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 / 85 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
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
GRAND STAIRCASE

SET 2
GRAND STAIRCASE

SET 3
GRAND STAIRCASE

SET 4
GRAND STAIRCASE
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 85 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 / 85 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

SET 1

SET 2

SET 3

SET 4
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
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

BAR

GRAND STAIRCASE
Private Events Menu
BASE PRICE: $65 PER PERSON

COURSE 1
SELECT 3 FOR THE TABLE TO SHARE

Baby Greens, escabeche, torn herbs, kombucha vinaigrette
Caesar, grilled gem lettuce, toma cheese, house croutons, bonito caesar dressing
Salt Roasted Beets, pearl onion, golden beet yogurt, fourme d’ambert blue cheese, dill
Pate, duck liver & foie butter, elderflower gelee, lingonberry shrub
Vine Ripe Tomato Toast, burrata, basil seeds, pickled shallots
Steak Tartare Toast, bone marrow butter, Srircha aioli (+3pp)
Shrimp Cocktail, horseradish panna cotta, spicy tomato gastrique, lemon confit (+4pp)

Seafood Tower
lobster, king crab, jumbo shrimp, oysters | 165

Caviar Service
served with traditional accoutrement
Siberian Baerii | 95
Sasanian Imperial Osetra | 165
Iranian Pearl Asetra 000 | 220

COURSE 2
SELECT 2 FOR THE TABLE TO SHARE

Vegetable Risotto, Carolina Gold rice, maitake mushrooms, pickled carrots, cashew butter, truffles
Duck Confit, roasted sweet potato salad, sprouted lentils, pine nuts, cranberry & duck Jus
Whole Rainbow Trout, grilled fennel and radicchio salad, broccolini, chimichurri, charred lemon
Chicken Moutard, fall vegetables, brandy-mustard sauce, ciabatta
King Salmon, parisian gnocchi, golden tomato beurre blanc, english peas, pickled carrots (+3pp)
Grilled Lamb Chops, mixed mushrooms, confit marble potatoes, marinated tomato (+10pp)
16oz New York Strip, 60-Day Dry-Aged, roasted head of garlic, wild mushrooms (+12pp)
10oz Filet Mignon, Butcher’s Center-Cut, roasted head of garlic, wild mushrooms (+18pp)
20oz Bone-In Ribeye, 21-Day Dry-Aged, roasted head of garlic, wild mushrooms (+24pp)

COURSE 3
SELECT 1 FOR THE TABLE TO SHARE

Pumpkin Cheesecake, pumpkin custard, gingersnap, chai spice gelato, cranberry shrub
Chocolate Peanut Butter Cake, “Reese’s” crumbles

Dessert Display
Let us treat you with an assortment of housemade bite-sized desserts (+10pp)

Allergies & Special Requests

Seafood Tower
lobster, king crab, jumbo shrimp, oysters | 165

Please note that the Private Events Menu is served family style and portions are dependent on party size. Additional dishes may be added for an additional charge per guest. Prices do not include sales tax or gratuity. All prices are subject to change.
Reception Menu

PASSED & PLATED

10 PIECES PER ORDER

Snack Trio, warm olives, crispy chickpeas, truffle marcona almonds | 30
Chef’s Selection of Cheese & Charcuterie, traditional accoutrements | 75
Brandade Croquettes, kombu remoulade | 30
Vine Ripe Tomato Toast, burrata, basil seeds, pickled shallots | 35
Steak Tartare Toast, bone marrow butter, Sriracha aioli | 45
BLVD Patty Melts, swiss cheese, black pepper aioli, pickled red onion | 55
Short Rib Sliders, horseradish cream, shaved apple, crispy shallot | 55
Chicken Teriyaki Skewers, sesame seeds, green onion | 40
Short Rib Dumplings, goat cheese, beet tartare, porcini brodo, black truffle | 50
Cured Steelhead, watercress aqua-chili, almonds & smoked trout roe | 40
Oysters, golden balsamic mignonette, house cocktail sauce | 35
Shrimp Cocktail, horseradish panna cotta, tomato gastrique, lemon confit | 50
Caviar Toast Points, crème fraîche, dill | 95

Prix fixe reception menu includes:

Gourmet Oysters with horseradish & dill | 35
BLVD Patty Melts, swiss cheese, black pepper aioli, pickled red onion | 55
Chicken Teriyaki Skewers, sesame seeds, green onion | 40
Short Rib Sliders, horseradish cream, shaved apple, crispy shallot | 55
Cured Steelhead, watercress aqua-chili, almonds & smoked trout roe | 40
Oysters, golden balsamic mignonette, house cocktail sauce | 35
Shrimp Cocktail, horseradish panna cotta, tomato gastrique, lemon confit | 50
Caviar Toast Points, crème fraîche, dill | 95

Luxe Upgrades

Seafood Tower | 165
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
$200 Station Fee + Market Price

Carving Station
$200 Station Fee + Market Price

Dessert Display
Let us treat you with an assortment of housemade bite-sized desserts (10pp)

Prices do not include sales tax or gratuity. All prices are subject to change.
**Beverage Menu**

**COCKTAILS**

*THE CHAMPAGNE COCKTAIL*
Wheatly Vodka, Bergamont Infused
Peychaud’s Aperitivo, Sparkling Wine, Lemon

*THE ALFRED*
Glenmorangie 10yr, Caramelized Peach Jam, Fee
Brothers Black Walnut Bitters, Soda

*CHATEAU MARMONT*
Brokers Gin, St. George Spiced Pear, Averna, Honey,
Sage, Lemon

* SOME LIKE IT HOT*
Lunazul Blanco, Ancho Reyes Liqueur, Gran Gala
Liqueur, Jalapeno Shrub, Agave, Lime

**THE CARIBE WELCOME**
Cane Run Rum, Plantation Dark Rum, Rothman Spiced
Apricot, Coco Lopez, Corrected Pineapple

**BLVDier**
Elijah Craig Bourbon, Peychaud’s Aperitivo, Sweet
Vermouth, St. George Nola Coffee Liqueur

**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

**LUXE UPGRADES**

**CHAMPAGNE TOAST**
Celebrate the evening with a champagne toast. Let
our in-house sommelier pick the perfect champagne for
your celebration.

Standard Selection | $5
Premium Selection | $10
Luxe Selection | $20

**STANDARD BAR**
Includes 4 craft 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

**PRE-SELECTED WINE**
Pre-select your dinner wine from our extensive wine
list prior to your arrival and let us take care of the
rest. All prices are per bottle. Contact our events
manager for more details.

Standard Selection | $5
Premium Selection | $10
Luxe Selection | $20

**PREMIUM BAR**
Includes 6 craft 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

**DINNER WINE SERVICE**
Not interested in worrying about the wine selections for
your event? Let our in-house sommelier take care of
you with custom wine selections.

Standard Selection | $75
Premium Selection | $100
Luxe Selection | $125

All packages are priced per person. Prices do not include sales tax or gratuity. All prices are subject to change.
“Imperfection is beauty, madness is genius and it’s better to be absolutely ridiculous than absolutely boring.”

MARILYN MONROE