



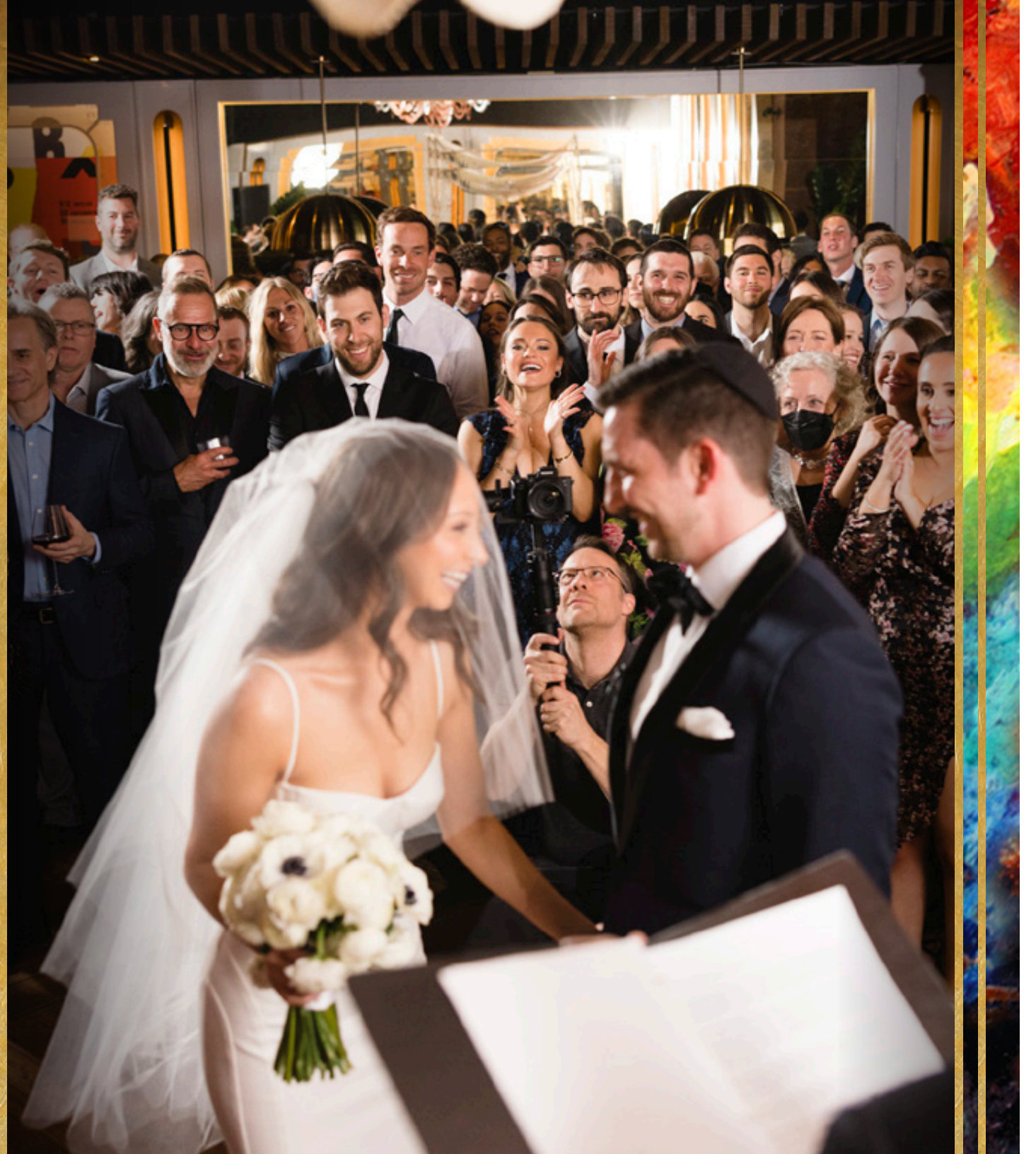
RUNWAY✈️06

WEDDING DECK 2025



# YOUR WEDDING AT RUNWAY✈06

*Begin the Journey...*







# ABOUT THE VENUE

Our venue was designed as an event space with integrated A/V capabilities and ambient lighting. Located in the heart of the Entertainment District, RUNWAY 06 Restaurant exudes vintage elegance with effortless sophistication in both decor and cuisine... Let your journey begin.

Celebrate your "I do's" with RUNWAY 06 Restaurant.

Intimate gatherings to Extravagant celebrations of 80-300+ guests.



# WEDDING FEATURES

*Floor Plan*

*Our Packages*

*Feature Packages*

*Bar Packages*

*Menu Selections*

*Compliment Your Wedding Cake*

*Elevate Your Experience*

*Featured Couples*

*Celebrate With Us*



# EVENT INFORMATION

## COMPLIMENTARY SERVICES

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- Service Staffing
- Flatware and Glassware
- Existing Tables & Chairs
- Easel
- Table Napkins and votive candles
- Table Numbers and customized menus
- Cake Cutting
- Ceremony Set Up & Tear Down
- Certified Wine Sommelier to make Wine & Champagne suggestions
- Complimentary Chef Guided Menu Tasting for up to 4 guests that will take place approximately one month before your wedding date (charges will apply to menu tastings for more than 4 guests, maximum of 6 allowed.)
- Complimentary dinner for Bride & Groom on 1 Year Anniversary (Full Venue Buyouts Only)

## WEDDING TEAM

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Dedicated Wedding Coordinator from the Inquiry stages to the Planning and Day of Executing

## AMENITIES

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- A/V Package: Wireless Microphone, DJ & Band Plug In, DJ Booth, Custom Lighting
- Coat Check
- Designated Loading Dock area for Vendor Delivery
- Bridal Suite (Accessible Washroom)

## MINIMUM SPEND

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RUNWAY 06 Restaurant does not charge a venue rental fee. Instead, we charge based on a minimum food & beverage spend (plus 13% HST and 20% Gratuity). All that is consumed is counted towards this minimum. We strive to offer fair, competitive and transparent pricing. Our minimum spend requirements vary according to seasonality. During the low season (January-April), we offer reductions in our pricing.

Any charges from outside vendors will not go towards your minimum food & beverage spend.

## ROOM CAPACITY

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- Guest Count Seated | 200 Seated Dinner with Dance Floor
- Guest Count Standing | 385 Passed Canapes + Food Stations with Dance Floor

## ACCESSIBILITY

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- Wheelchair Access
- Guest Entry From 132 John Street

## PARKING

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The nearest parking lots can be found:

**RioCan Hall**  
263 Richmond St W.

**Public Parking Lot**  
290 Adelaide St W

**Widmer St Parking**  
3 Widmer St #7

## ADDITIONAL EXPENSES FOR CONSIDERATION

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Vendor Meals:  
Adult \$35 per person  
Children \$18 per person

Furniture Removal - If your event requires a large set up with moving of furniture (tables, chairs etc.) RUNWAY 06 will require a fee for set-up and tear down due to bringing in staff and re-setting our venue. This fee can range between \$350-\$800+. This will be determined by the Director of Events and will be notified once the Floor Plan has been agreed upon.

Rentals - Rentals will be charged for specialty items that need to be brought in specifically for your event that are items that our restaurant does not carry in house.

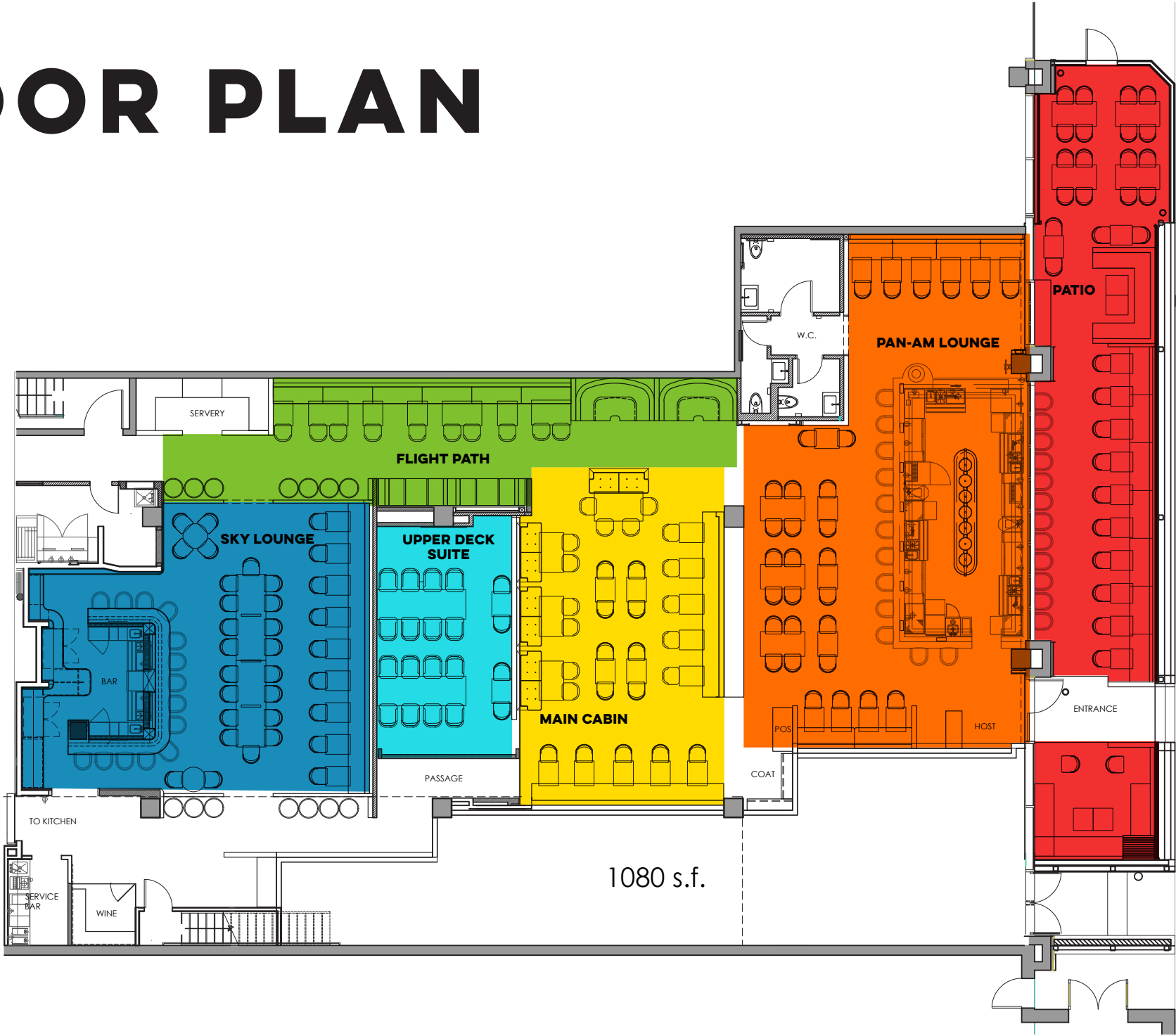
\*Vendor Meals and Children's meals available upon request

## CONSULTING FEE

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For all private and semi-private Weddings that occur at our venue, a Wedding Consulting fee of \$500 plus tax will be added.

# FLOOR PLAN







# OUR PACKAGES

Our Wedding Packages are meant to give you an idea of suggested all-in pricing. We endeavour to provide a customized and personalized approach to wedding planning and as such we are happy to offer a family style menu or reception style menu. There is also the option to create a custom menu with our Executive Chef. As an alternative to our bar packages (alcoholic & non-alcoholic) can be charged based on consumption per beverage, plus tax and gratuity. Wines are selected from our current list and charged per bottle.



# FEATURED PACKAGES



## SAPPHIRE PACKAGE

- Choice of 4 canapes per person
- 3 Course Dinner or 2 Stations (+ sides)
- 3 Sweet or Savory Late Night Canapes
- 5 Hour Open Bar

**\$220 per person**



## EMERALD PACKAGE

- Choice of 6 canapes per person
- 3 Course Dinner or 3 Stations (+ sides)
- 5 Sweet or Savory Late Night Canapes
- 7 Hour Open Bar
- Sparkling Wine Toast

**\$280 per person**



## DIAMOND PACKAGE

- Choice of 8 canapes per person
- 3 Course Dinner or 3 Stations (+ sides)
- 5 Sweet or Savory Late Night Canapes
- 7 Hour Open Bar
- Sparkling Wine Toast or Welcome Cocktail

**\$335 per person**



# BAR PACKAGES

## DELUXE BAR PACKAGE

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### \$140PP (7 HOUR PACKAGE)

Offered with Package: Beer, Wine, Spirits, 2 x Signature Cocktails, Non-Alcoholic Beverages

## PREMIUM BAR PACKAGE

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### \$110PP (5 HOUR PACKAGE)

Offered with Package: Beer, Wine, Spirits, Non-Alcoholic Beverages

## ADD ONS

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### CHAMPAGNE TOWER

Add a Champagne Tower as an elegant display at your wedding. The glasses are stacked, and champagne is poured into the top glass. The tower adds sophistication to the venue, and guests can remove glasses to enjoy the champagne. | **\$250**

\*Champagne not included in pricing

\*Doubles and Shots are not permitted

\*\*Selection of one red, white & sparkling

\*\*\*Consumption Bar to commence after allocated bar package ends

## ADD ONS

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### SPIRIT FLIGHTS

The beauty of travelling is immersing yourself in new cultures, taking in the sights, the aromas, the flavours. We've curated a range of flights that will transport you to different regions and terroir, allowing you to explore a varied selection of spirited expressions.

**Whiskey:** Michter's Bourbon, Michter's Rye, Michter's Sour Mash | **\$40pp**

**Tequila:** Patrón Silver, Clase Azul Reposado, Don Julio 1942 Anejo | **\$70pp**

**Rum:** Diplomatico Reserva Exclusiva, (Venezuela), El Dorado 21, (Guyana), Gosling's Family Reserve (Bermuda) | **\$60pp**

### COCKTAIL CARTS

Not only does the cocktail cart bring the party to life, but it also offers a selection of tantalizing libations to be enjoyed on the dance floor. These vibrant and refreshing cocktails are designed to keep the energy high and the spirits soaring. Served in stylish glasses and with colourful garnishes, these dance floor concoctions add an extra layer of excitement to the celebration, ensuring that the festivities are unforgettable.

**Tu Beso:** Pisco, Gin, Benedictine, St-Germain, Blueberry, Pomegranate, Honey, Milk, Moondog Bitters | **\$23 each**





# MENU

*Passed*

*Stations*

*Dinner*





# PASSED

Ⓥ️ 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.

## 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 Ⓥ️ Ⓤ️ Ⓣ️

### BRIE + FIG BITE

fig jam + prosciutto | 4.50 Ⓥ️

## VEGAN

### CRISPY CAULIFLOWER

tempero baiano + seasoned cassava flour + almond cream | 4.00 Ⓥ️ Ⓤ️

### SWEET POTATO CRISP

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

### SHANGHAI ROLL

brussel + carrot + mushroom + yuzu kosho | 7.00 Ⓥ️ Ⓣ️

\*Minimum order of 12 pcs per dish is required

## MEAT

### RUNWAY 06 SLIDER

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

### STEAK ANTICUCHO

picanha + panca marinade + jalapeño crema | 7.00 Ⓤ️

### DATES

double smoked bacon + pickled pepper + manchego cheese | 5.00 Ⓤ️

### 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 Ⓤ️

### 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 Ⓥ️





# STATIONS

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

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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**



# DINNER MENU

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## \$80 PER PERSON

**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

**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

**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



# COMPLIMENT YOUR WEDDING CAKE

## DULCE BOARD

caramel slice + flourless orange cake + hazelnut brownie + strawberry cream tart | 150.00  
(40 pieces total) 

## SEASONAL FRUIT PLATTER

pineapple + watermelon + cantaloupe + kiwi + strawberry | 140.00 (feeds 7-10 guests)  

## CANDY STATION

selection of chocolates & sweets | 500.00

## APPLE PIE CHURROS

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

## CHOCOLATE CHURROS

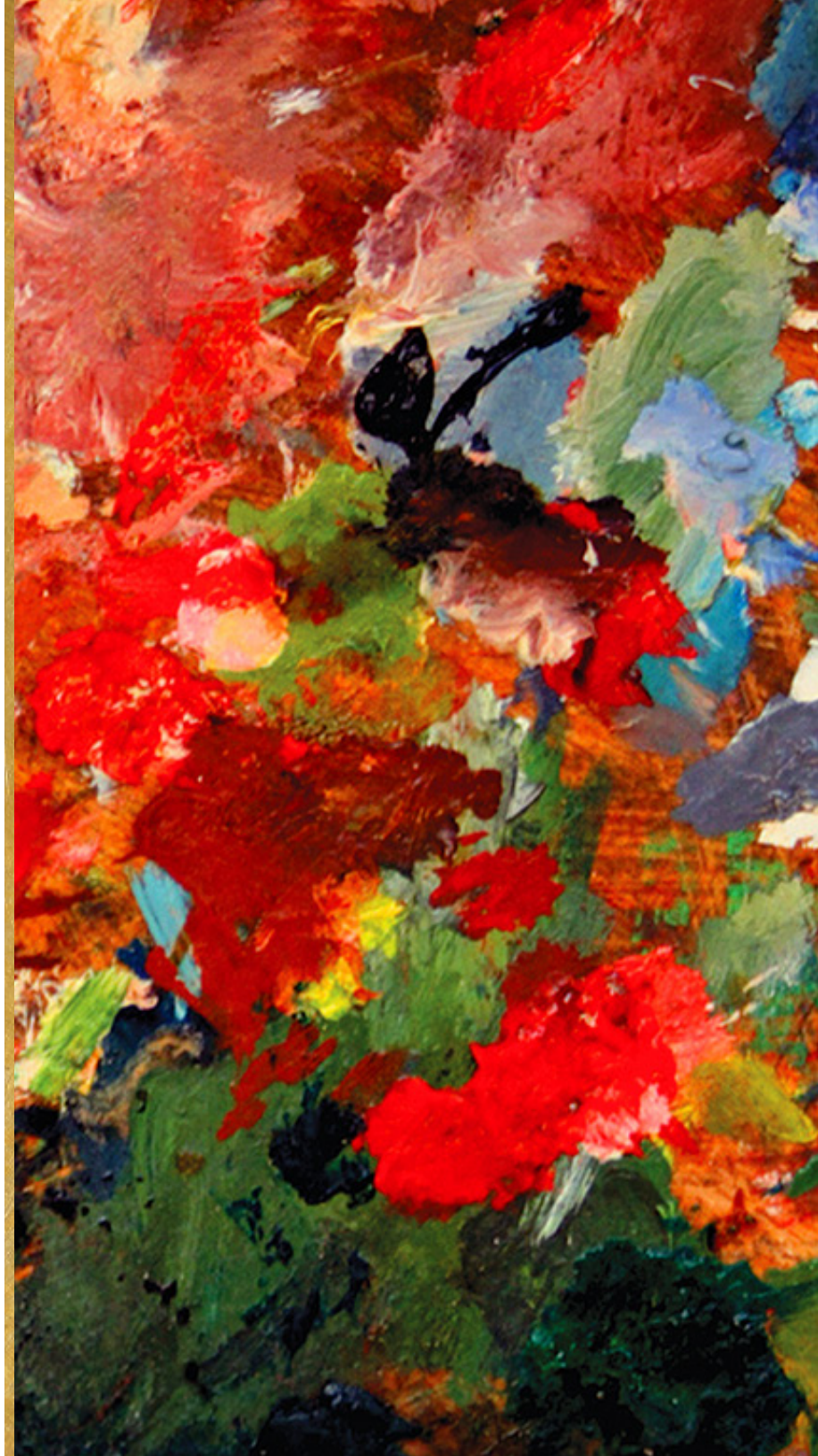
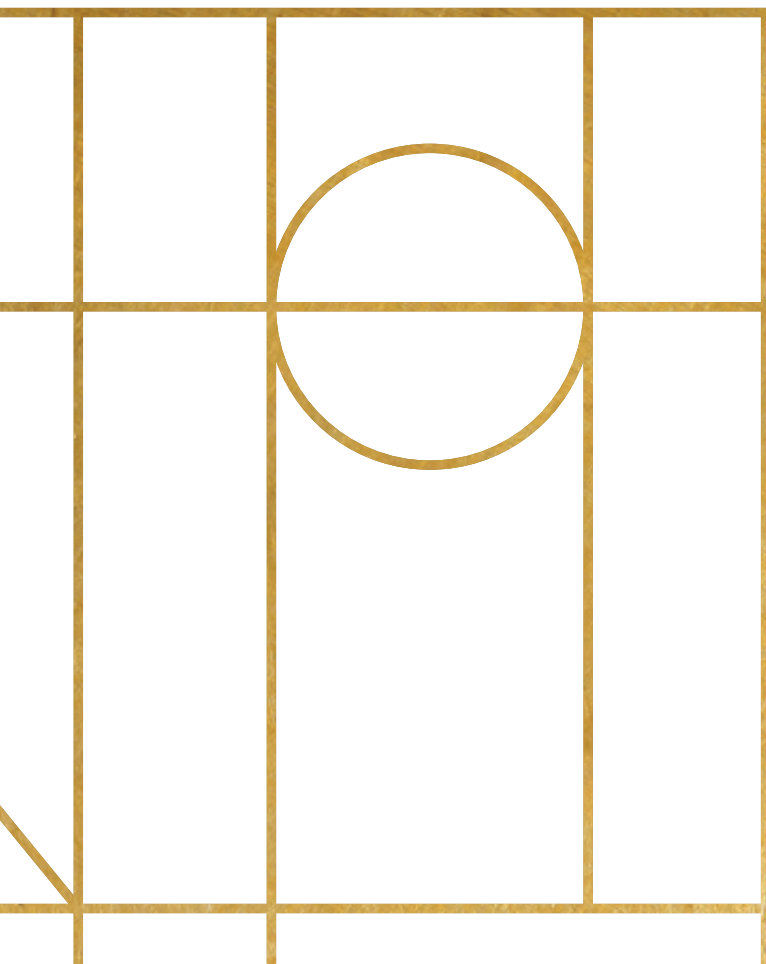
chocolate cremeaux + nutella powder | 4.00pp

## “LATIN MESS” TART

coconut namalaka + passionfruit curd + vanilla sponge | 5.00pp

## ALFAJORES

shortbread cookie + dulce de leche | 4.00 pp





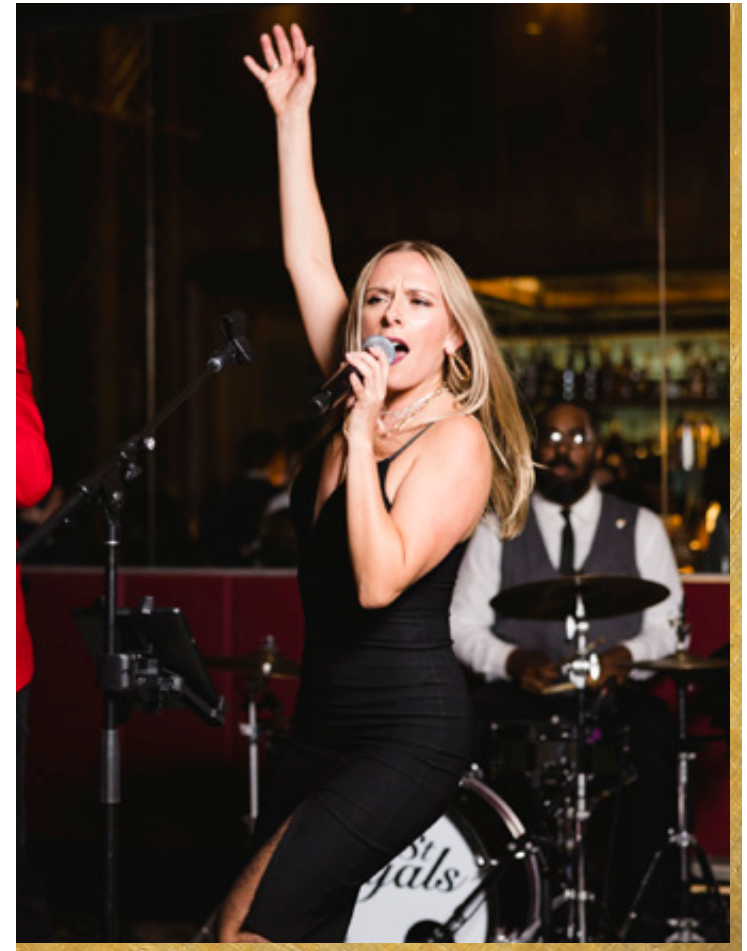
# ELEVATE YOUR EXPERIENCE



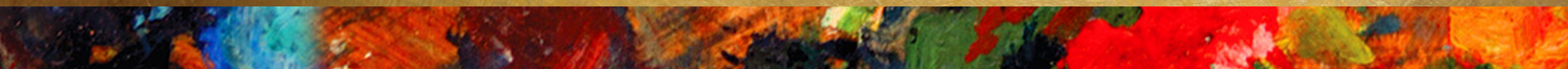
*Fire Saxophonist*



*Dancers*



*DJ/Band*





# FEATURED COUPLES



## **MOLLY & COBY**

April 30th 2022

We had our wedding at RUNWAY 06 and it was a dream!! We are overwhelmed with messages from our guests telling us how incredible the food, staff, service, and entire party was. The team, led by Katherine Johansson, was absolutely amazing to work with- so accommodating and just jumped right in to elevate and execute all of our ideas from the initial planning phase and into the night of. They worked so well with all of our other vendors and our guests just had the best experience all night! We're so sad it's over and cannot wait to get back there!! The most amazing party and restaurant ever!!!



## **SHAYNA & MATTHEW**

October 15th 2022

We had our wedding at RUNWAY 06 on a Saturday in the fall of 2022 — it was everything we had ever dreamed of. When looking for a venue, we immediately fell in love with the vibe of the space; then after our 1st meeting with Katherine Johansson, our decision was made. Katherine quickly caught on to the style of wedding/celebration we were looking for and easily aligned to our vision. After that meeting, we were confident Katherine was going to make our dream wedding a reality at RUNWAY 06. In the end, we couldn't have asked for anything more. The food was phenomenal. Guests continue to tell us how much they enjoyed every bite. The mood and flow was exactly what we wanted. The staff was friendly, attentive, and generally awesome.



# VENDORS

## PHOTOBOOTHS

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### **LOL BOOTHS**

info@lolphotoboothgta.com/416-999-5683  
www.lolphotoboothgta.com

### **MAGNETIC**

info@magneticstaffing.ca  
magneticstaffing.ca/photobooth

### **MIRMIR**

info@mirmir.com/818-800-0441  
www.mirmir.com

## DJS

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### **DJ MARK OLIVER**

markolivermusic@gmail.com

### **DJ COZMIC CAT**

Name: Paula  
djcozmic@gmail.com  
djcozmic.com

## PHOTOGRAPHERS

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### **SCARLET O'NEILL PHOTOGRAPHY**

www.scarletoneill.com

### **LORI WALTENBURY**

loriwaltenbury@gmail.com  
www.loriwaltenbury.com

### **SEIYA CREATIVE**

seiyacreates@gmail.com  
Photography & Videography

## RENTALS

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### **CHAIRMAN MILLS**

bmiddleton@chairmanmills.com  
www.chairmanmills.com/products/

### **EVENT RENTAL GROUP**

info@eventrentalgroup.com  
eventrentalgroup.com

## BANDS/MUSICIANS

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### **SYMMETRY STUDIOS**

info@symmetrystudios.com  
symmetrystudios.com

### **SLY FOX**

Bookings@slyfoxcoverband.com  
slyfoxcoverband.com

### **FIRE SAXOPHONIST**

andriy.hedzyk@gmail.com  
Andriy Hedzyk

## AV

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### **LONG & MCQUADE**

hmazhar@long-mcquade.com  
416-999-5683  
www.long-mcquade.com

### **ENCORE GLOBAL**

info-ca@encoreglobal.com  
www.encore-can.com

## ENTERTAINMENT PROVIDERS

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### **ST ROYALS ENTERTAINMENT**

hello@stroyal.com  
www.stroyalentertainment.com

### **BONGO AND B ENTERTAINMENT**

chris@bongoandb.com  
bongoandb.com

## FLORAL

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### **THE RUSTIC VINE**

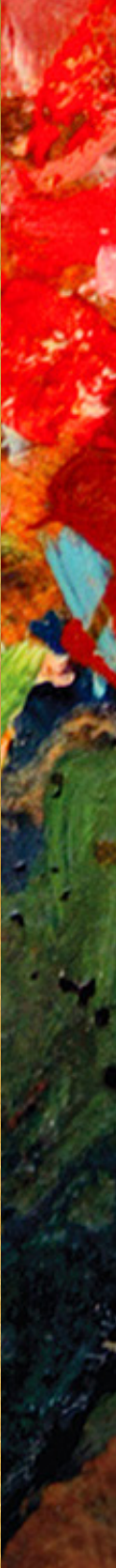
therusticvine@bell.net  
therusticvine.ca

### **JUNIPER FLORAL STUDIO**

hello@juniperfloralstudio.com  
juniperfloralstudio.com

### **COOL GREEN & SHADY**

Service@coolgreenandshady.com  
www.coolgreenandshady.com







**CELEBRATE  
WITH US**

# RUNWAY✈06

132 John St, Toronto, ON M5V 2E3

**DIRECTOR OF EVENTS:**

Katherine Johansson

**E:** [events@forthspace.co](mailto:events@forthspace.co)

**P:** 416-451-4462