

# Harold's Bistro & Bar

## Private Events Menu



**Harold's Bistro & Bar @ the Sheraton Vancouver Airport**

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Planning a private event? Whether it is an engagement party, anniversary, birthday or rehearsal dinner, Harold's Bistro & Bar is the perfect venue for your function. We will provide your guests with a memorable dining experience.

## **Capacity**

Up to 50 people.

## **F&B**

All food and beverages must be supplied by Harold's Bistro & Bar and remain on one bill.

## **Menus**

If you wish to customize your order, our Food and Beverages Manager will be pleased to discuss all your catering/menu requirements. Also, we offer a menu tasting for your private dining event.

## **Pricing**

Applicable taxes and gratuities will be added to the final bill. Prices are subject to change.

## **Audio-Visual Equipment**

Due to the restaurant's open concept only approved A/V equipment can be used. We reserve the right to "drape" the section between the private space and the restaurant to ensure your privacy and to assist with noise reduction.

## **Parking**

Complimentary on-site parking for all guests.



# Platters

## Hot \$26\*/dozen

*Select from the choices below:*

- Vegetarian spring rolls with plum sauce
- Chicken satay with peanut sauce
- Homemade meatballs with asiago cheese
- Beef wellington
- Spanakopita

## Cold \$26\*/dozen

*Select from the choices below:*

- Bruschetta with fresh tomato, basil and parmesan cheese
- Sweet grapes stuffed with mascarpone cheese, goat cheese coated with candied pecan
- Smoked salmon on rye with cream cheese and capers
- Prosciutto with melon
- Curry chicken with mango
- Pulled duck, caramelized onions, fig jams



*\*Taxes & gratuities are additional.*

# Platters

## Fruit and Vegetable

**\$60\*/15 people**

*Select from the choices below:*

Vegetable crudité platter with  
buttermilk dip  
Fresh fruit platter

## Sandwich

**\$60\*/10 sandwiches (cut into quarters)**

*Select from the choices below:*

Roast beef  
Ham & cheese  
Smoked turkey  
Egg salad  
Vegetarian

*\*Taxes & gratuities are additional.*

## Cheese

**\$90\*/15 people**

Assorted cheeses & crackers



# Buffet

## Lunch

### *Appetizer*

Mixed green salad with assorted dressing  
Greek salad  
Creamy potato salad

### *Main*

Roasted herbs chicken, hummus & tzatziki  
Cod with lemon cream sauce  
Pasta with grilled vegetables and feta cheese, rice  
pilaf with steamed market vegetables

### *Dessert*

Selection of cakes, mini pastries and  
fresh fruit platter

Starbucks coffee & tea

**\$30\* per person**

(minimum 50 people)

## Dinner

### *Appetizer*

Mixed green salad with assorted dressing  
Marinated mushroom salad  
Rice noodle salad, sesame vinaigrette  
Vegetarian Antipasto platter

### *Main*

Roasted chicken breast, mushroom & artichoke,  
chicken juice  
Wild salmon with Thai coconut sauce  
Vegetarian lasagna with Chef's choice potatoes and  
market vegetables

### *Dessert*

Selection of cakes, mini pastries and  
fresh fruit platter

Starbucks coffee & tea

**\$38\* per person**

(minimum 50 people)

Substitute chicken or salmon or top sirloin for an additional \$4 per person.

\* Taxes and gratuities are additional.



# Dinner

*(minimum 15 people)*

## Menu #1

**\$32\*** per person

**Appetizer: Mixed Green Salad**

Selection of baby lettuce, grape tomatoes, cucumber, carrots, honey Dijon vinaigrette

**Main: Fraser Chicken**

Pan seared chicken breast, mashed potatoes, market vegetables, mushroom red wine sauce

**Dessert: New York Cheesecake**

Our traditional baked cheesecake with fruit compote

Starbucks coffee & tea

*\*Taxes and gratuities are additional.*



# Dinner

*(minimum 15 people)*

## Menu #2

**\$33\*** per person

To Begin: **Butternut Squash Soup**

Honey roasted squash, crème fraiche

Main: **Wild Salmon**

Coho salmon, lemon cream sauce, rice pilaf, market vegetables

Dessert: **Chocolate Decadent**

Chocolate torte, raspberry coulis, seasonal berries

Starbucks coffee & tea

*\*Taxes and gratuities are additional.*



# Dinner

*(minimum 15 people)*

## Menu #3

**\$37\*** per person

To Begin: **Caesar Salad**

Romaine heart, homemade herbs croutons, parmesan cheese, garlic dressing, fresh lemon

Main: **Flat Iron Steak**

7oz Chef's recommend cooked to medium rare, mashed potatoes, market vegetables, Madeira jus

Dessert: **White Chocolate Mousse Cake**

Callebaut white chocolate, seasonal berries

Starbucks coffee & tea

*\*Taxes and gratuities are additional.*





# Lunch

*(minimum 15 people)*

## Menu #1

**\$26\* per person**

**Appetizer: Chef's Daily Soup**

Assorted Rolls with butter

**Main: Chicken Breast**

East Indian Butter sauce, jasmine rice, market vegetables

**Dessert: Assorted Dessert**

Square family style

Starbucks coffee & tea



*\*Taxes and gratuities are additional.*

# Lunch

*(minimum 15 people)*

## Menu #2

**\$25\*** per person

To Begin: **Spinach Salad**

With fresh strawberries, grape tomato, pear vinaigrette and rolls with butter

Main: **Oven Baked Atlantic Cod**

Topped with chimichurri, white wine cream sauce, rice pilaf, market vegetable

Dessert: **Assorted Dessert**

Square family style

Starbucks coffee & tea



*\*Taxes and gratuities are additional.*

# Kids Menu

*(12 years if age and younger)*

## Breakfast:

Menu: **Your Favorite Cereals \$5**  
Seasonal Berries or Sliced Banana 1.00

**Golden Buttermilk Pancakes \$7**  
With whipped cream, butter & maple syrup

**All Scrambled Up \$7**  
Scrambled Eggs

*\*Taxes and gratuities are additional.*



# Kids Menu

*(12 years if age and younger)*

## Lunch & Dinner:

Entrees include a choice of juice, milk or pop & one choice of dessert

- Menu: Grilled Chicken Breast \$10**  
**Pepperoni & Cheese Pizza \$9**  
**Mac N Cheese \$7**  
**Crispy Chicken Bites \$8**  
**Pasta Bowl \$9**



*\*Taxes and gratuities are additional.*