

STEAMWORKS®

Holiday Menu Package

375 Water St, Vancouver, BC V6B 5C6 604 689-2739 @steamworksbrewpub

Holiday Lunch - $50

TOMATO BASIL SOUP V
parmesan cheese, basil oil, house garlic croutons

or

STEAMWORKS HOLIDAY SALAD V G
candied walnuts, roasted yams,
sundried cranberries, goat cheese,
maple citrus vinaigrette

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

or

HOLIDAY SALMON G DF
coconut rice, seasonal vegetables, fennel, orange,
pomegranate molasses

or

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

YULETIDE TUXEDO CAKE V
raspberry coulis, whipped cream

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 - $60

FRESHLY BAKED ARTISAN BREAD

TOMATO BASIL SOUP V
parmesan cheese, basil oil, house garlic croutons

or

FENNEL APPLE & SPINACH SALAD VE G DF
roasted yams, sundried cranberries, pumpkin seeds, citrus vinaigrette

SAFFRON TOMATO RISOTTO V
green peas, bell peppers, gem tomatoes, pea shoots and basil oil

or

FLAT IRON STEAK
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

YULETIDE TUXEDO CAKE V
raspberry coulis, whipped cream

COFFEE OR TEA

20 PERSON MINIMUM

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Holiday Dinner 2 - $67

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

SAFFRON TOMATO RISOTTO V
green peas, bell peppers, gem tomatoes, pea shoots and basil oil

or

GRILLED STERLING SIRLOIN
medium rare, veal demi,
yukon gold mashed potatoes & seasonal vegetables

or

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

or

HOLIDAY SALMON G DF
coconut rice, seasonal vegetables, fennel, orange,
pomegranate molasses

BUTTER RUM CARAMEL EGGNOG CHEESECAKE V

COFFEE OR TEA

20 PERSON MINIMUM

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Holiday Lunch Buffet - $55

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

CRISPY BRUSSELS SPROUTS G
double smoked bacon, parmesan, citrus, chili oil

YUKON GOLD MASHED POTATOES V G
truffle oil & chives

SPINACH AND RICOTTA CANNELLONI V
marinara, basil and parmesan

SAVOURY STUFFING V
vegetarian stock, fresh sage, roasted apple

HOLIDAY SALMON G DF
fennel, orange, pomegranate molasses

SLOW ROASTED TURKEY BREAST
turkey gravy & cranberry compote

YULETIDE TUXEDO CAKE V G
raspberry coulis, fresh strawberries

COFFEE OR TEA

30 PERSON MINIMUM

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Holiday Buffet 1 - $65

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
maple-glazed squash, brussels sprouts, carrots, yams,
red onion and fennel

YUKON GOLD MASHED POTATOES V G
truffle oil & chives

SAVOURY STUFFING V
vegetarian stock, fresh sage, roasted apple

BAKED MAC AND 4 CHEESES V
cavatappi noodles, cheddar, parmesan, blue and
mozzarella topped with green onions

HOLIDAY SALMON G DF
fennel, orange segments, pomegranate molasses

SLOW ROASTED TURKEY BREAST
turkey gravy & cranberry compote

YULETIDE TUXEDO CAKE V
raspberry coulis, fresh strawberries

COFFEE OR TEA

30 PERSON MINIMUM
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Holiday Buffet 2 - $75

FRESHLY BAKED ARTISAN BREAD

FENNEL APPLE & SPINACH SALAD VE G DF
roasted yams, 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

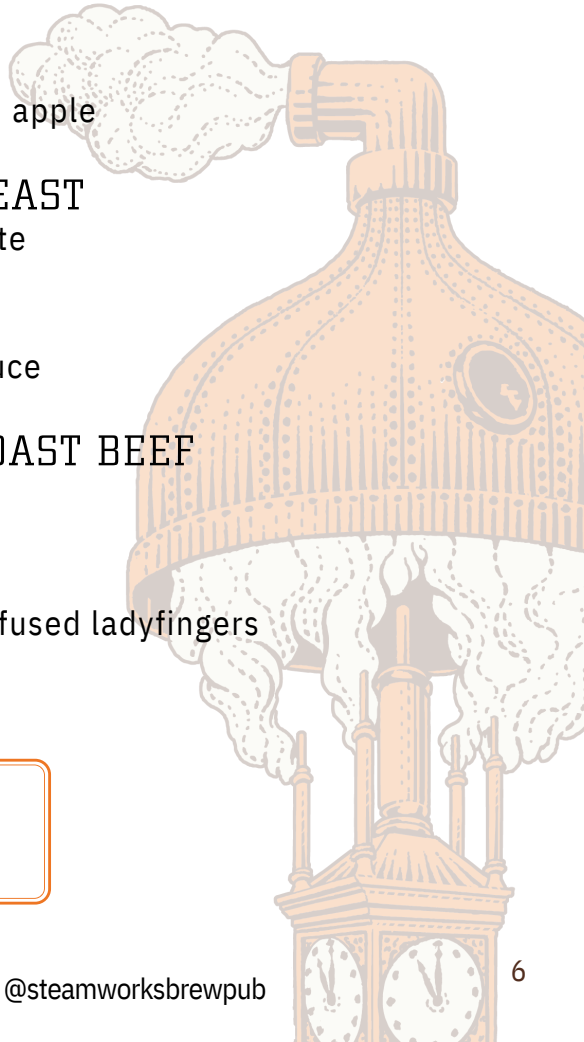
BEERAMISU V
mascarpone cream, nitro stout and espresso-infused ladyfingers

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**.*

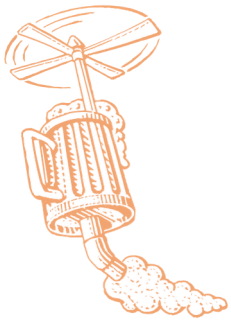
Quantity is based on guest count, but you can always double up on an item if you prefer!

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/Buffet 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
plum sauce

GEM TOMATO & BOCCONCINI SKEWER V G
pesto, balsamic glaze, lemon zest & fresh parsley

VEGETABLE PAKORAS V
cilantro pesto

SPANAKOPITA BITES V
seasoned yogurt, micro cilantro

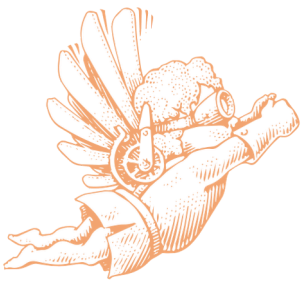
CRAB RANGOON
cream cheese & crab in a crispy wonton pocket,
sweet chili & green onions

MOZZARELLA ARANCINI RISOTTO BALL V
marinara, pesto, parmesan

WARM CINNAMON MINI DOUGHNUT HOLES 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, seasoned yogurt

SMASHED AVOCADO MINI TOASTS VE DF
toasted pumpkin seeds, pickled red onion, olive oil

AHI TUNA POKE G DF
sriracha aioli , green onion, mixed sesame seeds

SMOKED SALMON G DF
lemon truffle aioli, pickled onion,
fried capers, on cucumber round

CHOCOLATE DIPPED PROFITEROLES 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
basil pesto & dijon aioli

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

MAPLE SOY GLAZED BEEF SKEWERS G DF
chili lime aioli and green onions

SWEET CHILI CHICKEN SKEWER G DF
cilantro pesto, sesame seeds

CHOCOLATE COVERED STRAWBERRIES V

FRESH SHUCKED OYSTERS
mignonette & cocktail sauce
G DF



(48 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)

PICK 3

CHICKEN & GARLIC CAPPELLETTI
spinach, sundried tomato,
olives, rosé sauce

SPINACH AND RICOTTA CANNELLONI
marinara, fresh basil , parmesan

CHORIZO MAC AND 4 CHEESE
cavatappi noodles, cheddar, blue,
parmesan, and mozzarella, green onions

THREE CHEESE TORTELLINI V
mushrooms, onions, peppers,
tomato sauce

BUTTERNUT SQUASH RAVIOLI
roasted gem tomatoes,
garlic cream sauce, fresh herbs

$22/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

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Holiday Stations

STATIONS

FRESH SHUCKED OYSTERS

(SELF- SERVE)
(50 minimum order)

mignonette & cocktail sauce

$200 - per 48

$45 Additional Dozen (12 pieces)

LIVE CARVERY STATIONS

ROASTED LEG OF LAMB CARVING STATION
indian spiced, cilantro pesto

***

SLOW-ROASTED TURKEY BREAST
cranberry compote, herbed gravy

***

HERB ROASTED PORCHETTA
crispy crackling & chimmichurri

***

GARLIC & ROSEMARY ROAST BEEF
served with horseradish & peppercorn sauce

serves 30 - $325

serves 40 - $425

serves 50 - $525

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Share Platters

WESTCOAST SEAFOOD PLATTER

snow crab legs, poached jumbo prawns, candied and smoked salmon,
seared tuna. served with cocktail sauce, lemon aioli,
herb cream cheese & crostini

serves 50 - $500

POACHED PRAWN TOWER G DF

served with cocktail sauce

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,
banana pepper, pickled beans & crostini

serves 25 - $225
serves 50 - $400

VEGETABLE CRUDITE PLATTER V G

served with ranch, green goddess dressing

serves 50 - $95

DESSERT PLATTER V

carrot cake, nanaimo bars, butter tart bars, fudge brownies & fresh strawberries

serves 50 (200pcs) - ***$349***

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

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