



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

\$600 - \$800\*\*

food and beverage minimum at lunch

\$850\*\*

food and beverage minimum at dinner

### Adelaide Room: 30 seated / 45-50 cocktail

\$1,200 - \$1,700\*\*

food and beverage minimum at lunch

\$1,700 - \$2,200\*\*

food and beverage minimum at dinner

### Large Group Bookings

Breakfast meetings available upon request.

Upper level partial and full buy-outs available at dinner (up to 136 seated / 200 cocktail).

Saturday and Sunday lunch and dinner buy-outs available.

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.

<b>ANGUS BEEF SLIDERS</b>	4.50
American cheese, horseradish aioli, pickle, baked buns	
<b>TRUFFLE FRIES <b>V</b></b>	3.75
matchstick fries, sea salt, thyme, Parmesan	
<b>SWEET POTATO FRIES <b>V</b></b>	3.75
sundried tomato aioli	
<b>MINI MUSHROOM GRILLED CHEESE <b>V</b></b>	3.75
Sourdough, Provolone cheese, caramelized onions, roasted mushroom, lemon and truffle aioli	
<b>BAJA CITRUS CEVICHE <b>GF</b></b>	4.25
citrus tequila shrimp, avocado mousse, tostadas, pickled onion, orange	
<b>TORCHED BRIE &amp; STRAWBERRY CROSTINI</b>	4.25
red pepper jelly, strawberry, sorrels, cranberry focaccia	
<b>TENDERLOIN CARPACCIO</b>	4.50
Parmesan, caper, lemon and truffle mustard aioli	
<b>FALAFEL BITES <b>V</b></b>	4.00
mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream	
<b>BANGKOK NACHOS</b>	4.00
crisp wonton, roasted chicken, onion, lime crema, kabayaki, spicy sesame aioli, melted cheese, peanuts, sesame seeds	

*Add a welcome glass of sparkling*

**ASTORIA PROSECCO**

6oz 13.50  
(PER PERSON)

## PLATTERS & SHAREABLES

<b>CALAMARI</b>	20.75
lightly breaded crisp calamari, sundried tomato aioli	(SERVES 4)
<b>TRUFFLE PARMESAN FRIES <b>V</b></b>	12.50
matchstick fries, sea salt, thyme, Parmesan	(SERVES 4)
<b>SWEET POTATO FRIES <b>V</b></b>	12.50
sun-dried tomato aioli	(SERVES 4)
<b>ANGUS BEEF SLIDERS</b>	19.00
American cheese, horseradish aioli, pickle	(SERVES 3)
<b>TINY TUNA TACOS</b>	21.00
guacamole, onion, kabayaki, spicy sesame aioli, sesame seeds	(SERVES 2-3)
<b>BANGKOK NACHOS</b>	19.50
crisp wonton, roasted chicken, onion, lime crema, kabayaki, spicy sesame aioli, melted cheese, peanuts, sesame seeds	(SERVES 4-6)
<b>CHICKEN WINGS</b>	19.75
tossed in Buffalo butter sauce	(6-8 WINGS)
<b>ARTISANAL CHEESE PLATTER <b>V</b></b>	20.00
toasted cranberry focaccia, fruit preserves, candied nuts	(SERVES 2-3)
<b>TAVERN BUTCHER BOARD</b>	36.00
artisanal charcuterie, pickles, Kozlik's mustard, fresh bread	(SERVES 3-5)

## SWEETS

<b>DOUBLE-BITE BUTTER TARTS</b>	3.25
	(EACH)
<b>CHOCOLATE &amp; ALMOND BISCOTTI</b>	3.00
baked in-house	(2 PIECES)

## LUNCH PACKAGE 1

\$52 PER PERSON

### | APPETIZERS | (CHOOSE ONE)

#### WILD MUSHROOM SOUP GF/V

truffle oil, chives

#### CAESAR SALAD V

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

### | MAINS | (CHOOSE ONE)

#### BURGER

lettuce, red onion, pickle, mayonnaise, fresh baked bun

#### CHICKEN CARBONARA

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

#### THE CHICKEN COBB GF

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

### | DESSERTS |

#### DOUBLE-BITE BUTTER TARTS

two per order

*Includes Coffee or Tea*

*Add a welcome glass of sparkling*

**ASTORIA PROSECCO** 6 oz 13.50  
(PER PERSON)

## LUNCH PACKAGE 2

\$63 PER PERSON

### | APPETIZERS | (CHOOSE ONE)

#### WILD MUSHROOM SOUP GF/V

truffle oil, chives

#### KALE & QUINOA SALAD GF/V

candied cashews, cranberries, apple, sweet potato, grana padano cheese, agave citrus

### | MAINS | (CHOOSE ONE)

#### SEARED SALMON ROMESCO GF

roasted tomato and almond purée, succotash, fingerling potatoes, chives, beurre blanc

#### TANDOORI CHICKEN SALAD

ancient grains, crisp cauliflower, cashews, raisins, naan bread, ginger dressing

#### PAN-ROASTED CHICKEN GF

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

### | DESSERTS |

#### DOUBLE-BITE BUTTER TARTS

two per order

*Includes Coffee or Tea*

# DINNER PACKAGE 1

\$69 PER PERSON

## | FOR THE TABLE |

### CALAMARI

lightly breaded crisp calamari, sundried tomato aioli

## | APPETIZERS | (CHOOSE ONE)

### WILD MUSHROOM SOUP GF/V

truffle oil, chives

### KALE & QUINOA SALAD GF/V

candied cashews, cranberries, apple, sweet potato, grana padano cheese, agave citrus

### CAESAR SALAD V

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

## | MAINS | (CHOOSE ONE)

### SALMON & KALE GF

quinoa, candied cashews, cranberries, apple, sweet potato, grana padano cheese, agave citrus

### CHICKEN CARBONARA

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

### PAN-ROASTED CHICKEN GF

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

### LOBSTER SPAGHETTI

Atlantic lobster tail, sundried tomato, chili, rosé cream sauce, chili

## | DESSERTS |

### FLOURLESS CHOCOLATE TORTE GF

macerated strawberries

*Includes Coffee or Tea*

*Add a welcome glass of sparkling*

**ASTORIA PROSECCO**

6 oz 13.50  
(PER PERSON)

# DINNER PACKAGE 2

\$79 PER PERSON

## | FOR THE TABLE |

### TAVERN BUTCHER BOARD

artisanal charcuterie, pickles, Kozlik's mustard, fresh bread

## | APPETIZERS | (CHOOSE ONE)

### WILD MUSHROOM SOUP GF/V

truffle oil, chives

### CAESAR SALAD V

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

### KALE & QUINOA SALAD GF/V

candied cashews, cranberries, apple, sweet potato, grana padano cheese, agave citrus

## | MAINS | (CHOOSE ONE)

### TUNA BIBIMBAP

short grain rice, soft yolk egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, agave citrus dressing

### SEARED SALMON ROMESCO GF

roasted tomato and almond purée, succotash, fingerling potatoes, chives, beurre blanc

### PAN-ROASTED CHICKEN GF

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

### RAVIOLI & GARLIC SHRIMP

ricotta ravioli, sundried tomato soffrito, beurre blanc

### STEAK FRITES

6oz filet mignon, truffle Parmesan fries, truffle aioli, jus

## | DESSERTS |

### LEMON BRÛLÉE CHEESECAKE

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

*Includes Coffee or Tea*

# DINNER PACKAGE 3 – WINE PAIRING

\$144 PER PERSON, MAX 12 GUESTS

*Wine pairings are a 6oz pour*

## | FOR THE TABLE |

### ARTISANAL CHEESE PLATTER V

toasted cranberry focaccia, fruit preserves, candied nuts

2021 La Chiara, Cortese, Gavi, Italy

## | APPETIZER | (CHOOSE ONE)

### WILD MUSHROOM SOUP GF/V

truffle oil, chives

### KALE & QUINOA SALAD GF/V

candied cashews, cranberries, apple, sweet potato, grana padano cheese, agave citrus

2018 Jean Luc Colombo Viognier,  
Rhone Valley, France

*Add a welcome glass of sparkling*

**ASTORIA PROSECCO**

6oz 13.50  
(PER PERSON)

## | MAINS | (CHOOSE ONE)

### LOBSTER SPAGHETTI

Atlantic lobster tail, sundried tomato, chili, white wine cream sauce

### WHOLE ROASTED BRANZINO GF

Beluga lentils, roasted fennel, baby kale, basil, fresh lemon

### STEAK & SHRIMP RAVIOLI

11oz New York, shrimp, ricotta ravioli, sundried tomato soffrito, beurre blanc, cabernet jus

2020 Leaping Horse Cabernet Sauvignon,  
Napa Valley, California

## | DESSERTS |

### FLOURLESS CHOCOLATE TORTE GF

macerated strawberries

Taylor Fladgate 10 Year Old Tawny Port

*Includes Coffee or Tea*



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. RWT\_EVENTS\_03-23