

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

Vegetable Crudités

\$60*/15 people

Broccoli, Cauliflower, Carrots, Celery, Tomato, Sweet Peppers with Buttermilk dip.

Fresh Fruit Platter

\$60*/15 people

Pineapple, Cantaloupe, Honey Dew, Watermelon, Grapes, Seasonal Berries.

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 40 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 40 people)

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

* 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: Dessert Squares

Assorted bite-size squares served 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: **Dessert Squares**

Assorted bite-size squares served family-style

Starbucks coffee & tea



**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.*



Kids Menu

(12 years of 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

Dessert: Ice Cream Scoop or Yogurt & Fruits or Chocolate Brownie



**Taxes and gratuities are additional.*