



REDS  
ON  
GERRARD

EVENTS

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382 Yonge Street, Unit 6  
Toronto, ON, M5B 1S8  
416-977-3200  
SignatureEvents@SIRcorp.com  
www.redsmidtowntaVERN.com



REDS.



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## REDS ON GERRARD

Old-world style meets modern comfort with a bon vivant twist on all the classics at REDS Midtown Tavern. Serving as a social midpoint for Toronto's East and West neighbourhoods, we believe delicious food should be shared – and enjoyed with our crafted cocktails. Our contemporary semi-private spaces provide the perfect venue for your next casual business meeting or get-together with friends and family.

### LOCATION

382 Yonge Street, Yonge + Gerrard

### SEMI-PRIVATE SPACES

Mezzanine: 40 seated / 60 cocktail

Lunch \$650-\$1,000\*\*

Dinner \$750-\$1,750\*\*

Gerrard Room: 14 seated / 20 cocktail

Lunch \$350\*\*

Dinner \$550-600\*\*

### SOCIAL/OPEN SPACES

Tasting Table: 15 seated / 25 cocktail

Upper Cocktail: 30 seated / 50 cocktail  
\$1000-\$1500

Lower Cocktail: 36 seated / 40 cocktail  
\$3000

*\*\*subject to change based on seasonal business time slot*

### FEATURES

- + Wireless Internet connection.
- + Across the street from Eaton Chelsea Hotel.
- + Walking distance to College and Dundas subway stations, MaRS Discovery District and College Park.
- + Minutes from the Toronto core.

**WEBSITE:** [www.SignatureRestaurants.ca](http://www.SignatureRestaurants.ca)

**BOOKINGS:** [SignatureEvents@SIRcorp.com](mailto: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.

### MINI GRILLED CHEESE (V)

Swiss and cheddar cheese on house baked sourdough bread  
\$3.00

### AHI TUNA TOSTADAS

mango ginger glaze, guacamole  
\$3.50

### ANGUS BEEF SLIDERS

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

### BANGKOK NACHO

crisp wonton, roasted chicken, lime crema, sweet chili, cheese, peanuts  
\$3.50

### TRUFFLE FRIES (V, GF)

fresh-cut russet fries, sea salt, thyme, Parmesan  
\$3.00

### SWEET POTATO FRIES (V, GF)

sun-dried tomato aioli and curried mango sauces  
\$3.00

## SWEETS

### DOUBLE-BITE BUTTER TARTS

\$2.00 each

## PLATTERS AND SHAREABLES

### BEETROOT HUMMUS(V)

garden vegetables, pita chips  
\$9.75 (serves 4-6)

### CALAMARI FRITTI

crisp zucchini, lemon and rosemary, roasted tomato aioli  
\$15.35 (serves 4)

### TRUFFLEFRIES (GF)

fresh cut russet fries, sea salt, thyme, Parmesan  
\$9.95 (serves 4)

### SWEET POTATO FRIES(GF)

oven-roasted tomato aioli and curried mango sauces  
\$9.45 (serves 4)

### AHI TUNA TOSTADAS

mango ginger glaze, guacamole  
\$15.35 (serves 3-4)

### NOVA SCOTIA GUACAMOLE

guajillo chili dressed lobster, fresh guacamole, crisp tortillas  
\$19.95 (serves 4-6)

### BANGKOK NACHOS

crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese  
\$14.75 (serves 4-5)

### CHICKEN WINGS

tossed in Buffalo butter sauce  
\$14.95 (6-8 wings)

### ANGUS BEEF SLIDERS

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

### ARTISANAL CHEESE PLATTER\*

mixed crackers, bread, fruit preserves, olives  
\$15.00 (serves two to three)

### TAVERN BUTCHER BOARD\*

artisanal charcuterie, pickles, Kozlik's mustard, fresh bread  
\$29.95 (serves four to five)

\*must be ordered minimum of 7 business days prior to event

## LUNCH

### PACKAGE #1

\$35 per person

#### APPETIZERS

**WILD MUSHROOM SOUP (V,GF)**  
*truffle, chives*

**CAESAR SALAD**  
*kale, chopped romaine, Parmesan croutons, applewood bacon*

#### MAINS

**HARVEST BOWL (V,GF)**  
*basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing*

**FISH & CHIPS**  
*chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries*

**CHICKEN COBB SALAD (GF)**  
*grilled chicken breast, romaine, kale, quinoa, blue cheese, soft-yolk egg, applewood bacon, avocado, Dijon dressing*

#### DESSERT

**DOUBLE-BITE BUTTER TARTS**  
*two minis*

**INCLUDES COFFEE OR TEA**

## LUNCH

### PACKAGE #2

\$40 per person

#### APPETIZERS

**WILD MUSHROOM SOUP (V, GF)**  
*truffle, chives*

**KALE AND CASHEW SALAD (V)**  
*shredded kale, miso vinaigrette, onion chips, sesame, Parmesan*  
*\*\*gluten-friendly without the onion chips\*\**

**CAESAR SALAD**  
*kale, chopped romaine, Parmesan croutons, applewood bacon*

#### MAINS

**HARVEST BOWL (V,GF)**  
*basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing*

**RAVIOLI AND GARLIC SHRIMP**  
*ricotta ravioli, sundried tomato sofrito, beurre blanc*

**MASALA BUTTER CHICKEN BOWL**  
*cucumber raita, basmati rice, almond flour, naan bread*

**STEAK FRITES (GF)**  
*7oz sirloin, truffle Parmesan fries*

#### DESSERTS

**LEMON BRÛLÉE CHEESECAKE**  
*mascarpone, vanilla cheesecake, torched lemon curd, traditional honey graham crust*

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

**INCLUDES COFFEE OR TEA**

## DINNER PACKAGE #1

\$45 per person

### FOR THE TABLE

**BEETROOT HUMMUS (V)**  
*garden vegetables, pita crisps*

### APPETIZERS

**WILD MUSHROOM SOUP (V, GF)**  
*truffle, chives*

**KALE & CASHEW SALAD (V)**  
*shredded kale, miso vinaigrette,  
onion chips, sesame, Parmesan*  
*\*\*Gluten-friendly without the onion chips\*\**

**CAESAR SALAD**  
*kale, chopped romaine, Parmesan  
croutons, applewood bacon*

### MAINS

**HARVEST BOWL (GF, V)**  
*basmati rice, avocado, cauliflower,  
sweet potato, chickpeas, raita,  
greens, seed & nut blend, chia seed  
dressing*

**RAVIOLI & GARLIC SHRIMP**  
*ricotta ravioli, sun dried tomato  
sofrito, beurre blanc*

**CHICKEN CARBONARA**  
*rigatoni, sweet garden peas, garlic  
confit, smoky bacon, onion, thyme  
cream, perfectly poached egg*

**STEAK FRITES (GF)**  
*7oz sirloin, truffle Parmesan fries*

### DESSERTS

**LEMON BRÛLÉE CHEESECAKE**  
*mascarpone, vanilla cheesecake,  
torched lemon curd, traditional honey  
graham crust*

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

**INCLUDES COFFEE OR TEA**

## DINNER PACKAGE #2

\$55 per person

### FOR THE TABLE

**TAVERN BUTCHER BOARD**  
*charcuterie meats, pickles, Kozlik's mustard,  
fresh bread*

### APPETIZERS

**WILD MUSHROOM SOUP (V, GF)**  
*truffle, chives*

**BEET SALAD (V, GF)**  
*fresh goat cheese, candied almonds, lemon  
cider dressing*

**CAESAR SALAD**  
*kale, chopped romaine, Parmesan croutons,  
applewood bacon*

### MAINS

**HARVEST BOWL (V, GF)**  
*basmati rice, avocado, cauliflower, sweet  
potato, chickpeas, raita, greens, seed & nut  
blend, chia seed dressing*

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

**REDS FLASH-ROASTED CHICKEN (GF)**  
*48-hour marinated, broccoli and cheddar  
with serrano pepper & sesame seeds,  
double-roasted russet potato*

**RAVIOLI & GARLIC SHRIMP**  
*ricotta ravioli, crispy capers, sun dried  
tomato sofrito, beurre blanc*

**CHIPOTLE SIRLOIN (GF)**  
*7oz sirloin topped with goat cheese butter.  
Served with mashed potatoes, market  
vegetables and cabernet jus*

### DESSERTS

**LEMON BRÛLÉE CHEESECAKE**  
*mascarpone, vanilla cheesecake, torched  
lemon curd, traditional honey graham crust*

**BROOKLYN BLACKOUT CAKE**  
*rich dark chocolate cake, chocolate pudding,  
ganache, chocolate crumble*

**INCLUDES COFFEE OR TEA**