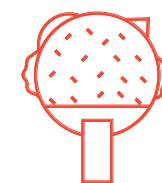




CATERING & BAR PACKAGES

SPIN TORONTO 461 KING ST WEST





THE KITCHEN AT SPIN

At SPIN, food is designed to keep the energy flowing. Our catering menu features shareable bites, easy-to-enjoy dishes, and crowd-pleasing favourites that guests can enjoy whether they're battling it out at the ping pong table or relaxing courtside.

We proudly source local, sustainable, and ethically produced ingredients whenever possible. Every dish is made from scratch. Our team is happy to accommodate a variety of dietary preferences and restrictions.

Choose from one of our curated catering packages or build your own experience with selections from our à la carte menu. All packages can be customized with additional items, and our team is always available to help create the perfect menu for your event.

PACKAGES

PACKAGE MENU OPTIONS, PRICE PER PERSON, MINIMUM OF 12 GUESTS

LOOP

LIGHT SNACK
1 grazing + 3 bites *per guest*

Grazing Platter

Tortillas and Dip **V,GF**
+

Bites

BackSPIN Lettuce Cup **VV,GF**
Crosscourt Chicken Skewer **DF,GF**
SPIN Slider

\$28 per guest

RALLY

HEAVIER SNACK
2 grazing + 3 bites + 1 slice of pizza *per guest*

Grazing Platter

Warm-Up Platter **VV**
+

Bites

BackSPIN Lettuce Cup **VV,GF**
Crosscourt Chicken Skewer **DF,GF**
SPIN Slider

+

PIZZA

Cheese **V**
Hot Pepperoni

\$38 per guest

CHOP

ALMOST A MEAL
3 grazing + 4 bites + 1 slice of pizza *per guest*

Grazing Platters

Tortillas and Dip **V,GF**
Warm-Up Platter **VV**
+

Bites

BackSPIN Lettuce Cup **VV,GF**
Crosscourt Chicken Skewer **DF,GF**
SPIN Slider

Tuna TopSPIN Crispy Rice **DF,GF**
+

PIZZA

Cheese **V**
Hot Pepperoni

\$49 per guest

SMASH

IT'S MEAL TIME!
3 grazing + 5 bites + 1 slice of pizza + sweet *per guest*

Grazing Platters

Tortillas and Dip **V,GF**
Warm-Up Platter **VV**
+

Bites

BackSPIN Lettuce Cup **VV,GF**
Crosscourt Chicken Skewer **DF,GF**
SPIN Slider
Tuna TopSPIN Crispy Rice **DF,GF**
Firelight Tartlet **VV**
+

PIZZA

Cheese **V**
Hot Pepperoni
+

SWEETS

Bunner's Brownie **VV,GF**

\$62 per guest

*\$3 per substitution per guest

Your Event Rep can help you build a menu from the items on the following pages.

A note on allergies: The SPIN kitchen is Nut Free. The bar serves nut-based liquors.
Gluten-free menu options may not be suitable for all guests with celiac disease. Let your Event Rep know of any allergies in your group.

GF = GLUTEN FREE DF = DAIRY FREE V = VEGETARIAN VV = VEGAN





BITES

PASSED CANAPÉS, MINIMUM OF 12 PER ITEM SELECTED. PRICED PER PIECE.

SPIN SLIDER

Beef slider, honey soy, pickled daikon slaw, lemongrass aioli, pickled jalapeño, cilantro

\$8.00

CROSSCOURT CHICKEN SKEWER GF, DF

Peri-Peri glazed chicken, smoked mayo, lime-corn crumble

\$8.00

FIRELIGHT TARTLET VV

Roasted tomato and red pepper compote, basil, chive, vegan tart shell

\$6.50

BREAKPOINT MAC BITES V

Crispy mac 'n' cheese bites with jalapeño jack, mozzarella, smoked chili aioli, chive

\$6.50

TUNA TOPSPIN GF, DF CRISPY RICE

Crispy rice with ponzu tuna, nori, spicy mayo

\$6.50

WINNERS CIRCLE SHRIMP ROLL

BBQ shrimp, pico de gallo, smoked mayo, brioche roll

\$6.50

BACKSPIN LETTUCE CUPS GF, VV

Soy ginger glazed mushroom, pickled veggies, pickled chili, scallion

\$6.50

COURTSIDE BEEF GF, DF SKEWER

Soy-ginger glazed beef tenderloin tip skewer, lemongrass aioli, pickled daikon and carrot

\$8.00

MATCH POINT SLIDER VV

Plant-based slider with soy glaze, pickled carrot and daikon, cucumber, cilantro, chipotle-lime vegan mayo

\$9.75

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PLATTERS

GRAZING PLATTERS, SERVES 12-15 GUESTS FOR A NOSH!

OFF COURT PLATTER

Smoked cheddar, pepperoni sticks, mortadella, house pickles, kettle chips, roasted garlic dip

\$78.00

TORTILLAS AND DIP V, GF

Tortilla chips with guacamole, salsa fresca, smoked chili crema, cotija, roasted peppers.

\$60.00

WARM-UP PLATTER VV

Spring roll, avocado roll, sweet chili sauce

\$95.00

THE MEZZE SPREAD V

Hummus, tzatziki, cucumber tomato salad, marinated olives, feta, fried pita

\$60.00

CRUDITÉ V, GF

Seasonal vegetables, hummus, ranch dip

\$60.00

PARTY WINGS GF

Four pounds of crispy lemon-pepper wings, served with ranch dip

\$95.00

SWEET HEAT BRUSSELS V, DF

Crispy brussels sprouts tossed in soy-ginger glaze with roasted garlic aioli, pickled chili, crispy onion, scallion

\$78.00

FRIES ON FRIES V, GF

Shoestring, Waffle, Sweet potato fries, chipotle mayo, ketchup, smokey garlic mayo

\$78.00

SOUTHERN V, GF

CAESAR CUPS

Romaine, smoked chili dressing, corn croutons, chili dust

\$60.00

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PIZZAS

14” HAND PULLED PIZZAS WITH 8 SLICES

CHEESE V

Smoked provolone, mozzarella, tomato sauce, pecorino

\$24.00

HOT PEPPERONI

Tomato sauce, mozzarella, smoked provolone, pickled jalapeño, hot honey
Halal all beef pepperoni available on request

\$26.00

TRUFFLE MUSHROOM V

Garlic mornay, smoked provolone, mozzarella, sautéed mushroom, arugula, truffle oil, pickled onion

\$26.00

Gluten Free crust and/or Dairy Free Cheese available on request

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SWEETS

MINIMUM OF 12 PER ITEM SELECTED

FUNFETTI CAKE CUP

Vanilla sponge, vanilla buttercream, sprinkles
\$6.00

MOCHA CAKE CUP

Chocolate cake, espresso buttercream
\$6.00

BUNNER’S JOSEPHINE LOUISE VV, GF, Nut Free

Red Velvet cake sandwich with a light and fluffy coconut cream vanilla frosting filling, coated with chocolate ganache
\$6.00

BUNNER’S BROWNIE VV, GF, Nut Free

Award-winning double chocolate brownie
\$4.50

FRUIT PLATTER V, GF

Melon, strawberries, blackberries, Honey-whipped cream cheese
\$48.00 per platter
Recommended for 12 - 20 guests

BAR PACKAGES

WE OFFER MANY WAYS TO RUN THE BAR AT YOUR EVENT, FROM OPEN BAR PACKAGES TO DRINK TICKETS AND JUST ABOUT EVERYTHING IN BETWEEN.

OPEN BAR PACKAGES

HOUSE

Beer, house wine, rail liquor

2 HOUR EVENT, \$50 PER GUEST

3 HOUR EVENT, \$65 PER GUEST

PREMIUM

HOUSE + premium wine,
sparkling wine, premium liquor

2 HOUR EVENT, \$60 PER GUEST

3 HOUR EVENT, \$76 PER GUEST

DELUXE

HOUSE + PREMIUM + classic
cocktails, SPIN house cocktails

2 HOUR EVENT, \$72 PER GUEST

3 HOUR EVENT, \$92 PER GUEST

**SPEAK TO YOUR EVENT REP FOR
OPEN BAR PACKAGES OVER 3 HOURS.**

MORE WAYS TO RAISE A GLASS

RUN A HOST BAR TAB

guests order drinks to the
event bill. the final amount will
reflect what guests order at
the event. your Event Rep is
happy to set up guardrails of
what is allowed on the tab

DRINK TICKETS

ticket options available for
HOUSE \$12/ticket
PREMIUM \$16/ticket
DELUXE \$20/ticket

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 base
liquor of your choice

NON-ALCOHOLIC

mocktails and 0% abv beers
starting at \$8.00, soft drinks
and juice at \$4.00





BOOK TODAY

For more information,
or to book your event directly, contact:

EVENTS TEAM

events.toronto@wearespin.com
416 599 SPIN [7746]

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