



REDS
AT
SQUARE ONE

EVENTS

100 City Centre Drive,
Unit #2-815
Mississauga, ON
L5B 2C9



REDS.



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AT
SQUARE ONE

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 admiring your new purchases or meeting with friends, family or colleagues – we believe in making the ordinary outstanding and the special, exceptional.

LOCATION:

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

EVENT SPACES:

BAR-LOUNGE:

All bar-height tables, provides bistro-style seating

Lower Lounge: 50 seated / 60 standing

Upper Lounge: 40 seated / 45 standing

Full Lounge Buyout: 90 seated / 100 standing

DINING:

a combination of standard dining-height tables and booths

Central Dining Room: seats up to 50 guests

Full Dining Room: seats up to 89 seated

Bakery Table: seats 7

FULL RESTAURANT BUYOUTS AVAILABLE

up to 250 guests seated or standing

REDS books event spaces with minimum food and beverage spend guarantees and/or an advance food order. Quotes available on request.

FEATURES

- + Walking distance to Mississauga City Centre, the Living Arts Centre and Sheridan College Campus
 - + Wireless Internet connection.
 - + Entrances from street and inside mall
 - + Wheelchair accessible
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PASSED CANAPÉS

Priced per piece. Minimum order by the dozen.

(V) = vegetarian (GF) = free of ingredients containing gluten. REDS is not a gluten free facility.

ANGUS BEEF SLIDERS

American cheese, horseradish aioli, pickle, house baked buns \$3.50

LOBSTER MINI GRILLED CHEESE*

mascarpone, avocado, house-baked sourdough bread \$3.50

TUNA TOSTADAS

mango ginger glaze, guacamole \$3.50

NOVA SCOTIA GUACAMOLE

guajillo chili-dressed lobster, fresh guacamole, crisp tortillas \$3.50

SWEETS

DOUBLE-BITE BUTTER TARTS

\$2.00 each

PLATTERS AND SHAREABLES

BEETROOT HUMMUS (V)

garden vegetables, pita crisps \$9.75 (serves 4-6)

TRUFFLE FRIES (V)

fresh cut russet fries, sea salt, thyme, Parmesan \$9.95 (serves 3-4)

SWEET POTATO FRIES (V)

sun-dried tomato aioli \$9.45 (serves 3-4)

ANGUS BEEF SLIDERS

American cheese, horseradish aioli, pickle, house baked buns \$14.50/3 sliders

AHI TUNA TOSTADAS

mango ginger glaze, guacamole \$15.35 (serves 3-4)

CALAMARI FRITTI

crisp zucchini, lemon & rosemary, sun-dried tomato aioli \$15.35 (serves 4)

NOVA SCOTIA LOBSTER GUACAMOLE

guajillo chili-dressed lobster, fresh guacamole, crisp tortillas \$19.95 (serves 4-5)

CHICKEN WINGS

tossed in Buffalo butter sauce \$14.95 (6-8 wings)

BANGKOK NACHOS

crisp wonton, roasted chicken, lime crema, sweet chili, cheese, peanuts \$14.75 (serves 4-5)

* indicates option that can be made vegetarian

LUNCH

PACKAGE #1

\$32 per person

APPETIZERS

choose one

WILD MUSHROOM SOUP (V, GF)

truffle oil, chives

CAESAR SALAD

kale, romaine, Parmesan croutons, applewood bacon

MAINS

choose one

MASALA BUTTER CHICKEN BOWL

cucumber raita, basmati rice, almond flour, onion, naan

THE CHICKEN COBB (GF)*

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

REDS CHEESEBURGER

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

DESSERT

MINI BUTTER TARTS

2 minis

INCLUDES COFFEE OR TEA

LUNCH

PACKAGE #2

\$42 per person

APPETIZERS

choose one

WILD MUSHROOM SOUP (V, GF)

truffle oil, chives

TUNA TOSTADAS

mango ginger glaze, fresh guacamole

CAESAR SALAD

kale, romaine, Parmesan croutons, applewood bacon

MAINS

choose one

THE CHICKEN COBB (GF)*

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

SALMON BIBIMBAP

jasmine rice, sunny-side up egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, shallot dressing

BRIXTON BURGER

*caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh-baked potato 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

FRESHLY-BAKED APPLE PIE

traditional pie crust with Granny Smith apples

MINI BUTTER TARTS

2 minis

INCLUDES COFFEE OR TEA

* indicates option that can be made vegetarian

DINNER PACKAGE #1

\$45 per person

FOR THE TABLE

BEETROOT HUMMUS (V)
garden vegetables, pita crisps

APPETIZERS *choose one*

WILD MUSHROOM SOUP (V, GF)
truffle oil, chives

CAESAR SALAD
kale, romaine, Parmesan croutons, applewood bacon

MAINS *choose one*

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

RAVIOLI & GARLIC SHRIMP*
ricotta ravioli, sun-dried tomato soffrito, beurre blanc, crispy capers

REDS FLASH-ROASTED CHICKEN (GF)
48-hour marinated & flash-roasted half chicken, served with broccoli and cheddar, guajillo sesame, double-roasted russet potatoes

STEAK FRITES (GF)
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 #2

\$52 per person

FOR THE TABLE

BEETROOT HUMMUS (V)
garden vegetables, pita crisps

APPETIZERS *choose one*

WILD MUSHROOM SOUP (V, GF)
truffle oil, chives

TUNA TOSTADAS
mango ginger glaze, fresh guacamole

CAESAR SALAD
kale, romaine, Parmesan croutons, applewood bacon

MAINS *choose one*

CHICKEN CARBONARA*
rigatoni, sweet garden peas, garlic confit, smoky bacon, onion, thyme cream, perfectly-poached egg

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

REDS FLASH-ROASTED CHICKEN (GF)
48-hour marinated & flash-roasted half chicken, served with broccoli and cheddar, guajillo sesame, double-roasted russet potatoes

BBQ PORK RIBS
half-rack of slow-cooked ribs, grilled and BBQ brushed, served with jicama slaw & fresh cut fries

CHIPOTLE SIRLOIN (GF)
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

* indicates option that can be made vegetarian