



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, candied walnuts,
tomato, apples, goat cheese,
olive oil and balsamic reduction

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, candied walnuts,
strawberry sauce, whipped cream,
cherry on top

VEGAN CHOCOLATE TART VE G

seasonal 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

GRILLED CAULIFLOWER STEAK VE G

quinoa sweet potato pilaf, spiced dukkah, green goddess
sauce and pickled onions

BUTTERNUT SQUASH RAVIOLI V

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

VEGETARIAN RISOTTO V G

caramelized vegetables, fresh parmesan

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

INDIAN SPICED GRILLED LAMB SIRLOIN G H

yam swirl whipped potato,
roasted root vegetables, green chutney

STEAK FRITES G

5oz sterling beef flat iron steak, demi glacé,
leafy greens, truffle parmesan fries

STERLING BEEF SIRLOIN G (*\$5 UP-CHARGE)

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, green onions, 3x cheeses

BUTTERNUT SQUASH RAVIOLI **V**

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

SPAGHETTI BOLOGNESE

homemade meat sauce, fresh vegetables, herbs and
parmesan

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 glaze

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

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

VEGETABLE PAKORAS V

cilantro pesto

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

WARM CINNAMON SUGAR DOUGHNUTS HOLES 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

ASIAN SHRIMP PURSE **DF**

nuoc Cham

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)

BACON WRAPPED SCALLOPS **DF**

citrus cocktail sauce

TEMPURA CAULIFLOWER **V DF**

vegan kimchi aioli, cilantro pesto

KEFTA LAMB MEATBALL **G H**

balsamic reduction, mint, herbed yogurt

CHOCOLATE DIPPED PROFITÉROLE **V**

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CANAPÉS

TIER 3 - \$5.00

THAI RED CURRY SHRIMP SPRING ROLL

cilantro pesto

WILD MUSHROOM TARTLET V

truffle aioli & chives

VIETNAMESE VEGETABLE SALAD ROLL VE G DF

Korean beet aioli, tofu, rice noodles & fresh veg

BRIE & APPLE GRILLED CHEESE V

cranberry compote, fresh herbs

BEYOND MEAT SLIDER VE

Korean beet aioli, tomato & pickled red onion

SEARED AHI TUNA DF

pineapple salsa, passionfruit ponzu,
nori garnish, in asian spoon

CRISPY CHICKEN SLIDER H

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

SIRLOIN BEEF SLIDER

tomato, swiss cheese,
crispy shallots & truffle aioli

TRUFFLE MAC & CHEESE FRITTER V

tomato sauce, pesto & parmesan

CUMIN-DUSTED BEEF SKEWER G DF

chimichurri

SWEET CHILI CHICKEN SATAY G DF

peanut sauce

CHOCOLATE DIPPED STRAWBERRIES G V

ADD SOME
WESTCOAST
FLAIR!

FRESH-SHUCKED OYSTERS G DF

mignonette, tobasco, lemon & horseradish



(48 MIN ORDER)

V - Vegetarian
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G - Gluten Sensitive
DF - Dairy Free
H - Halal

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

GARLIC & ROSEMARY CRUSTED ROAST BEEF (LIVE CHEF) **DF**

horseradish, beef gravy

HERB ROASTED PORCHETTA (LIVE CHEF) **G DF**

crispy crackling & chimmichurri

SLOW ROASTED TURKEY BREAST (LIVE CHEF)

cranberry compote, turkey gravy

ROASTED LEG OF LAMB (LIVE CHEF) **G DF H**

cilantro pesto

serves 30 - \$325

serves 40 - \$425

serves 50 - \$525

30 PERSON MINIMUM

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

ENHANCE YOUR MENU

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***Only available with a foundational Buffet, Plated or Reception Menu**

STATIONS

FRESH SHUCKED OYSTERS (SELF-SERVE)

mignonette, tobasco, lemon & horseradish
(48 minimum order)

\$200 for 48

\$45 Additional Dozen (12)

TACO STATION (SELF-SERVE)

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

\$23 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

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PLATTERS

HAND-ROLLED SUSHI PLATTER G DF

dynamite rolls, salmon avocado rolls,
spicy tuna rolls, avocado mango rolls
wasabi, soy sauce, and pickled ginger

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 – \$499

POACHED PRAWN TOWER G DF

served with cocktail sauce

Serves 250 pieces – \$399

PREMIUM IMPORTED CHEESE PLATTER V

6 different premium cheeses, crostini,
rainforest crackers, gherkins, mixed Sicilian olives,
pepperoncini, fig spread

Serves 25 – \$180

Serves 50 – \$350

PREMIUM CURED MEAT BOARD DF

5 types of cured meats,
pickled vegetables, spicy pickled beans, dill pickles,
olives *served with crostini, grainy & dijon mustards*

Serves 25 – \$225

Serves 50 – \$400

VEGETABLE CRUDITÉ PLATTER V G

*served with house made charred jalapeno ranch and
green goddess dressing*

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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