



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

Breakfast meetings available upon request.

Upper level partial and full buy-outs available at dinner (up to 136 seated / 200 cocktail).

Saturday and Sunday lunch and dinner buy-outs available.

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.

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|--|------|
| ANGUS BEEF SLIDERS | 6.25 |
| American cheese, horseradish aioli, pickle, baked buns | |
| TRUFFLE FRIES V | 4.00 |
| matchstick fries, sea salt, thyme, Parmesan | |
| SWEET POTATO FRIES V | 4.00 |
| sundried tomato aioli | |
| MINI MUSHROOM GRILLED CHEESE V | 4.00 |
| Sourdough, Provolone cheese, caramelized onions, roasted mushroom, lemon and truffle aioli | |
| BAJA CITRUS CEVICHE GF | 4.50 |
| citrus tequila shrimp, avocado mousse, tostadas, pickled onion, orange | |
| TORCHED BRIE & STRAWBERRY CROSTINI | 4.50 |
| red pepper jelly, strawberry, sorrels, cranberry focaccia | |
| TENDERLOIN CARPACCIO | 4.75 |
| Parmesan, caper, lemon and truffle mustard aioli | |
| FALAFEL BITES V | 4.25 |
| mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream | |
| BANGKOK NACHOS | 4.25 |
| crisp wonton, roasted chicken, onion, lime crema, kabayaki, spicy sesame aioli, melted cheese, peanuts, sesame seeds | |

Add a welcome glass of sparkling

ASTORIA PROSECCO

6oz 13.50
(PER PERSON)

PLATTERS & SHAREABLES

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|--|--------------|
| CALAMARI | 21.00 |
| lightly breaded crisp calamari, sundried tomato aioli | (SERVES 4) |
| TRUFFLE PARMESAN FRIES V | 13.00 |
| matchstick fries, sea salt, thyme, Parmesan | (SERVES 4) |
| SWEET POTATO FRIES V | 13.00 |
| sun-dried tomato aioli | (SERVES 4) |
| ANGUS BEEF SLIDERS | 19.25 |
| American cheese, horseradish aioli, pickle | (SERVES 3) |
| TINY TUNA TACOS | 21.75 |
| guacamole, onion, kabayaki, spicy sesame aioli, sesame seeds | (SERVES 2-3) |
| BANGKOK NACHOS | 20.00 |
| crisp wonton, roasted chicken, onion, lime crema, kabayaki, spicy sesame aioli, melted cheese, peanuts, sesame seeds | (SERVES 4-6) |
| CHICKEN WINGS | 20.25 |
| tossed in Buffalo butter sauce | (6-8 WINGS) |
| TAVERN CHEESE BOARD V | 21.00 |
| toasted cranberry focaccia, fruit preserves, candied nuts | (SERVES 2-3) |
| TAVERN BUTCHER BOARD | 37.00 |
| artisanal charcuterie, pickles, Kozlik's mustard, fresh bread | (SERVES 3-5) |

SWEETS

| | |
|--|------------|
| DOUBLE-BITE BUTTER TARTS | 3.25 |
| | (EACH) |
| CHOCOLATE & ALMOND BISCOTTI | 3.00 |
| baked in-house | (2 PIECES) |

LUNCH PACKAGE 1

\$53 PER PERSON

| APPETIZERS | (CHOOSE ONE)

WILD MUSHROOM SOUP GF/V

truffle oil, chives

CAESAR SALAD V

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

| MAINS | (CHOOSE ONE)

BURGER

lettuce, red onion, pickle, mayonnaise, fresh baked bun

CHICKEN CARBONARA

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

THE CHICKEN COBB GF

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

| DESSERTS |

DOUBLE-BITE BUTTER TARTS

two per order

Includes Coffee or Tea

Add a welcome glass of sparkling

ASTORIA PROSECCO

6 oz 13.50
(PER PERSON)

LUNCH PACKAGE 2

\$64 PER PERSON

| APPETIZERS | (CHOOSE ONE)

WILD MUSHROOM SOUP GF/V

truffle oil, chives

KALE & QUINOA SALAD GF/V

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

| MAINS | (CHOOSE ONE)

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

PAN-ROASTED CHICKEN GF

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

| DESSERTS |

DOUBLE-BITE BUTTER TARTS

two per order

Includes Coffee or Tea

DINNER PACKAGE 1

\$70 PER PERSON

| FOR THE TABLE |

CALAMARI

lightly breaded crisp calamari, sundried tomato aioli

| APPETIZERS | (CHOOSE ONE)

WILD MUSHROOM SOUP GF/V

truffle oil, 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)

SALMON & KALE GF

quinoa, candied cashews, cranberries, apple, sweet potato, grana padano cheese, 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

LOBSTER SPAGHETTI

Atlantic lobster tail, sundried tomato, chili, rosé cream sauce, chili

| DESSERTS |

FLOURLESS CHOCOLATE TORTE GF

macerated strawberries

Includes Coffee or Tea

Add a welcome glass of sparkling

ASTORIA PROSECCO

6 oz 13.50
(PER PERSON)

DINNER PACKAGE 2

\$80 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 oil, 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)

TUNA BIBIMBAP

short grain rice, soft yolk egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, 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, sundried tomato soffritto, beurre blanc

STEAK FRITES

6oz filet mignon, truffle Parmesan fries, truffle aioli, jus

| DESSERTS |

LEMON BRÛLÉE CHEESECAKE

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

Includes Coffee or Tea

DINNER PACKAGE 3 – WINE PAIRING

\$144 PER PERSON, MAX 12 GUESTS

Wine pairings are a 6oz pour

| FOR THE TABLE |

TAVERN CHEESE BOARD GF/V

toasted cranberry focaccia, fruit preserves, candied nuts

2021 La Chiara, Cortese, Gavi, Italy

| APPETIZER | (CHOOSE ONE)

WILD MUSHROOM SOUP GF/V

truffle oil, chives

KALE & QUINOA SALAD GF/V

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

2018 Jean Luc Colombo Viognier,
Rhone Valley, France

Add a welcome glass of sparkling

ASTORIA PROSECCO

6oz 13.50
(PER PERSON)

| MAINS | (CHOOSE ONE)

LOBSTER SPAGHETTI

Atlantic lobster tail, sundried tomato, chili, white wine cream sauce

WHOLE ROASTED BRANZINO GF

Beluga lentils, roasted fennel, baby kale, basil, fresh lemon

STEAK & SHRIMP RAVIOLI

11oz New York, shrimp, ricotta ravioli, sundried tomato soffrito, beurre blanc, cabernet jus

2020 Leaping Horse Cabernet Sauvignon,
Napa Valley, California

| DESSERTS |

FLOURLESS CHOCOLATE TORTE GF

macerated strawberries

Taylor Fladgate 10 Year Old Tawny Port

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_11-23