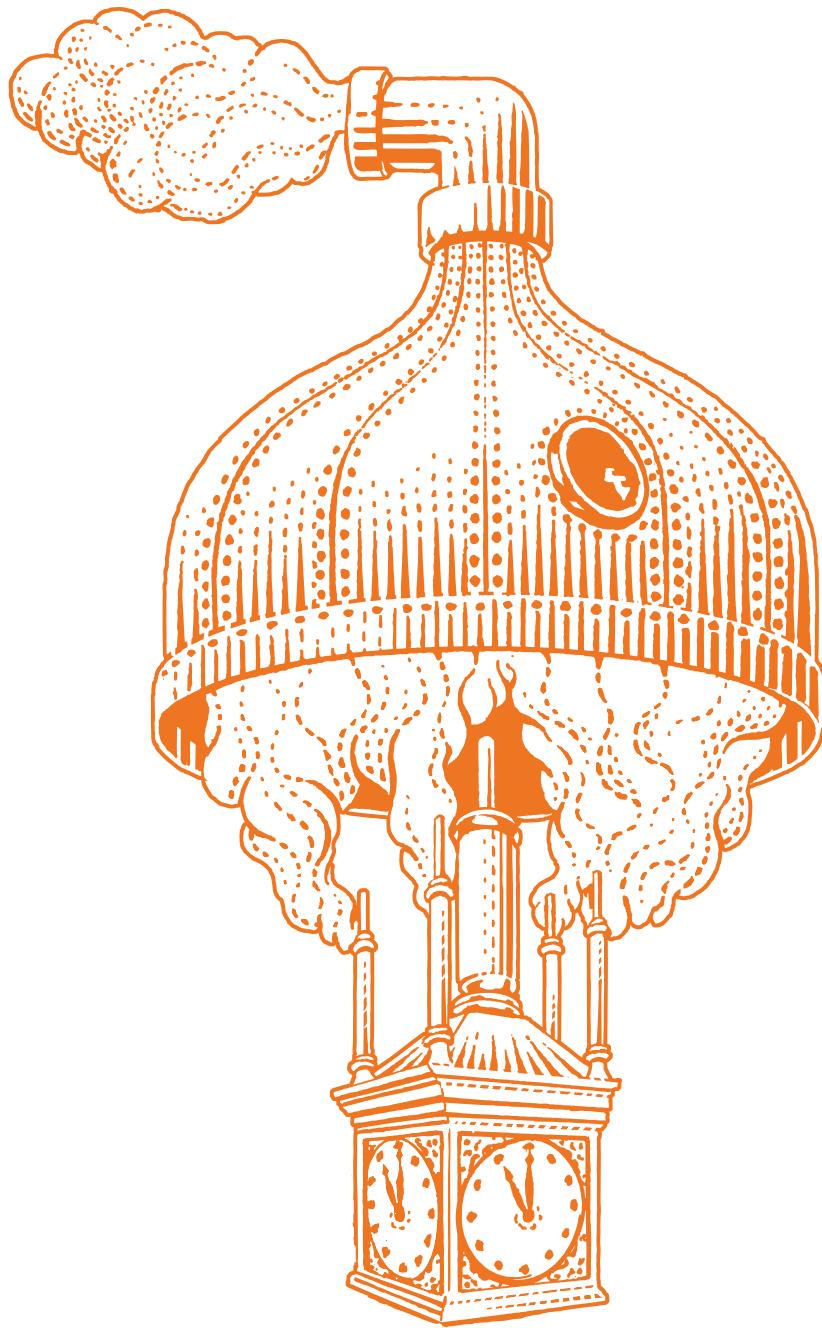




STEAMWORKS[®]

events menu package



plated signature

MINIMUM 20 PEOPLE (60 MAX)

\$32 LUNCH

\$45 DINNER

PLATED STARTER (PICK ONE)

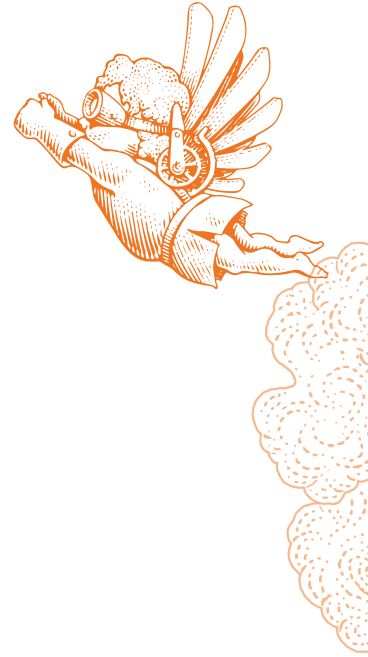
PLATED ENTRÉES (PICK TWO)

PLATED DESSERT (PICK ONE)

ADD ONS:

ROLLS & BUTTER (\$3 PER PERSON)

COFFEE & TEA (\$3 PER PERSON)



plated premium

MINIMUM 20 PEOPLE (60 MAX)

\$40 LUNCH

\$52 DINNER

PLATED STARTERS (PICK TWO)

PLATED ENTRÉES (PICK THREE)

PLATED DESSERTS (PICK TWO)

*INCLUDES ROLLS/BUTTER & COFFEE + TEA

Please note that item counts are not needed in advance as orders are taken onsite.



plated starter options

STEAMWORKS GARDEN SALAD **V, G, VE**

mixed greens, kalamata olives, gem tomatoes, cucumbers, citrus vinaigrette

CLASSIC CAESAR SALAD

romaine, house croutons, caesar dressing, parmesan

TOMATO BOCCONCINI SALAD **V, G**

chiffonade basil, peach reduction

TOMATO BASIL SOUP **V**

grated asiago cheese, house garlic croutons

WEST COAST SEAFOOD CHOWDER

white chowder, B.C. salmon, cod, clams, double-smoked bacon

plated dessert options

VANILLA BEAN GELATO

CHOCOLATE ESPRESSO MOUSSE **V, G**

strawberry coulis, crème chantilly

NY-STYLE CHEESECAKE **V**

strawberry coulis, crème chantilly

VEGAN LEMON TART **V, G, VE**

raspberry coulis, icing sugar



plated entrée options

WILD MUSHROOM FETTUCCINI **V**

garlic cream sauce, green onions, parmesan

BEYOND MEAT JAMBALAYA **V, G, VE**

cajun jasmine rice, plant-based "beyond" italian sausage, celery, bell peppers, garlic, tomato sauce, vegan cashew, crispy beets, black bean, roasted corn salsa with fresh green scallions

CRACKED PEPPER & MUSHROOM CHICKEN BREAST **G**

garlic mashed potatoes, grilled asparagus, roasted tomatoes

GRILLED BEER BRINED CHICKEN

mash potatoes, seasonal veg, garlic cream sauce, crispy pancetta

GARAM MASALA DUSTED CHICKEN **G**

Vindaloo tomato sauce, coconut jasmine rice, seasonal vegetables

GRILLED WILD SALMON FILET **G**

creamy lemon dill butter sauce, house rice blend, seasonal vegetables

CAJUN SALMON RISOTTO **G**

topped with a tomato creole butter sauce

GRILLED CAB SIRLOIN

grilled medium rare, five peppercorn sauce, mashed potatoes, seasonal vegetables

GRILLED FILET MIGNON **G** (*\$10 add-on)

roasted potatoes, seasonal vegetables

Steak Add ons:

Skewer of Prawns +\$5

Peppercorn Sauce +\$2

V - Vegetarian

VE - Vegan

G - Gluten Sensitive



buffet signature

MINIMUM 30 PEOPLE
(40 PEOPLE ON FRI/SAT)

\$50 DINNER

BUFFET SALADS (PICK TWO)

BUFFET SIDES (PICK TWO)

BUFFET MAINS (PICK THREE)

BUFFET DESSERT (PICK ONE)

ADD ONS:

ROLLS & BUTTER (\$3 PER PERSON)

COFFEE & TEA (\$3 PER PERSON)

buffet premium

MINIMUM 30 PEOPLE
(40 PEOPLE ON FRI/SAT)

\$60 DINNER

BUFFET SALADS (PICK TWO)

BUFFET SIDES (PICK THREE)

BUFFET MAINS (PICK FOUR)

BUFFET DESSERT (PICK ONE)

*INCLUDES ROLLS/BUTTER & COFFEE + TEA

buffet lunch signature

MINIMUM 30 PEOPLE
(40 PEOPLE ON FRI/SAT)

\$40 LUNCH

BUFFET SALADS (PICK TWO)

BUFFET SIDES (PICK TWO)

BUFFET PASTA (PICK ONE)

BUFFET CHICKEN (PICK ONE)

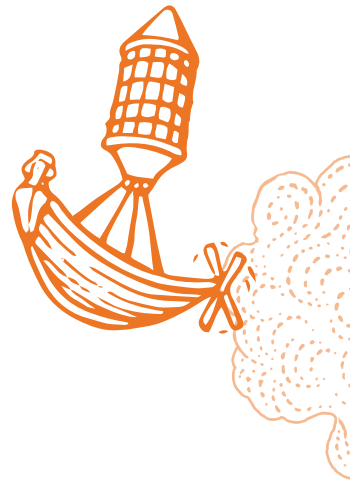
BUFFET SALMON/BEEF (PICK ONE)

BUFFET DESSERT (PICK ONE)

ADD ONS:

ROLLS & BUTTER (\$3 PER PERSON)

COFFEE & TEA (\$3 PER PERSON)



Please note that *Filet Mignon* is NOT
available at lunch

buffet salad options

STEAMWORKS GARDEN SALAD **V, G, VE**

mixed greens, kalamata olives, gem tomatoes, cucumbers, citrus vinaigrette

CLASSIC CAESAR SALAD

romaine, house croutons, caesar dressing, parmesan

TOMATO & BOCCONCINI SALAD **V, G**

chiffonade basil, peach reduction

GREEK SALAD **V, G**

cucumber, tomato, kalamata olives, feta cheese, sun-dried tomato vinaigrette

buffet side options

HERB ROASTED BABY POTATOES **V, G, VE**

GARLIC TRUFFLE MASHED POTATOES **V, G**

ROASTED BEETS **V, G**

topped with toasted almonds & goat cheese

GRILLED CORN WITH HERBED CREOLE BUTTER **V, G**

BROWN BUTTER GLAZED CARROTS **V, G**

topped with fresh herbs

MAPLE ROASTED BRUSSELS SPROUTS **V, G**

topped with parmesan reggiano

COCONUT SAFFRON JASMINE RICE **V, G, VE**

buffet dessert options

CHOCOLATE ESPRESSO MOUSSE

strawberry coulis, crème chantilly

NY-STYLE CHEESECAKE

strawberry coulis, crème chantilly

VEGAN LEMON TART **V, G, VE**

raspberry coulis, icing sugar

buffet main options

BUTTERNUT SQUASH RAVIOLI **V**

roasted gem tomatoes, garlic cream sauce, basil oil, topped with fresh parmesan & herbs

BEYOND MAC N' CHEESE **V**

roasted corn, creamy creole cream sauce, topped with scallions

WILD MUSHROOM PENNE **V**

rosemary cream sauce

GRILLED BEER BRINED CHICKEN BREAST

garlic cream sauce, crispy pancetta

PAPRIKA CHICKEN BREAST

veal demi glace

GARAM MASALA DUSTED CHICKEN **G**

vindaloo tomato sauce

MAPLE MARINATED SALMON **G**

crown royal maple marinated, pineapple salsa

MEDITERRANEAN SALMON **G**

capers, artichokes, sundried tomato, lemon dill butter

SLOW ROASTED BRISKET

caramelized sugar, coffee bark, Steamworks secret chipotle bbq sauce

GRILLED ROAST OF FILET

MIGNON (+\$5 per person)

rock salt, pepper crusted
peppercorn sauce

Steak Add ons:

Skewer of Prawns +\$5

Peppercorn Sauce +\$2

V - Vegetarian

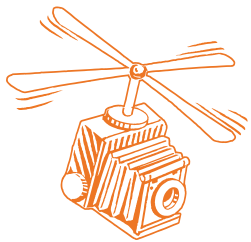
VE - Vegan

G - Gluten Sensitive



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 \$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.

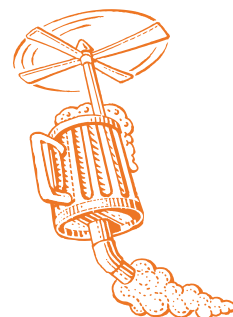
SUGGESTED QUANTITIES PER PERSON

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



canapés

TIER 1



POACHED PRAWN, MANGO & FRESH DILL **G**

served on a cucumber round

MINI JULIENNE VEGETARIAN SPRING ROLL **VE**

asian spicy dipping sauce

GEM TOMATO, MINI BOCCONCINI & FRESH BASIL SKEWER **V,G**

balsamic glaze

SPANAKOPITA BITES **V**

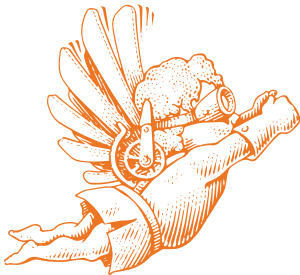
with tzatziki

SEARED KING OYSTER MUSHROOM **V,G**

with blackpepper sauce

MOZZARELLA ARANCINI RISOTTO BALL **V**

with marinara



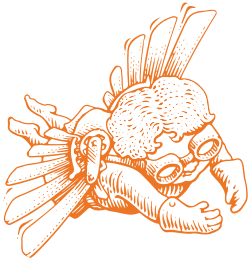
*Minimum order is for 25
guests complimentary coffee
& tea with order*

V - Vegetarian

VE - Vegan

G - Gluten Sensitive

canapés



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

parmesan cheese

ITALIAN SAUSAGE & PESTO FLATBREAD

balsamic reduction drizzle

ASIAN STYLE MARINATED WONTON WRAPPED PRAWN

spicy dipping sauce

INDIAN SPICED LAMB MEATBALL

raita dipping sauce

SMASHED AVOCADO MINI TOASTS

with sriracha aioli, tobiko, green onion

SWEET SOY SIRLOIN BEEF SKEWERS G

grilled medium rare

FRESH STRAWBERRIES VE,G

dipped in callebaut chocolate

*Minimum order is for 25
guests complimentary coffee
& tea with order*

V - Vegetarian

VE - Vegan

G - Gluten Sensitive





canapés

TIER 3

VIETNAMESE SALAD ROLL **V,G**

with cashew sesame dip

PULLED PORK SLIDER

house bbq sauce

SPICY ASIAN MARINATED SCALLOP & PRAWN SKEWER **G**

SEARED BEEF TENDERLOIN ON CROSTINI

basil pesto & dijon mustard

MONTREAL SPICED GRILLED CHEESEBURGER SLIDERS

melted cheddar cheese, dijon mayo, lettuce, tomato

BEYOND MEAT SLIDER **V**

lettuce, tomato, chipotle aioli

MINI CRAB & SHRIMP CAKES

chili lime mayo

AHI TUNA TARTAR IN WONTON SPOON **G**

wasabi mayo, topped with green onion

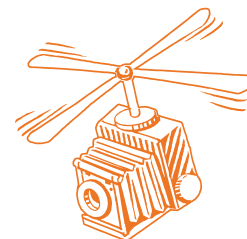
SMOKED B.C. SALMON ON CROSTINI

horseradish cream, fresh dill

ASSORTED MINI CHEESECAKES **V**

WHITE CHOCOLATE CHIP BROWNIE WEDGE **V**

fresh strawberry & crème chantilly



*Minimum order is for 25 guests
complimentary coffee & tea with order*

V - Vegetarian

VE - Vegan

G - Gluten Sensitive

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)

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

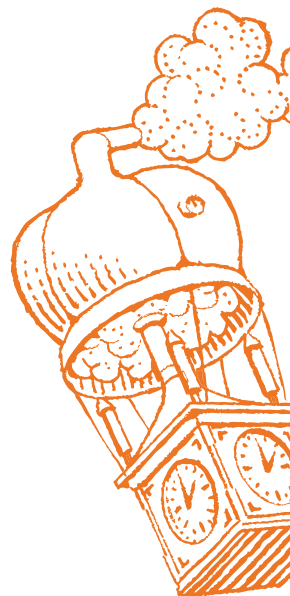
house gravy

crispy bacon bits

green onions

\$13.99/person

*Price and menu items subject to
change price subject to 5% GST &
18% gratuity 40 pax minimum*





stations (continued)

BREWERY BBQ STATION (SELF-SERVE)

bbq chicken thighs

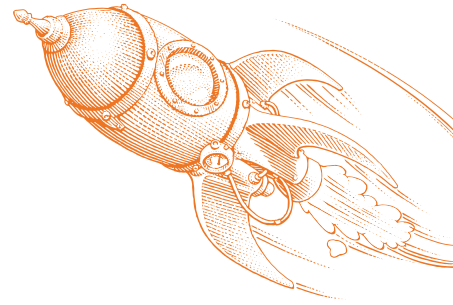
spicy grilled corn on the cob

macaroni salad

potato skins

coleslaw

\$19.99/person



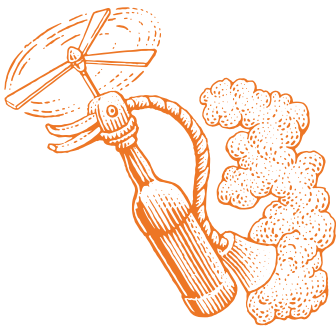
LIVE CARVERY (LIVE CHEF)

HAND-CARVED SLOW ROASTED BRISKET

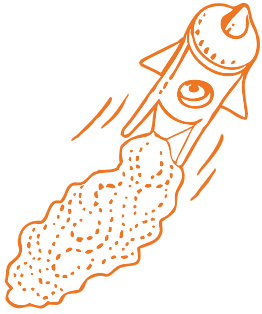
coffee & brown sugar crusted served
with a chipotle crispy coleslaw & house
made BBQ sauce
serves 40 - \$499

SLOW-ROASTED TURKEY BREAST

cranberry compote, herbed gravy
serves 40 - \$399



*Price and menu items subject to
change price subject to 5% GST &
18% gratuity 40 pax minimum*



share platters

WESTCOAST SEAFOOD PLATTER

candied & smoked, salmon, prawns, mussels
& clams, crostini, cocktail sauce, lemons
serves 50 - \$499

POACHED PRAWN TOWER

served with cocktail sauce
serves 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 CRUDITE PLATTER

served with smokey pepper hummous
Serves 50- \$95

ASSORTED DESSERT PLATTER

mini cheesecakes, assorted fruit tarts,
profiteroles, fresh fruit
serves 50 (150pcs) - \$300



Late Night Pizza (available after 10pm)
see à la carte menu for pricing – 8 slices per pizza