



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.

<b>ANGUS BEEF SLIDERS</b>	4.00
American cheese, secret sauce, pickle, baked buns	
<b>V TRUFFLE FRIES</b>	3.25
russet fries, sea salt, thyme, Parmesan	
<b>V SWEET POTATO FRIES</b>	3.25
sun-dried tomato aioli	
<b>V MINI MUSHROOM GRILLED CHEESE</b>	3.25
Homemade sourdough, Provolone cheese, caramelized onions, roasted mushroom, lemon and truffle aioli	
<b>GF TANDOORI CHICKEN LOLLIPOPS</b>	3.75
mint cilantro chutney, yogurt sauce	
<b>TUNA TOSTADAS</b>	3.75
crispy yellow corn tortillas, guacamole, seared tuna, mango ginger glaze	
<b>GF BAJA CITRUS CEVICHE</b>	3.75
Citrus tequila shrimp, avocado mouse, endive, pickled onion, grapefruit	
<b>TORCHED BRIE &amp; STRAWBERRY CROSTINI</b>	3.75
Red pepper jelly, strawberry, arugula, cranberry focaccia	
<b>TENDERLOIN CARPACCIO</b>	4.00
Pink peppercorn, Parmesan, caper, lemon and truffle mustard aioli	
<b>V FALAFEL BITES</b>	3.50
mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream	
<b>BANGKOK NACHOS</b>	3.50
crisp wonton cup, roasted chicken, lime crema, sweet chili, cheese, peanuts	

## PLATTERS & SHAREABLES

<b>V BEETROOT HUMMUS</b>	(SERVERS 4-6) 10.50
garden vegetables, pita crisps	
<b>CALAMARI FRITTI</b>	(SERVERS 4) 16.00
crisp zucchini, lemon and rosemary, roasted tomato aioli	
<b>V TRUFFLE FRIES</b>	(SERVERS 4) 9.95
fresh cut russet fries, sea salt, thyme, Parmesan	
<b>V SWEET POTATO FRIES</b>	(SERVERS 4) 9.50
sun-dried tomato aioli	
<b>ANGUS BEEF SLIDERS</b>	(3 SLIDERS) 15.50
American cheese, secret sauce, pickle, house baked buns	
<b>AHI TUNA TOSTADAS</b>	(SERVERS 3-5) 16.50
mango ginger glaze, guacamole	
<b>BANGKOK NACHOS</b>	(SERVERS 4-6) 15.50
crisp wonton, roasted chicken, lime crema, sweet chili, cheese, peanuts	
<b>NOVA SCOTIA GUACAMOLE</b>	(SERVERS 3-5) 21.50
guajillo chili-dressed lobster, crisp tortillas	
<b>CHICKEN WINGS</b>	(6-8 WINGS) 15.25
tossed in Buffalo butter sauce	
<b>V ARTISANAL CHEESE PLATTER</b>	(SERVERS 2-3) 15.00
toasted cranberry focaccia, fruit preserves, olives	
<b>TAVERN BUTCHER BOARD</b>	(SERVERS 3-5) 29.95
artisanal charcuterie, pickles, Kozlik's mustard, fresh bread	

## SWEETS

<b>DOUBLE-BITE BUTTER TARTS</b>	(EACH) 2.00
<b>CHOCOLATE &amp; ALMOND BISCOTTI</b>	(2 PIECES) 2.00
baked in-house	

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.

# LUNCH PACKAGE 1

\$42 PER PERSON

## | APPETIZERS | (CHOOSE ONE)

**GF/V BUTTERNUT SQUASH SOUP**  
pecan sourdough crumble, beurre blanc

**CAESAR SALAD**  
kale, chopped romaine, Parmesan croutons,  
applewood bacon

## | MAINS | (CHOOSE ONE)

**GF/V HARVEST BOWL**  
basmati rice, avocado, cauliflower,  
sweet potato, chickpeas, raita, greens,  
seed & nut blend, chia seed dressing

**GF SEARED SALMON ROMESCO**  
roasted tomato and almond purée, succotash,  
fingerling potatoes, triple crunch beurre blanc

**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

\$52 PER PERSON

## | APPETIZERS | (CHOOSE ONE)

**GF/V WILD MUSHROOM SOUP**  
truffle, chives

**GF/V KALE & QUINOA SALAD**  
pecans, cranberries, apple, sweet potato,  
Manchego, citrus vinaigrette

## | MAINS | (CHOOSE ONE)

**GF/V HARVEST BOWL**  
basmati rice, avocado, cauliflower,  
sweet potato, chickpeas, raita, greens,  
seed & nut blend, chia seed dressing

**GF SEARED SALMON ROMESCO**  
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

**BROOKLYN BLACKOUT CAKE**  
rich dark chocolate cake, chocolate pudding,  
ganache, chocolate crumble

*Includes Coffee or Tea*

# DINNER PACKAGE 1

\$57 PER PERSON

## | FOR THE TABLE |

**V BEETROOT HUMMUS**  
garden vegetables, pita crisps

## | APPETIZERS | (CHOOSE ONE)

**GF/V WILD MUSHROOM SOUP**  
truffle, chives

**GF/V KALE & QUINOA SALAD**  
pecans, cranberries, apple, sweet potato,  
Manchego, citrus vinaigrette

**CAESAR SALAD**  
kale, chopped romaine, Parmesan croutons,  
applewood bacon

## | MAINS | (CHOOSE ONE)

**GF/V HARVEST BOWL**  
basmati rice, avocado, cauliflower, sweet potato,  
chickpeas, raita, greens, seed & nut blend,  
chia seed dressing

**GF SEARED SALMON ROMESCO**  
roasted tomato and almond purée, succotash,  
fingerling potatoes, triple crunch beurre blanc

**GF PAN-ROASTED CHICKEN**  
herb-roasted chicken, wild mushrooms,  
fingerling potatoes, sage, cipollini onion, jus

**GF STEAK FRITES**  
7oz sirloin, truffle fries

## | DESSERTS | (CHOOSE ONE)

**LEMON BRÛLÉE CHEESECAKE**  
mascarpone, vanilla cheesecake,  
torched lemon curd, traditional honey  
graham crust

**BROOKLYN BLACKOUT CAKE**  
rich dark chocolate cake, chocolate pudding,  
ganache, chocolate crumble

*Includes Coffee or Tea*

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# DINNER PACKAGE 2

\$67 PER PERSON

## | FOR THE TABLE |

**TAVERN BUTCHER BOARD**  
artisanal charcuterie, pickles,  
Kozlik's mustard, fresh bread

## | APPETIZERS | (CHOOSE ONE)

**GF/V BUTTERNUT SQUASH SOUP**  
Pecan sourdough crumble, beurre blanc

**CAESAR SALAD**  
kale, chopped romaine, Parmesan croutons,  
applewood bacon

**GF/V BEET SALAD**  
fresh goat cheese, candied almonds,  
lemon cider dressing

## | MAINS | (CHOOSE ONE)

**GF/V HARVEST BOWL**  
basmati rice, avocado, cauliflower, sweet potato,  
chickpeas, raita, greens, seed & nut blend,  
chia seed dressing

**GF SEARED SALMON ROMESCO**  
roasted tomato and almond purée, succotash,  
fingerling potatoes, triple crunch beurre blanc

**GF PAN-ROASTED CHICKEN**  
herb-roasted chicken, wild mushrooms,  
fingerling potatoes, sage, cipollini onion, jus

**RAVIOLI & GARLIC SHRIMP**  
ricotta ravioli, sun-dried tomato soffritto,  
beurre blanc

**GF CHIPOTLE SIRLOIN**  
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

**BROOKLYN BLACKOUT CAKE**  
rich dark chocolate cake, chocolate pudding,  
ganache, chocolate crumble

*Includes Coffee or Tea*