



EVENTS MENU PACKAGE

GASTOWN

601 W CORDOVA STREET
VANCOUVER, BC V6B 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 G**

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, toasted almonds, tomato, apples, cotija cheese, honey mustard dressing

TOMATO BASIL SOUP **V**

puréed plum tomatoes, cream, basil oil, shaved parmesan, lemon crumb

ROASTED CAULIFLOWER SOUP **V G**

topped with turmeric cauliflower + basil oil

PLATED DESSERT OPTIONS

ICE CREAM SUNDAE **V G**

vanilla gelato, toasted almonds, strawberry sauce, whipped cream, cherry on top

VEGAN CHOCOLATE TART **VE G**

raspberry coulis, icing sugar

STRAWBERRY SHORTCAKE **V**

strawberries, whipped cream on a fresh vanilla poundcake

V - Vegetarian

VE - Vegan

G - Gluten Sensitive

DF - Dairy Free

PLATED ENTRÉE OPTIONS

SWEET CHILI RICE BOWL **V**

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

VEGETARIAN RISOTTO **V G**

caramelized vegetables, fresh parmesan

THAI PEANUT SALAD **V DF**

cucumber, grape tomato, mango, red pepper, cabbage, peanut sauce, fresh ramen noodles

GRILLED CHICKEN BREAST **G**

mashed potatoes, seasonal vegetables, cajun cream sauce

BACON-WRAPPED CHICKEN CONFIT **G**

mushroom and tomato risotto, creole cream sauce, seasonal vegetables

HERB CRUSTED COD **G**

citrus herb roasted potatoes, seasonal vegetables, chive beurre blanc, and balsamic reduction

WESTCOAST SOCKEYE SALMON **G DF**

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

CAJUN CRUSTED SALMON FILLET **G**

roasted potatoes, seasonal vegetables, garlic-herb butter, micro cilantro

BUTTERNUT SQUASH RAVIOLI **V**

shaved parmesan, pumpkin seeds, yam crisps, rose sauce, basil oil

STERLING BEEF SIRLOIN **G**

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

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)

\$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)

PREMIUM BUFFET 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 FOUR)
BUFFET DESSERT (PICK ONE)

INCLUDES ROLLS/BUTTER & COFFEE + TEA

BUFFET SALADS

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 broccolini, olives, fried capers,
radish, tomato, egg

GRILLED CORN+QUINOA SALAD **VE G**

avocado, grape tomatoes,
white balsamic vinaigrette

BUFFET SIDES

ROASTED BABY POTATOES **VE G**

rosemary & lemon

TRUFFLE MASHED POTATOES **V G**

yukon gold potatoes, cream, butter, truffle oil

SEASONAL VEGETABLES **V G**

FRIED BRUSSELS SPROUTS **V**

lemon & parmesan

COCONUT JASMINE RICE **VE G**

star anise infused rice

BUFFET PASTA

BAKED TRUFFLE MAC & CHEESE **V**

panko crust, mushrooms, green onions, 3x cheeses

BUTTERNUT SQUASH RAVIOLI **V**

shaved parmesan, pumpkin seeds,
yam crisps, rose sauce, basil oil

CHARGRILLED VEGETARIAN TAGLIATELLE **V**

chargrilled mushrooms, asparagus, onions, spinach

BUFFET MAINS

GRILLED CHICKEN **G**

mushroom cream sauce, basil,
shaved parmesan

BACON-WRAPPED CHICKEN CONFIT **G**

chives, creole sauce, roasted tomatoes

WESTCOAST SOCKEYE SALMON **G DF**

maple soy glaze, pineapple salsa

CAJUN-CRUSTED SOCKEYE SALMON **G**

garlic herb butter

RED WINE BRAISED SHORT RIBS **G DF**

roasted tomato and herb demi glace

SLOW ROASTED BRISKET **G DF**

coffee & brown sugar crusted,
BBQ demi glace, crispy shallots

VEGAN SHEPHERD'S PIE **VE DF**

beyond meat, mushrooms, gravy,
corn, mashed potatoes, truffle oil

GARLIC & ROSEMARY ROAST BEEF

garlic & rosemary crusted
served with horseradish & gravy
(+\$5 PER PERSON)

BUFFET DESSERTS

VEGAN CARROT CAKE **VE G DF**

cinnamon, walnuts, 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

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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)

Passed menus start at **\$25.00 per person**. Minimum order 25 guests.

By default, canape quantity is based on your guest count,
but you can vary quantities of each item if you prefer!

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

CANAPÉS

TIER 1 - \$3.00

GIARDINO FLATBREAD V

mediterranean vegetables & mozzarella
(MUST BE ORDERED IN MULTIPLES OF X10 PCS)

VEGAN GYOZA VE

Korean beet aioli, nori & sesame garnish

HAND-ROLLED AVOCADO MANGO ROLL VE G DF

(MUST BE ORDERED IN MULTIPLES OF X8 PCS)

SMASHED AVOCADO CROSTINI VE DF

toasted pumpkin seeds, pickled red onion & olive oil

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

CRAB RANGOON

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

CHOCOLATE DIPPED PROFITÉROLE V

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CANAPÉS

TIER 2 - \$4.00

ITALIAN SAUSAGE & CARAMELIZED ONION FLATBREAD

charred jalapeno aioli, kale, mushrooms

(MUST BE ORDERED IN MULTIPLES OF X10 PCS)

SMOKED SALMON CUCUMBER ROUND **G DF**

beet aioli, fresh dill & fried capers

CANDIED PORK BELLY **G DF**

hoisin glaze, pickled carrots, charred scallion & ginger relish

SEASONAL CEVICHE IN WONTON SPOON **G DF**

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

(MUST BE ORDERED IN MULTIPLES OF X8 PCS)

HAND-ROLLED DYNAMITE ROLL **DF**

(MUST BE ORDERED IN MULTIPLES OF X8 PCS)

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

(MUST BE ORDERED IN MULTIPLES OF X8 PCS)

TEMPURA CAULIFLOWER **V DF**

mango fire aioli, cilantro pesto

KEFTA LAMB MEATBALL **G**

balsamic reduction, mint, herbed yogurt

CHOCOLATE DIPPED STRAWBERRIES **V**

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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

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 G DF

Korean beet aioli, tofu, rice noodles & fresh veg

BRIE & APPLE GRILLED CHEESE V

cranberry compote, fried sage

CRISPY CHICKEN SLIDER

charred jalapeno aioli, cheddar, pickles,
slaw, mango chipotle spice

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

TRUFFLE MAC & CHEESE FRITTER V

tomato sauce, pesto & parmesan

BEYOND MEAT SLIDER VE

Korean beet aioli, tomato & pickled red onion

CUMIN-DUSTED BEEF SKEWER G DF

chimichurri

CAKE POPS 3-WAYS V

-white chocolate dipped chocolate truffle
-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)

brisket, ancho mushrooms & grilled chicken thighs
*with cabbage, cotija cheese, crispy onion, pico de gallo,
chipotle aioli & pickled onions*

\$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 **DF**

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

Serves 50 – \$500

POACHED PRAWN TOWER **G DF**

served with cocktail sauce

Serves 250 pieces – \$399

PREMIUM IMPORTED CHEESE PLATTER **V**

fruit, crostini & pickled vegetables

Serves 25 – \$180

Serves 50 – \$350

PREMIUM CURED MEAT BOARD **DF**

5 types of cured meats,
pickled vegetables, preserves, olives
served with crostini, grainy & dijon mustards

Serves 25 – \$225

Serves 50 – \$400

VEGETABLE CRUDITÉ PLATTER **V G**

served with ranch

Serves 50 – \$95

FRESH SEASONAL FRUIT PLATTER **VE G DF**

Serves 50 – \$125

DESSERT PLATTER **V**

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

200 pieces – \$349

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