



STEAMWORKS®

Holiday Menu Package

375 Water St, Vancouver, BC V6B 5C6

604 689-2739

@steamworksbrewpub

✦ Holiday Lunch - \$45 ✦

FRESHLY BAKED ARTISAN BREAD

TOMATO BASIL SOUP **V**

grated grana padano cheese,
house garlic croutons, basil oil

or

STEAMWORKS HOLIDAY SALAD **V G**

candied walnuts, sundried cranberries,
goat cheese, maple citrus vinaigrette



BUTTERNUT SQUASH RAVIOLI **V**

brown butter, parmesan cheese, gem tomatoes

or

WESTCOAST SOCKEYE SALMON **G DF**

maple soy glaze, pineapple salsa,
coconut rice & seasonal vegetables

or

SLOW ROASTED TURKEY BREAST

savory stuffing, herbed gravy, garlic mashed
potatoes & cranberry compote



PUMPKIN MOUSSE **V G**

vanilla whipped cream, walnut praline

COFFEE OR TEA

20 PERSON MINIMUM

Menu prices DO NOT include 5% GST and 18% gratuity.
Menu is subject to change.

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

✦ Holiday Dinner 1 - \$55 ✦

FRESHLY BAKED ARTISAN BREAD

TOMATO BASIL SOUP **V**

grated grana padano cheese,
house garlic croutons, basil oil

or

CARAMELIZED APPLE & SPINACH SALAD **V G**

sundried cranberries, pumpkin seeds, citrus vinaigrette



BUTTERNUT SQUASH RAVIOLI **V**

rosemary cream sauce, mushrooms, parmesan cheese, green onions

or

GRILLED STERLING SIRLOIN

medium rare, peppercorn sauce, yukon gold mashed potatoes & seasonal vegetables

or

SLOW ROASTED TURKEY BREAST

savory stuffing, herbed gravy, yukon gold mashed potatoes & cranberry compote



PUMPKIN MOUSSE **V G**

vanilla whipped cream, walnut praline

COFFEE OR TEA

20 PERSON MINIMUM

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✦ Holiday Dinner 2 - \$62 ✦

FRESHLY BAKED ARTISAN BREAD

CREAMY LEEK & POTATO SOUP V G

chili oil & chives

SPINACH SALAD & GORGONZOLA V G

seasonal greens, candied walnuts, gem tomatoes,
pickled onion, honey mustard dressing



BUTTERNUT SQUASH RAVIOLI V

rosemary cream sauce, mushrooms, parmesan cheese, green onions
or

GRILLED BEEF TENDERLOIN

medium rare, fresh thyme, mushroom demi,
roasted potatoes & seasonal vegetables

or

SLOW ROASTED TURKEY BREAST

savory stuffing, herbed gravy, yukon gold mashed potatoes
& cranberry compote

or

WESTCOAST SOCKEYE SALMON G DF

maple soy glaze, pineapple salsa, coconut rice & seasonal vegetables



UPSIDE DOWN STOUT RHUBARB CAKE

buttered rum glaze

COFFEE OR TEA

20 PERSON MINIMUM

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✦ Holiday Lunch Buffet - \$50 ✦

FRESHLY BAKED ARTISAN BREAD

CLASSIC CRISP ROMAINE CAESAR SALAD

garlic croutons, fresh parmesan

STEAMWORKS HOLIDAY SALAD **V G**

candied walnuts, sundried cranberries, goat cheese,
maple citrus vinaigrette

ROASTED WINTER ROOT VEGETABLES **VE G DF**

cinnamon dusted parsnips, yams, sweet potatoes, carrots

YUKON GOLD MASHED POTATOES **V G**

truffle oil & chives

CRISPY BRUSSELS SPROUTS **G**

double smoked bacon, parmesan, citrus, chili oil

CREAMY ROASTED GARLIC & PESTO PENNE **V**

spinach, sundried tomatoes, mushrooms

SAVORY STUFFING **V**

vegetarian stock, fresh sage, roasted apple

WESTCOAST SOCKEYE SALMON **G DF**

maple soy glaze, pineapple salsa

SLOW ROASTED TURKEY BREAST

herbed gravy & cranberry compote

PUMPKIN MOUSSE **V G**

vanilla whipped cream, walnut praline

COFFEE OR TEA

30 PERSON MINIMUM

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V - Vegetarian

VE - Vegan

DF - Dairy-Free

G - Gluten-Sensitive

✦ Holiday Buffet 1 - \$60 ✦

FRESHLY BAKED ARTISAN BREAD

CLASSIC CRISP ROMAINE CAESAR SALAD

garlic croutons, fresh parmesan

STEAMWORKS HOLIDAY SALAD **V G**

candied walnuts, sundried cranberries,
goat cheese, maple citrus vinaigrette

ROASTED WINTER ROOT VEGETABLES **VE G DF**

cinnamon dusted parsnips, yams, sweet potatoes, carrots

YUKON GOLD MASHED POTATOES **V G**

truffle oil & chives

CREAMY ROASTED GARLIC & PESTO PENNE **V**

spinach, sundried tomatoes, mushrooms

SAVORY STUFFING **V**

vegetarian stock, fresh sage, roasted apple

WESTCOAST SOCKEYE SALMON **G DF**

maple soy glaze, pineapple salsa

SLOW ROASTED TURKEY BREAST

herbed gravy & cranberry compote

PUMPKIN MOUSSE **V G**

vanilla whipped cream, walnut praline

COFFEE OR TEA

30 PERSON MINIMUM

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✦ Holiday Buffet 2 - \$70 ✦

FRESHLY BAKED ARTISAN BREAD

CARAMELIZED APPLE & SPINACH SALAD **V G**

sundried cranberries, pumpkin seeds, citrus vinaigrette

TOMATO BOCCONCINI SALAD **V G**

fresh basil, balsamic reduction, coarse sea salt, olive oil

CRISPY BRUSSELS SPROUTS **G**

double smoked bacon, parmesan, citrus, chili oil

YUKON GOLD MASHED POTATOES **V G**

truffle oil & chives

BROCCOLI & CAULIFLOWER GRATIN **V**

white béchamel sauce

BUTTERNUT SQUASH RAVIOLI **V**

brown butter, parmesan cheese, gem tomatoes

SAVORY STUFFING **V**

vegetarian stock, fresh sage, roasted apple

SLOW ROASTED TURKEY BREAST

herbed gravy & cranberry compote

SALMON WELLINGTON

leek duxelle, rosemary cream sauce

HERB CRUSTED STRIPLOIN

peppercorn sauce

UPSIDE DOWN STOUT RHUBARB CAKE

buttered rum glaze

COFFEE OR TEA

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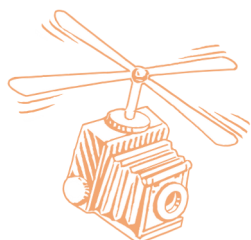
30 PERSON MINIMUM

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Reception Menus

Steamworks' reception menus are ideal for encouraging your guests to get social! As they mingle and sip on libations, our friendly staff will pass through the crowd with delicious canapes

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



CREATING YOUR MENU

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?

Pre-Dinner/Cocktail Hour (1 hr)

Recommended: 3-5 pieces/person or share platters

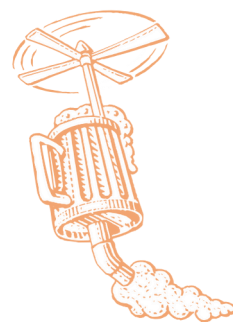
Networking/Welcome Reception (2hrs)

Recommended: 8-10 pieces/person + share platters

Cocktail Reception (3hrs)

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

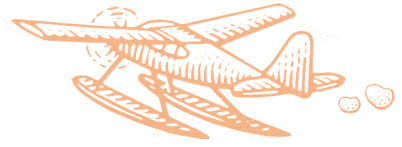
minimum price/person does not apply if served before a Plated/Buffer menu





Canapés

TIER 1 - \$3.00



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

MINI 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, green onion

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
(must be ordered in multiples of 10pcs)

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**
chimichurri sauce

CHOCOLATE DIPPED STRAWBERRIES **V** **G**
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, tomato, pickled red onion

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

AHI TUNA POKE **G DF**
wasabi aioli, green onion, tobiko, mango, 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

BUILD YOUR OWN POUTINE (SELF-SERVE)

hand-cut Kennebec fries
cheese curds
house vegetarian gravy
crispy bacon bits
green onions

\$15/person

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

BREWERY BBQ (SELF-SERVE)

BBQ chicken thighs
spicy grilled corn on the cob

macaroni salad

Cajun fries

chipotle aioli

coleslaw

\$20/person

30 PERSON MINIMUM

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✦ Holiday Stations ✦

LIVE CHEF CARVERY STATIONS

HAND-CARVED ROAST STRIPLOIN

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

serves 30 - \$300

serves 40 - \$400

serves 50 - \$500

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

250 pieces - \$399

SEASONAL IMPORTED CHEESE BOARD V

with fruit & crostini

serves 25 - \$180

serves 50 - \$350

serves 100 - \$500

PREMIUM CURED MEAT BOARD

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

V - Vegetarian

VE - Vegan

DF - Dairy-Free

G - Gluten-Sensitive

DESSERT PLATTER V

cheesecake pops, profiteroles, donut holes

& assorted chefs selection

serves 50 (100pcs) - \$349

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

