



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
\$3.75

LOBSTER MINI GRILLED CHEESE*

east coast lobster, mascarpone and avocado, house-baked sourdough bread
\$3.75

TUNA TOSTADAS (GF)

crispy yellow corn tortillas, guacamole, seared tuna, mango ginger glaze
\$3.75

NOVA SCOTIA GUACAMOLE (GF)

guajillo chili-dressed lobster, crisp tortillas
\$3.75

PLATTERS AND SHAREABLES

BEETROOT HUMMUS (V)

garden vegetables, pita crisps
\$9.75

TRUFFLE FRIES (V)

fresh cut russet fries, sea salt, thyme, Parmesan
\$9.95

SWEET POTATO FRIES (V)

sun-dried tomato aioli and curried mango sauces
\$9.45

ANGUS BEEF SLIDERS

American cheese, secret sauce, pickle, house baked buns
\$14.50/3

AHI TUNA TOSTADAS (GF)

mango ginger glaze, guacamole
\$15.35

CALAMARI FRITTI

garlic confit, crisp rosemary and lemon, sun-dried tomato aioli
\$14.35

NOVA SCOTIA GUACAMOLE

guajillo chili-dressed lobster, crisp tortillas
\$19.95

CRISPY CHICKEN WINGS

tossed in Buffalo butter sauce
\$14.95

BANGKOK NACHOS

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

* indicates option that can be made vegetarian



LUNCH

PACKAGE #1

\$32 per person

APPETIZERS

Choose one

WILD MUSHROOM SOUP (V, GF)
truffle, chives

CAESAR SALAD
chopped romaine, Parmesan croutons, applewood bacon

MAINS

Choose one

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

KALE, CHICKEN AND CASHEW SALAD (GF)*
shredded kale, miso vinaigrette, onion chips, sesame, parmesan

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

3 BEET & GOAT CHEESE (V, GF)
fresh goat cheese, arugula, candied almonds, lemon-cider 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, red onion, cucumber, avocado, watermelon radish, onion chips, nori, gochujang, kabayaki, sesame seeds, green onion, shallot dressing

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

ROMA STYLE FOCACCIA *fresh*
baked bread of the day

APPETIZERS

Choose one

WILD MUSHROOM SOUP (V, GF)
truffle, chives

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*

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

WILD MUSHROOM SOUP (V)
Parmesan crouton, crème
fraîche

3 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