

STEAMWORKS[®]

Events Menu Package

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 FETTUCCHINI **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 STERLING 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

V - Vegetarian
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DF - Dairy-Free
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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

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)

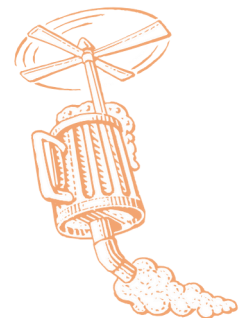
Recommended: 3-5 pieces/person or share platters

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 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

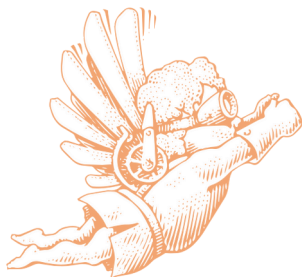
SEARED KING OYSTER MUSHROOM **VE G DF**
black pepper sauce, cilantro, sesame seeds

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

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

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 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

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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