

FOURTH FLOOR RESTAURANT & BAR



Fourth Floor at Harvey Nichols Leeds, offers a luxury bar with *à la carte* and *prix fixe* menus served within our award winning restaurant plus a wine list featuring over 200 wines and Champagne from around the world. The Fourth Floor restaurant & Bar is open every day, and stays open for dinner five nights a week, when the rest of the store is closed.

A wall of floor-to-ceiling windows that look out over the rooftops of the city, and open onto a balcony area defines the stunning interior.

By day Fourth Floor is spacious and airy, flooded with sunlight. By night it transforms into a more intimate space altogether, with lower lighting and twinkling small candles adorning every available surface. The bar area, with its sleek black interior and leather seating hits the right note for comfort and style, our skilled bar team can design the coolest of bespoke cocktails with which to greet guests on arrival.

Used to dealing with customers at the highest levels, the staff at Fourth Floor provide service that not only pays attention to every minute detail, but which is fun and dynamic at the same time.

We have found that these are vital ingredients in making the planning of any hospitality event a success. The expertise of the Harvey Nichols staff coupled with their warmth and approachability makes all customers feel welcome and special.

Harvey Nichols personnel will work closely with you to provide a tailor made event that can include food and wine matching, room decoration and even gifts from our fashion and beauty experts or from our gourmet range of foods in the Foodmarket.

The restaurant can seat up to 80 guests, up to 200 standing for drinks and canapé events

ESPRESSO BAR



The Espresso Bar sits in the Victoria Quarter arcade, beneath a stunning stained glass ceiling in Leeds' most exclusive retail area.

Adjacent to the ground floor entrance to Harvey Nichols, The Espresso Bar seats 80 in an oval seating area in the centre of the arcade. It accommodates 150 standing for drinks and canapés.

For major receptions, the entire Victoria Quarter with the Espresso Bar can be hired. In the past the whole space has been given over to a catwalk fashion show or for a full street party complete with entertainment.

Film Nights in the Espresso Bar have been a great success, when favourite movies are shown on giant TV screens as a themed dinner is served.

HARVEY NICHOLS LEEDS SPACE FOR HIRE

FOURTH FLOOR RESTAURANT

Capacity: 80 (seated) / 200 (reception)

FOURTH FLOOR BAR

Capacity: 20 / 40 (reception)

ESPRESSO BAR

Capacity: 80 (seated) / 150 (reception)

PRIVATE HIRE CHARGES:

We invite you to come along and discuss your requirements with us whether you want to organise a birthday party, anniversary, wedding or a special event we can provide you with bespoke quote based on your requirements.

Please contact our Assistant Restaurant Manager and Event Coordinator,
Ben Stickland on ben.stickland@harveynichols.com Tel 0113 2048000

FOURTH FLOOR GROUP BOOKINGS (NON-EXCLUSIVE USE)
FROM 8 TO 30 PEOPLE

BREAKFAST

Venues: Fourth Floor restaurant

Timing: From 8am

Style: Seated breakfast or breakfast canapé reception

Pricing: From £12.50 per person*

LUNCH – MAXIMUM TABLE FOR LUNCH 20 GUESTS

Venues: Fourth Floor restaurant

Timing: From 12 noon to 3pm, Monday to Friday only

Style: Seated lunch

Pricing: A la Carte menu available for parties up to 12, over 12 set menu available from £20.00 per person* see below menu options

AFTERNOON TEA

Venues: Fourth Floor restaurant

Timing: From 3.00pm to 5.00pm – Monday to Friday only

Style: Seated traditional Afternoon tea

Pricing: From £15.50 per person*

DINNER

Venues: Fourth Floor restaurant

Timing: From 5.30pm to 10pm Tuesday to Friday, Saturday from 7pm to 10pm

Style: Seated dinner

Pricing: A la Carte menu served for parties up to 12, over 12 from £20.00 per person* see below menu options

* Prices quoted do not include the 10% service charge

Harvey Nichols Leeds is also available for private shopping evenings and store hire.

MENUS

All our menus are tailored to meet a clients needs. Our team of experienced chefs will build a menu to suit your requirements after a consultation. If you wish our team of Wine Advisors can match wine to your menu. Alternatively we have the price bands below which can help you.

17.00 For 2 courses or 20.00 for 3 courses.

This is our daily set menu which is available to large parties. This menu is set daily and does not include, side orders, coffee or tea or service charge. This menu is available for parties up to 12 guests

25.00* Three course menu with 3 choices at each course. Side orders, tea or coffee and service charge are not included. Available for parties 8 – 20 each lunchtime or 8 – 30 each evening

35.00* Three course menu with 3 choices at each course. Tea and coffee included. Side orders and service charge not included.
Available for parties 8 – 20 each lunchtime or 8 – 30 each evening

50.00* Three course menu with 4 choices at each course. Tea and coffee included, side orders and service charge not included
Available for parties 8 – 20 each lunchtime or 8 – 30 each evening

These set menus require 1 weeks notice. Please ensure you leave enough time before your party to order the menu you require.

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BESPOKE EVENT IDEAS

PRIVATE DINING

Hosted within our Personal Shopping department Private Dining is the most exclusive way to entertain friends, colleagues or family.

This service includes consultations with: our Head Chef, or one of his senior team, to decide your menu; the Fourth Floor Café's Wine Advisor who will discuss drinks for your evening and our personal shopping team who will liaise with you over everything from the table colour scheme to the flower choice and music.

Private dining is available for groups of two to 20 people.

PRIVATE SHOPPING EVENTS

Exclusive private shopping experiences (either whole store or on a floor by floor basis) are available from 8pm onwards, for breakfast events from 8am till 10am. Charged by the hour, prices available on request.

COCKTAIL MASTER CLASS

Harvey Nichols Fourth Floor Bar offers the opportunity to learn how to mix and shake classic cocktails like a true professional, with a hands-on group tutorial led by our bar team. Suitable for parties of up to 10 guests package may also include breakfast, lunch brunch, prices available on request.

WINE TASTINGS

Tutored wine tastings provide an educational yet entertaining evening. Intimate tastings, for up to 15 standing, may be hosted in the Fourth Floor Bar, whilst larger tastings, for up to 50, may be hosted in the Fourth Floor Café. Our team can work with you to theme the tasting, including sourcing guest speakers and matching menus. Costs depend on the wine selected and timing of event.

FOODMARKET TASTINGS

Exclusive hire of the Foodmarket for food and wine tastings is possible from 8pm onwards for up to 20 guests. These tastings, devised by our food and wine experts, are centred on cheese, charcutière, meat and fish; each dish is matched up with an appropriate wine, menus and costs available upon application.

TREND PRESENTATIONS

Harvey Nichols can share its expertise in fashion, beauty, food or wine with your guests, through an exclusive trend presentation. Suitable for parties of up to 100, these extremely popular events are indicative of Harvey Nichols' fashion leadership. These maybe combined with private shopping experiences in part or the entire store.

GOODIE BAGS AND GIFTS



Whether it's to help your guests remember the event at Harvey Nichols, your own venue or simply to say thank you to someone, Harvey Nichols food and wine team have selected a range of our most popular classic products, ranging from £10, there is something for every event. Your marketing material can be included in these bags.

Suggested Gift Ideas:

Morning Gift Bag £10

HN English breakfast tea, HN strawberry and Champagne jam,
HN lemon curd, HN almond butter biscuits

Ladies Gift Bag £17

HN English breakfast tea, HN baci di dama, HN pear drops, HN bullseye
sweets, HN white chocolate Florentines

Gentlemans Gift bag £17

HN breakfast blend coffee, HN amaretti biscuits, HN chocolate limes
HN bullseye sweets, HN after dinner mints

HN After Dinner Selection £32

HN port, Paxton and Whitfield cheese and biscuit selection,
HN after dinner mints

All items are selected from the Harvey Nichols Foodmarket and Wineshop
Products listed are subject to availability.

HARVEY NICHOLS LEEDS STORE GUIDE

Fourth Floor

Fourth Floor Café & Bar
Foodmarket
Wine Shop
Yo! Sushi
Case Luggage & Leather Goods
Mulberry Accessories

Third Floor Womenswear

Bridge Collection
Casual Wear
Childrenswear
Contemporary

Second Floor Womenswear

Contemporary
International
Designers
Lingerie
Shoes
Swimwear
Personal Shopping

First Floor Menswear

Accessories
Belts
Casualwear
Contemporary
Shirts
Shoes
Socks
Swimwear
Tailoring
Ties
Underwear

Ground Floor Beauty & Accessories

Belts
Gloves
Handbags
Jewellery
Cosmetics
Perfumery
Beyond Beauty
Accessories
Champagne Nail Bar

Ground Floor Victoria Quarter

Espresso Bar

Selection of 6 canapés per person £17.00
Selection of 8 canapés £22.00
(Excluding fondue Choice)

Cold canapés

Cube of marinated yellow fin tuna	£2.75
Confit carrot with oak roast salmon rillette	£2.50
Chilled gazpacho shot	£2.50
Poached organic salmon on buckwheat pancake	£2.75
Potted shrimps on sour dough toast	£2.50
Chicken liver parfait on brioche	£3.00
Crab salad with aioli	£3.00

Hot canapés

Potato and truffle pizza	£2.50
Lishmans chipolata sausage and mash	£2.50
Baby chorizo	£2.50
Ham and egg pies	£3.00
Roast chicken sage jus baked potato	£3.00
Smoked haddock brandade	£3.00
Lamb koftas with flat bread	£3.00
Shrimp burger with sesame bun	£3.00
Hn venison burger with pickles and mustard	£3.50

Desert canapés

Banoffie pie with whipped cream	£2.50
Hn chocolate brownie	£3.00
Seasonal cheesecake	£3.00
Chocolate silk tart	£2.00
Fruit cake with sliver of Yorkshire chesses	£3.00
Fruit kebabs	£3.00
(Available with chocolate fondue)	£10.00 per plate

Nibbles

Caramelised Peanuts	£2.00
Sesame Peanuts	£2.00
Regency Nuts	£3.00
Chilli Crackers	£2.00
Marinated olives	£2.95

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YO! SUSHI CANAPÉS

ROLLS - PER PIECE

Vegetable Futomaki £1.00
Spicy Chicken Katsu £1.00
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California £1.00
Crispy Duck Futomaki £1.00
Soft shell crab ISO £1.00
Vegetable ISO £1.00
Salmon Dragon Roll £1.00
Spicy Tuna £1.00
YO! Roll £1.00
Crunchy Prawn & Avocado £1.00

MAKI - PER 4 PIECES

Cucumber £1.00
Avocado £1.00
Prawn and Chive £1.00
Salmon £1.50
Tuna £1.50

NIGIRI - PER PIECE

Tamago £1.00
Salmon £1.00
Seared Beef £1.00
Prawn £1.00
Masago £1.00
Ama Ebi (sweet shrimps) £1.00
Tuna £1.00

Please note that a minimum spend of £25.00 and 7days notice of canapés is required.

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