

RUNWAY ✈️ 06

POWER LUNCH

WHY YOU SHOULD HOST YOUR NEXT BUSINESS LUNCH AT RUNWAY 06



Creating a lasting impression on colleagues and clients is fundamental to professional success. Business lunches offer an excellent chance to build connections, exchange ideas in a relaxed atmosphere, and leave a memorable positive impact. Selecting the right venue is essential.

RUNWAY 06 offers the perfect elevated experience to enhance your business lunch beyond just a meal. Here's why RUNWAY 06 should be your preferred choice for your upcoming power lunch.

CULINARY JOURNEY

Experience the vibrant flavours of worldwide inspired dishes using modern and classic cooking techniques, using natural heat. Fresh and local ingredients, invite you to a unique culinary journey at RUNWAY 06 that you won't soon forget.

Our custom menus highlight dishes that can be made gluten-free, modified for specific allergies and cater to a variety of dietary needs.

AMBIANCE THAT IMPRESSES

The atmosphere at RUNWAY 06 is as carefully curated as its menu. Step away from the sterile corporate environment and into a dazzling event venue with vintage pop art and vibrant design. RUNWAY 06 combines its vintage elegance with effortless sophistication in both decor and cuisine. The tasteful décor and subtle cultural touches create a talking point, sparking conversation and fostering a sense of shared experience.

PACKAGES THAT SUIT YOUR NEEDS

Events at RUNWAY 06 are created to align with our clients needs. We will guide you through our thoughtfully devised packages, aligned with your preferences and create an immersive experience tailored for your guests.

Enhance your event with our curated offerings. Enjoy votive candles and personalized menus, premium plateware and elegant decorations. For a seamless luncheon setup, take advantage of our integrated A/V and ambient lighting.



RUNWAY 06 POWER LUNCH

TIMES OFFERED

- 11:00am - 3:00pm
- 11:30am-3:30pm
- 12:00pm-3:00pm
- 12:30pm-3:30pm

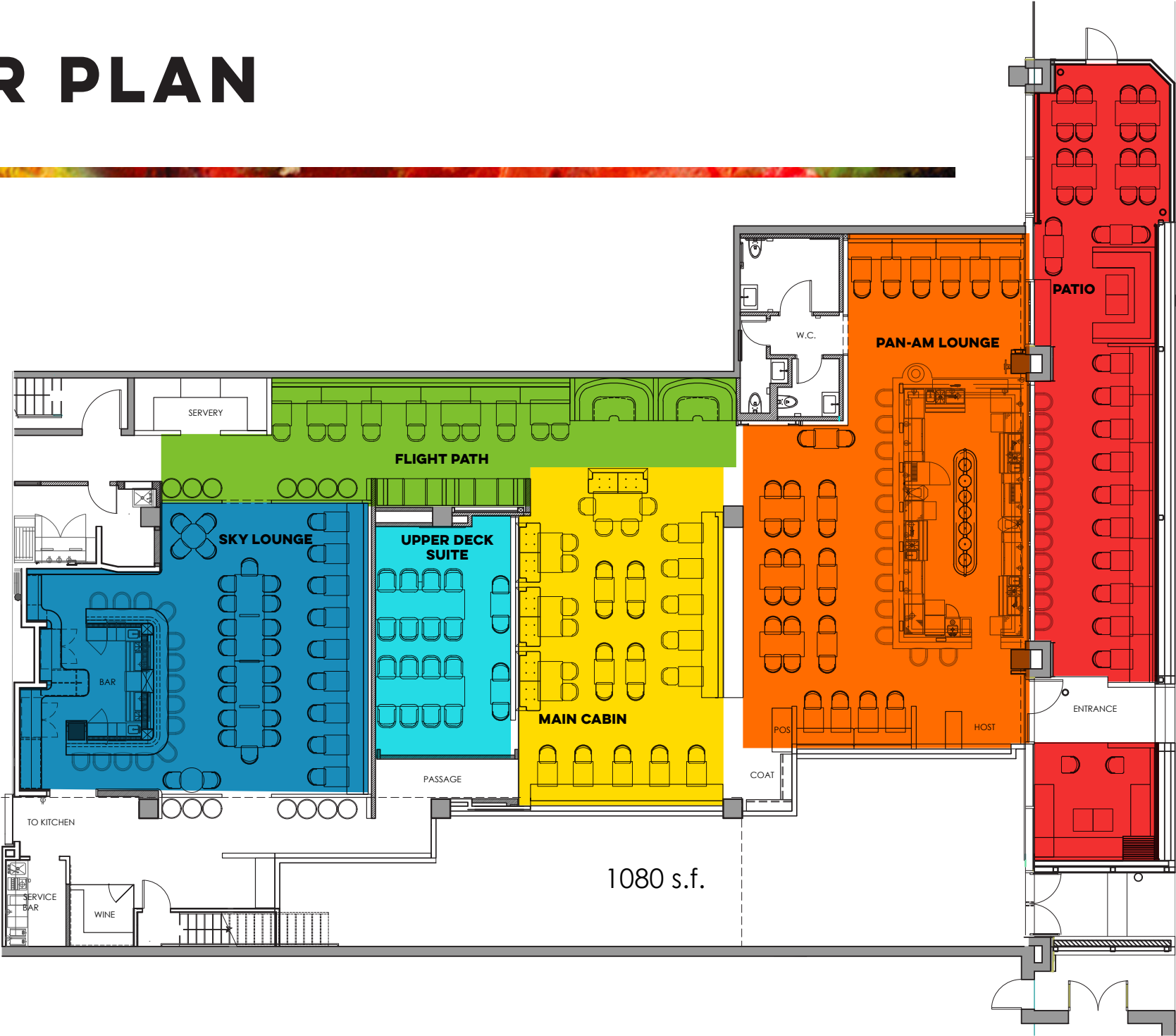
SKY LOUNGE SEATED LUNCH:

- 25 guests minimum
- 40 guests maximum
- Presentation in Main Cabin

COCKTAIL RECEPTION STYLE LUNCH:

- 30 guests minimum
- 60 guests maximum
- Presentation in Main Cabin

FLOOR PLAN



MENU

SEATED MENU

STATIONS

BEVERAGES





LUNCH

SEATED MENU \$50PP

 Vegan Friendly: food items may come into contact with non-vegan ingredients  Vegetarian  Gluten-Free  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.

FIRST SHARED

- GUASACACA** | venezuelan avocado dip + crispy tortilla chips + queso salt  
- DATES** | double smoked bacon + pickled pepper + manchego cheese 
- MUSHROOM COXINHA** | porcini mushrooms + truffle mayo 

*Allergies and preselections must be provided in advance for par level ordering.

PROTEIN SELECT 1

- SHRIMP A LA PARILLA** | amarillo marinade + pineapple + huancaína sauce 
- OR
- FRIED CHICKEN** | sweet pepper sauce + buttermilk ranch + seasoned cassava flour + brazilian spice blend

SIDES

- GARDEN KALE SALAD** | organic kale + arugula + green goddess 
- OR VEGAN OPTION
- ½ ORGANIC CAULIFLOWER + SHISITO PEPPERS** | sunflower seeds + almond cream + pickled goji berry + brazilian spice blend 

DESSERTS

- DESSERT TO GO** | assorted sweets
- OR
- DESSERT STATION** | add \$5 per guest
- OPTION** | caramel slice + flourless orange cake + GF brownie + strawberry cream tart, latin mess





STATIONS

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LITE



GUASACACA

venezuelan avocado dip + tortilla chips
+ queso salt | 40.00  

PICADA

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

VEGETABLE PLATTER

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


RUNWAY 06 TRIO DIPS

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

SALADS

*1 order feeds 10 guests

GARDEN KALE

organic kale + arugula + green goddess | 65.00 

CLASSIC CAESAR


house dressing + pancetta + parmesan | 65.00

ORGANIC CAULIFLOWER


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

SANDWICHES


AVO CHEDDAR CHEESE

toasted white bread + white cheddar cheese + sliced
avocado + caramelized onion + arugula + salt and
pepper | 10.99 (cut in 4) 


EGG + KALE

brioche bun + egg mix (egg, mayo, lemon juice, salt and
pepper) + baby kale | 10.99 (cut in 4) 

VEGAN BLT

toasted sourdough + carrot (olive oil, maple syrup, soy
sauce) + caramelized onion + sliced tomato + boston lettuce
+ vegan garlic aioli | 14.99 (cut in 4) 

ULTIMATE VEGETARIAN WRAP

zucchini + red pepper + sliced mushrooms + caramelized
onions+ avocado + chickpea puree | 14.99 (cut in 2) 

GRILLED CHICKEN WRAP

grilled chicken + sliced tomato + boston lettuce + ricotta
cheese + honey mustard | 17.99 (cut in 4)

MORTADELLA

baguette + pistacchio pesto + manchego + mortadella + baby
kale | 14.00 (cut in 4)

BEVERAGES

BEVERAGES

COFFEE + TEA STATION

1 x coffee urn & 2 x tea mini pots, milk on the side, sugar on the side, coffee cups on the side | 400.00

JUICE STATION

seasonal juices available | 25.00
*minimum order of 3 carafes per variety. Additional juice carafes charged on a consumption basis

COCKTAIL PITCHERS *5-6 servings



CAIPIRINHA 12oz
Leblon Cachaça, White Vermouth, Pandan, Lime | 95.00



COSTA COLADA 15oz
Torres 10 Brandy, Dissarono, Bacardi Ocho Rum, Smith & Cross Jamaican Rum, Pierre Ferrand Dry Curaçao, Passionfruit, Vanilla, Orgeat, Lime, Plum & Root Beer Bitters – Clarified with Almond Milk! | 95.00



BIRDS OF PARADISE 12oz
Tanqueray Flor de Sevilla Gin, Martini Fiero, Pink Peppercorn, Tropical Tea, Lemon, Sparkling Wine, Lem-Marrakech Bitters | 95.00



ESPRESSO MARTINI 12.5oz
Ketel One, Tia Maria, Colombian Espresso, Demerara | 95.00



YUCATÁN SLAM 12oz
Cazadores Blanco Tequila, Watermelon Rind, Jalapeño, Prickly Pear, Lime, Basil, Western Haskap Bitters | 95.00

*Cocktail pitchers require bartender staff at additional cost



ROOM RENTAL + FINE PRINT



PRICING

MAIN CABIN ONLY

Starts at \$3,000.00 and 18% "Admin Fee" and 13% tax

UPPER DECK ONLY

Starts at \$1,000.00 and 18% "Admin Fee" and 13% tax

SKY LOUNGE ONLY

Starts at \$2,000.00 and 18% "Admin Fee" and 13% tax

PAN AM ONLY

Starts at \$1,800.00 and 18% "Admin Fee" and 13% tax

*Rooms come as is. If there is a specific floor plan required, then there is a room charge set up fee - Can range between \$250-\$400.00+ pending on what is requested (IE) All tables and chairs cleared.

STAFFING FEE

\$25.00-\$100 per person per hour

Depending on Staffing Needs per Event

Staffing required if any ordering of Food and/or Beverage

Amount of staff Determined by Designated Coordinator

OUTSIDE FOOD

If guests want to bring in their own food - there is a Plating fee. Plating Fee Determined by Quantity of Foods Brought into the Venue. Determined by Designated Coordinator (offers use of our glassware, plates, cutlery and napkins).

LIABILITY FOR OUTSIDE FOOD

RUNWAY o6 shall hold NO liability or responsibility for any outside food brought into the venue by guests, vendors, or any third parties during the event. The Client acknowledges and agrees that any food items not provided by RUNWAY o6 are consumed at the risk of the individual bringing such items and the attendees who consume them. RUNWAY o6 is not responsible for any illness, allergic reactions, or any other issues that may arise from the consumption of outside food. The Client shall indemnify and hold RUNWAY o6 harmless from any claims, damages, or liabilities arising out of or related to the provision and consumption of outside food at the event.

RUNWAY✈06

132 John St, Toronto, ON M5V 2E3

CELEBRATE WITH US!

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