EVENT AND VENUE GUIDE



NOTHING BRINGS LIKE GOOD FOOD



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CREATING THAT PERFECT INSPIRED EWENT

J.Red & Co. is Bramptons's premier urban eatery and event venue, in a space designed by renowned design firm The D,zign Group. From our wood burning pizza oven to hand crafted burgers and classics with a twist there is no doubt...

the Red team will knock your socks off!

The J.Red & Co. private dining experience is ideal for cocktail parties, post-work gatherings, celebratory functions, conferences, business meetings, wedding or private dining events.



4 THE VENUE

Brampton's premier urban eatery



5 WEEKLY EVENTS

J.Red has crowd pleasing features every day of the week



6 THE RED TEAM

The Red team strives to enure that your we exseed your expectations.



7 CATERING

Experience the tastes of Chef Rosso. With custom menu's for any occasion



8 PREFIX MENU'S

A selection of sample lunch and dinner menus.s



The Venue

FOR PRIVATE FUNCTIONS:

Our dining room can accommodate up to 160 for dining and dancig or up to 200 for cocktail reception

We have 2 party rooms available. The first can accomodate 36 people with 2 party booths and 3 round tables

The second can accomodate up to 40 people at 4 harvest tables with benches. The tables can be combined to create 2 large tables of 20.

Both party rooms can be combined to create 1 large party room that can seat up to 76 people comfortably.

Capacity

Sit down: 160 Stand-up 200 Patio 26

FOR SEMI-PRIVATE FUNCTION:

We have two large party booth that seat up to 10, harvest benches that seat up to 10, and two medium booths as well as high-top tables that seat up to 6. The high-top tables can be combined to create 2 large tables for parties of up to 28.

AMENITIES:

One full-service bar

Built-in state of the art sound system

live music ready

2 TV's with AV capabilities (through our AV partner...)

WiFi internet access

Weekly Events



Monday

Muskoka Mondays -\$5 Muskoka Pints \$10 Backyard Burgers

Tuesday

Buck-A-Shuck -

1/2 Price on Select Bottles of Wine Oysters Live Jazz Music featuring Stan Chang

Wednesday

Family Night -

2 Signature Pizza's - 1 Large Salad - 1 order of Wings \$48 & \$5 Craft Tall Boy Cans

Thursday

East Coast Kitchen Party -\$6 Pints of Moosehead and Cracked Canoe

\$6 East Coast theamed sharables

Friday

Live Music Series -

Saturday

Prime Rib Roast Dinner -

Sunday

Live Jazz

with Carmen Spada and Friends @ 5pm



Operating Hours

Monday
Tuesday
4pm - 11pm
4pm - Late
11am - Late
11am - 10pm



Introducing the Red Team



Proprietor Jason Rosso, & Chef Callaghan Sandford

With over 30 years of event experience, leave the stress and the details to us. The Red Team will support the planning and execution of a memorable event that is worry-free and within budget.

Wheather your event calls for a unique, inttimate dinning experience for a small team, or an extravagant gala ball for your entire organisation, we ensure you event is taken care of from start to finish.

We coordinate every aspect of your event, from the menu and beverages, to the rentals, decore and entertainment. The Red team strives to ensure that your experience is a great one.

LARGE PARTIES AND CATERING



DISCOVER DIFFERENT TASTES

Chef Jason Rosso's well crafted menus bring together a fusion of world flavours to make sure your hosted meetings, seminars, corporate events, weddings and celebrations are memorable. Aside from the fixed menu options offered, we feature custom menus for any occasion.



PRIVATE DINNING - OFF-SITE CATERING

Let us bring the Team Red experience to your event, from breakfast meetings to celebrations, in house or off-site with quality food and service that will guarantee to make your meetings and celebrations memorable.



PLEASE NOTE

Parties that are 10 and larger will be charged an 18% automatic gratuity onto final billing. Any Baked goods for your occasion i.e. cakes, must be store bought from (a Municipal Inspected Bakery - Food grade and inspection provided) unfortunatly not homemade; a cake cutting fee of \$1.25 per person will also be charged if the guest wishes a desert to be cut, plated and served.

PRIX FIXED - LUNCH

Lunch Set Menu \$25 per person

Appetizer - Family Style

GARLICKY CAESAR SALAD

Double smoked bacon, house made croutons, shaved Romano cheese, house made roasted garlic Caesar dressing

Mains - Choice of...

THE O.G. PIZZA

Mozzarella, fresh basil on seasoned tomato sauce

Or

THE BACKYARD SPECIAL

Hand pressed Angus burger topped with aged cheddar, lettuce, tomato and served with shoestring fries

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THE THAIFIGHTER

Thai noodles tossed with egg, shrimp, chicken and Asian veggies, in a Thai coconut basil chili sauce

Dessert - Family Style

HOT NUTELLA WOOD FIERED PIZZZA

Hand rolled pizza crust baked and smothered with Nutella and topped with powdered sugar

PRIX FIXED - LUNCH

Lunch Set Menu \$30 per person

<u>Appetizer - Family Style</u>

GARLICKY CAESAR SALAD

Double smoked bacon, house made croutons, shaved Romano cheese, house made roasted garlic Caesar dressing

And

HOUSE TOSS

California greens, Parmesan, roasted red peppers, sweet red onions in a house made balsamic vinaigrette

Seconds - Family Style

THE O.G. PIZZA

Mozzarella, fresh basil on seasoned tomato sauce

Mains - Choice of...

BOB AND DOUG BURGER

Hand pressed angus burger topped with pea meal bacon, maple bacon and crisp onion ring, served with crisp shoestring fries

Or

THE THAIFIGHTER

Thai noodles tossed with egg, shrimp, chicken and Asian veggies, in a
Thai coconut basil chili sauce

Or

PESTO CHICKEN PASTA

Pasta tossed with sauteed chicken and wild mushrooms and diced tomatoes in a pesto garlic cream sauce

Dessert - Family Style

PRIX FIXED - DINNER

Dinner Set Menu \$37 per person

<u>Appetizer - Family Style</u>

GARLICKY CAESAR SALAD

Double smoked bacon, house made croutons, shaved Romano cheese, house made roasted garlic Caesar dressing

And

HOUSE TOSS

California greens, Parmesan, roasted red peppers, sweet red onions in a house made balsamic vinaigrette

Seconds - Family Style

THE O.G. PIZZA

Mozzarella, fresh basil on seasoned tomato sauce

Mains - Choice of...

GRILLED SALMON

Grilled salmon fillet, mashed potatoes, seasonal vegetables.

Smothered in a lemon chive butter

Or

PESTO CHICKEN PASTA

Pasta tossed with sauteed chicken and wild mushrooms and diced tomatoes in a pesto garlic cream sauce

<u>Dessert - Family Style</u>

PRIX FIXED - DINNER

Dinner Menu \$42 per person

<u>Appetizer - Family Style</u>

GARLICKY CAESAR SALAD

Double smoked bacon, house made croutons, shaved Romano cheese, house made roasted garlic Caesar dressing

And

HOUSE TOSS

California greens, Parmesan, roasted red peppers, sweet red onions in a house made balsamic vinaigrette

Seconds - Family Style

THE O.G. PIZZA

Mozzarella, fresh basil on seasoned tomato sauce

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THE MEAT PIZZA

Spicy Italian sausage, Genoa salami, double smoked bacon with smoked cheddar and mozzarella cheese, charred rosemary and garlic oil

Mains - Choice of...

STEAK AND POATATOES

Fire grilled 10oz NY Strip-loin with scallop potatoes and seasonal vegetables, topped with rich sweet and savory coffee sauce

Or

PESTO CHICKEN PASTA

Pasta tossed with sauteed chicken and wild mushrooms and diced tomatoes in a pesto garlic cream sauce

Or

GRILLED SALMON

Grilled salmon fillet, mashed potatoes, seasonal vegetables.

Smothered in a lemon chive butter

Dessert - Family Style

PRIX FIXED - DINNER

Dinner Set Menu \$48 per person

<u>Appetizer - Family Style</u>

GARLICKY CAESAR SALAD

Double smoked bacon, house made croutons, shaved Romano cheese, house made roasted garlic Caesar dressing

And

House Toss

California greens, Parmesan, roasted red peppers, sweet red onions in a house made balsamic vinaigrette

Seconds - Family Style

THE O.G. PIZZA

Mozzarella, fresh basil on seasoned tomato sauce

And

MUSHROOM & TRUFFLE PIZZA

Sautéed mushrooms, mozzarella, Romano cheese cherry tomatoes, fresh arugula, pesto sauce base, truffle oil

Mains - Choice of...

CREOLE STYLE RIBEYE

Creole spice dusted Angus beef, fire grilled steak, with mashed potatoes and Creole cream sauce.

Or

THE THAIFIGHTER

Thai noodles tossed with egg, shrimp, chicken and Asian veggies, in a
Thai coconut basil chili sauce

Or

GRILLED SALMON

Grilled salmon fillet, mashed potatoes, seasonal vegetables.

Smothered in chive lemon butter

Dessert - Family Style

PRIX FIXED - HARVEST

Family Style Harvest Table Menu \$37 per person

Served Family Style

GARLICKY CAESAR SALAD

Double smoked bacon, house made croutons, shaved Romano cheese, house made roasted garlic Caesar dressing

THE O.G. PIZZA

Mozzarella, fresh basil on seasoned tomato sauce

THE MEAT PIZZA

Spicy Italian sausage, Genoa salami, double smoked bacon with smoked cheddar and mozzarella cheese, charred rosemary and garlic oil

SPICY SOUTHERN CHICKEN AND WAFFLES

Crispy chicken breast, savoury waffle, Buffalo and spicy southern style smoked cayenne and brown sugar sauce

CRISPY FRIED CALAMARI

Dusted Creole seasoned fried calamari with side aioli's

CAULIFLOWER "WINGS"

Tempura fried cauliflower tossed in Sriracha and Thai chili sauce

LOBSTER MAC & CHEESE

East Coast Lobster tossed in our house made mac & cheese gratin

KOREAN STICKY RIBS PLATTER

Full rack of pork back ribs, BBQ'd and glazed with Cal's Korean sticky sauce, served with sweet chili coleslaw and pickled red onions

SPINACH DIP

Topped with baked Romano cheese, served with house fried potato chips

HOT NUTELLA WOOD FIERED PIZZZA

Hand rolled pizza crust baked and smothered with Nutella and topped with powdered sugar

PRIX FIXED - HARVEST

Family Style Harvest Table Menu \$27 per person

CRISPY FRIED CALAMARI

Dusted Creole seasoned fried calamari with side aioli's

GARLICKY CAESAR SALAD

Double smoked bacon, house made croutons, shaved Romano cheese, house made roasted garlic Caesar dressing

THE O.G. PIZZA

Mozzarella, fresh basil on seasoned tomato sauce

THE GENOA PIZZA

Wood Fired Pizza Mozzarella, Genoa Salami and cold pressed oil

CAULIFLOWER "WINGS"

Tempura fried cauliflower tossed in Sriracha and Thai chili sauce

SPICY SOUTHERN CHICKEN AND WAFFLES

Crispy chicken breast, savoury waffle, Buffalo and spicy southern style smoked cayenne and brown sugar sauce

TEX-MEX QUESO-DILLA

Flour tortilla, stuffed with spiced beef, queso sauce, green onion and pico de gallo

ASIAGO RAVIOLI

Grilled tomato and Asiago ravioli, tossed in our four cheese sauce and baked with Parmesan cheese

Dessert - Family Style