



EVENTS MENU PACKAGE

GASTOWN

601 W CORDOVA STREET
VANCOUVER, BC V6B 1G1

BROADWAY

602 W BROADWAY
VANCOUVER, BC V5Z 1G1

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 that item counts are not needed in
advance as orders are taken onsite.*

PLATED STARTER OPTIONS

HOUSE SALAD V

heritage greens, house croutons, grape tomatoes, goat cheese, cucumber, radish, candied walnuts, maple citrus dressing

CLASSIC CAESAR SALAD

crisp romaine, house croutons, fresh parmesan

BEETS + GREENS SALAD V G

red beets, quinoa, candied walnuts, tomato, cucumber, goat cheese, maple citrus vinaigrette

TOMATO BASIL SOUP V

puréed plum tomatoes, basil, fresh parmesan, house croutons

ROASTED CAULIFLOWER SOUP V G

topped with turmeric cauliflower + basil oil

PLATED DESSERT OPTIONS

CHOCOLATE CARAMEL SUNDAE V G

vanilla gelato with fudge sauce, caramel, whipped cream

VEGAN LEMON TART V G VE

strawberry coulis, icing sugar

STRAWBERRY SHORTCAKE V

strawberries, vanilla bean gelato, whipped cream on a fresh vanilla poundcake

PLATED ENTRÉE OPTIONS

TOFU BANG BANG V, G, VE

yellow coconut curry, mixed veg, fresh pineapple salsa, coconut jasmine rice, shaved coconut

SPINACH & MASCARPONE GNOCCHI V

truffle cream sauce

VEGETARIAN RISOTTO V G

caramelized vegetables, fresh parmesan

THAI PRAWN SALAD DF

cucumber, grape tomato, mango, fresh cabbage and fresh ramen noodles

GRILLED CHICKEN BREAST G

mashed potatoes, root vegetables, chicken velouté

BACON-WRAPPED CHICKEN CONFIT G

mushroom cream sauce, mashed potatoes, asparagus, roasted tomatoes

HERB CRUSTED COD G

seasonal vegetables, coconut jasmine rice, citrus beurre blanc, garlic chili oil

WESTCOAST SOCKEYE SALMON G DF

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

MUSTARD CRUSTED SALMON FILLET G

roasted potatoes, root vegetables, beurre blanc

CERTIFIED ANGUS SIRLOIN G

grilled medium rare, mashed potatoes, seasonal vegetables, demi glace

FILET MIGNON G (*\$10 ADD-ON)

grilled medium rare, mashed potatoes, seasonal vegetables, demi glace

V - Vegetarian

VE - Vegan

G - Gluten Sensitive

DF - Dairy Free

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 SALAD OPTIONS

HOUSE SALAD **V G**

grape tomatoes, cucumber, goat cheese,
maple citrus vinaigrette

CLASSIC CAESAR SALAD

crisp romaine, house croutons,
fresh parmesan

NICOISE SALAD **V G DF**

heritage greens, marinated yukon potatoes,
grilled asparagus, olives, fried capers,
radish, tomato, egg

GRILLED CORN+QUINOA SALAD **V G VE**

avocado, grape tomatoes,
white balsamic vinaigrette

BUFFET SIDE OPTIONS

ROASTED BABY POTATOES **V G VE**

rosemary & lemon

TRUFFLE MASHED POTATOES **V G**

yukon gold potatoes, cream, butter, truffle oil

SEASONAL SPICED ROOT VEGETABLES **V G**

FRIED BRUSSELS SPROUTS **V**

lemon & parmesan

COCONUTJASMINE RICE **V G VE**

star anise infused rice

BUFFET DESSERT OPTIONS

VEGAN LEMON TART **V G VE**

strawberry coulis, icing sugar

TRIPLE BERRY CRUMBLE **V**

brown sugar & whipped cream

BANANA BREAD PUDDING **V**

maple crème anglaise

BUFFET MAIN OPTIONS

BUTTERNUT SQUASH RAVIOLI **V**

fresh parmesan, pumpkin seeds,
yam crisp, rosé sauce

HERB CRUSTED ROAST CHICKEN **G**

grainy dijon, mushroom cream sauce

BACON-WRAPPED CHICKEN CONFIT **G**

mushroom cream sauce & roasted tomatoes

WESTCOAST SOCKEYE SALMON **G DF**

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

GRILLED WILD SALMON **G**

topped with sun-dried tomatoes
& lemon caper butter

RED WINE BRAISED SHORT RIBS **G DF**

roasted garlic & thyme

SLOW ROASTED BRISKET **G DF**

coffee & brown sugar crusted

GRILLED ROAST OF STRIPLOIN **G**

(+\$5 PER PERSON)

black pepper & herb crusted, rosemary jus

V - Vegetarian

VE - Vegan

G - Gluten Sensitive

DF - Dairy Free

MINGLER MENU

Rogue mingler menus are the way to go if you'd like your guests to mingle about and get social with each other. As they converse, our friendly ROGUE staff will mingle through your crowd with delicious canapés for them to enjoy while sipping on libations. All of our menus are custom created to suit the needs of your guests.

HOW TO CREATE YOUR MENU

STEP 1:

Select your items from any of the three price tiers
(\$3, \$4, \$5)

STEP 2:

Add the cost of the individual items together
to get your menu price per person

STEP 3:

Multiply your menu price* by your guest count
(quantity of items = guest count)

**menu price is subject to 5% GST & 18% gratuity*

Passed menus start at \$25.00 per person for a minimum order of 25 guests. The quantity is based on your guest count, but you can always double up on an item if you prefer.

CANAPÉS

TIER 1

GIARDINO FLATBREAD **V**

mediterranean vegetables & mozzarella

VEGAN GYOZA **VE**

Korean beet aioli

HAND-ROLLED AVOCADO MANGO ROLL **G DF**

BRIE & APPLE GRILLED CHEESE **V**

cranberry compote

PARMESAN RISOTTO BALL **V**

ROASTED APPLE & GORGONZOLA ON CROSTINI **V**

pickled red onion & honey drizzle

TOMATO BOCCONCINI SKEWER **V G**

basil pesto

CHOCOLATE DIPPED PROFITÉROLE **V**

V - Vegetarian

VE - Vegan

G - Gluten Sensitive

DF - Dairy Free

CANAPÉS

TIER 2

ITALIAN SAUSAGE & CARAMELIZED ONION FLATBREAD

charred jalapeno aioli

SMASHED AVO CROSTINI **VG DF**

toasted pumpkin seeds, pickled red onion, chili flake & olive oil

SEASONAL CEVICHE IN WONTON SPOON **G DF**

BACON WRAPPED JALAPEÑO POPPER **G**

HAND-ROLLED SPICY TUNA ROLL **G DF**

HAND-ROLLED DYNAMITE ROLL **G DF**

HAND-ROLLED SALMON AVOCADO ROLL **G DF**

TEMPURA CAULIFLOWER **V DF**

mango fire aioli

CRISPY CHICKEN SLIDER

cheddar & charred jalapeno aioli

HALAL LAMB MEATBALL **G**

served with tzatziki

CHIMICHURRI MARINATED BEEF SKEWER **G DF**

SEASONAL FRUIT SKEWER **VE**

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CANAPÉS

TIER 3

THAI RED CURRY SHRIMP SPRING ROLL

cilantro pesto

AHI TUNA TARTAR ON WONTON CUP **DF**

truffle aioli & sesame seeds

MINI BEEF WELLINGTON

AAA tenderloin, mushroom duxelle

SWEET CHILI CHICKEN SATAY **G DF**

peanut sauce

WILD MUSHROOM TARTLET **V**

truffle aioli & fresh herbs

BACON WRAPPED SCALLOPS **DF**

citrus cocktail sauce

VIETNAMESE VEGETABLE SALAD ROLL **VE**

Korean beet aioli

SMOKED SALMON ON CUCUMBER ROUND **G DF**

wasabi aioli & capers

BEER BATTERED FISH SLIDER **DF**

tartar & crisp slaw

SEARED AHI TUNA **DF**

pineapple salsa in wonton cup

MINI TRUFFLE SLIDER

swiss cheese & crispy shallots

CANDIED PORK BELLY **G DF**

cranberry compote, charred scallion slaw
in wonton spoon

TRUFFLE MAC & CHEESE FRITTER **V**

BEYOND MEAT SLIDER **VE**

Korean beet aioli, crisp lettuce & pickled red onion

CAKEPOPS 3-WAYS **V**

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ENHANCE YOUR MENU

Menu enhancements are an excellent way to welcome your guests to dinner, surprise your guests with a late night snack or add an element of interest to your cocktail reception. Our list includes both heartier stations as well as a wide variety of share platters. Not Available without a foundational buffet, plated or reception menu.

STATIONS

TACO STATION (SELF-SERVE)

sliced steak, ancho mushrooms & grilled chicken
with lettuce, cheese, green onion, pico de gallo & sour cream

\$20 per person

HAND-CARVED SLOW ROASTED BRISKET (LIVE CHEF) **DF**

coffee + brown sugar crusted

coleslaw & house BBQ sauce

serves 30 - \$300

serves 40 - \$400

serves 50 - \$500

BUILD-YOUR-OWN POUTINE (SELF-SERVE)

kennebec fries, cheese curds, veg gravy,
crispy bacon bits, green onions

\$15 per person

30 person min

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

PLATTERS

HAND-ROLLED SUSHI PLATTER **G DF**

dynamite rolls, salmon avocado rolls,
spicy tuna rolls, avocado mango rolls

160 pieces – \$349

CHILLED SEAFOOD PLATTER

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

Serves 50 – \$499

PREMIUM IMPORTED CHEESE PLATTER

fruit, crostini & pickled vegetables

Serves 25 – \$180

Serves 50 – \$350

CHARCUTERIE BOARD

assorted imported cheeses, cured meats, pickled vegetables,
preserves, crostini

Serves 25 – \$225

Serves 50 – \$400

VEGETABLE CRUDITÉ PLATTER **G**

roasted red pepper hummus & ranch

Serves 50 – \$95

FRESH SEASONAL FRUIT PLATTER **G DF**

Serves 50 – \$125

DESSERT PLATTER

mini apple galettes, cheesecake pops 3-ways,
chocolate dipped profiteroles, assorted chefs selection

100 pieces – \$349

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