



EVENTS MENU PACKAGE

GASTOWN

601 W CORDOVA STREET
VANCOUVER, BC V6B 1G1

   @ROGUEWETBAR

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**

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

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, balsamic reduction, seasonal vegetables

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

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 **V G VE**

avocado, grape tomatoes,
white balsamic vinaigrette

BUFFET SIDES

ROASTED BABY POTATOES **V G VE**

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 **V G VE**

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

VEGAN SHEPHERD'S PIE **VE G 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

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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** for a
minimum order of 25 guests.

By default, canape quantity is based on your guest count,
but you can always double up on an 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

ADD SOME
WESTCOAST
FLAIR!

FRESH-SHUCKED OYSTERS G DF

mignonette, tobasco, lemon & horseradish



(3 DOZEN MIN ORDER)

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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**

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

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

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,
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 – \$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, crostini,
olives, 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**

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

100 pieces – \$349

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Menu is subject to change.*