

# RUNWAY ✈️ 06

EVENT DECK



# ABOUT RUNWAY 06



Inspired by International travel, RUNWAY 06 brings a fresh and cultured take to the heart of Toronto's Entertainment District. A dazzling new dining venue from Forthspace Hospitality, this venue was created to evoke the hustle and energy of a lively global market, with Vintage art and vibrant design. The venue combines its vintage elegance with effortless sophistication in both decor and cuisine.

In hosting a full venue event at RUNWAY 06, you will have access to our main dining space - MAIN CABIN, the front PAN-AM Lounge + Patio, a private dining space UPPER DECK SUITE which is beside our private bar area in the back of the venue which is known as SKY LOUNGE. The venue is an extremely diverse event space lending itself to a variety of different set up options. RUNWAY 06 was designed as an event space with fully integrated A/V capabilities and ambient lighting.

RUNWAY 06 is a hospitality experience like no other. A tiered concept with multiple offerings under one roof. Come experience RUNWAY 06 today.





## **FULL VENUE**

### **CAPACITY**

- 185 guests seated (with pan-am patio)
- 165 guests seated (without pan-am patio)
- 385+ guests standing

### **FULL VENUE IS IDEAL FOR:**

- Weddings
- Cocktail Receptions
- Seated Dinners
- Product Launches
- Tastings
- Corporate Holiday Parties
- And More

# PAN-AM PATIO

## CAPACITY

- 50 guests standing
- 1 long table of 18 on Patio Banquettes
- Seats 8-10 on Large Patio Booth

## A/V CAPABILITIES

- TV Screens with AirPlay connection

## ADDITIONAL DETAILS

- Access to bar with open air patio windows
- Year round Built in Heaters

## PAN-AM PATIO IS IDEAL FOR:

- Cocktail Receptions
- Tastings
- And More





# PAN-AM LOUNGE

## CAPACITY

- 50 guests standing

## A/V CAPABILITIES

- Multiple TV Screens with AirPlay connection

## ADDITIONAL DETAILS

- Bar Top Service
- High Top Tables and Chairs
- 3 Washrooms, including 1 Wheelchair Accessible

## PAN-AM LOUNGE IS IDEAL FOR:

- Cocktail Receptions
- Private Tastings
- Presentations
- Product Launches
- And More

# MAIN CABIN

## CAPACITY

- 34 guests seated
- 40 guests standing
- Main Cabin + Upper Deck Suite = 65 seated

## ADDITIONAL DETAILS

- 2 long tables of 12,  
1 long table of 10
- Dining room furniture
- Can add Upper Deck Suite into space which will seat up to 65 guests with both combined

## MAIN CABIN IS IDEAL FOR:

- Seated Dinners
- Presentations
- Tastings
- And More





## UPPER DECK SUITE

### CAPACITY

- 20 guests seated

### A/V CAPABILITIES

- TV Screen with AirPlay connection

### ADDITIONAL DETAILS

- Dining room furniture
- Seats 2 tables of 10, seats 1 table of 18
- Fully private with curtain to close off space

### UPPER DECK SUITE IS IDEAL FOR:

- Seated Dinners
- Private Tastings
- Presentations
- Product Launches
- And More

# FLIGHT PATH

## CAPACITY

- 20 guests seated

## ADDITIONAL DETAILS

- 1 long table of 18
- Dining room furniture

## FLIGHT PATH IS IDEAL FOR:

- Seated Dinners
- Tastings
- And More







# SKY LOUNGE

## CAPACITY

- 40 guests seated
- 60+ guests standing

## ADDITIONAL DETAILS

- Bar Top Service
- High top tables and Chairs
- Private Bar
- Closed off space (private)

## SKY BAR IS IDEAL FOR:

- Cocktail Receptions
- Seated Dinners
- Product Launches
- Tastings
- And More

# MAIN DINING ROOM

- MAIN CABIN
- FLIGHT PATH
- UPPER DECK SUITE

## CAPACITY

• 88 seated

## ADDITIONAL DETAILS

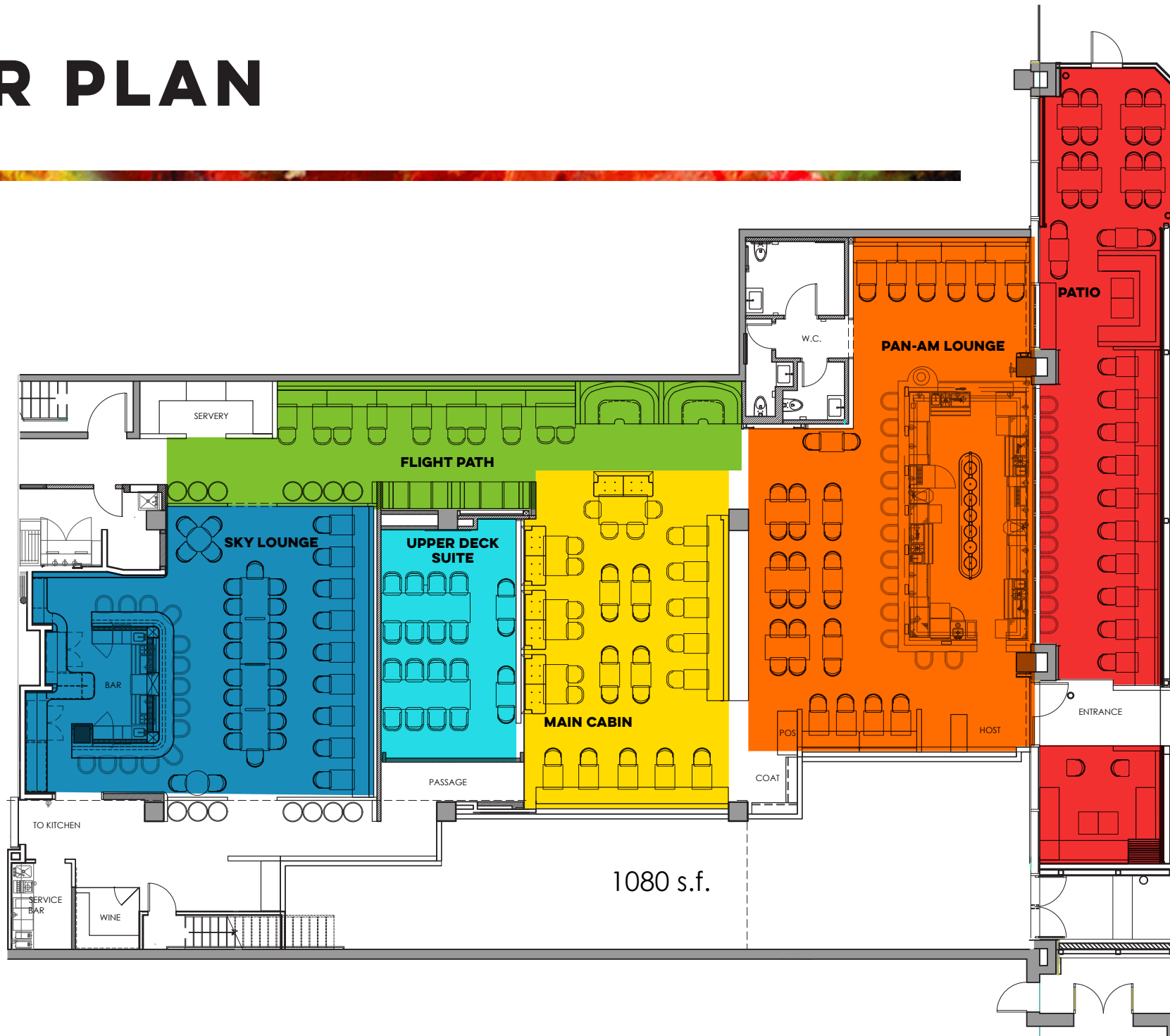
- Combination of Main Cabin + Upper Deck Suite + Flight Path
- 4 long tables in Main Cabin
- + 2 long tables in Upper Deck Suite
- + 2 long tables in Flight Path
- + 2 additional booths

## MAIN DINING ROOM IS IDEAL FOR:

- Seated Dinners
- Presentations
- Tastings
- And More



# FLOOR PLAN



# MENU

PASSED

STATIONS

BRUNCH

DINNER



# PASSED

Ⓥ Vegan Friendly: food items may come into contact with non-vegan ingredients Ⓥ Vegetarian Ⓞ GF Gluten-Free Ⓞ DF Dairy-Free

Allergy Statement: we cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK) as we share equipment to store, prepare and serve them.

## VEGETARIAN

### MUSHROOM COXINHA

porcini + truffle aioli | 4.00 Ⓥ

### RUNWAY 06 GRILLED CHEESE

brioche + smoked cheddar + manchego + mayo + chili ketchup | 4.50 Ⓥ

### CRISPY CASSAVA FRIES

jalapeño crema + lime chipotle salt | 4.00 Ⓥ Ⓞ GF Ⓞ DF

### BRIE + FIG BITE

fig jam + crostini | 4.50 Ⓥ

## VEGAN

### CRISPY CAULIFLOWER

tempero baiano + seasoned cassava flour + almond cream | 4.00 Ⓥ Ⓞ GF

### SWEET POTATO CRISP

plantain chip, adobo marinade, sweet potato, pineapple salsa, radish | 4.50 Ⓥ Ⓞ DF

### SHANGHAI ROLL

brussel + carrot + mushroom + yuzu kosho | 7.00 Ⓥ Ⓞ DF

## MEAT

### RUNWAY 06 SLIDER

house grind + shredded lettuce + curtido mayo + cheddar | 6.50

### STEAK ANTICUCHO

picanha + panca marinade + jalapeño crema | 7.00 Ⓞ GF

### DATES

double smoked bacon + pickled pepper + manchego cheese | 5.00 Ⓞ GF

### CHICKEN SLIDER

chipotle mayo + biquinho + guindillas + cheddar | 8.50

### CHICKEN LOLLIPOP

cassava dredge + huancaína sauce + biquinho sauce | 7.50

## SEAFOOD

### SPICY TUNA CEVICHE

cucumber + panca tiger's milk + salsa criola | 4.50

### SHRIMP ANTICUCHO

aji amarillo + pineapple + huancaína | 5.00 Ⓞ GF

### FISH + CHIPS

phyllo shell + tilapia + potato crisps + horseradish tartar | 6.00

### OCTOPUS TACOS

yellow + red anticucho + potato salad + apple orange salsa | 6.50

## SWEETS

### APPLE PIE CHURROS

vanilla pastry cream + apple pie filling + olive oil biscuit crumble | 4.00

### CHOCOLATE CHURROS

chocolate cremeaux + nutella powder | 4.00 Ⓥ

### "LATIN MESS" TART

coconut namalaka + passionfruit curd + vanilla sponge | 5.00

### ALFAJORES

shortbread cookie + dulce de leche | 4.00 Ⓥ



\*Minimum order of 12 pcs per dish is required

# STATIONS

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## LITE \*1 order feeds 20 guests

### GUASACACA

venezuelan avocado dip + tortilla chips + queso salt | 40.00 **V** **GF**

### PICADA

chef's selection of cured meats + cheeses + pickles + crisps | 155.00

### CHILLED SEAFOOD PLATTER

ceviche, shrimp cocktail, oysters, scallop crudo, crab legs, tuna tiradito + sauces | 600.00 **GF**

### VEGETABLE PLATTER

sweet potato + cauliflower + carrots + cherry tomatoes + brussels sprouts + red pepper + radish cello + zucchini + chickpea hummus | 110.00 **V** **DF**

### ADD ADDITIONAL DIPS

roasted red pepper | 15.00  
beet hummus | 15.00

### RUNWAY 06 TRIO DIPS

chickpea hummus + roasted red pepper + beet hummus + tortilla chips | 50.00 **V**

### UPGRADE

toasted sourdough | 30.00

### OYSTER SHUCKING STATION

100 east coast oysters + sides (lemons + horseradish hot sauce) + live shucker | 250.00 **DF**

## MEDIUM

### ROAST BEEF

AAA striploin + chimichurri | 38.00 per guest **GF** **DF**  
(attendant mandatory)

\*minimum 50 guests, 8oz per guest

### PENNE ARRABIATA

red sauce + chili flakes + parmesan | 9.00 per guest **V**

\*minimum 20 guests

### FRIED CHICKEN

fried chicken + biquinho sauce + buttermilk ranch | 16.00 per piece **GF**

\*minimum order of 30 pieces

### GRILLED SHRIMP & PINEAPPLE

grilled shrimp + ji amarillo + pineapple + huancaína | 15.00 per piece **GF**

\*minimum order of 30 pieces

### ADD ATTENDANT

35.00/1.5 hours  
(or until quantities last)

\*Amount of attendants required to be determined by the designated coordinator

## SIDES

### COCONUT RICE

chive + pickled goji berry + toasted coconut | 5.00 per guest **VG** **GF**

### MASHED POTATO

potato + cream + butter | 6.50 per guest **V**

### SHANGHAI SPROUTS

local brussels + hoisin + fried parsley | 6.00 per guest **VG** **DF**

### ADD ATTENDANT

35.00/1.5 hours  
(or until quantities last)

## SALADS \*1 order feeds 10 guests

### GARDEN KALE SALAD

organic kale + arugula + green goddess | 65.00 **V**

### CLASSIC CAESAR SALAD

house dressing + pancetta + parmesan | 65.00

### ORGANIC CAULIFLOWER

sunflower seeds + pickled goji berry + brazilian spice blend | 70.00 **VG**

### SHISHITO PEPPER BOWL

vegan chive mayo + sunflower seeds | 60.00

## COMPOSED BOWLS

### FRIED CHICKEN + RICE

coconut rice + biquinho sauce + buttermilk ranch | 9.00 **GF**

### GRILLED SHRIMP & PINEAPPLE + RICE

grilled shrimp + ji amarillo + pineapple + huancaína + coconut rice | 9.00 **GF** **DF**

### ORGANIC CAULIFLOWER + RICE

sunflower seeds + pickled goji berry + brazilian spice blend + coconut rice | 8.00 **VG** **GF**

## DESSERTS

### DULCE DESSERT

caramel slice + flourless orange cake + GF brownie + strawberry cream tart, latin mess | 150.00 (50 pieces total) **V**

### FRUIT PLATTER

pineapple + watermelon + cantaloupe + kiwi + strawberry + seasonal berries | 140.00 **VG** **DF** **GF**

# BRUNCH

## SHARING STYLE MENU

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### \$120 PER PERSON

includes unlimited small plates, bottomless prosecco & juices

## PASSED BITES

**ROAST CHICKEN COXINHA** | brazilian croquette + huancaína

**MUSHROOM COXINHA** | porcini + truffle mayo 🌿

**SMOKED SALMON TOSTADA** | whipped crème fraiche + avocado + cilantro crema + guindillas + everything bagel seasoning 🍷

**MUSHROOM TOSTADA** | jalapeño oil + horseradish + tomatillo salsa + queso 🌿 🍷

**CEVICHE** | shrimp + avocado + cucumber + red onion + peruvian popcorn + chili 🍷

**WATERMELON SALAD** | jalapeño + mint + cotija cream 🌿 🍷

**GRILLED SHISHITO PEPPERS** | lime vinaigrette + chipotle lime salt + cured egg yolk 🌿 🍷

Only order what you can eat. There are no takeaways.  
2-Hr brunch limit

\*Note: Cocktails are not included. They are available at an additional cost

**BRUNCH WITHOUT BUBBLES** | unlimited small plates | 90.00

**CHILDREN 10 & UNDER** | 35.00

**EXTRAS** | add fried egg

**MAKE IT A MIMOSA WITH UNLIMITED FRESH JUICES** | classic and seasonal favourites

## SHAREABLES

**GREEN SALAD** | mixed greens + guava vinaigrette + pickled onion + crispy plantain + goat cheese + avocado 🌿 🍷

**MANCHEGO BISCUIT BENEDICT** | salmon or back bacon or mushroom + poached egg + hollandaise

**PATATAS BRAVAS** | crispy potatoes + huancaína + aioli + fried egg 🌿 🍷

**STEAK + EGGS** | picanha + chimichurri + fried egg 🍷

**FRENCH TOAST** | sweet goji berry + chancaca syrup + pistachio 🌿

**PANCAKES** | kiwi + maple syrup + coconut 🌿

**PORK BELLY BACON** | grilled pork belly + house bbq sauce 🍷

**SAUSAGE** | grilled pork & beef sausage + maple piri piri 🍷

**CHURROS** | banana caramel + white chocolate peanut butter sauce 🌿

# DINNER

## SHARING STYLE MENU

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### \$80 PER PERSON

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**GARDEN KALE SALAD** | organic kale + arugula + green goddess **V**

**DATES** | double smoked bacon + pickled pepper + manchego cheese **GF**

**GUASACACA** | venezuelan avocado dip + crispy tortilla chips + queso salt **V GF**

**MUSHROOM COXINHA** | porcini mushrooms + truffle aioli **V**

**SHANGHAI SPROUTS** | local brussels + hoisin + fried parsley **VG DF**

**COCONUT RICE** | goji berries + coconut ribbons + chives **VG DF GF**

**FRIED CHICKEN** | roasted red pepper sauce + ranch **GF**

**GRILLED PRAWNS** | pineapple + huancaína **GF**

**MOJO PORK** | pork shoulder + crispy prosciutto **GF**

**CHURROS** | banana caramel + white chocolate peanut butter sauce **V**

Vegan/GF sorbet available upon request

### \$90 PER PERSON

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**RUNWAY 06 CEVICHE** | market fish + avocado + peruvian corn **GF DF**

**CLASSIC CAESAR SALAD** | house dressing + pancetta + parmesan

**MUSHROOM COXINHA** | porcini + truffle aioli **V**

**CHICKEN WINGS** | brazilian spice + cilantro crema **GF**

**SHISHITO PEPPERS** | chipotle lime salt + chive mayo + sunflower seeds **VG GF**

**BABY BROCCOLI** | smoky chickpea puree + chimi **VG DF GF**

**CHARRED CHICKEN** | pistachio stuffed + annatto oil

**COCONUT RICE** | goji berries + coconut ribbons + chives **VG DF GF**

**GRILLED PRAWNS** | pineapple + huancaína **GF**

**PENNE ARRABIATA** | red sauce + chili flakes + parmesan **V**

**CHURROS** | banana caramel + white chocolate peanut butter sauce **V**

**LATIN MESS** | coconut namelaka + pistachio sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles **V**

Vegan/GF sorbet available upon request

### \$110 PER PERSON

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**TUNA CEVICHE** | spiced tigers milk + seaweed cracker

**CARPACCIO** | AAA sirloin + truffle aioli + potato chips **GF**

**CLASSIC CAESAR SALAD** | house dressing + pancetta + parmesan

**ZUCCHINI** | cassava dredge + ricotta tzatziki **V GF**

**STREET CORN RIBS** | queso fresco + piri piri + chipotle lime **V GF**

**FRITES** | truffle + garlic aioli **V GF**

**BABY BROCCOLI** | smoky chickpea puree + chimi **VG DF GF**

**BRANZINO** | whole fish + salsa verde + tomatillo + lemon **DF GF**

**FLAT IRON STEAK** | 7 oz AAA ontario beef + pistachio chimi + jus

**COCONUT RICE** | goji berries + coconut ribbons + chives **VG DF GF**

**CHURROS** | banana caramel + white chocolate peanut butter sauce **V**

**LATIN MESS** | coconut namelaka + pistachio sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles **V**

Vegan/GF sorbet available upon request



# RUNWAY✈️06

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**CELEBRATE WITH US!**

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