



REYNA

PRIVATE EVENTS

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ABOUT

Bar REYNA is Yorkville's reigning snack and cocktail bar. This atmospheric restaurant, located in downtown Toronto at 158 Cumberland Street in a timeless two-storey victorian house with a year-round heated back patio, was conceived by restaurant industry veteran Nicki Laborie.

The restaurant was designed as an energetic gathering place where the vibe, food and drinks inter-mix to create a wholly unique restaurant experience. REYNA's menu features an eclectic mix of table snacks and larger plates that traverse the Mediterranean.

REVIEWS

"Thank goodness for Nicki Laborie's unpretentious, inexpensive, girly-like-a-sarcas-tic-rom-com cocktail bar and its relaxed Mediterranean menu. The menu has fun with the region's flavours, layering lamb shank into a savoury baklava or piling roasted brussels sprouts onto a halloumi pintxo."

– NOW'S TOP 10 TORONTO RESTAURANTS OF 2016

"The menu draws inspiration from Mediterranean regions and offers an eclectic selection of table snacks, single bites and shareable entrees. It's also the destination for what might be one of Toronto's most lavish cocktails."

– BLOGTO

"Laborie didn't want to compete with the swarm of high quality French restaurants in Yorkville, and sought to bring a new flavour to the neighbourhood. Bar Reyna focuses on Mediterranean fare, with cocktails at the forefront of the concept."

– POST CITY



VENUE DETAILS

THE BUILDING

Bar Reyna is located in a charming victorian row house in the heart of Yorkville - the most sophisticated shopping and dining district in downtown Toronto. Featuring a front and back patio and two floors of indoor dining, Reyna can host 120 attendees for cocktail events.

AMBIENCE & DECOR

Reyna is influenced by the contemporary metropolitan snack and cocktail bars of cities like Barcelona, New York and Miami: the raw interior walls have been splashed with gold paint; jewel tones abound in the luxe leather chairs and banquettes; the lighting, including authentic Moroccan lanterns and repurposed decanters, casts an intimate atmosphere throughout the historic building.

THE VENUE SPACES

The venue is divided into two unique experiences:

- MOROCCAN DEN

Located on the second floor, the intimate Moroccan Den features its own bar and sultry atmosphere.

- SECRET GARDEN

REYNA's Secret Garden is a relaxing back patio oasis. Complete with a retractable roof and winterized sealing, this space is available for year-round bookings.

FLOOR PLANS

All minimum spends are subject to tax and 20% gratuity.

MOROCCAN DEN

(SECOND FLOOR)

CAPACITY

24 sit-down | 30 cocktail

MINIMUM SPEND

DAYTIME 9AM–3PM

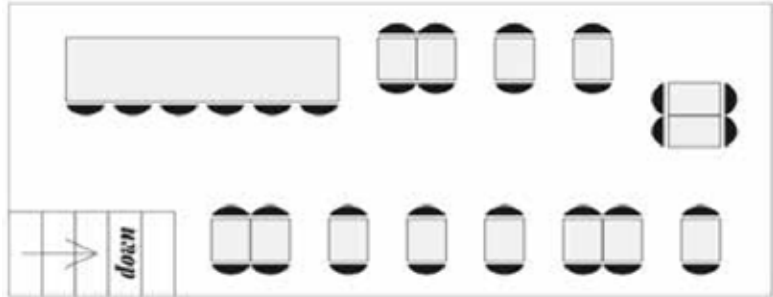
Tues to Wed: \$2,500

Thurs to Fri: \$2,800

EVENING 5PM–2AM

Tues to Wed: \$3,200

Thurs to Sun: \$3,800



SECRET GARDEN

(ALL-SEASON PATIO)

CAPACITY

42 sit-down | 60 cocktail

MINIMUM SPEND

DAYTIME 9AM–3PM

Tues to Wed: \$4,000

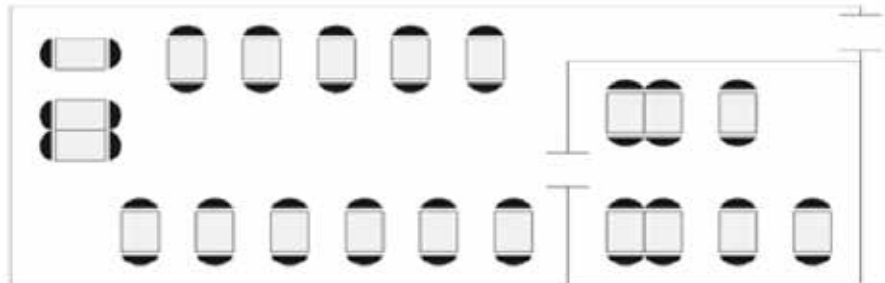
Thurs to Sun: \$5,000

EVENING 5PM–2AM

Tues to Wed: \$6,500

Thurs & Sun: \$7,500

Fri & Sat: \$8,500



QUEEN'S QUARTERS & SECRET GARDEN

(INCLUDES MAIN FLOOR & ALL-SEASON PATIO)

CAPACITY

56 sit-down | 80 cocktail

MINIMUM SPEND

ALL DAY 9AM–2AM

Tues to Sun: \$12,000

FULL VENUE BUYOUT

CAPACITY

120 cocktail

MINIMUM SPEND

DAYTIME 9AM–3PM

Tues to Wed: \$5,500

Thurs to Sun: \$7,000

EVENING 5PM–2AM

Tues to Wed: \$14,000

Thurs to Sun: \$18,000

Closed Mondays but available for buyouts (\$18,000 minimum spend).

MOROCCAN DEN
(second floor)



QUEEN'S QUARTERS
(main floor)

SECRET GARDEN
(all-season patio)





winter



summer



DRINKS MENU

These are sample menus. When you book with us our team will reach out to you with current menu offerings.

OPEN BAR

BASIC

\$22 / person / hour

INCLUDES

Thalia Sauvignon Blanc
Tempranillo, Lobetia
Prosecco, Villa Sandi
Ketel One Vodka
Tanqueray Gin
Altos Tequila
Havana 3yr Rum
Bulleit Bourbon
Bulleit Whiskey
Beer of choice
(Estrella or Mill Street Organic)
&
Flat & Sparkling Water
Soda
Juice

PREMIUM

\$32 / person / hour

INCLUDES

Pinot Grigio, Fidora
Appassimento Rosso, Botter
Cava, Pares Balta
Belvedere Vodka
Hendricks Gin
Don Julio Tequila
Havana 7yr Rum
Woodford Reserve Bourbon Whiskey
Beer of choice
(Estrella or Mill Street Organic)
&
Flat & Sparkling Water
Soda
Juice







FOOD MENU

These are sample menus. When you book with us our team will reach out to you with current menu offerings.

PASSED BITES

\$4 / piece

REYNA FRIES
date ketchup

CRUDITES
tzatziki

MEZE SKEWER
chorizo, manchego, olive

FALAFEL BITES
tzatziki

\$5 / piece

CRISPY CALAMARI
chickpea dusted, za'atar, harissa verde,
aioli, sesame seeds

GRILLED PRAWN CROSTINI
garlic chili oil

MANCHEGO & CAULIFLOWER CROQUETTE
spanish aioli

PAN CON TOMATE MONTADITO
marinated heirloom tomato, garlic,
fresh herbs, olive pearls

CRISPY ARTICHOKE
charred lemon aioli

\$6 / piece

"MAC" BAHARAT PIDE
spiced PEI grassfed beef, kesir peynir cheese, piri piri aioli

MINI LEBANESE TACO
housemade flatbread, reyna-spiced chicken OR falafel,
garlic aioli, lebanese pickles, turkish salsa, crispy onions

HALLOUMI SOUVLAKI
grilled halloumi, turkish salsa, tzatziki, housemade
flatbread

REYNA SALAD BOAT
beet, cucumber, avocado, fennel, radish, tomato, quinoa,
baby kale, fried chickpeas, crispy shallot, serrano tahini
dressing, nappa cabbage, radicchio

\$7 / piece

LAMB BAKLAVA
kataifi, braised lamb shank, burnt honey saffron aioli,
pistachio

BEEF BURGER SLIDER
2oz black angus beef, tomato, lettuce, havarti cheese

NEW ZEALAND LAMB LOLIPOPS
romesco, chermula, mint

TRUFFLE MUSHROOM DUXELLE MONTADITO
oyster and enoki mushroom, chimichurri, truffle aioli,
parmesan

GRILLED OCTOPUS SKEWER
romesco & crispy potato





FOOD MENU

These are sample menus. When you book with us our team will reach out to you with current menu offerings.

FOOD STATIONS

REYNA's food stations offer a range of edible experiences derived from our menu but with the added entertainment of interacting with our chef while he personalizes your guests' meals with the a la minute attention to detail that REYNA strives to achieve. This interactive service is ideal for large groups seeking a cocktail style event but with larger portions. Prices vary based on number of stations and guests. Interested in something specific? Ask us – we can make almost anything. Our menu is ever-changing but see some samples below:

SEAFOOD TOWER

For a more lux offering, enjoy our spread of chilled lobster, shrimp, oysters, clams and seafood ceviche along with fresh horseradish, mignonette and housemade seafood sauce.

REYNA SALAD

Guests will enjoy our signature vegan salad featuring beet, cucumber, avocado, fennel, radish, cherry tomatoes, quinoa, purple kale, fried chickpeas, crispy shallots and tahini serrano dressing.

WHOLE GRILLED FISH (seasonal)

Fresh off the grill, watch the REYNA chef carve a delicious whole fish with different accoutrements to be enjoyed with it.

LEBANESE TACOS

Get personalized service from our chef and customize your ideal Lebanese taco. Think: REYNA-spiced chicken or falafel, housemade flatbread, garlic mayo, Turkish salsa, hot peppers, crispy onions, pickled onions, Lebanese pickles and topped with cilantro.

CHICKEN SHAWARMA PLATTERS

This dish is a crowd-pleaser; roast chicken, served with our housemade flatbread, turkish salsa, pickled turnip, pink lentil and kale tabouli, and tzatziki on the side.

MUSSEL & CLAM BOIL

Seafood lovers will adore watching our chef craft beautiful bowls of mussels and clams floating in a broth with garlic and grilled sourdough.

MIXED SKEWERS

Something for everyone, guests can enjoy grilled skewers of chicken, beef, lamb kofta, shrimp, and vegetables, served alongside chimichurri, tzatziki, garnishes and grilled flatbread.



SERVICES

REYNA strives to offer our clients a suite of bespoke event customizations to achieve the exact ambience, theme, or effect desired. From one-of-a-kind menus to audio-visual architecture, Bar REYNA's concierge-style event services are ideal to ensure a stress-free event.

The custom requests and vendor support REYNA can provide includes:

- DJ booking
- A/V rentals and set up
- Custom menus
- Custom cocktails and live mixology
- Graphic design (invitations, menus, place cards, etc.)
- Entertainment and performers
- Themed decor
- Guest takeaways and party favours

Note: added costs will be discussed with clients on a case-by-case basis. REYNA works with preferred vendors, however can provide extra vendor quotes.



CONTACT US

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