

# STEAMWORKS<sup>®</sup>

*Events Menu Package*

375 Water St, Vancouver, BC V6B 5C6

604 689-2739

@steamworksbrewpub

## Plated 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)



## Plated Lunch Signature

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; item counts are not needed in advance as orders are taken onsite.*

## Plated Starters

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 Desserts

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

**V** - Vegetarian  
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## Plated Entrées

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\***  
authentic Indian style, seasonal vegetables,  
coconut rice, naan bread  
*(without 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**  
roasted potatoes, seasonal vegetables  
(\$10 add-on)

**Steak Add-Ons:**  
Skewer of Prawns + \$5  
Peppercorn Sauce + \$2

# 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 Lunch 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 SALMON/BEEF (PICK ONE)  
BUFFET DESSERT (PICK ONE)

ADD ONS:

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





## Buffet Salads

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**  
basil, balsamic reduction  
& extra virgin olive oil

GREEK SALAD **V G**  
cucumber, tomato, olives, feta cheese,  
olive oil & red wine vinegar

## Buffet Sides

HERB ROASTED BABY POTATOES **G VE DF**

GARLIC TRUFFLE MASHED POTATOES **V G**

ROASTED BEETS **V G**  
topped with toasted almonds & goat cheese

CHIPOTLE MANGO CORN RIBS **V G**  
chipotle mayo, feta, cilantro

BROWN BUTTER GLAZED CARROTS **V G**  
topped with fresh herbs

COCONUT SAFFRON JASMINE RICE **G VE DF**

## Buffet Desserts

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 Mains



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, spinach, tomato,  
& crispy shallots

BEYOND SHEPHERD'S PIE **VE DF**  
Beyond meat, vegan gravy, roasted vegetables, corn,  
mashed potatoes & fresh herbs

GRILLED BEER BRINED CHICKEN BREAST  
pesto 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 bbq sauce

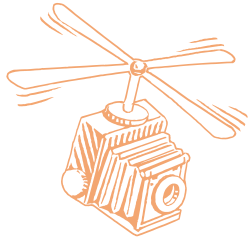
HERB ROASTED STRIPLOIN  
(+\$5 per person)  
peppercorn sauce

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# Reception Menus

Steamworks' reception menus are ideal for encouraging your guests to get social! As they mingle, our friendly staff will pass through the crowd with delicious canapés to enjoy while sipping on libations.

All of our menus are custom created to suit the needs of your guests.



## CREATING YOUR MENU

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### STEP 1:

Select items from any price tier (\$3, \$4, \$5)

### STEP 2:

Add cost of individual items together to get menu price per person

### STEP 3:

Multiply menu price\* by your guest count  
(quantity of items = guest count)

*\*menu price is subject to 5% GST & 18% gratuity*

Passed menus start at **\$25.00pp** for a minimum order of **25 guests**.\*

Quantity is based on guest count, but you can always double up on an item if you prefer!.

## HOW MUCH SHOULD I ORDER?

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### Pre-Dinner/Cocktail Hour (1 hr)

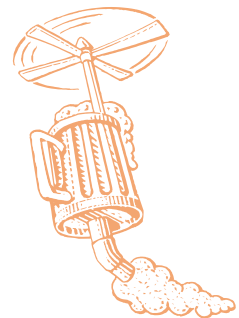
**Recommended:** 3-5 pieces/person or share platters

### Networking/Welcome Reception (2hrs)

**Recommended:** 8-10 pieces/person + share platters

### Cocktail Reception (3hrs)

**Recommended:** 10-14 pieces/person + share platters/stations



*\*minimum price/person does not apply if served before a Plated/Buffer menu\**

# Canapés



TIER 1 - \$3.00

POACHED PRAWN, MANGO & DILL **G DF**  
green onion, red pepper, on a cucumber round

MINI JULIENNE VEGETARIAN SPRING ROLL **VE DF**  
garlic chili dipping sauce

GEM TOMATO, MINI BOCCONCINI & FRESH BASIL SKEWER **V G**  
pesto, balsamic glaze, lemon zest & fresh parsley

SPANAKOPITA BITES **V**  
tzatziki, pickled red onion

SEARED KING OYSTER MUSHROOM **VE G DF**  
black pepper sauce, cilantro, sesame seeds

MOZZARELLA ARANCINI RISOTTO BALL **V**  
marinara, pesto, parmesan

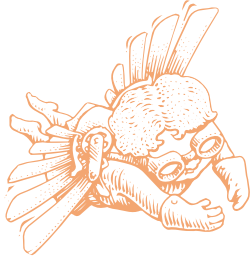
CHOCOLATE DIPPED PROFITÉROLE **V**

*\*minimum order is for 25 guests\**

*complimentary coffee & tea with order*



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# Canapés

TIER 2 - \$4.00

SWEET CHILI CHICKEN SATAY SKEWER **G DF**  
peanut sauce, cilantro, sesame seeds

TANDOORI MARINATED CHICKEN SKEWER **G**  
green onion & raita dipping sauce

PROSCIUTTO & ROASTED ROMA TOMATO ON CROSTINI  
basil, olive oil, parmesan cheese

ITALIAN SAUSAGE & PESTO FLATBREAD  
mozzarella, kale, roasted garlic, mushrooms

CRISPY WONTON WRAPPED ASIAN MARINATED PRAWN **DF**  
garlic chili dipping sauce

INDIAN SPICED LAMB MEATBALL **G**  
balsamic reduction, mint, raita dipping sauce

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

CUMIN-DUSTED GRILLED BEEF SKEWERS **G DF**  
medium rare, chimichurri sauce

CHOCOLATE DIPPED STRAWBERRIES **VE G DF**  
Callebaut chocolate

*\*minimum order is for 25 guests\**

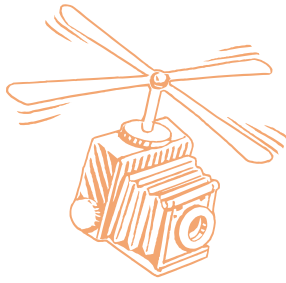
*complimentary coffee & tea with order*

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# Canapés

TIER 3 - \$5.00



VIETNAMESE SALAD ROLL **VE G DF**  
seared tofu, cucumber, carrot, cashew cream sauce

PULLED PORK SLIDER **DF**  
house BBQ sauce, creamy chipotle coleslaw, crispy shallots

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 aioli

SMASHED CHEESEBURGER SLIDER  
smoked cheddar, Montreal spice, house sauce, lettuce, tomato

BEYOND MEAT SLIDER **VE DF**  
vegan chipotle mayo, avocado, pickled red onion

MINI CRAB CAKES  
chili lime aioli, green onion, fresh herbs

AHI TUNA POKE **G DF**  
wasabi aioli, green onion, mixed sesame seeds

LOCAL SMOKED SALMON  
dill horseradish cream, pickled onion, fried capers, on a cucumber round

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

*\*minimum order is for 25 guests\**

*complimentary coffee & tea with order*

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# Enhance Your Menu

*Menu enhancements\** are an excellent way to welcome your guests to dinner, surprise them with a late night snack, or add an element of interest to your cocktail reception.

This list includes both heartier stations, as well as a wide variety of shareable platters.

*\*Not available without a foundational buffet, plated or reception menu\**

## Stations

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### 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 vegetarian gravy

crispy bacon bits

green onions

*\$15/person*

*Menu Items & Prices subject to change  
Price subject to 5% GST & 18% gratuity  
40 pax minimum*



# Stations

## 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 STATIONS (LIVE CHEF)

HAND-CARVED SLOW ROASTED BRISKET  
coffee & brown sugar crusted  
with crispy coleslaw &  
house-made chipotle honey BBQ sauce

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SLOW-ROASTED TURKEY BREAST  
cranberry compote, herbed gravy

*serves 30 - \$300*

*serves 40 - \$400*

*serves 50 - \$500*

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

# 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 smoky pepper hummus & ranch  
*serves 50 - \$95*

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

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

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