



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 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



REDS®

SHAREABLES

CALAMARI crisp zucchini, red pepper, fennel, lemon, sundried aioli, rosemary ginger aioli	18.95 (SERVES 4)	SPICY TUNA DRAGON ROLL yellowfin tuna, tempura asparagus, avocado, green onion, sesame seeds, kabayaki, spicy sesame aioli	19.95 (SERVES 3-4)
TRUFFLE PARMESAN FRIES v fresh cut russet fries, sea salt, thyme, Parmesan	11.50 (SERVES 4)	MUSHROOM TRUFFLE FLATBREAD roasted cremini mushrooms, truffle aioli, caramelized onion, thyme cream, Parmesan, cheddar & brie cheese, chives	18.25 (SERVES 3-4)
SWEET POTATO FRIES v sun-dried tomato aioli	11.00 (SERVES 4)	BANGKOK NACHOS crisp wonton, roasted chicken, onion, lime crema, sesame aioli, kabayaki, sesame seeds, melted cheese, peanuts	17.95 (SERVES 3-4)
ANGUS BEEF SLIDERS American cheese, horseradish aioli, pickle, fresh baked sesame seed potato bun	17.75 (SERVES 3)	TUNA POKE TACOS yellowfin tuna, ponzu, pressed avocado, pico de gallo, sesame seed, lime cumin aioli	19.95 (3 TACOS)
CHICKEN WINGS tossed in Buffalo butter sauce	17.95 (6-8 WINGS)		

SWEETS

DOUBLE-BITE BUTTER TARTS	3.00 (EACH)
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LUNCH PACKAGE 1

\$41 PER PERSON

| APPETIZERS | (CHOOSE ONE)

TOMATO FENNEL SOUP GF/VN

CAESAR SALAD V

kale, chopped romaine, chives, Parmesan croutons, applewood bacon

| MAINS | (CHOOSE ONE)

MASALA BUTTER CHICKEN BOWL

cucumber raita, basmati rice, cashews, onion, naan

THE CHICKEN COBB GF

grilled chicken breast, romaine, kale, quinoa, onion, 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 sesame seed potato bun. Served with fresh-cut fries

| DESSERT |

DOUBLE-BITE BUTTER TARTS

2 pieces

Includes Coffee or Tea

LUNCH PACKAGE 2

\$51 PER PERSON

| APPETIZERS | (CHOOSE ONE)

TOMATO FENNEL SOUP GF/VN

CAESAR SALAD V

kale, chopped romaine, chives, Parmesan croutons, applewood bacon

| MAINS | (CHOOSE ONE)

THE CHICKEN COBB GF

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

SALMON BIBIMBAP

short grain rice, sunny-side up egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, agave citrus dressing

BRIXTON BURGER

caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh-baked sesame seed 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)

APPLE TART

traditional pie crust, Granny Smith apples, caramel, oatmeal crumble, vanilla ice cream

DOUBLE-BITE BUTTER TARTS

2 pieces

Includes Coffee or Tea

DINNER PACKAGE 1

\$54 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 V

kale, chopped romaine, chives, Parmesan croutons, applewood bacon

| MAINS | (CHOOSE ONE)

HARVEST BOWL GF/V

basmati rice, avocado, cauliflower, onion, sweet potato, chickpeas, raita, greens, seed & nut blend, chives, agave citrus 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

7oz sirloin, truffle fries

| DESSERTS | (CHOOSE ONE)

LEMON BRÛLÉE CHEESECAKE

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

APPLE TART

traditional pie crust, Granny Smith apples, caramel, oatmeal crumble, vanilla ice cream

Includes Coffee or Tea

V Vegetarian VN Vegan GF Gluten Free

DINNER PACKAGE 2

\$62 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 V

kale, chopped romaine, chives, 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

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

APPLE TART

traditional pie crust, Granny Smith apples, caramel, oatmeal crumble, vanilla ice cream

Includes Coffee or Tea

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