

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

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
- DF** Dairy-Free
- G** Gluten-Sensitive

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

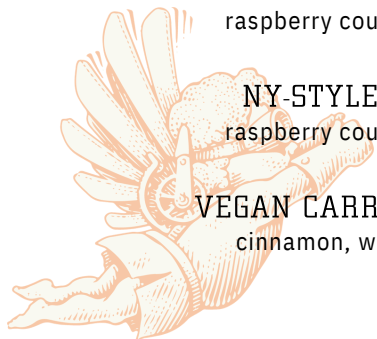
PAPRIKA CHICKEN BREAST
veal demi glace

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

GARLIC & ROSEMARY ROAST BEEF
garlic & rosemary crusted served with horseradish &
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)

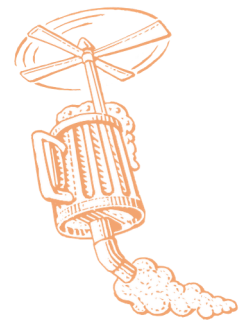
Recommended: 3-5 pieces/person or share platters

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

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

MINI SMASHED AVOCADO 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

PEPPERCORN SEARED STEAK 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, roma tomato

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

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
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)

ROASTED HERB-CRUSTED STRIPLOIN
horseradish, herbed au jus

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
30 pax minimum*

Share Platters

WESTCOAST SEAFOOD PLATTER DF

snow crab legs, poached jumbo prawns, candied and smoked salmon, seared tuna. served with cocktail sauce, lemon aioli, dill cream cheese & crostini
serves 50 - \$500

POACHED PRAWN TOWER G 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 DF

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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