



BLACK+BLUE



the golden age of steak



at BLACK+BLUE

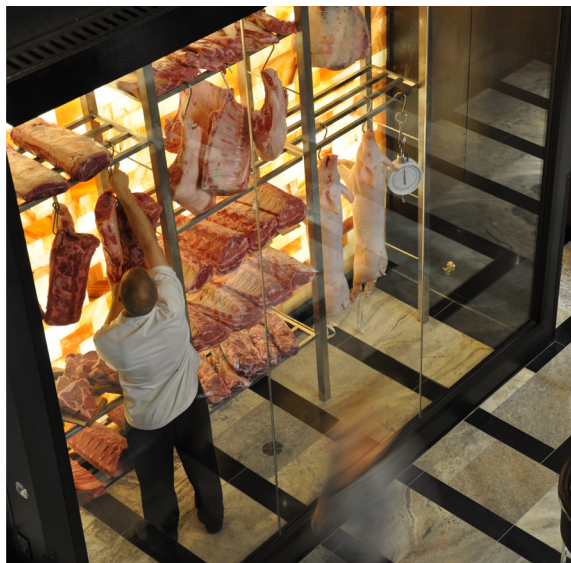


GLOWBAL RESTAURANT GROUP

Glowbal Restaurant Group is all about a more satisfying restaurant experience - on every level. Here you are truly our guest, and taken care of at every moment. In every last one of our locations, in all their variety, that feeling is there.



GLOWBALGROUP.COM



## BLACK+BLUE

1032 ALBERNI ST, VANCOUVER | 604 637 0777

Black+Blue re-imagines the concept for a new generation. A massive dining room built around a custom-built meat locker, filled with the most exotic and precious cuts, it's the sexiest room and hottest vibe in the city. A three-storey temple dedicated to creating amazing experiences.

### HOURS

Monday – Thursday : 11:30am – 11:00pm

Saturday: 4:30pm – 1:00am

Friday: 11:30am – 1:00am

Sunday: 4:30pm – 11:00pm

### specialties

The range of offerings is an extensive selection of prime cuts available - from Wagyu to US and Canadian Prime. Guests can also expect to be wooed with a diverse mix of seafood classics: Oysters; Wild Salmon; and Crab Stuffed Lobster Tails. Tableside Caesar salads and shaker cocktails add charm.

BOOK WITH US TODAY

CONTACT US AT

sales@glowbalgroup.com | 604 685 4569





WHILE HE  
MAY FIND IT  
FAMILIAR, IT'S  
DEFINITELY NOT  
YOUR DADDY'S  
STEAK HOUSE!



Black+Blue signals a throw-back to ‘The Golden Age’ of hospitality. From juicy steaks to crisp service, classic cocktails to sumptuous décor, Black + Blue brings decadence and glamour back on the Vancouver dining scene.

“The concept for Black+Blue echoes the lively and popular steakhouses of the past along with the nostalgic pleasure of experiencing a stand-out meal,” says Proprietor Emad Yacoub. “The twist is that from the moment you enter the restaurant, guests are dazzled by tangible energy and gracious West Coast hospitality our GLOWBAL team offers like no others in the city.”

Taking a cue from the restaurant’s name, whether you prefer black or blue, all cuts are prepared to perfection. The range of offerings is also impressive with an extensive selection of prime cuts available - from Wagyu to US and Canadian Prime. Hand-selected exclusive boutique products are also offered.

In addition to steak, guests can expect to be wooed with a diverse mix of seafood classics: Oysters Rockefeller; Wild Salmon; and Crab Stuffed Lobster Tails. Tableside Caesar salads and shaker cocktails add charm.

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## BLACK + BLUE BRINGS DECADENCE AND GLAMOUR BACK ON THE VANCOUVER DINING SCENE.

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As for the aesthetic, BOX Interior Design is behind the impressive 240-seat, three-level space design. Gold accents pop against a palette of rich tones to highlight classic-steakhouse finishes in velvet and leather.

Striking details include: the meat cooler’s Himalayan Rock Salt ‘Wall’ where the salt acts as a canvas for the aged and cured meats on display; the glass-walled elevator, elegantly transporting guests between the three floors; a custom designed lighting installation suspended over the central bar from famed UK industrial designer Tom Dixon; and the private and semi-private dining rooms boasting smoked tobacco wall panelling, high coffered ceilings and granite-clad fireplaces.

### **Best Interior Design**

– 2014, *Golden Plate Awards*

### **Wine Spectator**

– 2014

### **Best Interior Design**

– 2013, *Georgia Straight*

### **Award of Excellence**

– 2013, *Trip Advisor*

### **Best of Competition Award**

– 2012 *International Interior Design Association*

### **Best Restaurant Interior Design**

2012, *Golden Plate Awards*

### **Best New Fine Dining Restaurant**

– 2012, *Golden Plate Awards*

“Black + Blue is a steak lover’s heaven. With its high ceiling, large dropdown glass windows, and stunning chandeliers, Black+Blue emanates luxury and sophistication.”

– *National Geographic China*

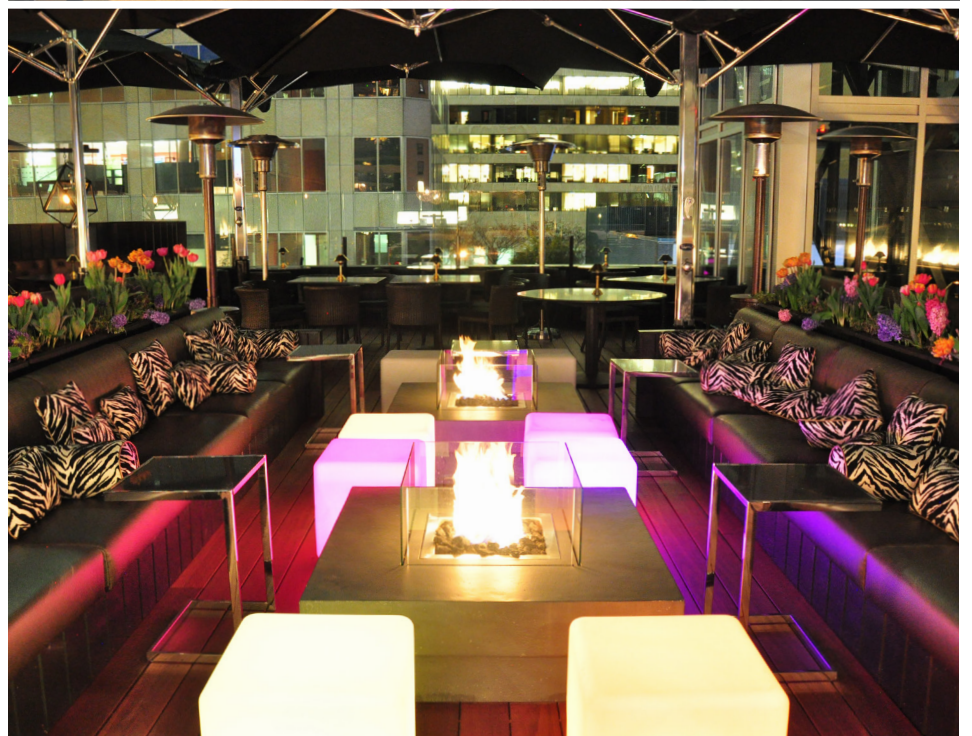
“With such an evocative name, you would expect Black+Blue to pull out all the stops when it comes to fine dining in Vancouver and they’ve done just that.”

– *Taste Magazine*

“Where other steakhouses have lost me (good steaks but that’s about it), Black+Blue won me. It’s the best steak house in Vancouver.”

– *Mia Stainsby, Vancouver Sun*









AT BLACK+BLUE

The Roof, Vancouver's largest rooftop dining destination, offers platinum seating to the city's patio scene. While few things can rival the pleasure of al fresco dining, an outdoor rooftop patio is inexplicably so much better.

"We're excited to add something unique to Vancouver's patio scene," says Emad Yacoub, GLOWBAL Proprietor. "The Roof is something we've envisioned at Black+Blue from the outset and we are looking forward to welcoming everyone to dine on the upper deck or enjoy cocktails in the lounge area with neighbouring city views."

A private, glass-walled elevator transports guests to The Roof. The BOX Interior-designed space features standout décor elements, including a custom bull head sculpture which greets

guests upon arrival and airy, bronze light fixtures suspended over the bar. Two fireplace walls running the length of the space create warmth and dramatic flair.

Appointed with its own kitchen, The Roof features a state-of-the-art Josper Charcoal Broiler Oven by Wood Stone – the first of its kind in Canada.

As an extension of Black+Blue's offer, our Chef has crafted a patio dining menu with generous cuts of prime meats, skewered fish, seafood and poultry cooked over wood coals in the Josper Grill. Other notable menu offerings include a selection of freshly baked forno flatbreads in the Woodstone Pizza Oven, lighter sandwich fare, appetizers and shared plates.

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# events & PRIVATE DINING

We have a number of private dining options here at Black+Blue. Two grand private rooms, a semi-private tobacco room and a cocktail reception lounge.

maximum  
seating  
capacity

TOTAL - 260

UPPER - 150

PRIVATE  
ROOMS

SEMI PRIVATE - 12

PRIVATE ROOM 1 - 24

PRIVATE ROOM 2 - 18

BUYOUT  
AVAILABLE

buyout cost  
contingent on day of  
the week and time of  
the year



## BOOKING POLICY

Set menus for groups over 12 - 15 people. 50% deposit required.  
Guarantee number of attendees due 48 hours before event. 18% gratuity applicable





# THE ROOF

AT BLACK+BLUE

From wedding receptions to graduation celebrations, office parties to festive libations, The Roof is the perfect spot to host your next function.

maximum  
seating  
capacity

TOTAL - 85

BUYOUT  
AVAILABLE

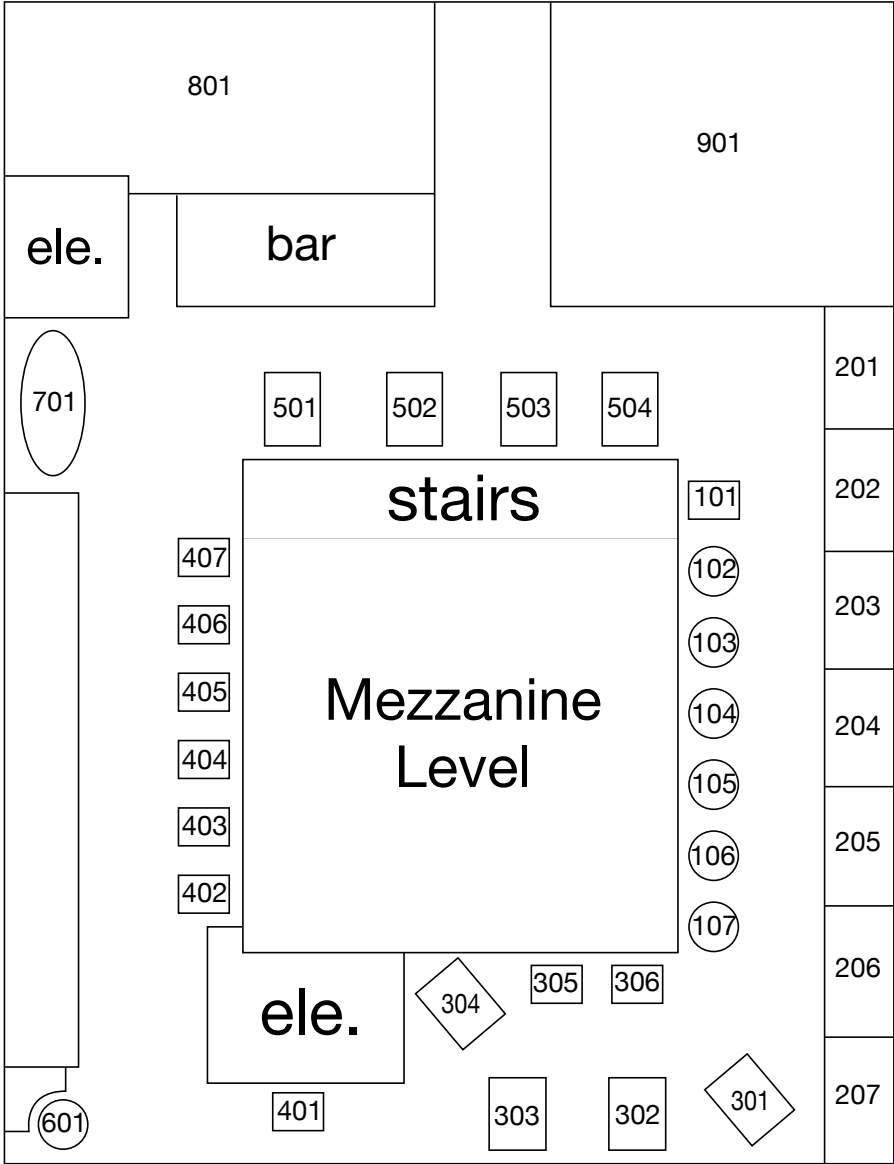
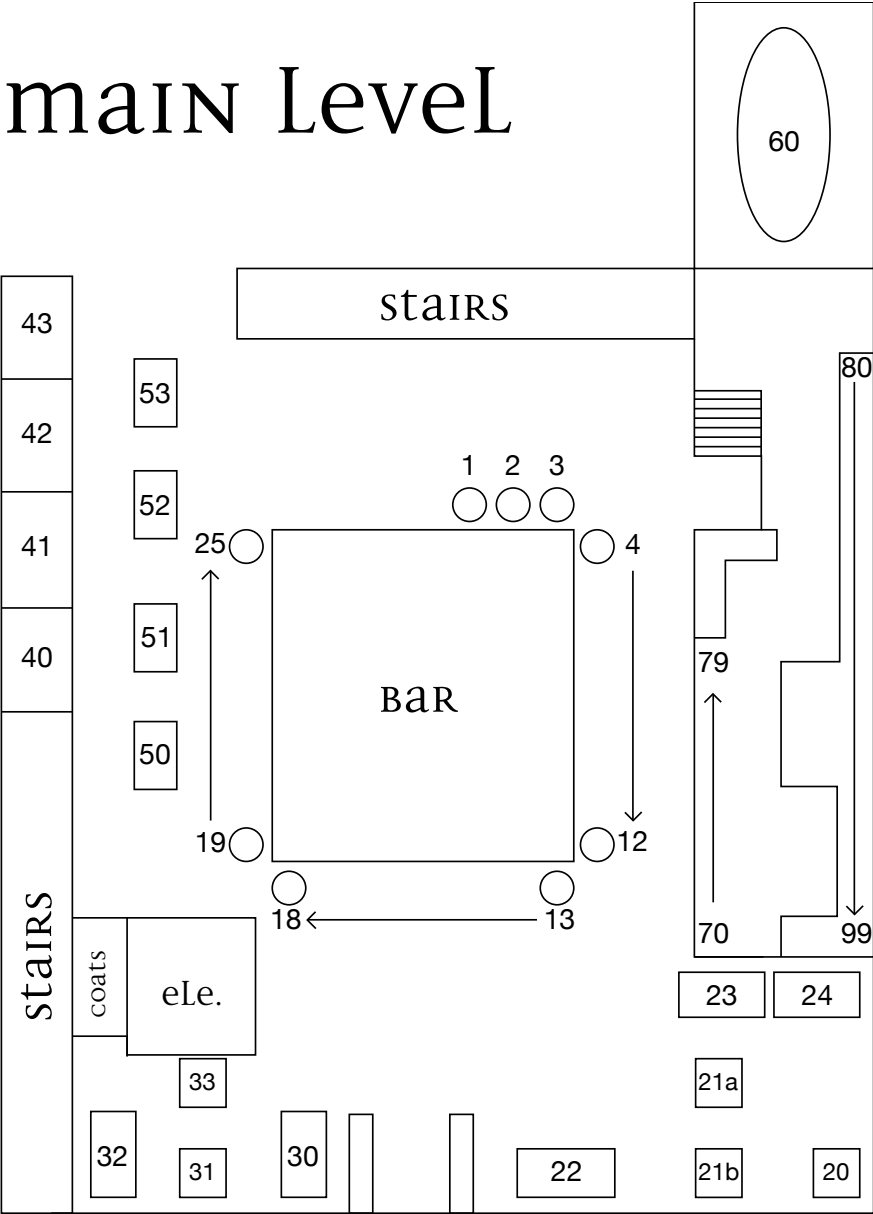
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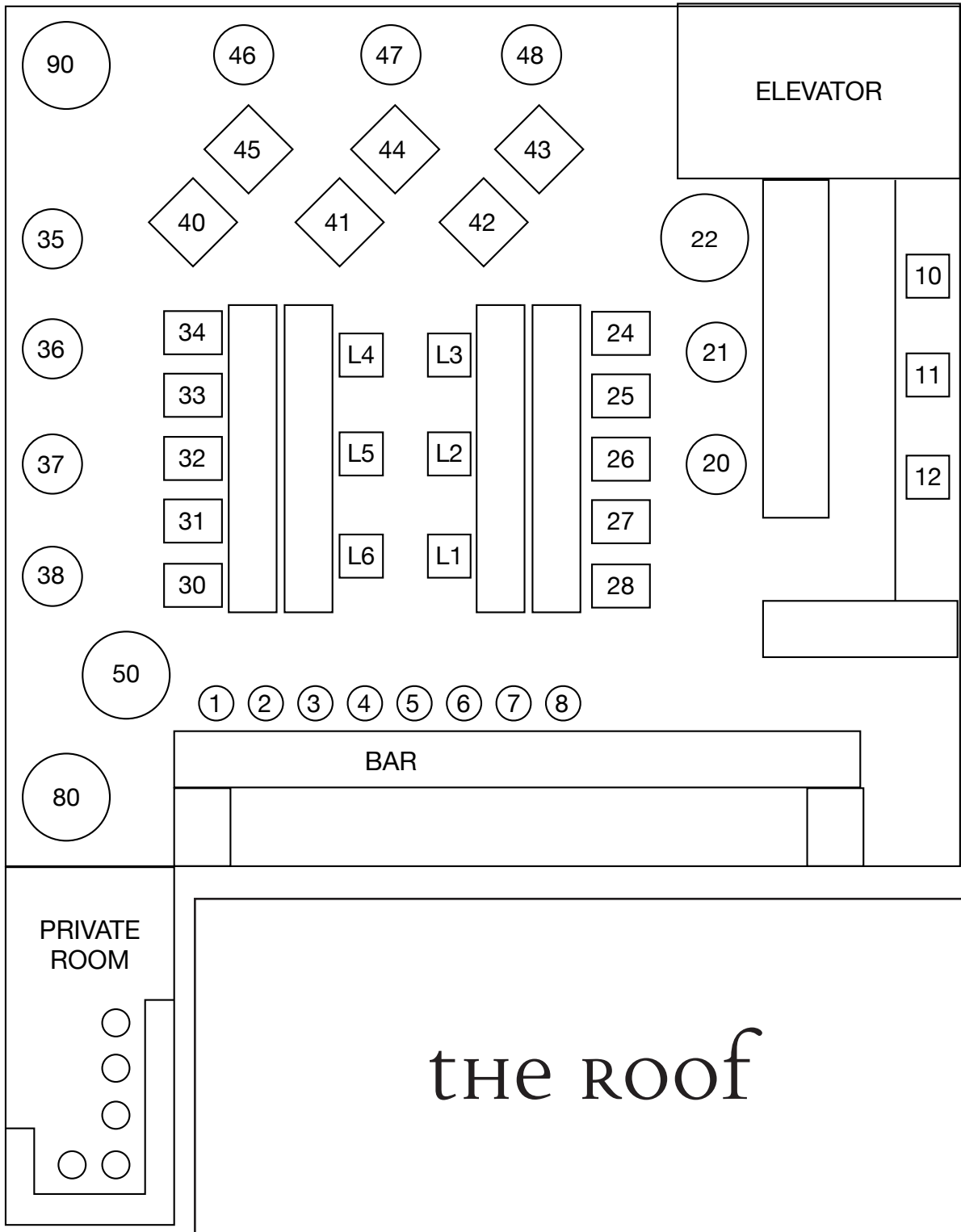
#### **BOOKING POLICY**

Set menus for groups over 12 - 15 people. 50% deposit required. Guarantee number of attendees due 48 hours before event. 18% gratuity applicable

# main Level







BLACK+BLUE

GROUP  
menus



## LUNCH MENU

**\$45 per guest**

### Appetizer

#### Caesar Salad

romaine hearts, parmesan, croutons, signature dressing

*or*

#### French Onion Soup

gruyere crouton

### Entrée

#### Roasted Chicken Supreme

whipped potatoes, seasonal vegetables, red wine jus

*or*

#### Grilled Salmon

herb roasted potatoes, asparagus, salsa verde

### Dessert

#### Black+Blue Buttercake

chantilly crème, caramel sauce

## DELUXE LUNCH MENU

**\$60 per guest**

### Appetizer

#### Beef Carpaccio

thinly sliced raw beef, grainy mustard aioli  
shaved parmigiana reggiano, capers, baby arugula

*or*

#### Ahi Tuna Poke

avocado, nori, coconut, ponzu

### Entrée

#### Sablefish

seasonal vegetables, pea purée, tomato buerre blanc

*or*

#### Beef Tenderloin

mashed potatoes, seasonal vegetables, au jus

### Dessert

#### Chocolate Tart

caramel sauce

## GROUP SET MENU I

**\$59 per guest**

### Appetizer

#### Caesar Salad

romaine hearts, parmesan, croutons, signature dressing

*or*

#### French Onion Soup

gruyère crouton

### Entrée

#### Roasted Chicken Supreme

whipped potatoes, seasonal vegetables, red wine jus

*or*

#### Grilled Salmon

herb roasted potatoes, asparagus, salsa verde

### Dessert

#### Black+Blue Butter Cake

vanilla chantilly, caramel sauce

## GROUP SET MENU II

**\$79 per guest**

### Course One

#### Sautéed Prawns

creamed corn, beurre blanc

*or*

#### Caesar Salad

crisp romaine, parmesan, signature dressing  
sourdough croutons

### Course Two

#### Beef Tenderloin

mashed potatoes, seasonal vegetables, au jus

*or*

#### Sea Bass

roasted herb potatoes, seasonal vegetables. salsa verde

### Course Three

#### Chocolate Ganache Torte

white chocolate mousse, raspberry coulis

*with*

#### Petit Four Platters to Share

house made macarons and chocolate covered sponge toffee



## GROUP SET MENU III

**\$105 per guest**

### Course One

#### Beef Carpaccio

thinly sliced raw beef, grainy mustard aioli  
shaved parmigiana reggiano, capers, baby arugula

*or*

#### Ahi Tuna Poke Stack

avocado, nori, coconut, ponzu

### Course Two

#### Lobster Bisque

crème fraîche, roasted lobster meat, micro herbs

*or*

#### Caesar Salad

crisp romaine, parmesan, croutons, signature dressing  
sourdough croutons

### Course Three

#### Surf & Turf

12oz striploin & tiger prawn skewer, mashed potatoes  
seasonal vegetables, red wine jus

*or*

#### Sablefish

seasonal vegetables, pea purée, beurre blanc

### Course Four

#### Banana Fosters Cheesecake & Chocolate Ganache Torte Duo

candied pecans, caramel sauce  
white chocolate mousse, raspberry coulis

## GROUP SET MENU IV

**\$120 per guest**

### Course One

#### Charcuterie Boards

house cured and imported sliced meats, vegetables  
artisan mustards, forno breads

#### Appetizer Platter

crispy calamari, sautéed jumbo prawns, beef brochettes

### Course Two

#### Caesar Salad

crisp romaine, parmesan, croutons, signature dressing  
sourdough croutons

### Course Three

#### Entrée Platter

bone in New York striploin, beef tenderloin  
jumbo scallops, cream corn, mac & cheese  
mashed potatoes, broccoli

### Course Four

#### Dessert Platter

buttercake, chocolate tart, cheesecake

## ADD ONS

### Chilled Platter \$35 per person

fresh oysters, jumbo prawns, dungeness crab  
atlantic lobster tails, seared ahi tuna  
smoked salmon with caviar

### Fresh Shucked Oysters

Kusshi \$45 per dozen

Local Oyster \$36 per dozen

*served with cocktail sauce, fresh horseradish, mignonette & lemon*

### Oven Roasted Free Range Turkey

chestnut and brioche stuffing  
oven roasted new potatoes, brussels sprouts  
roasted root vegetables, cranberry sauce  
turkey gravy

## THE ROOF

### Buy Outs

Please select from the following stations

### Sushi Nigiri / Rolls / Sashimi – \$19 per person

mango california roll, spicy tuna roll  
salmon & avocado roll, cucumber & avocado shiso roll  
assorted nigiri & sashimi including ahi tuna, hamachi  
salmon, prawn & vegetarian

*served with wasabi, pickled ginger & soy sauce*

### Oyster - \$11 per person

selection of local oysters

*served with cocktail sauce, fresh horseradish, mignonette & lemon*

### Smoked Salmon - \$12 per person

hot & cold smoked salmon  
whipped herb cream cheese, capers, caperberries  
red onions, crisp bagel chips

### West Coast Tasting Platter - \$14 per person

hot & cold smoked salmon, charred albacore tuna  
smoked trout pâté, smoked sable fish  
horseradish cream, preserved lemon dressing, salsa verde  
selection of breads & crackers

### Chilled Seafood Station - \$20 per person

chilled poached dungeness crab, prawns, mussels  
snow crab, tuna tataki  
*served with cocktail sauce, lemon, mignonette fresh horseradish*

\*\*atlantic lobster tails – add \$8

\*\*king crab – add \$12

## THE ROOF

### Buy Outs

Please select from the following stations

#### **Artisanal Cheeses - \$13 per person**

local & imported cheeses, dried fruits, preserves  
roasted nuts, honeycomb, selection of crackers & bread

#### **Charcuterie - \$13 per person**

local & imported meats, pickled vegetables  
traditional accompaniments

#### **Meat & Cheese - \$13 per person**

local & imported cheeses  
local & imported meats  
roasted nuts, honeycomb, selection of crackers & bread  
pickled vegetables, traditional accompaniments

#### **Antipasto - \$13 per person**

marinated grilled vegetables, italian cheese & meats  
marinated artichokes, olives, focaccia  
(vegetarian available by request)

#### **Deluxe Antipasto - \$16 per person**

marinated grilled vegetables, italian cheese & meats  
seared tuna, marinated prawns, tomato & bocconcini  
marinated artichokes, olives, focaccia

## THE ROOF

### Buy Outs

Please select from the following stations

#### **Dips - \$12 per person (choice of 3)**

creamy sesame hummus  
tuscan white bean & pecorino  
chili lime guacamole  
spinach & artichoke  
roasted beet & horseradish hummus  
tofu & artichoke spread

### Salads

#### **Ahi Tuna Niçoise - \$14 per person**

seared rare ahi tuna, green beans, roasted peppers  
niçoise olive, soft boiled egg, baby potatoes  
lemon vinaigrette

#### **Cobb Salad - \$14 per person choice of chicken or prawns or beef**

tomatoes, hardboiled egg, avocado  
double smoked bacon, blue cheese  
blue cheese vinaigrette

#### **Caprese - \$12 per person**

vine-ripened tomatoes, fior di latte, basil  
extra virgin olive oil, balsamic reduction

\*\*change to buffalo mozzarella – add \$2

\*\*change to burrata – add \$4



## THE ROOF

### Buy Outs

Please select from the following stations

#### Glowbal Satay – \$20 per person (choice of 3)

skewers from the josper grill

jerk chicken

sesame, chili beef (togarashi, ginger, soya)

harissa charred prawn

lime & black garlic marinated vegetable skewers

maple & mustard salmon

#### Pasta – \$16 per person (choice of 2)

##### Sauces

bolognese, pesto, arrabiata

pomodoro, gorgonzola cream

##### Pasta

penne, gnocchi, rigatoni

baked vegetable lasagna

#### Risotto – \$16 per person (choice of 2)

tame & wild mushroom, grated fresh truffle

prawn & lobster seafood

chef ramsay's risotto (mascarpone and lemon)

## THE ROOF

### Buy Outs

Please select from the following stations

#### CARVERY

##### Beef / Veal

mesquite smoked striploin, tarragon aioli

*\$24 per person*

wagyu fat poached beef tenderloin, horseradish mustard

*\$28 per person*

montreal steak spice roasted prime rib of beef

*\$26 per person*

lemon, caper, & raisin marinated veal rack

*\$26 per person*

##### Poultry

squash & chestnut stuffed turkey roulade

*\$22 per person*

green olive, orange, & smoked paprika

brick grilled half chicken

*\$20 per person*

# THE ROOF

## Buy Outs

Please select from the following stations

### CARVERY

#### Pork / Lamb

grilled lamb chops, with cumin, chili, garlic & lemon

*\$26 per person*

traditional porchetta

*\$20 per person*

mushroom stuffed leg of lamb

*\$22 per person*

ginger, turmeric, yogurt marinated pork rack

*\$21 per person*

#### Vegetables – \$12 per person (choice of 3)

grilled vegetables

crudités

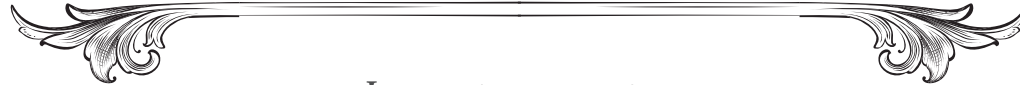
curried carrot purée

roasted beet & horseradish hummus

tofu & artichoke spread



GLOWBAL RESTAURANT GROUP



BOOK WITH US today

RESTAURANT EVENT SALES MANAGER

**Sheila Emack**

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