



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 meeting with friends, family or colleagues—we believe in making the ordinary outstanding and the special, exceptional.

LOCATION

100 City Centre Drive #2-815, Mississauga | 905.270.9090
Square One Shopping Centre, Closest to Entrance 8, P-8 lot

EVENT SPACES

Dining:

Features a mix of standard dining-height tables and booths

Dining Room - bistro-style seating

Seats up to 60

Bakery Table

Seats 7

Bar-lounge

Can be booked in sections or in entirety

Seated: 40-90

Standing: 40-100

We require 72 hours notice for booking all group events based on availability.

We are unable to do separate bills on group events.

FEATURES

- Entrances from street and inside mall
- Wireless Internet connection
- Wheelchair accessible
- Available for seated dinners or mix and mingles
- Walking distance to Mississauga City Centre, the Living Arts Centre and Sheridan College Campus

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	4.50
American cheese, horseradish aioli, pickle, baked buns	
TRUFFLE FRIES V	3.75
russet fries, sea salt, thyme, Parmesan	
SWEET POTATO FRIES V	3.75
sun-dried tomato aioli	
MINI MUSHROOM GRILLED CHEESE V	3.75
Sourdough, Provolone cheese, caramelized onions, roasted mushroom, lemon and truffle aioli	
TANDOORI CHICKEN LOLLIPOPS GF	4.25
basil oil, yogurt sauce	
TORCHED BRIE & STRAWBERRY CROSTINI	4.25
red pepper jelly, strawberry, sorrels, cranberry focaccia	
FALAFEL BITES V	4.00
mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream	
BANGKOK NACHOS	4.00
crisp wonton, roasted chicken, onion, lime crema, kabayaki, spicy sesame, melted cheese, peanuts, sesame seeds	

SWEETS

DOUBLE-BITE BUTTER TARTS	3.25 (EACH)
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PLATTERS & SHAREABLES

CALAMARI	19.95 (SERVES 4)
crisp zucchini, red pepper, fennel, lemon, sundried aioli, rosemary ginger aioli	
TRUFFLE PARMESAN FRIES V	12.25 (SERVES 4)
fresh cut russet fries, sea salt, thyme, Parmesan	
SWEET POTATO FRIES V	11.50 (SERVES 4)
sun-dried tomato aioli	
ANGUS BEEF SLIDERS	18.75 (SERVES 3)
American cheese, horseradish aioli, pickle, fresh baked sesame seed potato bun	
CHICKEN WINGS	18.95 (6-8 WINGS)
tossed in Buffalo butter sauce	
SPICY TUNA DRAGON ROLL	20.95 (SERVES 3-4)
yellowfin tuna, tempura asparagus, avocado, green onion, sesame seeds, kabayaki, spicy sesame aioli	
MUSHROOM TRUFFLE FLATBREAD V	19.25 (SERVES 3-4)
roasted cremini mushrooms, truffle aioli, caramelized onion, thyme cream, Parmesan, cheddar & brie cheese, chives	
BANGKOK NACHOS	18.95 (SERVES 3-4)
crisp wonton, roasted chicken, onion, lime crema, kabayaki, spicy sesame, melted cheese, peanuts, sesame seeds	
TUNA POKE TACOS	20.95 (3 TACOS)
yellowfin tuna, ponzu, pressed avocado, pico de gallo, sesame seed, lime cumin aioli	
ARTISANAL CHEESE PLATTER V	20.00 (SERVES 2-3)
toasted cranberry focaccia, fruit preserves, candied nuts	
TAVERN BUTCHER BOARD	36.00 (SERVES 3-5)
artisanal charcuterie, pickles, Kozlik's mustard, fresh bread	

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)

MASALA BUTTER CHICKEN BOWL

cucumber raita, basmati rice, cashews, onion, naan

THE CHICKEN COBB GF

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

REDS CHEESEBURGER

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

| DESSERT |

DOUBLE-BITE BUTTER TARTS

2 pieces

Includes Coffee or Tea

LUNCH PACKAGE 2

\$51 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, quinoa, onion, 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 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

\$54 PER PERSON

| FOR THE TABLE |

MUSHROOM TRUFFLE FLATBREAD V

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

RAVIOLI & GARLIC SHRIMP

ricotta ravioli, sun-dried tomato soffrito, beurre blanc, crispy capers

PAN ROASTED CHICKEN GF

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

STEAK FRITES

7oz sirloin, truffle fries

| DESSERTS | (CHOOSE ONE)

FLOURLESS CHOCOLATE TORTE

macerated strawberries

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

\$62 PER PERSON

| FOR THE TABLE |

MUSHROOM TRUFFLE FLATBREAD V

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)

CHICKEN CARBONARA

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

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

SPICED ROASTED CAULIFLOWER VN

Masala spiced roasted cauliflower, quinoa fricassee, cashew cream, pomegranate, balsamic glaze

PEPPERCORN SIRLOIN

7oz sirloin with green peppercorn jus.

Served with mashed potatoes and market vegetables

| 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