



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

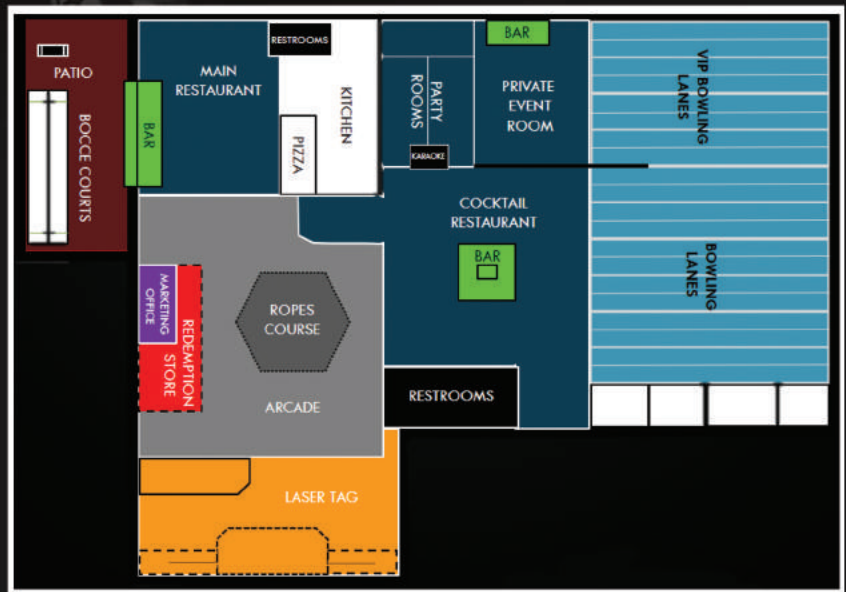
\$10 per person, per round

## 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

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

### BABY BACK 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 POTATDES

*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](mailto: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 <b>varies</b>           |

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

Plus 20% service charge & 8.25% sales tax.

Additional Info: \_\_\_\_\_

## CONTACT OUR GROUP SALES OFFICE

661.413.9011 | [sales@BLVDBakersfield.com](mailto:sales@BLVDBakersfield.com)

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