

# Plated Dinner Banquet 1

## Freshly Baked Artisan Bread

### Tomato Basil Soup

grated asiago cheese & house garlic croûtons

*or*

### Mesclun Green Salad

sundried blueberries & cranberries, roasted almonds,  
balsamic vinaigrette

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### Mediterranean Rigatoni

roasted herb marinated red bell pepper, eggplant, zucchini, red onion  
roasted roma tomato sauce topped with goat cheese & scallions

*or*

### Grilled Fraser Valley Chicken Breast

creamy three mushroom sauce, garlic mashed potatoes & seasonal vegetables

*or*

### Grilled CAB Sirloin

grilled medium rare, fresh thyme veal demi  
herb roasted potatoes & seasonal vegetables

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### Vanilla Bean Mario's® Gelati

layered with Callebaut hot fudge & fresh strawberries

### Coffee or Tea

~\$30~

price and menu items subject to change  
price subject to 12% HST & 17% gratuity  
20 pax minimum – 60 pax maximum  
individual course selections not required in advance

BREWING CO.

## Plated Dinner Banquet 2

Freshly Baked Artisan Bread

Tomato Basil Soup

grated asiago cheese & house garlic croûtons

*or*

Crisp Romaine Caesar Salad

garlic croûtons & fresh parmesan

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Spicy Cajun Linguini

tomato cream sauce, sundried tomatoes & scallions  
topped with parmesan cheese

*or*

Grilled Wild Pacific Red Spring Salmon Filet

creamy white wine fresh tarragon sauce  
lemongrass scented basmati rice & seasonal vegetables

*or*

Grilled CAB Sirloin

grilled medium rare, brandy flambéed black peppercorn sauce  
herb roasted potatoes & seasonal vegetables

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Belgian Dark Chocolate Espresso Mousse

topped with Callebaut chocolate shavings  
raspberry coulis & crème Chantilly

Coffee or Tea

~\$35~

price and menu items subject to change  
price subject to 12% HST & 17% gratuity  
20 pax minimum – 60 pax maximum  
individual course selections not required in advance

BREWING CO.

## Plated Dinner Banquet 3

Freshly Baked Artisan Bread

**Cream of Carrot Ginger Soup**

caramelized ginger, puréed parsnips & carrots, crème fraîche

*or*

**Baked BC Smoked Salmon**

guacamole, mesclun greens, balsamic dressing

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**Mushroom Alfredo Cheese Tortellini**

topped with green onions & parmesan

*or*

**Baked Cedar Plank Salmon Filet**

sweet soy marinated wild red spring salmon

roasted red pepper, scallion, soy jus

lemongrass scented basmati rice & seasonal vegetables

*or*

**Grilled Fraser Valley Chicken Breast**

brie, sundried tomato tapenade, chicken demi

garlic mashed potatoes & seasonal vegetables

*or*

**Grilled 8oz. CAB Striploin**

grilled medium rare, brandy flambéed black peppercorn sauce

herb roasted potatoes & seasonal vegetables

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**New York Style Cheesecake**

housemade fresh strawberry coulis, crème Chantilly

Coffee or Tea

-\$40 -

price and menu items subject to change

price subject to 12% HST & 17% gratuity

20 pax minimum - 60 pax maximum

individual course selections not required in advance

## Plated Dinner Banquet 4

Freshly Baked Artisan Bread

Cream of Asparagus Soup  
danish blue cheese & roasted asparagus tips

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Vine Ripened Tomato & Bocconcini Salad  
mesclun greens, drizzled with balsamic reduction

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Grilled Portobello Mushroom Cap  
basil ratatouille, tomato coulis, goat cheese & scallions

*or*

Grilled Fresh Halibut  
seared scallops, leek cream sauce  
lemongrass scented basmati rice & seasonal vegetables

*or*

Dijon Marinated Double Chicken Breast  
sundried tomato & roasted garlic demi  
garlic mashed potatoes & seasonal vegetables

*or*

Grilled 8oz. Beef Tenderloin  
grilled medium rare  
portobello, shiitake & button mushroom sauce  
herb roasted potatoes & seasonal vegetables

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Espresso Tiramisu  
rich dark Callebault chocolate sauce

Coffee or Tea

~\$45~

price and menu items subject to change  
price subject to 12% HST & 17% gratuity  
20 pax minimum - 60 pax maximum  
individual course selections not required in advance

# Plated Lunch Banquet 1

Freshly Baked Artisan Bread

Tomato Basil Soup

grated asiago cheese & house garlic croûtons

*or*

Mesclun Green Salad

sundried blueberries & cranberries, roasted almonds, balsamic vinaigrette

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Mushroom Rigatoni

sundried tomato, pesto cream sauce & scallions

*or*

Grilled Fraser Valley Chicken Breast

creamy three mushroom sauce, roasted potatoes & seasonal vegetables

*or*

Pacific Red Spring Salmon Filet

pineapple mandarin salsa

lemongrass scented basmati rice & seasonal vegetables

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Vanilla Bean Mario's® Gelati

layered with Callebault hot fudge & fresh strawberries

Coffee or Tea

~\$22~

price and menu items subject to change

price subject to 12% HST & 17% gratuity

20 pax minimum – 60 pax maximum

individual course selections not required in advance

STREAM  
WORKS  
BREWING CO.

## Plated Lunch Banquet 2

Freshly Baked Artisan Bread

Tomato Basil Soup

grated asiago cheese & house garlic croûtons

*or*

Crisp Romaine Caesar Salad

garlic croûtons & fresh parmesan

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Mediterranean Rigatoni

roasted herb marinated red bell pepper, eggplant, zucchini, red onion  
roasted roma tomato sauce topped with goat cheese & scallions

*or*

Authentic Indian Butter Chicken

naan bread, lemongrass scented basmati rice & seasonal vegetables

*or*

Pacific Red Spring Salmon Filet

creamy tarragon sauce

lemongrass scented basmati rice & seasonal vegetables

\*\*\*

Belgian Dark Chocolate Espresso Mousse

topped with Callebaut chocolate shavings

raspberry coulis & crème Chantilly

Coffee or Tea

~\$27~

price and menu items subject to change

price subject to 12% HST & 17% gratuity

20 pax minimum – 60 pax maximum

individual course selections not required in advance

BREWING CO.

## Plated Lunch Banquet 3

Freshly Baked Artisan Bread

Cream of Carrot Ginger Soup

caramelized ginger, puréed parsnips & carrots, crème fraîche

*or*

Crisp Romaine Caesar Salad

garlic croûtons & fresh parmesan

\*\*\*

Cajun Cheese Filled Tortellini

sundried tomato, green onions & parmesan

*or*

Grilled Fresh Halibut

creamy tomato ginger sauce

lemongrass scented basmati rice & seasonal vegetables

*or*

Grilled CAB Sirloin

grilled medium rare, brandy flambéed black peppercorn sauce

herb roasted potatoes & seasonal vegetables

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New York Style Cheesecake

house made fresh strawberry coulis, crème Chantilly

Coffee or Tea

~\$32~

price and menu items subject to change

price subject to 12% HST & 17% gratuity

20 pax minimum - 60 pax maximum

individual course selections not required in advance

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## Lunch Buffet 1

Freshly Baked Artisan Bread

Mesclun Green Salad

dried blueberries & cranberries, roasted almonds,  
balsamic vinaigrette

Crisp Romaine Caesar Salad

garlic croûtons & fresh parmesan

Roasted Herb Baby White Potatoes

Medley of Seasonal Vegetables

Creamy Roasted Garlic Pesto Rigatoni

portobello mushrooms, spinach, sundried tomatoes

Paprika Dusted Fraser Valley Chicken Breast

thyme demi

Grilled Wild Pacific Red Spring Salmon

creamy fresh tarragon sauce

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Creamy Espresso Layered Tiramisu Cake

Coffee or Tea

~\$25~

price and menu items subject to change  
price subject to 12% HST & 17% gratuity  
\$150.00 charge for buffet equipment and setup  
40 pax minimum  
Lunch menus not available after 4pm

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## Lunch Buffet 2

Freshly Baked Artisan Breads

Mesclun Green Salad

dried blueberries & cranberries, roasted almonds  
balsamic vinaigrette

Crisp Romaine Caesar Salad

garlic croûtons & fresh parmesan

Roasted Herb Baby White Potatoes

Medley of Seasonal Vegetables

Creamy Cajun Cheese Filled Tortellini

sundried tomato sauce, scallions & fresh parmesan

Grilled Lemon Pepper

Fraser Valley Chicken Breast

rosemary roasted garlic chicken demi

Grilled Wild Pacific Red Spring Salmon

fresh pineapple mandarin salsa

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Belgian Dark Chocolate Espresso Mousse

topped with Callebault chocolate shavings

raspberry coulis & crème Chantilly

Coffee or Tea

~\$30~

price and menu items subject to change

price subject to 12% HST & 17% gratuity

\$150.00 charge for buffet equipment and setup

40 pax minimum

Lunch menus not available after 4pm

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## Dinner Buffet 1

### Passed Canapés on Crostini

**B.C. Smoked Salmon**  
fresh dill cream cheese

**Seared Sesame Seed Crust Albacore Tuna**  
ginger lime aioli & tobiko

**Prosciutto & Roasted Roma Tomato**  
aged asiago cheese

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### Freshly Baked Artisan Breads

**Mesclun Green Salad**  
dried blueberries & cranberries, roasted almonds  
balsamic vinaigrette

**Classic Crisp Romaine Caesar Salad**  
garlic croûtons, fresh parmesan

**Roasted Herb Baby White Potatoes**  
Medley of Seasonal Vegetables

**Creamy Roasted Garlic & Pesto Rigatoni**  
spinach, sundried tomatoes

**Paprika Dusted Fraser Valley Chicken Breast**  
creamy mushroom demi

**Grilled Wild Pacific Red Spring Salmon**  
creamy fresh tarragon sauce

**Grilled Roast of Striploin**  
rock salt & cracked pepper crust  
brandy black peppercorn sauce

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**Belgian Dark Chocolate Espresso Mousse**  
topped with Callebaut chocolate shavings  
raspberry coulis & crème Chantilly

Coffee or Tea

~\$35~

price and menu items subject to change  
price subject to 12% HST & 17% gratuity  
\$300.00 charge for buffet equipment and setup  
40 pax minimum

BREWING CO.

## Dinner Buffet 2

### Passed Canapés on Crostini

**Mascarpone Cheese & Fresh Basil Pesto**  
with roma tomato on crostini

**Prosciutto & Roasted Roma Tomato**  
aged asiago cheese

**Warm Brie Cheese**  
strawberry & balsamic glaze

**Asian Wonton Wrapped Prawns**  
spicy dipping sauce

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### **Freshly Baked Artisan Breads**

**Mesclun Green Salad**  
dried blueberries & cranberries, roasted almonds  
balsamic vinaigrette

**Greek Salad**  
bell pepper, red onion, cucumber, vine ripened tomato,  
oregano & feta cheese

**Halved Roasted Roma Tomatoes**  
fresh herbs & parmesan cheese

**Roasted Herb Baby White Potatoes**  
**Medley of Seasonal Vegetables**

**Asparagus Lemon Risotto**  
grilled asparagus spears, lemon zest & parmesan

**Dijon Marinated Chicken Breast**  
creamy mushroom sauce

**Grilled Wild Pacific Red Spring Salmon**  
sweet soy marinated  
roasted red pepper & scallion jus

**Grilled Roast of Striploin**  
rock salt & cracked pepper crust  
brandy black peppercorn sauce

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**Creamy Espresso Layered Tiramisu Cake**

**Coffee or Tea**

**~\$41~**

price and menu items subject to change

price subject to 12% HST & 17% gratuity

\$300.00 charge for buffet equipment and setup

40 pax minimum

## Buffet Dinner 3

### Passed Canapés on Crostini

**B.C. Smoked Salmon**  
fresh dill cream cheese

**Prosciutto & Roasted Roma Tomato**  
aged asiago cheese

**Seared Sesame Seed Crusted Albacore Tuna**  
spicy sesame lime aioli & tobiko

**Warm Brie Cheese**  
strawberry & balsamic glaze

**Asian Style Marinated Wonton Wrapped Prawns**  
spicy dipping sauce

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### **Freshly Baked Artisan Breads**

**Mesclun Green Salad**  
blueberries, cranberries, roasted almonds  
balsamic vinaigrette

**Black Tiger Prawn & Canteloupe Salad**  
crispy prosciutto, citrus ginger dressing

**Halved Roasted Roma Tomatoes**  
fresh herbs & parmesan cheese

**Roasted Herb Baby White Potatoes**  
Medley of Seasonal Vegetables

**Three Mushroom Risotto**  
portobello, shiitake & button mushrooms,  
parmesan & scallions

**Grilled Chicken Breast**  
creamy cajun sauce

**Grilled Halibut**  
pineapple mandarin salsa

**Grilled Roast of Filet Mignon**  
rock salt, & cracked pepper crust  
brandy flambéed black peppercorn sauce

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**Assorted French Pastries**  
profiteroles, tarts & éclairs  
Coffee or Tea

**~\$48~**

price and menu items subject to change  
price subject to 12% HST & 17% gratuity  
\$300.00 charge for buffet equipment and setup  
40 pax minimum

## Passed Reception Menu 1

### *Cold Served Canapés on Crostini*

Warm Brie Cheese  
strawberry & balsamic glaze  
Prosciutto & Roasted Roma Tomato  
aged asiago cheese  
Smoked B.C. Salmon  
horseradish cream

### *Hot Served Canapés*

Indian Spiced Lamb Meatballs  
raita dipping sauce  
Thai Style Marinated Chicken Satay Skewers  
peanut sauce  
Asian Style Marinated  
Wonton Wrapped Prawns  
spicy dipping sauce  
Mini Julienne Vegetarian Spring Rolls  
asian spicy dipping sauce

Coffee or Tea

~\$21~

price and menu items subject to change  
price subject to 12% HST & 17% gratuity  
20 pax minimum order

STEAM  
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## Passed Reception Menu 2

### *Cold Served Canapés on Crostini*

**Smoked B.C. Salmon**  
horseradish cream

**Prosciutto & Roasted Roma Tomato**  
aged asiago cheese

**Seared Sesame Crusted Albacore Tuna**  
spicy sesame lime aioli & tobiko

**Warm Brie Cheese**  
strawberry & balsamic glaze

**Parmesan Scone**  
marscapone cheese, fresh basil & dried cranberry

### *Hot Served Canapés*

**Asian Style Marinated Wonton Wrapped Prawns**  
spicy dipping sauce

**Tandoori Marinated Chicken Skewers**  
raita dipping sauce

**Crispy Prosciutto & Applewood Smoked Cheddar Mini Quiche**

**Mini Julienne Vegetarian Spring Rolls**  
asian spicy dipping sauce

**Mini Spanakopitas**  
tzatziki dipping sauce

Coffee or Tea

~\$27~

price and menu items subject to change  
price subject to 12% HST & 17% gratuity  
20 pax minimum order

BREWING CO.

## Passed Reception Menu 3

### *Cold Served Canapés on Crostini*

Seared Sesame Crusted Albacore Tuna  
spicy sesame lime aioli & tobiko

Gorgonzola Cheese  
grilled pineapple, crispy prosciutto

Smoked B.C. Salmon  
fresh dill cream cheese

Prosciutto & Roasted Roma Tomato  
aged asiago cheese

Roast Turkey & Crispy Bacon en Croûte  
cream cheese & guacamole

Creamy Goat Cheese  
balsamic spanish onion, thyme marmalade

### *Hot Served Canapés*

Thai Style Marinated Chicken Satay Skewers  
peanut sauce

Spicy Sausage Wrapped in Puff Pastry  
chipotle dipping sauce

Spicy Asian Marinated Scallop & Prawn Skewers

Mini Julienne Vegetarian Spring Rolls  
asian spicy dipping sauce

Crispy Prosciutto & Applewood Smoked Cheddar Mini Quiche

Asian Style Marinated Wonton Wrapped Prawns  
spicy dipping sauce

Coffee or Tea

-\$32-

price and menu items subject to change  
price subject to 12% HST & 17% gratuity  
20 pax minimum order

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## Passed Reception Menu 4

### *Cold Served Canapés on Crostini*

Seared Beef Tenderloin  
basil pesto & dijon mustard  
Grape Tomato, Mini Bocconcini  
& Fresh Basil Skewers  
balsamic glaze  
Parmesan Scone  
marscapone cheese, fresh basil & dried cranberry  
Prosciutto & Roasted Roma Tomato  
aged asiago cheese  
Hand Peeled Baby Shrimp  
mango & fresh dill on a cucumber round  
Gorgonzola Cheese  
grilled pineapple & crispy prosciutto

### *Hot Served Canapés*

Mini Spanakopitas  
tzatziki dipping sauce  
Indian Spiced Lamb Meatballs  
raita dipping sauce  
Spicy Asian Marinated Scallop & Prawn Skewers  
Mini Julienne Vegetarian Spring Rolls  
asian spicy dipping sauce  
Asian Style Marinated Wonton Wrapped Prawns  
spicy dipping sauce  
Tandoori Marinated Chicken Skewers  
raita dipping sauce  
Crispy Prosciutto & Applewood Smoked Cheddar Mini Quiche

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Lemon Mini Tarts  
whipped cream & lime zest  
Chocolate Ganache Mini Tarts

Coffee or Tea

Late Night Pizza Service  
Assorted thin crust gourmet pizzas

~~-\$38-~~

price and menu items subject to change  
price subject to 12% HST & 17% gratuity  
20 pax minimum order

BREWING CO.

## Enhance Your Menu

**Premium Imported Cheese Board with fruit & house croutons**  
Serves 100 - \$375.00

**Premium Imported Cheese Board with fruit & house croutons**  
Serves 50 - \$200.00

**Fresh Seasonal Fruit Platter**  
Serves 50 - \$75.00

**Vegetable Crudit  Platter**  
Serves 50 - \$50.00

**Late Night Pizza Service**  
\$3.75 per person

**Assorted Mini Dessert Tarts**  
\$2.75 per person

**Carved Roast Striploin with horseradish and dijon**  
served on an artisan roll - \$5.00 per person

**Grilled Vindaloo Chicken Breast with watercrest aioli**  
served on an artisan roll - \$5.00 per person

**Combination of Roast Striploin & Chicken Vindaloo**  
served on artisan rolls - \$8.00 per person

**STEAM  
WORKS  
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