



# Group Dining

2025



## A LOCAL TAVERN FEATURING ONE OF THE REGION'S LARGEST RAW BARS.

Located on Philadelphia's vibrant Avenue of the Arts in the heart of the city, Loch Bar is a classic seafood tavern that blends the best of land and sea!

Loch Bar on Philadelphia's Avenue of the Arts is more than just a restaurant; it's an immersive journey through the finest culinary offerings, live music, and an ambiance that embraces Philadelphia's energy and lively spirit.

Some of Loch Bar's Signature dishes include the Lobster Roll, Crab Cakes, and Charcuterie Boards. Pair your meal with a handcrafted cocktail, local craft beer or try a selection from our expansive whiskey list, with more than 400 different bottles from around the world.



## PRIVATE DINING ROOM

 UP TO 14 SEATED

### FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$800++ Monday - Thursday

\$1,200++ Friday - Sunday

## SEMI PRIVATE DINING

 UP TO 22 SEATED

### FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$2,500++ Monday - Thursday

\$4,500++ Friday - Sunday

## LOUNGE SPACE

 UP TO 30 GUESTS FOR A COCKTAIL RECEPTION

Semi Private Space: High top seating, adjacent to the bar, provides the perfect atmosphere for gatherings with an energetic and vibrant feel.

### FOOD & BEVERAGE MINIMUMS (Exclusive of tax and gratuity)

\$1,000++ Monday - Thursday | \$2,000++ Friday - Sunday

Available before 6pm and after 8pm  
Inquire for larger groups, partial and full buyouts available.



# *Menu Packages*

LUNCH & DINNER + BRUNCH



# CHESAPEAKE GOLD

\$70.00 /PP

## APPETIZERS

SERVED FAMILY STYLE

### CRAB & ARTICHOKE DIP

*spinach, lump crab, parmesan, celery, carrots, and baguette*

### TUNA POKE

*avocado, scallion, radish, chili oil, soy ginger dressing*

### CRISPY POTATO SKINS & CAVIAR

*horseradish cream, american caviar*

## ENTREES

CHOICE OF ONE

### PAN-ROASTED JAIL ISLAND SALMON

*seasonal preparation*

### MAINE LOBSTER ROLL

*drawn butter, celery leaf, toasted split-top bun*

### LOCH BURGER

*2 black angus patties, pickles, white cheddar, shredded lettuce, tomato, churchill sauce*

### MARYLAND CRAB CAKE

*old bay remoulade, choice of fries or salad*

## DESSERT

SERVED FAMILY STYLE

### CHOCOLATE CAKE

### SEASONAL CHEESECAKE

### FRESH BERRIES & CREAM



# HOLLYWOOD

\$90.00 /PP

## APPETIZERS

SERVED FAMILY STYLE

### CRAB & ARTICHOKE DIP

*spinach, lump crab, parmesan, celery, carrots, and baguette*

### TUNA POKE

*avocado, scallion, radish, chili oil, soy ginger dressing*

### CRAB TATER TOTS

*house made tater tots, blue crab, garlic aioli*

## SALAD

### CLASSIC CAESAR SALAD

*romaine lettuce, manchego, croutons*

## ENTREES

CHOICE OF ONE

### CRISPY PEKING DUCK BREAST

*duck fat fried fingerling potatoes, red watercress, bacon lardon, lavender honey*

### JAIL ISLAND SALMON

*Seasonal preparation*

### MARYLAND CRAB CAKE

*old bay remoulade, choice of fries or salad*

### 8oz BLACK ANGUS FILET MIGNON

*charred broccoli lemon vinaigrette, manchego cheese, red wine, maître d' butter*

### ROASTED BRANZINO

*napa cabbage, sesame seed, green beans, carrot, nuoc cham*

## DESSERT

SERVED FAMILY STYLE

### CHOCOLATE CAKE

### SEASONAL CHEESECAKE

### FRESH BERRIES & CREAM



# HOLY GRAIL

\$110.00 /PP

## APPETIZERS

SERVED FAMILY STYLE

### CHARCUTERIE & CHEESE BOARD

daily selection of charcuterie & cheese

### TUNA POKE

avocado, scallion, radish, chili oil,  
soy ginger dressing

### RAW BAR

selection of shucked oysters and shrimp cocktail

### CRAB & ARTICHOKE DIP

spinach, lump crab, parmesan, celery, carrots,  
and baguette

## SALAD

### CLASSIC CAESAR SALAD

romaine lettuce, manchego, croutons

## ENTREES

CHOICE OF ONE

### CRISPY PEKING DUCK BREAST

duck fat fried fingerling potatoes, red watercress, bacon  
lardon, lavender honey

### MISO ROASTED CHILEAN SEA BASS

spring mushrooms, english peas, pea shoots, puffed farro,  
soy butter

### MARYLAND CRAB CAKES

two housemade jumbo lump crab cakes,  
old bay remoulade

### 8oz BLACK ANGUS FILET MIGNON

charred broccoli lemon vinaigrette, manchego cheese, red  
wine, maître d' butter

## DESSERT

SERVED FAMILY STYLE

### CHOCOLATE CAKE

### SEASONAL CHEESECAKE

### FRESH BERRIES & CREAM

# BRUNCH

..... \$35<sup>.00</sup> /PP .....

## 1ST COURSE

SERVED FAMILY STYLE (CHOOSE 3)

**WILD BERRY PARFAIT | GRAPEFRUIT | PETITE PASTRY BOARD  
PETITE CHARCUTERIE BOARD | MUSSELS**

## ENTREE

(CHOOSE 3 FOR THE TABLE; CHOICE OF ONE)

**LOCH BAR BURGER | LOCH BAR BREAKFAST | BAGELS AND LOX  
LEMON RICOTTA PANCAKES**

+\$3 BACON | +\$3 CANADIAN BACON | +\$3 CHICKEN SAUSAGE

..... \$55<sup>.00</sup> /PP .....

## 1ST COURSE

SERVED FAMILY STYLE (CHOOSE 3)

**CRAB DIP | SHRIMP COCKTAIL | POTATO SKINS AND CAVIAR  
PETITE PASTRY BOARD | FRIED OYSTERS**

## ENTREE

(CHOOSE 3 FOR THE TABLE; CHOICE OF ONE)

**CHICKEN AND FRENCH TOAST | OPEN-FACED BREAKFAST SANDWICH  
EGGS BENEDICT (ALL OPTIONS) | LOCH BAR BURGER | SHRIMP & GRITS**

+\$3 BACON | +\$3 CANADIAN BACON | +\$3 CHICKEN SAUSAGE

# LOUNGE MENU

**\$45 /PP**

SELECT THREE

## CRAB & ARTICHOKE DIP

*spinach, lump crab, parmesan, celery, carrots, and baguette*

## TUNA POKE

*avocado, scallion, radish, chili oil, soy ginger dressing*

## SPANISH IBERICO RIBS

*maple bourbon glaze, snap pea & radish salad, lemon miso vinaigrette*

## CRISPY POTATO SKINS & CAVIAR

*horseradish cream, american caviar*

## CRAB TATER TOTS

*blue crab, garlic aioli*

## RAW BAR DISPLAY +\$25PP

*east & west coast oysters, mussels, shrimp cocktail*

## CHARCUTERIE & CHEESE BOARD +\$15PP

*daily selection of charcuterie & cheese*

# A LA CARTE

*appetizer additions*

## SKIRT STEAK LETTUCE WRAPS .. \$9/PP

*cucumber, korean bbq marinade, daikon kimchi, samjang*

## SEA SCALLOP CRUDO .....\$7/PP

*mango, citrus, puffed forbidden rice, sea bean, yuzu aioli*

## FRIED OYSTERS .....\$7/PP

*local oysters dredged and fried crispy, old bay remoulade*

## FRIED BRUSSEL SPROUTS ..... \$5/PP

*honey siracha glaze*

## RESTAURANT POLICIES *for Group & Private Functions*

### BEVERAGES ARE BILLED BY CONSUMPTION

All parties hosted on property incur a 20% service charge/gratuity, a 2% Administrative Fee, a 8% Pennsylvania Sales Tax for Food (6% State & 2% County) and 10% Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval.
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event. Cancellations due to inclement weather require 48 hours notice.
- Loch Bar is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

## CONTACT

To book your event or inquire for more information, please contact:

**NICOLE MANNING**

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