

ROMER'S

FRESH KITCHEN & BAR



EVENTS AT ROMER'S BURGER BAR

Looking for a place to celebrate with great food, thirst-quenching drinks, and a space to host all your friends?
Well, we have all of that and more at all 3 of our ROMER'S locations!

From intimate gatherings in our private Growler Rooms to a full buyout for larger celebrations,
think of us and we will help plan your event.

We offer three types of events at each of our Romer's locations to make your event a success.
Choose between a Mingler Party, Buffet Dinner or Plated Dinner.

We also offer a Backyard BBQ Party at our River District location- perfect for weddings!

MINGLER PARTY AT ROMER'S

Move around or sit down the choice is yours

BUFFET STYLE

A sit down experience you create your own experience

PLATED LUNCH OR DINNER

You choose your dinner and we serve it to you at your table



MINGLER MENU

Items are served passed around by servers. Perfect for casual events or appetizers before a plated or buffet style dinner. Mix & Match to create your custom menu!

CANAPES PRICE PER DOZEN (*MINIMUM 2 DOZ.)

TUNA TATAKI CRISPS (DF) \$45

Searched ahi tuna, guac, wasabi aioli & charred jalapeno on a crispy wonton shell or cucumber slice (gf)

SIRLOIN STEAK BITES (GF) \$47

Grilled to a perfect medium-rare and seasoned with R special seasonings, peppercorn sauce drizzle

CHICKEN SATAY (DF/GF*) \$57

Choice of, Cider Garlic, Asian BBQ*, or Hawaiian BBQ*

HOUSE MADE MEATBALLS (DF*) \$52

Pork & beef meatballs, Peppercorn sauce*

BRUSSELS SPROUTS (GF/V) \$40

Crispy sprouts, drizzled in garlic butter, red chiles and parmesan

CAULIFLOWER WINGS (DF*/V) \$52

Cauliflower lightly-fried until golden, R hot butter sauce* and Ranch sauce on side

CHICKEN WINGS (DF*) \$65

Deep fried, tossed in R wing seasoning, R hot butter sauce* and Ranch sauce on side

GYOZAS (DF) \$37

Pan seared shrimp potstickers, R poke sauce, Sriracha aioli, sesame seeds, green onion

FRESH-CUT KENNEBEC FRIES (DF/GF) \$55 (SERVES APPROX. 20)

served buffet-style with ketchup and chipotle aioli on the side

+UPGRADE TO YAM FRIES FOR +\$10 + ADD OUR BEEF GRAVY FOR+ \$12

DRUNKEN DONUTS (V) \$15 / DOZEN (*MINIMUM 3 DOZ.)

Fried until golden, dusted with powdered sugar. Kahlua Nutella, Lemon-cello custard & whiskey caramel sauces on side

CROSTINIS PRICE PER DOZEN (*MINIMUM 2 DOZ.)

GF Option – substitute crostini with cucumber slices

GOAT CHEESE BRUSCHETTA (V)\$35

Filone crostini, local goat cheese, fresh bruschetta, balsamic reduction

CRANBERRY BRIE (V) \$38

Filone crostini, dried cranberries, pumpkin seeds, melted brie

PRAWN SALSA \$45

Filone crostini, grilled garlic butter prawn, pineapple salsa

SMOKED SALMON \$49

Filone crostini, garlic dill aioli, capers, pickled cabbage

SLIDERS PRICE PER DOZEN (*MINIMUM 2 DOZ.)

GF Option – substitute lettuce bun for + \$0.75 ea

CHEESEBURGER \$65

Hand-pressed beef patty, dark ale cheddar, crispy onions, mustard on a toasted brioche bun

BEYOND (V/VG) \$65

Beyond burger patty, onions, avocado, tomato salsa, vegan mayo on a lettuce bun

CIDER CHICKEN \$65

Grilled chicken, guacamole, brie, and aioli on a toasted brioche bun

ARTISAN PIZZAS (LYNN VALLEY LOCATION ONLY)

GF Option – +\$1 for GF crust

MARGHERITA (V) \$45

artisan sourdough crust, tomato basil sauce, fior de latte, fresh basil

PEPPERONI \$45

artisan sourdough crust, tomato basil sauce, mozzarella, pepperoni, roasted garlic, hot honey drizzle

BUTTER PANEER (V) \$45

artisan sourdough crust, fig curry sauce, paneer cheese, mozzarella, cilantro, caramelized onions, balsamic fig syrup

BIG KAHUNA \$45

artisan sourdough crust, tomato basil sauce, Tuscan ham, rum pineapple, mozzarella, poblano chiles, la bomba yogurt, red onion

TAXES AND GRATUITIES NOT INCLUDED, PRICES SUBJECT TO CHANGE



MINGLER MENU STATIONS

Stationed items are served on a buffet table for guests to serve themselves.
The perfect addition to enhance your Mingler Menu
or serve as appetizers before your Plated or Buffet dinner

SALADS SERVED BUFFET STYLE (SERVES APPROX. 25 - 30)

CAESAR \$55

crisp romaine lettuce, sourdough croutons, parmesan, Caesar dressing

ARTISAN GREENS (DF*/GF) \$49

mixed greens, dried cranberries, pumpkin seeds, feta*, basil balsamic vinaigrette

PLATTERS

VEGETABLE CRUDITES (V/VG/GF)

SERVES 20 • \$60 | SERVES 40 • \$110 | SERVES 60 • \$160

Chef's selection of seasonal vegetables served with roasted garlic ranch dip. Examples include: carrots, grape tomatoes, cucumber, red pepper, cauliflower, celery

FRUIT (V/VG/GF)

SERVES 20 • \$75 | SERVES 40 • \$150 | SERVES 60 • \$225

Chef's selection of seasonal fruit. Examples include: pineapple, raspberries, grapes, watermelon, blueberries, honeydew, oranges, cantaloupe, grapefruit.

CHARCUTERIE

SERVES 20 • \$160 | SERVES 40 • \$225 | SERVES 60 • \$295

Chef's selection of meats and cheeses from our friends at Cioffi' Market & Deli, grainy mustard, olives, pickles, grapes, crackers

SUSHI (V*/GF)

SERVES 30 • (90PCS) \$155 | SERVES 60 • (180PCS) \$305

A mixture of R torched pressed sushi: California Rolls, Spicy Ahi Tuna Rolls & Cucumber Avo Rolls*

HOT STATIONS

MAC & CHEESE SUB GF PASTA FOR +\$8

SERVES 20 • \$85 | SERVES 40 • \$140 | SERVES 60 • \$195

Al dente shell noodles, house made 4-cheese sauce, panko bread crumbs

PASTA STATION

SERVES 20 • \$90 | SERVES 40 • \$155 | SERVES 60 • \$195

Penne Rustica – chicken, artichokes, red pepper, sun-dried tomatoes, roma tomatoes, fresh basil, parmesan, tossed in virgin olive oil

THAI CURRY (VG*/GF)

SERVES 20 • \$100 | SERVES 40 • \$165 | SERVES 60 • \$210

(Choice of chicken, prawn or tofu*) brown rice, coconut cream green curry, bean sprouts, red pepper, edamame, mango



BUFFETS

Served on a buffet table for guests to serve themselves. With a variety of dishes to choose from everyone gets exactly what they want!
All Buffets include coffee & tea. Appetizers & Platters can be ordered of course!- see the Mingler Menu for options

OPTION 1. THE PRIME BUFFET

PRIME RIB CARVING STATION BUFFET \$70 PP (MINIMUM 20 PEOPLE)

SALAD:

1. ARTISAN GREENS SALAD (DF*/GF/V)

Mixed greens, dried cranberries, pumpkin seeds, feta*, basil balsamic vinaigrette

2. CAESAR SALAD

Crisp romaine lettuce, sourdough croutons, parmesan, Caesar dressing

ENTRÉE:

SLOW ROASTED HAND CARVED AAA PRIME RIB (GF)

24 hr cure, fresh rosemary, garlic butter. served with roasted garlic au jus

SIDES:

ROMER'S FAMOUS BRUSSELS SPROUTS (GF/V)

Crispy sprouts, drizzled in garlic butter, chiles, lemon and parmesan

ROMER'S GARLIC MASHED POTATOES (GF/V)

ROMER'S FAMOUS MAC N CHEESE (V/ GF*)

shell noodles cooked al dente, R house-made 4 cheese sauce

DESSERT:

ROMER'S DRUNKEN DONUTS (V)

Lightly fried until golden, dusted with powdered sugar. Kahlua Nutella, Lemon-cello custard and whiskey caramel sauces for dipping

***GF- BUFFET PASTAS CAN BE MADE GF UPON REQUEST FOR +\$3PP**

OPTION 2. CLASSIC BUFFET

\$65 PP (MINIMUM 20 PEOPLE)

CHOICE OF 2 SIDES:

CAESAR SALAD

Crisp romaine lettuce, sourdough croutons, parmesan, Caesar dressing

ROMER'S FAMOUS BRUSSELS SPROUTS (GF/V)

Crispy sprouts, drizzled in garlic butter, chiles, lemon and parmesan

ROMER'S GARLIC MASHED POTATOES (GF/V)

ROMER'S FAMOUS MAC N CHEESE (V)

shell noodles cooked al dente, R house-made 4 cheese sauce

CHOICE OF 2 ENTRÉES:

SEAFOOD LINGUINI (GF*)

Tomato basil sauce, steelhead, shrimp, arugula, grape tomato, salsa verde

THAI GREEN CURRY (VG*/GF)

(Choice of chicken, prawn or tofu*) brown rice, coconut cream green curry, bean sprouts, red pepper, edamame, mango

GRILLED SALMON (GF)

Lemon caper sauce, herbed brown rice, seasonal vegetables

CHICKEN PARMESAN

Tomato basil sauce, mozzarella, parmesan cheese

CHOICE OF DESSERT:

ROMER'S DRUNKEN DONUTS (V)

Lightly fried until golden, dusted with powdered sugar. Kahlua Nutella, Lemon-cello custard and whiskey caramel sauces for dipping

KEY LIME PIE (V)

Limoncello sauce, whipped cream, fresh mint

OPTION 3. BUILD YOUR OWN BUFFET

STARTS AT \$75 PP (MINIMUM 20 PEOPLE)

CHOOSE 3 ENTRÉES:

ROASTED SALMON (GF)

Lemon caper sauce or old bay butter & garlic dill sauce

ROASTED CHICKEN (GF)

Lemon caper sauce or Huli Huli BBQ & pineapple salsa

SIRLOIN STEAK (GF*)

Simply grilled, garlic butter or whiskey peppercorn*

TOMATO BASIL SPAGHETTI (V/DF*/ GF*)

Tomato basil sauce, roasted garlic, arugula, feta*

CHOOSE 2 SIDES:

ADDITIONAL SIDES +\$4.50 PER PERSON EACH (WE SUGGEST 2-3)

GARLIC MASHED POTATOES (V/GF)

FRESH HAND CUT KENNEBEC FRIES (V/GF)

BROWN RICE (V/GF)

SEASONAL VEGETABLES (V/GF)

ROASTED CAULIFLOWER (V/GF)

DRUNKEN DONUTS (V) (\$15/ DOZEN)



TAXES AND GRATUITIES NOT INCLUDED, PRICES SUBJECT TO CHANGE

PLATED DINNER

Servers take orders for individual guests. The most formal style event. Perfect for holiday parties & lunches
Appetizers & Platters can be ordered of course!- see the Mingler Menu for options

OPTION 1. PREMIUM PLATED

\$85 PP (20- 30 PEOPLE)

CHOOSE TWO FAMILY STYLE* APPETIZERS TO START:

CALIFORNIA SUSHI ROLL (GF)

made in house, crab, cucumber, sushi rice, japanese mayo

BRUSSELLS SPROUTS (V/GF)

crispy fried, parmesan, garlic, red chili and lemon

GYOZA

Pan seared shrimp potstickers, R poke sauce, Sriracha aioli, sesame seeds, green onion

CAESAR SALAD

Crisp romaine lettuce, sourdough croutons, parmesan, Caesar dressing

EACH GUEST GETS A CHOICE OF ONE ENTRÉE:

PEPPERCORN NEW YORK STEAK

garlic mashed potatoes, seasonal vegetables, served a perfect medium-rare

THAI GREEN CURRY (GF/DF/VG*)

(Choice of chicken, prawn or tofu*) brown rice, coconut cream green curry, bean sprouts, red pepper, edamame, mango

GRILLED STEELHEAD SALMON (GF)

Lemon caper sauce, herbed brown rice, seasonal vegetables

CHICKEN PARMESAN

Tomato basil sauce, mozzarella, parmesan cheese, al dente spaghetti noodles

EACH GUEST GETS A CHOICE OF DESSERT:

ROMER'S DRUNKEN DONUTS (V)

Lightly fried until golden, dusted with powdered sugar. Kahlua Nutella, Lemon-cello custard and whiskey caramel sauces for dipping

KEY LIME PIE (V)

Limoncello sauce, whipped cream, fresh mint

COFFEE OR TEA INCLUDED

OPTION 2. CLASSIC BACK YARD BURGER PARTY

\$35 PP (20- 30 PEOPLE)

EACH GUEST GETS A CHOICE OF BURGER
SERVED WITH FRESH-CUT FRIES:

ROMER'S MANS MAN BURGER

Tomato, dark ale cheddar, bacon, onion strings, smoked salt

VEGANATOR BURGER (VG)

vegan patty, whole grain bun, vegan aioli, arugula, vegan cheese, beets, salsa and avocado

CIDERHOUSE RULES

Cider chicken, artisan greens, tomato, brie, bacon, avocado

MAGIC MUSHROOM

Beef patty, arugula, portobello mushrooms, caramelized onion, boursin cheese

GRILLED SALMON BURGER

Old bay, lettuce, tomato, spicy pickle tarter sauce

DESSERT:

ROMER'S DRUNKEN DONUTS (V)

Lightly fried until golden, dusted with powdered sugar. Kahlua Nutella, Lemon-cello custard and whiskey caramel sauces for dipping

COFFEE OR TEA INCLUDED

OPTION 3. CLASSIC PLATED

\$45 PP (12- 30 PEOPLE)

EACH GUEST GETS A CHOICE OF ONE APPETIZER:

DAILY SOUP

Rotating seasonal soup

CAESAR SALAD

Crisp romaine lettuce, sourdough croutons, parmesan, Caesar dressing

ARTISAN GREENS (V / GF/ DF*)

Mixed greens, dried cranberries, pumpkin seeds, feta*, basil balsamic vinaigrette

EACH GUEST GETS A CHOICE OF ONE ENTRÉE:

HARVEST BOWL (VG / GF)

Brown rice, yams, red pepper, roasted beets, cranberries, goat cheese

SALMON BOWL (DF/ GF)

Grilled salmon, brown rice, yams, red pepper, roasted beets, cranberries, goat cheese

STANDARD BURGER WITH CHEDDAR

Ice berg lettuce, tomato, onion, r special sauce, fresh-cut fries

CIDER HOUSE BURGER

Cider chicken, artisan greens, tomato, brie, bacon, avocado, fresh-cut fries

FISH N CHIPS

Fresh-cut fries, greens, spicy pickle tarter sauce

SCRATCH MAC N CHEESE (V)

Al dente shell noodles, house made 4-cheese sauce, panko bread crumbs

EACH GUEST GETS A CHOICE OF DESSERT:

ROMER'S DRUNKEN DONUTS(V)

Lightly fried until golden, dusted with powdered sugar. Kahlua Nutella, Lemon-cello custard and whiskey caramel sauces for dipping

KEY LIME PIE (V)

Limoncello sauce, whipped cream, fresh mint

COFFEE OR TEA INCLUDED

TEAM PARTIES

A PERFECT WAY TO CELEBRATE YOUR WINS

\$38 PP (MINIMUM 8 PEOPLE)

Includes a shot of Jack or Jamesons to
celebrate plus choice of one drink:

6 OZ WINE | 14 OZ CRAFT DRAFT | 1 OZ HIGHBALL
ROMER'S SIPPIN WATERMELON VODKA SODA

TO EAT:

SLIDERS & FRIES (2 PER PERSON) OR
CHOICE OF PIZZA* (ONE PIZZA PER 2 GUESTS)
(*LYNN VALLEY ONLY)

DESSERT:

ROMER'S DRUNKEN DONUTS

Lightly fried until golden, dusted with powdered sugar. Kahlua Nutella, Lemon-cello custard and whiskey caramel sauces for dipping



ROMER'S BACKYARD BBQ WEDDINGS

AT ROMER'S RIVER DISTRICT
A CASUAL AND AFFORDABLE EXPERIENCE

ABOUT THE VENUE

There are up to 50-55 seats inside plus an additional 30-35 seats on the patio
(In case of rain we can use tents to cover the patio)

The vibe is casual at Romer's & always great value, most enjoy the casual walk around feel of Romer's but more formal seating is absolutely doable.

The grass area below the patio can be used for games such as Cornhole or Bocce. (Games not provided)
Unfortunately drinks must remain on the patio as the lawn is not licensed.

Ideal wedding time begins between 2:30 – 5 pm
Due to our neighbours the patio must be cleared & Dancing level music stopped by 10 pm

You may store decorations in advance on site

Access will be provided 90-120 Minutes before the wedding for decorating. But depending on the day it may be longer*
**The room may be used for brunch earlier in the day but cleared & cleaned well in advance.*

There is a microphone & speaker available, we recommend Spotify / Apple music or bring your own DJ

There will be 3 stations for beer, wine and liquor to speed service

There are 3 bathrooms and two coat racks.

A gratuity of 18 % will be added to the bill

A minimum spend is required for exclusive room use

Contact our Events Team at corpsupport@xtramile.ca to inquire about your big day!

Phone number at the River District is **604 566-9545**



ROMER'S BACKYARD BBQ WEDDINGS- MENUS

Choose from our customizable BBQ wedding menus to make your special day even better!

We recommend choosing several platters and or passed canapes from our Mingler Menu to be served upon arrival.
Then choose which dinner option is the best fit for your event!

For the bar we recommend drink tickets to speed up service. Premium options available on request (\$)
Coffee & tea is included with all wedding packages.

APPETIZERS UPON ARRIVAL

PLATTERS SERVED ON A BUFFET TABLE

VEGETABLE CRUDITES (V/VG/GF)

SERVES 20 • \$60 | SERVES 40 • \$110 | SERVES 60 • \$160

Chef's selection of seasonal vegetables served with roasted garlic ranch dip. Examples include: carrots, grape tomatoes, cucumber, red pepper, cauliflower, celery

FRUIT (V/VG/GF)

SERVES 20 • \$75 | SERVES 40 • \$150 | SERVES 60 • \$225

Chef's selection of seasonal fruit. Examples include: pineapple, raspberries, grapes, watermelon, blueberries, honeydew, oranges, cantaloupe, grapefruit.

SUSHI (V*/GF)

SERVES 30 • (90PCS) \$155 | SERVES 60 • (180PCS) \$305

A mixture of R torched pressed sushi: California, Spicy Ahi Tuna & Cucumber Avo Rolls*

CHARCUTERIE

SERVES 20 • \$160 | SERVES 40 • \$225 | SERVES 60 • \$295

Chef's selection of meats and cheeses from our friends at Cioffi Market & Deli, grainy mustard, olives, pickles, grapes, crackers

PASSED CANAPES PRICE PER DOZEN

SHRIMP SKEWERS

garlic butter

CHICKEN SATAY (DF/GF) \$57

Choice of, Asian BBQ, or Hawaiian BBQ

COCONUT SHRIMP \$40

panko crusted, honey sambal drizzle, roasted red pepper

HOUSE MADE MEATBALLS (DF*) \$52

Pork & beef meatballs, Peppercorn sauce*

MAKE IT EASY BEVERAGE PACKAGES

(TICKETS RECOMMENDED TO SPEED SERVICE)

CRAFT LAGER OR CRAFT PALE ALE \$6.75 | 12 OZ

VQA WINE \$7.95 | 6 OZ

upgrade to premium on request (\$)

ROMER'S SIPPIN' VODKA SODA \$6.95 | 1 OZ

watermelon, peach, vanilla or regular with bellini topper

HIGHBALLS \$6.95 | 1 OZ

vodka, tequila, white rum, gin, whiskey

PALOMA \$8.95 | 1 OZ

tequila, grapefruit, soda

APEROL SPRITZ \$11.95 | 2 OZ

aperol liqueur, prosecco, soda

SODA \$4.50 | 12 OZ

coke, diet coke, gingerale, sprite, soda, tonic

ROMER'S PREMIUM BACKYARD BBQ WEDDING

\$65 PP

CHOOSE 3 ENTRÉES & 3 SIDES TO OFFER YOUR GUESTS

ADDITIONAL SIDES +\$4.50 PP

GRILLED STEELHEAD SALMON (GF)

GRILLED HULI HULI BBQ CHICKEN (GF)

7oz CENTER CUT SIRLOIN STEAK*

*UPGRADE TO 10oz CENTER CUT NEW YORK STEAK (ADD \$7 PP)

*UPGRADE TO OUR PRIME RIB CARVING STATION (ADD \$10 PP)

HARVEST BOWL* (V)

SIDES SERVED BUFFET STYLE

CHEF ROMER'S GARLIC MASHED POTATOES (GF)

BROWN RICE (GF/ VG)

ROMER'S AMAZING BRUSSELS SPROUTS (V/GF)

ROMER'S CLASSIC MAC & CHEESE (V)

GRILLED SEASONAL VEGETABLES (V/GF)

CHOICE OF DESSERT:

ROMER'S DRUNKEN DONUTS (V)

KEY LIME PIE (V)

ROMER'S CASUAL BACKYARD BBQ WEDDING

\$55 PP

EACH GUEST CHOOSES ONE BURGER

FROM THE BBQ STATION:

CHOICE OF: MAN'S MAN OR WICKEDLY DEADLY CHEESEBURGER

HULI HULI CHICKEN BURGER

GRILLED SALMON BURGER

CHOICE OF: VEGANATOR OR GARDEN BURGER (V)

SIDES SERVED BUFFET STYLE

ARTISAN SALAD (V/GF)

CAESAR SALAD

HAND CUT KENNEBEC FRIES (VG/GF)

ROMER'S FAMOUS MAC AND CHEESE (V)

CHOICE OF DESSERT:

ROMER'S DRUNKEN DONUTS (V)

KEY LIME PIE (V)

TAXES AND GRATUITIES NOT INCLUDED, PRICES SUBJECT TO CHANGE