



REDS
AT
SQUARE ONE

EVENTS

100 City Centre Drive,
Unit #2-815
Mississauga, ON
L5B 2C9

RedsSquareOne.com

SignatureRestaurants.com



REDS.



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REDS
AT
SQUARE ONE

Where great food, crafted cocktails and good conversation meet, Reds Square One puts an emphasis on making everything an occasion. Our open-concept restaurant can host a variety of events, from corporate mix and mingles to brunch showers. Whether you're admiring your new purchases or meeting with friends, family or colleagues – we believe in making the ordinary outstanding and the special, exceptional.

LOCATION:

100 City Centre Drive, Unit #2-815
Square One Shopping Centre , Closest to Entrance 8, P-8 lot

EVENT SPACES:

securing spaces exclusively may require an advance food order or minimum food and beverage spend guarantee

BAR-LOUNGE:

Feature TVs and bar-height tables

Lower Lounge

50 seated, bistro-style
up to 60 standing

Upper Lounge

40 seated, bistro style
up to 40 standing

Full Lounge Buyout

90 seated, bistro-style
up to 100 standing

DINING:

Features a mix of standard dining-height tables and booths

Dining Room - bistro-style seating

seats up to 60

Bakery Table

seats 7

Full Restaurant Buyouts are not available

FEATURES

- + Walking distance to Mississauga City Centre, the Living Arts Centre and Sheridan College Campus
- + Wireless Internet connection.
- + Entrances from street and inside mall
- + Wheelchair accessible

WEBSITE: www.SignatureRestaurants.ca

BOOKINGS: SignatureEvents@SIRcorp.com





PASSED CANAPÉS

Priced per piece. Minimum order by the dozen.

(V) = vegetarian (GF) = free of ingredients containing gluten. REDS is not a gluten free facility.

ANGUS BEEF SLIDERS

American cheese, secret sauce, pickle, baked buns
\$3.50

ROAST BEEF YORKIES

bite-sized Yorkshire puddings, caramelized onions, horseradish cream sauce, jus
\$3.50

LOBSTER MINI GRILLED CHEESE*

east coast lobster, mascarpone and avocado, house-baked sourdough bread
\$3.50

NOVA SCOTIA GUACAMOLE (GF)

guajillo chili-dressed lobster, crisp tortillas
\$3.50

TUNA TOSTADAS (GF)

crispy yellow corn tortillas, guacamole, seared tuna, mango ginger glaze
\$3.50

SUSHI STACK

salmon, crispy rice, pickled ginger, spicy sesame aioli, shallots, kabayaki
\$3.50

PLATTERS AND SHAREABLES

BEETROOT HUMMUS (V)

garden vegetables, pita crisps
\$9.50

TRUFFLE FRIES (V)

fresh cut russet fries, sea salt, thyme, Parmesan
\$9.70

SWEET POTATO FRIES (V)

oven-roasted tomato aioli and curried mango sauces
\$9.10

ANGUS BEEF SLIDERS

American cheese, secret sauce, pickle, house baked buns
\$14.25/3

AHI TUNA TOSTADAS (GF)

mango ginger glaze, guacamole
\$15.35

CALAMARI FRITTI

garlic confit, crisp rosemary and lemon, roasted tomato aioli
\$14.35

NOVA SCOTIA GUACAMOLE

guajillo chili-dressed lobster, crisp tortillas
\$19.95

CRISPY CHICKEN WINGS

tossed in Buffalo butter sauce
\$14.85

BANGKOK NACHOS

crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese
\$13.75

* indicates option that can be made vegetarian



LUNCH

PACKAGE #1

\$32 per person

APPETIZERS

Choose one

TOMATO FENNEL SOUP (V, GF)
Parmesan crouton, crème fraîche

CAESAR SALAD
chopped romaine, Parmesan croutons,
applewood bacon

MAINS

Choose one

MASALA BUTTER CHICKEN BOWL
cucumber raita, basmati rice, naan bread

CHICKEN, KALE AND QUINOA SALAD (GF)*
roasted chicken, quinoa, pecans,
cranberries, apple, sweet potato,
Manchego, citrus vinaigrette

REDS CHEESEBURGER
lettuce, tomato, red onion, pickle, fresh
baked potato bun. Served with French fries

DESSERT

MINI BUTTER TARTS
2 minis

INCLUDES COFFEE OR TEA

LUNCH

PACKAGE #2

\$42 per person

APPETIZERS

Choose one

WILD MUSHROOM SOUP (V, GF)
truffle, chives

KALE & QUINOA SALAD (V, GF)
pecans, cranberries, apple, sweet potato,
Manchego, citrus vinaigrette

CAESAR SALAD
chopped romaine, Parmesan croutons,
applewood bacon

MAINS

Choose one

CHICKEN COBB SALAD (GF)*
roasted chicken, chopped romaine, blue
cheese, soft-yolk egg, Applewood bacon,
avocado, tomato, Dijon dressing

SALMON BIBIMBAP (GF)
jasmine rice, carrots, cucumber, red onion,
nori, gochijang

BRIXTON BURGER
caramelized onions, Portobello mushroom,
swiss cheese, onion rings, horseradish aioli,
fresh-baked potato bun

CHICKEN CARBONARA*
rigatoni, sweet garden peas, garlic confit,
smoky bacon, chives, perfectly-poached egg

DESSERTS

Choose one

FRESHLY-BAKED APPLE PIE
traditional pie crust with Granny Smith
apples and oatmeal crumble

MINI BUTTER TARTS
2 minis

INCLUDES COFFEE OR TEA

* indicates option that can be made vegetarian

DINNER PACKAGE #1

\$45 per person

FOR THE TABLE

REDS BAKERY BREAD

Ciabatta bread bites, extra virgin olive oil, parmesan, garlic butter

APPETIZERS

Choose one

WILD MUSHROOM SOUP (V, GF)

truffle, chives

KALE & QUINOA SALAD (V, GF)

pecans, cranberries, apple, sweet potato, Manchego, citrus vinaigrette

CAESAR SALAD

chopped romaine, Parmesan croutons, applewood bacon

MAINS

Choose one

HARVEST BOWL (V, GF)

basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing

RAVIOLI & GARLIC SHRIMP*

ricotta ravioli, sun-dried tomato soffrito beurre blanc

MAINS (cont'd)

REDS FLASH-ROASTED CHICKEN (GF)

48-hour marinated, broccoli and cheddar with guajillo sesame, double-roasted russet potato

STEAK FRITES (GF)

7oz sirloin, truffle-Parmesan fries

DESSERTS

Choose one

LEMON BRÛLÉE CHEESECAKE

mascarpone, vanilla cheesecake, torched lemon curd, traditional honey graham crust

CHOCOLATE CHESS PIE

Chocolate ganache custard, flaky chocolate crust, Chantilly cream

INCLUDES COFFEE OR TEA

DINNER PACKAGE #2

\$52 per person

FOR THE TABLE

BEETROOT HUMMUS (V)

Garden vegetables, pita crisps

APPETIZERS

Choose one

TOMATO FENNEL SOUP (V)

Parmesan crouton, crème fraîche

BEET SALAD (V, GF)

goat cheese, candied almonds, lemon cider dressing

CAESAR SALAD

chopped romaine, Parmesan croutons, applewood bacon

MAINS

Choose one

CHICKEN CARBONARA*

rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, perfectly-poached egg

SEARED SALMON

*ROMESCO (GF)
roasted tomato and almond purée, succotash, fingerling potatoes, triple-crunch beurre blanc*

MAINS (cont'd)

REDS FLASH-ROASTED CHICKEN (GF)

48-hour marinated, broccoli and cheddar with guajillo & sesame, double-roasted russet potato

BBQ PORK RIBS

half-rack of slow-cooked ribs, grilled and BBQ brushed, jicama slaw, fresh cut fries

CHIPOTLE SIRLOIN (GF)

7oz Sirloin topped with goat cheese butter

DESSERTS

Choose one

LEMON BRÛLÉE CHEESECAKE

mascarpone, vanilla cheesecake, torched lemon curd, traditional honey graham crust

CHOCOLATE CHESS PIE

chocolate ganache custard, flaky chocolate crust, chantilly cream

INCLUDES COFFEE OR TEA

* indicates option that can be made vegetarian