

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.

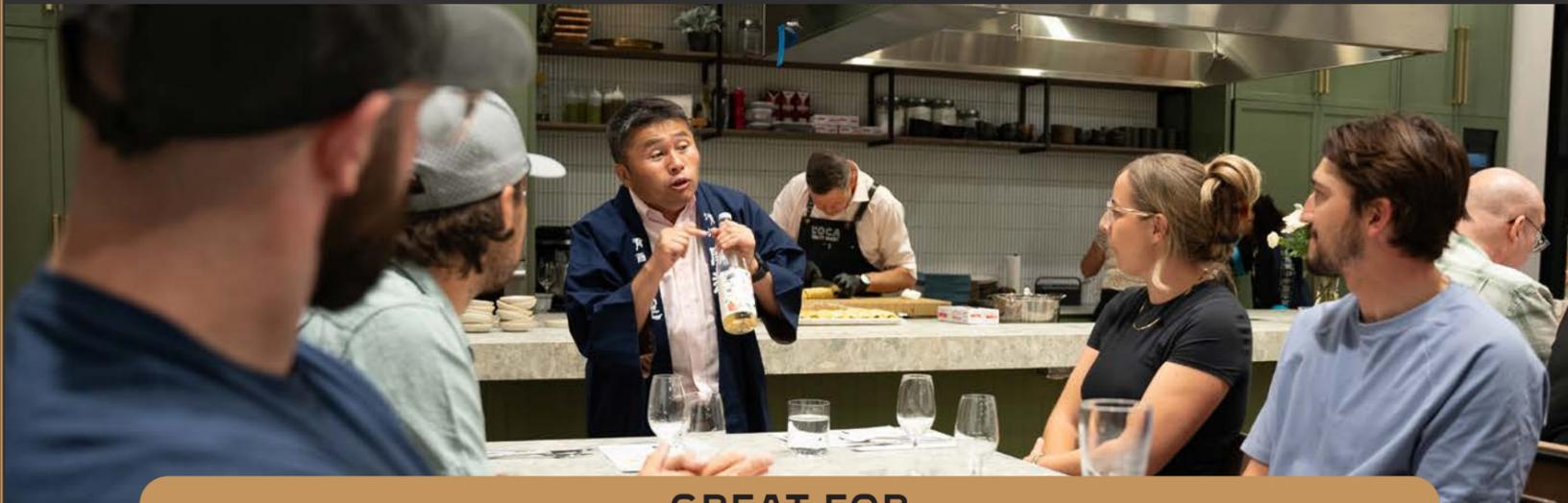
📞 587-871-5622

✉️ catering@loca.ca

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.

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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

Pizza Party

\$25pp

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

Select two side options:

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

Add Assortment of Dips: Buttermilk Ranch, Jalapeno Cheese Fondue, Caesar \$2/pp

SEE DRINK MENU ON PAGE 4

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FIRE BAR

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 – Late

Ideal for:

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

ANNEX

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

Ideal for:

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

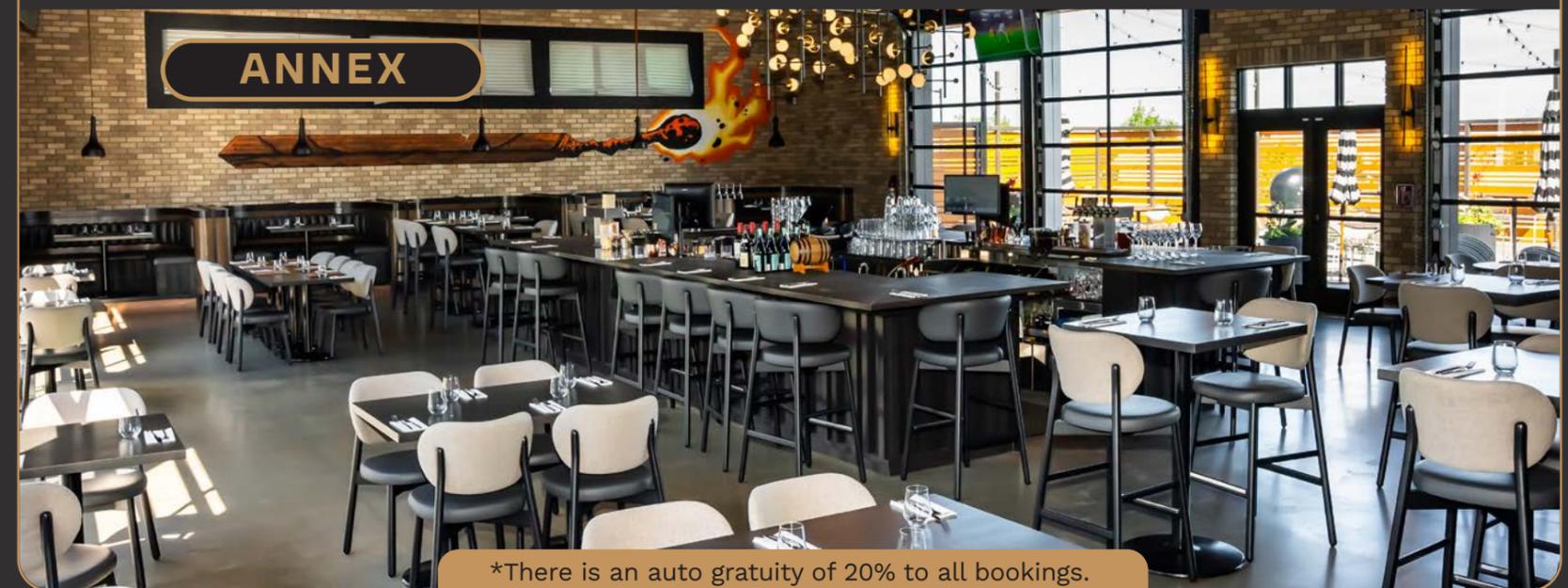
FIRE BAR

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

Ideal for:

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

full book out available, inquire for pricing



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UPPER LEVEL



PYRO MENU

PYRO SIGNATURE \$70pp

Starter/Salad: Share Style (Pick 4)

- Caesar Salad
- Calamari
- Crispy Wings
- Charcoal Beet Salad
- Mangkok Dumplings
- 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 be customized Add wine & beverage pairing for an additional charge.



PYRO Drinks Menu

PYRO PREMIUM (Served shared style) \$100pp

Starter/Salad (Pick 4)

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

Pizza (Pick 3)

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

Primal (All included)

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

Dessert (Pick 1)

- Madeleine Toffee Pudding
- Triple Chocolate Mousse
- Cheesecake

*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
- Cocktail/Christmas/Staff Parties
- Birthdays
- Anniversaries
- Wedding Receptions

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ORO PRIVATE MENU

SERVED SHARE STYLE

ORO SIGNATURE

\$80pp

Starters (Pick 2)

- Caesar Salad
- Mushroom Toast
- Polette al Forno
- Arancini

ADD Focaccia \$4pp

Pizza (Both included)

- Neo Margherita
- Prosciutto

Pasta (Pick 2)

- Spaghetti Beef Ragu
- 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
- Polette al Forno
- Caesar Salad
- Scallop Crudo
- Mushroom Toast
- Arancini

Pasta (Pick 3)

- Chicken Alfredo
- Spicy Rigatoni
- Vongole
- Gnocchi

Main (Pick 3)

- Chicken Cacciatore
- Osso Bucco
- Sablefish Piccata
- Bistecca

Add 1 side

- Pomme Paillason
- Focaccia
- Black Truffles

Dessert (Includes all 3)

- Madeleine Toffee Pudding
- Triple Chocolate Mousse
- Cheesecake

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
- Caesar Salad

Pasta (Pick 3)

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

Main (Pick 3)

- Chicken Cacciatore
- Osso Bucco
- Sablefish Piccata
- Bistecca

Add 2 sides

- Pomme Paillason
- Focaccia
- Black Truffles

Dessert (Includes all 3)

- Madeleine Toffee Pudding
- Triple Chocolate Mousse
- Cheesecake

WINE PAIRING

Starting at \$60 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



ORO
Drinks Menu



*Minimum of 10 people

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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

See menus below. Please note that all menus are fully customizable. Our event coordinator and chefs will collaborate with you to craft a personalized menu tailored to your preference.

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



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PRIVATE CHEF 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.

15 ppl
\$300

30 ppl
\$600

60 ppl
\$900

100 ppl
\$1500

200 ppl
\$3000

Add Bartender \$20/per hour
Add Server \$20/per hour

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

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PRIVATE CATERING MENU

BREAKFAST MEETING OPTIONS

Bakery Deluxe \$25pp **The New Classic** \$29pp

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

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 **Pizza Party** \$25pp

Includes:

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

Select two 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

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

Select two side options:

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

Add Assortment of Dips: Buttermilk Ranch, Jalapeno Cheese Fondue, Caesar \$2/pp

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



PYRO
Drinks Menu



ORO
Drinks Menu



PRIVATE CATERING MENU

CANAPÉS & BITES (by the dozen)

Saffron Arancini Basil aioli	\$48
Nonna's Meatballs Parmigiano Reggiano	\$36
Albacore Tuna Tataki Ponzu dressing, crunchy veggies, mango, garlic chips, nori, sesame	\$48
Chicken Tenders Crispy panko breading, brined in lemon & rosemary, Carolina mustard dressing	\$48
Bruschetta Toasted olive oil baguette	\$48
Selection of Wood Fired Pizzas 12" pizzas 6 slices each, D.O.P. tomato, 48 hour fermented dough, fresh cheese and cured meats, single origin olive oil	\$21
Tapas Trio Hummus, salsa fresca, guacamole, two types of L'OCA tortilla chips: sea salt & caliente	\$36



CAKE/PASTRY MENU



Classic Carrot Cake Pineapple, carrots, raisins, and nuts. cream cheese icing between layers	65	Lemon Meringue Tart Crisp buttery sable crust, filled with tangy lemon curd, topped with light as air French meringue (serves 6)	28
Triple Chocolate Cake Chocolate cake, chocolate ganache, chocolate butter cream	65	Profiteroles Airy French pastries made from choux, filled with caramel cream. (serves 6)	18
Vanilla Raspberry Cake White cake with raspberry jam & vanilla butter creamserves (serves 6-10)	65	French Macarons (dozen) Not only delicious, but a 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	25
Chocolate Moose Cake The best. Damn. Chocolate cake. 64% dark chocolate mousse, chocolate grenache, chocolate Cremieux, chocolate mirror glaze, on sable cookie base	65	Sour Cherry Pie or Seasonal Pie A flaky, butter crust paired with a luscious homemade filling that is not too runny or too thick. Simply perfect!	15

Customisable Cake For Any Event



CATERING PLATTERS

CHARCUTERIE

Our charcuterie boards feature a selection of worldly sourced cured meats, local and imported cheeses, an assortment of pickles and olives, fresh and dried fruits, preserves, and artisanal crackers.

Small Platter: Serves up to 8 people \$149
Medium Platter: Serves up to 15 people \$249
Large Platter: Serves up to 20 people \$349

SUSHI

Our sushi is made-in house by our master sushi maker with over 30 years experience.

California Roll, Dynamite Roll, Spicy Tuna Roll, Teriyaki Roll, Veggie Roll, Assorted Nigiri... and more. Inquire about our features.

60 Pieces: \$99
100 Pieces: \$149
200 Pieces: \$249



ADD-ONS

L'OCA GIFT CARDS

Available year-round for any occasion.

GIFT BASKETS

Allow us to curate the perfect gift basket for your next event. Ideal for corporate gatherings or as a thoughtful "thank you."

Prices start at just \$25 per basket.

L'OCA HANDMADE CHOCOLATE

Our L'OCA handcrafted chocolates are simple and the perfect party favour.

FLORAL

Choose from our beautifully hand-crafted bouquets available in Small, Medium, and Large sizes. For custom floral arrangements tailored to your event, please contact us.

Small \$34 | Medium \$42 | Large \$58



DRINK MENU

BOTTLE BEER /CIDER

STELLA ARTOIS 330 ml • **10.75**

GUINNESS 440 ml • **11.50**

MANUAL LABOUR BROWN ALE 473 ml • **5.50**

70 ACRES BOSSMAN LAGER 473 ml • **5.50**

NOVA VODKA CLOUDBERRY COOLER 355 ml • **4.50**

NOVA GIN PASSIONFRUIT COOLER 330 ml • **10.75**

BROKEN SPOKE CIDER 473 ml • **13**

BLINDMAN KETTLE SOUR 473 ml • **5.50**

NO BOATS ON SUNDAY CIDER 355 ml • **5.50**

BUDWEISER 341 ml • **8.75**

COORS LIGHT 341 ml • **8.75**

CORONA 330 ml • **9.25**

HEINEKEN 330 ml • **9.25**

SOFT DRINKS

SAN PELLEGRINO SPARKLING • **1.79**

ANNEX SODAS • **2.99 EA**

Cola, Ginger ale, Cranberry, Root Beer

L'OCA FRESH JUICES

SAN PELLEGRINO 750 ml • **7.00**

ACQUA PANNA 750 ml • **7.00**

L'OCA WATER • **1.00**

EARTH WATER • **2.75**

ZERO PROOF

ONE FOR THE ROAD AMBER, 473 ml • **7.50**

ONE FOR THE ROAD WHAT'S THE POINT WHEAT ALE 473 ml • **7.50**

SEA CHANGE STRAIGHT EDGE 473 ml • **7.50**

NOUGHTY ZERO PROOF WINE, 5oz • **12** | 750ml • **54**

SAKE

MASUMI BLUE 180 ml • **19**

KOKOUSHI MUSO HOKKAIDO 180 ml • **22**

FUKUCHO JUNMAI DAIGINJO HATTANSO 750 ml • **122**

FUKUCHO SEASIDE JUNMAI 720 ml • **93**

TENBI JUNMAI GINJO 720 ml • **100**

ECHIGO KOSHIHIKARI 500 ml • **20**

WINE

GLASS OF WHITE SANGRIA, 4 oz • **12**

GLASS OF RED SANGRIA, 4 oz • **12**

MAILVOIRE ROSE, 250 ml • **10**

CAVE SPRING CAB FRANC, 200 ml • **7.50**

CAVE SPRING RIESLING, 200 ml • **7.50**

CASTELFINO CAVA 200 ml • **7.50**



MEET MEHAK, L'OCAS EVENT COORDINATOR

No event is too big or too small. Not finding the specific menu or event you're envisioning? Don't worry—I'll collaborate with you to plan and customize everything to meet your exact needs. With over 10 years experience in coordinating all types of events, I'll ensure every detail is flawlessly executed for an unforgettable experience.



PHONE: 587.871.5622 | **EMAIL:** Catering@loca.ca | **ONLINE:** loca.ca
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