



REDS  
ON  
GERRARD

EVENTS

---

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



REDS.

REDS.



## 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, Unit 6  
*right at the corner of Yonge + Gerrard*

### SEMI-PRIVATE SPACES

Mezzanine: 40 seated / 50 cocktail  
Gerrard Room: 14 seated / 20 cocktail

### SOCIAL/OPEN SPACES

**Tasting Table:** 15 seated / 25 cocktail  
**Upper Cocktail:** 30 seated / 50 cocktail  
**Lower Cocktail:** 36 seated / 40 cocktail

**PARTIAL AND FULL RESTAURANT BUYOUTS AVAILABLE** Up to 288 seated or standing

*REDS books event spaces with minimum food and beverage spend guarantees. Quotes available on request.*

### 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.

## 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

### ANGUS BEEF SLIDERS

*American cheese, horseradish aioli, pickle, house baked buns*  
\$3.50

### TRUFFLE FRIES (V, GF)

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

### AHI TUNA TOSTADAS

*mango ginger glaze, guacamole*  
\$3.50

### BANGKOK NACHO

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

### SWEET POTATO FRIES (V, GF)

*sun-dried tomato aioli*  
\$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)

### AHI TUNA TOSTADAS

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

### CHICKEN WINGS

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

### CALAMARI FRITTI

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

### NOVA SCOTIA GUACAMOLE

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

### ANGUS BEEF SLIDERS

*American cheese, horseradish aioli, pickle, house baked buns*  
\$14.50 / 3 sliders

### TRUFFLE FRIES (GF)

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

### BANGKOK NACHOS

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

### ARTISANAL CHEESE PLATTER\*

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

### SWEET POTATO FRIES (GF)

*oven-roasted tomato aioli*  
\$9.45 (serves 4)

### 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 oil, chives*

**CAESAR SALAD**  
*kale, 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, tomato, 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 oil, chives*

**TUNA TOSTADAS**  
*mango ginger glaze, guacamole*

**CAESAR SALAD**  
*kale, 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 soffrito,  
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*

**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 oil, chives*

**CAESAR SALAD**  
*kale, 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, crisp capers*

**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*

**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*

**AHI TUNA TOSTADAS**  
*mango ginger glaze, guacamole*

**CAESAR SALAD**  
*kale, 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 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**