

SPIN

CATERING MENU



PHILOSOPHY

At SPIN, our kitchen takes pride in creating dishes that utilize locally sourced and sustainable ingredients. Every dish on our menu is carefully crafted in-house - including sauces and dips. We prioritize the use of naturally raised meats and poultry from local sources. As proud partners of Ocean Wise, all seafood items are selected based on their sustainability.

ORDER DEADLINES

Catering orders are due two weeks in advance of any booked event. Last minute additions to catering orders are based on availability, and the SPIN kitchen will always try to accommodate. Please note that downsizing orders in advance is not an option due to the kitchen's pre-sourcing of ingredients.

ALLERGIES

SPIN is a peanut-free facility, however certain items on the menu may contain other nuts or seeds. The below legend is used to provide allergy notices throughout the menu. Please notify your SPIN events contact of any additional allergies.

₩ VEGAN

(f) LACTOSE FREE

NUT ALLERGY





BEVERAGE PACKAGES

OPEN BAR

The open bar packages are priced per guest; you are billed for the number of guests attending the event.

Guests have unlimited access to all products during the reserved event time.

HOUSE

Domestic Beer, House Wine, and Rail Liquor

2 Hour \$40 pp

3 Hour \$52 pp

*Each additional hour is \$14 pp

PREMIUM

All Beer, House & Import Wines, and Rail Liquor

2 Hour \$42 pp

3 Hour \$55 pp

*Each additional hour is \$16 pp

DELUXE

All Beer, House & Import Wines, Rail Liquor, Premium Liquor, Cocktails

2 Hour \$56 pp

3 Hour \$68 pp

*Each additional hour is \$18 pp





OTHER OPTIONS

HOST TAB

Start a tab and SPIN will tally as drinks are ordered to bill one cumulative amount. All house and premium products are available with this option.

WELCOME COCKTAILS

Treat your guests to a glass of bubbly or one of our seasonal cocktails.

Feeling fancy?! Let our bar team prepare a custom cocktail with the colour and base liquor of your choice. Minimum order of 12, starting at \$14 per cocktail.

NON-ALCOHOLIC + MOCKTAILS

Mocktails starting at \$8.00, soft drinks \$3.50, and juice \$3.50.

DRINK TICKETS

Ticket options available for house, premium, and deluxe beverages. Contact your SPIN rep for options.

PER PERSON OPTIONS

Select one of the packages below for your group. Items are passed canapés served staggered throughout your reservation. Minimum order of 12 required. Priced per person.



(GLUTEN FREE



LACTOSE FREE



VEGAN



VEGETARIAN



NUT ALLERGY

THE ROOKIE \$25.00 PP

Tater Tots (*) > (*)

chipotle ketchup

Deep Fried Mac & Cheese

tomato marmalade

Cucumber Cup (*)



garlic labneh, black olives, mint

Chicken Souvlaki

tzatziki, tomato, red onion

Cheesy Smash Sliders

pickles, onion, SPIN sauce



THE MVP \$35.00 PP

Mushroom Arancini

truffle aioli, chives

Fresh Roll (*) P

rice paper, rice noodle, carrot, red pepper, mango, cilantro, sweet & spicy chili sauce

Black Bean & Sweet Potato (1) 🞾 Quesadilla

onion jam, vegan cheese, salsa verde

Cheesy Smash Sliders

pickles, onion, SPIN sauce

Pork Belly (*)

bourbon maple BBQ glaze, chili, sesame

Chicken Souvlaki

tzatziki, tomato, red onion

Lamb Meatball

pomegranate glaze, mint yogurt

Tiger Brownies

dark fudge, milk chocolate, toasted coconut crust

THE CHAMPION \$45.00 PP

Mushroom Arancini

truffle aioli, chives

Tater Tots (*) > (*)

chipotle ketchup

Cucumber Cup (*)

garlic labneh, black olives, mint

Chicken Pot Pie Bites

puff pastry, peas, carrot

Tuna Tartare

nori crisp, chipotle aioli, black sesame

Bacon Wrapped Date (*)

halloumi, guindilla pepper, pomegranate glaze

Cheesy Smash Sliders

pickles, onion, SPIN sauce

Beef Kofta (*)

hummus, tomato & onion salad

Fruit Platter 😩

seasonal fruit, mascarpone whip

Chocolate Chip Cookies

milk chocolate, sea salt



PARTY PLATTERS

Build your own dining experience with a selection of platters below. Each platter includes 12 portions.

TABLE PARTY PLATTERS

Adult Snackables \$120

selection of seasonal artisanal cheese (3 varieties), cured meat (2 varieties), grapes, marinated olives, pepperoncini, bread sticks, crostini

Chips, Dips & Sticks \$75 (*)



cucumber, heirloom carrots, celery, radish, corn chips, French onion dip, red beet hummus, cucumber ranch

Mediterranean \$75



tirokafetri, muhammara, garlic labneh, cucumber, heirloom carrots, marinated olives, grilled & fried pita

*Contains Nuts

Fries Over Guys \$85 😩 🞾

shoestring, waffle, spiral and sweet potato fries, tater tots, chipotle ketchup, SPIN sauce



PASSED PLATTERS

Meat

Cheesy Smash Slider \$60 pickles, onion, SPIN sauce

Pork Belly \$45 (*)

bourbon maple BBQ glaze, chili, sesame

Chicken Souvlaki \$60 (*)

tzatziki, diced tomato, red onion

Lamb Meatball \$55

pomegranate glaze, mint yogurt

Beef Kofta \$60 😩 🐧



hummus, tomato, onion

Chicken Pot Pie Bites \$60

puff pastry, peas, carrot

Bacon Wrapped Date \$50

halloumi, guindilla pepper, 😩 pomegranate glaze

Seafood

Tuna tartare \$45 🗗

nori crisp, chipotle aioli, black sesame

Shrimp Cocktail \$75 (*) cocktail sauce, horseradish

Mini Lobster Roll \$90

brioche bun, chives

Smoked Salmon \$55 (*)

cucumber, goat cheese mousse, pickled shallots, dill

Vegetarian

Mushroom Arancini \$45

truffle aioli, chives

Deep Fried Mac & Cheese \$50

tomato marmalade

Tater Tots \$45 (3) > (3)

chipotle ketchup

Cucumber Cup \$40 (\$) | |



garlic labneh, black olives, mint

Fresh Roll \$50 (\$) PP (18)

rice noodle, carrot, red pepper, mango, cilantro, sweet & spicy chili sauce

Black Bean & Sweet Potato 🗗 💚 Quesadilla \$50

onion jam, vegan cheese, salsa verde



PARTY PLATTERS

Build your own dining experience with a selection of platters below. Each platter includes 12 portions.

Sweet Treats

Fruit & Dark Chocolate \$95

seasonal fruit, dark chocolate

Cookies \$45

Choose 1 flavour: chocolate chunk, white chocolate, macadamia*, ganache brownie *Contains Nuts

Churros \$40

caramel or chocolate, cinnamon sugar dust

Brownies \$45

Choose 1 flavour: pretzel brownie, mini egg brownie, tiger brownie

Donuts \$45

cinnamon sugar

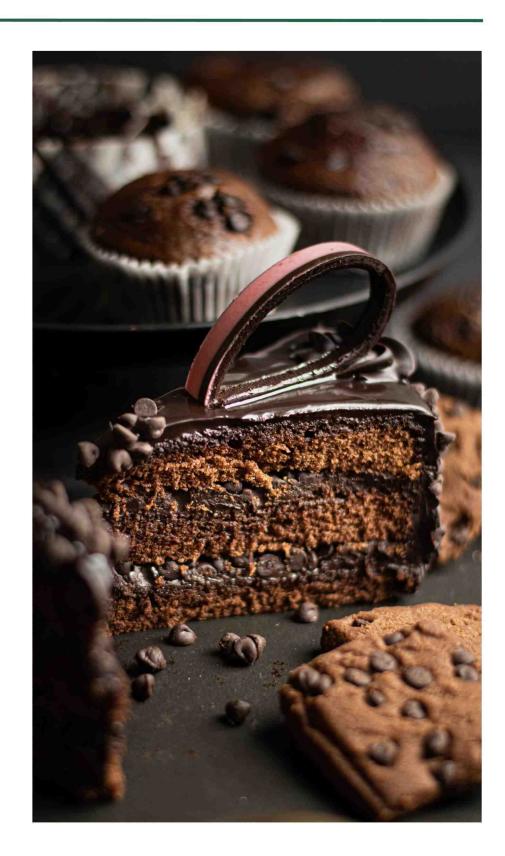
Double Chocolate Cake Pops \$90 *May Contain Nuts

SPIN Party Cake \$65

SPIN's deep and delicious chocolate cake, chocolate icing, chocolate sprinkles Serves 12 – 16 guests

*Will be presented then brought back to the kitchen to cut and plate





INTERACTIVE FOOD STATIONS

Available for private event bookings only. Served buffet style with a minimum order of 50. Priced per person. Pricing does not include rentals. * Rentals start at \$500.00 per station.

Pasta Station \$14

squash agnolotti w/rose sauce, ricotta & spinach ravioli w/ classic tomato sauce, penne rigate w/ garlic cream sauce, grated parmesan cheese, chili flakes, chili oil, pesto sauce

Taco Station \$14

chicken tinga, pork al pastor, vegan beef barbacoa or tex-mex peppers & onion, pico de gallo, grilled corn, cheese, lettuce, cilantro, sour cream & salsa verde. 2 Tacos per person.
*GF corn taco shell option available upon request

Mediterranean Station \$18

chicken souvlaki skewer, beef kofta skewer, vegan kofta skewer, pita bread, hummus, tzatziki sauce, pickles, tomato & cucumber salad. 2 skewers per person

Sushi Bar \$14

green dragon, gold dragon, california roll, spicy salmon, spicy crab, spicy tuna, avocado cucumber, bbq eel, tempura shrimp, sweet potato, godzilla, ginger, wasabi, soy sauce 4-5 pieces per person

Dessert Bar \$14

assortment of pretzel brownies, cupcakes, ruffles rice crispies, cadbury mini egg brownies, cookie n' cream rice crispies, chocolate chunk cookies



