



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.

LOCATION

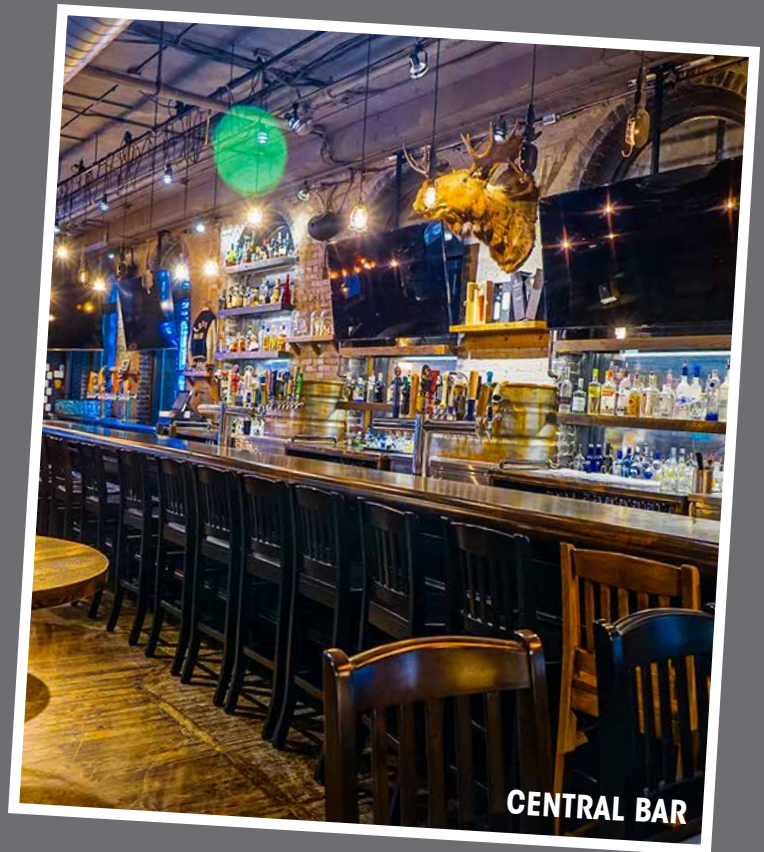
146 Front Street West at University Avenue

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!



CENTRAL BAR

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 to 150 seated / 300 cocktail

COCKTAIL RECEPTIONS

À LA CARTE CANAPÉS

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

Oklahoma Style Sliders	6.30	The Remix (Garlic Fries)	5.30
Oklahoma onion smashed burger on a steamed bun, American cheese, icebox pickles, Loose Moose sauce.		Fresh cut fries tossed in garlic, sundried tomato/parsley pesto, crispy onion chips, feta cheese, Parmesan.	
Buffalo Chicken Sliders	5.50	Spiced Shrimp Skewers	4.98
Fried chicken tossed in real butter Buffalo sauce, coleslaw, blue cheese.		Two pieces of spicy shrimp with house-made Thai dip.	
Thai Vegetable Spring Rolls (V)	3.85	Grilled Cheese Bites (V)	4.50
Sweet chili sauce.		Sourdough, cheddar & American cheese.	
Mini Poutine	5.50	Mini Dogs	4.98
Fresh cut fries, cheddar cheese curds & gravy.		Cheese & ketchup on a steamed bun.	

SWEETS

Antler Room Donuts (6pc)	4.65	Brownie Bites (2pc)	4.65
Salted caramel, bacon, hickory dust.		Chocolate sauce, roasted peanuts.	

SHAREABLES & PLATTERS

Crispy Calamari	21.95	Jalapeño Popper Dip	19.95
Marinated in buttermilk, fried crisp, lemon garlic aioli.		Four cheese blend, jalapeño chips, roma tomato, cilantro, sour cream, tortilla chips.	
Sweet Potato Fries	6.79	Fresh-Cut Veggies & Dip	35.00
Chipotle dipping sauce.		Serves 8 - 10.	
The OG (Fresh cut fries)	12.97	Guacamole & Chips (V)	15.51
You know someone will eat them.		House-made guacamole, salsa & tortilla chips.	
The Remix (Garlic fries)	14.70	Award-Winning Chicken Wings (2lbs)	35.90
Fresh cut fries tossed in garlic, sundried tomato/parsley pesto, crispy onion chips, feta cheese, Parmesan.		Flour dusted, deep fried, tossed in your choice of house-made sauce, served with the usual suspects.	
Nachos	25.50	House-Made Sauces:	
Tortilla chips, three cheeses, peppers, red onion, diced tomato, green onions.		Real Butter Buffalo Sauce - Hot, Medium or Mild, Nashville Hot, Southern BBQ, Honey Garlic, Garlic Chili	
Chicken +4.99 • Guacamole +2.99 • 4oz Sirloin Steak +7.99			

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.

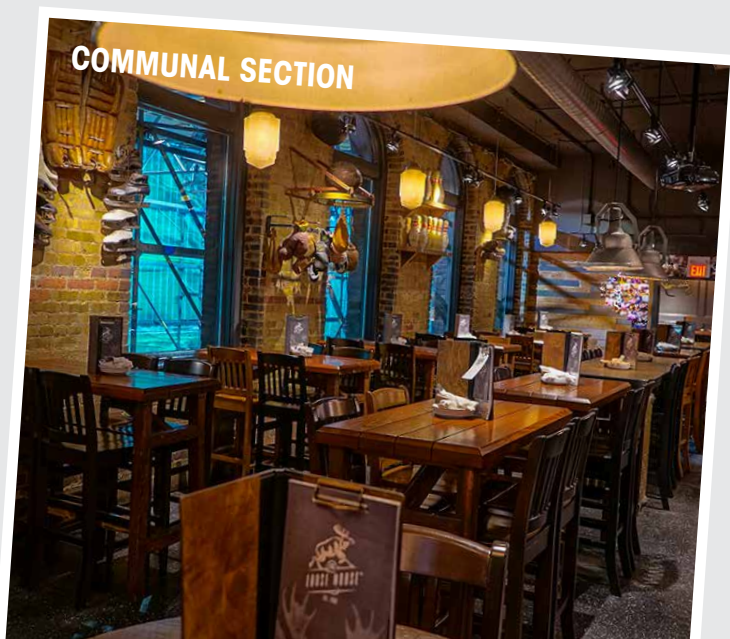
Jalapeño Poppers

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 aioli, served with a side of fresh cut fries.

DESSERT

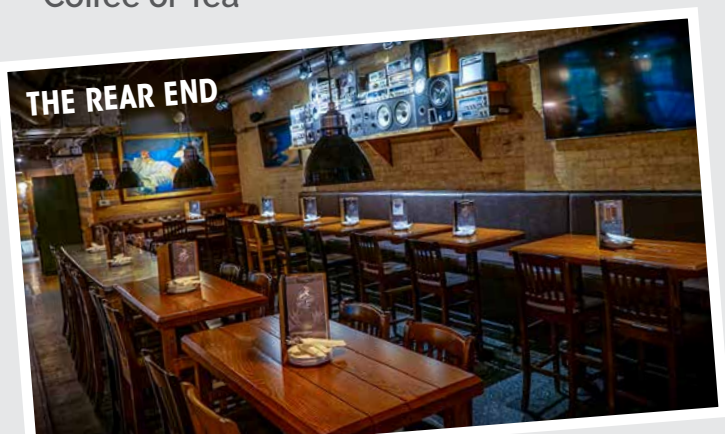
Antler Room Donuts

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.

The Loose Moose® and Armadillo Texas Grill® and all associated logos are the property of SIR Royalty Limited Partnership and are used by SIR Corp. and its affiliates under license. We recognize that health and safety are important concerns for our guests. If you have an allergy or sensitivity, please let your server know. We do not assume responsibility for a particular sensitivity or allergy to any food provided at our restaurants. We cannot control or eliminate the possibility or risk of cross-contamination in our kitchens or products supplied to us by our suppliers. If you have any questions or concerns, please speak to the Manager. Taxes not included. (LM_10-26)



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

