



EVENTS MENU PACKAGE

GASTOWN

601 W CORDOVA STREET
VANCOUVER, BC V6B 1G1

BROADWAY

602 W BROADWAY
VANCOUVER, BC V5Z 1G1

SIGNATURE PLATED DINNER

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)

SIGNATURE PLATED LUNCH

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

PREMIUM PLATED DINNER

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, grape tomatoes, goat cheese, cucumber, radish, candied walnuts, maple citrus dressing

ARTISAN CAESAR SALAD

house caesar dressing, lemon parm crumb, pickled red onion, fresh shaved 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, whipped cream on a fresh vanilla poundcake

PLATED ENTRÉE OPTIONS

SWEET CHILI RICE BOWL V

sweet chili crispy cauliflower, coconut rice, sesame cucumber aioli, kimchi slaw, pickled daikon, micro cilantro

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

STERLING BEEF SIRLOIN G

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

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

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

V - Vegetarian

VE - Vegan

G - Gluten Sensitive

DF - Dairy Free

SIGNATURE BUFFET 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)

SIGNATURE BUFFET DINNER

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)

PREMIUM BUFFET DINNER

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 SALAD OPTIONS

HOUSE SALAD **V G**

grape tomatoes, cucumber, goat cheese,
maple citrus vinaigrette

ARTISAN CAESAR SALAD

house caesar dressing, lemon parm crumb,
pickled red onions, fresh shaved 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

COCONUT JASMINE RICE **V G VE**

star anise infused rice

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

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

BUFFET DESSERT OPTIONS

VEGAN LEMON TART **V G VE**

strawberry coulis, icing sugar

TRIPLE BERRY CRUMBLE **V**

brown sugar & whipped cream

STRAWBERRY SHORTCAKE **V**

strawberries, whipped cream
on a fresh vanilla poundcake

V - Vegetarian

VE - Vegan

G - Gluten Sensitive

DF - Dairy Free

MINGLER MENU

Rogue mingler menus are the way to go to get your guests socializing. As they converse, our friendly **ROGUE** staff will mingle through the crowd, with delicious canapés to enjoy while sipping on libations.

All of our menus are custom-made to suit your guests' needs

CREATING 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 per person by your guest count
(quantity of items = guest count)

**menu prices are subject to 5% GST & 18% gratuity*

Passed menus start at **\$25.00** per person for a minimum order of **25 guests**.

By default, canape quantity is based on guest count,
but you can always double up on an item if you prefer!

CANAPÉS

TIER 1 - \$3.00

GIARDINO FLATBREAD **V**

(MUST BE ORDERED IN MULTIPLES OF X10 PCS)

mediterranean vegetables & mozzarella

VEGAN GYOZA **VE**

Korean beet aioli, nori & sesame garnish

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

BRIE & APPLE GRILLED CHEESE **V**

cranberry compote, fried sage

PARMESAN RISOTTO BALL **V**

ROASTED APPLE & GORGONZOLA ON CROSTINI **V**

pickled red onion & honey drizzle

TOMATO BOCCONCINI SKEWER **V G**

basil pesto, balsamic glaze, lemon zest & parsley

CHOCOLATE DIPPED PROFITÉROLE **V**

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CANAPÉS

TIER 2 - \$4.00

ITALIAN SAUSAGE & CARAMELIZED ONION FLATBREAD

(MUST BE ORDERED IN MULTIPLES OF X10 PCS)

charred jalapeno aioli, kale, mushrooms

SMASHED AVO CROSTINI **VG DF**

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

SEASONAL CEVICHE IN WONTON SPOON **G DF**

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

HAND-ROLLED DYNAMITE ROLL **DF**

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

TEMPURA CAULIFLOWER **V DF**

mango fire aioli, cilantro pesto

CRISPY CHICKEN SLIDER

charred jalapeño aioli, cheddar, pickles, slaw & mango chipotle spice

HALAL LAMB MEATBALL **G**

mint, balsamic reduction, tzatziki

CHIMICHURRI MARINATED BEEF SKEWER **G DF**

grilled spice-crusted beef, Chimichurri

SEASONAL FRUIT SKEWER **VE**

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CANAPÉS

TIER 3 - \$5.00

THAI RED CURRY SHRIMP SPRING ROLL
cilantro pesto

AHI TUNA TARTAR WONTON CHIP 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 oil & chives

BACON WRAPPED SCALLOPS DF
citrus cocktail sauce

VIETNAMESE VEGETABLE SALAD ROLL VE
Korean beet aioli, tofu, rice noodles & fresh veg

SMOKED SALMON ON CUCUMBER ROUND G DF
beet aioli, fresh dill & fried capers

BEER BATTERED FISH SLIDER DF
tartar & crisp slaw

SEARED AHI TUNA DF
pineapple salsa, passionfruit ponzu, nori garnish,
in Asian spoon

SIRLOIN BEEF SLIDER
tomato, swiss cheese, crispy shallots & truffle aioli

CANDIED PORK BELLY G DF
hoisin glaze, pickled carrots, charred scallion & ginger relish

TRUFFLE MAC & CHEESE FRITTER V
tomato sauce, pesto & parmesan

BEYOND MEAT SLIDER VE
Korean beet aioli, tomato & pickled red onion

FRESH-SHUCKED OYSTERS G DF (5 DOZEN MIN ORDER)
mignonette, tobasco, lemon & horseradish

CAKE POPS 3-WAYS V
chocolate truffle in white chocolate
NY cheesecake in milk chocolate
raspberry

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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 heartier stations, as well as a wide variety of share platters.

***Only available with 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

BUILD-YOUR-OWN POUTINE (SELF-SERVE)

kennebec fries, cheese curds, house gravy

with crispy bacon bits & green onions

\$15 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

30 PERSON MINIMUM

*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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