

STEAMWORKS

Events Menu Package

Plated Signature

Plated Lunch Signature

MINIMUM 20 PEOPLE (60 MAX)

\$50 DINNER

PLATED STARTER (PICK TWO)

PLATED ENTRÉES (PICK TWO)

PLATED DESSERT (PICK ONE)

ADD ONS:

ROLLS & BUTTER (\$3 PER PERSON)

COFFEE & TEA (\$3 PER PERSON)

MINIMUM 20 PEOPLE (60 MAX)

\$38 2 COURSE LUNCH
PLATED STARTER (PICK TWO)
PLATED ENTRÉES (PICK TWO)
PLATED DESSERT (\$5 ADD-ON)

INCLUDES:
ROLLS & BUTTER
COFFEE & TEA

Plated Premium

MINIMUM 20 PEOPLE (60 MAX) \$58 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 G VE DF mixed greens, olives, gem tomatoes, cucumbers, citrus vinaigrette

CLASSIC CAESAR SALAD romaine, house croutons, caesar dressing, parmesan

TOMATO BOCCONCINI SALAD V G chiffonade basil, balsamic reduction & extra virgin olive oil

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 raspberry coulis, crème chantilly

NY-STYLE CHEESECAKE V raspberry coulis, crème chantilly

VEGAN LEMON TART G VE DF raspberry coulis, icing sugar

plated entrée options

WILD MUSHROOM FETTUCCINI V garlic cream sauce, green onions, parmesan

BEYOND MEAT JAMBALAYA G VE DF cajun jasmine rice, plant-based "beyond" Italian sausage, celery, bell peppers, garlic, tomato sauce, vegan cashew jalapeno cream, crispy beets, black bean, roasted corn salsa with fresh green scallions

ROASTED CHICKEN BREAST mushroom peppercorn sauce, garlic mashed potatoes, grilled asparagus, roasted tomatoes

GRILLED BEER BRINED CHICKEN mash potatoes, seasonal veg, garlic cream sauce, crispy pancetta

BOMBAY BUTTER CHICKEN

G without naan

authentic Indian style, seasonal vegetables, coconut rice, naan bread

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

CAJUN SALMON RISOTTO G
topped with a creamy creole butter sauce
with seasonal vegetables

GRILLED CERTIFIED ANGUS SIRLOIN grilled medium rare, peppercorn sauce, mashed potatoes, seasonal vegetables

GRILLED BEEF TENDERLOIN G DF
(*\$10 add-on)
roasted potatoes, seasonal vegetables

Steak Add ons:

Skewer of Prawns + \$5 Peppercorn Sauce + \$2

□F - Dairy Free

V - Vegetarian

VE - Vegan

- Gluten

Sensitive

buffet signature

MINIMUM 30 PEOPLE

(40 PEOPLE ON FRI/SAT)

\$55 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) \$63 DINNER

BUFFET SALADS (PICK TWO)
BUFFET SIDES (PICK THREE)
BUFFET MAINS (PICK FOUR)
BUFFET DESSERT (PICK ONE)

*INCLUDES ROLLS/BUTTER & COFFEE + TEA

buffet hinch signature

MINIMUM 30 PEOPLE

(40 PEOPLE ON FRI/SAT)

\$44 LUNCH

BUFFET SALADS (PICK TWO)

BUFFET SIDES (PICK TWO)

BUFFET PASTA (PICK ONE)

BUFFET CHICKEN (PICK ONE)

BUFFET DESSERT (PICK ONE)

ADD ONS:
ROLLS & BUTTER (\$3 PER PERSON)
COFFEE & TEA (\$3 PER PERSON)

buffet salad options

STEAMWORKS GARDEN SALAD G VE DF mixed greens, olives, gem tomatoes, cucumbers, citrus vinaigrette

CLASSIC CAESAR SALAD romaine, house croutons, caesar dressing, parmesan

TOMATO BOCCONCINI SALAD V G chiffonade basil, balsamic reduction & extra virgin olive oil

GREEK SALAD V G cucumber, tomato, olives, feta cheese, sun-dried tomato vinaigrette

buffet side options

HERB ROASTED BABY POTATOES G VE DF

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

COCONUT SAFFRON JASMINE RICE G VE DF

buffet dessert options

CHOCOLATE ESPRESSO MOUSSE raspberry coulis, crème chantilly

NY-STYLE CHEESECAKE raspberry coulis, crème chantilly

VEGAN LEMON TART G VE DF 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

BOMBAY BUTTER CHICKEN G authentic Indian style

MAPLE SOY MARINATED SALMON G DF pineapple salsa

MEDITERRANEAN SALMON G capers, artichokes, sundried tomato, lemon dill butter

SLOW ROASTED BRISKET caramelized sugar & coffee bark, Steamworks secret chipotle bbg sauce

HERB ROASTED STRIPLOIN
(+\$5 per person)
peppercorn sauce

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V - Vegetarian

VE - Vegan

- 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 (\$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.

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 served before a plated/buffet menu

Networking/Welcome Reception (2hrs) - 8-10 pieces/person + share platters

Cocktail Reception (3hrs) - 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 G balsamic glaze

SPANAKOPITA BITES V tzatziki

SEARED KING OYSTER MUSHROOM VE G DF black pepper sauce

MOZZARELLA ARANCINI RISOTTO BALL V marinara

CHOCOLATE DIPPED PROFITÉROLE V





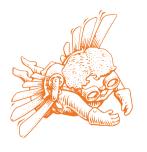
*minimum order is for 25 guests , complimentary coffee & tea with order

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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

INDIAN SPICED LAMB MEATBALL G raita dipping sauce

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

SWEET SOY SIRLOIN BEEF SKEWERS G DF grilled medium rare

FRESH STRAWBERRIES VE G DF dipped in callebaut chocolate

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canapés

TIER 3

VIETNAMESE SALAD ROLL VE G DF

vegan cashew jalapeno cream

PULLED PORK SLIDER DF

house bbg sauce, creamy coleslaw

BACON WRAPPED SCALLOP G DF

citrus cocktail sauce

THAI RED CURRY SHRIMP SPRING ROLL DF

cilantro pesto

SEARED BEEF TENDERLOIN ON CROSTINI DF

basil pesto & dijon mustard

MONTREAL SPICED GRILLED CHEESEBURGER SLIDER

smoked cheddar cheese, dijon mayo, lettuce, tomato

BEYOND MEAT SLIDER VE DF

lettuce, tomato, vegan chipotle aioli

MINI CRAB CAKES

chili lime mayo

AHI TUNA TARTAR IN WONTON SPOON G DF

wasabi mayo, green onion

SMOKED B.C. SALMON ON CROSTINI

horseradish cream, fresh dill

FRESH SHUCKED OYSTERS G DF

mignonette & cocktail sauce, 5 dozen minimum

CAKE POPS 3-WAYS V

chocolate truffle coated in white chocolate, NY cheesecake in milk chocolate, raspberry



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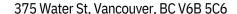
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G - Gluten

Sensitive

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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 existing cocktail reception. Our list includes both heartier stations as well as a wide variety of share platters. Not Available without a foundational buffet, plated or reception menu.



PASTA STATION (SELF-SERVE)

CHICKEN & GARLIC CAPPELLETTI spinach cream sauce

CHORIZO PENNE mushroom, red onion, cherry tomato, garlic tomato sauce

THREE CHEESE TORTELLINI V oven-roasted vegetables, sundried tomato cream sauce

\$18/person

BUILD YOUR OWN POUTINE STATION (SELF- SERVE)

hand-cut kennebec fries
cheese curds
house gravy (veg)
crispy bacon bits
green onions

\$15/person

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

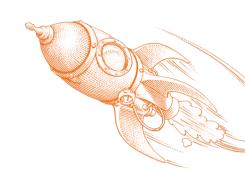




stations (continued)

BREWERY BBQ STATION (SELF-SERVE)

bbq chicken thighs
spicy grilled corn on the cob
macaroni salad
cajun fries, chipotle aioli
coleslaw
\$20/person



LIVE CARVERY (LIVE CHEF)

HAND-CARVED SLOW ROASTED BRISKET

coffee & brown sugar crusted served with a crispy coleslaw & house-made chipotle honey BBQ sauce

OR

SLOW-ROASTED TURKEY BREAST cranberry compote, herbed gravy

serves 30 - \$300

serves 40 - \$400

serves 50 - \$500

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share platters

WESTCOAST SEAFOOD PLATTER G DF

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

POACHED PRAWN TOWER DF

served with cocktail sauce serves 250 pieces - \$399

PREMIUM IMPORTED CHEESE BOARD V

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

PREMIUM CHARCUTERIE

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

FRESH SEASONAL FRUIT PLATTER DF G VE serves 50 - \$125

VEGETABLE CRUDITE PLATTER G V served with smokey pepper hummus & ranch serves 50 - \$95

DESSERT PLATTER V

cheesecake pops, profiteroles, fresh fruit + assorted chefs selection serves 50 (100pcs) - \$349

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