



restaurant buyout

R&D Restaurant
416-645-1342
events@rdspadina.com
rdspadina.com

bites

priced per piece

dim sum

Pekin Duck (carving station available for an additional cost—ask for more details)	35pcs / 140.
CSB Char Siu , Mexican Topping	4.
Beef Stir-Fry Spring Roll Black Beans, Onion, Ginger, Smoked Mozzarella	3.
Grandpa's Fun Guo Chicken, Bamboo, Truffle	2.75
Lo Mai Gai Nigiri Sticky Rice, Slow-Cooked Chicken, Lap Cheung, Salted Duck Egg	2.75

meat

20oz Bone-In Rib Eye	20pcs / 65.
Canadian Prime Angus Beef, Singapore Black Pepper Sauce, Burnt Onion Jam (carving station available for an additional cost—ask for more details)	
Pork Hock Sliders Pat Chun Vinegar, Ginger Crunch, Sun-Dried Tomato, Hawaiian Sweet Roll	5.
Fried Chicken Korean Soy Glaze, Furikake, Scallions	5.
R&D Fried Rice Pork Belly, Chinese Olive Leaf, Smoked Portabello, Eggs, Coconut	5.
Foie Mousse Preserved Plum, Pistachios, Toasted Brioche	4.
Kimbap Tostadas Kalbi Beef, Kimchi, Sushi Rice, Nori Tempura	4.

seafood

Laksa Seafood Chow Mein Crispy Noodles, Shrimp, Scallop, Squid, Bok Choy, Bell Peppers	6.
@Wok_Lobster Butter-Poached Lobster Tail, Lobster Dashi, Sweet Corn Purée	6.
Tuna Tartare Saku Tuna, Ikura, Bonito Jelly, Smoked Cauliflower Cream, Crispy "Fish" Skin	4.
Madai Sashimi Iki Jime Prepared NZ Sea Bream, Lime, Kumquat, Soy, Mirin, Crispy Ginger	4.
Popcorn Shrimp Jumbo Shrimp, Sweet Sambal Glaze, Hong Kong Umami Crumb	3.
Slow-Cooked Octopus Chimichurri, Gochujang, Sichuan Cauliflower Couscous	3.

vegetables

R&D Lettuce Wraps Chilled Buckwheat Noodles, Carrot, Tofu, Bean Sprouts, Spicy Peanut Sauce	4.
Sweet & Spicy Tofu Crispy Tofu, Sichuan Peppercorn, Thai Chili, Molasses, Peanuts	3.
Roasted Heirloom Carrots Caramelized Miso, Honey, Sesame	3.
Wok-Fried Bok Choy Mirin, Yamasa Soy, Curry Leaves, Thai Chili, Singapore Crunch	3.

sweet

Matchamisu Milk Tea Lady Fingers, Organic Matcha Mascarpone, Cocoa Tuille	5.
Mille-Feuille Phyllo, Apple, Caramel, Jasmine Tea Pastry Cream	5.
Deep-Fried Hand Pie Wild Blueberry, Tamarind, Toasted Brown Rice Ice Cream	5.

R&D Restaurant

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prices exclude tax & gratuity

shared plates

priced per piece

dim sum

CSB Char Siu , Mexican Topping	2pcs / 8.
Grandpa's Fun Guo Chicken, Bamboo, Truffle	3pcs / 8.
Lo Mai Gai Nigiri Sticky Rice, Slow-Cooked Chicken, Lap Cheung, Salted Duck Egg	3pcs / 8.
Beef Stir-Fry Spring Roll Black Beans, Onion, Ginger, Smoked Mozzarella	3pcs / 9.

small

@Wok_Lobster Butter-Poached Lobster Tail, Lobster Dashi, Sweet Corn Purée, Vermicelli	40.
Foie Mousse Preserved Plum, Pistachios, Toasted Brioche	20.
Madai Sashimi Iki Jime Prepared NZ Sea Bream, Lime, Kumquat, Soy, Mirin, Crispy Ginger	19.
Slow-Cooked Octopus Chimichurri, Gochujang, Sichuan Cauliflower Couscous	18.
Kimbap Tostadas Kalbi Beef, Kimchi, Sushi Rice, Nori Tempura	16.
Tuna Tartare Saku Tuna, Ikura, Bonito Jelly, Smoked Cauliflower Cream, Crispy "Fish" Skin	15.
Popcorn Shrimp Jumbo Shrimp, Sweet Sambal Glaze, Hong Kong Umami Crumb	15.
Pork Hock Sliders Pat Chun Vinegar, Ginger Crunch, Sun-Dried tomato, Hawaiian Sweet Roll	14.

large

Best Duck in the City	78.
Whole Roasted Pekin Duck, Roasted Garlic Hoisin, Cucumber, Leeks, Steamed Baos	
Add Extra Steamed Baos	8pcs / 4.
Add Extra Cucumber, Leeks & Hoisin	2.
20oz Bone-In Rib Eye	65.
Canadian Prime Angus Beef, Singapore Black Pepper Sauce, Bone Marrow, Burnt Onion Jam	
Braised Sichuan Lamb Shank Udon, Nappa Cabbage, Soy Beansprouts, King Oyster Mushroom	32.
Laksa Seafood Chow Mein Crispy Noodles, Shrimp, Scallop, Squid, Bok Choy, Bell Peppers	24.
Nasi Goreng Bibimbap 63° Egg, Satay Chicken, Shrimp Chips, Zucchini, Thai Chili, Fish Sauce	20.
Fried Chicken Korean Soy Glaze, Furikake, Scallions	20.
R&D Fried Rice Pork Belly, Chinese Olive Leaf, Smoked Portabello, Eggs, Coconut	19.

vegetables

Sweet & Spicy Tofu Crispy Tofu, Sichuan Peppercorn, Thai Chili, Molasses, Peanuts	11.
R&D Lettuce Wraps Chilled Buckwheat Noodles, Carrot, Tofu, Bean Sprouts, Spicy Peanut Sauce	11.
Roasted Heirloom Carrots Caramelized Miso, Honey, Sesame	11.
Wok-Fried Bok Choy Mirin, Yamasa Soy, Curry Leaves, Thai Chili, Singapore Crunch	11.

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dessert

Matchamisu Milk Tea Lady Fingers, Organic Matcha Mascarpone, Cocoa Tuille	10.
Mille-Feuille Phyllo, Apple, Caramel, Jasmine Tea Pastry Cream	10.
Deep-Fried Hand Pie Wild Blueberry, Tamarind, Toasted Brown Rice Ice Cream	10.
Ice Cream Two Scoops: Vanilla, Ginger, Red Bean or Green Tea	5.

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.

wine list

sparkling

Canti Prosecco, Italy	52.
Domaine Chandon Brut, USA	88.

white

Casa Lunardi, Pinot Grigio, Italy	44.
Franschoekk Cellars, Sauvignon Blanc, South Africa	44.
Crios Torrentes, Argentina	52.
Solid Ground, Chardonnay, United States	65.

red

Les Jamelles, Merlot, France	44.
Telmo Almuvedre, Tinto Monastrell, Spain	47.
Esquinas, Malbec, Argentina	56.
Lyeth, Cabernet Sauvignon, United States	80.
Zardini Amarone Della Valpolicella, Italy	130.

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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	3.

bar

Standard Rail Shot (1oz)		8.
Premium Rail Shot (1oz)	from	9.
Martini	from	13.
Single Malt Scotch	from	13.

beer

Tap (16oz)		8.
Bottles/Cans (330ml)		8. - 15.

sake

Hakutsuru Draft		25.
Hakutsuru Awayuki Sparkling		27.
Hakutsuru Nigori		30.
Hakutsuru Junmai Ginjo		35.
Hakutsuru Junmai Dai Ginjo		40.

mocktails

Calm & Stormy		7.
Ginger Beer, Lime, Simple Syrup		

Flavoured Soda		3.50
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Sparkling Q Water with Choice of Bitters:
Cranberry, Rhubarb, Cherry, Plum, Cardamom or West Indian Orange

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cocktails

Her Favourite Colour (2oz)	16.
Ungava Gin, Prickly Pear Liqueur, Blue Curacao, Orgeat, Lime Juice	
Lychee Censored (2oz)	14.
Kaffir Lime Infused Vodka, Fino Sherry, Lychee, Lime, Sugar	
Tea-ki (1.75oz)	14.
Black Tea Infused Rum, Mango Liqueur, Pineapple, Lime, Sugar, Angostura Bitters	
Rich Girl (2oz)	17.
Pike Creek Whisky, Crème de Bergamon, Caramel, Fig Syrup, Lime, Egg White	
The Icarus (1.75oz)	14.
Beefeater Gin, Crème de Violette, Lemon Juice, Sugar, Mandarin Orange	
Flowers 4 Bae (2oz)	18.
Belvedere Vodka, Floral Liqueurs, Lemon Juice, Sugar	
#RelationshipGoals (2.75oz)	18.
Hibiscus Mezcal, Campari, Dolin Sweet Vermouth, Ginger, Sugar	

Frequently Asked Questions

What is the capacity?

The main dining room can accommodate a maximum of 56 guests for a seated event or 100 guests for a standing cocktail reception.

When is R&D available for a buyout?

- Lunch – Daily from 11am-3pm
- Dinner – Daily from 5:30pm-12am

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, exclusive of tax and 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill.

- Lunch – 1,000.
- Dinner (Sunday to Tuesday) – 3,500.
- Dinner (Wednesday & Thursday) – 5,500.
- Dinner (Friday & Saturday) – 8,000.
- Statutory holidays are available at a 1,000. surcharge

What are the key dates to remember?

- Formal planning meeting with an Event Specialist – four to six weeks before event date
- Final food and beverage selections – due two weeks in advance
- Final guest count and floor plan – due five days in advance
- Insurance – due one month in advance

What services and items does R&D supply?

The following services are complimentary:

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- 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.

How are beverage and wine costs managed?

Beverages (alcoholic and non-alcoholic) are charged based upon 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. Bar offerings can be tailored with your Event Specialist.

R&D Restaurant

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.

Can I have a slideshow or presentation?

Due to the layout of the main dining room, there are limitations as to what type of presentations and AV elements can be utilized. Please speak with an Event Specialist to explore your options.

What other expenses should I consider?

Please consider below items as common costs. For a formal cost estimate please contact an Event Specialist.

- SOCAN legislated music fee (government-mandated) – 29.56 to 59.17
- RE:SOUND legislated music fee (government-mandated) – 13.30 to 26.63
- Security (mandatory if 20 or more guests are underage)
- Vendor meals – 40. per person
- Audio-visual equipment
- Insurance
- For designated seating please provide your own place cards, escort cards and/or seating chart
- If cruiser tables or additional furniture is required, your Event Specialist will be 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, your Event Specialist will be 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 in is a celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count.

Cupcakes	flat fee	125.
Cake – cut and plated by Chef with garnish and served as part of the dinner menu	per guest	2.
Cake – cut and plated for a self-serve station – 100 guests or less	flat fee	125.

Is insurance required?

- Commercial General Liability insurance issued by an insurance company is required to cover all events hosted at R&D Restaurant
- Commercial General Liability insurance is required to provide a minimum liability of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence, and must include Host Liquor Liability if liquor is being served
- Insurance must name R&D Restaurant as additional insured, along with any vendors that are providing services for your event
- Should your vendors carry their own Commercial General Liability insurance totaling a minimum of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence their certificate can be provided for their services, and will also be required to name R&D Restaurant as additional insured
- Your Event Specialist can assist in arranging third party insurance on your behalf including the cost on your final invoice
- Alternatively, insurance can be secured through a provider of your choice and presented 30 days prior to your event

R&D Restaurant

When do we get access for setup?

You and your vendors have access to R&D two hours prior to guest invite time. If earlier access is required, an additional fee of 250. per hour will apply.

Who is my contact on the day of the event?

An R&D Restaurant Manager will be your onsite 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 above ground 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?

A signed contract and initial deposit of 2,000. payable by bank draft or credit card is required to secure the date and space. Your contract will outline your own individual payment schedule, which traditionally includes three payments/deposits. The final (largest) deposit is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the deposits paid to date.

What is the cancellation policy?

Your contract may be terminated with formal written notice. If notice of cancellation is received, all deposits received are non-refundable. We reserve the right to terminate any contract for which payment of the final estimated invoice is not received five business days prior to the event.

What address should I use for my invitations?

R&D Restaurant
241 Spadina Avenue
Toronto, ON M5T 2E2

For all booking inquiries, please contact:

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events@rdspadina.com
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