



KING TAPS

King & Portland
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).

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.

From corporate events to celebrations, our team brings a personalized approach to every detail—so you can just show up and enjoy the vibe.





LARGE GROUP & PRIVATE DINING

- Corporate events
- Family functions
- Birthday celebrations
- Weddings & engagement parties
- Holiday events & gatherings

Features

- Minimum food and beverage spend in lieu of rental fee
- Wireless internet
- AV equipped*: projector, wireless microphone, DJ capabilities

*Full AV for private events only



FULL RESTAURANT

Private

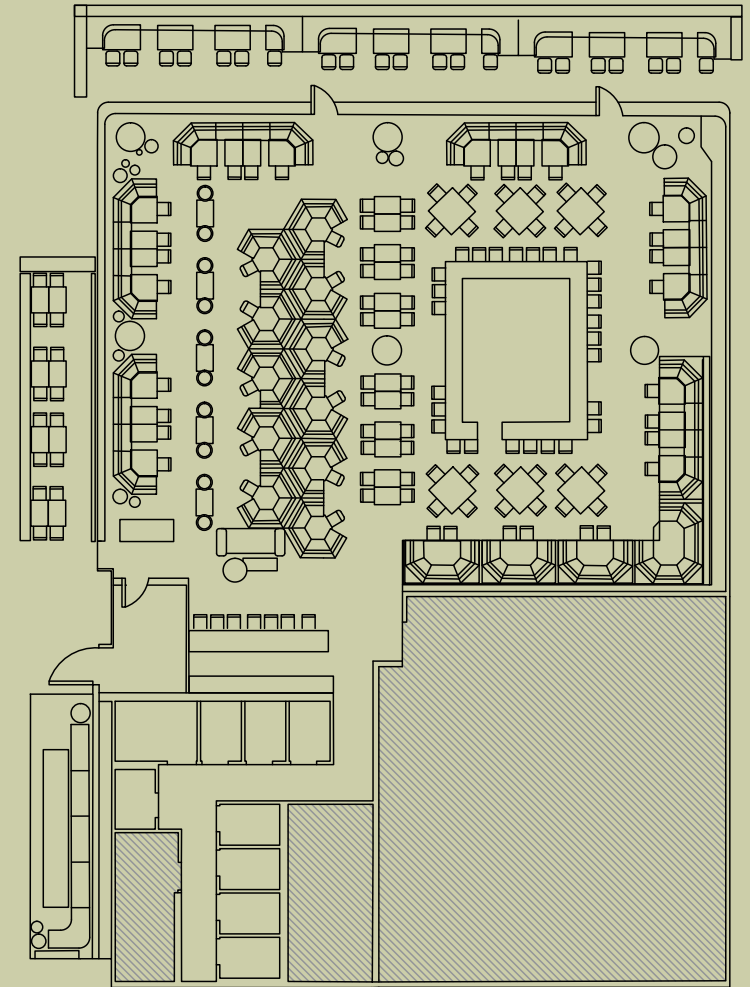
This open-concept venue features two bars and a unique inside-outside synergy with expansive patio access and floor-to-ceiling windows, capturing the lively King West atmosphere. Enjoy abundant natural light by day and sophisticated ambient mood lighting by night. This space is ideal for large corporate functions, launch parties and major celebrations.

AUDIO-VISUAL

- Wireless microphone & surround sound system
- Projection screens & HD TV's
- DJ and entertainment hookups (included)

CAPACITY

- Seated: Up to 215
- Standing: Up to 250



\$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 soppressata, kalamata olives, Calabrian honey.

VODKA PIZZA

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

Gluten-free dough +4.5

8OZ 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, lumache, Grana Padano, basil.

DESSERT

MINI CLOUD 9

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

 Vegetarian

KING TAPS

\$65 SET MENU

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

STARTERS

BRUSSELS 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 soppressata, kalamata olives, Calabrian honey.

GODFATHER

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

MAC DADDY

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

JUST GIMME A PEPPERONI

Enough said.

NOTORIOUS

Soppressata, fennel sausage, pepperoni, double smoked bacon.

VODKA PIE

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

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 STRIPLOIN
Flaked sea salt.

BAKED LEMON BEURRE BLANC SALMON

Fresh dill, chives.

PERI PERI CHICKEN

Creole butter, cilantro.

SPICY VODKA PASTA

Stracciatella, lumache, 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.

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 sourdough, 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**

PEPPER CORN STEAK
CAB® striploin, peppercorn sauce, mashed potatoes. **80**

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 sourdough, local preserve. **80**

CHEESE BOARD ①
A selection of specialty cheeses with condiments from Cheese Boutique. **120**

CRUDITÉ BOARD ①
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 ①
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, brioche 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 tomatillo salsa, chipotle mayo, cabbage slaw, and cilantro. **72**

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

PERI PERI CHICKEN
Creole butter, cilantro. **110**

STRIPLOIN STEAK
Canadian AAA centre cut, maldon salt. Served sliced. **140**

BRUSSELS SPROUTS ①
Grana Padano, toasted bread crumbs, lemon & truffle aioli. **32**

CHICKEN WINGS
Hot or salt & pepper, creamy parmesan. **36**

BUTTERED MASHED POTATOES ①
Smooth whipped buttery mashed potatoes. **32**

ROASTED BROCCOLINI ①
Grana Padano, chili flakes. **32**

PIZZA | 6 SLICES EACH

HELLA STRACCIATELLA ①
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. **26**

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 ①
The Neapolitan OG, in a league of its own. **22%**

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

DESSERT | SERVES 12

CHURRO STICKS ①
Cinnamon, icing sugar and chocolate fudge. **42**

① VEGETARIAN

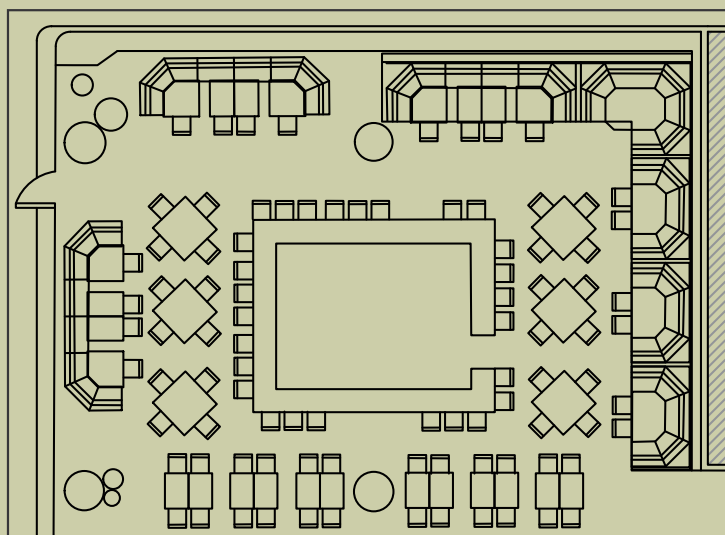
KING
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WEST LOUNGE

Semi-Private

Our most sought-after semi-private corner, tucked just off the kitchen with plush booths and its own dedicated servers. Elevated sight lines over the main bar and a comfortable mix of seated and standing space make it perfect for lively cocktail receptions or premium gatherings.



CAPACITY

- Seated: Up to 98
- Standing: Up to 120

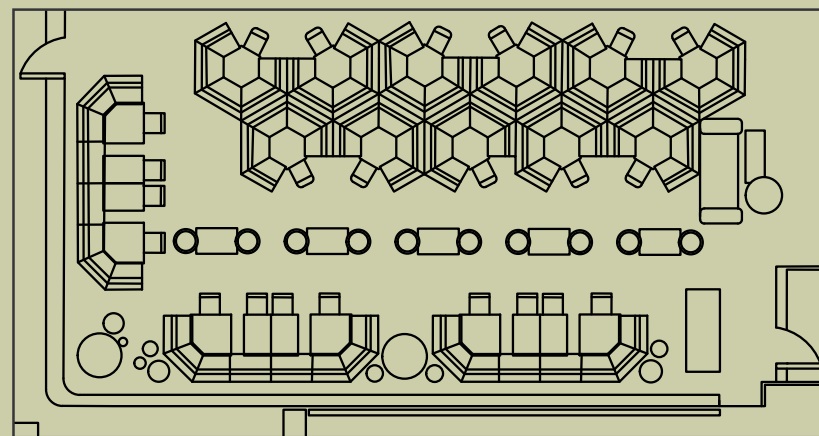


EAST LOUNGE

A dynamic section set just away from the main bar for a more relaxed and comfortable atmosphere. With great visibility and plenty of natural light, it's the perfect setting for company socials, group dinners, or sports-viewing events. The versatile layout features a mix of booth and table seating to suit any occasion

CAPACITY

- Seated: Up to 50
- Standing: Up to 65







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.



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.

Parking

Conveniently located in the entertainment district. Paid parking can be found on Portland St. and several paid parking lots on King st W.

Book your event

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King West
620 King St W #101
Toronto, ON M5V 1M6

