



REYNA

EVENTS PACKAGE



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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.

Bar Reyna was designed as an energetic gathering place where the vibe, food and drinks intermix to create a wholly unique restaurant experience. Chef Ariel Coplan's menu features an eclectic mix of table snacks and larger plates that traverse the Mediterranean.

QUOTES

"Thank goodness for Nicki Laborie's unpretentious, inexpensive, girly-like-a-sarcastic-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

"High-rollers might consider Her Royal Highness—a \$30 cocktail made with vodka, rum, saffron, cardamom and rosewater."

— TORONTO LIFE

"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

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 upwards of 90 guests for a seated dinner or 120 attendees for a cocktail event.

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.

VENUE SPACES

The venue is divided into three unique experiences:

QUEEN'S QUARTERS

The main floor of REYNA, the Queen's Quarters is a bar and lounge area that's ideal for smaller group events and gatherings.

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, the Secret Garden is available for year-round bookings.



SAMPLE MENUS

(menu changes seasonally)

\$45 / person

mixed olives

trio of dips

zucchini fritters

seabass guacamole

halloumi souvlaki

reyna salad

lebanese tacos

greek fries

arabic fries



\$55 / person

meze bowl

trio of dips

zucchini fritters

tuna tartar "nicoise"

lamb shank baklava

reyna salad

arabic fries

spanish fries

lebanese tacos

halloumi souvlaki



\$65 / person

meze bowl

piquillo pepper hummus

zucchini fritters

lamb shank baklava

tuna tartar "nicoise"

burrata & boquerones

grilled seafood platter

OR

grilled 16OZ ribeye

arabic fries

greek fries





FOOD STATIONS (sample menu)

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.

REYNA SALAD

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

LEBANESE TACOS

Get personalized service from our chef as you have him customize your ideal Lebanese Taco. Think: REYNA-spiced chicken, housemade flatbread, garlic mayo, cherry tomato salsa, hot peppers, crispy onions, pickled onions, pickled fennel, and Lebanese pickles.

MUSSEL & CLAM BOIL

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

BIG A'S BURGER

Our Big A's Burger grilling station features our brisket and ribeye patty, cooked to perfection, and piled with muenster cheese, caramelized onions, lettuce, tomato, and chipotle aioli.

CATAPLANA

The Cataplana is a Portuguese-style seafood stew comprising lobster, shrimp, clams, mussels and monkfish in a rich Lisbon tomato broth.

PASSED BITES

(sample menu)

minimum one (1) dozen per selection

\$48/dozen (\$4 / piece)

ZUCCHINI FRITTERS
roasted tomato aioli

RAW VEGGIES
tzatziki

SHOESTRING FRENCH FRIES
aioli (may be substituted)

PAN CON TOMATE
tomato, garlic

\$60 per dozen (\$5 / piece)

FISH CEVICHE (fish based on season)
red pepper, red onion, radish, lime, tequila,
root chip, radish, mint, jalapeno

CRISPY CALAMARI
harissa verde aioli

FRESHLY SHUCKED OYSTERS
fennel mignonette

HALLOUMI SOUVLAKI
grilled halloumi, Turkish salsa, tzatziki, flatbread

MUSSELS ESCABESHE
chili, garlic aioli, sourdough

\$72 per dozen (\$6 / piece)

STEAK TARTARE
dijon, egg, crispy onion, crostini

BIG A'S BURGER SLIDERS
muenster, caramelized onions, chipotle aioli, brioche

LAMB PIDE
yogurt, harissa, herbs

NEW ZEALAND LAMB LOLLIPOP
pistachio-crust

MINI CHEESE PIDE
mushroom truffle duxelle, 4-cheese stuffin

OCTOPUS A LA PLANCHA
romesco sauce, fried shishito peppers

LAMB SHANK BAKLAVA
kataifi, saffron and burnt honey aioli



WINE LIST

CHAMPAGNE/SPARKLING

	REGION	6OZ	BTL
VILLA SANDI PROSECCO	Italy	\$12	\$48
KIR YIANNI AKAKIES SPARKLING ROSE	Greece	\$15	\$58
PERRIER JOUET CHAMPAGNE	France	\$26	\$180
LAURENT PERRIER ROSE	France		\$285
ARMAND DE BRIGNAC BRUT GOLD	France		\$550
DOM PERIGNON BRUT	France		\$585

WHITE WINE

2014 SAUVIGNON BLANC, THALIA / VILANA	Greece	\$12	\$48
2014 PINOT GRIGIO, GERARDO CESARI	Italy	\$15	\$56
2016 RUEDA VERDEJO, BASA, TELMO RODRIGUEZ	Spain	\$16	\$62
2017 MOSCHOFIOLERO, SKOURAS, PELOPONESSE	Greece	\$17	\$66
2015 CHARDONNAY, KIMMERIDGIEN JM BROCARD, BURGANDY	France	\$19	\$75
2016 ALBARINO, LAURENT MIGUEL	France		\$55
2017 SAUVIGNON BLANC, ANA AWATERE	NZ		\$58
2016 MEGA SPILEO CUVÉE III, ACAHAIA	Greece		\$62
2014 SAUVIGNON BLANC, NAUTILUS ESTATE	NZ		\$64
2014 PINOT GRIGIO, CANTINA TERLANO ANDRIANO	Italy		\$68
2016 CHARDONNAY, CHATEAU MIRANDE MACON VILLAGES	France		\$78
2015 ASSYRTIKO, ARGYROS SANTORINI	Greece		\$82
2015 SANCERRE BLANC, DANIEL CHOTARD	France		\$82
2014 PINOT GRIS, ELK COVE WILLIAMETTE VALLEY	USA		\$92
2016 MERCUREY BLANC, DOMAINE DE MEIX FOULOT	France		\$112
2011 THOMAS GEORGE CRESTA RIDGE CHARDONNAY	USA		\$145

WINE LIST

ROSE WINE

	REGION	6OZ	BTL
2015 XINOMAVRO, KIR YIANNI AKAKIES	Greece	\$13	\$50
2014 ROSE, CHATEAU GUILHEM LE ROSE	France	\$14	\$55
2016 ROSE, ANGELS & COWBOYS	USA	\$17	\$62
2017 ROSE, VIEVITE COTES DE PROVENCE	France		\$72

RED WINE

2014 TEMPRANILLO, CASA SOLAR Y CRIADORES	Spain	\$12	\$48
2016 BORDEAUX, CHATEAU ROC DE SEGUR	France	\$15	\$56
2013 SANGIOVESE / MERLOT, L'U LUNGAROTTI	Italy	\$16	\$62
2016 COTES DU RHONE, CHATEAU DU TRIGNON	France	\$17	\$66
2011 SANGIOVESE ORGANIC, SUPER TUSCAN, TERRE DI PISA	Italy	\$18	\$69
2011 KTIMA, ESTATE KIR YIANNI	Greece		\$58
2011 RESERVA RIOJA, VINA BUJANDA	Spain		\$62
2012 CABERNET SAUVIGNON, TRIM	USA		\$66
2011 CHIANTI CLASSICO, VILLA A SESTA II PALEI	Italy		\$68
2014 DOURO, DELAFORCE TOURIGA NACIONAL	Portugal		\$74
2014 ANGELS & COWBOYS PROPRIETARY RED BLEND SONOMA	USA		\$82
2013 PINOT NOIR, CARMEL ROAD MONTEREY	USA		\$90
2011 PRIMITIVO GOLD, VIGNETI DEL SALENTO	Italy		\$92
2016 NEBBIOLO DOCG, MUSSO LANGHE	Italy		\$95
2014 PINOT NOIR, ELK COVE WILLIAMETTE VALLEY	USA		\$145
2013 BAROLO 'TRECUMUNI' DOCG, GIGI ROSSO	Italy		\$148
2014 BARBERESCO, MUSSO 'PORA'	Italy		\$165
2010 ST. EMILION GRAND CRU, CHATEAU SIMARD	France		\$172



OPEN BARS

Basic – \$15/person per hour

BEVERAGES

Thalia Sauvignon Blanc
Casa Solar Tempranillo
Villa Sandi Prosecco
Absolut Vodka
Canadian Club Rye
Havana 3yrs.
Beefeater Gin
Cazadores Tequila
Black Bottle Scotch
Estrella Beer

ALSO INCLUDED

Flat & Sparkling Water
Sodas
Juices

Premium – \$25/person per hour

BEVERAGES

Chateau Mirande Chardonnay
Villa a Sesta Chianti
Perrier Jouet Champagne
Grey Goose Vodka
Knob Creek Rye
Mount Gay Rum
The Botanist Gin
Patron Tequila
Johnnie Walker Black Scotch
Estrella Beer
Mill Street Organic Beer

ALSO INCLUDED

Flat & Sparkling Water
Sodas
Juices



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 and dishes
- Custom cocktails and live mixology
- Graphic design (invitations, menus, place cards, etc.)
- Entertainment/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.

RECOMMENDED SUPPLIERS

PHOTOGRAPHY

Ryan Emberley
info@ryanemberley.com

FLOWERS

Fresh Floral Creations
sales@freshflorals.com

A/V EQUIPMENT

MUSIC

BELLOSOUND
Available for booking through Bar Reyna

LIVE MUSIC

Jessica Sturup
Live jazz songstress with a powerful voice



FAQ'S

Is there a charge to use the space?

There is no charge to use the space, provided the minimum food and beverage expenditure is met.

When is the final guest count due?

The guaranteed number of guests attending the event is required 24 hours in advance of event date. Please note, unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given, or the actual number in attendance – which ever is greater.

Can I hold a meeting or presentation in any of the private spaces?

Absolutely! We can add A/V equipment to either the Moroccan Den or Secret Garden; but please note that adding equipment will alter the room capacities.

Do you supply audio-visual equipment?

No, we do not have A/V equipment on site but we are happy to arrange equipment through our third-party supplier. Charges will be added directly to your bill with no additional mark-up.

Do you have a DJ hook-up?

Yes, on the back patio we have the electrical set-up for a DJ to play.

Do you supply DJs?

Yes, we work closely with Bellosound who can provide a DJ that will reflect the music and ambiance you want for the evening. The fee is \$550 +HST.

What services and items does Reyna supply?

The following services are complimentary:

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Printed, personalized menus at each place-setting (when necessary)
- Candles and atmospheric decor

Do you provide referrals to musicians, florists, cake-makers, etc.?

We are happy to provide referrals for all of your needs! Please refer to our preferred suppliers list.

Will there be a bar set up in the room?

We have the capabilities to set up bars in each space. The Secret Garden can be set up with a satellite bar, while the other two spaces already have stand-alone bars.

How are beverage and wine costs managed?

We offer two kinds of open bar options as well as guests can pre-order bottles or order the night of the event. For larger groups and specific wine/

FAQ'S (Continued)

champagne requirements, we need a 72-hour notice in order to ensure stock is available.

Wines are selected from our current list and charged per bottle. In accordance with liquor licensing regulations, we are unable to permit our guests to bring in their own wine or alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list. Please note that we are not able to order in wines that are not part of our current selection.

How is the menu determined?

All food items for private events are selected from our seasonal menu package. You are able to interchange items between each menu, with prices are adjusted accordingly. Food items are subject to current market prices. Reyna's management can assist you with tailoring your selections for the best guest experience.

What other expenses should I consider?

Please see common costs below. For a formal cost estimate, please contact management at Bar Reyna:

- If designated seating is required, please provide your own place cards and/or seating chart
- If you require other furniture not already provided, we are happy to arrange through our third-party supplier. Charges will be added directly to your bill with no additional mark-up.
- If you require table linens, we are happy to arrange through our third-party supplier. Charges will be added directly to your bill with no additional mark-up.

Is there a cake plating fee?

The only outside food item permitted to be brought into the restaurant is a celebratory cake or cupcakes. The fee per guest is \$3/person.

What should I consider in regards to timing?

We can confirm timing on your event once all details are final, however please note the following when planning out your agenda for the evening:

- Cocktails and canapés: how long?

- Seating: depending on final guest count and pace of crowd, seating alone can take 10-30 minutes
- Formal introductions, first toasts and welcome speech
- Order taking: at least 15 minutes needed
- Speeches: for best flow, we recommend having speeches after order taking, before the first course is served, or in-between courses
- Formal Presentation/Guest Speaker: please speak to Reyna's management to co-ordinate service timing with presentation

Who is my contact on the day of the event?

The Reyna events coordinator, LaCarry Garvy, is the contact on site, and if not available she will assign a Reyna representative who will be your on-site contact upon arrival and for the duration of your event.

Is parking available?

Bar Reyna is located between two parking lots on Cumberland Street in Yorkville. You can also find street parking during certain hours.

How are payments made?

For private parties, we require a 50% deposit of total cost in order to secure the reservation. For large group reservations (not private), we require a credit card deposit of 25% of the total cost per person. In both cases, the balance is to be paid by credit card or cash at the conclusion of the event.

What is the cancellation policy?

Your deposit is fully refundable if notice of cancellation is received 72 hours in advance of event date. If notice of cancellation is received with less than 72 hours prior to event date, the deposit is forfeited.



CONTACT

LaCarré Garvy, Event Coordinator
info@barreyna.com

BAR REYNA

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