



THE **BLVD!**
EATS × DRINKS × GAMES

EVENT PLANNING GUIDE
Redefining Entertainment

PARTIES UP TO 1000 GUESTS



BOWLING × LASER TAG × ARCADE GAMES × ROPES COURSE × BOCCE BALL × RESTAURANT

THE BLVD!

EATS × DRINKS × GAMES

Restaurant plus beer garden featuring more than 50 handcrafted beers

22 lanes of bowling, rope course, bocce ball, laser tag and 60 interactive games

Over 45,000 square feet of indoor/outdoor experiences

Hand-crafted urban cuisine

Great for parties/events up to 1,000 guests

Game Cards

- \$25..... 150 credits (\$30 Value)
- \$35..... 220 credits (\$44 Value)
- \$50..... 325 credits (\$65 Value)
- \$75..... 500 credits (\$100 Value)
- \$100.....750 credits (\$150 Value)

Games range from 2 to 6 credits

Bowling

\$53 per hour, per lane

*Up to 6 guests per lane, price includes shoe rental!

Laser Tag

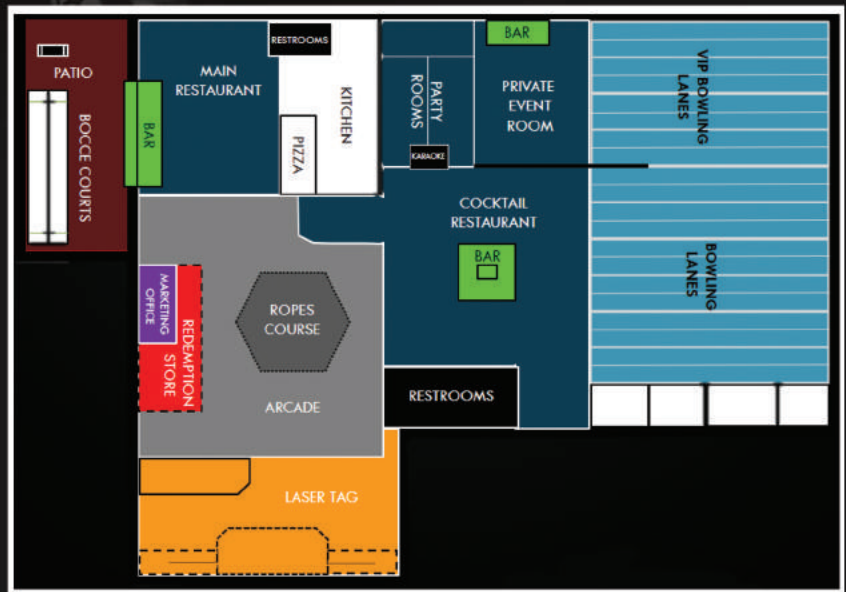
\$10 per person, per round

Ropes Course

\$9 per person, per round

Bocce Ball

\$40 per court, per hour



Private & Semi-Private Spaces

Great space for company events, cocktail parties or rehearsal dinners!

Wireless Internet Available



Hand-Crafted Pizza Station

\$23/PERSON

Salads

Please Select One

HOUSE SALAD

mixed greens, grape tomatoes, red onions, cranberries, pecans, feta cheese, balsamic vinaigrette

CAESAR SALAD

crisp romaine, parmesan, croutons, caesar dressing

GARDEN SALAD

crisp romaine, cheddar jack, carrots, cucumbers, grape tomatoes, croutons, choice of dressing

Pizzas

Select Three

PEPPERONI PIZZA

marinara, mozzarella, pepperoni, fresh basil

BBQ CHICKEN PIZZA

bbq sauce, mozzarella, red onion, cilantro

MARGHERITA PIZZA

marinara, fresh mozzarella, tomatoes, fresh basil

COMBINATION

pepperoni, sausage, bell peppers, onions, mushrooms, olives

SPICY PIG

spicy marinara, pepperoni, sausage, applewood bacon, fresh basil

VEGETARIAN

red onion, bell peppers, onions, olives, mushrooms

CUSTOM PIZZA

up to 3 toppings

*gluten free crust available upon request

Fajita Bar

\$26/PERSON

Starters

CEASAR SALAD

crisp romaine, parmesan, croutons, caesar dressing

Proteins

Proteins served with caramelized onions and grilled peppers
Please Select Two

ADOB0 GRILLED CHICKEN

GRILLED COD

MARINATED & FIRE GRILLED TRI TIP

SHRIMP

BLACKENED SALMON

(additional \$2)

served with:

flour tortillas, house-made salsa, sour cream, guacamole, cheddar jack, pico de gallo, jalapeños, refried beans, Spanish Rice, and tortillas Chips

Taco Bar

\$26/PERSON

Starters

CEASAR SALAD

crisp romaine, parmesan, croutons, caesar dressing

Proteins

Please Select Two

ADOB0 GRILLED CHICKEN

GREEN CHILI CHICKEN

MARINATED & FIRE GRILLED TRI TIP

CARNITAS

FRIED OR GRILL COD

BLACKENED SALMON

(additional \$2)

served with:

corn tortillas, shredded lettuce, house-made salsa, sour cream, guacamole, cheddar jack, pico de gallo, jalapeños, refried beans, Spanish rice, and tortillas chips

Italian Feast

\$28/PERSON

Salads

Please Select One

HOUSE SALAD

mixed greens, grape tomatoes, red onions, cranberries, pecans, feta cheese, balsamic vinaigrette

CAESAR SALAD

crisp romaine, parmesan, croutons, caesar dressing

GARDEN SALAD

crisp romaine, cheddar jack, carrots, cucumber, grape tomatoes, croutons, choice of dressing

Pasta

Please Select Two Pastas

THE REGIS

chicken, broccoli, sun-dried tomatoes, lemon white wine sauce

CHICKEN PICCATA

chicken, capers, lemon white wine cream sauce

CHICKEN ALFREDDO

pasta shells, house-made alfredo sauce

LASAGNA

pasta, ground beef, onions, garlic, tomato paste, mozzarella, salt, oregano, basil

*Zucchini Noodles, Pumpkin Noodles & Eggplant Parmesan available for substitution

Served with garlic bread

Smoke House BBQ

\$32/PERSON

Salads

Please Select One

HOUSE SALAD

mixed greens, grape tomatoes, red onions, cranberries, pecans, feta, balsamic vinaigrette

CAESAR SALAD

crisp romaine, parmesan, croutons, caesar dressing

GARDEN SALAD

crisp romaine, cheddar jack, carrots, cucumbers
grape tomatoes, croutons, choice of dressing

Entrée

Please Select Two

BBQ SPARE RIBS

BBQ CHICKEN

PULLED PORK

MARINATED & FIRE GRILLED TRI TIP

*Vegetarian options available

Sides

Please Select Two

BBQ BAKED BEANS • HOUSE-MADE MAC & CHEESE • SEASONAL
VEGETABLES • CHEESY MASHED POTATOES

Served with rolls and butter

Starter Kit

\$36/PERSON

Salads

Please Select One

HOUSE SALAD

mixed greens, grape tomatoes, red onions, cranberries, pecans, feta, balsamic vinaigrette

CAESAR SALAD

crisp romaine, parmesan, croutons, caesar dressing

GARDEN SALAD

crisp romaine, cheddar jack, carrots, cucumbers
grape tomatoes, croutons, choice of dressing

Entrée

Please Select Two

STUFFED CHICKEN BREAST

stuff with spinach, mozzarella, bacon served with hollandaise

TILAPIA

lemon-garlic or cajun

OVEN ROASTED TURKEY BREAST

served with house-made gravy

*Vegetarian options available

Sides

Please Select Two

GARLIC & HERB STUFFING • ROASTED GARLIC & HERB POTATOES
CHEESY MASHED POTATOES • SWEET MASHED POTATOES
GRILLED ASPARAGUS • SEASONAL VEGETABLES

Served with rolls and butter

Signature Package

\$45/PERSON

Starter

Please Select One

BACON JALAPEÑO WONTONS

VEGETABLE WONTONS

Salads

Please Select One

HOUSE SALAD

mixed greens, grape tomatoes, red onions, cranberries, pecans, feta, balsamic vinaigrette

CAESAR SALAD

crisp romaine, parmesan, croutons, caesar dressing

GARDEN SALAD

crisp romaine, cheddar jack, carrots, cucumbers
grape tomatoes, croutons, choice of dressing

Entrée

Please Select Two

PRIME RIB

SIRLOIN STEAK WITH HERB BUTTER

STUFFED CHICKEN BREAST

stuff with spinach, mozzarella, bacon served with hollandaise

CHICKEN CORDON BLEU

BLACKENED SALMON WITH LEMON

OVEN ROASTED TURKEY BREAST

served with house-made gravy

*Vegetarian options available

Sides

Please Select Two

GARLIC & HERB STUFFING • ROASTED GARLIC & HERB POTATOES

CHEESY MASHED POTATOES • SWEET MASHED POTATOES

HOUSE-MADE MAC & CHEESE • GRILLED ASPARAGUS • SEASONAL VEGETABLES

WHITE WINE & GARLIC BRAISED ARTICHOKE HEARTS

Served with rolls and butter

VIP Experience

\$60/PERSON

2 Hours of Bowling (shoes included)

\$20 Arcade Card for Each Guest

Salads

Please Select One

HOUSE SALAD

mixed greens, grape tomatoes, red onions, cranberries, pecans, feta, balsamic vinaigrette

CAESAR SALAD

crisp romaine, parmesan, croutons, caesar dressing

GARDEN SALAD

crisp romaine, cheddar jack, carrots, cucumbers
grape tomatoes, croutons, choice of dressing

Entrée

Please Select Two

PRIME RIB

SIRLOIN STEAK WITH HERB BUTTER

STUFFED CHICKEN BREAST

stuff with spinach, mozzarella, bacon served with hollandaise

CHICKEN CORDON BLEU

BLACKENED SALMON WITH LEMON

OVEN ROASTED TURKEY BREAST

served with house-made gravy

*Vegetarian options available

Sides

Please Select Two

GARLIC & HERB STUFFING • ROASTED GARLIC & HERB POTATOES

CHEESY MASHED POTATOES • SWEET MASHED POTATOES

HOUSE-MADE MAC & CHEESE • GRILLED ASPARAGUS • SEASONAL VEGETABLES

WHITE WINE & GARLIC BRAISED ARTICHOKE HEARTS

Served with rolls and butter

Appetizer Platters

EACH PLATTER SERVES 8-10 PEOPLE

AHI TUNA POKE STACK* \$60

soy ginger marinated raw tuna, avocado, roasted corn, crispy wontons, red chilies

BACON JALAPEÑO WONTONS \$45

cream cheese, bacon, jalapeño, maple, sriracha aioli

VEGETABLE WONTONS \$45

with soy ginger sauce

EGG ROLLS \$30

crispy flour tortillas, diced chicken, pepper jack cheese, roasted red pepper, black beans, corn, cilantro served with ranch dressing

FRIED PICKLES \$22

hand battered dill pickles served with ranch sauce

TOASTED PRETZELS AND CHEESE FONDUE \$30

warm pretzel, cheese fondue

SPINACH ARTICHOKE CHEESE DIP \$30

baked with jack, parmesan & cream cheese, served with tortilla chips

HOUSE-MADE HUMMUS \$24

served with grilled pita & celery

DEVILED EGGS \$35

with capers and smoked paprika

FRESH VEGETABLES \$35

broccoli, celery, carrots, cherry tomatoes, english cucumbers, served with ranch dressing

CAPRESE SKEWERS \$30

grape tomatoes, fresh mozzarella, basil, balsamic

CRISPY CHICKEN TENDERS \$36

lightly fried hand-battered chicken tenders

MARYLAND STYLE CRAB CAKES \$60

served with house-made rémoulade sauce

LEMON GARLIC BRAISED SHRIMP \$40

sautéed in lemon garlic butter

HOUSE MEATBALLS \$40

marinara, fresh basil, parmesan

PULLED PORK SLIDERS \$36

slow roasted pork tossed in house-made BBQ

CLASSIC SLIDERS \$45

BLVD! sauce, caramelized onions, cheddar

TRI TIP SLIDERS \$45

thin sliced tri tip, creamy horseradish sauce

TRADITIONAL WINGS BONE IN, BONE LESS \$30

Please Select Two

LEMON PEPPER • OLD BAY • BUFFALO

GARLIC PARMESAN • HABNERO • HOUSE-MADE BBQ

SPICY GARLIC • CHILI LIME • KOREAN BBQ

HAWAIIAN • 4-ALARM

Vegan Option (additional charge)



Side Platters

EACH PLATTER SERVES 8-10 PEOPLE

SEASONED TOFU \$30

ROASTED GARLIC & HERB POTATOES \$30

CHEESY MASHED POTATOES \$30

SWEET MASHED POTATOES \$30

BBQ BAKED BEANS \$30

SEASONAL VEGETABLES \$30

HOUSE-MADE MAC & CHEESE \$45

GARLIC & HERB STUFFING \$45

WHITE WINE & GARLIC BRAISED ARTICHOKE HEARTS \$45

FRIES \$20



Traditional Breakfast

\$20/PERSON

scrambled eggs
breakfast potatoes
applewood bacon
breakfast sausage
regular & decaffeinated coffee
orange juice

Continental Breakfast

\$15/PERSON

assorted muffins
seasonal fresh fruits
bagels & cream cheese
assorted yogurts
regular & decaffeinated coffee
orange juice

Breakfast Add-Ons

\$8/PERSON

buttermilk griddlecakes with maple syrup,
cinnamon french toast with maple syrup,
breakfast burritos (choose of bacon or sausage)

Beverages

Soda Bar

\$4/PER PERSON

Coffee & Tea

\$4/PER PERSON

choice of: signature blend coffee, decaffeinated coffee
and iced or hot tea

Beer or House Wine

\$9/PER TICKET

craft, import and
domestic draft beers or house wine

Standard Bar Ticket

\$11/PER TICKET

craft, import and domestic draft beers,
bottled beer, select wine or well liquor

Premium Bar Ticket

\$13/PER TICKET

craft, import and domestic draft beers,
bottled beer, select wine or premium liquor

Shots and doubles are charged on consumption and are not included in alcohol packages.

Dessert Add-Ons

please select one

house-made chocolate chip cookies - \$4/person

triple chocolate brownie bites - \$5/person

assorted dessert bites - \$6/person

cinnamon sugar pretzel bites with chocolate sauce - \$4/person



chocolate peanut butter cake - \$6/slice

rainbow cake - \$6/slice

chocolate chip cookie cake - \$6/slice

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU.

All parties require a 50% non-refundable deposit and must be booked through group sales department. A 20% service charge and 8.25% sales tax are not included in the per ticket price.

To schedule your event, contact our Group Sales Office at 661.413.9011 | sales@BLVDBakersfield.com  

Event Request Form

Note your event is not confirmed without signing an event contract provided by The BLVD and your 50% deposit is received.



Company _____

Today's Date _____ Name _____

Phone _____

Email _____ # Guests: _____

Preferred Party Date: _____ Budget: _____

Preferred Arrival Time: 11am 12pm 1pm 2pm 3pm 4pm 5pm 6pm 7pm 8pm 9pm 10pm

EVENT STATIONS

- | | |
|--|---|
| <input type="checkbox"/> Hand-Crafted Pizza _____ \$23 | <input type="checkbox"/> Signature Feast _____ \$45 |
| <input type="checkbox"/> Fajita Bar _____ \$26 | <input type="checkbox"/> VIP Experience _____ \$60 |
| <input type="checkbox"/> Taco Bar _____ \$26 | <input type="checkbox"/> Traditional Breakfast _____ \$20 |
| <input type="checkbox"/> Italian Feast _____ \$28 | <input type="checkbox"/> Continental Breakfast _____ \$15 |
| <input type="checkbox"/> Smoke House BBQ _____ \$32 | <input type="checkbox"/> Breakfast Add-Ons _____ \$8 |
| <input type="checkbox"/> Starter Kit _____ \$36 | <input type="checkbox"/> Desserts varies |

All prices are per person

EVENT BEVERAGE

- | | |
|---|--|
| <input type="checkbox"/> Soda Bar _____ \$4 | <input type="checkbox"/> Beer or House Wine _____ \$9 per ticket |
| <input type="checkbox"/> Coffee and Tea Bar _____ \$4 | <input type="checkbox"/> Standard Bar Ticket _____ \$11 per ticket |
| | <input type="checkbox"/> Premium Bar Ticket _____ \$13 per ticket |

All prices are per person

EXPERIENCES

- | | |
|--|--|
| <input type="checkbox"/> Arcade Play
_____ \$25 / 150 Credits | <input type="checkbox"/> Bowling _____ \$53 per hour/per lane |
| _____ \$35 / 220 Credits | <input type="checkbox"/> Laser Tag _____ \$10 per person/per round |
| _____ \$50 / 325 Credits | <input type="checkbox"/> Ropes Course _____ \$9 per person/per round |
| _____ \$75 / 500 Credits | <input type="checkbox"/> Pool Table _____ \$30 per hour |
| _____ \$100 / 750 Credits | <input type="checkbox"/> Karaoke _____ \$50 per hour (10 people) |

ENHANCEMENTS

- | | |
|--|--|
| <input type="checkbox"/> Appetizer Platters (serves 8-10) varies | <input type="checkbox"/> Additional Pizzas (12 slices) varies |
| <input type="checkbox"/> Side Platters (serves 8-10) varies | <input type="checkbox"/> Additional Time in Party Room varies |
| <input type="checkbox"/> Garden, House or Ceaser Salad (serves 10) varies | <input type="checkbox"/> Additional Time on Lanes varies |

Plus 20% service charge & 8.25% sales tax.

Additional Info: _____

CONTACT OUR GROUP SALES OFFICE

661.413.9011 | sales@BLVDBakersfield.com

Minimum guest count is 10. Please submit your request form to sales@BLVDBakersfield.com or drop off at 3200 Buck Owens BLVD.