

STEAMWORKS[®]

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 **V G DF**

mixed greens, watermelon radish, gem tomatoes, cucumbers, goats cheese, citrus vinaigrette

CLASSIC CAESAR SALAD

romaine, house croutons, caesar dressing, parmesan

TOMATO BOCCONCINI SALAD **V G**

basil, lemon zest, balsamic reduction, maldon salt & extra virgin olive oil

TOMATO BASIL SOUP **V**

parmesan cheese, basil oil, house garlic croutons

WEST COAST SEAFOOD CHOWDER

white chowder, B.C. salmon, cod, clams, double-smoked bacon, chili oil

Plated Desserts

VANILLA BEAN GELATO **V**

CHOCOLATE ESPRESSO MOUSSE **V G**

raspberry coulis, crème chantilly

NY-STYLE CHEESECAKE **V**

raspberry coulis, crème chantilly

VEGAN CHOCOLATE TART **VE G DF**

raspberry coulis, icing sugar

V Vegetarian

VE Vegan

DF Dairy-Free

G Gluten-Sensitive

Plated Entrées

WILD MUSHROOM FETTUCCINI **V**

garlic cream sauce, green onions, parmesan

BEYOND MEAT JAMBALAYA **VE G 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, fresh green scallions

ROASTED CHICKEN BREAST

mushroom peppercorn sauce, Yukon mashed potatoes, seasonal vegetables

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**

demi-glaze, roasted potatoes, seasonal vegetables
(+\$10 per person)

Add-Ons:

Skewer of Prawns + \$5



Buffet Signature Lunch

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)

V Vegetarian
VE Vegan
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Buffet Signature Dinner

MINIMUM 30 PEOPLE
(40 PEOPLE ON FRI/SAT)

\$58 DINNER

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

ADD ONS:

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

Buffet Premium Dinner

MINIMUM 30 PEOPLE
(40 PEOPLE ON FRI/SAT)

\$63 DINNER

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

*INCLUDES ROLLS/BUTTER & COFFEE + TEA

Buffet Salads

STEAMWORKS GARDEN SALAD **V G DF**
mixed greens, watermelon radish, gem tomatoes,
cucumbers, goats cheese, citrus vinaigrette

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

TOMATO BOCCONCINI SALAD **V G**
basil, balsamic reduction,
maldon salt & extra virgin olive oil

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

Buffet Sides

HERB ROASTED BABY POTATOES **G VE DF**

TRUFFLE YUKON 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 CARROT CAKE **G VE DF**
cinnamon, walnuts, icing sugar

Buffet Pasta



BUTTERNUT SQUASH RAVIOLI **V**
roasted gem tomatoes, garlic cream sauce,
basil oil, fresh parmesan & herbs

BEYOND MAC N' CHEESE **V**
beyond meat, roasted corn,
creole cream sauce, panko and scallions

WILD MUSHROOM PENNE **V**
rosemary cream sauce, spinach,
tomato, & crispy shallots

Buffet Mains

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

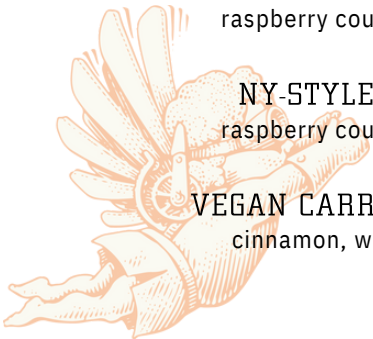
BOMBAY BUTTER CHICKEN **G**
authentic Indian style

MAPLE SOY MARINATED SALMON **G DF**
pineapple salsa

MEDITERRANEAN SALMON **G**
capers, olives, sundried tomato,
lemon dill butter

SLOW ROASTED BRISKET **DF**
caramelized sugar & coffee bark,
Steamworks secret chipotle bbq sauce

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



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)

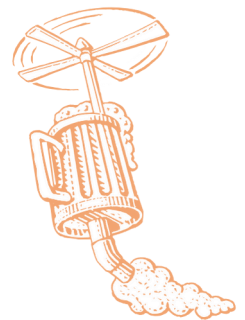
Recommended: 3-5 pieces/person or share platters

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 & BOCCONCINI 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

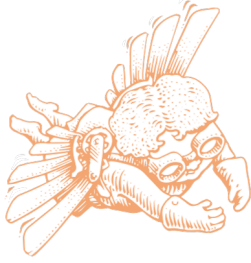
CHOCOLATE DIPPED PROFITÉROLE **V**

minimum order is for 25 guests

complimentary coffee & tea with order



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Canapés

TIER 2 - \$4.00

PROSCIUTTO & ROASTED ROMA TOMATO ON CROSTINI

basil, olive oil, parmesan cheese

BACON WRAPPED SCALLOP G DF

citrus cocktail sauce

ITALIAN SAUSAGE & PESTO FLATBREAD

mozzarella, kale, roasted garlic, mushrooms
(must be ordered in multiples of 10x)

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, pickled red onion, olive oil

AHI TUNA POKE G DF

wasabi aioli, green onion, mixed sesame seeds

LOCAL SMOKED SALMON G DF

dill horseradish cream, pickled onion,
fried capers, on cucumber round

CHOCOLATE DIPPED STRAWBERRIES VE G DF

Callebaut chocolate

minimum order is for 25 guests

complimentary coffee & tea with order

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FRESH SHUCKED

OYSTERS

mignonette
& cocktail sauce

G DF



(3 dozen minimum order)

*add some
Westcoast flair!*

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

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

CUMIN-DUSTED GRILLED BEEF SKEWERS **G** **DF**
chimichurri sauce

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

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

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

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
30 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

ROASTED HERB-CRUSTED STRIPLOIN

horseradish, herbed au jus

serves 30 - \$300

serves 40 - \$400

serves 50 - \$500

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

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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 fig spread, gherkins, olives, fresh apple & crostini
serves 25 - \$180
serves 50 - \$350
serves 100 - \$500

PREMIUM CURED MEAT BOARD

smooth and grainy mustards, gherkins,
pepperoncini, pickled beans & crostini
serves 25 - \$225
serves 50 - \$400

FRESH SEASONAL FRUIT PLATTER **VE** **G** **DF**

serves 50 - \$125

VEGETABLE CRUDITE PLATTER **V** **G**

served with ranch
serves 50 - \$95

DESSERT PLATTER **V**

chocolate dipped profiteroles, cinnamon sugar doughnuts,
cheesecake pops + 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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