HARVEST

SEASONAL GRILL & WINE BAR

spring private dining menus

1460 BETHLEHEM PIKE, NORTH WALES, PA // 267.460.8986 // HARVESTSEASONALGRILL.COM

Thank you

for your interest in hosting your private event at Harvest Seasonal Grill & Wine Bar. Beginning with the opening of Harvest in Glen Mills, PA in 2010 and now with 9 locations, Harvest has become a popular dining destination with 7 locations in the Pennsylvania market, as well as restaurants in New Jersey and South Florida. Harvest Seasonal Grill & Wine Bar features a local, farm-to-table menu with many items that are under 500 calories in an upscale casual atmosphere. Every three months, we update our menu to celebrate the new flavors that accompany the change in seasons. We also offer 50+ wines by the glass, as well as a growing selection of local and organic beers.

At Harvest, we believe that where your food comes from is as important as what you eat, which is why we champion the ideology of 'know your farmer, know your food'. We work with over 75 local farmers to source the freshest and highest quality products available. Our mission of sustainability and green living is carried through every facet of what we do, from our menu to our décor.

We proudly offer a variety of private and semi-private dining options accommodating groups of all sizes and occasions; whether it is a sit down dinner, cocktail and hors d'oeuvre reception or stations. Our chefs have designed seasonal menus for brunch, lunch and dinner including a variety of menu items and selections inspired from our restaurant menus. Each event is personally planned and orchestrated by our dedicated Private Events Concierge and professional staff.

We look forward to planning your next event!

Sincerely,

Christian Leo

Christian Leo, Private Events Concierge

Jennifer Harris

Jennifer Harris, Assistant Private Events Concierge

Planning Your Event

Menus

Prices do not include sales tax or 22% gratuity. All prices quoted here are guaranteed through June 16th, 2020. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability. Food and beverage menu decisions need to be made no later than 10 days prior to your event date.

Our chefs are happy to customize a menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your Event Concierge for the available options and pricing. We kindly request that a pre-count is provided at least 3 days prior to the event date for groups of 40 or more or for events which offer more than three entrée choices, and the number of entrée choices does not exceed four choices. If more than two entrées are offered and pre-counts cannot be provided, a $5.00 per guest charge will be added.

Beverages

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

Guarantees

A final guarantee of the number of guests is required 72 hours prior to your party. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

Deposit & Payment

To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required. The deposit will then get deducted from your final bill. Should a confirmed reservation be cancelled, the initial deposit will not be refunded but may be used for a future event at Harvest at our North Wales location. Final payment is due at the conclusion of you event

Available Dining Rooms

Chef's Table (Semi Private):
- 12 guests

PDR:
- Board Room: 22 Guests
- Board Room w/ AV: 20 Guests
- Multi Table Plated: 45 Guests
- Reception Style Event: 45 Guests

Patio:
- 24 guests (2 tables of 12 or 6 tables of 4)

FARM-TO-TABLE *for everyone.*

Harvest proudly serves only honest ingredients,
seasonally-sourced from our trusted farmers.

our farm partners

LANCASTER FARM FRESH CO-OP
LANCASTER, PA

HIGH HILL HYDRO
THORNTON, PA

CASTLE VALLEY MILL
DOYLESTOWN, PA

BLUE MOON ACRES
BUCKINGHAM, PA

DOE RUN FARMS
COATESVILLE, PA

HOPE SPRINGS FARM
EAST EARL, PA

FREE BIRD FARMS
FREDERICKSBURG, PA

CARMINATI CREAMERY
GLENSIDE, PA

SUSQUEHANNA MILLS CO.
PENNSDALE, PA

MILLWOOD SPRINGS ORGANICS
LANCASTER, PA

ROUNDTOP FARM
HONEYBROOK, PA

WAMPLER'S HONEY
MANHEIM, PA

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SEASONAL GRILL & WINE BAR

Beverage Packages

Beverage Options

CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill.
Options include: Soft Drinks, Coffee, and Tea.
Limited Bar; Full Bar or Wine Service.

OPEN BAR

INCLUSIVE PACKAGES // 2.5 HOURS

SILVER // SELECT WINE & BOTTLED BEERS

GOLD // SELECT WINE, LOCAL DRAFT & BOTTLED BEERS, & HOUSE SPIRITS

PLATINUM // SELECT WINE, LOCAL DRAFT & BOTTLED BEERS, PREMIUM SPIRITS, SPECIALTY COCKTAILS

BRUNCH COCKTAIL PACKAGE - MIMOSAS, BLOODY MARYS, SANGRIAS, SCREWDRIVERS

**SPECIFIC BOTTLED WINE SELECTION PRICE ACCORDINGLY, ON CONSUMPTION & AVAILABILITY.

**PRICING VALID FOR 30 DAYS UPON PROPOSAL REVIEW, PRICES & AVAILABILITY SUBJECT TO CHANGE.

Beverage Packages

SILVER

7 OZ. POURS OF ALL HOUSE WINES

BOTTLED BEERS

Corona, Heineken, Miller Lite, Michelob Ultra, Stella Artois, Yuengling Lager

GOLD

7 OZ. POURS OF ALL HOUSE WINES, PLUS THE FOLLOWING:

Seven Daughters, Moscato; Charge, Chardonnay; Charge, Cabernet Sauvignon; Zensa, Pinot Grigio;
Malbec, Finca Sophenia, Tupungato, Mendoza, Argentina; Joliesse, Pinot Noir

BOTTLED & LOCAL DRAFT BEERS

Corona, Heineken, Miller Lite, Michelob Ultra, Stella Artois, Yuengling Lager

HOUSE SPIRITS

New Amsterdam Vodka, New Amsterdam Gin, Bacardi Rum, Jose Cuervo Silver Tequila,
Jim Beam Bourbon, Seagrams 7 Whiskey

PLATINUM

7 OZ. POURS OF THE FOLLOWING:

Wairau River, Sauvignon Blanc; Rodney Strong, Chardonnay; Siruri, Pinot Noir; Storypoint, Cabernet Sauvignon; Benzinger “Reserve”, Merlot

ALL BOTTLED & DRAFT BEERS

Corona, Heineken, Miller Lite, Michelob Ultra, Stella Artois, Yuengling Lager

PREMIUM SPIRITS

Stoli Gluten-Free Vodka, Aviation Gin, Bacardi Rum, Casa Noble Tequila, Maker’s Mark, Bulleit Rye Whiskey

HAND-CRAFTED SEASONAL COCKTAILS

Harvest Spring Bourbon, Spicy Avocado Margarita, Strawberry Vodka Collins, Spring Flowers Martini, Cucumber Mojito,
Apricot Berry Sour, Grapefruit Spritz

BRUNCH COCKTAIL

Mimosas, Bloody Marys, Sangrias, Screwdrivers

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SEASONAL GRILL & WINE BAR

Hors D'oeuvres

Passed Hors D'oeuvres

PRICED PER PIECE

Cold

SEARED LATIN-SPICED AHI TUNA*
Plantain Tostone, Avocado Crema, Strawberry-Papaya Relish, Tamarind Mole, Crispy Carrot, Cilantro, Carrot Top Oil

SEASONAL ORGANIC HUMMUS CUP
Lemon Oil, Micro Arugula, Naan

SWEET PEA & AVOCADO TOAST
Pumpernickel, Lemon Oil, Everything Spice, Citrus Sea Salt, Marigold

AVOCADO ARTICHOKE DIP
Organic Yogurt, Roasted Red Pepper Oil, Black Lava Salt, Naan

SMOKED SALMON CROSTINI
Dill Crema, Pickled Red Onion, Cucumber, Micro Arugula

GRILLED SHRIMP
Mango Amba, Local Honey, Lime Zest

DEVILED EGG
Sun-Dried Tomato Pesto, Bacon, Citrus Herb Aioli

Hot

MINI CRAB CAKE
Spicy Ginger-Carrot Remoulade

BACON-WRAPPED SCALLOP*

ORGANIC PORK POTSTICKER
Jerk Glaze, Mango Chutney, Toasted Coconut

LOADED CRISPY SMASHED POTATO BITE
Meyer Lemon Crème Fraîche, Bacon, Chive

PERUVIAN CHICKEN SKEWER
Latin Spice, Aji Verde

BEEF BURGER SLIDER*
Brioche, Mild Cheddar, Caramelized Onion, Pickle Chip

FRIED GREEN TOMATO BLT SLIDER
Brioche, Bibb Lettuce, Sun-Dried Tomato Pesto, Bacon, Lemon-Chive Mayo

* The consumption of raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Combining this practice with alcohol further increases the risk.

Stationary Hors D'oeuvres

PRICED PER PERSON

ASSORTED LOCAL CHEESE BOARD
Seasonal Fruit, House-Made Jam, Roasted Nut, Local Honey, Crostini

ASSORTED CHARCUTERIE BOARD
Pickled Seasonal Vegetable, Mustard, Olive, Crostini

SEASONAL ORGANIC HUMMUS
Assorted Seasonal Vegetable Accompaniments,
Olive, EVOO, Naan Flatbread

AVOCADO ARTICHOKE DIP
Roasted Red Pepper Oil, Kale, Assorted Breads

BUILD-A-GRAIN BOWL STATION
Farro, Quinoa, Seasonally-Inspired Toppings & Dressings

BUILD-A-SALAD BOWL STATION
Local Greens, Seasonally-Inspired Toppings & Dressings

Assorted Seasonal Flatbreads

HARVEST
Harvest Spice, Asiago Gratin

SMOKED SALMON
Dill Crema, Baby Arugula, Pickled Red Onion & Cucumber, Everything Spice

GRILLED LEMON THYME CHICKEN
House-Made Mozzarella, Marinated Artichoke, Tomato, Zucchini,
Lemon Zest, Avocado Crema, Micro Thyme

SPRING GARDEN
Goat Cheese, Asparagus, Sumac-Spiced Sunflower Seed, Dandelion Green,
Local Honey, Chive Pesto

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Plated Brunch Options

AVAILABLE SATURDAYS AND SUNDAYS
APPETIZERS ARE AVAILABLE IN CONJUNCTION WITH LUNCH MENU ITEMS FOR AN ADDITIONAL $5 PER PERSON AND ARE INCLUDED IN ESTATE LUNCH MENU. ENTREES ARE NO ADDITIONAL CHARGE UNLESS OTHERWISE NOTED.

Appetizers

SHRIMP COCKTAIL
SEASONAL FRUIT PLATE
SEASONAL VEGETABLES
SEARED LATIN-SPICED AHI TUNA*
SMOKED SALMON FLATBREAD
SPRING FARMER SALAD
SWEET PEA & AVOCADO TOAST
SEASONAL PASTRY

Entrées

SEASONAL BREAKFAST SANDWICH
SEASONAL OMELET*
FARM-FRESH EGGS BENEDICT*
PLANT-BASED TOFU BREAKFAST SCRAMBLE
SEASONAL WAFFLE
POACHED EGGS & AVOCADO TOAST*
STEAK & EGGS*
BRUNCH BURGER*
SMOKED SALMON EGGS BENEDICT

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Brunch Packages

Brunch Buffet

AVAILABLE SATURDAYS AND SUNDAYS FOR PARTIES OF 25 OR MORE GUESTS.

Includes:

ASSORTED BREAKFAST PASTRIES & BREADS
Butter, House-Made Jams

SMOKED SALMON BOARD
Assorted Bagels, Cream Cheese, Pickled Red Onion & Cucumber, Local Petite Greens

SEASONAL FRESH FRUIT & ORGANIC YOGURT

HARVEST SALAD

SEASONAL WAFFLES
Whipped Cream, Butter, Maple Syrup

FARM-FRESH EGGS BENEDICT*

ASSORTED BREAKFAST MEATS
Ham, Sausage, Bacon

BREAKFAST POTATOES

COFFEE, TEA, ICE TEA & SODA

FRESH-SQUEEZED JUICES

****ADD AN OMELET STATION** (for an additional charge)
Traditional & Egg White Omelets made to Order with Assorted Fillings. Plant-Based JUST Egg Alternative Available

****$50 CHEF ATTENDANT FEE IS REQUIRED FOR EVERY 25 GUESTS**

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