



SIDEBAR GRILL

EVENTS & PRIVATE DINING

2026





SIDE
BAR
GRILL

LANGLEY'S CULINARY DESTINATION

Situated in the vibrant heart of Latimer Heights, Langley, Sidebar Grill – Kitchen and Bar beautifully merges the classic charm of a traditional bar with the innovative flair of contemporary cuisine. Built on the philosophy that every meal should be a memorable experience, Sidebar Grill serves as Langley's latest culinary hotspot, where flavor and atmosphere unite to create unforgettable moments.



EVENTS & PRIVATE DINING

SEATING CAPACITY

MEZZANINE

MAXIMUM 10 PPL

COVERED PATIO

STAND UP 100 SEATED 75

FULL BUYOUT

STAND UP 200 SEATED 150

THE MEZZ

Our semi-private Mezzanine accommodates up to 10 guests and features a private balcony and a 75-inch TV, perfect for small events, meetings, or celebrations in a cozy yet elevated setting.

*Please note there is no elevator access to get upstairs. If you have guests that struggle to use the stairs, we will be happy to provide superior service in our restaurant or covered patio.



THE MEZZ

SIDE
BAR
GRILL



COVERED PATIO

The covered patio boasts a bar, fireplace, capacity for up to 100 guests and a vibrant chic ambiance.



SHARED PLATTERS

FEEDS APPROX 30 PPL

SIDE
BAR
GRILL

MEDITERRANEAN VEGETABLE \$80

Sun-Dried Tomato & Edamame Hummus | Ranch Dressing | Goat Cheese | Balsamic Vinaigrette

SANDWICHES \$175

Roast Beef | Chicken & Brie | Pesto & Proscuitto | Roasted Vegetable

CHARCUTERIE \$225

Assorted Cured Meats & Sausages | Pickled Shallots | Marinated Olives | Stone-Ground Mustard | Crackers | Stewed Stone Fruit

MEAT \$700

Grilled Lamb Chops with mint pesto, New York Striploin with wicked mushrooms, Creole Blackened Chicken

ASSORTED FRUIT \$150

a vibrant assortment of fresh fruit for visual appeal, featuring juicy melons, ripe berries, succulent grapes and tropical fruits, complemented by a light honey yogurt dip

DESSERT \$175

Mini Danish: Apple | Maple | Cinnamon Brioche | Raspberry

Cake Pops:

Vanilla | Red Velvet | Chocolate

Cheesecake Bites: Original Truffle | Black Tie Truffle | Raspberry Truffle

Churro Bites: Deep-Fried Churros

CHEF IS HAPPY TO ACCOMMODATE ANY DIETARY RESTRICTIONS & CUSTOMIZATIONS UPON REQUEST

CANAPES

MINIMUM 2 DOZEN

TACOS \$42

Baja Fish | Shrimp & Avocado | Veggie | Mole Chicken

BRUSCHETTA \$24

Tomatoes, garlic, and basil tossed in extra virgin olive oil, served on toasted baguette slices with a drizzle of balsamic glaze and pesto goat cheese

SLIDERS – \$42

Assortment of Beef, Chicken & Roast Beef

YAKATORI CHICKEN SKEWERS \$30

grilled chicken skewers topped with yum yum sauce

AHI TUNA POKE \$48

Mango Salsa | Cucumber | Siracha Mayo | Wonton Crisp

GYOZA – \$27

Pan-fried dumplings stuffed with ground chicken and kimchi, served with our house dipping sauce

CAPRESE SKEWERS \$24

Fresh Mozzarella | Basil | Tomato | Olive Oil | Pesto | Microgreens

BAKED BRIE BITES – \$27

puff pastry filled with creamy brie cheese and fruit compote, baked until golden

OYSTER BAR \$225

5 DOZEN

Selection of Fresh Oysters | Mignonette | Lemon Wedges | Hot Sauce | Minimum 5 Dozen

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FAMILY STYLE & BUFFET

MINIMUM 60 PPL \$75 PER PERSON

SALADS

CAESAR SALAD

Buttered Brioche Croutons | Minced Lemon Zest | Parmesan | Caesar Dressing

MOROCCAN-STYLE QUINOA & SULTANA

Grilled Vegetables | Golden Sultanas | Bell Peppers | Moroccan Vinaigrette

HERB-MARINATED TOMATO & CUCUMBER

Kalamata Olives | Feta Cheese | Red Onion | Oregano Vinaigrette

CAPRESE SALAD

Fresh Mozzarella | Sliced Tomatoes | Basil Leaves | Olive Oil | Pesto | Microgreens

MAINS

COD WITH LEMON BEURRE BLANC

Cod Fillet | Lemon Juice | Butter | Shallots | White Wine

PENNE AL FORNO WITH ROMA TOMATOES

Roasted Roma Tomatoes & Spinach Marinara | Feta Cheese | Zucchini | Fresh Spinach

HERB-ROASTED CHICKEN WITH DIJON HONEY GLAZE

Dijon Mustard | Honey | Garlic | Fresh Thyme

SIDES

SEASONAL GRILLED & ROASTED VEGETABLES

Selection of seasonal vegetables

CREAMY BUTTERMILK MASHED POTATOES

Grilled Vegetable | Golden Sultanas | Bell Pepper | Moroccan Vinaigrette

ADD-ONS

SLOW ROASTED PRIME RIB – \$850

Served with Au Jus | Mustard | Creamy Horseradish |

CARVING STATION WITH HONEY-GLAZED HAM – \$400

Served with Pineapple Chutney & Mustard Sauce |

DESSERTS – \$175

Seasonal selection of confectionary sweets

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SPECIAL ADD-ONS FOR BUYOUTS



- DJ
- LIVE ENTERTAINMENT
- PHOTOBOOTH
- ICE LUGE
- PHOTOGRAPHER



CONTACT US

 +778-298-7433

 INFO@SIDEBARGRILL.COM