

L'OCA QUALITY MARKET

# *Catering & Events*



2024/2025 Pricing Guide

# EVENTS AT L'OCA

Our talented team will assist you in curating the best space for your needs, whether it's a plated sit down dinner, cocktails and hors d'oeuvres or a private chef dining experience.

## EVENT SPACES

### PYRO ANNEX

(up to 120 guests)

### PYRO UPPER LEVEL

(up to 35 guests)

### PYRO FIRE BAR

(up to 20 guests)

### ORO PRIVATE

(up to 70 Guests)

### L'OCA LABS

by Signature Kitchen Suite  
(up to 26 guests)



\*There is an auto gratuity of 20% to all bookings.

# L'OCA LABS

by Signature Kitchen Suite

LABS has a state-of-the-art kitchen and is the ideal setting for a unique dining experience. The spacious room is located inside the Market but can be transformed into a private dining room. LABS is perfect for a private cooking class featuring one of our Michelin star-trained chefs, hosting a bridal shower, or an elegant and intimate dinner party.



## GREAT FOR

Corporate Meetings  
Team Building  
Birthdays

Family Gatherings  
Bachelorette Parties  
Wedding Showers

Cocktail Parties  
And MORE!

Meetings: Breakfast / Lunch Room Fee: \$250 | Dinner Event Room Fee: \$300  
Capacity: up to 26 | Seating: 18 seats at tables, 8 seats at the counter.

\*There is an auto gratuity of 20% to all bookings.

# LABS MEETING MENU

## BREAKFAST MEETING OPTIONS

### Bakery Deluxe

\$25pp

Selection of freshly baked pastries, muffins & bagels, cream cheese, house made fruit preserve, fresh cut fruits, L'OCA plain Greek yogurt & cranberry coconut granola.

ADD: Cold smoked salmon, capers, lemon, chives \$10pp

### The New Classic

\$29pp

House made breakfast sausages, sweet & smoky bacon, scrambled eggs infused with butter, chives & white truffle oil, roasted Alberta herb potatoes infused with chicken stock, rosemary & lemon, fresh baked sourdough bread, house made fruit preserves.

ADD: 60 Hour brisket & Carolina mustard sauce \$14pp

## LUNCH MEETING OPTIONS

### Sandwich Parlour

\$27pp

Includes:

- Turkey and brie on sourdough
- Italian cold cut padrino on ciabatta
- Grilled vegetable and pesto padrino on focaccia

Select two of three side options:

- Small diced Greek salad and red wine vinaigrette
- Caesar salad and anchovy caper dressing
- Fresh cut fruit

ADD: Assortment of freshly baked large cookies \$7pp

### The International

\$29pp

Includes:

- Thai crunch salad and blackened chicken
- Grilled Yucatan spiced prawns & beetroot salad with raspberries, arugula, feta and dill
- Quinoa and chickpea tabouleh, hummus, salsa fresca, two types of L'OCA tortilla chips: sea salt & caliente.

ADD: Fresh, hand cut guacamole \$4pp

ADD: Assortment of freshly baked large cookies \$7pp

## DRINK MENU

### Bottled Beer

\$8.75 / \$9.25

Budweiser, Coors Lite, Corona, Heineken

### Highballs

Classic: \$8 / Premium: \$11

### Cocktails (see PYRO drink menu)

Choice of any 2 from menu (except frozen drinks)

### Wine by the Bottle

Menu Price



# PYRO

At the heart of PYRO's kitchen lies Canada's largest custom-built indoor wood-fired grill, where prime cuts and fine ingredients are cooked over Alberta's finest hardwood, birch, fruitwood, and charcoal.

## UPPER LEVEL

Capacity up to 35 guests  
Daily 11:30 am – Midnight

### Ideal for:

- Bridal Showers
- Family Gatherings
- Birthdays
- Celebrations
- Rehearsal Dinners
- Anniversaries

## ANNEX

Capacity up to 120 guests  
Daily 11:30 am – Midnight

### Ideal for:

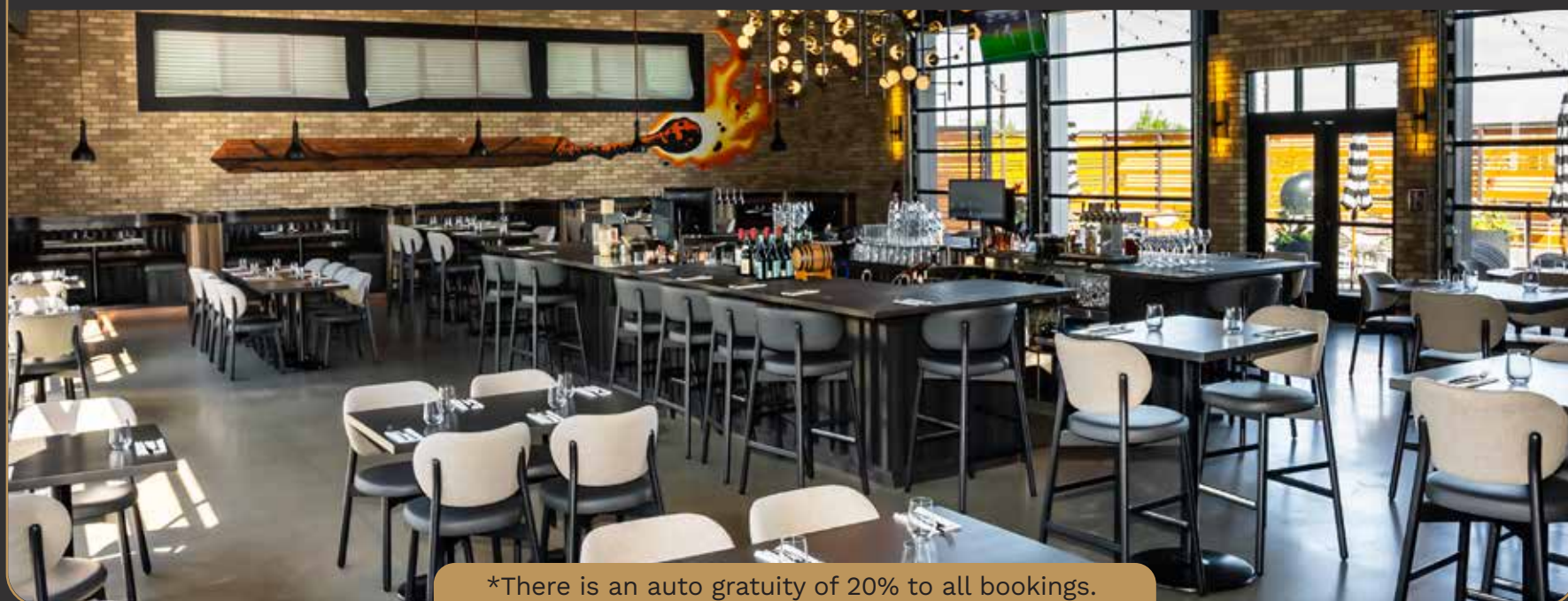
- Holiday/Staff Parties
- Corporate Events
- Wedding Receptions
- Family Gatherings
- Cocktail Parties

## FIRE BAR

Capacity up to 20 guests  
Daily 11:30 am – Midnight

### Ideal for:

- Bachelorettes
- Business Dinners
- Birthdays
- Girls/Guys Nights Out



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## PYRO MENU

### PYRO SIGNATURE

\$70pp

#### Starter/Salad: Share Style (Pick 4)

- Caesar Salad
- Charcoal Beet Salad
- Calamari
- Mangkok Dumplings
- Crispy Wings
- Oaxaca Mexican Street Corn

#### Primal: Guest to select individual mains

- Tenderloin
- Spring Salmon
- Coal-Roasted Spatchcock Chicken  
(PYRO side included)

#### Dessert (Pick 1)

- Tiramisu
- Gelato and Sorbetto

All set menus can add wine & beverage pairing for an additional charge

### PYRO PREMIUM (Served shared style) \$100pp

#### Starter/Salad (Pick 4)

- Caesar Salad
- Green Goddess Salad
- Charcoal Beet Salad
- Commander's Shrimp
- Tuna Tataki
- Mangkok Dumplings
- Crispy Wings
- Oaxaca Mexican Street Corn

#### Pizza (Pick 3)

- N.Y. Pepperoni
- Sicilian
- Neo Margherita
- Sherwaiian
- Carnivore
- Herbivore

#### Primal (All included)

- Spring Salmon
- Short Rib
- Tomahawk  
(2 PYRO sides included)

#### Dessert (Pick 1)

- Cheesecake
- Madeleines
- Tiramisu

\*Minimum of 10 people







## ORO TRATTORIA

Tucked away within L'OCA is our hidden gem, ORO Trattoria. Our philosophy is straightforward: use the finest ingredients to craft modern takes on regional Italian cuisine. Freshly cut pasta, premium ingredients, and an elegant collection of hand-selected wines are at the heart of our approach.

### ORO PRIVATE

Capacity up to 70 guests

Thursday - Monday

11:30 am - 2:30 pm

5:00 pm - 10:00 pm

### Ideal For:

- Corporate Dinners
- Family Gatherings
- Engagement Dinners
- Rehearsal Dinners
- Birthdays
- Anniversaries
- Wedding Receptions
- Cocktail/Christmas/Staff Parties

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# ORO PRIVATE MENU

## SERVED SHARE STYLE

### ORO SIGNATURE

80pp

#### Starters (Pick 2)

- Mushroom Toast
- Polpetta al Forno
- Arancini

ADD Focaccia \$4pp

#### Pizza (Both included)

- Neo Margherita
- Prosciutto

#### Pasta (Pick 2)

- Spaghetti Beef Ragù
- Cacio E Pepe
- Potato & Leek Ravioli
- Spicy Rigatoni

#### Main (Pick 2)

- Chicken Cacciatore
- Osso Bucco
- Sablefish Piccata
- Bistecca

#### Dessert (Pick 2)

- Madeleine Toffee Pudding
- Triple Chocolate Mousse
- Cheesecake

### ORO PREMIUM

100pp

#### Focaccia with olive oil & balsamic

#### Starters (Pick 3)

- Panzanella Salad
- Truffle Cheese
- Polpetta al Forno
- Scallop Crudo
- Mushroom Toast
- Arancini

#### Pasta (Pick 3)

- Chicken Alfredo
- Vongole
- Spicy Rigatoni
- Gnocchi

#### Main (Pick 3)

- Chicken Cacciatore
- Sablefish Piccata
- Osso Bucco
- Bistecca

#### Add 1 side

- Pomme Paillason
- Focaccia
- Black Truffles

#### Dessert (Includes all 3)

- Madeleine Toffee Pudding
- Triple Chocolate Mousse
- Cheesecake

\*Minimum of 10 people



## ORO PRESTIGE

120pp

**Focaccia** with olive oil & balsamic

**Amuse Bouche** (chef choices)

**Starters** (Pick 3)

- Panzanella Salad
- Arancini
- Prosciutto di Parma
- Scallop Crudo
- Burrata Salad

**Pasta** (Pick 3)

- Chicken Alfredo
- Potato & Leek Ravioli
- Spicy Rigatoni
- Vongole

**Main** (Pick 3)

- Chicken Cacciatore
- Sablefish Piccata
- Osso Bucco
- Bistecca

**Add 2 sides**

- Pomme Paillason
- Focaccia
- Black Truffles

**Dessert** (Includes all 3)

- Madeleine Toffee Pudding
- Triple Chocolate Mousse
- Cheesecake

## WINE PAIRING

Additional \$40 pp

- Prosecco to start
- Sommelier's selection of red or white wine with each course

ADD welcome cocktail (\$19 pp)

## BEER PAIRING

Additional \$40 pp

- Cicerone selection of perfectly paired beer with each course





## PRIVATE CHEF EXPERIENCE

Allow one of our Michelin-star-trained chefs to curate an exquisite multi-course dining experience, thoughtfully crafted with the freshest and finest ingredients sourced from local and global purveyors.

### Ideal for:

- Intimate Dinners
- Birthdays
- Anniversaries
- Corporate Dinners
- Family Gatherings
- Dinner Parties

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## OFF/ON SITE EXPERIENCE

### OFF-SITE CHEF

All meals are prepared in L'OCA reheat packaging with instructions.  
L'OCA off-site catering menu requires a minimum 15ppl.

### ON-SITE CHEF

For prepared on-site share style by our chefs,  
we require an appropriate kitchen to serve selected guest count.

**15 ppl**  
\$300

**30 ppl**  
\$600

**60 ppl**  
\$900

**100 ppl**  
\$1500

**200 ppl**  
\$3000

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Menu Price

# PRIVATE CATERING MENU

## DINNER MENU OPTIONS

### The Ultimate Chicken

\$35pp

Spit roasted chicken, brined, bone-in, lemon and rosemary, basted with parmesan garlic butter. Served with roasted potatoes infused with chicken stock, lemon and rosemary, scratch made gravy, grilled Mediterranean vegetables, small dice Greek salad & red wine vinaigrette.

ADD: Garlic & herb butter prawn skewers \$9pp

ADD: Tiramisu made with espresso, kahlua, mascarpone, lady fingers, cocoa & vanilla bean \$11pp

### Le Francais

\$42pp

Beef Bourguignon, North Country Farms beef, slowly simmered until fork tender with red wine, aromatic vegetables and double smoked bacon. Creamy roasted garlic mashed potatoes, roasted hearty root vegetables, Caesar salad & caper anchovy dressing.

ADD: Freshly baked green olive fougasse, balsamic & single origin olive oil \$6pp

ADD: Lemon & citrus tart, soft meringue, fresh berries, mint \$12pp

### Proudly Canadian

\$42pp

North Country Farms Brisket marinated and smoked for 60 hours. Spit roasted, crispy crackling porchetta from 100 Mile Family Farm. Goopy real cheddar mac and cheese with a caramelized topping, marinated Mexican slaw infused with Mexican oregano & arbol chili, five bean & corn salad, Carolina mustard sauce, fresh herb chimichurri.

ADD: Make it lobster mac and cheese \$7pp

ADD: Triple chocolate mousse cake, three different textures and varieties of chocolate \$13pp





# PRIVATE CATERING MENU

## CANAPÉS & BITES (by the dozen)

**Saffron Arancini** \$48

Basil aioli

**Nona's Meatballs** \$36

Parmigiano Reggiano

**Albacore Tuna Tataki** \$48

Ponzu dressing, crunchy veggies, mango, garlic chips, nori, sesame

**Chicken Tenders** \$48

Crispy panko breading, brined in lemon & rosemary, Carolina mustard dressing

**Bruschetta** \$48

Toasted olive oil baguette

**Selection of Wood Fired Pizzas** \$21

12" pizzas 6 slices each, D.O.P. tomato, 48 hour fermented dough, fresh cheese and cured meats, single origin olive oil

**Tapas Trio** \$36

Hummus, salsa fresca, guacamole, two types of L'OCA tortilla chips: sea salt & caliente

## CHEESE & CHARCUTERIE

### Cheese Platter

Signature	\$10 pp
Premium	\$14 pp
Deluxe	\$18 pp

### Cheese & Charcuterie Platter

Signature	\$10 pp
Premium	\$14 pp
Deluxe	\$18 pp



# CAKE/PASTRY MENU



## Classic Carrot Cake

65

Pineapple, carrots, raisins, and nuts.  
cream cheese icing between layers

## Triple Chocolate Cake

65

Chocolate cake, chocolate ganache,  
chocolate butter cream

## Vanilla Raspberry Cake

65

White cake with raspberry jam  
& vanilla butter cream

Cakes serves 6-10 guests

## Lemon Meringue

28

Crisp buttery sable crust, filled with tangy lemon  
curd, topped with light as air French meringue

## Profiteroles

20

Airy French pastries made from choux,  
filled with caramel cream.

## French Macarons (dozen)

25

Not only delicious, but visually stunning dessert,  
perfect for those who may want just one bite, or  
maybe three or four...delicate almond flour meringue  
sandwich cookies with decadent house made fillings

Assorted flavours. Gluten Free

L'OCA<sup>TM</sup>  
QUALITY MARKET

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