EVENTS & BUYOUTS
OLIVER & BONACINI HOSPITALITY
416.364.1211
EVENTS@RDSPADINA.COM
RDSPADINA.COM
Bites
Priced Per Piece

**Dim Sum**

**Peking Duck**  (carving station available for an additional cost — ask for more details)  
35pcs / 150.

**CSB**  char siu, housemade milk bun, Mexican bun topping  
7.

**French Onion Spring Roll**  beef short rib, caramelized onions, emmental mornay  
4.75

**Grandpa’s Fun Guo**  chicken, brown butter leeks, porcini, fresh black truffle  
8.50

**Pork & Crab Siu Mai**  chilean snow crab, red thai curry paste, coconut, lime leaf  
5.

**Kalbi Bao**  beef short rib, kimchi, kewpie  
7.

**Foie Gras Bao**  foie gras parfait, hazelnut, sour cherry, maple  
7.

**Meat**

**BEEF TARTARE**  lemongrass, galangal, sambal, coconut, rice chip  
5.

**FRIED CHICKEN**  chili crisp, osprey bluffs honey, 16-spice blend  
5.

**Lamb Spiducci**  satay marinade, candied peanuts, indo-mayo  
5.

**Seafood**

**Torched King Salmon**  ’nduja xo, smoked shoyu, kombu  
5.

**Popcorn Shrimp**  prawn-crusted nobashi shrimp, laksa mayo  
3.

**Shrimp Toast**  preserved lemon emulsion, brioche, brûlée lemon, chives  
5.

**Vegetables**

**Bang Bang Cauliflower**  cauliflower tempura, szechuan buffalo sauce, sweet soy, kewpie  
3.

**Brussels Sprouts**  deep-fried, chili glaze, wild rice  
3.

**Seasonal Squash**  japanese curry, pumpkin seed crumb, maple  
3.

**Sweet**

**Sticky Toffee Pudding**  palm sugar toffee, medjool dates, caramelized apples, calvados ice cream  
5.

**Flourless Chocolate Torte**  valrhona dark chocolate, crème fraîche  
5.

**Ice Cream**  mango, black sesame, red bean, matcha  
3.
## Shared Plates

### Dim Sum

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CSB</strong>&lt;br&gt; char siu, housemade milk bun, mexican bun topping</td>
<td>2 pcs / 14.</td>
</tr>
<tr>
<td><strong>French Onion Spring Roll</strong>&lt;br&gt; beef short rib, caramelized onions, emmental mornay</td>
<td>3 pcs / 14.</td>
</tr>
<tr>
<td><strong>Grandpa’s Fun Guo</strong>&lt;br&gt; chicken, brown butter leeks, porcini, fresh black truffle</td>
<td>3 pcs / 25.</td>
</tr>
<tr>
<td><strong>Pork &amp; Crab Siu Mai</strong>&lt;br&gt; chilean snow crab, red thai curry paste, coconut, lime leaf</td>
<td>4 pcs / 18.</td>
</tr>
<tr>
<td><strong>Kalbi Beef Bao</strong>&lt;br&gt; beef short rib, kimchi, kewpie</td>
<td>2 pcs / 14.</td>
</tr>
<tr>
<td><strong>Foie Gras Sou</strong>&lt;br&gt; foie gras parfait, hazelnut, sour cherry, maple</td>
<td>2 pcs / 14.</td>
</tr>
</tbody>
</table>

### Small

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Torched King Salmon</strong>&lt;br&gt; ‘nduja xo, smoked shoyu, kombu, celeriac</td>
<td>23.</td>
</tr>
<tr>
<td><strong>Beef Tartare</strong>&lt;br&gt; lemongrass, galangal, sambal, coconut, rice chip</td>
<td>21.</td>
</tr>
<tr>
<td><strong>Shrimp Toast</strong>&lt;br&gt; preserved lemon emulsion, brioche, brûlée lemon, chives</td>
<td>20.</td>
</tr>
<tr>
<td><strong>Popcorn Shrimp</strong>&lt;br&gt; prawn-crusted nobashi shrimp, laksa mayo</td>
<td>18.</td>
</tr>
<tr>
<td><strong>Lamb Spiducci</strong>&lt;br&gt; satay marinade, candied peanuts, indo-mayo</td>
<td>20.</td>
</tr>
</tbody>
</table>

### Large

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Best Duck in the City</strong>&lt;br&gt; whole roasted pekin duck, roasted garlic hoisin, cucumber, leeks, steamed bao</td>
<td>120.</td>
</tr>
<tr>
<td>add extra steamed bao</td>
<td>8 pcs / 4.</td>
</tr>
<tr>
<td>add extra cucumber, leeks &amp; hoisin</td>
<td>2.</td>
</tr>
<tr>
<td><strong>Fried Chicken</strong>&lt;br&gt; chili crisp, osprey bluffs honey, 16-spice blend</td>
<td>28.</td>
</tr>
<tr>
<td><strong>R&amp;D Fried Rice</strong>&lt;br&gt; mushroom xo, porcini butter, maitake, olive leaf, singapore crunch</td>
<td>31.</td>
</tr>
<tr>
<td><strong>Hainan Chicken Rice</strong>&lt;br&gt; heritage chicken roulade, kecap manis, garlic sambal, ginger confit</td>
<td>37.</td>
</tr>
<tr>
<td><strong>Ibérico Char Siu</strong>&lt;br&gt; ginger scallion, wildflower honey, jus</td>
<td>45.</td>
</tr>
<tr>
<td><strong>@Wok _Lobster</strong>&lt;br&gt; lobster dashi, charred corn, vermicelli, poached tail</td>
<td>75.</td>
</tr>
<tr>
<td><strong>Wagyu Beef</strong>&lt;br&gt; a5 japanese wagyu strip loin, ponzu bordelaise, king oyster mushroom, shallots</td>
<td>120.</td>
</tr>
</tbody>
</table>

### Vegetables

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Delicata Squash</strong>&lt;br&gt; japanese curry, pumpkin seed crumb, maple syrup</td>
<td>16.</td>
</tr>
<tr>
<td><strong>Snow Pea Leaves</strong>&lt;br&gt; fermented chili butter, typhoon shelter crumb, lemon</td>
<td>16.</td>
</tr>
<tr>
<td><strong>Brussels Sprouts</strong>&lt;br&gt; deep-fried, chili glaze, wild rice</td>
<td>16.</td>
</tr>
<tr>
<td><strong>Bang Bang Cauliflower</strong>&lt;br&gt; cauliflower tempura, szechuan buffalo sauce, sweet soy, kewpie</td>
<td>17.</td>
</tr>
</tbody>
</table>

### Dessert

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sticky Toffee Pudding</strong>&lt;br&gt; palm sugar toffee, medjool dates, caramelized apples, calvados ice cream</td>
<td>15.</td>
</tr>
<tr>
<td><strong>Crème Brûlée</strong>&lt;br&gt; hong kong milk tea, sweetened condensed milk, turbinado sugar</td>
<td>15.</td>
</tr>
</tbody>
</table>

---

**R&D is a Shared Plates Dining Experience**

Dishes are designed to be shared with your fellow guests. Please make us aware of allergies and dietary restrictions, as there may be ingredients that are not listed. The menu is subject to seasonal change.

---

Menus & pricing are subject to change based on seasonal availability. Prices exclude tax & gratuity.
ALLERGEN GUIDE

BEEF TARTARE (GF, DF*)
beef, shellfish (shrimp & lobster), dairy*, fish*

BEST DUCK IN THE CITY & PEKIN DUCK (GF*, DF)
gluten*

BRUSSELS SPROUTS (VV, DF)
gluten

CRÈME BRÛLÉE (GF)
dairy, egg, nuts

CSB
pork, dairy, gluten, egg, shellfish (oyster), sesame

DELICATA & SEASONAL SQUASH (V)
gluten* (wheat flour), dairy (butter)

FLOURLESS CHOCOLATE TORTE (V)
dairy, egg

FOIE GRAS SOU
chicken, dairy, gluten, nuts (hazelnut, almond), egg

FRENCH ONION SPRING ROLL
beef, dairy, gluten

FRIED CHICKEN
chicken, gluten, dairy, egg, sesame*

GRANDPA’S FUN GUO (GF)
chicken, dairy, shellfish (oyster), sesame, wheat starch

HAINAN CHICKEN RICE (GF*, DF)
chicken, gluten* (soy), sesame

IBÉRICO CHAR SIU (DF)
pork, gluten (soy), sesame

ICE CREAM (V)
dairy, egg

KALBI BEEF BAO (DF)
beef, gluten, fish/shellfish* (kimchi), egg*

LAMB SPIDUCCI (DF)
gluten (soy), nuts* (peanuts), egg*, fish

BANG BANG CAULIFLOWER (VV*)
gluten, egg*, sesame

POPCORN SHRIMP (P, DF)
gluten (fryer), shellfish (shrimp), fish*

PORK & CRAB SIU MAI (DF)
pork, gluten, egg, shellfish, fish, sesame

R&D FRIED RICE (VV*, GF*)
dairy* (butter), gluten* (soy, barley, malt), sesame

SHRIMP TOAST (P)
dairy, gluten, egg, shellfish (shrimp), sesame

SNOW PEA LEAVES (V)
dairy, gluten, sesame

STICKY TOFFEE PUDDING (V)
dairy, gluten, egg, alcohol (calvados)

TORCHED KING SALMON (DF*)
fish, pork, dairy*, gluten (soy), sesame

WAGYU BEEF (VV*, GF*, DF*)
beef, dairy* (butter), gluten* (soy), shellfish* (oyster)

@WOK_LOBSTER (P, GF)
dairy, shellfish (lobster & shrimp)

(*) modifiable upon request · (V) vegetarian · (VV) vegan · (P) pescatarian · (GF) gluten-free · (DF) dairy-free

menus & pricing are subject to change based on seasonal availability
prices exclude tax & gratuity
menus & pricing are subject to change based on seasonal availability
prices exclude tax & gratuity
# WINE LIST

**SPARKLING**
- tenuta santomè prosecco treviso brut, it 60.
- veuve cliquot brut champagne, fr 200.

**WHITE**
- antonutti collevento 921 sauvignon blanc, it 55.
- tenuta santomè pinot grigio, it 60.
- tenuta santomè chardonnay, it 60.
- puntì ferrer sauvignon blanc, it 60.
- plan b! riesling, au 75.
- antonutti traminer aromatico, it 84.

**RED**
- puntì ferrer reserve pinot noir, ch 60.
- tenuta santomè moro 41 merlot, it 60.
- tinedo ja! tempranillo, es 65.
- montigoli rosso veronese, it 75.
- villa pillo borgoforte super tuscan, it 90.
- everyday wines cabernet sauvignon, ca 120.

Menus & pricing are subject to change based on seasonal availability. Prices exclude tax & gratuity.
BEVERAGES
PRICED PER DRINK

NON-ALCOHOLIC
freshly brewed coffee 3.25
chinese & herbal tea 3.50
freshly squeezed juices 7.
q water (still or sparkling) per person 4.

BAR
standard rail shot (1oz) 9.
premium rail shot (1oz) from 10.
martini from 15.

BEER
tap (16oz) 9.
bottles/cans (330ml) 8–15.

SAKE
dewazakura oka ginjo, jp 98.

MOCKTAILS
CALM & STORMY 7.
ginger beer, lime, simple syrup

COCKTAILS
BUDDHA’S SECRET PASSION (2oz) 19.
whitley neill gin, yuzu, sake, passion fruit, honey, lemon, egg white

LOST AT SEA (3oz) 17.
black tea infused rum, kocha tea umeshu, amaro montenegro, aperol, lime, honey

EMOTIONAL DAMAGE (2oz) 17.
thaicilli, tequila, curacao, caramelized pineapple cordial, lime

LAVENDER HAZE (1.5oz) 16.
gin, creme de violette, lemon, lavender, honey

SMOKE & MIRRORS (2.25oz) 18.
gin, sake, lemongrass, ginger, galangal, laphroaig

MAI THAI (2oz) 16.
lime leaf rum, jamaican rum, curacao, almond orgeat, lime

FORBIDDEN OLD FASHIONED (2oz) 18.
tonka bean bourbon, rye, palm sugar, black walnut bitters

LYCHEE MARTINI (1.75oz) 16.
vodka, creme de lychee, cactus pear, lemon

menus & pricing are subject to change based on seasonal availability
prices exclude tax & gratuity
FREQUENTLY ASKED QUESTIONS

WHAT ARE THE MAXIMUM CAPACITIES OF THE SPACES?

<table>
<thead>
<tr>
<th></th>
<th>Seated Event</th>
<th>Standing Cocktail Reception</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bar/Lounge Area</td>
<td>-</td>
<td>45</td>
</tr>
<tr>
<td>Main Dining Room – Partial</td>
<td>26</td>
<td>-</td>
</tr>
<tr>
<td>Main Dining Room – Full</td>
<td>54</td>
<td>100</td>
</tr>
</tbody>
</table>

IS R&D AVAILABLE FOR A BUYOUT?
Absolutely! Please contact an event specialist for details.

WHEN IS R&D AVAILABLE FOR GROUP DINING?
Group dining can only be accommodated Wednesday to Sunday from 5:00–11:00pm.

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.

WHAT ARE THE MINIMUM SPEND REQUIREMENTS?
The room minimums are based on food and beverage combined, excluding tax and 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a room rental fee on the final bill.

<table>
<thead>
<tr>
<th></th>
<th>Monday &amp; Tuesday</th>
<th>Wednesday, Thursday &amp; Sunday</th>
<th>Friday &amp; Saturday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bar/Lounge Area</td>
<td>-</td>
<td>TBD</td>
<td>TBD</td>
</tr>
<tr>
<td>Main Dining Room – Partial</td>
<td>-</td>
<td>3,000.</td>
<td>3,000.</td>
</tr>
<tr>
<td>Main Dining Room – Full (Lunch)</td>
<td>-</td>
<td>4,000.</td>
<td>4,000.</td>
</tr>
<tr>
<td>Main Dining Room – Full (Dinner)</td>
<td>8,000.</td>
<td>8,000.</td>
<td>10,000.</td>
</tr>
</tbody>
</table>

WHEN IS THE FINAL GUEST COUNT DUE?
The guaranteed number of guests attending the event is required 24 hours in advance of the event date. Please note that 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, whichever is greater.

CAN I HOLD A MEETING OR PRESENTATION IN THE SPACES?
Due to the open-concept nature of the main dining room, presentations are not permitted. Please speak with an event specialist to explore other options.

WHAT SERVICES ARE INCLUDED?
The following services are complimentary:
- Service staff
- Existing tables and chairs
- Standard table flatware and glassware (additional fees may apply to buyouts, please speak to an event specialist)
- Printed personalized menus at each place setting

DO YOU PROVIDE REFERRALS TO MUSICIANS, FLORISTS, CAKE MAKERS, ETC.?
We are happy to provide referrals for all of your needs! Please speak to your event specialist for our list of preferred suppliers.

WILL THERE BE A BAR SET UP IN THE ROOM?
R&D service staff can provide full cocktail service to your guests. Please speak to your event specialist for suggestions on tailoring your beverage selections and guest experience.

HOW ARE BEVERAGE COSTS MANAGED?
Beverages (alcoholic and non-alcoholic) are charged based on consumption per drink, plus tax and gratuity. We do not offer fixed price per person bar packages or individual bills. 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.
FREQUENTLY ASKED QUESTIONS

HOW IS THE MENU DETERMINED?
All food items for private events are selected from our current seasonal menu. Food items are subject to current market prices. Your event specialist can assist you with tailoring your selections for the best guest experience.

IS THERE A CAKE PLATING FEE?
The only outside food item permitted to be brought in is celebratory cake or cupcakes. The per-guest fee is based on your confirmed guest count.

<table>
<thead>
<tr>
<th>Item</th>
<th>per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cupcakes</td>
<td>3.</td>
</tr>
<tr>
<td>Cake – cut and plated by Chef with garnish and served as part of the dinner menu</td>
<td>3.5–5.</td>
</tr>
</tbody>
</table>

WHO IS MY CONTACT ON THE DAY OF THE EVENT?
An R&D restaurant manager will be your on-site contact upon arrival and for the duration of your event.

IS PARKING AVAILABLE?
There is an underground pay-and-display parking lot on Spadina Avenue, south of Sullivan Street. Additionally, there is an aboveground Green P parking lot on the west side of Spadina Avenue, south of the restaurant.

IS SMOKING PERMITTED?
Please note that R&D is a non-smoking establishment in conformity with the Smoke-Free Ontario Act, S.O. 1994, c. 10 and its regulations. Accordingly, smoking is strictly prohibited at R&D and on the premises.

HOW ARE PAYMENTS MADE?
The signed confirmation form and deposit of $500 per space is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must 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 14 or more days in advance of the event date. If notice of cancellation is received with less than 14 days’ notice, the deposit is forfeited. If notice of cancellation is received with less than 48 hours’ notice, you will be charged the room minimum plus tax and gratuity.

WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS?
R&D Restaurant
241 Spadina Avenue
Toronto, ON M5T 2E2

FOR ALL BOOKING INQUIRIES, PLEASE CONTACT:
416.364.1211
events@rdspadina.com
rdspadina.com