

REDS

KITCHEN + WINE BAR

Surrounded by spectacular views, REDS Kitchen + Wine Bar is the perfect space for your next event. With hand crafted cocktails, a carefully curated wine list, and scratch kitchen favourites, REDS provides the perfect backdrop for your social and corporate gatherings.

LOCATION

6380 Fallsview Boulevard, Niagara Falls | 905.354.0030
Fallsview Galleria, Level 1, on the Falls

EVENT SPACES

Dining:

Horseshoe Private Dining room

Seats up to 12

Dining Room

Bistro-style seating

Seats up to 150

Bar-lounge

Can be booked in sections or in entirety

Seated: 20-25

Standing: 20-30

Includes surrounding bar seating

Event bookings are available in the morning before regular business hours.

FEATURES

- Entrance is inside Fallsview Galleria
- Wireless Internet connection
- Wheelchair accessible
- Available for seated dinners or mix and mingles
- Walking distance to Niagara Falls, Fallsview Casino and the Niagara entertainment district

REDS

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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
basil oil, yogurt sauce	
TENDERLOIN CARPACCIO	4.25
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, roasted chicken, onion, lime crema, sesame aioli, kabayaki, sesame seeds, melted cheese, peanuts	

SHAREABLES

CALAMARI	20.75
crisp zucchini, red pepper, fennel, lemon, sundried aioli, rosemary ginger aioli	(SERVES 4)
TRUFFLE PARMESAN FRIES V	12.00
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	18.45
American cheese, horseradish aioli, pickle, fresh baked potato bun	(SERVES 3)
SPICY TUNA DRAGON ROLL	21.95
yellowfin tuna, tempura asparagus, avocado, green onion, sesame seeds, kabayaki, spicy sesame aioli	(SERVES 3-4)
MUSHROOM TRUFFLE FLATBREAD	19.95
roasted cremini mushrooms, truffle aioli, caramelized onion, thyme cream, Parmesan, cheddar & brie cheese, chives	(SERVES 3-4)
BANGKOK NACHOS	19.75
crisp wonton, roasted chicken, onion, lime crema, sesame aioli, kabayaki, sesame seeds, melted cheese, peanuts	(SERVES 3-4)

SWEETS

DOUBLE-BITE BUTTER TARTS	3.75
	(EACH)

LUNCH PACKAGE 1

\$41 PER PERSON

| APPETIZERS | (CHOOSE ONE)

TOMATO FENNEL SOUP GF/VN

CAESAR SALAD V

kale, chopped romaine, chives, Parmesan croutons, applewood bacon

| MAINS | (CHOOSE ONE)

THE CHICKEN COBB GF

grilled chicken breast, romaine, kale, onion, quinoa, blue cheese, soft-yolk egg, applewood bacon, avocado, tomato, Dijon dressing

REDS CHEESEBURGER

two-year aged Canadian cheddar, lettuce, tomato, red onion, pickle, fresh baked potato bun. Served with fresh-cut fries

CHICKEN CARBONARA

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

| DESSERT |

DOUBLE-BITE BUTTER TARTS

2 pieces

Includes Coffee or Tea

LUNCH PACKAGE 2

\$52 PER PERSON

| APPETIZERS | (CHOOSE ONE)

TOMATO FENNEL SOUP GF/VN

CAESAR SALAD V

kale, chopped romaine, chives, Parmesan croutons, applewood bacon

| MAINS | (CHOOSE ONE)

THE CHICKEN COBB GF

grilled chicken breast, romaine, kale, onion, quinoa, blue cheese, soft-yolk egg, applewood bacon, avocado, tomato, Dijon dressing

SALMON BIBIMBAP

short grain rice, sunny-side up egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, agave citrus 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, onion, thyme cream, perfectly-poached egg

| DESSERTS | (CHOOSE ONE)

APPLE TART

traditional pie crust, Granny Smith apples, caramel, oatmeal crumble, vanilla ice cream

DOUBLE-BITE BUTTER TARTS

2 pieces

Includes Coffee or Tea

DINNER PACKAGE 1

\$56 PER PERSON

| FOR THE TABLE |

MUSHROOM TRUFFLE FLATBREAD

roasted cremini mushrooms, truffle aioli, caramelized onion, thyme cream, Parmesan, cheddar & brie cheese, chives

| APPETIZERS | (CHOOSE ONE)

TOMATO FENNEL SOUP GF/VN

CAESAR SALAD V

kale, chopped romaine, chives, Parmesan croutons, applewood bacon

| MAINS | (CHOOSE ONE)

HARVEST BOWL GF/V

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

SALMON BIBIMBAP

short grain rice, sunny-side up egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, agave citrus dressing

PAN ROASTED CHICKEN GF

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

YELLOWFIN TUNA TATAKI SALAD

mango, pickled jalapeño, avocado, sesame seed, soy, radish, cilantro, fried gyoza strips, ginger carrot dressing

| DESSERTS | (CHOOSE ONE)

LEMON BRÛLÉE CHEESECAKE

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

APPLE TART

traditional pie crust, Granny Smith apples, caramel, oatmeal crumble, vanilla ice cream

Includes Coffee or Tea

V Vegetarian VN Vegan GF Gluten Free

DINNER PACKAGE 2

\$65 PER PERSON

| FOR THE TABLE |

MUSHROOM TRUFFLE FLATBREAD

roasted cremini mushrooms, truffle aioli, caramelized onion, thyme cream, Parmesan, cheddar & brie cheese, chives

| APPETIZERS | (CHOOSE ONE)

TOMATO FENNEL SOUP GF/VN

CAESAR SALAD V

kale, chopped romaine, chives, Parmesan croutons, applewood bacon

| MAINS | (CHOOSE ONE)

THE CHICKEN COBB GF

grilled chicken breast, romaine, kale, onion, quinoa, blue cheese, soft-yolk egg, applewood bacon, avocado, tomato, Dijon dressing

OVEN ROASTED WILD COD GF

cornmeal crusted Atlantic Cod in a corn brodo, quinoa, chorizo, sundried tomato soffrito

PAN ROASTED CHICKEN GF

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

11OZ NY PEPPERCORN STEAK

mashed potatoes and market vegetables, green peppercorn jus

RAVIOLI & GARLIC SHRIMP

ricotta ravioli, sundried tomato soffrito, beurre blanc, crispy capers

| DESSERTS | (CHOOSE ONE)

LEMON BRÛLÉE CHEESECAKE

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

FLOURLESS CHOCOLATE TORTE GF

macerated strawberries

Includes Coffee or Tea

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