



BLACK+BLUE

*Canada's premier steakhouse
dining experience*

TOP 10% OF
RESTAURANTS
WORLDWIDE



Canada
Kobe-Beef Certified





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.

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK·BLUE

ROOF

FIVE
SAILS

RILEY'S
FISH & STEAK

GLOWBALGROUP.COM



BLACK+BLUE

130 KING st west, TORONTO | 647 368 8283

Black+Blue is Canada's premier steak dining experience with locations in Vancouver and Toronto offering the magic of a classic steak house combined with a modern and energetic ambiance. We take great pride in being Kobe Beef certified, in addition to offering our guests a selection of the world's rarest cuts.

SUPERIOR selection

We proudly display our beef in the centre of the dining room. The pale pink and orange wall is made of Himalayan salt bricks. The salt purifies the air and naturally removes moisture. This dry-aging process infuses an unforgettable flavour as it tenderizes the meat. All our steaks are kept in the cooler for 28-45 days and ensures a flavour concentration of the highest quality. The range of offerings is an extensive selection of prime cuts available - from Japanese A5 Wagyu, Japanese Kobe, to US and Canadian Prime.

Guests can also expect to be wooed with a diverse mix of seafood classics: Oysters; Wild Salmon; and Atlantic Lobster. Tableside Caesar salads and shaker cocktails add charm.











events & PRIVATE DINING

seating capacity

	SEATED	STANDING
MAXIMUM	240	350
THE GOLD ROOM	16	
THE KING ROOM	32	40
GARDEN PATIO (FULL)	70	150
GARDEN PATIO (PARTIAL)	20	40

BUYOUT AVAILABLE

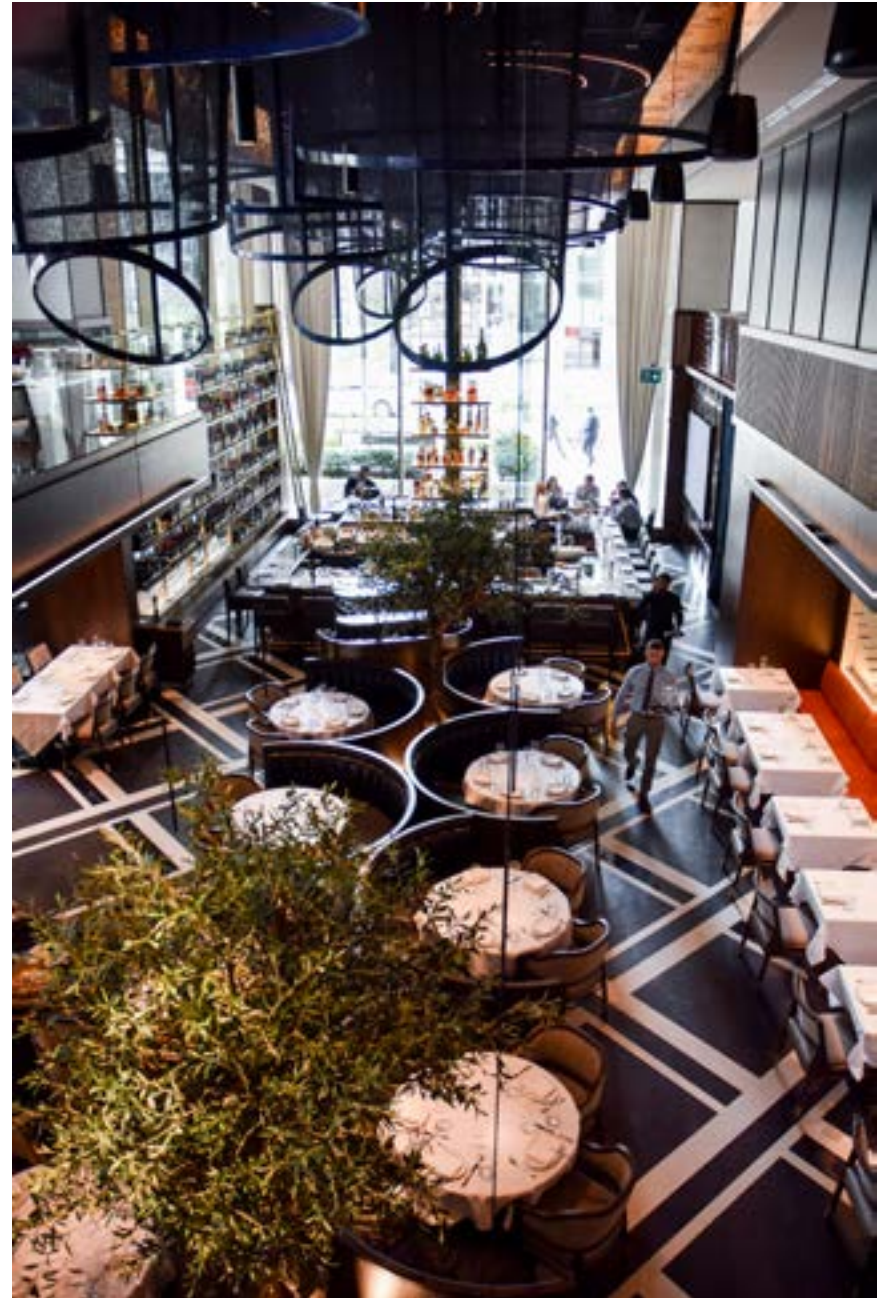
buyout cost
contingent on day of
the week and time of
the year



BOOKING POLICY

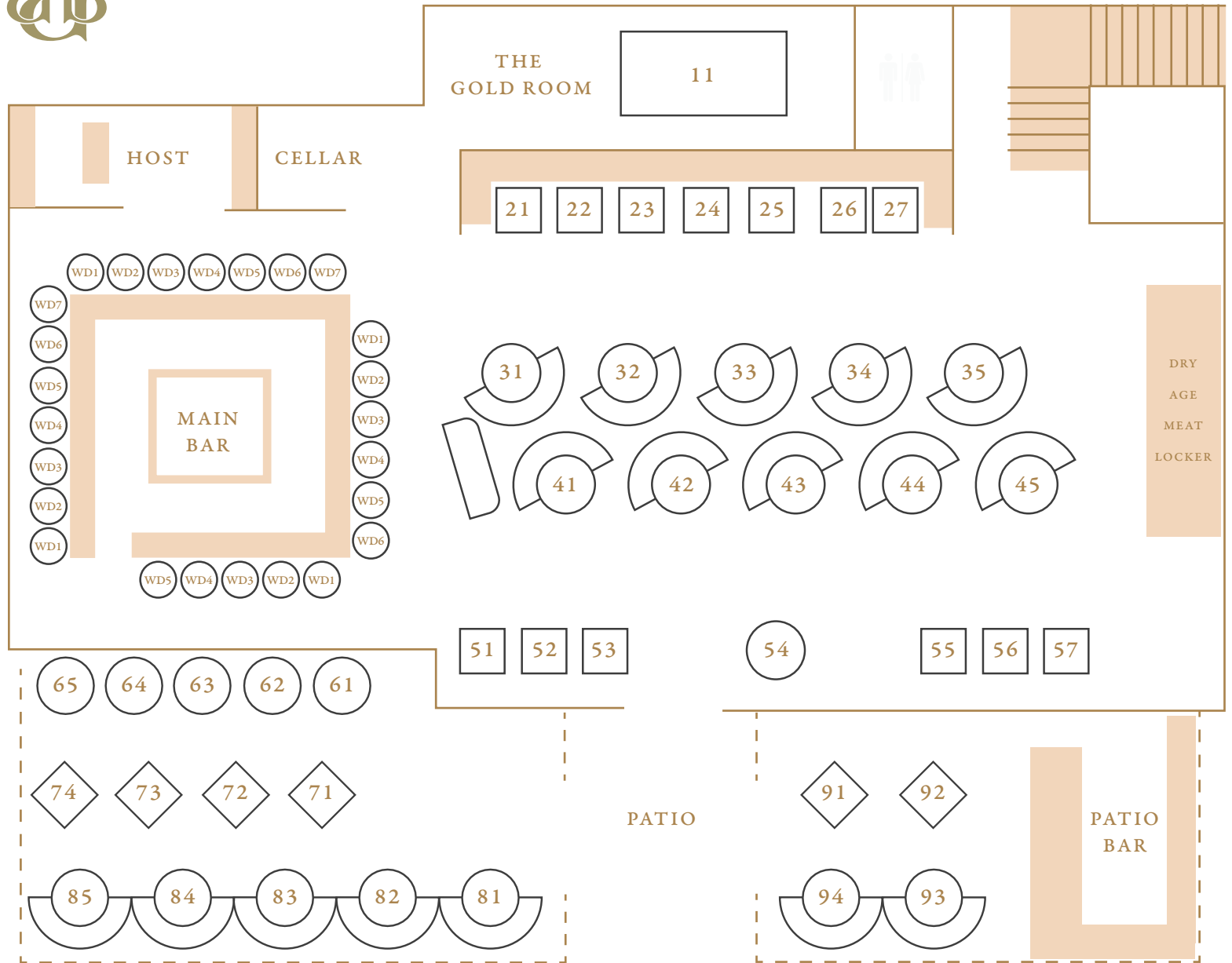
Set Menus for groups over 10 guests. A 50% deposit is required to secure the space. Guaranteed number of attendees are due 72 hours before the event. 18% gratuity applicable.







130 KING ST W



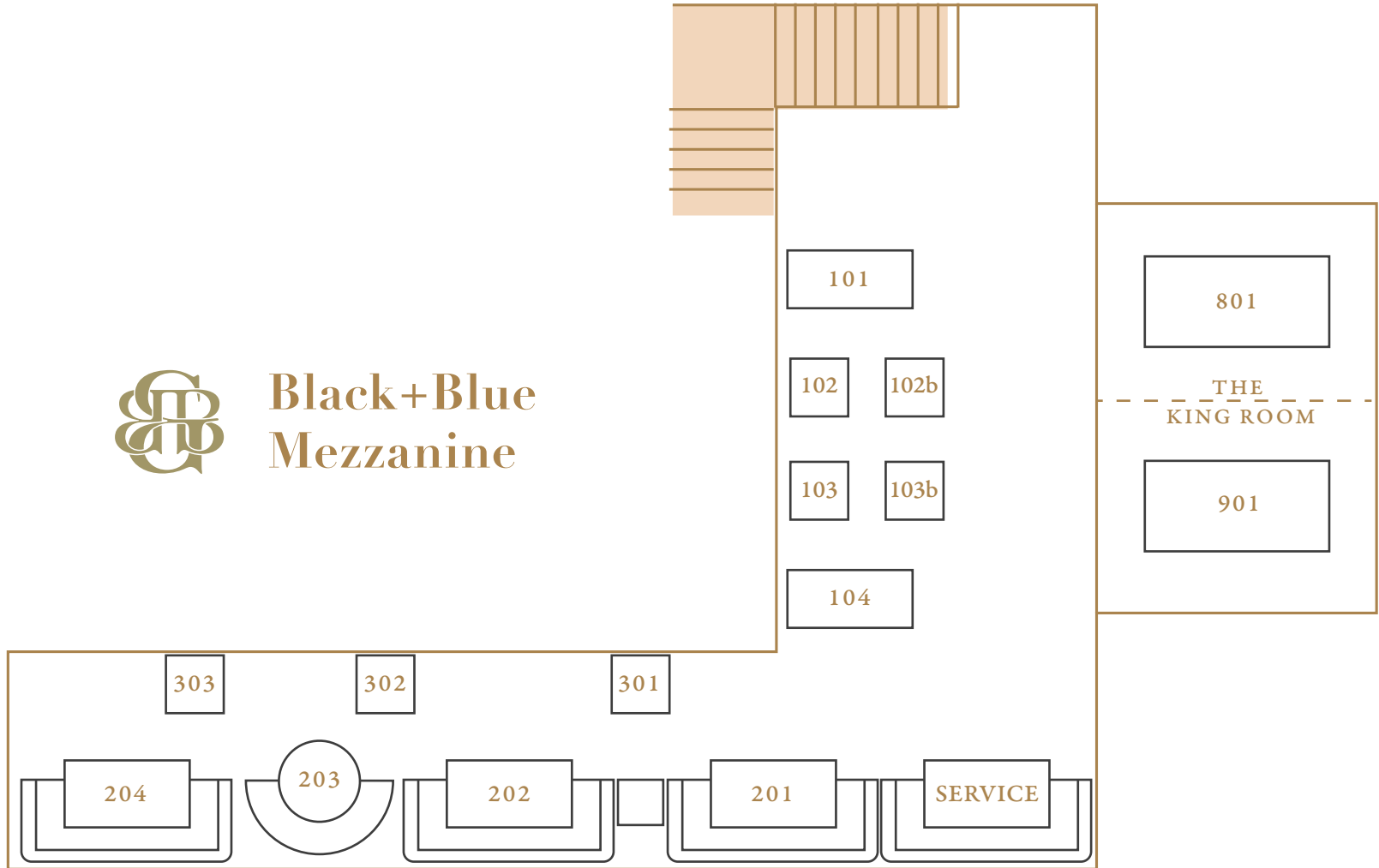
Black+Blue Main Floor

Table layout is subject to change

130 KING ST W



Black+Blue Mezzanine





BLACK+BLUE

Group Menus 2024

LUNCH MENU A

\$78 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

Caesar Salad

romaine lettuce, garlic gruyère brioche croutons
anchovy, grilled lemon

ENTRÉE

King Salmon

cured & seared, spiced cauliflower purée
lemon chive beurre blanc

- OR -

Roasted Chicken

1/2 chicken, smoked bacon & taleggio pommes purée
red wine jus, chimichurri

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake

salted caramel sauce, white chantilly cream, fresh berries

+ Tax and Gratuity

LUNCH MENU B

\$98 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

Canadian Prime Steak Tartare

grated egg yolk, cornichon, pickled shallot
charred jalapeño, spiced tomato ketchup, toast points

- OR -

Beets

pickled + roasted beets, smoked yogurt, confit shallot, za'atar
grilled radicchio, frisée, crispy prosciutto

- OR -

Lobster Bisque

lobster salad, truffle foam, cognac crème fraîche

ENTRÉE

King Salmon

cured & seared, spiced cauliflower purée
lemon chive beurre blanc

- OR -

Steak & Frites

10oz canadian prime striploin, parmesan fries
truffle aioli, red wine jus

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Basque Cheesecake

chantilly cream, berry compote

+ Tax and Gratuity



LUNCH MENU C

\$121 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

Beef Carpaccio

horseradish crema, pickled shimeji, crispy shallot, fried capers, shaved parmesan

- OR -

Heirloom Tomato

blue cheese buttermilk, pickled red onion, crispy shallots, chives, croutons

- OR -

Lobster Bisque

lobster salad, truffle foam, cognac crème fraîche

ENTRÉE

Tableside Carved Beef Wellington

mushroom duxelles, puff pastry, crêpe
red wine jus, seasonal vegetables, pommes purée

ENHANCEMENT | +\$15pp

extra-large jumbo shrimp, sauteed with garlic

DESSERT

Butter Cake

salted caramel sauce, white chantilly cream, fresh berries



DINNER MENU A

\$98 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

Canadian Prime Steak Tartare

grated egg yolk, cornichon, pickled shallot
charred jalapeño, spiced tomato ketchup, toast points

- OR -

Caesar Salad

romaine lettuce, garlic gruyère brioche croutons
anchovy, grilled lemon

ENTRÉE

King Salmon

cured & seared, spiced cauliflower purée
lemon chive beurre blanc

- OR -

Striploin

10oz canadian prime striploin, pommes purée
red wine jus, gremolata

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake

salted caramel sauce, white chantilly cream, fresh berries

+ Tax and Gratuity

DINNER MENU B

\$115 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

Shrimp Cocktail

cocktail sauce, marie rose sauce, lemon

- OR -

Beets

pickled + roasted beets, smoked yogurt, confit shallot, za'atar
grilled radicchio, frisée, crispy prosciutto

- OR -

Heirloom Tomato Salad

blue cheese buttermilk, pickled red onion
crispy shallots, chives, croutons

ENTRÉE

Roasted Sablefish

soy miso glaze, bok choy, shiitake mushroom
daikon, shrimp boudin, dashi broth

- OR -

Canadian Prime Beef Tenderloin

8oz tenderloin, red wine jus, seasonal vegetables, pommes purée

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Basque Cheesecake

chantilly cream, berry compote

+ Tax and Gratuity



DINNER MENU C

\$125 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

Beef Carpaccio

horseradish crema, pickled shimeji, crispy shallot
fried capers, parmigiano reggiano

- OR -

Lobster Bisque

lobster salad, truffle foam, cognac crème fraîche, toast point crouton

- OR -

Crab Cake

dungeness & rock crab, celery charred lemon & dill aioli
celeric & apple slaw, sherry vinaigrette

ENTRÉE

Tableside Carved Beef Wellington

mushroom duxelles, puff pastry, crêpe
red wine jus, seasonal vegetables, pommes purée

ENHANCEMENT | +\$15pp

extra-large jumbo shrimp
sauteed with garlic

DESSERT

Butter Cake

salted caramel sauce, white chantilly cream, fresh berries

+ Tax and Gratuity

DINNER MENU D

\$240 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

Beef Carpaccio

horseradish crema, pickled shimeji, crispy shallot
fried capers, shaved parmesan

- OR -

Lobster Bisque

lobster salad, truffle foam, cognac crème fraîche, toast point crouton

- OR -

Crab Cake

dungeness & rock crab, celery charred lemon & dill aioli
celeric & apple slaw, sherry vinaigrette

ENTRÉE

Wagyu Ribeye

6oz wagyu ribeye, red wine jus
seasonal vegetables, pommes purée

- OR -

Roasted Sablefish

soy miso glaze, bok choy, shiitake mushroom
daikon, shrimp boudin, dashi broth

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake

salted caramel sauce, white chantilly cream, fresh berries

- OR -

Panna Cotta

orange blossom honey panna cotta, blood orange sorbet, honey tuile

+ Tax and Gratuity



ADD ON'S

Curate Your Experience

Sushi Platter

chef's selection sashimi, nigiri & rolls
\$30 per guest | 5 pieces per guest

Jumbo Shrimp

one garlic sauteed extra-large jumbo shrimp, fresh parsley
\$15 per guest

Half 1.5lb Atlantic Lobster

cocktail sauce, marie rose sauce, lemon
\$45 per guest

Tableside Cheese Cart

enjoy the selection of our cheese cart, served with preserves, roasted nuts, and crackers
\$20 per guest | 2oz per guest

Seafood Tower

½ dozen oysters, shrimp, ½ dungeness crab, ½ atlantic lobster
king crab, marinated mussels & clams
cocktail sauce, marie rose, mignonette, horseradish
\$250 (serves 4-6)

Deluxe Seafood Tower

dozen east coast oysters, colossal shrimp, dungeness crab
atlantic lobster, king crab, marinated mussels & clams, king salmon roll
tuna nigiri, hamachi nigiri, scallop nigiri, cocktail sauce, marie rose
mignonette, horseradish
\$450 (serves 4-6)

UPGRADE YOUR STEAK

8oz Canadian Prime Tenderloin

\$20 per guest

6oz Wagyu Ribeye

\$70 per guest

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

Canapé Menu

MINIMUM ORDER - 24 PIECES - PRICES PER PIECE

VEGETARIAN

Wild Mushroom Arancini truffle aioli	6.00	V
Roasted Beet Tartare goat cheese mousse, candied walnut *VEGAN OPTION: REMOVE CHEESE	5.00	V
Crispy Mac & Cheese truffle cream	5.00	V
Mini Double Stuffed Baked Potato crème fraîche, chive	5.50	V G
Garden Gem Tomato & Italian Burrata crostini, chive	5.00	V
Fried Oyster Mushroom “Calamari” lemon dill	5.00	VG D

MEAT

Grilled Lamb Chop “Popsicles” chimichurri	10.00	G D
Canadian Prime Steak Tartare grated egg yolk, toast point	7.50	
Mini Yorkshires prime rib, horseradish crema, red wine jus	7.00	
Short Rib “Martini” caramelized onions, red wine jus, pomme purée, crispy shallot	9.00	G
Beef Slider american cheddar, thousand island, spicy ketchup	7.00	
Chicken Croquette curry mayo, apricot	6.00	
A5 Beef “Aburi” crispy rice cake, garlic shoyu	10.00	G D

SWEET

Mini Lemon Meringue 6.00 | Mini Butter Cakes 6.00 | Assorted Macarons 6.00 | Mini Cheesecake 6.00

V VEGETARIAN

VG VEGAN

G GLUTEN FREE

D DAIRY FREE

Canapé Menu

MINIMUM ORDER - 24 PIECES - PRICES PER PIECE

SEAFOOD

Fresh Shucked Oysters

red wine mignonette

4.00 **G** **D**

Miso Baked Oysters

"motoyaki style" seasonal mushroom, baby spinach

7.00 **G**

Lobster Roll

cognac crème fraîche, dill, brioche bun

8.00

Hokkaido Scallop Crudo

green pea & fennel emulsion, squid ink tapioca crisp

8.00 **G** **D**

Tuna Tartare Cornets

avocado crema, green apple, sesame, ponzu, shiso

9.00 **D**

Jumbo Prawn Cocktail

house cocktail sauce, lemon

9.00 **G** **D**

Mini Crab Cake

charred jalapeño aioli, fresh dill

8.00 **D**

SUSHI

King Salmon Nigiri

7.00 **G** **D**

Hokkaido Scallop Nigiri

8.00 **G** **D**

Avocado "Temaki"

yuzu shoyu, shiso

5.00 **G** **D** **VG**

Bluefin Otoro Nigiri

18.00 **G** **D**

Wagyu Nigiri

12.50 **G** **D**

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Food Stations

PRICES PER PERSON

SEAFOOD

Chilled Seafood Station

45.00

east & west coast oysters, prawn cocktail
dungeness crab, atlantic lobster, scallop ceviche
served with cocktail sauce, marie rose
mignonette, horseradish
minimum order for 20 guests

Deluxe Chilled Seafood Station

55.00

east & west coast oysters, prawn cocktail
bluefish sashimi, snow crab claws, king crab
atlantic lobster, scallop ceviche
served with cocktail sauce, marie rose
mignonette, horseradish
minimum order for 20 guests

Oyster Shucking Station*

18.00

chef's selection of east & west coast oysters
served with cocktail sauce, mignonette
tabasco, fresh horseradish

Caviar Bar

MARKET PRICE

osetra, sevruga, beluga
served with blinis, crème fraiche
hard cooked egg yolks, shallots, chives

Antipasto Platter 18.00

locally made cheese, local & imported cured meats, olives, pickled vegetables, crostini, candied nuts & dried fruit

SUSHI | 35.00

Rolls

Spicy Bluefin Tuna Roll
King Salmon Roll
Japanese A5 Wagyu Roll

Sashimi

Horate (Scallop)
Masunosuke (King Salmon)
Maguro (Bluefin Tuna)
Hamachi (Yellowtail)

Nigiri

Masunosuke (King Salmon)
Maguro (Bluefin Tuna)
Hamachi (Yellowtail)

Sashimi Cup

Salmon & Hamachi
seaweed salad

*Chef Manned | \$250 labour charge per Chef | 3 hours minimum

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Food Stations

PRICES PER PERSON

SKEWERS | 20.00

Grilled Beef

garlic butter, fresh herbs

Grilled Chicken

“souvlaki”, tzatziki

Marinated Prawn

jumbo prawns, lemon garlic

Charcoal Grilled Vegetable

chimichurri marinated

VEGETABLES | 12.00

CHOOSE THREE

Crispy Brussels Sprouts

Pommes Purée

Asparagus

Parmesan Truffle Fries

Sautéed Wild Mushrooms

SALADS

Boston Bibb Salad

12.00

endive, radicchio, candied pecans, pickled shallots
radish, house made boursin cheese
honey mustard dressing

Beet Salad

12.00

roasted beets, endive, candied pecans, confit shallots

Black+Blue Caesar Salad

10.00

crisp romaine, parmigiano-reggiano
lemon & anchovy dressing, brioche croutons

PASTA

Bianco Risotto* 12.00

white wine, parmigiano-reggiano
lemon

Wild Mushroom Risotto* 14.00

parmigiano-reggiano
wild seasonal mushrooms

Seafood Risotto* 18.00

atlantic lobster meat, lobster stock
truffle espuma

* Chef Manned | \$250 labour charge per Chef | 3 hours minimum

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Food Stations

PRICES PER PERSON

CARVING STATIONS

Whole Roasted Striploin* classic dinner rolls, horseradish, hot mustard, red wine jus	28.00	Beef Wellington* mushroom duxelles, crepe, puff pastry, truffle jus	28.00
Roasted Prime Rib* mini yorkshire pudding, hot mustard, red wine jus	24.00	Salmon Wellington* mushroom duxelles, crêpe, puff pastry, bearnaise	24.00

USDA Prime Full Rack Tomahawk* 45.00
caramelized onions, pommes purée, crispy shallots, red wine jus
minimum order for 25 guests

DESSERTS

Assorted Classic Black+Blue Desserts mini butter cakes, macarons, basque cheesecake chocolate mousse cup	12.00	Tableside Dessert Station crêpes suzette or bananas foster	18.00
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GLOWBAL RESTAURANT GROUP



BOOK WITH US TODAY

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BOOKING REQUEST

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COAST

Italian
Kitchen

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