

HOLIDAY DINNER BANQUET 1

FRESHLY BAKED ARTISAN BREAD

TOMATO BASIL SOUP **V**

grated grana padano cheese & house garlic croutons

OR

CARAMELIZED APPLE & SPINACH SALAD **G V**

sundried cranberries, pumpkin seeds, citrus vinaigrette

BUTTERNUT SQUASH RAVIOLI **V**

rosemary cream sauce, mushrooms, parmesan cheese

OR

SLOW ROASTED TURKEY BREAST

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

OR

GRILLED CERTIFIED ANGUS SIRLOIN

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

PUMPKIN MOUSSE **G V**

vanilla whipped cream, walnut praline

COFFEE OR TEA

\$55

V - VEGETARIAN

G - GLUTEN SENSITIVE

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 **G V**
topped with chili oil & chives

SPINACH & GORGONZOLA SALAD **G V**
seasonal greens, candied walnuts, gem tomatoes, red onion,
honey mustard dressing

BUTTERNUT SQUASH RAVIOLI **V**
rosemary cream sauce, mushrooms, parmesan cheese
OR

SLOW ROASTED TURKEY BREAST
served on savoury stuffing with herbed gravy,
garlic mashed potatoes & cranberry compote
OR

WESTCOAST SOCKEYE SALMON **G DF**
maple soy glaze, pineapple salsa
coconut rice & seasonal vegetables
OR

GRILLED BEEF TENDERLOIN
grilled medium rare
fresh thyme & mushroom demi
roasted potatoes & seasonal vegetables

UPSIDE DOWN STOUT RHUBARB CAKE **V**
buttered rum glaze

COFFEE OR TEA

\$62

V - VEGETARIAN
G - GLUTEN SENSITIVE
DF - DAIRY FREE

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

CLASSIC CRISP ROMAINE CAESAR SALAD **V**
garlic croutons, fresh parmesan

ROASTED WINTER ROOT VEGETABLES **G DF VE**
cinnamon dusted parsnips, yams, sweet potatoes, carrots

GARLIC MASHED POTATOES **G V**
truffle oil & chives

CREAMY ROASTED GARLIC & PESTO PENNE **V**
spinach, sundried tomatoes, mushrooms

SAVOURY STUFFING **V**
vegetarian stock, fresh sage, roasted apple

SLOW ROASTED TURKEY BREAST
herbed gravy & cranberry compote

WESTCOAST SOCKEYE SALMON **G DF**
maple soy glaze, pineapple salsa

PUMPKIN MOUSSE **G V**
vanilla whipped cream, walnut praline

COFFEE OR TEA

\$60

V - VEGETARIAN

VE - VEGAN

G - GLUTEN SENSITIVE

DF - DAIRY FREE

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

HOLIDAY DINNER BUFFET 2

FRESHLY BAKED ARTISAN BREADS

CARAMELIZED APPLE & SPINACH SALAD **G V**
sundried cranberries, pumpkin seeds, grainy dijon vinaigrette

TOMATO BOCCONCINI SALAD **G V**
red onion, fresh basil, balsamic reduction, coarse sea salt

BRUSSELS SPROUTS **G DF**
double smoked bacon, parmesan, citrus

GARLIC MASHED POTATOES **G V**
truffle oil & chives

BROCCOLI & CAULIFLOWER GRATIN **V**
white béchamel sauce

BUTTERNUT SQUASH RAVIOLI **V**
rosemary cream sauce, mushrooms, parmesan cheese

SAVOURY STUFFING **V**
vegetarian stock, fresh sage, roasted apple

SLOW ROASTED TURKEY BREAST
herbed gravy & cranberry compote

SALMON WELLINGTON
mushroom duxelle, rosemary cream sauce

HERB CRUSTED STRIPLOIN
peppercorn sauce

UPSIDE DOWN STOUT RHUBARB CAKE **V**
buttered rum glaze

COFFEE OR TEA

V - VEGETARIAN

VE - VEGAN

G - GLUTEN SENSITIVE

DF - DAIRY FREE

\$70

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

HOLIDAY LUNCH BANQUET

FRESHLY BAKED ARTISAN BREAD

TOMATO BASIL SOUP **V**

grated grana padano cheese & house garlic croutons

OR

STEAMWORKS HOLIDAY SALAD **G V**

candied walnuts, sundried cranberries, goat cheese,
balsamic vinaigrette

BUTTERNUT SQUASH RAVIOLI **V**

rosemary cream sauce, mushrooms, parmesan cheese

OR

WESTCOAST SOCKEYE SALMON **G DF**

maple soy glaze, pineapple salsa
coconut rice & seasonal vegetables

OR

SLOW ROASTED TURKEY BREAST

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

PUMPKIN MOUSSE **G V**

vanilla whipped cream, walnut praline

COFFEE OR TEA

\$45

V – VEGETARIAN

VE - VEGAN

G - GLUTEN SENSITIVE

DF – DAIRY FREE

PRICE AND MENU ITEMS SUBJECT TO CHANGE

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

HOLIDAY LUNCH BUFFET

FRESHLY BAKED ARTISAN BREADS

STEAMWORKS HOLIDAY SALAD **G V**
roasted walnuts, sundried cranberries, goat cheese,
balsamic vinaigrette

CLASSIC CRISP ROMAINE CAESAR SALAD **V**
garlic croutons, fresh parmesan

ROASTED WINTER ROOT VEGETABLES **G DF VE**
cinnamon dusted parsnips, yams, sweet potatoes, carrots

GARLIC MASHED POTATOES **G V**
truffle oil

BRUSSELS SPROUTS **G DF**
double smoked bacon, parmesan, citrus

CREAMY ROASTED GARLIC & PESTO PENNE **V**
spinach, sundried tomatoes

SAVOURY STUFFING **V**
vegetarian stock, fresh sage, roasted apple

SLOW ROASTED TURKEY BREAST
herbed gravy & cranberry compote

WESTCOAST SOCKEYE SALMON **G DF**
maple soy glaze, pineapple salsa

PUMPKIN MOUSSE **G V**
vanilla whipped cream, walnut praline

COFFEE OR TEA

\$50

V - VEGETARIAN
VE - VEGAN

G - GLUTEN SENSITIVE
DF - DAIRY FREE

PRICE AND MENU ITEMS SUBJECT TO CHANGE
PRICE SUBJECT TO 5% GST & 18% GRATUITY
30 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 (\$3, \$4, \$5)

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.

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 DF**
served on a cucumber round

MINI JULIENNE VEGETARIAN SPRING ROLL **VE DF**
Asian spicy dipping sauce

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

SPANAKOPITA BITES **V**
tzatziki

SEARED KING OYSTER MUSHROOM **G VE DF**
black pepper sauce

MOZZARELLA ARANCINI RISOTTO BALLS **V**
marinara

CHOCOLATE DIPPED PROFITÉROLE **V**

\$3/PIECE

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

V - VEGETARIAN

VE - VEGAN

G - GLUTEN SENSITIVE

DF - DAIRY FREE

TIER 2

SWEET CHILI CHICKEN SATAY SKEWER **G DF**
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 **DF**
spicy dipping sauce

SWEET SOY SIRLOIN BEEF SKEWERS **G DF**
grilled medium rare

INDIAN-SPICED LAMB MEATBALL **G**
raita dipping sauce

SMASHED AVOCADO MINI TOASTS **VE DF**
toasted pumpkin seeds, chili flakes, pickled red onion

FRESH STRAWBERRIES **V DF**
dipped in Callebaut chocolate

\$4/PIECE

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

V - VEGETARIAN

VE - VEGAN

G - GLUTEN SENSITIVE

DF - DAIRY FREE

TIER 3

PULLED PORK SLIDER **DF**
house bbq sauce, creamy coleslaw

SMOKED B.C. SALMON ON CROSTINI
horseradish cream, fresh dill

THAI RED CURRY SHRIMP SPRING ROLL **DF**
cilantro pesto

BACON WRAPPED SCALLOP **G DF**
citrus cocktail sauce

MINI CRAB CAKES
chili lime mayo

AHI TUNA TARTAR IN WONTON SPOON **G DF**
wasabi mayo, topped with green onion

SEARED BEEF TENDERLOIN ON CROSTINI **DF**
basil pesto & dijon mustard

FRESH SHUCKED OYSTERS **G DF**
mignonette & cocktail sauce, 5 dozen minimum

BEYOND MEAT SLIDER **VE DF**
lettuce, tomato, vegan chipotle aioli

MONTREAL SPICED GRILLED CHEESEBURGER SLIDER
smoked cheddar cheese, dijon mayo, lettuce, tomato

VIETNAMESE SALAD ROLLS **VE DF**
vegan cashew jalapeno cream

CAKE POPS 3-WAYS **V**
chocolate truffle coated in white chocolate,
NY cheesecake in milk chocolate, raspberry

\$5/PIECE

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

V - VEGETARIAN

VE - VEGAN

G - GLUTEN SENSITIVE

DF - DAIRY FREE

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.
NOT AVAILABLE WITH A FOUNDATIONAL BUFFET, PLATED OR RECEPTION MENU.

HOLIDAY STATIONS

HAND-CARVED SLOW ROASTED TURKEY (LIVE CHEF)

cranberry compote, herbed gravy

SERVES 30 - \$300

SERVES 40 - \$400

SERVES 50 - \$500

(4 OZ PORTION PER PERSON)

HAND-CARVED ROAST STRIPLOIN (LIVE CHEF)

rock salt & cracked pepper crusted
served with mashed potatoes and gravy

SERVES 30 - \$400

SERVES 40 - \$525

SERVES 50 - \$675

(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

\$18/PERSON

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

HAND-CUT KENNEBEC FRIES
CHEESE CURDS
VEGETARIAN HOUSE GRAVY
CRISPY BACON BITS
GREEN ONIONS

\$15/PERSON

BREWERY BBQ STATION (SELF-SERVE)

BBQ CHICKEN THIGHS
SPICY GRILLED CORN ON THE COB
MACARONI SALAD
CAJUN FRIES, CHIPOTLE AIOLI
COLESLAW

\$20/PERSON

PRICE AND MENU ITEMS SUBJECT TO CHANGE
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PLATTERS

WESTCOAST SEAFOOD PLATTER

candied & smoked salmon, poached prawns,
24 fresh shucked oysters, cocktail sauce, lemons
SERVES 50- \$499

POACHED PRAWN TOWER

served with cocktail sauce
250 PIECES - \$399

PREMIUM IMPORTED CHEESE BOARD

with fruit & crostini
SERVES 25 - \$180
SERVES 50 - \$350
SERVES 100 - \$500

PREMIUM CHARCUTERIE

assorted imported cheese, cured meats,
pickled vegetables, preserves, crostini
SERVES 25 - \$225
SERVES 50 - \$400

FRESH SEASONAL FRUIT PLATTER

SERVES 50 - \$125

VEGETABLE CRUDITÉ PLATTER

served with smokey pepper hummus & ranch
SERVES 50- \$95

DESSERT PLATTER

cheesecake pops, profiteroles, fresh fruit
+ assorted chefs selection
100PCS - \$349

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