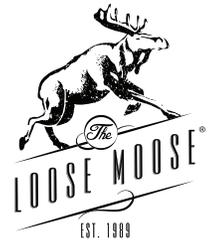




THE
LOOSE MOOSE
EVENTS

146 Front Street West
Toronto, ON, M5J 1G2
SignatureRestaurants.ca
SignatureEvents@SIRcorp.com





THE LOOSE MOOSE

Let loose at the Moose with over 65 beers on draught. Pair that with some dangerously good food and why would you want to go anywhere else? The Loose Moose is a stone's throw from the city's Financial District and both of Toronto's major concert and sports venues. With an impressive guest capacity, The Loose Moose can easily accommodate a wide variety of social and corporate events. When combined with the Antler Room below, we can accommodate up to 800 guests.

LOCATION

146 Front Street West at University Avenue

SPACES

The Back Room (bar-height)
24 seated / 30 cocktail

Communal Table (bar-height)
30 seated

Communal Section (bar-height)
up to 54 seated

Front Cocktail (bar-height)
40 seated / 50 cocktail

"The Rear End" (bar-height)
44 seated / 50 standing

Central Bar (bar-height)
up to 40 standing – limited availability

Full buy-outs available
Up to 150 seated / 300 cocktail

FEATURES

- + Steps from the Metro Toronto Convention Centre, Air Canada Centre and Rogers Centre.
- + Dedicated AV system.
- + Wireless Internet connection.

We secure our event spaces with minimum food and beverage spend guarantees.

Our Event Specialists are here to advise on booking parameters & assist with the organization of your event, from start to finish!

WEBSITE: SignatureRestaurants.ca

BOOKINGS: SignatureEvents@SIRcorp.com





COCKTAIL RECEPTIONS

À LA CARTE CANAPÉS

Priced per piece. Minimum 12 per order. 72 hours notice required.

OKLAHOMA STYLE SLIDERS

Oklahoma onion smash burger on a steamed bun with American cheese and Loose Moose sauce
\$4.65

BUFFALO CHICKEN SLIDERS

fried chicken tossed in real butter buffalo sauce, coleslaw and blue cheese
\$4.00

THAI VEGETABLE SPRING ROLLS (V)

with sweet chili sauce
\$3.00

MINI POUTINE

fresh-cut fries, cheddar cheese curds and gravy
\$4.00

MINI CHILI CHEESE FRIES

fresh-cut fries with cheddar cheese, Loose Moose chili
\$4.50

SPICED SHRIMP SKEWERS

2 pieces of spicy shrimp with house-made Thai dip
\$3.50

GRILLED CHEESE BITES (V)

on sourdough with cheddar and American cheese
\$3.00

MINI DOGS

cheese & ketchup on a steamed bun
\$3.50

SWEETS

ANTLER ROOM DONUTS (6 PC)

salted caramel, bacon and hickory dust \$3.00

BROWNIE BITES (2 PC)

with chocolate sauce and roasted peanuts \$3.00

SHAREABLES AND PLATTERS

CRISPY CALAMARI

marinated in buttermilk, fried crisp, with lemon garlic aioli \$14.25

SWEET POTATO FRIES

chipotle dipping sauce
\$4.99

OL' FAITHFUL FRIES

Classic.
\$8.95

TRUFFLE FRIES

Parmesan fries served with truffle aioli dipping sauce
\$12.95

NACHOS

house-made tortilla chips, three cheeses, bell peppers, red onion, pico de gallo, green onion, Yucatan spice

Vegetarian \$16.95

Chicken \$20.90

Chili \$20.90

JALAPEÑO POPPER DIP

four cheese blend, jalapeño chips, pico de gallo, cilantro, sour cream served with nacho chips
\$12.95

FRESH-CUT VEGGIES AND DIP

serves 8-10
\$30.00

GUACAMOLE & CHIPS (V)

house made guacamole, salsa and tortilla chips
\$10.95

AWARD-WINNING CHICKEN WINGS

tossed in seasoned flour with your choice of house-made sauce.
served with blue cheese dip

\$24.95 / 2lbs

HOUSE-MADE SAUCES:

real butter Buffalo in Hot, Medium, or Mild, Nashville Hot, Southern BBQ, Garlic Chili, Honey Garlic



COCKTAIL MENU PACKAGES

Priced per person - 1 piece of each listed option per guest

PACKAGE ONE - \$28 per person

9 pieces per guest

Can be served as passed canapes or buffet-style

OKLAHOMA-STYLE SLIDER

Oklahoma onion smash burger on a steamed bun with American cheese and Loose Moose sauce

BUFFALO CHICKEN SLIDERS

fried chicken tossed in real butter buffalo sauce, coleslaw and blue cheese

GRILLED CHEESE BITE

on sourdough with cheddar and American cheese

MEDIUM BUFFALO AWARD-WINNING CHICKEN WINGS

THAI VEGETABLE SPRING ROLL

with sweet chili sauce

SHRIMP SKEWER

2 pieces of spicy shrimp with house-made Thai dip

ANTLER ROOM DONUT

salted caramel, bacon and hickory dust

FRESH VEGGIES & DIP

PACKAGE TWO - \$37 per person

12 pieces per guest

Can be served as passed canapes or buffet-style

OKLAHOMA-STYLE SLIDER

Oklahoma onion smash burger on a steamed bun with American cheese and Loose Moose sauce

BUFFALO CHICKEN SLIDERS

fried chicken tossed in real butter buffalo sauce, coleslaw and blue cheese

SHRIMP SKEWER

2 pieces of spicy shrimp with house-made Thai dip

MEDIUM BUFFALO AWARD-WINNING CHICKEN WINGS

THAI VEGETABLE SPRING ROLL

with sweet chili sauce

GRILLED CHEESE BITE

on sourdough with cheddar and American cheese

MINI POUTINE

french fries, cheddar cheese curds and gravy

ANTLER ROOM DONUT

salted caramel, bacon and hickory dust

FRESH VEGGIES & DIP





LUNCH MENU \$30

APPETIZERS

pre-select one appetizer for entire party:

MIXED GREEN SALAD

crisp vegetables, red wine vinaigrette

CAESAR SALAD

tangy garlic dressing, crumbled bacon and toasted breadcrumbs

TOMATO BISQUE

house-made tomato soup with a touch of cream

MAINS

BUFFALO FRIED CHICKEN SANDWICH

fried chicken dressed with real buffalo butter sauce & blue cheese sauce. Served with a side of fresh-cut fries

SPICY MEXICAN RICE BOWL

avocado, chipotle black bean, feta, cucumbers, grape tomatoes, whole grains

CLASSIC BURGER

lettuce, tomato, pickle on a house-made bun, served with a side of fresh-cut fries (may substitute for a veggie pattie)

DESSERTS

WARM CHOCOLATE BROWNIE

double chocolate brownie, vanilla ice cream, chocolate sauce, roasted peanuts

COFFEE OR TEA

DINNER MENU 1 \$36

APPETIZERS

pre-select one appetizer for entire party:

MIXED GREEN SALAD

crisp vegetables, red wine vinaigrette

CAESAR SALAD

tangy garlic dressing, crumbled bacon and toasted breadcrumbs

TOMATO BISQUE

house-made tomato soup with a touch of cream

MAINS

FISH AND CHIPS

dill-crusted derby winner, creamy coleslaw

BIGGER BITCHIN' GREENS

house blend lettuce, grape tomatoes, cucumber, chickpeas, quinoa, shredded vegetables, pea sprouts, roasted almonds, crispy taro, scallion vinaigrette

BACON CHEESEBURGER

American cheese, tomato, pickle, smoked bacon. Served with a side of fresh-cut fries

CHICKEN AVOCADO CLUB

Seasoned grilled chicken breast on toasted sourdough with smoked bacon, crushed avocado, tomato, lettuce and garlic aioli. Served with a side of fresh-cut fries

DESSERTS

ANTLER ROOM DONUTS

salted caramel, bacon and hickory dust

WARM CHOCOLATE BROWNIE

double chocolate brownie, vanilla ice cream, chocolate sauce, roasted peanuts

COFFEE OR TEA

DINNER MENU 2 \$45

APPETIZERS

pre-select one appetizer for entire party:

MIXED GREEN SALAD

crisp vegetables, red wine vinaigrette

CAESAR SALAD

tangy garlic dressing, crumbled bacon and toasted breadcrumbs

TOMATO BISQUE

house-made tomato soup with a touch of cream

MAINS

THE BIG BIRD

Southern fried chicken, creamy slaw, seasoned fries, chipotle honey-lime sauce,

THE NOTORIOUS M.A.C.

better than the OG version. We're loving it. Served with a side of fresh-cut fries

FISH AND CHIPS

dill-crusted derby winner, creamy coleslaw

SPICY MEXICAN RICE BOWL with CHICKEN

avocado, chipotle black bean, feta, cucumbers, grape tomatoes, whole grains and roasted chicken

SINGAPORE SLAW

crispy vermicelli, mixed greens, cucumber, carrots, cabbage, edamame, grape tomato, crispy taro, cilantro, chopped peanuts, sesame, cilantro

DESSERTS

ANTLER ROOM DONUTS

salted caramel, bacon and hickory dust

WARM CHOCOLATE BROWNIE

double chocolate brownie, vanilla ice cream, chocolate sauce, roasted peanuts

COFFEE OR TEA