

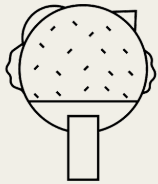


CATERING MENU

SPIN TORONTO

SPIN

461 KING ST W.
LOWER LEVEL
TORONTO, ON



PHILOSOPHY

The kitchen at SPIN is proud to make all dishes using local and sustainable ingredients. Each dish, including all sauces and dips, are made from scratch in-house. Naturally raised meats and poultry are sourced locally, and as an official Ocean Wise partner, SPIN's seafood items are sustainable.

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. Guests are also welcome to supplement their catering orders with items from SPIN's a la carte menu. 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.

GF - GLUTEN FREE
VEG - VEGETARIAN

N - NUT ALLERGY
V - VEGAN

CONTACT

To place a catering order for your event, please contact SPIN's Event Department: desiree@wearespin.com



BEVERAGE PACKAGES

OPEN BAR

HOUSE

Domestic Beer and House Wine

2 hour event \$30 pp

3 hour event \$38 pp

*Each additional hour \$8 pp

DELUXE

Domestic and Import Beer, House and Import Wine, Bar Rail Liquor, Non-inclusive of shots

2 hour event \$35 pp

3 hour event \$45 pp

*Each additional hour \$10 pp

PREMIUM

Domestic and Import Beer, House and Import Wine, Premium Liquor and Classic Cocktails, Non-inclusive of shots

2 hour event \$42 pp

3 hour event \$54 pp

*Each additional hour \$14 pp



OTHER OPTIONS

TAB

Start a tab and SPIN will tally as drinks are ordered to bill one cumulative amount.

WELCOME COCKTAILS

Minimum order of 12, starting at \$12 per cocktail. Contact your SPIN event rep for cocktail options.

NON-ALCOHOLIC

Contact your SPIN event rep for mocktail and soda package options



FOOD PACKAGES

PER PERSON OPTIONS

Select one of the below packages which are priced per person. All individual platters and dishes listed per package will arrive in individual vessels and will be delivered to the respective tables for food service. Minimum order of 12 required.

GF - GLUTEN FREE N - NUT ALLERGY
VEG - VEGETARIAN V - VEGAN

\$25/PP

Chips and Salsa GF, V, N
Crudit  Cup GF, VEG
Grilled Cheese VEG
Individual Fries V
Shrimp Tostada GF
Bacon Lollipop GF
Jerk Grilled Chicken GF
Mini Sweet Treats VEG

\$35/PP

Chips and Salsa GF, V, N
Crudit  Cup GF, VEG
Cheeseburger Slider
Bacon Lollipop GF
Smoked Trout Rosti GF
Individual Fries GF, V
Falafel Pita V
Pulled Mushroom Steam Bun V
Jerk Grilled Chicken GF
Caramelized Banana Parfait V

\$45/PP

Chips and Salsa GF, V, N
Charcuterie and Cheese
Bacon Lollipop GF
Cheeseburger Slider
Shrimp Tostada GF
Crispy Pork Lettuce Wrap GF
Grilled Cheese VEG
Deep Fried Macaroni Square VEG
Individual Fries GF, V
Falafel Pita V
Fruit Cup GF, V
Mini Sweet Treats VEG



FOOD PACKAGES

PARTY PLATTERS

Build your own dining experience with a selection of your choice platters below. All food items are served in individual vessels and will be delivered to the respective tables for food service.

Each platter serves 12, minimum order 1 platter.

GF - GLUTEN FREE N - NUT ALLERGY
VEG - VEGETARIAN V - VEGAN

CHIPS AND SALSA CUPS \$35 GF, V, N
corn tortilla, pineapple pico de gallo, cilantro cashew crema

CRUDITÉ CUPS \$50 GF, VEG
seasonal fresh vegetables, black pepper aioli

CHARCUTERIE & CHEESE \$90
local meats and cheeses, pickled veg and lavosh

CHEESEBURGER SLIDERS \$50
all beef burger, American cheese, tomato,
pickle, special sauce
*add bacon \$1/slider

JERK GRILLED CHICKEN SKEWER \$50 GF
tamarind chutney, pomegranate

PULLED MUSHROOM STEAM BUN \$45 V
avocado, white BBQ sauce, carrot slaw

INDIVIDUAL FRIES \$30 GF, V
house ketchup, mayo

CRISPY PORK LETTUCE WRAP \$40 GF
kimchi mayo, chili thread, hydroponic lettuce

BACON LOLLIPOP \$30 GF
brown sugar glaze

SHRIMP AL PASTOR TOSTADA \$50 GF
pickled pineapple and cucumber salsa,
pepperoncini aioli

SMOKED TROUT ROSTI \$50 GF
horseradish cream, herbs

GRILLED CHEESE \$35 VEG
trio of Canadian cheeses,
baked in-house bread, house ketchup

FALAFEL PITA \$40 V
herbed tzatziki, pickled onion, pita

DEEP FRIED MACARONI SQUARES \$35 VEG
trio of Canadian cheeses, spicy tomato chutney



FOOD PACKAGES

DESSERTS

All items served in individual vessels and will be delivered to respective tables for food service.
Each platter serves 12, minimum order 1 platter.

GF - GLUTEN FREE N - NUT ALLERGY
VEG - VEGETARIAN V - VEGAN



CARAMELIZED BANANA PARFAIT \$40 V

banana custard, vanilla wafer, salted caramel sauce with coconut cream

FRUIT CUPS \$60 GF, V

tropical medley of fresh fruits

MINI SWEET TREATS \$40 VEG

chocolate chip cookies, brownies, cereal squares

SPIN PARTY CAKE \$65 V

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