



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

SM \$58 LG \$98

Local Fresh Crudité Platter

grape tomato, carrots, peppers, cucumber, cauliflower, celery, roasted garlic hummus

Allergens: sesame

SM \$95 LG \$178

Assorted Canadian Cheese Board

grapes, fig jam, mixed nuts, dried fruit & assorted crackers

Allergens: milk, wheat, gluten, soy, sulphites, sesame, tree nuts

SM \$105 LG \$190

Sage Charcuterie Board

selection of local & imported cured meats, marinated olives & artichokes, cornichons, Dijon mustard, & assorted crackers

Allergens: milk, wheat, gluten, sulphites, sesame, mustard

\$105
serves 15-20 people








Prawn Ceviche

prawns, avocado, pico de gallo & fried corn tortillas

Allergens: soy, crustaceans (prawns)

\$70
serves 15-20 people

Triple Dip Platter

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)

\$190
serves 25-30 people

Tapas Platter

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

\$90
serves 15-20 people

Trail Mix & Snacks

caramel popcorn, mixed nuts & dried fruit, dark chocolate bark, pretzel bites

Allergens: milk, wheat, gluten, soy, sulphites, tree nuts



vegetarian



vegan



made without gluten



ocean wise



halal



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



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