

KING TAPS

**First Canadian Place
Private Dining & Events**



It's no secret that the best moments in life include good people, great food and a drink or two. We set out to create a place that feels like home (only more fun).

We're laid back, but not about what we serve. Our menu is a thoughtful collection of family-style share plates and craveable classics done better, served next to seasonal cocktails and all the local beer and wine favourites.

King Taps is a go-to spot for local DJs, big games and buzz-worthy events. Our passion for community and connection come together in spaces where everyone's always welcome and the vibes are always good.





LARGE GROUP & PRIVATE DINING

Corporate events

Family functions

Birthday celebrations

Holiday events and gatherings

Features

Full service kitchen & bar

Minimum food and beverage
spend in lieu of rental fee

Wireless internet

DJ or Music

A/V capabilities*

*Private events only

UPPER LEVEL

Our upper level is perfect for a seated dinner or standing cocktail reception. Offering a full bar, indoor/outdoor experience with removable glass wall (summer months), and an open kitchen, this space is ideal for those wanting to be in the center of the action.



UPPER LEVEL

Private

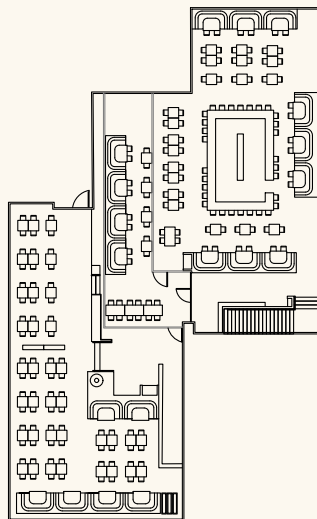
Enjoy our lower level all to yourself, with complete customization of flow, music, and atmosphere. Expansive windows create an open-air feel. Private washrooms and full accessibility make this dynamic space ideal for large corporate functions, launch parties and more. Seasonal patio access available.

Audio-Visual

- Wireless microphone and surround sound system
- Projection screens and HD TVs
- DJ and entertainment hookups

Capacity

- Seated: Up to 100
- Standing: Up to 150



PARTIAL LOUNGE & PATIO BUYOUT OPTIONS



North Bar

Partial Buyout
Capacity 40-50
optional exclusive bar ledge



Patio

Partial Buyout
Capacity 15-75



Central Bar

Partial Buyout
Capacity 50-80
exclusive bar ledge





LOWER LEVEL

With its own bar and patio, our lower level is an intimate space for any large group dinner.



LOWER LEVEL

Private

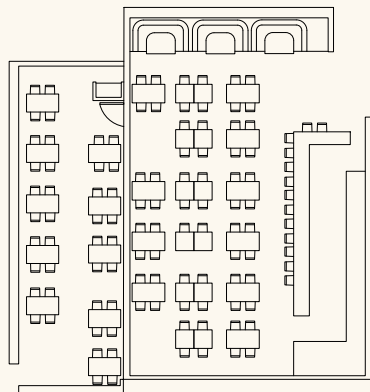
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FOOD

If it's the kind of food you crave, chances are we've crafted our own take on it. Inspired by Italian-style cooking and approachable North American favourites, our menu offers something for everyone.

Enjoy reimagined classic mains, shareable plates, and handmade pizzas we've spent years perfecting. We offer a range of menu styles to suit your group, including plated three-course meals, family-style shared menus, and passed canapés or interactive food stations.



Please Note: Menus may be subject to seasonal changes. Menu selections must be made at least 10 days prior to your event date. Menu modification requests may be subject to additional charges. Allergy/lifestyle modifications can be accommodated with advance notice.

\$48 SET MENU

CHOOSE 1 FROM EACH CATEGORY

STARTERS

CHOP SALAD ●

Avocado, tomatoes, corn, dates, goat cheese, almonds, croutons, champagne vinaigrette.

MINIMACKS DUO

Hand-pressed ground chuck, secret sauce, American cheddar, onions, pickles.

GEM CAESAR

Baby gem lettuce, caesar dressing, dill, parsley, lemon.

KOREAN CHICKEN

Sesame, green onion, cilantro.

MAINS

STINGING BEE PIZZA

Float like a butterfly, sting like suppressata, kalamata olives, Calabrian honey.

VODKA PIZZA

Vodka sauce, fresh basil, mozza, provolone, suppressata.

Gluten-free dough +4.5

BOZ CANADIAN TOP SIRLOIN

Buttered mashed potatoes, broccolini.

BAKED LEMON BEURRE BLANC SALMON

Fresh dill, chives.

PERI PERI CHICKEN

Creole butter, broccolini, Mexican rice, cilantro.

SPICY VODKA PASTA ●

Stracciatella, humache, Grana Padano, basil.

DESSERTS

MINI CLOUD 9 ●

Fresh banana, warm banana bread, vanilla ice cream, hand-whipped cream, candied walnuts.

CHOCOLATE MOUSSE DUO ●

Warm caramel foam, crunchy sponge toffee, velvety chocolate mousse.

● Vegetarian

KING TAPS

\$65 SET MENU

CHOOSE 2 FROM EACH CATEGORY | THIS MENU IS DESIGNED FOR SHARING

STARTERS

BRESSELS SPROUTS ●

Grana Padano, toasted bread crumbs, lemon & truffle aioli.

KOREAN CHICKEN

Sesame, green onion, cilantro.

TUNA TATAKI

Avocado, orange, ginger, serrano, cilantro, yuzu soy sauce.

HUMMUS & TZATZIKI ●

Kalamata olives, crispy chickpeas, dill, warm hand-stretched bread.

MEATBALL TRIO

Housemade beef & pork meatballs, tomato sauce, Grana Padano, fennel chili crumb.

PIZZA

STINGING BEE

Float like a butterfly, sting like suppressata, kalamata olives, Calabrian honey.

GOODFATHER

The one you can't refuse. Suppressata, bocconcini, basil, Calabrian chili.

MAC DADDY

American cheese sauce, ground beef, secret sauce, lettuce, pickles, onion, sesame.

JUST GIMME A PEPPERONI

Enough said.

NOTORIOUS

Suppressata, fennel sausage, pepperoni, double smoked bacon.

VODKA PIE

Vodka sauce, fresh basil, mozza, provolone, suppressata.

HELLA STRACCIATELLA ●

Stracciatella, arugula, Grana Padano, balsamic glaze.

KONA

Double smoked bacon, fresh pineapple, pickled jalapeños, spicy yogurt.

MARGHERITA ●

The Neapolitan OG, in a league of its own.

Gluten-free dough +4.5

● Vegetarian

PROTEIN

12oz NORTHERN GOLD AAA STRIPLIN

Flaked sea salt.

BAKED LEMON BEURRE BLANC SALMON

Fresh dill, chives.

PERI PERI CHICKEN

Creole butter, cilantro.

SPICY VODKA PASTA ●

Stracciatella, humache, Grana Padano, basil.

SIDES

BROCCOLINI ●

Grana padano, chili flakes.

GEM CAESAR

Baby gem lettuce, caesar dressing, dill, parsley, lemon.

CRISPY SMASHED POTATOES

Crispy potatoes, chives, paprika aioli.

CHOP SALAD ●

Avocado, tomatoes, corn, dates, goat cheese, almonds, croutons, champagne vinaigrette.

DESSERTS

CLOUD 9 ●

Fresh banana, warm banana bread, vanilla ice cream, hand whipped cream, candied walnuts.

CHOCOLATE MOUSSE DUO ●

Warm caramel foam, crunchy sponge toffee, velvety chocolate mousse.

CHURRO STICKS ●

Cinnamon, icing sugar and chocolate fudge.

KING TAPS

LARGE PARTY DINING

MINIMUM TWO ORDERS PER MENU ITEM

PASSED CANAPÉS | SERVES 10-12

BURRATA & PROSCIUTTO
Grilled soundough, local preserve. **78**

KOREAN CHICKEN
Sesame, green onion, cilantro. **60**

PERI PERI CHICKEN
Creole butter, mashed potatoes, cilantro. **74**

CRISPY SUSHI
Ocean Wise "ahi, tomato, avocado, yuzu, serrano peppers, tamari vinaigrette. **42**

PEPPERCORN STEAK
CAI! arripolito, peppercorn sauce, mashed potatoes. **88**

GARLIC PRAWN SKEWERS
Grilled jumbo prawns, choice of cajun or garlic butter. **70**

PLATTERS | SERVES 10-12

CHARCUTERIE BOARD
An assortment of cured meats from Cheese Boutique. **120**

BURRATA & PROSCIUTTO
Grilled soundough, local preserve. **80**

CHEESE BOARD ●
A selection of specialty cheeses with condiments from Cheese Boutique. **120**

CRUDITÉ BOARD ●
Vegetable medley, served with creamy parmesan dip. **70**

SHARED MAINS | SERVES 10-12

CHICKEN CHOP SALAD
Grilled chicken, avocado, tomatoes, corn, dates, goat cheese, almonds, croutons, champagne vinaigrette. **58**

SANTORINI SALAD ●
Quinoa, hummus, avocado, red pepper, olives, pickled red onions, chickpeas, red wine vinaigrette. **58**

GEM CAESAR
Baby gem lettuce, caesar dressing, dill, parsley, lemon. **55**

MINI NASHVILLE CHICKEN SANDWICHES
Pickles, lettuce, mayonnaise, brischo bun. **76**

MINIMACKS
Hand-pressed ground chuck, secret sauce, American cheddar, onions, pickles. **76**

CHICKEN TACOS
Ancho braised chicken with guacamole, feta, pickled onions, lettuce, and Valentina hot sauce. Served with pico de gallo. **72**

FISH TACOS
Crispy battered pacific cod with tumamillo salsa, chipotle mayo, cabbage slaw, and cilantro. **72**

BAKED LEMON BEURRE BLANC SALMON
Fresh dill, chives. **132**

PERI PERI CHICKEN
Creole butter, cilantro. **70**

STRIPOIN STEAK
Canadian AAA centre cut, maldon salt. Served sliced. **160**

BRUSSELS SPROUTS ●
Grana Padano, roasted bread crumbs, lemon & truffle aioli. **32**

CHICKEN WINGS
Hot or salt & pepper, creamy parmesan. **32**

BUTTERED MASHED POTATOES ●
Smooth whipped buttery mashed potatoes. **32**

ROASTED BROCCOLINI ●
Grana Padano, chili flakes. **32**

PIZZA | 6 SLICES EACH

HELLA STRACCIATELLA ●
Stracciatella, arugula, Grana Padano, balsamic glaze. **29**

add prosciutto +4%

GODFATHER
The one you can't refuse. Soppressata, bocconcini, basil, Calabrian chili. **24%**

MAC DADDY
American cheese sauce, ground beef, secret sauce, lettuce, pickles, onion, sesame. **28**

STINGING BEE
Float like a butterfly, sting like soppressata, kalamata olives, Calabrian honey. **24%**

KONA
Double smoked bacon, fresh pineapple, pickled jalapeños, spicy yogurt. **24%**

VODKA PIE
Vodka sauce, fresh basil, mozza, provolone, soppressata. **26**

JUST GIMME A PEPPERONI
Enough said. **24%**

MARGHERITA ●
The Neapolitan OG, in a league of its own. **22%**

NOTORIOUS
Soppressata, fennel sausage, pepperoni, double smoked bacon. **24%**

DESSERTS | SERVES 12

CHURRO STICKS ●
Cinnamon, icing sugar and chocolate fudge. **42**

CARAMEL CHOCOLATE MOUSSE ●
Warm caramel foam, crunchy sponge toffee, velvety chocolate mousse. **52**

● VEGETARIAN

KING
TAPS

BAR SERVICE

We offer a curated selection of wines, beers, and handcrafted cocktails. All beverages are charged based on consumption. Happy Hour pricing and promotions are not available for private events.

Beverage Service Options

- Host Bar: All beverages are charged to the host.
- Cash Bar: Guests purchase their own beverages.*

Additional Bar Options

- Wine Service: Available for seated events with tableside service, or via stations for standing receptions; charged by the bottle.
- Welcome Beverages: Alcoholic or non-alcoholic options available upon arrival
- Bottle Service: Available upon request.
- Large Format cocktails
- Bar Packages

*Available for up to 30 guests.



Minimum Spend

All private bookings require a minimum food and beverage spend, determined by guest count, space, date, and time. If the minimum spend is not met by the end of your event, the remainder will be charged as a rental fee. The minimum spend excludes applicable taxes and gratuity.

Booking & Payment Policies

The final bill must be settled by credit card before departure. A valid credit card is required to secure the booking. It will only be charged in the event of late cancellation or no-show. Cancellations must be made at least 48 hours before the scheduled event. Late cancellations or no-shows will incur a \$10 per guest fee. A 25% deposit and signed contract may be required to confirm your booking.

Timing & Access

Event duration is based on the agreed booking window. Setup and teardown times will be coordinated with your event schedule. Additional time may be available upon request and may impact minimum spend.

Décor & Setup

Small décor items such as centrepieces, signage, and balloons are permitted. Please consult with the events coordinator for any additional requests. Confetti and glitter are not permitted. Tables, chairs, plateware, and glassware are included.

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Parking

Conveniently located in the Financial District. Underground paid parking can be found in the garage in the First Canadian Place building.

Get here for your
next event

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TAPS**

First Canadian Place
100 King St West Toronto ON

