



REDS ON GERRARD

EVENTS

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REDS.

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REDS ON GERRARD

Old-world style meets modern comfort with a bon-vivant twist on all the classics at REDS Midtown Tavern. Serving as a social midpoint for Toronto's East and West neighbourhoods, we believe delicious food should be shared – and enjoyed with our crafted cocktails. Our contemporary semi-private spaces provide the perfect venue for your next casual business meeting or get-together with friends and family.

LOCATION:

382 Yonge Street, Unit 6
right at the corner of Yonge + Gerrard

SEMI-PRIVATE SPACES

Mezzanine: 40 seated / 50 cocktail
Gerrard Room: 14 seated / 20 cocktail

SOCIAL/OPEN SPACES

Tasting Table: 15 seated / 25 cocktail

Upper Cocktail: 30 seated / 50 cocktail

Lower Cocktail: 36 seated / 40 cocktail

PARTIAL AND FULL RESTAURANT BUYOUTS AVAILABLE Up to 288 seated or standing

REDS books event spaces with minimum food and beverage spend guarantees. Quotes available on request.

FEATURES

- + Wireless Internet connection.
- + Across the street from Eaton Chelsea Hotel.
- + Walking distance to College and Dundas subway stations, MaRS Discovery District and College Park.
- + Minutes from the Toronto core.



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.

MINI GRILLED CHEESE (V)

Swiss and cheddar cheese on
house baked sourdough bread
\$3.00

AHI TUNA TOSTADAS

mango ginger glaze, guacamole
\$3.50

ANGUS BEEF SLIDERS

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

BANGKOK NACHO

crisp wonton, roasted chicken,
lime crema, sweet chili, cheese,
peanuts
\$3.50

TRUFFLE FRIES (V, GF)

fresh-cut russet fries, sea salt,
thyme, Parmesan
\$3.00

SWEET POTATO FRIES (V, GF)

sun-dried tomato aioli
\$3.00

SWEETS

DOUBLE-BITE BUTTER TARTS

\$2.00 each

PLATTERS AND SHAREABLES

BEETROOT HUMMUS(V)

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

CALAMARI FRITTI

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

TRUFFLE FRIES (GF)

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

SWEET POTATO FRIES (GF)

oven-roasted tomato aioli
\$9.45 (serves 4)

AHI TUNA TOSTADAS

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

NOVA SCOTIA GUACAMOLE

guajillo chili dressed lobster,
fresh guacamole, crisp tortillas
\$19.95 (serves 4-6)

BANGKOK NACHOS

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

CHICKEN WINGS

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

ANGUS BEEF SLIDERS

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

ARTISANAL CHEESE PLATTER*

mixed crackers, bread, fruit preserves,
olives
\$15.00 (serves two to three)

TAVERN BUTCHER BOARD*

artisanal charcuterie, pickles, Kozlik's
mustard, fresh bread
\$29.95 (serves four to five)

*must be ordered minimum of 7 business days prior to event

LUNCH

PACKAGE #1

\$35 per person

APPETIZERS

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

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

MAINS

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

FISH & CHIPS
*chardonnay battered Atlantic cod,
savoy cabbage-jicama slaw, fresh
cut fries*

CHICKEN COBB SALAD (GF)
*grilled chicken breast, romaine,
kale, quinoa, blue cheese, soft-
yolk egg, applewood bacon,
avocado, tomato, Dijon dressing*

DESSERT

DOUBLE-BITE BUTTER TARTS
two minis

INCLUDES COFFEE OR TEA

LUNCH

PACKAGE #2

\$40 per person

APPETIZERS

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

TUNA TOSTADAS
mango ginger glaze, guacamole

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

MAINS

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

RAVIOLI AND GARLIC SHRIMP
*ricotta ravioli, sundried tomato soffrito,
beurre blanc*

MASALA BUTTER CHICKEN BOWL
*cucumber raita, basmati rice, almond
flour, naan bread*

STEAK FRITES (GF)
7oz sirloin, truffle Parmesan fries

DESSERTS

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

FRESHLY-BAKED APPLE PIE
*traditional pie crust with Granny Smith
apples*

INCLUDES COFFEE OR TEA

DINNER PACKAGE #1

\$45 per person

FOR THE TABLE

BEETROOT HUMMUS (V)
garden vegetables, pita crisps

APPETIZERS

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

CAESAR SALAD
kale, romaine, Parmesan croutons, applewood bacon

MAINS

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

RAVIOLI & GARLIC SHRIMP
ricotta ravioli, sun dried tomato sofrito, beurre blanc, crisp capers

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

STEAK FRITES (GF)
7oz sirloin, truffle Parmesan fries

DESSERTS

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

FRESHLY-BAKED APPLE PIE
traditional pie crust with Granny Smith apples

INCLUDES COFFEE OR TEA

DINNER PACKAGE #2

\$55 per person

FOR THE TABLE

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

APPETIZERS

WILD MUSHROOM SOUP (V, GF)
truffle, chives

AHI TUNA TOSTADAS
mango ginger glaze, guacamole

CAESAR SALAD
kale, romaine, Parmesan croutons, applewood bacon

MAINS

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

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

REDS FLASH-ROASTED CHICKEN (GF)
48-hour marinated, broccoli and cheddar with serrano pepper & sesame seeds, double-roasted russet potato

RAVIOLI & GARLIC SHRIMP
ricotta ravioli, crispy capers, sun dried tomato sofrito, beurre blanc

CHIPOTLE SIRLOIN (GF)
7oz sirloin topped with goat cheese butter. Served with mashed potatoes and market vegetables

DESSERTS

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