The LOOSE MOOSE®

EST. 1989

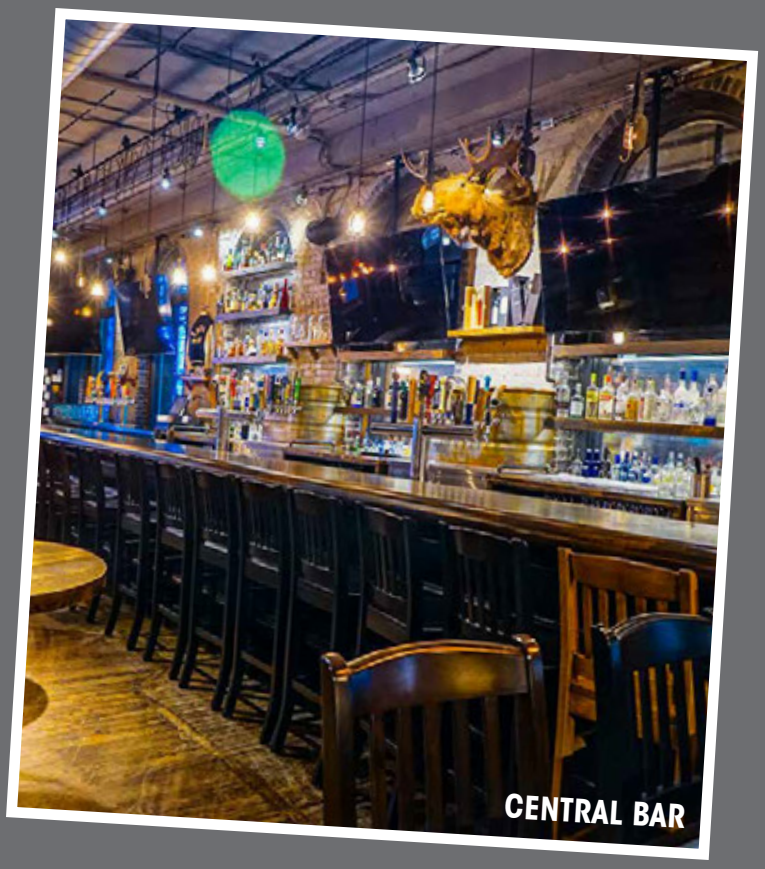
EVENTS MENU

146 FRONT STREET WEST, TORONTO, ON M5J 1G2

website: theloosemoose.ca phone: 416-977-8840

bookings: sircorp.com/events/contact-us

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.


CENTRAL BAR

LOCATION

146 Front Street West at University Avenue

FEATURES

- Steps from the Metro Toronto Convention Centre, Scotiabank Arena, 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 and assist with the organization of your event, from start to finish!

SPACES (bar-height)

The Back Room
24 seated / 30 cocktail

Communal Table
30 seated

Communal Section
up to 54 seated

Front Cocktail
40 seated / 50 cocktail

The Rear End
44 seated / 50 standing

Central Bar
up to 40 standing - limited availability

Full Buy-outs available
up to150 seated / 300 cocktail

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COCKTAIL RECEPTIONS

À LA CARTE CANAPÉS

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

Oklahoma Style Sliders 6.30
Oklahoma onion smashed burger on a steamed bun, American cheese, icebox pickles, Loose Moose sauce.

Buffalo Chicken Sliders 5.50
Fried chicken tossed in real butter Buffalo sauce, coleslaw, blue cheese.

Thai Vegetable Spring Rolls (V) 3.85
Sweet chili sauce.

Mini Poutine 5.50
Fresh cut fries, cheddar cheese curds & gravy.

The Remix (Garlic Fries) 5.30
Fresh cut fries tossed in garlic, sundried tomato/parsley pesto, crispy onion chips, feta cheese, Parmesan.

Spiced Shrimp Skewers 4.98
Two pieces of spicy shrimp with house-made Thai dip.

Grilled Cheese Bites (V) 4.50
Sourdough, cheddar & American cheese.

Mini Dogs 4.98
Cheese & ketchup on a steamed bun.

SWEETS

Antler Room Donuts (6pc) 4.65
Salted caramel, bacon, hickory dust.

Brownie Bites (2pc) 4.65
Chocolate sauce, roasted peanuts.

SHAREABLES & PLATTERS

Crispy Calamari 21.95
Marinated in buttermilk, fried crisp, lemon garlic aïoli.

Sweet Potato Fries 6.79
Chipotle dipping sauce.

The OG (Fresh cut fries) 12.97
You know someone will eat them.

The Remix (Garlic fries) 14.70
Fresh cut fries tossed in garlic, sundried tomato/parsley pesto, crispy onion chips, feta cheese, Parmesan.

Nachos 25.50
Tortilla chips, three cheeses, peppers, red onion, diced tomato, green onions.
Chicken +4.99 • Guacamole +2.99 • 4oz Sirloin Steak +7.99

Jalapeño Popper Dip 19.95
Four cheese blend, jalapeño chips, roma tomato, cilantro, sour cream, tortilla chips.

Fresh-Cut Veggies & Dip 35.00
Serves 8 - 10.

Guacamole & Chips (V) 15.51
House-made guacamole, salsa & tortilla chips.

Award-Winning Chicken Wings (2lbs) 35.90
Flour dusted, deep fried, tossed in your choice of house-made sauce, served with the usual suspects.

House-Made Sauces:
Real Butter Buffalo Sauce - Hot, Medium or Mild, Nashville Hot, Southern BBQ, Honey Garlic, Garlic Chili

COCKTAIL MENU PACKAGES

Priced per person - 1 piece of each listed option per guest. Served buffet-style.

PACKAGE - 1

$35 per person - 8 pieces per guest

Oklahoma Style Sliders
Oklahoma onion smashed burger on a steamed bun, American cheese, icebox pickles, Loose Moose sauce.

Buffalo Chicken Sliders
Fried chicken tossed in real butter Buffalo sauce, coleslaw, blue cheese.

Grilled Cheese Bites (V)
Sourdough, cheddar & American cheese.

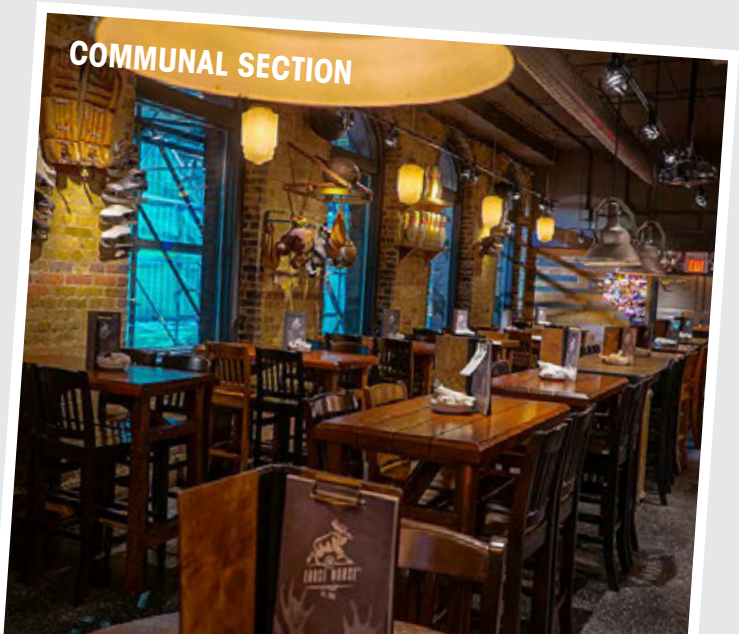
Award Winning Chicken Wings
House-Made Sauces:
Real Butter Buffalo Sauce - Hot, Medium or Mild, Nashville Hot, Southern BBQ, Honey Garlic, Garlic Chili

Thai Vegetable Spring Rolls (V)
Sweet chili sauce.

Spiced Shrimp Skewers
Two pieces of spicy shrimp with house-made Thai dip.

Antler Room Donut
Salted caramel, bacon, hickory dust.

Fresh Veggies & Dip



PACKAGE - 2

$45 per person - 11 pieces per guest

Oklahoma Style Sliders
Oklahoma onion smashed burger on a steamed bun, American cheese, icebox pickles, Loose Moose sauce.

Buffalo Chicken Sliders
Fried chicken tossed in real butter Buffalo sauce, coleslaw, blue cheese.

Grilled Cheese Bites (V)
Sourdough, cheddar & American cheese.

Award Winning Chicken Wings
House-Made Sauces:
Real Butter Buffalo Sauce - Hot, Medium or Mild, Nashville Hot, Southern BBQ, Honey Garlic, Garlic Chili

Thai Vegetable Spring Rolls (V)
Sweet chili sauce.

Spiced Shrimp Skewers
Two pieces of spicy shrimp with house-made Thai dip.

Mini Poutine
Fresh cut fries, cheddar cheese curds & gravy.

Antler Room Donut
Salted caramel, bacon, hickory dust.

Jalapeño Poppers
Four cheese blend, ranch dressing.

Fresh Veggies & Dip

Mini Hot Dog
Cheese & ketchup on a steamed bun.

MENU PACKAGES

LUNCH MENU

$37 per person

APPETIZERS *pre-select one appetizer for entire party*

Mixed Green Salad
Crisp vegetables, red wine vinaigrette.

Caesar Salad
Tangy garlic dressing, crumbled bacon, toasted breadcrumbs.

Soup of the Day
Usually really good.

MAINS

Buffalo Fried Chicken Sandwich
Fried chicken dressed with real Buffalo butter sauce, coleslaw, blue cheese.

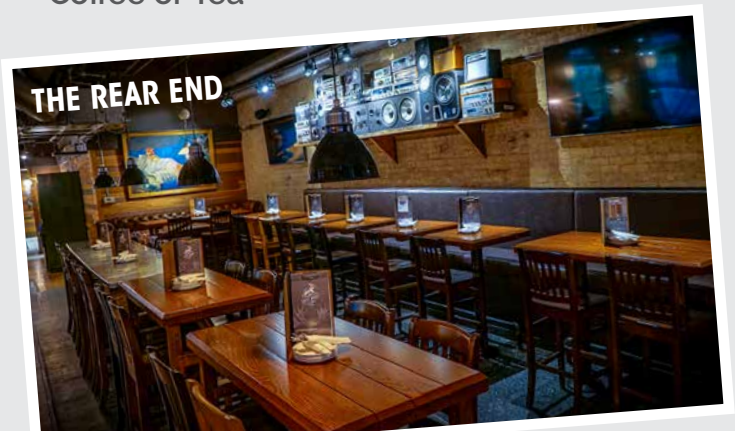
Spicy Mexican Rice Bowl
Whole grain rice, avocado, chipotle black beans, feta cheese, red onion, cucumbers, grape tomatoes, sriracha dry spice, honey vinaigrette.

Classic Burger
Lettuce, tomato, pickle, house-made bun, served with a side of fresh cut fries.
(may substitute for a veggie pattie)

DESSERT

Warm Chocolate Brownie
Double chocolate brownie, vanilla ice cream, chocolate sauce, roasted peanuts.

Coffee or Tea



DINNER MENU - 1

$43 per person

APPETIZERS *pre-select one appetizer for entire party*

Mixed Green Salad
Crisp vegetables, red wine vinaigrette.

Caesar Salad
Tangy garlic dressing, crumbled bacon, toasted breadcrumbs.

Soup of the Day
Usually really good.

MAINS

Fish and Chips
Dill-crusted haddock derby winner, seasoned fries, creamy coleslaw.

Cobb Salad
Grilled chicken breast, romaine hearts, crumbled blue cheese, grape tomato, egg, avocado, bacon, red wine vinaigrette

Bacon Cheeseburger
American cheese, tomato, pickle, smoked bacon, house-made bun, served with a side of fresh cut fries.

Chicken Avocado Club
Seasoned grilled chicken breast, toasted sourdough, smoked bacon, crushed avocado, tomato, lettuce, roasted garlic aïoli, served with a side of fresh cut fries.

DESSERT

Antler Room Donuts
Salted caramel, bacon, hickory dust.

Warm Chocolate Brownie
Double chocolate brownie, vanilla ice cream, chocolate sauce, roasted peanuts.

Coffee or Tea

DINNER MENU – 2

$47 per person

APPETIZERS *pre-select one appetizer for entire party*

Mixed Green Salad
Crisp vegetables, red wine vinaigrette.

Caesar Salad
Tangy garlic dressing, crumbled bacon, toasted breadcrumbs.

Soup of the Day
Usually really good.

MAINS

Nashville Chicken Plate
Fried chicken with Nashville hot dry rub, coleslaw, fresh cut fries.

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 haddock derby winner, seasoned fries, creamy coleslaw.

Spicy Mexican Rice Bowl
Whole grain rice, avocado, chipotle black beans, feta cheese, red onion, cucumbers, grape tomatoes, sriracha dry spice, honey vinaigrette.

Chopped Mediterranean Salad
Romaine hearts, tomato, red onion, chickpeas, olives, cucumber, feta cheese, creamy Greek dressing.

DESSERT

Antler Room Donuts
Salted caramel, bacon, hickory dust.

Warm Chocolate Brownie
Double chocolate brownie, vanilla ice cream, chocolate sauce, roasted peanuts.

Coffee or Tea

THE BACK ROOM

FRONT COCKTAIL

NOTE: We recommend providing estimated quantities on the main courses 48 hours in advance to guarantee product availability and timely service on the date of your function.

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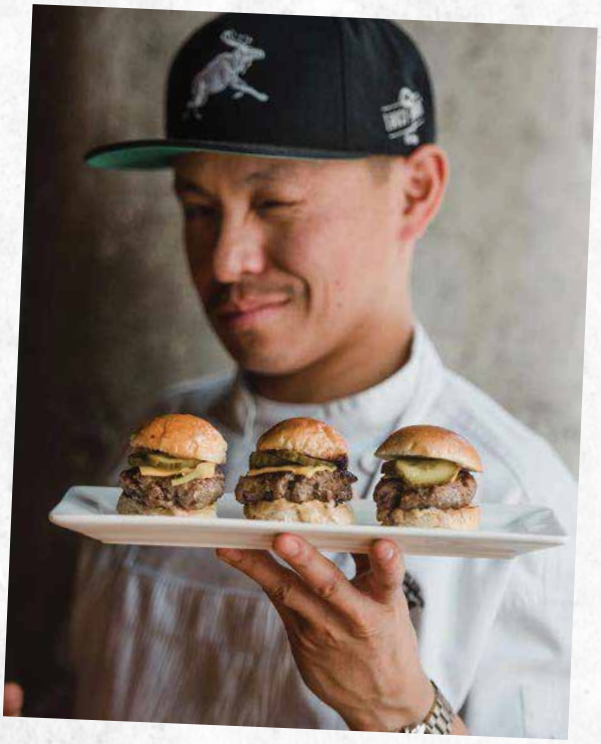

THE ANTLER ROOM

Nestled under The Loose Moose, The Antler Room hosts an eclectic mix of Canadiana décor, a curated craft draught program and a delicious menu made with a whole lotta love. Accommodating 100 guest sit-down meals or up to 400-guest receptions, we've got the capacity for a dangerously good party. Beyond being a great space - PERIOD - the Antler Room boasts a comprehensive A/V program that allows for live music, lunch and learns, presentations, and everything in between.

Location

146 Front Street West at University Ave.

Spaces

Back Room

30 seated / 50 cocktail

Partial and full buy-outs available

100 seated / 400 cocktail

Available 7 days a week

Contact the Signature Event Department to discuss food and beverage minimum spends for booking spaces.

Features

- Steps from the Metro Toronto Convention Centre, Scotiabank Arena, and Rogers Centre
- Dedicated AV system
- Wireless Internet Connection

Website

theloosemoose.ca/antler-room