



# 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 glaze

## 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

**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** 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, tabasco, lemon & horseradish



(50 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

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### 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.*