



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.

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

PLATTERS & SHAREABLES

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

SWEETS

DOUBLE-BITE BUTTER TARTS	(EACH) 2.00
CHOCOLATE & ALMOND BISCOTTI	(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