Late Night Snacks

Interactive Stations

Available until 10pm
Minimum 20 guests – priced per person

$16 Taqueria Station
braised beef, pulled chicken, pulled jackfruit, fresh pico de gallo & guacamole,
sour cream, Monterey jack cheese, onion, jalapeno, cilantro, lime, hot sauces,
flour & corn tortillas
Allergens: milk, wheat, gluten, soy, sulphites

$16 Shawarma Station
harissa chicken, chickpea falafel, diced tomatoes, onion, cucumber, feta,
spicy garlic sauce, hummus, pita
Allergens: milk, wheat, gluten, soy, sulphites, sesame

$9 French Fry Bar
spiral & straight cut French fries, spicy cheese sauce, garlic truffle aioli, ketchup, gravy
Allergens: milk, egg, soy, sulphites
Add Cheese Curds $3 / person

$9 Build Your Own Nachos
corn tortillas, queso sauce, fresh pico de gallo, avocado crema,
pickled jalapeno, black olives
Allergens: milk, soy, sulphites
Late Night Snacks

**Savory Platters**

Available until 11pm
Small platter serves 12-15 people; large platter serves 25-30 people

- **Local Fresh Crudité Platter**
  - SM $58 LG $98
  - grape tomato, carrots, peppers, cucumber, cauliflower, celery, roasted garlic hummus
  - **Allergens:** sesame

- **Assorted Canadian Cheese Board**
  - SM $95 LG $178
  - grapes, fig jam, mixed nuts, dried fruit & assorted crackers
  - **Allergens:** milk, wheat, gluten, soy, sulphites, sesame, tree nuts

- **Sage Charcuterie Board**
  - SM $105 LG $190
  - selection of local & imported cured meats, marinated olives & artichokes, cornichons, Dijon mustard, & assorted crackers
  - **Allergens:** milk, wheat, gluten, sulphites, sesame, mustard

- **Prawn Ceviche**
  - $105
  - serves 15-20 people
  - prawns, avocado, pico de gallo & fried corn tortillas
  - **Allergens:** soy, crustaceans (prawns)

- **Triple Dip Platter**
  - $70
  - serves 15-20 people
  - olive tapenade, roasted garlic hummus, onion dip, flat breads & crackers
  - **Allergens:** olive tapenade (sulphites), hummus (sesame), onion dip (milk, egg, sulphites), breads (egg, wheat, gluten, soy), crackers (milk, wheat, gluten, sesame)

- **Tapas Platter**
  - $190
  - serves 25-30 people
  - selection of cured meats, assorted Canadian cheeses, artisan olives, fire grilled vegetables, roasted garlic hummus, assorted crackers
  - **Allergens:** milk, wheat, gluten, sulphites, sesame, soy, tree nuts

- **Trail Mix & Snacks**
  - $90
  - serves 15-20 people
  - caramel popcorn, mixed nuts & dried fruit, dark chocolate bark, pretzel bites
  - **Allergens:** milk, wheat, gluten, soy, sulphites, tree nuts
Late Night Snacks

Sweet Platters

Available until 11pm

SM $60 LG $100 House Baked Cookie Platter 🍪
white chocolate macadamia, double chocolate cookie, chocolate chip, oatmeal raisin
Allergens: milk, egg, wheat, gluten, soy, peanuts, tree nuts (macadamia)

SM $78 LG $137 Gluten Free Dessert Bars & Cookies 🍪
Chef’s assortment
Allergens: milk, egg, soy, peanuts

SM $84 LG $147 Fresh Fruit & Berries 🍊
seasonal fresh cut fruit
Allergens: No known priority allergens

Snacks

Available until 11pm
Minimum 10 per order

$3 / per person Sea Salted Chips & Onion Dip 🍪
Allergens: milk, egg, sulphites

$3.50 / per person Garlic Parmesan Pretzel Bites 🍪
roasted tomato basil dip
Allergens: milk, wheat, gluten

$3.50 / per person Corn Tortilla Chips 🍍
guacamole & salsa
Allergens: soy

$3 / per person House Popped Popcorn 🍪
caramel & buttered sea salt
Allergens: milk

$3.50 / per person Pita Chips & Hummus 🍗
roasted garlic hummus
Allergens: wheat, gluten, soy, sulphites sesame