



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

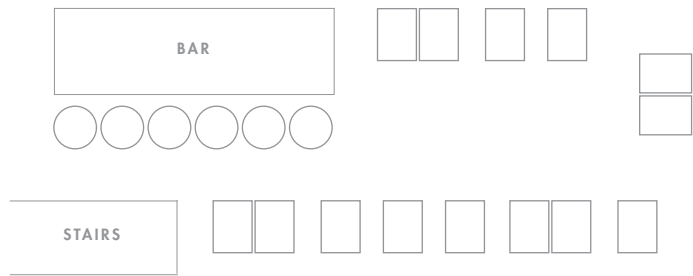
Tues to Wed: \$2,500

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

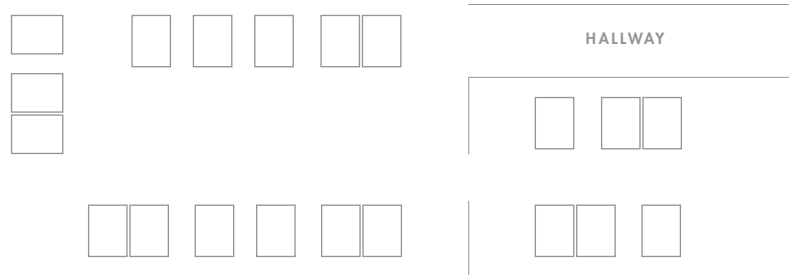
Thurs to Sun: \$5,000

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)

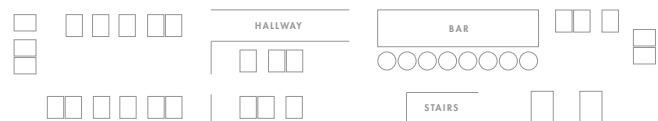
### CAPACITY

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

Verdicchio, Villa Bianchi Umani Ronchi  
Cabernet Sauvignon, Pablo Claro  
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**

FALAFEL BITES  
REYNA FRIES  
TZATZIKI WITH CRUDITES  
PAN CON MONTADITO

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**\$5 / piece**

OYSTER WITH SUMAC MIGNONETTE  
MEZE SKEWER  
CRISPY ARTICHOKE  
CRISPY CALAMARI  
HALLOUMI SOUVLAKI

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**\$6 / piece**

POACHED TIGER SHRIMP WITH MUHAMMARA  
MANCHEGO & CAULIFLOWER CROQUETTE  
"MAC" BAHARAT PIDE  
REYNA SALAD BOAT  
MINI LEBANESE TACOS

**\$7 / piece**

TRUFFLE MUSHROOM MONTADITO  
SCALLOP CRUDO SPOONS  
LAMB BAKLAVA  
GRILLED GARLIC PRAWN CROSTINI

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**\$8 / piece**

BEEF BURGER SLIDER  
MUHAMMARA STEAK CROSTINI  
GRILLED OCTOPUS SKEWER  
NEW ZEALAND LAMB LOLLIPOP







# 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.



# MENU

## SIT-DOWN SET MENU – \$75/PERSON

### MEZE

#### CHOOSE 2

##### CRISPY ARTICHOKEs

lemon aioli

##### HOUSEMADE DIP

served with housemade flatbread & crudites

CHOOSE ONE: • beet & cashew tzatziki

• green chickpea hummus

• labneh with caramelized onions

##### MANCHEGO & CAULIFLOWER CROQUETTES

spanish aioli

##### FALAFEL BITES

tzatziki

### SMALL PLATES

#### CHOOSE 3

##### SCALLOP & BLOOD ORANGE CRUDO

diver scallop, blood orange leche de tigre, candied ginger, granny smith apple, squid ink rice cracker

##### "MAC" BAHARAT PIDE

housemade atbread, spiced PEI grassfed beef, kesir peynir cheese, piri piri aioli, fermented pickle salad

##### CRISPY CALAMARI

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

##### LAMB BAKLAVA

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

##### LEBANESE TACOS

two housemade flatbreads, chicken or falafel, garlic aioli, lebanese pickles, turkish salsa, crispy onions

##### GRILLED PRAWNS (add \$5)

garlic chili oil, fresh sourdough

##### CHARGRILLED OCTOPUS (add \$5)

romesco, fried capers, shishito peppers, lemon

### LARGE PLATES

#### CHOOSE 2

##### SHAWARMA PLATTER

roast chicken, flatbread, turkish salsa, pickled turnip, pink lentil & kale tabouli, tzatziki, charred lemon jus

##### GRILLED WHOLE SEA BASS

deboned sea bass, tomato olive sauce, roasted cherry tomatoes, capers, crispy leeks

##### PICANA BEEF

marinated with garlic and red wine, served with a fig glaze and rocket salad

##### JUMBO SHRIMP (add \$15)

marinated with oregano, garlic, and tangerine, served with citrus and treviso

### SIDES

#### CHOOSE 2

##### CHARGRILLED BROCCOLINI

ajoblanco, garlic crisps

##### BIG GREEN SALAD

baby gem, frisee, endive, romaine, chives, tarragon vinaigrette

##### GRILLED ENDIVES

candied walnut, manchego, citrus & sherry vinegar

##### GREEK FRIES

wild greek oregano, feta, olive oil, lemon & feta aioli

##### ARABIC FRIES

za'atar spiced, date ketchup

##### SPANISH FRIES

spanish spiced, shaved manchego, chorizo, spanish aioli

##### ITALIAN FRIES

shaved grana padano, truffle aioli

### SWEETS

#### CHOOSE 1

##### RICOTTA FRITTERS

orange blossom curd

##### KAFFIR LIME & SAFFRON "BAKLAVA"

kaffir lime & saffron mousse, caramelized phyllo, pistachio, dehydrated rose petals

*Our menu is served family-style.*

*Please reach out to  
xeni@reynahospitality.com  
to book with us.*

# MENU

## SIT-DOWN SET MENU – \$58/PERSON



### WEEKEND BRUNCH

#### SET MENU FOR GROUPS OF 8+

\$58/person

#### TO START

##### SALMON BOARD

smoked salmon, sourdough toast, cucumber, tomato, pickled onions, fried capers, housemade labneh, lemon

#### MAINS

##### REYNA SALAD

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

##### SHAKSHUKA

charred tomato & pepper, feta, egg, onion spouts, sourdough

##### AVOCADO ON TOAST

sourdough, avocado, charred tomatoes, grilled halloumi, pickled anaheim peppers, mint

#### SWEETS

##### BAKLAVA FRENCH TOAST

baklava crusted challah bread, orange blossom, vanilla ricotta, candied pistachio

*Our menu is served family-style.*

*Please reach out to [xeni@reynahospitality.com](mailto:xeni@reynahospitality.com) to book with us.*

*Cancellation Policy: We require a minimum of a 72 hour notice for all cancellations. If a cancellation is made in less than 72 hours time from the reservation, a fee of \$50 per person will be charged.*





## BEVERAGE

Guests are welcome to select one of our open bar packages outlined therein, or a cash bar, where drinks are charged based on consumption. If you would like to select wines ahead of time, we can send you our full wine list to pre-order ahead of your event. Our team is also happy to help you make selections.

## COSTS & BILLING

We do not charge a room fee. However, there are food and beverage minimums based on the day and time of your event. Food and beverage minimums do not include gratuity or sales tax. Once your event details are established, our team will send you an exact breakdown of the costs associated to your selections. All details of your event must be confirmed 72 hours prior to the date. We will always try to accommodate any last minute changes post the 72 hours, however, we do not guarantee.

## BOOKING & CANCELLATION FEE

We require a credit card authorization form to be filled out to confirm your booking with us. The total cost of your event will be outlined in your contract. Cancellations within 72 hours of the event are subject to a 50% charge of the total cost of the event.

## ADDITIONAL SERVICES

We are not responsible for booking additional services such as DJs, performers, A/V rentals, themed decor, party favors, etc. However, we are happy to accommodate requested services that you hire for your event if you let us know at least 7 days prior to the event date for our approval.





## CONTACT US

**Xeni Barka, Event Coordinator**  
xeni@reynahospitality.com

**BAR REYNA**  
158 Cumberland St  
Toronto, Ontario  
647.748.4464