



RUNWAY ✈️ 06

TIFF EVENT DECK

Celebrate the festival with us

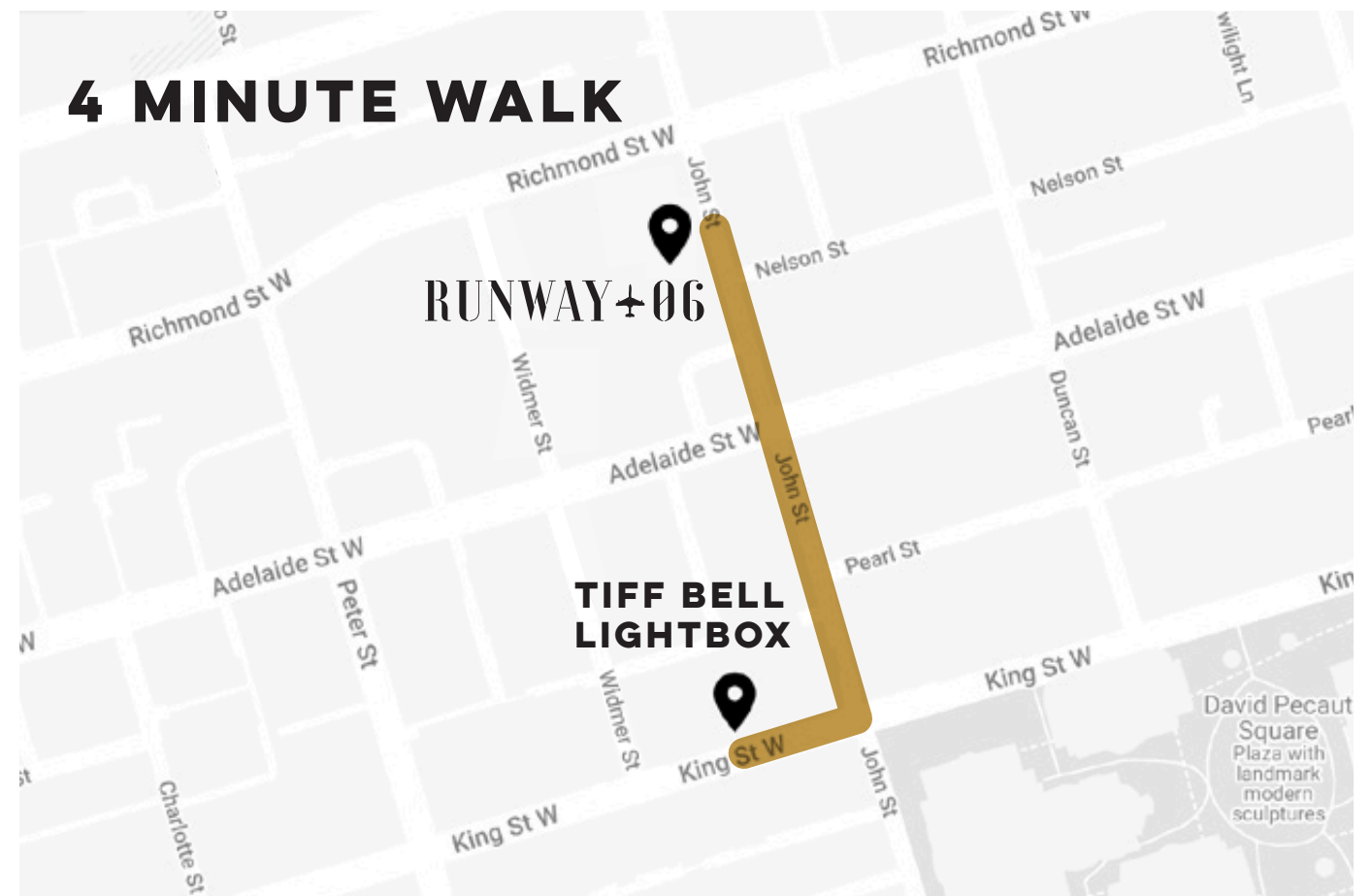
ABOUT RUNWAY 06



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.

Minutes away from the TIFF Bell Lightbox, RUNWAY 06 was designed as a large-scale event space for hosting post-premiere parties, press junkets and more.

4 MINUTE WALK



FULL VENUE PAN-AM PATIO PAN-AM LOUNGE MAIN CABIN UPPER DECK SUITE FLIGHT PATH SKY LOUNGE



THE VENUE



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:

- Post-Premiere Private 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 HDMI connection

ADDITIONAL DETAILS

- Access to bar with open air
patio windows
- Year round Built in Heaters
- Patio is Weather Dependant
(please inquire for more details).





PAN-AM LOUNGE

CAPACITY

- 50 guests standing
- Combining Pan-Am Lounge + Patio can hold 140 guests for a cocktail reception

A/V CAPABILITIES

- Multiple TV Screens with HDMI connection

ADDITIONAL DETAILS

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

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





UPPER DECK SUITE

CAPACITY

- 20 guests seated

A/V CAPABILITIES

- TV Screen with HDMI connection

ADDITIONAL DETAILS

- 2 long tables of 9
- Dining room furniture
- Seats 2 tables of 10, seats 1 table of 18

FLIGHT PATH

CAPACITY

- 18 guests seated

ADDITIONAL DETAILS

- 1 long tables of 18
- Dining room furniture





SKY LOUNGE

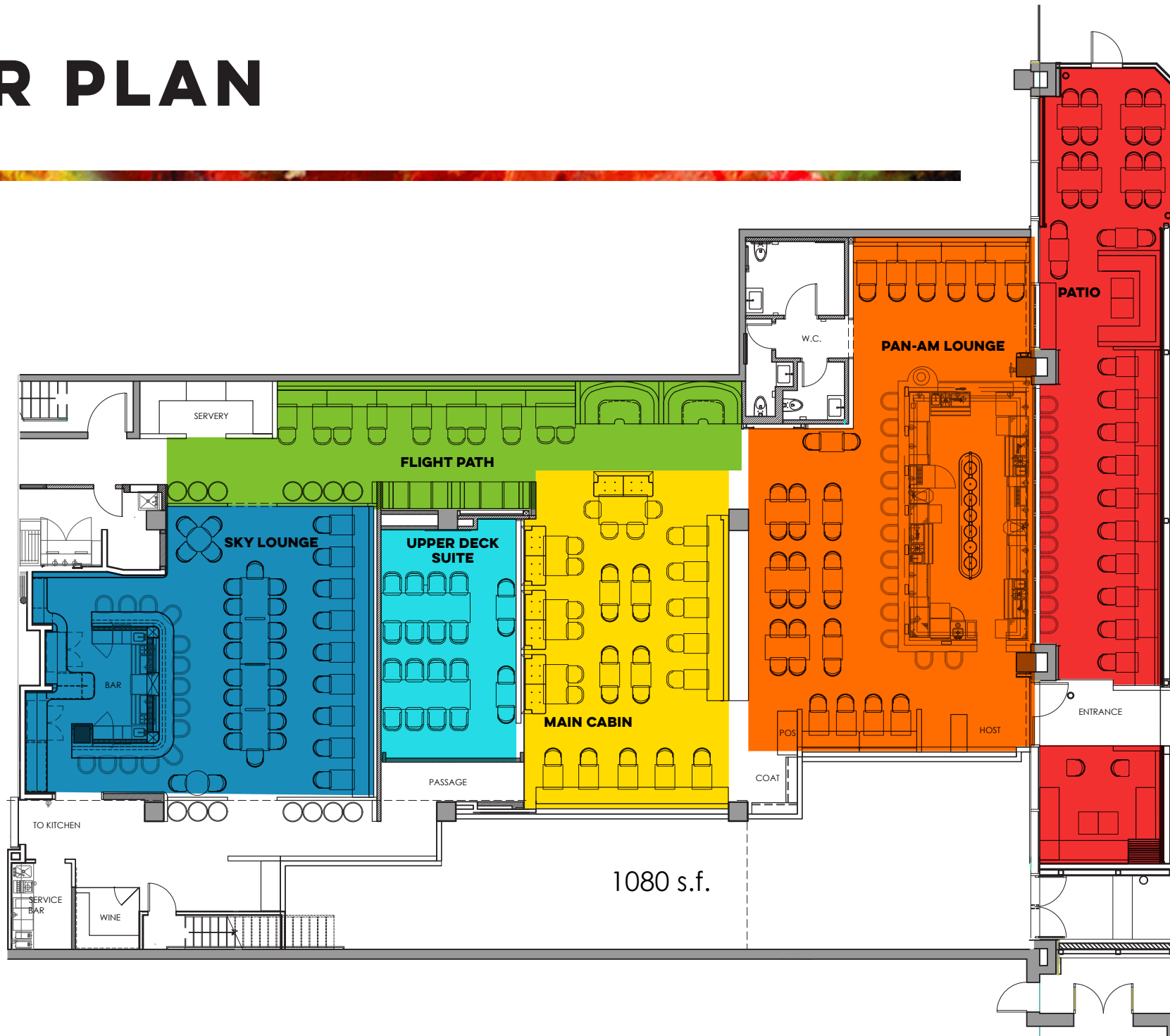
CAPACITY

- 40 guests seated
- 60 guests standing

ADDITIONAL DETAILS

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

FLOOR PLAN



MENU



PASSED STATIONS



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

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**

AMENITIES + FEATURES

IN-HOUSE FEATURES

- Coat Check Services
- Votive Candles
- Customized Printed Menus
- Separate Side & Back Entrance
- High Top Furniture
- Dining Furniture

INTEGRATED AV CAPABILITIES

- DJ/ Band plug in
- Wireless Microphones
- Complimentary WIFI

BEVERAGE OPTIONS

- Consumption Bar or Bar Packages
- Welcome Cocktails
- Bottle Service



COMPANIES WE HAVE WORKED WITH

AIRFRANCE

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Canada

BACARDÍ

BMO Wealth Management
BMO Nesbitt Burns

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VISIT OUR SISTER PROPERTIES



Coffee Oysters Champagne is a modern and elegant wine bar offering Canada's largest selection of Champagne and Sparkling Wines. The venue is situated on King Street West in the Theatre District and less than a 3 minute walk from the TIFF Bell Lightbox to our front steps. COC was designed as an intimate event space for hosting press junkets, networking breakout sessions and intimate cocktail receptions.

When booking an event at COC you will have the option of booking the wine bar, the patio, or a full venue event, which would include the private cocktail bar known as "à toi".



à toi is a 1920s Parisian Hotel Lobby Bar hidden behind COC which can only be accessed through our Champagne Cellar. The speakeasy is decked out in jewel tones and elegant decor, à toi remains romantically intimate despite being the largest cocktail bar in Canada.

With a massive selection of house & classic cocktails, a rare collection of spirits, and access to COC's entire Champagne and Sparkling Wine offerings, à toi acts as the perfect venue for hosting elevated post-premiere parties, executive level dinners and more.

Free from the paparazzi from the outside, and no photos allowed within à toi once you pass the champagne cellar - this makes the perfect venue for any exclusive TIFF event.

RUNWAY✈️06

132 John St, Toronto, ON M5V 2E3

BOOK YOUR TIFF EVENT WITH US!

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