Loondocks
CASUAL FINE DINING

Holiday Party Brochure

It would be our pleasure to host your holiday party at Loondocks! Our beautifully decorated main dining room and adjacent bar / lounge can accommodate up to 90 guests for a seated dinner, and up to 120 for a reception-style event.

We welcome regular bookings, smaller semi-private bookings, and fully private events. We are offer a wide range of custom menus, including prix fixe, tasting menus, passed hors d'oeuvres, live-action chef stations, and more. Our cuisine is always prepared fresh, from scratch, using the highest quality ingredients. Chef Kevin and his amazing team will ensure an incredible experience for you and your guests at Loondocks.

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905-633-8337 INFO@LOONDOCKS.CA

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Live Action Chef Stations

oysters, caviar, raw bar, desserts, cheese, pasta, and more

Hors d'oeuvres

served as "passed apps" during cocktail reception,
or as "family style" shared plates on the table

Tier One: $4.50 per piece

Feta Bruschetta with Balsamic Reduction
Caprese Skewers with Fresh Tomatoes + Basil
Black Bean + Quinoa Croquettes with Fennel, Squash + Elderberry
Prosciutto Wrapped Melon Skewers
Pumpkin + Goat Cheese Arancini
Jalapeno Cheddar Arancini
Cranberry, Apple + Birch Syrup Flatbread
Chilled Black Tiger Shrimp with House Made Cocktail Sauce
Bacon Wrapped Chestnut Skewers with Sweet Chili Sauce

Tier Two: $6.50 per piece

Herb Frites with Truffle Aioli
Mini Chorizo Gnocchi Bites
Snapper Ceviche in Crispy Pastry Cups
Chorizo + Havarti Croquettes
Wild Mushroom, Truffle + Parmesan Arancini
Angus Beef Sliders with Smoked Cheddar

Tier Three: $7.95 per piece

Confit Lamb Wellingtons with Caramelized Onions
Smoked Bison Carpaccio with Horseradish Aioli
Mini Crab Cakes with Orange + Dill Aioli
Chilled Lobster Sliders with Arugula
Lobster Mac + Cheese Cups
Elk Sliders with Whiskey Bacon Jam

All items are prepared fresh, from scratch, so we kindly request a minimum order of ten pieces per item, and orders to be placed at least five days in advance.

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Set Menu #1 • $59 pp

starter

Caesar Salad
prosciutto crisp, parmigiano reggiano

Cranberry + Goat Cheese Flatbread
apples, arugula, birch syrup, almonds

Soup du Jour
daily creation from the chef's kettle

entree

Chorizo Gnocchi
chorizo cream, roasted shallots, red peppers
kale, parmigiano reggiano

Loondocks Angus Burger
wild boar bacon, house smoked cheddar
sun dried tomato + sweet pepper chutney, herb frites

Yukon Arctic Char
butternut squash puree, maple merlot reduction
crispy capers, roasted seasonal vegetables

Chickpea + Sunflower Croquettes (V)
with squash puree, seasonal vegetables,
maple merlot reduction

dessert

Loondocks Cheesecake
daily flavour inspirations

• Menus can be customized to suit your preferences
• Vegan and gluten free options available

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Set Menu #2 • $75 pp

starter

Beet + Warm Goat Cheese Salad
heirloom beets, candied walnuts, balsamic

Nova Scotia Snow Crab Cakes
orange + dill aioli + pickled fennel

entree

Roasted Chicken Supreme
stuffed with jalapeño havarti, served with fingerlings
seasonal vegetables + demi glace

Wild B.C. Snapper Filet
polenta, creamed corn, seasonal vegetables, romesco

Angus Filet Mignon (+$19)
signature Alberta angus, aged cheddar potato gratin
seasonal vegetables + brandy mushroom cream sauce

dessert

Loondocks Sorbets
daily flavour inspirations

Flourless Chocolate Cake
caramel + dark chocolate,
with fresh berries + creme chantilly

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Set Menu #3 • $67 pp

starter

Caesar Salad
prosciutto crisp, parmigiano reggiano

Beet + Warm Goat Cheese Salad
heirloom beets, candied walnuts, balsamic

Soup du Jour
daily creation from the chef's kettle

entree

Yukon Arctic Char
butternut squash puree, maple merlot reduction
crispy capers, roasted seasonal vegetables

Loondocks Angus Burger
wild boar bacon, house smoked cheddar
sun dried tomato + sweet pepper chutney, herb frites

Roasted Chicken Supreme
stuffed with jalapeño havarti, served with fingerlings
seasonal vegetables + demi glace

dessert

Creme Brulee
"french toast" flavoured with vanilla, cinnamon + maple

Loondocks Cheesecake
daily flavour inspirations

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Beverage Options

Ontario breweries on tap

Muskoka Brewery - Bracebridge
Cream Ale
Craft Lager
Detour Session IPA
Mad Tom IPA

Cowbell Brewing Company - Blyth
Smooth Sailing Light Lager
Bobcat Red Ale

house wines
(full list - www.loondocks.ca)

Chardonnay 'Dolomite' 2023
Cave Spring, Niagara

Pinot Grigio 2024
Geografico, Veneto, Italy

Sauvignon Blanc 'Mount Vernon' 2024
Lawson's Dry Hills, New Zealand

Prosecco DOC
Piccini, Chianti, Italy

Malbec 'Black River' 2023
Humberto, Patagonia, Argentina

Cabernet Nero 'Loondocks' 2021
Pillitteri, Niagara

Chianti 2024
Piccini, Chianti, Italy

Pinot Noir 'Dolomite' 2021
Cave Spring, Niagara

Cabernet Merlot 2022
Chateau La Fleur, Bordeaux

Bar Setup Options

limited bar, open bar,
drink tickets, wine-for-the-table, etc.

signature cocktails

Loondocks Caesar
vodka, lemon, house made caesar mix

Cedar + Smoke
house smoked whiskey, maple, bitters

Segwun Sparkler
gin, elderflower, lemon, pea flower, prosecco

Thyme in the North
vodka, cranberry, thyme, lemon, ginger

Golden Harvest
apple, rosemary, ginger, spiced rum

Northern Lights
elderberry, honey, lemon, whiskey, egg whites

Cottage Ember
pear, gin, vanilla, lemon, chili

spirit free

Bala Falls
cranberry, lemon, thyme, soda

Huckleberry Rock
pear, juniper, rosemary, tonic

Moon River
ginger, lemon, maple

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