



REDS
AT
SQUARE ONE

EVENTS

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

RedsSquareOne.com

SignatureRestaurants.com



REDS.

REDS.

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

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

NOVA SCOTIA GUACAMOLE

guajillo chili-dressed lobster, crisp tortillas
\$3.75

SWEETS

DOUBLE-BITE BUTTER TARTS

\$2.00 each

PLATTERS AND SHAREABLES

BEETROOT HUMMUS (V)

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

TRUFFLE FRIES (V)

fresh cut russet fries, sea salt, thyme, Parmesan
\$9.95 (serves 3-4)

SWEET POTATO FRIES (V)

sun-dried tomato aioli and curried mango sauces
\$9.45 (serves 3-4)

ANGUS BEEF SLIDERS

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

AHI TUNATOSTADAS

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

CALAMARI FRITTI

crisp zucchini, lemon & rosemary, sun-dried tomato aioli
\$15.35 (serves 4)

NOVA SCOTIA LOBSTER GUACAMOLE

guajillo chili-dressed lobster, fresh guacamole, crisp tortillas
\$19.95 (serves 4-5)

CHICKEN WINGS

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

BANGKOK NACHOS

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

* 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
kale, chopped romaine, Parmesan
croutons, applewood bacon

MAINS

choose one

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

KALE, CHICKEN & CASHEW SALAD*
pulled chicken, shredded kale, miso
vinaigrette, onion chips, sesame, Parmesan
can be made gluten-friendly by omitting onion chips

REDS CHEESEBURGER
two-year aged cheddar, lettuce, tomato, red
onion, pickle, fresh baked potato bun.
Served with fresh-cut 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)*
grilled chicken breast, chopped romaine,
blue cheese, soft-yolk egg, Applewood
bacon, avocado, tomato, Dijon dressing

SALMON BIBIMBAP
jasmine rice, carrots, red onion, cucumber,
avocado, watermelon radish, onion chips.
nori, gochujang, kabayaki, sesame seeds,
green onion, shallot dressing

BRIXTON BURGER
caramelized onions, cremini mushrooms,
Swiss cheese, onion rings, horseradish aioli,
fresh-baked potato bun
served with fresh-cut fries

CHICKEN CARBONARA*
rigatoni, sweet garden peas, garlic confit,
smoky bacon, thyme cream, 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

BEETROOT HUMMUS (V)

garden vegetables, pita crisps

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, crispy capers, sun-dried tomato sofrito, 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

BROOKLYN BLACKOUT CAKE

rich dark chocolate cake, chocolate pudding, ganache, chocolate crumble

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, thyme cream, perfectly-poached egg

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 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

BROOKLYN BLACKOUT CAKE

rich dark chocolate cake, chocolate pudding, ganache, chocolate crumble

INCLUDES COFFEE OR TEA

* indicates option that can be made vegetarian