

PICNIC

CATERING MENU PACKAGES





PICNIC

Picnic is the perfect spot for an unforgettable evening celebration, nestled in the heart of Toronto's Evergreen Brick Works—a historic destination that blends natural beauty with vibrant community spirit. In this iconic setting, Picnic offers a warm, inviting atmosphere year-round.

Its private patio and floor-to-ceiling windows bring the outdoors in, offering stunning views and a connection to nature in every season. Ideal for social or corporate events, the space works beautifully for both cocktail-style receptions and seated dinners. Whether you're hosting an intimate gathering or a lively celebration, every moment feels special.

Regular visitors to Evergreen will love celebrating in a place they already cherish, with The Food Dudes handling every detail to make planning effortless and elevated.

CONTACT



Anna Matreninskaya
Events Director
events@picnic.restaurant

EVENT HOURS



5:00 PM - 2:00 AM

Early Set-up from 3:30 PM

CAPACITY



FULL VENUE

210 Guests

Indoor

95 Guests

Outdoor

115 Guests

SEATED

Indoor

65 Guests

Outdoor

55 Guests



FOOD & BEVERAGES MINIUMS



Amount Per Day

JANUARY - APRIL

Monday - Wednesday \$4,000

Thursday & Sunday \$6,000

Friday & Saturday \$7,500

MAY - DECEMBER

Monday - Wednesday \$10,000

Thursday & Sunday \$12,500

Friday & Saturday \$15,000

ROOM RENTAL

FEES

Included in Food &

10% Service Fee

Beverage Minimums

13% HST Applicable

FLOOR PLANS

These are Suggested Floor Plans. Custom Floor Plans
Can be Provided Based on Each Event

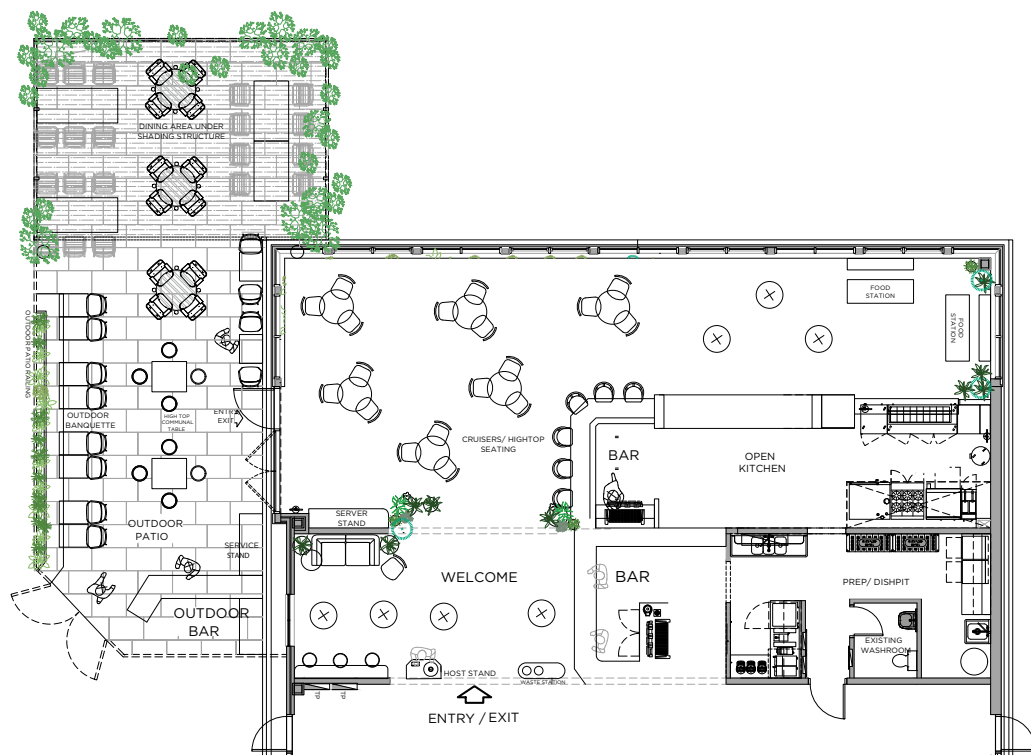
FLOOR PLAN 1

SERVICE STYLE

Appetizers &
Food Stations

CAPACITY

Indoor & Outdoor
210 Guests



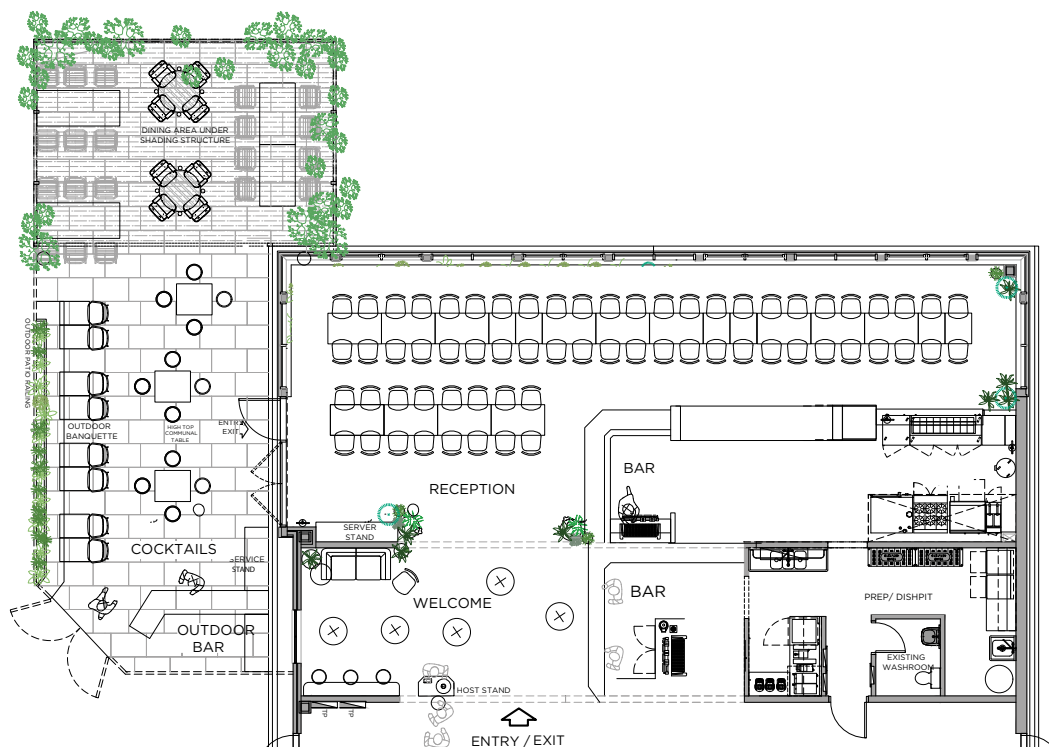
FLOOR PLAN 2

SERVICE STYLE

Cocktail Hour &
Seated Dinner

CAPACITY

Indoor 65 Guests
Outdoor 55 Guests



APPETIZERS & STATIONS



PACKAGE 1

50/Guest

6 Appetizers

Savoury or Sweet

PACKAGE 2

65/Guest

3 Food Stations

Savoury or Sweet

PACKAGE 3

85/Guest

6 Appetizers | 2 Food Stations

Savoury or Sweet

PACKAGE 4

100/Guest

7 Appetizers | 3 Food Stations

Savoury or Sweet

VENUE RENTAL

To support accessibility, the Venue Rental is included with the Food & Beverage Minimum.

INCLUSIONS



Service Staff & Bartenders



On-Site Furniture & Equipment



Dishware Cutlery

APPETIZERS

FROM SOIL

GREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado, Chili Lemongrass Agave, Crispy Taro

SPICY FALAFEL G V

Herb Chickpea, Green Shug, Beet Hummus, Garlic Sauce, Pickled Squash

BEET ARANCINI V

Red Beet Risotto, Herb Goat Cheese, Pickled Golden Beet, Balsamic

TOMATO TOAST V

Stracciatella, Manchego, Basil Sprouts, Chili Relish, Sea Salt, Sourdough

SOUP DUMPLING V

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

GRILLED CHEESE V

Brie, Cheddar, Provolone, Herb Garlic, Chili Jam, Parmesan, Brioche

PIZZA POCKET V

Spicy Marinara, Mozzarella, Provolone, Basil Puree, Pickled Chili, Grana Padano, Tomato Powder

AGNOLOTI SPOON V

Squash, Goat Ricotta, Truffle Butter, Chimichurri, Pickled Chilli, Maple Pecans, Parmesan

MUSHROOM FLATBREAD V

Truffle Goat Cheese, Caramelized Onion, Sunflower Pesto, Truffle Honey, Parmesan

HALLOUMI FLATBREAD V N

Fig 2 Ways, Caramelized Onion, Provolone, Chimichurri, Labneh, Pistachio Dukkah

UMAMI GYOZA D V

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Micro Basil

FROM LAND

SCHNITZEL BITES D

Fried Chicken, Za'atar Honey, Harissa Sauce, Garlic Sauce, Pickled Cabbage, Mint

CHICKEN FLATBREAD

Vindaloo Sauce, Halloumi, Onion Jam, Cilantro Crema, Mango Chutney, Padano

CHICKEN DRUMETTE G

Wood Smoked, Yuzu Buffalo Sauce, Miso Dill Ranch, Crispy Quinoa, Chives

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Herb Garlic Brioche

BIRRIA SPRING ROLL

Short Rib, Oaxaca Cheese, Avocado Salsa Verde, Smoked Crema, Pickled Shallot, Cilantro

JAMAICAN PATTY

Spiced Beef, American Cheddar, Cilantro Crema, Pepper Relish, Chives

PRIME BEEF SLIDER

Brie De Meaux, Onion Jam, Truffle Sauce, Spicy Pickle, Arugula, Seed Brioche

TRUFFLE STEAK G

Spicy Beef Tartare, Accoutrement, Fresh Black Truffle, Dill Pickle Chip, Chives

LAMB WONTON

Confit Lamb, Vindaloo Sauce, Cilantro Crema, Pineapple Relish, Scallion, Mint

LAMB LOLLIPOPS G D N +5

Herb Garlic, Balsamic Sherry Caviar, Mustard Sauce, Maple Pecans, Fresh Mint

FROM WATER

SALMON TARTARE G

Cold Smoke, Cucumber Dill Salsa, Horseradish Cream, Pickled Shallot, Maple Kombu, Dill Pickle Chip, Chives

SASHIMI TACO D

Tuna, Salmon, Yuzu Miso Soy, Avocado, Scotch Bonnet Salsa, Black Garlic Aioli, Shiso

TUNA TATAKI G D

Everything Seed, Wakame, Yuzu Kosho Aioli, Chilli Relish, Taro Root Chip, Ponzu, Cilantro

JERK GRILLED SHRIMP G

Green Coconut Sauce, Smoked Crema, Pepper Relish, Toasted Coconut, Crispy Taro

SEABASS ROBATA G

Sake Miso, Ginger Scallion, Quinoa Togarashi, Toasted Sesame, Micro Basil

SHRIMP TOAST

XO Scallop, Ginger Scallion, Sambal Hoisin, Kewpie, Thai Basil, Cilantro, Fry Bread

TEMPURA FISH

Sea Bass Tempura, Caviar Tartar Sauce, American Cheddar, Iceberg, Spicy Pickle, Ink Brioche

LOBSTER SPOON G +5

Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON D +5

Shiro Dashi, Clementine Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

SWEET ENDINGS

MANGO STICKY RICE G V

Coconut Sticky Rice Pudding, Mango Compote, Toasted Coconut, Sesame

CHEESECAKE LOLLIPOP V

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

FUDGE BROWNIE V

Salted Caramel, Cocoa Nibs

YUZU MERINGUE PIE V

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

RASPBERRY TART V

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

MATCHA MADELEINE V

Yuzu Citrus Jam

CARAMEL PEANUT BUTTER CUP G V N

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

CRÈME BRÛLÉE DOUGHNUT V

Vanilla Pastry Cream, Caramelized Sugar

COFFEE CARAMEL DOUGHNUT V

Coffee Caramel Pastry Cream, Cinnamon Sugar

CHOCOLATE BITES G V

Chocolate Dense Cake, Cacao Nib Crunch

COOKIE CAKE CUP G V

Chocolate Chip Cookie Crumble, Cacao Sponge Cake, Kai 72% Chocolate Coconut Ganache, Gold Flakes



SAVORY STATIONS

TACO BAR

Choose One

Gluten Free Corn Shells Available

PORK AL PASTOR

Roasted Pork Belly, Pineapple Relish, Cilantro Crema, Pickled Onion, Hot Sauce, Scallions, Basil

CHICKEN TINGA

Refried Beans, Pickled Cabbage, Hot Sauce, Smoked Crema, Scallions, Mole Crisps, Cilantro Sprouts

BULGOGI STEAK

Korean BBQ, FD Cheese Sauce, Iceberg, Cilantro Crema, Kimchi Slaw, Scallions, Basil, Crispy Shallots

BAJA PESCADO

Beer Battered Sea Bass, Pickled Cabbage, FD Sauce, Avocado Salsa Verde, Scallions, Crispy Jalapeños, Cilantro Sprouts *(Deep Fryer Required)*

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Vegetarian/Vegan Option

PULLED MUSHROOM

With Chosen Taco Option

BURGER SMASH +3

Includes

WAGYU SMASH BURGER

Wagyu Beef Patty, Griddled Onions, American Cheddar, FD Sauce, Pickles, Chilli Relish, Iceberg, Potato Bun

TRUFFLE WAFFLE FRIES

Rosemary Thyme Salt, Truffle Oil, Truffle Malt Mayo, Parmesan, Chives

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Vegetarian Option

MUSHROOM BURGER

Griddled Onions, Vegan Cheese, Mustard Sauce, Chilli Relish, Iceberg, Pickles, Potato Bun

DUMPLINGS

Choose Two

CHICKEN WONTON

Ginger, Garlic, Gochujang, Smoked Bone Broth, Maitake, Chilli Oil, Scallion, Cilantro Sprouts

SHANGHAI XO

Berkshire Pork, Shrimp, Sesame, Ginger, Chilli Garlic Vinegar, Scallion, Cilantro Sprouts

UMAMI GYOZA

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Thai Basil

LOBSTER SHUMAI +5

Scallop, Black Truffle, Shiro Dashi Hollandaise, Chili Relish, Chive Oil, Basil, Purple Shiso

HANDHELDS

Choose One

PORK BELLY BAO

Korean BBQ, Banh Mi Slaw, Yuzu Kosho Aioli, Fried Onions, Sesame, Cilantro, Steamed Bao

SMOKED TURKEY CLUB

Aged Cheddar, Bacon, Iceberg, Tomato, Spicy Pickles, Mustard Aioli, Toasted Milk Bread

PLATINUM PRIME RIB +10

Gruyère Brioche, Peppercorn Jus, Horseradish Mustard Aioli, Arugula, Caramelized Onion, On the Side: Pickle Spears

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Vegetarian/Vegan Option

VEGAN MAC BAO

Vegan Patty, Caramelized Onions, Mustard, Iceberg, Tomato, Spicy Pickles, Crispy Onions, Beet Steam Bun

FARM TO TABLE

Choose Two

MEZES G V

Kale, Treviso, Arugula, Romaine, Quinoa, Cucumbers, Peppers, Tomatoes, Mint, Parsley, Shallot Dressing, Goat Cheese, Beet Hummus, Crispy Lentils, Za'atar

RASA G V

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

WALDORF WEDGE N V

Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

TOKYO GREENS V

May Contain Peanuts

100k Greens, Romaine, Arugula, Sunflower Sprouts, Heirloom Vegetables, Edamame, Wasabi Mustard Dressing, Black Tahini, Crispy Onion, Crispy Taro, Shiso, Cilantro

HEIRLOOM BEET N V

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Shokupan Crouton Grana Padano, Chives

JERUSALEM

Choose One

CHICKEN SHAWARMA

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, FD Hot Sauce, Garlic Sauce, Crispy Black Lentils, Za'atar Flatbread

LAMB SHAWARMA +3

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, FD Hot Sauce, Garlic Sauce, Crispy Black Lentils, Za'atar Flatbread

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Vegetarian Option

SPICY FALAFEL D V

PASTA BAR

Choose One

Gluten Free Option Available

SPICY RIGATONI V

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

TRUFFLE GNUDI V

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI V

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Panko, Arugula Sprouts, Parmesan

PESTO CAVATELLI N V

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens



CARVING BLOCK

Choose One

PIRI PIRI CHICKEN G

Yuzu Buffalo Butter, Cheddar Polenta, Seasonal Vegetables, Smoked Poultry Jus, Heirloom Herb Slaw

KALBI SHORT RIB G

Seed Crusted, Corn Poblano Puree, Seasonal Vegetables, Kalbi Jus, Heirloom Herb Slaw

PRIME STRIPLOIN G +5

Truffle Butter, Sunchoke Puree, FD Tater Tots, Seasonal Vegetables, Peppercorn Jus, Herb Salad

BEEF TENDERLOIN G +10

Pomme Puree, Asparagus, Wild Mushrooms, Onion Jam, Chimichurri, Black Truffle Jus, Herb Salad

LAMB 2 WAYS G D +15

Rack Of Lamb, Pressed Lamb, Sunchoke Puree, Seasonal Vegetables, Lamb Jus, Chimichurri, Herb Salad

FROM THE SEA

Choose One

KING SALMON G

Sunchoke Puree, Seasonal Vegetables, Lemon Herb Beurre Blanc, Microgreens, Pomme Frites

BANGKOK BOWL D

Seed Crusted Tuna, Flash Fry Calamari, Green Papaya Slaw, Yuzu Kosho Aioli, Miso Dressing, Crispy Rice, Ponzu, Basil, Cilantro

GRILLED BRANZINO +5

Green Pea Risotto, Seasonal Vegetables, Olive Peperonata, Heirloom Herb Slaw, Crispy Onion

MISO BLACK COD G D +10

Squash Puree, Forbidden Rice, Gai Lan, Miso Sake Sauce, Crispy Wild Rice, Heirloom Herb Slaw

VEG OPTIONS

Choose One with Carving Block or From the Sea

EGGPLANT PARMESAN G V

San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Bomba Chilli, Microgreen Salad

VEGETABLE CURRY G V

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Forbidden Rice, Crispy Wild Rice, Herb Salad

CHARRED CABBAGE V

Sunchoke Puree, Mapo Tofu, Kimchi Relish, Black Garlic Glaze, Herb Chili Salad, Crispy Onion

TANDOORI CAULIFLOWER STEAK G V

Succotash, Chana Masala, Spinach Curry, Heirloom Slaw

RAW BAR ADD ON

Oysters Only	20/Guest
Choose 2	25/Guest
Choose 3	30/Guest

PREMIUM OYSTERS G D

Shucker Required

Champs Mignonette, FD Hot Sauce, Lemon, Horseradish

SHRIMP COCKTAIL G D

Tobbasco, Herbs, Bloody Mary Sauce, Lemon, Horseradish

LOBSTER ROLL

East Coast Lobster, Brown Butter Aioli, Lemon, Chives, Sea Salt, Old Bay Brioche



SWEET STATIONS

Each station includes all items listed





DIPS & BITS

STUFFED DONUTS

Creme Brulee | Vanilla Cream, Caramelized Sugar

Coffee Caramel | Coffee Caramel Cream, Cinnamon

GLAZES & TOPPINGS

Rose Water Glaze  , Chocolate Glaze  , Assorted Sprinkles, Toasted Hazelnuts

MATCHA MADELEINE

Yuzu Citrus Jam

RASPBERRY TART

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel,

Ruby Crunch, Raspberry

CARAMEL PEANUT BUTTER CUP

Peanut Cacao Nib Crunch, Peanut Butter,

Salted Caramel Chantilly

WHILE IN PARIS

FRENCH CHEESE BOARD

Local Brie, Sesame Seed Crisps, Wildflower Honey, Spiced Nuts, Grapes

ASSORTED MACARONS

CREME BRULEE DONUT

Vanilla Pastry Cream, Caramelized Sugar

YUZU MERINGUE VERRINE

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

RASPBERRY TART

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

MATCHA MADELEINE

Yuzu Citrus Jam

NIGHT AT THE MOVIES

POPCORN

Nitrogen Caramel Corn, Chigaco Mix

CHOCOLATE PRETZELS

Yuzu Chocolate, Salty Pretzels

WARM COOKIES

Ginger Molasses, Salted Caramel, Triple Chocolate

WAFFLES & ICE CREAM

Belgian Waffles, Vanilla Ice Cream, Salted Caramel

ICE ICE BABY

VANILLA CHOCOLATE CHIP SANDWICH

Vanilla Ice Cream, Chocolate Chip Cookie, Milk Chocolate Glaze

ASSORTED MINI ICE CONE

CHEESECAKE LOLLIPOP

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

SAUCES & TOPPINGS

Chocolate Sauce, Salted Caramel Sauce, Sprinkles, M&M's

CAKE MAKER



CAKES

Chocolate Cake   | Dark Chocolate Coconut Ganache

Carrot Cake  | Cream Cheese Icing

Confetti Cake  | Vanilla Buttercream

FILLINGS & TOPPINGS

Yuzu Wild Rice Crunch , Ruby Crunch , Blackberry, Raspberry

SIT DOWN



SIT DOWN ONLY

100/Guest

First Course | Main Course | Dessert | Coffee & Tea Service

PACKAGE 1

120/Guest

5 Appetizers | First Course | Main Course | Dessert
Coffee & Tea Service

PACKAGE 2

130/Guest

6 Appetizers | First Course | 2 Main Choices | Dessert
Coffee & Tea Service

PACKAGE 3

140/Guest

7 Appetizers | First Course | Second Course | 2 Main Choices
Dessert | Coffee & Tea Service

VENUE RENTAL

To support accessibility, the Venue Rental is included with the Food & Beverage Minimum.

INCLUSIONS



Service Staff &
Bartenders



On-Site Furniture
& Equipment



Dishware
Cutlery

SIT DOWN MENU

Includes Tuscan Milk Bread with Herb Garlic Butter

FIRST COURSE

MEZE G V

Kale, Treviso, Arugula, Romaine, Quinoa, Cucumbers, Peppers, Tomatoes, Mint, Parsley, Shallot Dressing, Goat Cheese, Beet Hummus, Crispy Lentils, Za'atar

RASA G V

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

WALDORF WEDGE N V

Iceberg, Ricotta Salata, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion



HEIRLOOM BEET N V

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Shokupan Crouton Grana Padano, Chives

TOKYO GREENS V

May Contain Peanuts

100k Greens, Romaine, Arugula, Sunflower Sprouts, Heirloom Vegetables, Edamame, Wasabi Mustard Dressing, Black Tahini, Crispy Onion, Crispy Taro, Shiso, Cilantro

SECOND COURSE

Gluten Free Option Available

SPICY RIGATONI V

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

TRUFFLE GNUDI V

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI V

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Panko, Arugula Sprouts, Parmesan

PESTO CAVATELLI N V

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

MAIN COURSE

PIRI PIRI CHICKEN G

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Seasonal Vegetables, Smoked Demi, Heirloom Herb Slaw, Microgreens

KALBI SHORT RIB G

Seed Crusted, Corn Poblano Puree, Seasonal Vegetables, Kalbi Jus, Heirloom Herb Slaw

BEEF TENDERLOIN G +15

Pomme Puree, Asparagus, Wild Mushrooms, Onion Jam, Chimichurri, Black Truffle Jus, Herb Salad

Add Jumbo Shrimp \$12 or East Coast Half Lobster \$20

KING SALMON G

Sunchoke Puree, Seasonal Vegetables, Lemon Herb Beurre Blanc, Microgreens, Pomme Frites

GRILLED BRANZINO +10

Green Pea Risotto, Seasonal Vegetables, Olive Peperonata, Heirloom Herb Slaw, Crispy Onion

MISO BLACK COD G D +15

Squash Puree, Forbidden Rice, Gai Lan, Miso Sake Sauce, Crispy Wild Rice, Heirloom Herb Slaw

Vegetarian/Vegan Option Included

EGGPLANT PARMESAN G V

San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Bomba Chilli, Microgreen Salad

CHARRED CABBAGE V

Sunchoke Puree, Mapo Tofu, Kimchi Relish, Black Garlic Glaze, Herb Chili Salad, Crispy Onion

VEGETABLE CURRY G V

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Forbidden Rice, Crispy Wild Rice, Herb Salad

DESSERT COURSE

GRANNY'S APPLE CAKE N V

Granny Smith Celery Compote, Vanilla Tonka Mousse, Pecan Sponge Cake, Graham Sablee, Vanilla Anglaise, Microgreen

BERRY CHEESECAKE V

Graham Crust, Vanilla Cheesecake, Mixed berry Compote, Vanilla Whipped Cream, Raspberry gel, Fresh Berries, Feuilletine Crunch, Microgreen

CHOCOLATE XO CAKE G V

Chocolate Dense Cake, Cacao Nib Crunch, Kai 70.2% Chocolate Coconut Ganache, Yuzu Gel, Strawberries

HAZELNUT CRUNCH CAKE N

Hazelnut Sponge Cake, Venezuela 72% Dark Chocolate Mousse, Hazelnut Whipped Cream, Feuilletine Crunch, Microgreen

COOKIE DOUGH CAKE V

Brownie Cookie, Cacao Sponge Cake, Cookie Dough Anglaise, Kai 70.2% Chocolate Ganache, Vanilla Chantilly, Cereal Crunch, Microgreen

YUZU MERINGUE PIE V

Pretzel Crust, Yuzu Curd, Italian Meringue, Wild Rice Crunch, Lemon curd, Microgreen



ADD ONS

GRAZING

All 3 - 30/Guest

CHEESE BOARD

15/Guest

Smoked Cheddar, Sage Derby, Black Truffle, Gruyere,
Irish Porter, Boursin

Rosemary Parmesan Focaccia, Sesame Seed Crisps 

MEAT BOARD

15/Guest

Prosciutto, Soppressata, Mortadella, Spanish Chorizo,
Berkshire Ham

Artisanal Baguette, Sesame Seed Crisps

DIPS & CRUDITÉ

12/Guest

Beet Hummus (Olive Oil, Za'atar)  

Pimento Cheese (Olive Oil, Pickled Chilies)  

Babaghanoush (Olive Oil, Figs 2 Ways)  

Za'atar Pita  Seasonal Vegetables  

Vegetable Chips 

SUSHI BAR

DELUXE


30/Guest

Red Fire Dragon, Spicy Salmon Roll Topped Torched
Salmon, Spicy Japanese Mayo, Unagi Sauce, Scallion

Classic Cali Roll, Crab Stick, Avocado, Cucumber, Spicy
Kewpie

Spicy Tuna Ahi, Spicy Japanese Mayo, Chili

Avocado Cucumber , Cucumber, Avocado

Orange Forest , Asian Yam, Asparagus, Truffle Kewpie

Nigiri & Sashimi, Tuna, Salmon

PREMIUM

40/Guest

Deluxe Selections Included

Lady Dynamite, Shrimp Tempura, Avocado Roll,
Topped With Hotate, Torched With Garlic Mayo

Hamachi Roll, Yellowtail, Lemongrass Aioli, Ponzu

Nigiri & Sashimi, Hamachi, Hotate, Otoro, Bluefin

RAW BAR

Oysters Only

20/Guest

Choose 2

25/Guest

Choose 3

30/Guest

PREMIUM OYSTERS

Shucker Required

Champs Mignonette, FD Hot Sauce, Horseradish,
Lemon

SHRIMP COCKTAIL

Tabasco, Herbs, Bloody Mary Sauce, Horseradish,
Lemon

LOBSTER ROLL

East Coast Lobster, Brown Butter Aioli, Lemon, Chives,
Sea Salt, Old Bay Brioche

LATE NIGHT SNACKS

TRUFFLE WAFFLE FRIES 10/Guest

Russet Potato Fries, Truffle Oil, Rosemary
Salt, Parmesan, Truffle Aioli, Chives

GRILLED CHEESE 10/Guest

Brie, Cheddar, Brioche, Herb Garlic, Chili Jam,
Grana Padano

MAC & CHEESE BOWL 10/Guest

Macaroni, FD Cheese Sauce, Herb Garlic
Breadcrumbs, Chives

FD POUTINE 15/Guest

Russet Potato Fries, Rosemary Salt, Cheese
Curds, FD Gravy

BUFFALO CHICKEN FINGERS 10/Guest

Yuzu Buffalo Butter, Dill Crema

BEER & WINE

Includes Soft Bar

Open Bar Based on 3 Hours of Service

LOCAL

40/Guest

BEER

Breweries include Burdock, Collective Arts, Bellwoods etc.

Rotating Local Craft Lager | Rotating Local Craft Pilsner or Ale | Rotating Local Craft IPA or Specialty Beer

WINE

VQA

Rosewood White Rabbit, Pinot Gris | Rosewood Looking Glass, Cab Franc

DELUXE

45/Guest

BEER

Steam Whistle Pilsner | Beau's Lager | Henderson IPA

WINE

Domaine Fabert Aude, Bordeaux Blend | Petit Marie, Sauvignon Blanc

PREMIUM

50/Guest

BEER

Stella Premium Lager | Blood Brothers Shumei IPA | Bellwoods Jelly King Sour | Godspeed Yuzu Saison

WINE

Select Two Red and Two White Wine Options

RED

Viña Olabarri Reserva, Rioja | Nicolas Pearce, "Crew Sauvage", Pinot Noir | Vina Cobos Felino, Malbec | Vignole "Regginino", Chianti Classico DOCG | Château Les Maurinieres, Bordeaux

WHITE

Pearce Predhomme, Chenin Blanc | Tiefenbrunner "Merus", Pinot Grigio | Stratus, Chardonnay | Astrolabe, Sauvignon Blanc | Tornatore Etna Bianco, Carricante

Includes

ROSE/SPARKLING

St. John "Beausoleil" Rosé | Sorelle Branca "Modi" Prosecco Brut

ADD ONS

ADDITIONAL HOUR

Local Packages	
Deluxe Packages	10/Guest
Premium Packages	15/Guest
	20/Guest

TABLE WINE SERVICE

5/Guest

BY CONSUMPTION

BEER

Local Products	
Deluxe Products	10/Drink
Premium Products	15/Drink
	20/Drink

WINE

Local Products	
Deluxe Products	10/Drink
Premium Products	15/Drink
	20/Drink



FULL BAR

*Includes Soft Bar, Juice, Mixers, and Garnish
Open Bar Based on 3 Hours of Service*

LOCAL

50/Guest

BAR RAIL

Distilled or Bottled in Ontario, Canadian Owned

Reid's Vodka | Collective Arts Artisanal Dry Gin
Lost Craft Spirit Co Whisky | Dejado Tequila Blanco |
Runners Rum

BEER

*Breweries include Burdock, Collective Arts, Bellwoods,
Blood Brothers + More!*

Rotating Local Craft Lager | Rotating Local Craft Pilsner
or Ale | Rotating Local Craft IPA or Specialty Beer

WINE

VQA

Rosewood White Rabbit, Pinot Gris | Rosewood Looking
Glass, Cab Franc

ADD ONS

ADDITIONAL HOUR

Local Packages	10/Guest
Deluxe Packages	15/Guest
Premium Packages	20/Guest

TABLE WINE SERVICE 5/Guest

SHOTS 5/Guest

BY CONSUMPTION

BAR RAIL

Local Products	17/Drink
Deluxe Products	19/Drink
Premium Products	21/Drink

BEER

Local Products	10/Drink
Deluxe Products	10/Drink
Premium Products	12/Drink

WINE

Local Products	14/Drink
Deluxe Products	16/Drink
Premium Products	18/Drink

DELUXE

60/Guest

BAR RAIL

Ketel One Vodka | Tanqueray Gin | Crown Royal Whisky |
Captain Morgan White Rum | Tromba Blanco Tequila

BEER

Steam Whistle Pilsner | Beau's Lager | Henderson IPA

WINE

Domaine Fabert Aude, Bordeaux Blend |
Petit Marie, Sauvignon Blanc

PREMIUM

70/Guest

BAR RAIL

Includes Deluxe Selections

Grey Goose Vodka | Hendricks Gin | Mount Gay Rum |
Makers Mark Bourbon | Don Julio Blanco Tequila |
Johnnie Walker Black Label Scotch

BEER

Stella Premium Lager | Blood Brothers Shumei IPA |
Bellwoods Jelly King Sour | Godspeed Yuzu Saison

WINE

Select Two Red and Two White Wine Options

RED

Viña Olabarri Reserva, Rioja, Spain | Nicolas Pearce,
"Crew Sauvage", Pinot Noir | Vina Cobos Felino, Malbec |
Vignole "Regginino", Chianti Classico DOCG | Château Les
Maurinieres, Bordeaux

WHITE

Pearce Predhomme, Chenin Blanc | Tiefenbrunner
"Merus", Pinot Grigio | Stratus, Chardonnay | Astrolabe,
Sauvignon Blanc | Tornatore Etna Bianco, Carricante

Includes

ROSE/SPARKLING

St. John "Beausoleil" Rosé | Sorelle Branca "Modi"
Prosecco Brut

COCKTAILS

One Cocktail Per Person Minimum

SIGNATURE

20/Cocktail

OAXACA PEACHES

Tequila Blanco, Cointreau, Fresh Lime Juice, White Peach and Apricot Syrup, Agave, Thai Chilli, Spicy Salt Rim, Dehydrated Lime Wheel

Served in: Rocks Glass

BANANA BREAD ON THE ROCKS

Dark Rum, Rye Whisky, Demerara Syrup, Chocolate Bitters, Banana Chip Garnish, Burnt Orange

Served in: Rocks Glass

CLOUD CURRANT

Vodka, Fresh Lemon Juice, Creme de Cassis, Blackberry Syrup, Blackberries, Foaming Bitters, Smoked Rosemary Garnish

Served in: Coupe Glass

CASTAWAY

Dark Rum, Fresh Pineapple Juice, Fresh Orange Juice, Cream of Coconut, Nutmeg, Torched Pineapple

Served in: Tiki or Rocks Glass

FIND ME IN PERU

Gin, Pisco, Dry Curacao, Vermouth Bianco, Marmalade Syrup, Sage

Served in: Wine Glass

EXPERIENCES

30/Guest

Open Bar Service

Custom Experiences Available on Request

MARTINI BAR

Featured Cocktails: Classic, Dirty, Espresso, Specialty Rotating Martinis

Garnishes: Selection of Premium Stuffed Olives, Citrus, Cocktail Onions, Coffee Beans & Vermouths

Served In: Coupe Glasses

MARGARITA BAR

Non-Alcoholic Version Available

Featured Cocktails: Classic, Spicy, Watermelon, Specialty Rotating Margaritas

Garnishes: Selection of Salted Rims, Citrus, Dehydrated Fruit and Jalapenos

Served In: Rocks Glasses

TIKI BAR

Featured Cocktails: Castaway, Rum Punch, Jungle Bird

Garnishes Include: Cream of Coconut Serving Can, Torched Pineapple, Dry Ice Effect, Pineapple Fronds

Served In: Tiki Glasses

PROHIBITION BAR

Featured Cocktails: Classic Martinis, Negronis, Old Fashioneds, Manhattans

Garnishes: Premium Olives, Citrus, Dehydrated Fruit, Fabbri Amarena Cherries, and Vermouths

Served In: Coupe and Rocks Glasses

SPRITZ BAR

Non-Alcoholic Version Available

Featured Cocktails: Aperol, Limoncello, Elderflower (Hugo) Spritzes

Garnishes: Citrus, Mint, Dehydrated Fruit

Served In: Wine Glasses

Mocktails

Non- Alcoholic Selections Available.



PACKAGE DETAILS

GENERAL INFORMATION

WHEN DO YOU NEED THE FINAL GUEST COUNT?

14 days before the event date. Our chefs order food in advance, so last minute changes (like large increases or decreases) cannot be guaranteed.

HOW MANY APPETIZERS WILL EACH GUEST RECEIVE?

We guarantee one of each appetizer per guest. Since some guests take more than one of certain items, we always bring extra food to ensure there is more than enough.

ANNUAL MENU CHANGES

Food Dudes Executive Chefs change the menus each year, based on seasonality, sustainability and food trends. Therefore, food tastings for weddings are recommended within the same year.

VEGAN OPTIONS

Vegan options will be provided complimentary for all food services to accommodate vegan guests at each event.

HOW DO YOU DEAL WITH FOOD ALLERGIES & RESTRICTIONS?

Our food is made from scratch, so it's easy for us to accommodate allergies and food restrictions. So long as we are informed of the specifications in advance, we can always prepare dishes without certain ingredients or create a separate dish to accommodate the special needs of a particular guest.

MENU CUSTOMIZATION

We're happy to customize the menu and service style based on your request. This includes BBQ, buffet and family style dinner.

WHAT IS INCLUDED ON THE SOFTBAR PACKAGE

Soft bar includes Soda Pop, Juice and garnishes for the bar. We provide Diet Coke, Coke, Sprite, Ginger Ale, Soda Water, Tonic Water, Orange Juice, Cranberry Juice, Lemons and Limes. Caesar Mix, Mojitos, Sparkling/Flat Waters, and Specialty Garnishes will be an additional cost to the soft bar package. Ice is also billed separately and is charged on a per-person basis.

CONSUMPTION BAR

Consumption bar service is based on a 2-drink minimum. No refunds can be made after the event. Over consumption will be billed post event.

PERMITS

When Food Dudes provides the bar service, it will be handled under the Food Dudes Catering Endorsement License.

CONTRACT

To save your date, it is recommended to sign the contract as soon as possible, since many dates book up quickly. Your event is not confirmed until a signed contract and deposit have been received.

FORMS OF PAYMENT

A deposit is required upon signing of the contract. This can be paid via Cheque, Credit Card, E-Transfer, or Wire Transfer. If paying by credit card, a 2.5% processing fee will be applied to the total amount. The remainder of the payment is due 7 days before your event, and can be paid using the same methods.

CANCELLATION

If the Event is cancelled by the client, three months (90 days) or more from the Event date, 100% of the deposit will be held by the caterer to be credited in favour of the client towards any future client event(s) that are held within twelve (12) months from the scheduled Event date, but thereafter will be forfeited in full.

If the Event is cancelled by the client for any reason, between 1 month (30 days) and 3 months (90 days) from the Event date, the deposit will be forfeited in full. If the Event is cancelled by the client, within 2 weeks (14 days) to 1 month (30 days) of the Event date, the deposit will be forfeited in full and the client will be charged for 50% of their total quote. If the Event is canceled within 2 weeks (14 days) of the Event date, the deposit will be forfeited in full and the client will be charged 100% of their total quote.

MORE QUESTIONS? CONTACT US!

events@picnic.restaurant

PICNIC

RESTAURANT & EVENTS



EVERGREEN