

HOLIDAY DINNER BANQUET 1

FRESHLY BAKED ARTISAN BREAD

TOMATO BASIL SOUP

grated grana padano cheese & house garlic croutons

OR

CARAMELIZED APPLE & ARUGULA SALAD

sundried cranberries, pumpkin seeds, grainy dijon vinaigrette

BRIE & BUTTERNUT SQUASH RAVIOLI

rosemary cream sauce, portobello mushrooms, parmesan cheese

OR

SLOW ROASTED TURKEY BREAST

*served on savoury stuffing with herbed gravy,
garlic mashed potatoes & cranberry compote*

OR

GRILLED CAB SIRLOIN

*grilled medium rare, five peppercorn sauce
garlic mashed potatoes & seasonal vegetables*

PUMPKIN MOUSSE

maple whipped cream

COFFEE OR TEA

\$50

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

HOLIDAY DINNER BANQUET 2

FRESHLY BAKED ARTISAN BREAD

CREAMY LEEK & POTATO SOUP

topped with chili oil & chives

SPINACH & GORGONZOLA SALAD

seasonal greens, candied walnuts, gem tomatoes, red onion,

honey mustard dressing

BRIE & BUTTERNUT SQUASH RAVIOLI

rosemary cream sauce, portobello mushrooms, parmesan cheese

OR

SLOW ROASTED TURKEY BREAST

served on savoury stuffing with herbed gravy,

garlic mashed potatoes & cranberry compote

OR

ALDERWOOD SALMON

whiskey blackberry glaze

roasted potatoes & seasonal vegetables

OR

GRILLED FILET MIGNON

grilled medium rare

fresh thyme & creamy mushroom demi

roasted potatoes & seasonal vegetables

UPSIDE DOWN STOUT RHUBARB CAKE

buttered rum glaze

COFFEE OR TEA

\$60

PRICE AND MENU ITEMS SUBJECT TO CHANGE

PRICE SUBJECT 5% GST & 18% GRATUITY

20 PAX MINIMUM – 60 PAX MAXIMUM

INDIVIDUAL COURSE SELECTIONS NOT REQUIRED IN ADVANCE

HOLIDAY DINNER BUFFET 1

FRESHLY BAKED ARTISAN BREADS

STEAMWORKS HOLIDAY SALAD

*candied walnuts, sundried cranberries, goat cheese,
balsamic vinaigrette*

CLASSIC CRISP ROMAINE CAESAR SALAD

garlic croutons, fresh parmesan

ROASTED WINTER ROOT VEGETABLES

cinnamon dusted parsnips, yams, sweet potatoes, carrots

GARLIC MASHED POTATOES

truffle oil & chives

CREAMY ROASTED GARLIC & PESTO PENNE

spinach, sundried tomatoes, mushrooms

SAVOURY STUFFING

vegetarian stock, fresh sage, roasted apple

SLOW ROASTED TURKEY BREAST

herbed gravy & cranberry compote

MAPLE WHISKEY MARINATED WILD SALMON FILET

topped with fresh chives

DIJON & CRACKED BLACK PEPPERCORN CRUSTED STRIPLOIN

peppercorn sauce

UPSIDE DOWN STOUT RHUBARB CAKE

buttered run glaze

COFFEE OR TEA

\$57

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

HOLIDAY DINNER BUFFET 2

FRESHLY BAKED ARTISAN BREADS

SUNDRIED CRANBERRY & ARUGULA SALAD

pumpkin seeds, grainy dijon vinaigrette

TOMATO BOCCONCINI SALAD

red onion, fresh basil, balsamic reduction, coarse sea salt

BRUSSELS SPROUTS

double smoked bacon

GARLIC MASHED POTATOES

truffle oil & chives

BROCCOLI & CAULIFLOWER GRATIN

white bechamel sauce

BRIE & BUTTERNUT SQUASH RAVIOLI

rosemary cream sauce, topped with portobello mushrooms, parmesan cheese

SAVOURY STUFFING

vegetarian stock, fresh sage, roasted apple

SLOW ROASTED TURKEY BREAST

herbed gravy & cranberry compote

SALMON WELLINGTON

mushroom duxelle, rosemary cream sauce

PEPPERCORN-CRUSTED FILET MIGNON

roasted shallot & brandy cream sauce

PUMPKIN CHEESECAKE

spiced whipped cream

COFFEE OR TEA

\$65

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

HOLIDAY LUNCH BANQUET

FRESHLY BAKED ARTISAN BREAD

TOMATO BASIL SOUP

grated grana padano cheese & house garlic croutons

OR

STEAMWORKS HOLIDAY SALAD

candied walnuts, sundried cranberries, goat cheese,

balsamic vinaigrette

BRIE & BUTTERNUT SQUASH RAVIOLI

rosemary cream sauce, portobello mushrooms, parmesan cheese

OR

ALDERWOOD SALMON

whiskey blackberry glaze

roasted potatoes & seasonal vegetables

OR

SLOW ROASTED TURKEY BREAST

served on savoury stuffing with herbed gravy,

garlic mashed potatoes & cranberry compote

PUMPKIN MOUSSE

maple whipped cream

COFFEE OR TEA

\$40

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

HOLIDAY LUNCH BUFFET

FRESHLY BAKED ARTISAN BREADS

STEAMWORKS HOLIDAY SALAD

*roasted walnuts, sundried cranberries, goat cheese,
balsamic vinaigrette*

CLASSIC CRISP ROMAINE CAESAR SALAD

garlic croutons, fresh parmesan

ROASTED WINTER ROOT VEGETABLES

cinnamon dusted parsnips, yams, sweet potatoes, carrots

GARLIC MASHED POTATOES

truffle oil

BRUSSELS SPROUTS

double smoked bacon

CREAMY ROASTED GARLIC & PESTO PENNE

spinach, sundried tomatoes

SAVOURY STUFFING

vegetarian stock, fresh sage, roasted apple

SLOW ROASTED TURKEY BREAST

herbed gravy & cranberry compote

MAPLE WHISKEY WILD SALMON FILET

topped with fresh chives

PUMPKIN MOUSSE

maple whipped cream

COFFEE OR TEA

\$42

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

HOLIDAY 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 THREE PRICE TIERS (\$2.50, \$3.25, \$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 \$25.00 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 IF COMBINED WITH A PLATED/BUFFET MENU

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

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

TIER 1

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

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

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

SPANAKOPITA BITES (V)
with tzatziki

SEARED KING OYSTER MUSHROOM (VG) (G)
with black pepper sauce

MOZZARELLA ARANCINI RISOTTO BALLS (V)
with marinara

PUMPKIN MOUSSE SHOOTER
maple whipped cream

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

STRAWBERRY PROFITÉROLE (V)

\$2.50/PIECE

MINIMUM ORDER IS FOR 25 GUESTS
COMPLIMENTARY COFFEE & TEA WITH ORDER
(V) – VEGETARIAN
(G) GLUTEN-FREE
(VG) - VEGAN

TIER 2

THAI STYLE MARINATED CHICKEN SATAY SKEWER (G)

peanut sauce

TANDOORI MARINATED CHICKEN SKEWER (G)

raita dipping sauce

PROSCIUTTO & ROASTED ROMA TOMATO ON CROSTINI

grana padano cheese

ITALIAN SAUSAGE & PESTO FLATBREAD

balsamic reduction drizzle

ASIAN STYLE MARINATED WONTON WRAPPED PRAWN

spicy dipping sauce

SWEET SOY SIRLOIN BEEF SKEWERS (G)

grilled medium rare

INDIAN-SPICED LAMB MEATBALL

raita dipping sauce

SMASHED AVOCADO MINI TOASTS (V)

with sracha aioli, tobiko & green onions

GRILLED CHILI MANGO (V)

with sesame oil & green onion on crispy wonton

FRESH STRAWBERRIES (V)

dipped in Callebaut chocolate

\$3.25/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, creamy coleslaw

SMOKED B.C. SALMON ON CROSTINI

horseradish cream

SPICY ASIAN MARINATED SCALLOP & PRAWN SKEWER (G)

FRIED SOCKEYE SALMON & SWEET POTATO CROQUETTES

panko crusted with a basil lemon pesto mayo

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

BRISKET PANKO ARANCINI RISOTTO BALLS (G)

BEYOND MEAT SLIDER (V)

lettuce, tomato, chipotle aioli

MONTREAL SPICED GRILLED CHEESEBURGER SLIDERS

melted cheddar cheese, dijon mayo, lettuce, tomato

VIETNAMESE SALAD ROLLS (VG) (G)

cashew sesame dip

ASSORTED MINI CHEESECAKES (V)

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.

HOLIDAY STATIONS

HAND-CARVED SLOW ROASTED TURKEY (LIVE CHEF)

cranberry compote, herbed gravy

SERVES 40 - \$399

(4 OZ PORTION PER PERSON)

HAND-CARVED ROAST STRIPLOIN (LIVE CHEF)

rock salt & cracked pepper crusted

served with mashed potatoes and gravy

SERVES 40 - \$499

(4 OZ PORTION PER PERSON)



STATIONS CONTINUED...

PASTA STATION (SELF-SERVE)

CHICKEN & GARLIC CAPPELLETTI

spinach cream sauce

CHORIZO PENNE

mushroom, red onion, cherry tomato, garlic tomato sauce

THREE CHEESE TORTELLINI

oven roasted vegetables, sundried tomato cream sauce

\$15.99/PERSON

BUILD-YOUR-OWN POUTINE STATION (SELF-SERVE)

HAND-CUT KENNEBEC FRIES

CHEESE CURDS

VEGETARIAN HOUSE GRAVY

CRISPY BACON BITS

GREEN ONIONS

\$13.99/PERSON

BREWERY BBQ STATION (SELF-SERVE)

BBQ CHICKEN THIGHS

SPICY GRILLED CORN ON THE COB

MACARONI SALAD

POTATO SKINS

COLESLAW

\$19.99/PERSON

PRICE AND MENU ITEMS SUBJECT TO CHANGE

PRICE SUBJECT TO 5% GST & 18% GRATUITY

40 PAX MINIMUM

PLATTERS

WESTCOAST SEAFOOD PLATTER

*candied & smoked salmon, prawns,
mussels & clams, crostini, cocktail sauce, lemons*

SERVES 50- \$499

POACHED PRAWN TOWER

served with cocktail sauce

300 PIECES - \$399

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 - \$125

VEGETABLE CRUDITÉ PLATTER

served with smokey pepper hummous

SERVES 50- \$95

ASSORTED DESSERT PLATTER

mini cheesecakes, assorted fruit tarts, profiteroles, fresh fruit

150PCS - \$300

LATE NIGHT PIZZA (AVAILABLE AFTER 10PM)
SEE A LA CARTE MENU FOR PRICING – 8 SLICES PER PIZZA