



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

\$600 - \$800\*\*

food and beverage minimum at lunch

\$850\*\*

food and beverage minimum at dinner

### Adelaide Room: 30 seated / 45-50 cocktail

\$1,200 - \$1,700\*\*

food and beverage minimum at lunch

\$1,700 - \$2,200\*\*

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.

<b>ANGUS BEEF SLIDERS</b>	4.50
American cheese, horseradish aioli, pickle, baked buns	
<b>TRUFFLE FRIES <b>V</b></b>	3.75
russet fries, sea salt, thyme, Parmesan	
<b>SWEET POTATO FRIES <b>V</b></b>	3.75
sun-dried tomato aioli	
<b>MINI MUSHROOM GRILLED CHEESE <b>V</b></b>	3.75
Sourdough, Provolone cheese, caramelized onions, roasted mushroom, lemon and truffle aioli	
<b>TANDOORI CHICKEN LOLLIPOPS <b>GF</b></b>	4.25
basil oil, yogurt sauce	
<b>TUNA TOSTADAS</b>	4.25
crispy yellow corn tortillas, guacamole, seared tuna, mango ginger glaze	
<b>BAJA CITRUS CEVICHE <b>GF</b></b>	4.25
citrus tequila shrimp, avocado mousse, tostadas, pickled onion, orange	
<b>TORCHED BRIE &amp; STRAWBERRY CROSTINI</b>	4.25
red pepper jelly, strawberry, sorrels, cranberry focaccia	
<b>TENDERLOIN CARPACCIO</b>	4.50
Parmesan, caper, lemon and truffle mustard aioli	
<b>FALAFEL BITES <b>V</b></b>	4.00
mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream	
<b>BANGKOK NACHOS</b>	4.00
crisp wonton, roasted chicken, onion, lime crema, kabayaki, spicy sesame, melted cheese, peanuts, sesame seeds	

## PLATTERS & SHAREABLES

<b>CALAMARI</b>	20.75
crisp zucchini, red pepper, fennel, lemon, sundried aioli, rosemary ginger aioli	(SERVES 4)
<b>TRUFFLE PARMESAN FRIES <b>V</b></b>	12.50
fresh cut russet fries, sea salt, thyme, Parmesan	(SERVES 4)
<b>SWEET POTATO FRIES <b>V</b></b>	12.50
sun-dried tomato aioli	(SERVES 4)
<b>ANGUS BEEF SLIDERS</b>	18.50
American cheese, horseradish aioli, pickle, fresh baked potato bun	(SERVES 3)
<b>AHI TUNA TOSTADAS</b>	20.50
mango ginger glaze, guacamole	(SERVES 3-5)
<b>BANGKOK NACHOS</b>	19.50
crisp wonton, roasted chicken, onion, lime crema, kabayaki, spicy sesame, melted cheese, peanuts, sesame seeds	(SERVES 4-6)
<b>CHICKEN WINGS</b>	19.95
tossed in Buffalo butter sauce	(6-8 WINGS)
<b>ARTISANAL CHEESE PLATTER <b>V</b></b>	20.00
toasted cranberry focaccia, fruit preserves, candied nuts	(SERVES 2-3)
<b>TAVERN BUTCHER BOARD</b>	36.00
artisanal charcuterie, pickles, Kozlik's mustard, fresh bread	(SERVES 3-5)

## SWEETS

<b>DOUBLE-BITE BUTTER TARTS</b>	3.25
	(EACH)
<b>CHOCOLATE &amp; ALMOND BISCOTTI</b>	3.00
baked in-house	(2 PIECES)

## LUNCH PACKAGE 1

\$51 PER PERSON

### | APPETIZERS | (CHOOSE ONE)

**WILD MUSHROOM SOUP** GF/V

truffle, chives

**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

**CHICKEN CARBONARA**

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

**TANDOORI CHICKEN SALAD**

ancient grains, crisp cauliflower, cashews, raisins, 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

\$62 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, onion, sweet potato, chickpeas, raita, greens, seed & nut blend, chives, agave citrus dressing

**SEARED SALMON ROMESCO** GF

roasted tomato and almond purée, succotash, fingerling potatoes, chives, beurre blanc

**TANDOORI CHICKEN SALAD**

ancient grains, crisp cauliflower, cashews, raisins, 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

\$69 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, 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

### 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

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\_11-22

# DINNER PACKAGE 2

\$79 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, chives, 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, onion, sweet potato, chickpeas, raita, greens, seed & nut blend, chives, agave citrus dressing

### SEARED SALMON ROMESCO GF

roasted tomato and almond purée, succotash, fingerling potatoes, chives, 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

7oz sirloin, goat cheese butter, mashed potatoes, 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*