

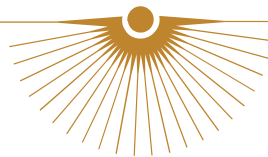


LOCH SIDE

BAR & LOUNGE

COCKTAIL RECEPTION

\$75 Per Person



HST + 20% Auto Gratuity

Cocktail Reception

Cocktail reception for three hours on our patio or restaurant
Subject to weather and availability



Choose 4 Appetizers, 4 Sharables and 3 Desserts

Appetizers.

Mini crab cakes with house made tartar sauce

California sushi rolls with soy sauce and wasabi

Gravlox (house cured salmon) canape with dill
and brandy on multigrain crackers

Open faced prime rib sandwiches with swiss cheese and crispy onion

Tuna tartare nachos on wontons with scallion and ginger sesame mayo

Brie, caramelized onion and pear croque monsieur on sourdough

Smoked salmon, cream cheese, lemon and dill cucumber canapes

Classic bruschetta on crostini

Shrimp bruschetta on crostini

Fried halloumi bites drizzled with maple honey dijon

Vegetable pakoras with tamarind sauce

Fish pakoras with tamarind sauce

Cauliflower pakoras with tamarind sauce

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Appetizers.

Bacon wrapped scallops with classic cocktail sauce

Vegetarian spring rolls with a sweet & spicy Thai chilli sauce

Brie and asparagus puff pastry bites

Bacon, brie and mushroom puff pastry bites

Swedish meatballs in traditional sauce

Arancini with marinara sauce

Stuffed mushroom cap with caramelized onion, vegan cheese

Braised brisket, onion and mushroom stuffed yorkshire pudding
drizzled with horseradish dijon aioli

Bacon, sausage, caramelized onion and parmesan stuffed mushroom cap

Beef wellington bites with beef tenderloin,
mushroom duxelles, prosciutto and puff pastry

Chorizo and Pork belly wonton nachos with
cotija cheese, scallion and chipotle aioli

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Shareables.

Flatbreads

Butter chicken flatbread with mozzarella and cilantro

Margherita flatbread with tomato sauce, bocconcini and fresh basil

Mushroom flatbread with alfredo sauce and blue cheese

Vegetable flatbread with tomato sauce, mushroom, onion,
artichoke, zucchini, roasted garlic and goat cheese

Brie, pear and caramelized onion with garlic herb base and balsamic drizzle

Prosciutto, fig and walnut with garlic herb base and balsamic drizzle

Meat lovers flatbread with tomato sauce, mozzarella, salami, chorizo and pork belly

Steak flatbread with alfredo sauce, mozzarella,
mushrooms, caramelized onion and blue cheese

Mini Tacos (flour tortilla)

BBQ pulled pork tacos with peppers, onions, creamy coleslaw and chipotle aioli

Fish tacos with shredded haddock, coleslaw, radish, scallion and chipotle aioli

Cajun chicken tacos with red onion, tomato, s
hredded iceberg lettuce and cilantro lime aioli

Striploin steak with horseradish aioli, mushroom, and crispy onion

Striploin steak with horseradish aioli, tomato, red onion and shredded lettuce

Beer battered haddock with chipotle aioli and creamy coleslaw

Cilantro lime marinated shrimp with cilantro chipotle coleslaw

Menu is subject to seasonal changes

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Shareables.

Brioche Sliders

8 hour braised brisket with onions and mushrooms,
horseradish dijon aioli and crispy onions

Angus beef patty with caramelized onion, swiss cheese,
sliced mushrooms and roasted garlic aioli

Angus beef patty with cheddar, pickle, mustard and ketchup

BBQ pulled pork with peppers, onions and creamy coleslaw

Chicken nugget with tomato, pickle and mayo

Roasted mushroom cap with carmelized onion, swiss (or vegan) cheese

Crab cake with chipotle cilantro coleslaw and tartar sauce

Prime rib with carmelized onion, swiss cheese and horseradish mayo

Pork belly sliders with apple coleslaw and scotch BBQ sauce

Duck confit with spiced coleslaw

Butter chicken with cilantro, coleslaw and crispy spiced chickpeas - on mini naan

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Shareables.

Skewers

Cherry tomato, basil and bocconcini drizzled with balsamic reduction and roasted garlic oil

Cajun chicken skewers with chipotle aioli

Chicken satay with peanut sauce

Cajun cilantro lime marinated shrimp skewers

Hoisin marinated flank steak with sesame seeds and scallion

Pork belly skewers with Scotch BBQ sauce

Roasted mixed vegetables with garlic and herb butter (or vegan garlic oil)

Roasted leek, artichoke and garlic butter chicken

Sirloin steak with onion, asparagus and mushroom

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Desserts.

Mini cheesecake bites with mixed berry compote

Chocolate dipped profiteroles (cream puffs)

Scottish cranachan:

*whisky macerated berries layered with honey whisky whipped cream
and whisky soaked toasted oats*

Key lime tartlets

Lemon tartlets

Chocolate mint mousse

Chocolate covered strawberries

Sticky toffee bites with toffee sauce and whipped cream

Fruit salad skewers

Strawberry shortcake skewers

Crème Bûlée tartlets

includes sparkling wine reception and one free soft drink

Please note that items may be customized to accompany
guests wishes or dietary requirements with 2 weeks notice.

We look forward to hosting your event!

Contact us:
(289) 337-3344
info@loch-side.ca

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