55

4 Hour Package | \$65

PREMIUM BAR

Includes premium cocktails, select premium spirits, select imported and domestic beers, select premium wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package | \$55

3 Hour Package | \$65

4 Hour Package | \$75

Champagne Toast

Price varies depending on selection

Dinner Wine Service

Price varies depending on selection

Wine Pairings

Price varies depending on selection

All packages are priced per person. Prices do not include sales tax or gratuity.

"Imperfection is beauty, madness is genius and it's better to be absolutely ridiculous than absolutely boring."

MARILYN MONROE

IIB IIL \\\ IID

817 W Lake St, Chicago, IL 60607
bldchicago.com 312.526.3116