



STEAMWORKS
EVENT MENUS

BEER PAIRING MENU

CRAB & LOBSTER RAVIOLI

*arugula & grape tomatoes in a lime cream sauce
topped with a grilled prawn & shaved grana padano cheese*

PAIRED WITH A SEASONAL LAGER

CAJUN SEARED TENDERLOIN CARPACCIO

fried capers & grainy mustard

PAIRED WITH A SEASONAL PALE ALE

PESTO SALMON RISOTTO

*grilled sockeye salmon, asparagus & sundried tomato risotto,
creamy basil pesto*

PAIRED WITH A SEASONAL WHEAT ALE

TIRAMISU

lady fingers & chocolate sauce

PAIRED WITH A SEASONAL STOUT

CHOOSE THREE COURSES - \$45

ALL FOUR COURSES - \$55

PRICE AND MENU ITEMS SUBJECT TO CHANGE
PRICE SUBJECT TO 5% GST & 18% GRATUITY
20 PAX MINIMUM – 40 PAX MAXIMUM

PLATED DINNER BANQUET 1

FRESHLY BAKED ARTISAN BREAD

TOMATO BASIL SOUP

grated asiago cheese & house garlic croutons

OR

CRISP ROMAINE CAESAR SALAD

garlic croutons & fresh parmesan

WILD MUSHROOM FETTUCINI

topped with green onions & parmesan

OR

HALF ROTISSERIE CHICKEN

feature marinade

mashed potatoes & seasonal vegetables

OR

GRILLED CAB SIRLOIN

grilled medium rare, five peppercorn sauce

mashed potato & seasonal vegetables

BELGIAN DARK CHOCOLATE ESPRESSO MOUSSE

topped with Callebaut chocolate shavings

strawberry coulis & crème Chantilly

COFFEE OR TEA

\$34

PRICE AND MENU ITEMS SUBJECT TO CHANGE
PRICE SUBJECT TO 5% GST & 18% GRATUITY
20 PAX MINIMUM – 60 PAX MAXIMUM
INDIVIDUAL COURSE SELECTIONS NOT REQUIRED IN ADVANCE

PLATED DINNER BANQUET 2

FRESHLY BAKED ARTISAN BREAD

WEST COAST SEAFOOD CHOWDER

white chowder, B.C. salmon, halibut, clams, double smoked bacon

OR

HOUSE GREEN SALAD

sundried blueberries & cranberries, roasted almonds,

balsamic vinaigrette

SUNDRIED TOMATO & ASPARAGUS RISOTTO

topped with pea shoots and parmesan cheese

OR

GRILLED WILD PACIFIC SALMON FILET

creamy lemon dill butter sauce

house rice blend & seasonal vegetables

OR

GRILLED CAB SIRLOIN

grilled medium rare, five peppercorn sauce

mashed potatoes & seasonal vegetables

NEW YORK STYLE CHEESECAKE

house-made fresh strawberry coulis, crème Chantilly

COFFEE OR TEA

\$39

PRICE AND MENU ITEMS SUBJECT TO CHANGE
PRICE SUBJECT TO 5% GST & 18% GRATUITY
20 PAX MINIMUM – 60 PAX MAXIMUM
INDIVIDUAL COURSE SELECTIONS NOT REQUIRED IN ADVANCE

PLATED DINNER BANQUET 3

FRESHLY BAKED ARTISAN BREAD

CREAM OF ASPARAGUS AND SHIITAKE MUSHROOM SOUP

TOMATO & BOCCONCINI SALAD

chiffonade basil peach reduction

BRIE & BUTTERNUT SQUASH RAVIOLI

oven-roasted vegetables, garlic cream sauce, fresh parmesan

OR

CAJUN SALMON RISOTTO

topped with a spiced tomato butter & grilled asparagus

OR

GRILLED CAB SIRLOIN & 3 PRAWNS

grilled medium rare, five peppercorn sauce

steamed tri-colour potatoes & seasonal vegetables

ESPRESSO TIRAMISU

rich dark Callebaut chocolate sauce

COFFEE OR TEA

\$45

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INDIVIDUAL COURSE SELECTIONS NOT REQUIRED IN ADVANCE

PLATED LUNCH BANQUET 1

FRESHLY BAKED ARTISAN BREAD

TOMATO BASIL SOUP

grated asiago cheese & house garlic croutons

OR

CRISP ROMAINE CAESAR SALAD

garlic croutons & fresh parmesan

WILD MUSHROOM FETTUCINI

topped with green onions & parmesan

OR

AUTHENTIC INDIAN BUTTER CHICKEN

house rice blend, naan bread, seasonal vegetables

OR

GRILLED WILD PACIFIC SALMON FILET

creamy lemon dill butter sauce

house rice blend & seasonal vegetables

COFFEE OR TEA

\$20

DESSERT ADD-ON (CHOOSE ONE):

VANILLA BEAN GELATO - \$3

OR

4oz. CHOCOLATE ESPRESSO MOUSSE - \$4

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20 PAX MINIMUM – 60 PAX MAXIMUM
INDIVIDUAL COURSE SELECTIONS NOT REQUIRED IN ADVANCE

PLATED LUNCH BANQUET 2

FRESHLY BAKED ARTISAN BREAD

WEST COAST SEAFOOD CHOWDER

white chowder, B.C. salmon, halibut, clams, double smoked bacon

OR

HOUSE GREEN SALAD

sundried blueberries & cranberries, roasted almonds, balsamic vinaigrette

BRIE & BUTTERNUT SQUASH RAVIOLI

oven-roasted vegetables, garlic cream sauce, fresh parmesan

OR

HALF ROTISSERIE CHICKEN

feature marinade

mashed potatoes & seasonal vegetables

OR

CEDAR PLANKED MAPLE B.C. SALMON

pineapple salsa, house rice blend & seasonal vegetables

COFFEE OR TEA

\$24

DESSERT ADD-ON (CHOOSE ONE):

VANILLA BEAN GELATO - \$3

OR

4oz. CHOCOLATE ESPRESSO MOUSSE - \$4

PRICE AND MENU ITEMS SUBJECT TO CHANGE
PRICE SUBJECT TO 5% GST & 18% GRATUITY
20 PAX MINIMUM – 60 PAX MAXIMUM
INDIVIDUAL COURSE SELECTIONS NOT REQUIRED IN ADVANCE

LUNCH BUFFET 1

FRESHLY BAKED ARTISAN BREAD

GREEN SALAD

*dried blueberries & cranberries, roasted almonds,
balsamic vinaigrette*

CRISP ROMAINE CAESAR SALAD

garlic croutons & fresh parmesan

ROASTED HERB BABY WHITE POTATOES

MEDLEY OF SEASONAL VEGETABLES

MUSHROOM ALFREDO CHEESE TORTELLINI

topped with green onions & parmesan

PAPRIKA DUSTED FRASER VALLEY CHICKEN BREAST

thyme demi

GRILLED CHARBROILED SALMON

creamy fresh tarragon sauce

COFFEE OR TEA

\$25

DESSERT ADD-ON (CHOOSE ONE):

4oz. CHOCOLATE ESPRESSO MOUSSE - \$4

OR

NY-STYLE CHEESECAKE WITH STRAWBERRY COULIS - \$5

PRICE AND MENU ITEMS SUBJECT TO CHANGE

PRICE SUBJECT TO 5% GST & 18% GRATUITY

40 PAX MINIMUM

LUNCH MENUS AVAILABLE UNTIL 4PM

LUNCH BUFFET 2

FRESHLY BAKED ARTISAN BREADS

GREEN SALAD

*dried blueberries & cranberries, roasted almonds
balsamic vinaigrette*

GREEK SALAD

*cucumber, tomato, Kalamata olives, feta cheese,
sun-dried tomato vinaigrette*

ROASTED HERB BABY WHITE POTATOES

STEAMED BASMATI RICE PILAF

green peas, celery, red pepper, onion

MEDLEY OF SEASONAL VEGETABLES

BRIE & BUTTERNUT SQUASH RAVIOLI

rosemary cream sauce, fresh parmesan

BOMBAY BUTTER CHICKEN

authentic Indian style

GRILLED MEDITERRANEAN STYLE SALMON

topped with capers, artichokes, sun-dried tomato, lemon butter

COFFEE OR TEA

\$30

DESSERT ADD-ON (CHOOSE ONE):

4oz. CHOCOLATE ESPRESSO MOUSSE - \$4

OR

NY-STYLE CHEESECAKE WITH STRAWBERRY COULIS - \$5

PRICE AND MENU ITEMS SUBJECT TO CHANGE

PRICE SUBJECT TO 5% GST & 18% GRATUITY

40 PAX MINIMUM

LUNCH MENUS AVAILABLE UNTIL 4PM

DINNER BUFFET 1

FRESHLY BAKED ARTISAN BREADS

HOUSE GREEN SALAD

*dried blueberries & cranberries, roasted almonds
balsamic vinaigrette*

CLASSIC CRISP ROMAINE CAESAR SALAD

garlic croutons, fresh parmesan

STEAMED BASMATI RICE PILAF

green peas, celery, red pepper, onions

HERB ROASTED POTATOES

MEDLEY OF SEASONAL VEGETABLES

WILD MUSHROOM PENNE

rosemary cream sauce

BOMBAY BUTTER CHICKEN

authentic Indian style

GRILLED CHARBROILED SALMON

creamy fresh tarragon sauce

GRILLED ROAST OF STRIPLOIN

rock salt & cracked pepper crust

five peppercorn sauce

BELGIAN DARK CHOCOLATE ESPRESSO MOUSSE

*topped with Callebaut chocolate shavings
raspberry coulis & crème Chantilly*

COFFEE OR TEA

\$37

PRICE AND MENU ITEMS SUBJECT TO CHANGE
PRICE SUBJECT TO 5% GST & 18% GRATUITY
40 PAX MINIMUM

DINNER BUFFET 2

FRESHLY BAKED ARTISAN BREADS

HOUSE GREEN SALAD

*dried blueberries & cranberries, roasted almonds
balsamic vinaigrette*

GREEK SALAD

*bell pepper, red onion, cucumber, vine ripened tomato,
oregano & feta cheese*

STEAMED BASMATI RICE PILAF

green peas, celery, red pepper, onions

ROASTED HERB BABY WHITE POTATOES

MEDLEY OF SEASONAL VEGETABLES

THREE CHEESE TORTELLINI

oven-roasted vegetables, sundried tomato cream sauce

GRILLED CHICKEN BREAST

sweet soy teriyaki

GRILLED MEDITERRANEAN STYLE SALMON

topped with capers, artichokes, sun-dried tomato, lemon butter

GRILLED ROAST OF STRIPLOIN

rock salt & cracked pepper crust

five peppercorn sauce

NEW YORK STYLE CHEESECAKE

house-made fresh strawberry coulis, crème Chantilly

COFFEE OR TEA

\$43

PRICE AND MENU ITEMS SUBJECT TO CHANGE
PRICE SUBJECT TO 5% GST & 18% GRATUITY
40 PAX MINIMUM

BUFFET DINNER 3

FRESHLY BAKED ARTISAN BREADS

HOUSE GREEN SALAD

*blueberries, cranberries, roasted almonds
balsamic vinaigrette*

SOUTHWEST POTATO SALAD

black beans, corn, cilantro, chipotle dressing

TOMATO BOCCONCINI SALAD

marinated onion, chiffonade basil, peach reduction

ROASTED GARLIC MASHED POTATOES

truffle oil

STEAMED ASPARAGUS*

lemon zest butter

BRIE & BUTTERNUT SQUASH RAVIOLI

rosemary cream sauce, fresh parmesan

DIJON MARINATED CHICKEN BREAST

creamy mushroom sauce

MAPLE MARINATED SALMON

*Crown Royal Maple marinated wild salmon filet,
pineapple salsa*

GRILLED ROAST OF FILET MIGNON

*rock salt & cracked pepper crust
five peppercorn sauce*

CREAMY ESPRESSO LAYERED TIRAMISU CAKE

rich dark Callebaut chocolate sauce

COFFEE OR TEA

\$48

PRICE AND MENU ITEMS SUBJECT TO CHANGE
PRICE SUBJECT TO 5% GST & 18% GRATUITY
40 PAX MINIMUM
*SUBJECT TO SEASONAL AVAILABILITY

RECEPTION MENUS

STEAMWORKS CUSTOM RECEPTION MENUS ARE THE IDEAL WAY TO ENCOURAGE YOUR GUESTS TO GET SOCIAL WITH ONE ANOTHER. AS THEY MINGLE, OUR FRIENDLY STAFF WILL PASS THROUGH YOUR CROWD WITH DELICIOUS CANAPÉS FOR THEM TO ENJOY WHILE SIPPING ON LIBATIONS. ALL OF OUR MENUS ARE CUSTOM CREATED TO SUIT THE NEEDS OF YOUR GUESTS.

HOW TO CREATE YOUR MENU:

STEP 1:

SELECT YOUR ITEMS FROM ANY OF THE FOUR PRICE TIERS (\$1.75, \$2.25, \$3 & \$3.75)

STEP 2:

ADD THE COST OF THE INDIVIDUAL ITEMS TOGETHER TO GET YOUR MENU PRICE PER PERSON

STEP 3:

MULTIPLY YOUR MENU PRICE* BY YOUR GUEST COUNT
(QUANTITY OF ITEMS = GUEST COUNT)

***MENU PRICE IS SUBJECT TO 5% GST & 18% GRATUITY**

PASSED MENUS START AT \$20.00 PP FOR A MINIMUM ORDER OF 25 GUESTS.
THE QUANTITY IS BASED ON YOUR GUEST COUNT,
BUT YOU CAN ALWAYS DOUBLE UP ON AN ITEM IF YOU PREFER.
DOWNLOAD OUR MENU CALCULATOR TO HELP CUSTOMIZE YOUR MENU.

SUGGESTED QUANTITIES PER PERSON

PRE-DINNER/COCKTAIL HOUR (1 HR) – 3-5 PIECES/PERSON OR SHARE PLATTERS

**MINIMUM PRICE/PERSON DOES NOT APPLY*

NETWORKING/WELCOME RECEPTION (2 HRS) – 8-10 PIECES/PERSON + SHARE PLATTERS

COCKTAIL RECEPTION (3 HRS+) – 10-14 PIECES/PERSON + SHARE PLATTERS/STATIONS

TIER 1

THAI STYLE MARINATED CHICKEN SATAY SKEWER (G)
peanut sauce

POACHED PRAWN, MANGO & FRESH DILL (G)
served on a cucumber round

TANDOORI MARINATED CHICKEN SKEWER (G)
raita dipping sauce

MINI JULIENNE VEGETARIAN SPRING ROLL (V)
asian spicy dipping sauce

GRAPE TOMATO, MINI BOCCONCINI & FRESH BASIL SKEWER (V)
balsamic glaze

ROASTED VEGETABLE FLATBREAD (V)
mushrooms, roasted peppers, & fresh basil

MOJITO FRUIT SKEWER (VG)
triple sec marinated melon balls, fresh mint

\$1.75/PIECE

MINIMUM ORDER IS FOR 25 GUESTS
COMPLIMENTARY COFFEE & TEA WITH ORDER

(V) – VEGETARIAN
(G) GLUTEN-FREE
(VG) – VEGAN

TIER 2

PROSCIUTTO & ROASTED ROMA TOMATO ON CROSTINI

aged asiago cheese

ITALIAN SAUSAGE & PESTO FLATBREAD

balsamic reduction drizzle

ASIAN STYLE MARINATED WONTON WRAPPED PRAWN

spicy dipping sauce

SMOKED B.C. SALMON ON CROSTINI

horseradish cream

INDIAN SPICED LAMB MEATBALL

raita dipping sauce

ROASTED VEGETABLE & QUINOA SLIDER (V)

melted aged cheddar cheese, pesto mayo, lettuce, tomato

FRESH STRAWBERRIES (V)

dipped in Callebaut Chocolate

\$2.25/PIECE

MINIMUM ORDER IS FOR 25 GUESTS
COMPLIMENTARY COFFEE & TEA WITH ORDER

(V) – VEGETARIAN
(G) GLUTEN-FREE
(VG) – VEGAN

TIER 3

PULLED PORK SLIDER

house bbq sauce

SPICY ASIAN MARINATED SCALLOP & PRAWN SKEWER (G)

SEARED BEEF TENDERLOIN ON CROSTINI

basil pesto & dijon mustard

SWEET SOY SIRLOIN BEEF SKEWERS (G)

grilled medium rare

MONTREAL SPICED GRILLED CHEESEBURGER SLIDERS

melted cheddar cheese, dijon mayo, lettuce, tomato

FRIED SOCKEYE SALMON & SWEET POTATO CROQUETTES

panko crusted with a basil lemon pesto mayo

ASSORTED MINI CHEESECAKES (V)

\$3.00/PIECE

MINIMUM ORDER IS FOR 25 GUESTS
COMPLIMENTARY COFFEE & TEA WITH ORDER

(V) – VEGETARIAN
(G) GLUTEN-FREE
(VG) – VEGAN

TIER 4

SEARED BLACK PEPPER SCALLOPS (G)
sweet soy glaze

LOBSTER STUFFED DEVILED EGGS (G)

SHAVED STRIPLOIN ON ARTISAN ROLLS
horseradish cream

MINI CRAB & SHRIMP CAKES
chili lime mayo

AHI TUNA TARTAR IN WONTON SPOON (G)
wasabi mayo, topped with green onion

SEARED BEEF TENDERLOIN (G)
served with béarnaise sauce in a sake cup

WHITE CHOCOLATE CHIP BROWNIE WEDGE (V)
fresh strawberry & crème Chantilly

\$3.75/PIECE

MINIMUM ORDER IS FOR 25 GUESTS
COMPLIMENTARY COFFEE & TEA WITH ORDER

(V) – VEGETARIAN
(G) GLUTEN-FREE
(VG) – VEGAN

ENHANCE YOUR MENU

MENU ENHANCEMENTS ARE AN EXCELLENT WAY TO WELCOME YOUR GUESTS TO DINNER, SURPRISE YOUR GUESTS WITH A LATE NIGHT SNACK OR ADD AN ELEMENT OF INTEREST TO YOUR COCKTAIL RECEPTION. OUR LIST INCLUDES BOTH HEARTIER STATIONS AS WELL AS A WIDE VARIETY OF SHARE PLATTERS.

STATIONS

PASTA STATION (SELF-SERVE)

VEGETARIAN ROTINI
roasted vegetables, tomato basil sauce
AND

CHICKEN PENNE
roasted garlic cream sauce

\$7.99/PERSON

HAND-CARVED ROAST STRIPLOIN (LIVE CHEF)

rock salt & cracked pepper crusted
served in warm rolls, with mustard & horseradish

\$11.99/PERSON

CURRY BOWL (SELF-SERVE)

BOMBAY BUTTER CHICKEN
AND
THAI GREEN VEGETARIAN
served with rice pilaf

\$11.99/PERSON

PRICE AND MENU ITEMS SUBJECT TO CHANGE
PRICE SUBJECT TO 5% GST & 18% GRATUITY
40 PAX MINIMUM

SHARE PLATTERS

WESTCOAST SEAFOOD PLATTER

poached salmon, mussels & clams

herbed cream cheese, crostini, cocktail sauce, lemons

SERVES 50 - \$349

POACHED PRAWN TOWER

served with cocktail sauce

300 PIECES - \$349

PREMIUM IMPORTED CHEESE BOARD

with fruit & crostini

SERVES 25 - \$160

SERVES 50 - \$300

SERVES 100 - \$425

PREMIUM CHARCUTERIE

assorted cheeses, cured meats, pickles, nuts, preserve, crostini

SERVES 25 - \$195

SERVES 50 - \$350

FRESH SEASONAL FRUIT PLATTER

SERVES 50 - \$85.00

VEGETABLE CRUDITÉ PLATTER

served with ranch

SERVES 50 - \$50.00

ASSORTED DESSERT PLATTER

mini cheesecakes, assorted fruit tarts, profiteroles, fresh fruit

SERVES 50 - \$250

LATE NIGHT PIZZA (AVAILABLE AFTER 10PM)

SEE A LA CARTE MENU FOR PRICING - 8 SLICES PER PIZZA