



REDS
ON
ADELAIDE

EVENTS

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SignatureEvents@SIRcorp.com
www.redswinetavern.com



REDS.



REDS ON ADELAIDE

Offering the perfect blend of modern flair and timeless sophistication, REDS Wine Tavern features passionate service, chef-inspired menus and an authentic wine list sure to satisfy any palate. Whether it's a meeting, corporate function or social celebration, our spaces provide the perfect backdrop for a memorable occasion.

LOCATION

77 Adelaide Street West, First Canadian Place

PRIVATE ROOMS

Bay Room: 12 seated

\$500 - \$750 ** food and beverage minimum at lunch
\$750** food and beverage minimum at dinner

Adelaide Room: 30 seated / 45-50 cocktail

\$1,000-\$1,500 ** food and beverage minimum at lunch

\$1,500-\$2,000 ** food and beverage minimum at dinner

Large Group Bookings

Upper level partial and full buy-outs available at dinner. Up to 136 seated / 200 cocktail

Available for Saturday and Sunday lunch and dinner buy-outs.

QUOTES AVAILABLE ON REQUEST

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

FEATURES

- + Private rooms equipped with large-screen LCD televisions with HDMI hookup for presentations.
- + Wireless Internet connection.
- + PATH accessible to St. Andrew Station.
- + Walking distance to major hotels and attractions.

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.

TRUFFLE FRIES (V)

russet fries, sea salt, thyme, Parmesan
\$3.25

SWEET POTATO FRIES (V)

*sun-dried tomato aioli and
curried mango sauce*
\$3.25

NOVA SCOTIA LOBSTER GUACAMOLE

*guajillo chili-dressed lobster, fresh
guacamole, crisp tortillas*
\$3.75

ANGUS BEEF SLIDERS

*American cheese, secret
sauce, pickle, baked buns*
\$4.00

STEAK AND POTATO (GF)

*horseradish sour cream,
sea salt, chives*
\$4.00

MINI GRILLED CHEESE (V)

*mascarpone, avocado, house-baked
sourdough bread, sun-dried tomato
aioli*
\$3.25

TANDOORI CHICKEN LOLLIPOPS (GF)

cucumber-mint tzatziki
\$3.75

TUNA TOSTADAS

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

SWEETS

DOUBLE-BITE BUTTER TARTS

\$2.00 each

CHOCOLATE & ALMOND BISCOTTI

baked in-house
\$2.00/two

PLATTERS AND SHAREABLES

BEETROOT HUMMUS (V)

garden vegetables, pita crisps
\$10.50 (serves 4-6)

CALAMARI FRITTI

*crisp zucchini, lemon and
rosemary, roasted tomato aioli*
\$15.50 (serves 4)

TRUFFLE FRIES (V)

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

SWEET POTATO FRIES (V)

*oven-roasted tomato aioli and
curried mango sauces*
\$9.50 (serves 4)

ANGUS BEEF SLIDERS

*American cheese, secret sauce,
pickle, house baked buns*
\$15.50 / 3 sliders

AHI TUNA TOSTADAS

mango ginger glaze, guacamole
\$16.50 (serves 3-5)

BANGKOK NACHOS

*crisp wonton, roasted chicken, lime
crema, sweet chili, cheese, peanuts*
\$15.50 (serves 4-6)

NOVA SCOTIA GUACAMOLE

*guajillo chili-dressed lobster,
crisp tortillas*
\$21.50 (serves 3-5)

CHICKEN WINGS

tossed in Buffalo butter sauce
\$15.25 (6-8 wings)

ARTISANAL CHEESE PLATTER (V)

*mixed crackers, breads, fruit
preserves, olives*
\$15.00 (serves 2-3)

TAVERN BUTCHER BOARD

*artisanal charcuterie, pickles,
Kozlik's mustard, fresh bread*
\$29.95 (serves 3-5)

LUNCH

PACKAGE #1

\$42 per person

APPETIZERS

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

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

MAI NS

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

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

TANDOORI CHICKEN SALAD
ancient grains, crisp cauliflower, cashews, naan bread, ginger dressing

DESSERTS

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

CHOCOLATE & ALMOND BISCOTTI
2 pieces, baked in-house

INCLUDES COFFEE OR TEA

LUNCH

PACKAGE #2

\$52 per person

APPETIZERS

WILD MUSHROOM SOUP (V, GF)
truffle, chives

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

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

MAI NS

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

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

TANDOORI CHICKEN SALAD
ancient grains, crisp cauliflower, cashews, naan bread, ginger dressing

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

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

DINNER PACKAGE #1

\$57 per person

FOR THE TABLE

BEETROOT HUMMUS (V)
garden vegetables, pita crisps

APPETIZERS

WILDMUSHROOM SOUP (V, GF)
truffle, chives

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

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

PAN-ROASTED CHICKEN (GF)
herb-roasted chicken, wild mushrooms, fingerling potatoes, sage, cipollini onion, jus

STEAK FRITES (GF)
7oz sirloin, truffle fries

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

DINNER PACKAGE #2

\$67 per person

FOR THE TABLE

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

APPETIZERS

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

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

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

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

PAN-ROASTED CHICKEN (GF)
herb-roasted chicken, wild mushrooms, fingerling potatoes, sage, cipollini onion, jus

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

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

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