



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 | 416-862-7337

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-out

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
- Walking distance to major hotels and attractions



PASSED CANAPÉS

Priced per piece. Minimum order one dozen.

V = vegetarian **GF** = free of ingredients containing gluten.
REDS is not a gluten free facility.

ANGUS BEEF SLIDERS	4.25
American cheese, horseradish aioli, pickle, baked buns	
TRUFFLE FRIES V	3.50
russet fries, sea salt, thyme, Parmesan	
SWEET POTATO FRIES V	3.50
sun-dried tomato aioli	
MINI MUSHROOM GRILLED CHEESE V	3.50
Sourdough, Provolone cheese, caramelized onions, roasted mushroom, lemon and truffle aioli	
TANDOORI CHICKEN LOLLIPOPS GF	4.00
mint cilantro chutney, yogurt sauce	
TUNA TOSTADAS	4.00
crispy yellow corn tortillas, guacamole, seared tuna, mango ginger glaze	
BAJA CITRUS CEVICHE GF	4.00
citrus tequila shrimp, avocado mousse, endive, pickled onion, grapefruit	
TORCHED BRIE & STRAWBERRY CROSTINI	4.00
red pepper jelly, strawberry, arugula, cranberry focaccia	
TENDERLOIN CARPACCIO	4.25
pink peppercorn, Parmesan, caper, lemon and truffle mustard aioli	
FALAFEL BITES V	3.75
mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream	
BANGKOK NACHOS	3.75
crisp wonton cup, roasted chicken, lime crema, sweet chili, cheese, peanuts	

PLATTERS & SHAREABLES

CALAMARI	18.25
crisp zucchini, lemon rosemary salt, sundried tomato aioli, rosemary ginger aioli (SERVES 4)	
TRUFFLE PARMESAN FRIES V	11.50
fresh cut russet fries, sea salt, thyme, Parmesan (SERVES 4)	
SWEET POTATO FRIES V	11.00
sun-dried tomato aioli (SERVES 4)	
ANGUS BEEF SLIDERS	17.25
American cheese, horseradish aioli, pickle, fresh baked sesame seed potato bun (SERVES 3)	
AHI TUNA TOSTADAS	18.50
mango ginger glaze, guacamole (SERVES 3-5)	
BANGKOK NACHOS	17.75
crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese, peanuts (SERVES 4-6)	
CHICKEN WINGS	17.50
tossed in Buffalo butter sauce (6-8 WINGS)	
ARTISANAL CHEESE PLATTER V	19.00
toasted cranberry focaccia, fruit preserves, olives (SERVES 2-3)	
TAVERN BUTCHER BOARD	35.00
artisanal charcuterie, pickles, Kozlik's mustard, fresh bread (SERVES 3-5)	

SWEETS

DOUBLE-BITE BUTTER TARTS	3.00
(EACH)	
CHOCOLATE & ALMOND BISCOTTI	3.00
baked in-house (2 PIECES)	

LUNCH PACKAGE 1

\$48 PER PERSON

| APPETIZERS | (CHOOSE ONE)

WILD MUSHROOM SOUP GF/V

truffle, chives

CAESAR SALAD V

kale, chopped romaine, Parmesan croutons, applewood bacon

| MAINS | (CHOOSE ONE)

HARVEST BOWL GF/V

basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, agave citrus

CHICKEN CARBONARA

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

TANDOORI CHICKEN SALAD

ancient grains, crisp cauliflower, cashews, naan bread, ginger dressing

| DESSERTS | (CHOOSE ONE)

LEMON BRÛLÉE CHEESECAKE

mascarpone, vanilla cheesecake, torched lemon curd, traditional honey graham crust

CHOCOLATE & ALMOND BISCOTTI

baked in-house (2 PIECES)

Includes Coffee or Tea

LUNCH PACKAGE 2

\$59 PER PERSON

| APPETIZERS | (CHOOSE ONE)

WILD MUSHROOM SOUP GF/V

truffle, chives

KALE & QUINOA SALAD GF/V

candied cashews, cranberries, apple, sweet potato, grana padano cheese, agave citrus

| MAINS | (CHOOSE ONE)

HARVEST BOWL GF/V

basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, agave citrus

SEARED SALMON ROMESCO 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

7oz sirloin, truffle Parmesan fries

| DESSERTS | (CHOOSE ONE)

LEMON BRÛLÉE CHEESECAKE

mascarpone, vanilla cheesecake, torched lemon curd, traditional honey graham crust

FRESH BAKED APPLE PIE

traditional pie crust with Granny Smith apples

Includes Coffee or Tea

DINNER PACKAGE 1

\$66 PER PERSON

| FOR THE TABLE |

AHI TUNA TOSTADAS

mango ginger glaze, guacamole

| APPETIZERS | (CHOOSE ONE)

WILD MUSHROOM SOUP GF/V

truffle, chives

KALE & QUINOA SALAD GF/V

candied cashews, cranberries, apple, sweet potato, grana padano cheese, agave citrus

CAESAR SALAD V

kale, chopped romaine, Parmesan croutons, applewood bacon

| MAINS | (CHOOSE ONE)

HARVEST BOWL GF/V

basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, agave citrus

CHICKEN CARBONARA

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

PAN-ROASTED CHICKEN GF

herb-roasted chicken, wild mushrooms, fingerling potatoes, sage, cipollini onion, jus

STEAK FRITES GF

7oz sirloin, truffle fries

| DESSERTS | (CHOOSE ONE)

LEMON BRÛLÉE CHEESECAKE

mascarpone, vanilla cheesecake, torched lemon curd, traditional honey graham crust

DOUBLE-BITE BUTTER TARTS

two per order

Includes Coffee or Tea

REDS is not an allergen-free facility and guarantee 100% no trace. Please inform your Event Specialist of any allergies or dietary restrictions in the party. All menus subject to seasonal change. RWT_EVENTS_03-22

DINNER PACKAGE 2

\$76 PER PERSON

| FOR THE TABLE |

TAVERN BUTCHER BOARD

artisanal charcuterie, pickles, Kozlik's mustard, fresh bread

| APPETIZERS | (CHOOSE ONE)

WILD MUSHROOM SOUP GF/V

truffle, chives

CAESAR SALAD V

kale, chopped romaine, Parmesan croutons, applewood bacon

KALE & QUINOA SALAD GF/V

candied cashews, cranberries, apple, sweet potato, grana padano cheese, agave citrus

| MAINS | (CHOOSE ONE)

HARVEST BOWL GF/V

basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, agave citrus

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 soffrito, beurre blanc

CHIPOTLE SIRLOIN GF

7oz sirloin topped with goat cheese butter.

Served with mashed potatoes and market vegetables

| DESSERTS | (CHOOSE ONE)

LEMON BRÛLÉE CHEESECAKE

mascarpone, vanilla cheesecake, torched lemon curd, traditional honey graham crust

FRESH BAKED APPLE PIE

traditional pie crust with Granny Smith apples

Includes Coffee or Tea