



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 #2-815, Mississauga | 905.270.9090  
Square One Shopping Centre, Closest to Entrance 8, P-8 lot

## EVENT SPACES

### Dining:

Features a mix of standard dining-height tables and booths

Dining Room - bistro-style seating

Seats up to 60

### Bakery Table

Seats 7

### Bar-lounge

Can be booked in sections or in entirety

Seated: 40-90

Standing: 40-100

Event bookings are available in the morning before regular business hours.

## FEATURES

- Entrances from street and inside mall
- Wireless Internet connection.
- Wheelchair accessible
- Available for seated dinners or mix and mingles
- Walking distance to Mississauga City Centre, the Living Arts Centre and Sheridan College Campus

## PLATTERS & SHAREABLES

<b>CALAMARI</b> crisp zucchini, red pepper, fennel, lemon, rosemary salt, sundried aioli, rosemary ginger aioli	17.25 (SERVES 4)	<b>SPICY TUNA DRAGON ROLL</b> yellowfin tuna, tempura asparagus, avocado, green onion, sesame seeds, kabayaki, spicy sesame aioli	19.25 (SERVES 3-4)
<b>TRUFFLE PARMESAN FRIES</b> <span>v</span> fresh cut russet fries, sea salt, thyme, Parmesan	11.25 (SERVES 4)	<b>MUSHROOM TRUFFLE FLATBREAD</b> roasted cremini mushrooms, truffle aioli, caramelized onion, thyme cream, Parmesan, cheddar & brie cheese, chives	16.75 (SERVES 3-4)
<b>SWEET POTATO FRIES</b> <span>v</span> sun-dried tomato aioli	10.50 (SERVES 4)	<b>BANGKOK NACHOS</b> crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese, peanuts	16.50 (SERVES 3-4)
<b>ANGUS BEEF SLIDERS</b> American cheese, horseradish aioli, pickle, fresh baked sesame seed potato bun	16.25 (SERVES 3)	<b>TUNA POKE TACOS</b> yellowfin tuna, ponzu, pressed avocado, pico de gallo, sesame seed, lime cumin aioli	18.75 (3 TACOS)
<b>CHICKEN WINGS</b> tossed in Buffalo butter sauce	17.00 (6-8 WINGS)		

## SWEETS

<b>DOUBLE-BITE BUTTER TARTS</b>	3.00 (EACH)
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## LUNCH PACKAGE 1

\$37 PER PERSON

### | APPETIZERS | (CHOOSE ONE)

#### TOMATO FENNEL SOUP GF/VN

#### CAESAR SALAD

kale, chopped 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 |

#### DOUBLE-BITE BUTTER TARTS

2 pieces

*Includes Coffee or Tea*

## LUNCH PACKAGE 2

\$47 PER PERSON

### | APPETIZERS | (CHOOSE ONE)

#### TOMATO FENNEL SOUP GF/VN

#### CAESAR SALAD

kale, chopped 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

#### DOUBLE-BITE BUTTER TARTS

2 pieces

*Includes Coffee or Tea*

# DINNER PACKAGE 1

\$50 PER PERSON

## | FOR THE TABLE |

### MUSHROOM TRUFFLE FLATBREAD

roasted cremini mushrooms, truffle aioli, caramelized onion, thyme cream, Parmesan, cheddar & brie cheese, chives

## | APPETIZERS | (CHOOSE ONE)

### TOMATO FENNEL SOUP GF/VN

### CAESAR SALAD

kale, chopped romaine, Parmesan croutons, applewood bacon

## | MAINS | (CHOOSE ONE)

### 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 soffrito, beurre blanc, crispy capers

### PAN ROASTED CHICKEN GF

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

### STEAK FRITES GF

7oz sirloin, truffle fries

## | DESSERTS | (CHOOSE ONE)

### LEMON BRÛLÉE CHEESECAKE

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

### FRESH BAKED APPLE PIE

traditional pie crust with Granny Smith apples

*Includes Coffee or Tea*

V Vegetarian VN Vegan GF Gluten Free

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. RSO\_EVENTS\_12-21

# DINNER PACKAGE 2

\$58 PER PERSON

## | FOR THE TABLE |

### MUSHROOM TRUFFLE FLATBREAD

roasted cremini mushrooms, truffle aioli, caramelized onion, thyme cream, Parmesan, cheddar & brie cheese, chives

## | APPETIZERS | (CHOOSE ONE)

### TOMATO FENNEL SOUP GF/VN

### CAESAR SALAD

kale, chopped romaine, Parmesan croutons, applewood bacon

## | MAINS | (CHOOSE ONE)

### CHICKEN CARBONARA

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

### OVEN ROASTED WILD COD GF

cornmeal crusted Atlantic Cod in a corn brodo, quinoa, chorizo, sundried tomato soffrito

### PAN ROASTED CHICKEN GF

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

### CAULIFLOWER STEAK VN

Masala spiced roasted cauliflower, quinoa fricassee, cashew cream, pomegranate, balsamic glaze

### PEPPERCORN SIRLOIN GF

7oz sirloin with green peppercorn jus.

*Served with mashed potatoes and market vegetables*

## | DESSERTS | (CHOOSE ONE)

### LEMON BRÛLÉE CHEESECAKE

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

### FRESH BAKED APPLE PIE

traditional pie crust with Granny Smith apples

*Includes Coffee or Tea*