



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.



www.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 – 1am

Saturday: 4:30pm – 2am

Friday: 11:30am – 2am

Sunday: 4:30pm – 1am

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.

CONTACT US

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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.

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

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 and 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 steak houses 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

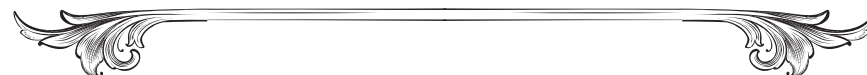
SEMI PRIVATE - 12

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

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