



STEAMWORKS[®]

Holiday Menu Package

375 Water St, Vancouver, BC V6B 5C6

604 689-2739

@steamworksbrewpub

✦ Holiday Lunch - \$45 ✦

TOMATO BASIL SOUP V

parmesan cheese, basil oil, house garlic croutons

or

STEAMWORKS HOLIDAY SALAD V G

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



BUTTERNUT SQUASH RAVIOLI V

roasted gem tomatoes, garlic cream sauce,
basil oil, fresh parmesan & herbs

or

WESTCOAST SOCKEYE SALMON G DF

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

or

SLOW ROASTED TURKEY BREAST

savoury stuffing, turkey gravy,
Yukon gold mashed potatoes, seasonal veg
& cranberry compote



PUMPKIN MOUSSE V G

vanilla whipped cream, walnut praline

COFFEE OR TEA

20 PERSON MINIMUM

Menu subject to change.

Menu prices DO NOT include 5% GST and 18% gratuity.

VEGAN ENTREE SUBSTITUTE AVAILABLE UPON REQUEST

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**

parmesan cheese, basil oil, house garlic croutons

or

CARAMELIZED APPLE & SPINACH SALAD **VE G**

sundried cranberries, pumpkin seeds, citrus vinaigrette



BUTTERNUT SQUASH RAVIOLI **V**

roasted gem tomatoes, garlic cream sauce,
basil oil, fresh parmesan & herbs

or

GRILLED STERLING SIRLOIN

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

or

SLOW ROASTED TURKEY BREAST

savoury stuffing, turkey gravy, Yukon gold mashed potatoes,
seasonal veg & 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
roasted gem tomatoes, garlic cream sauce,
basil oil, fresh parmesan & herbs

or

GRILLED BEEF TENDERLOIN
medium rare, veal demi,
crispy smashed potatoes & seasonal vegetables

or

SLOW ROASTED TURKEY BREAST
savory stuffing, turkey gravy, Yukon gold mashed potatoes,
seasonal veg & cranberry compote

or

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



UPSIDE DOWN STOUT RHUBARB CAKE V
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

CREAMY ROASTED GARLIC & PESTO PENNE **V**

spinach, sundried tomatoes, mushrooms

SAVOURY STUFFING **V**

vegetarian stock, fresh sage, roasted apple

WESTCOAST SOCKEYE SALMON **G DF**

maple soy glaze, pineapple salsa

SLOW ROASTED TURKEY BREAST

turkey gravy & cranberry compote

PUMPKIN MOUSSE **V G**

vanilla whipped cream, walnut praline

COFFEE OR TEA

30 PERSON MINIMUM

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✦ 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

SAVOURY STUFFING **V**

vegetarian stock, fresh sage, roasted apple

CREAMY ROASTED GARLIC & PESTO PENNE **V**

spinach, sundried tomatoes, mushrooms

WESTCOAST SOCKEYE SALMON **G DF**

maple soy glaze, pineapple salsa

SLOW ROASTED TURKEY BREAST

turkey 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 **VE** **G** **DF**

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**

roasted gem tomatoes, garlic cream sauce,
basil oil, fresh parmesan & herbs

SAVORY STUFFING **V**

vegetarian stock, fresh sage, roasted apple

SLOW ROASTED TURKEY BREAST

turkey gravy & cranberry compote

SALMON WELLINGTON

leek duxelle, rosemary cream sauce

GARLIC & ROSEMARY CRUSTED ROAST BEEF

peppercorn sauce

UPSIDE DOWN STOUT RHUBARB CAKE **V**

buttered rum glaze

COFFEE OR TEA

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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

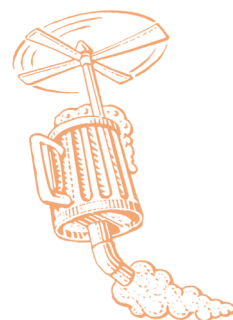
Networking/Welcome Reception (2hrs)

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 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

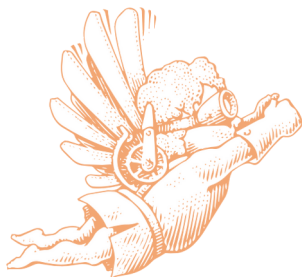
CRAB RANGOON
cream cheese & crab in a crispy wonton pocket,
sweet chili & green onions

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

CHOCOLATE DIPPED PROFITÉROLE **V**

minimum order is for 25 guests

complimentary coffee & tea with order

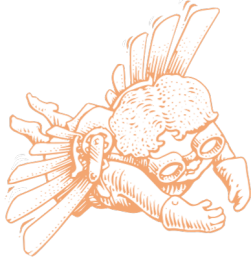


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Canapés

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, roasted garlic, roma tomatoes, bocconcini, balsamic reduction
(must be ordered in multiples of 10x)

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

KEFTA LAMB MEATBALL **G**
balsamic reduction, mint, herbed yogurt

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 **V**
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

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

CAKE POPS 3-WAYS **V**

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

FRESH SHUCKED OYSTERS

mignonette & cocktail sauce

G **DF**

(3 dozen minimum order)



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minimum order is for 25 guests

complimentary coffee & tea with order



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

30 PERSON MINIMUM

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



❖ Holiday Stations ❖

LIVE CHEF CARVERY STATIONS

GARLIC & ROSEMARY ROAST BEEF

garlic & rosemary crusted
served with horseradish & peppercorn sauce

serves 30 - \$300

serves 40 - \$400

serves 50 - \$500

SLOW-ROASTED TURKEY BREAST

cranberry compote, turkey gravy

serves 30 - \$300

serves 40 - \$400

serves 50 - \$500

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Share Platters

WESTCOAST SEAFOOD PLATTER DF

candied & smoked salmon, poached prawns,
24 fresh shucked oysters, cocktail sauce, lemons, crostini

serves 50 - \$499

POACHED PRAWN TOWER G DF

served with cocktail sauce

250 pieces - \$399

SEASONAL IMPORTED CHEESE BOARD V

fig spread, gherkins, olives, fresh apple & crostini

serves 25 - \$180

serves 50 - \$350

serves 100 - \$500

PREMIUM CURED MEAT BOARD DF

cured meats, pickled vegetables, preserves, crostini

serves 25 - \$225

serves 50 - \$400

VEGETABLE CRUDITE PLATTER V G

served with ranch

serves 50 - \$95

DESSERT PLATTER V

cheesecake pops, profiteroles, donut holes
& 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*