

PICNIC

PRIVATE EVENT PACKAGE



FOOD
DUDES

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 4:00 PM

CAPACITY



STANDING

Indoor	90 Guests
Outdoor	105 Guests

SEATED

Indoor	65 Guests
Outdoor	55 Guests



FOOD & BEVERAGES MINIMUMS



Amount Per Day

JANUARY - APRIL

Monday - Wednesday	\$3,500
Thursday & Sunday	\$5,000
Friday & Saturday	\$7,500

MAY - DECEMBER

Monday - Wednesday	\$5,500
Thursday & Sunday	\$7,500
Friday & Saturday	\$10,000

ROOM RENTAL

FEES

Included in Food & Beverage Minimums

10% Service Fee

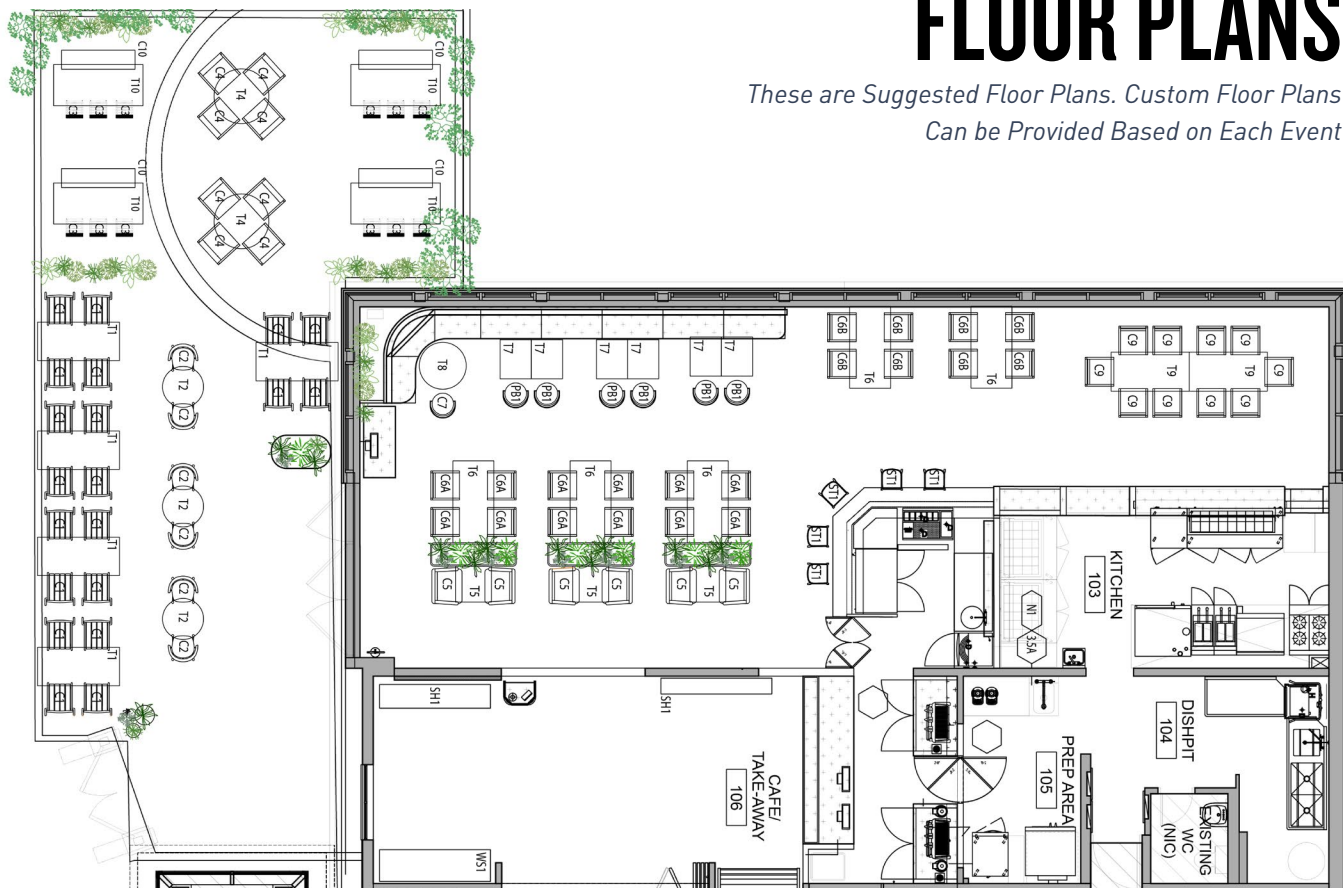
13% HST Applicable

PARKING

Paid parking is available on site. For more details, you can visit indigoneo.ca

FLOOR PLANS

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



C1A - Pedrali Coney
20x Brown



C6A - Verges Bogart
Braided Seat
12x Natural Wood



T1 - MDD
Flaner Table Flr05
5x Galvanized Steel



C1B - Pedrali Coney
20x Terracota



C6B - Verges Bogart
Woven Seat
8x Natural Wood



T2 - Magis
Officina Table
3x Galvanized & Marbel



C2 - Magis
6x Dark Brown



C9 - Verges Bogart
Upholstered
10x Woody & Brown



T4 - iSiMAR
Arena Table
2x Steel & Wood



C4 - Pedrali Griante
8x Green & Natural Wood



PB1 - Picnic Blue
36x Metal



T5 - SCAB
Tripé Tables
3x Dove-Grey Sptula



C5 - Pedrali Lamorisse
6x Green & Wood



PW2 - Picnic White
12x Metal



T6 - SCAB
Tripé Tables
5x Dove-Grey Sptula



C3 - Surprising Teak
12x Woody



ST1 - Billiani 1911
5x Woody & Brown



T10 & C10
Custom Table & Bench
4x Wood & Metal

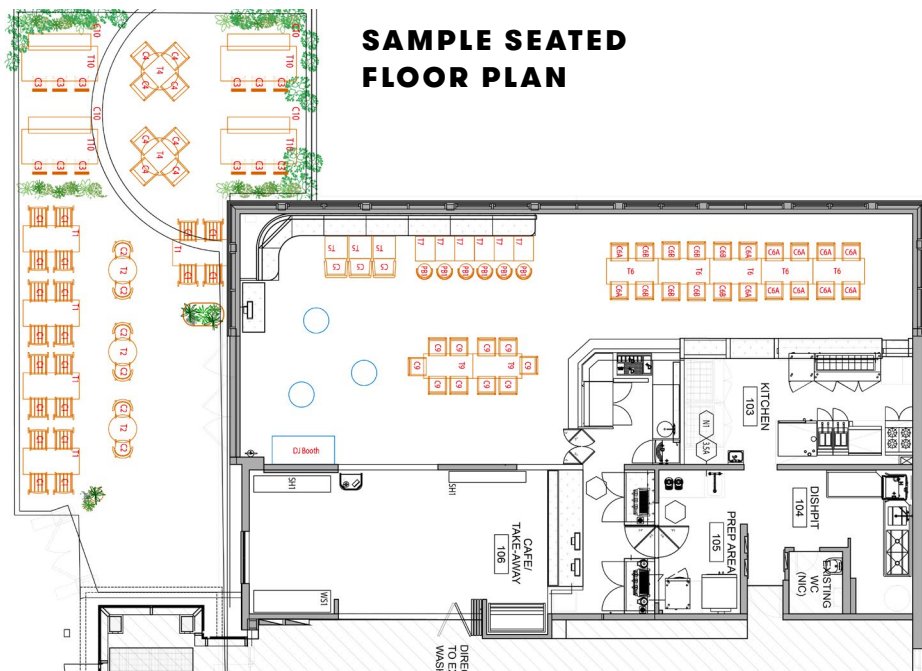
EVENT FLOOR PLANS

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

LOOK & FEEL →

FURNITURE →

SAMPLE SEATED FLOOR PLAN



SERVICE STYLE

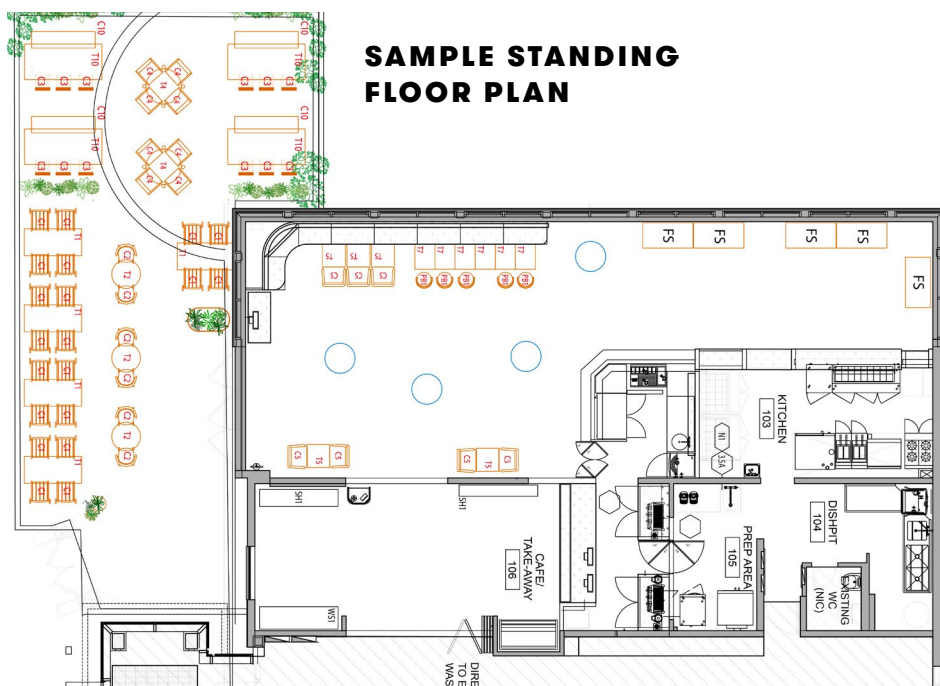
Cocktail Hour &
Seated Dinner

MAX. CAPACITY

Indoor 65 Guests
Outdoor 55 Guests

Sample floor plan has
74 seats on patio.

SAMPLE STANDING FLOOR PLAN



SERVICE STYLE

Appetizers &
Food Stations

MAX. CAPACITY

Indoor 90 Guests
Outdoor 105 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, Citrus Ponzu, Crispy Shallot

SPICY FALAFEL G V

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

VEGETABLE PAKORA G V

Sweet Potato, Squash, Onion, Carrot, Leek, Chermoula, Tahini, Tamarind Chutney, Micro Cilantro, Micro Mint

BEET ARANCINI V

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

TOMATO TOAST V

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

SOUP DUMPLING V

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

ARTICHOKE DIP DUMPLING V

Spinach Artichoke Cream Cheese, Aged Cheddar, Truffle Aioli, Pickled Onion, Hot Honey

CAPPELLETTI SPOON V N

Goat Ricotta, Miso Squash Butter, Chimichurri, Pickled Chilli, Maple Pecans

PIZZA POP V

Marinara, Mozzarella, Provolone, Basil Puree, Bomba Chili, Parmesan, Tomato Powder

MUSHROOM FLATBREAD V

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

UMAMI GYOZA D V

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

FROM LAND

CHAR SIU CHICKEN G

Smoked Tahini, Char Siu Honey, Chili Relish, Toasted Sesame, Scallion Curls

BONELESS CHICKEN WING G

Gochujang Buffalo Sauce, Miso Ranch, Quinoa Togarashi, Chives

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Seed Brioche

PEKING DUCK BREAST

Ginger Scallion Pancake, Black Garlic Aioli, Banh Mi Slaw, Sambal Hoisin, Cilantro

BIRRIA SPRING ROLL

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

JAMAICAN PATTY

Spiced Prime Beef, American Cheddar, FD Sauce, Pepper Relish, Chives

PRIME BEEF SLIDER

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

WAGYU GYOZA

Yuzu Miso Honey, Chili Garlic Crunch, Ginger Scallion

STEAK FRITES G D

Traditional Beef Tartare, Sauce Gribiche, Fresh Black Truffle, Potato Pavé, Chive

LAMB WONTON +5

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

LAMB LOLLIPOPS G D N +5

Rack Of Lamb, Herb Garlic, Sherry Caviar, Mustard Sauce, Maple Pecans, Mint

FROM WATER

SALMON & CAVIAR

Cold Smoke, Horseradish Cream, Cucumber Salsa, Potato Latke, Maple Kombu, Chives

TORO TUNA TACO D

Yuzu Miso Soy, Avocado Puree, Scotch Bonnet Salsa, Black Garlic Aioli, Wonton, Shiso

TARTARE CRISPY RICE G D

Tuna, Salmon, Avocado Puree, Black Truffle, Chili Garlic Crunch, Mango Scotch Bonnet, Cilantro

JERK GRILLED SHRIMP G

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

SEABASS ROBATA G

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

SHRIMP TOAST D

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

FISH FILET

Seabass Tempura, Sauce Gribiche, American Cheddar, Iceberg, Pepper Relish, Ink Brioche

LOBSTER SPOON G +5

Lemon, Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON D +5

Shiro Dashi, Sea Buckthorn Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

SWEET ENDINGS

CHEESECAKE LOLLIPOP V

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

FUDGE BROWNIE V

Salted Caramel, Cocoa Nibs

YUZU MERINGUE V

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

BABKA BITE V

Challah Dough, 70% Chocolate Spread

RASPBERRY TART V

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

PEANUT BUTTER CUP G V N

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

EXOTIC MERINGUE G V

Tropical Fruit Gel, Lemon Grass Infused Cantaloupe, Coconut Chip, Microgreen

CRÈME BRÛLÉE DONUT V

Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT V

Vanilla Custard, Chocolate Glaze

PASSION FRUIT TART V

Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

DUBAI CHOCOLATE CUP V N

Kataifi Crunch, 70% Chocolate Ganache, Pistachio Cream, Gold Flakes

CHOCOLATE BITES G V

Chocolate Dense Cake, Cacao Nib Crunch

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 Onions

BAJA PESCADO

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

Vegetarian/Vegan Option

PULLED MUSHROOM

With Chosen Taco Option

DUMPLINGS

Choose Two

CHICKEN POTSTICKER

Ginger, Garlic, Gochujang, Maitake, Citrus Ponzu, Chili Oil, Scallion, Cilantro Sprouts

WAGYU GYOZA

Yuzu Miso Honey, Chili Garlic Crunch, Ginger Scallion

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

BURGER BAR

WAGYU BURGER

Wagyu Beef Patty, Griddled Onions, American Cheddar, FD Sauce, Pickles, Pepper Relish, Iceberg, Pomme Frites, Potato Bun

Vegetarian Option

MUSHROOM BURGER

ADD ON SIDES

Truffle Ketchup Chips or Southwest Slaw +4

Waffle Fries +5

(Deep Fryer Required)

Old Bay Seasoning, Fresh Herbs, FD Sauce

Shoestring Fries +6

(Deep Fryer Required)

Truffle Oil, Truffle Malt Mayo, Parmesan, Chives



HANDHELDS

Choose One

PORK BELLY BAO

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

NASHVILLE HOT CHICKEN

Fried Chicken, Yuzu Buffalo Butter, Southwest Slaw, Miso Ranch, Pickles, Sesame Brioche

PLATINUM PRIME RIB +10

Gruyère Brioche, Peppercorn Jus, Horseradish Mustard Aioli, Arugula, Caramelized Onions

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

MEZE CHOPPED V N

Romaine, Treviso, Frisee, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Toun Drizzle, Dukkah, Halloumi, Pita Chips

RASA CHOPPED G V

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

TRUFFLE WALDORF N V

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

FATTOUSH V

Romaine, Arugula, Quinoa, Cucumber, Tomatoes, Peppers, Pickled Onion, Mint, Parsley, Beet Hummus, Pepperoncini Dressing, Feta, Pita Crisps, Sumac

HEIRLOOM BEET N V

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

CAESAR 2.0

Romaine, Charred Savoy, Black Kale, Jalapeño Caesar Dressing, Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Brioche Croutons, Grana Padano, Chives

JERUSALEM

Choose One

CHICKEN SHAWARMA

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

LAMB SHAWARMA +5

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

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Snow Pea Leaves, Heirloom Carrots, Chicken Jus, Herb Slaw

CITRUS HERB CHICKEN

Pomme Puree, Ninja Radish, Wild Mushroom, Heirloom Carrot, Truffle Jus, Heirloom Herb Slaw

PRIME SHORT RIB

Kalbi Marinated, Squash Puree, Broccolini, Ninja Radish, Peppercorn Jus, Herb Slaw

PRIME STRIPLOIN +5

Cauliflower Fondue, Caulini, Sweet Potato, Peppercorn Jus, Herb Slaw

BEEF TENDERLOIN +10

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

FROM THE SEA

Choose One

ANCHO SALMON

Corn Poblano Puree, Caulini, Snow Pea Leaves, Mole Negra, Herb Slaw, Crispy Spiced Hominy

BANGKOK BOWL

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

GRILLED BRANZINO +5

Smoked Tahini, Greek Potato, Chermoula, Olive Peperonata, Arugula, Crispy Quinoa

MISO BLACK COD +10

Squash Puree, Ginger Scallion Rice, Snow Pea Leaves, Sake Sauce, Crispy Wild Rice, Herb Slaw

VEG OPTIONS

Choose One with Carving Block or From the Sea

EGGPLANT PARMESAN

Panko Breaded, Pomodoro, Mozzarella, Grana Padano, Chilli Relish, Basil Sprout

VEGETABLE CURRY

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

CHARRED CABBAGE

Ajo Blanco, Crispy Wild Mushroom, Chili Relish, Aleppo Pepper Glaze, Herb Chili Salad, Toasted Marcona Almond

CAULIFLOWER AL PASTOR

Plant Based Chorizo, Hominy Succotash, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

RAW BAR ADD ON

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

PREMIUM OYSTERS

Shucker Required +250

Champs Mignonette, FD Hot Sauce, Lemon, Horseradish

SHRIMP COCKTAIL

Tobasco, 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

NIGHT AT THE MOVIES

POPCORN G V

Nitrogen Caramel Corn, Chicago Mix

CHOCOLATE PRETZELS V

Yuzu Chocolate, Salty Pretzels

WARM MINI COOKIES V

Bday Cookie, Ginger Cookie, Chocolate Chip Cookie

WAFFLES & ICE CREAM V

Belgian Waffles, Vanilla Ice Cream, Salted Caramel

ICE ICE BABY

VANILLA CHOCOLATE CHIP SANDWICH V

Vanilla Ice Cream, Chocolate Chip Cookie, Chocolate Glaze

LIVE NITROGEN SNOW CAKES

Cookie Dough Cake, Confetti Cake, Vanilla Nitrogen Snow

TOPPINGS

Ruby Chocolate Rice Krispies, Assorted Gummies

THE CANADIAN

SASKATOON BERRY PIE V

Vanilla Crust, Saskatoon compote, Earl Grey Tea Chantilly

FLAPPER TART V

Graham Cracker, Vanilla Custard, Torched Meringue

BEAVERTAILS

Salted Caramel, Marshmallows

MAPLE PECAN TART N V

Sweet Crust, Toasted Pecan, Premium Maple Syrup

NANAIMO BAR V

Chocolate Ganache, Shredded Coconut, Vanilla Icing, White Chocolate Blossom

MOOSEHUNTERS COOKIE

Red Chocolate Maple Leaf

PIE BAR

SASKATOON BERRY V

Vanilla Crust, Saskatoon compote, Earl Grey Tea Chantilly

APPLE CRUMBLE V

Sweet Crust, Ontario Apples, Oat Crumble

BANANA COCONUT V

Vanilla Crust, Banana Compote, Coconut Whipped Cream, Toasted Coconut

MAPLE PECAN N V

Sweet Crust, Toasted Pecan, Premium Maple Syrup

WHILE IN PARIS

FRENCH CHEESE BOARD V

Assorted French Cheese, Sesame Seed Crisps, Wildflower Honey, Spiced Nuts, Grapes

PARISIAN FLAN V

Sweet Crust, Madagascar Vanilla, Gold Flakes

MACARONS G N V

Vanilla, Chocolate, Lemon

CRÈME BRÛLÉE DONUT V

Vanilla Pastry Cream, Caramelized Sugar

YUZU MERINGUE VERRINE V

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

RASPBERRY TART V

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



ROAMING DESSERT BAR

Choose 4 from Passed Sweet Endings

SIT DOWN



SIT DOWN ONLY

100/Guest

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

PACKAGE 1

120/Guest

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

PACKAGE 2

130/Guest

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

PACKAGE 3

140/Guest

7 Appetizers | First Course | Second Course | 2 Main Choices |
Vegetarian Option | Dessert Course | 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 Honey Sea Salt Butter

FIRST COURSE

MEZE CHOPPED V N

Romaine, Treviso, Frisee, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Toun Drizzle, Dukkah, Halloumi, Pita Chips

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

HEIRLOOM BEET N V

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

CAESAR 2.0

Romaine, Charred Savoy, Black Kale, Jalapeño Caesar Dressing, Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Brioche Croutons, Grana Padano, Chives

FATTOUSH V

Romaine, Arugula, Quinoa, Cucumber, Tomatoes, Peppers, Pickled Onion, Mint, Parsley, Beet Hummus, Peperoncini Dressing, Feta, Pita Crisps, Sumac

SECOND COURSE

Gluten Free Option Available

SPICY RIGATONI V

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Grana Padano, 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 Gremolata, 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, Snow Pea Leaves, Heirloom Carrots, Chicken Jus, Herb Slaw

CITRUS HERB CHICKEN G

Pomme Puree, Ninja Radish, Wild Mushroom, Heirloom Carrot, Truffle Jus, Heirloom Herb Slaw

PRIME SHORT RIB G D

Kalbi Marinated, Squash Puree, Broccolini, Ninja Radish, Peppercorn Jus, Herb Slaw

PRIME STRIPLOIN G +10

Cauliflower Fondue, Caulini, Sweet Potato, Peppercorn Jus, Herb Slaw

BEEF TENDERLOIN G +15

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

ANCHO SALMON G

Corn Poblano Puree, Caulini, Snow Pea Leaves, Mole Negra, Herb Slaw, Crispy Spiced Hominy

GRILLED BRANZINO G D +10

Smoked Tahini, Greek Potato, Chermoula, Olive Peperonata, Arugula, Crispy Quinoa

MISO BLACK COD G +15

Squash Puree, Ginger Scallion Rice, Snow Pea Leaves, Sake Sauce, Crispy Wild Rice, Herb Slaw

Vegetarian/Vegan Option Included

EGGPLANT PARMESAN V

Panko Breaded, Pomodoro, Mozzarella, Grana Padano, Chilli Relish, Basil Sprout

CAULIFLOWER AL PASTOR G V

Plant Based Chorizo, Hominy Succotash, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

CHARRED CABBAGE V G N

Ajo Blanco, Crispy Wild Mushroom, Chili Relish, Aleppo Pepper Glaze, Herb Chili Salad, Toasted Marcona Almond

VEGETABLE CURRY G V

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

DESSERT COURSE

DUBAI CHOCOLATE CUP N V

Kataifi Crunch, 70% Chocolate Ganache, Pistachio Whipped Cream, Gold Flakes, Toasted Pistachio, Salted Caramel

BERRY CHEESECAKE V

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

WARM APPLE CRUMBLE V

Caramelized Ontario Apples, Brown Butter Oat Crumble, Vanilla Ice Cream, Salted Caramel

YUZU MERINGUE PIE V

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

HAZELNUT CRUNCH CAKE N

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

STRAWBERRY RHUBARB MOUSSE V

Graham Crust, Brown Butter Sponge, Rhubarb Strawberry Compote, Passion Fruit Cremeux, Wildflower Honey Mascarpone Mousse, Strawberry, Microgreen, Strawberry Coulis

CHOCOLATE XO CAKE G V

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



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, Fig Jam, Pecans)   
Za'atar Pita , Chips  & Seasonal Vegetables  

SUSHI BAR

Minimum 50 Guests

DELUXE

30/Guest

Red Fire Dragon, Spicy Salmon Roll Topped Torched
Salmon, Spicy Japanese Mayo, Unagi Sauce, Scallion
Cali Roll, Crab Stick, Avocado, Cucumber, Spicy Kewpie
Spicy Tuna Ahi, Spicy Japanese Mayo, Chili
Avocado Cucumber , Cucumber, Avocado
Vegan Cali , Carrot, Tofu, Avocado, Cucumber, Topped
with Inari
Nigiri & Sashimi, Tuna, Salmon

PREMIUM

40/Guest

Deluxe Selections Included

Lady Dynamite, Shrimp Tempura, Avocado Roll,
Topped With Hotate, Torched With Garlic Mayo
Spicy Hamachi Roll, Yellowtail, Chili, Furikake, Sesame
Nigiri & Sashimi, Hamachi, Hotate, Otoro, Bluefin

RAW BAR

Oysters Only

20/Guest

Choose 2

25/Guest

Choose 3

30/Guest

PREMIUM OYSTERS

Shucker Required +250

Champs Mignonette, FD Hot Sauce, Lemon,
Horseradish

SHRIMP COCKTAIL

Tobasco, Herbs, Bloody Mary Sauce, Lemon,
Horseradish

LOBSTER ROLL

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



BAR PACKAGES

Open Bar Based on 3 Hours of Service

All Packages Includes Soft Bar

Full Bar Includes Juice, Mixers, and Garnish

LOCAL



Distilled, Bottled or Brewed in Ontario, Canadian Owned!

Beer & Wine Only 40/Guest

Full Bar 50/Guest

Additional Hour +5/Guest

BAR RAIL

Vodka Reid's

Artisanal Dry Gin Collective Arts

Whisky Spirit of York

Tequila Blanco Dejado

Rum Runners

BEER

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

Beer & Wine Only 45/Guest

Full Bar 60/Guest

Additional Hour +10/Guest

BAR RAIL

Vodka Ketel One

Gin Tanqueray

Whisky Crown Royal

White Rum Captain Morgan

Tequila Tromba Blanco

BEER

Steam Whistle Pilsner

Beau's Lugtread Lager

Beau's Wondercrush IPA

WINE

Petit Marie, Cab Franc

Petit Marie, Sauvignon Blanc

PREMIUM

Beer & Wine Only 50/Guest

Full Bar 70/Guest

Additional Hour +15/Guest

BAR RAIL

Vodka Ketel One & Grey Goose

Gin Tanqueray & Hendricks

Whisky Crown Royal

Tequila Tromba Blanco & Don Julio Reposado

Rum Mount Gay

Scotch Johnnie Walker Black Label

BEER

Stella Premium Lager

Burdock Double Ducks IPA

Bellwoods Jelly King Sour

Godspeed Yuzu Saison

WINE

Select 2 Red and 2 White Wine Options. Includes Sparkling

RED

2018 Viña Olabarri Reserva, Tempranillo, Rioja

2021 Grillesino Ceccante, Cabernet Sauvignon, Tuscany

2023 Collovray & Terrier 'Notre Côté Sud', Pinot Noir, Languedoc

2024 Vina Cobos Felino, Malbec, Argentina

2022 Bindi Sergard 'Achille Rosso', Sangiovese, Tuscany

2022 Giovanni Rosso, Nebbiolo, Langhe

2022 Sindicat Garnatxa Negra, Grenache, Montsant

2023 Cuvelier & Fils, Bordeaux

WHITE

2024 Pearce Predhomme, Chenin Blanc, Stellenbosch

2024 Tiefenbrunner "Merus", Pinot Grigio, Alto Adige

2024 Stratus, Chardonnay, Niagara Peninsula

2024 Astrolabe, Sauvignon Blanc, New Zealand

2023 Tornatore Etna Bianco, Carricante, Sicily

2024 Granbazán, "Etiqueta Verde" Albariño, Spain

2024 Jasci, Pecorino, Abruzzo

ROSE/SPARKLING

2024 St. John "Beausoleil" Rosé, France

NV Sorelle Bronca "Modi" Prosecco Brut, Italy

ADD ONS

Cocktail Experience

30/Guest

Signature Cocktails

20/Guest

Table Wine Service

5/Guest

Shots (with Full Bar Package)

5/Guest



EXPERIENCES

COCKTAIL EXPERIENCES

30/Guest

MARTINI BAR

Featured Cocktails: Classic, Dirty, Espresso and Speciality Rotating Martinis

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

MARGARITA BAR

Non-Alcoholic Version Available

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

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

SPRITZ BAR

Non-Alcoholic Version Available

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

Garnishes: Citrus, Mint, Dehydrated Fruit

PROHIBITION BAR

Featured Cocktails: Martinis, Old Fashioneds and Sazeracs, Manhattans

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

TIKI BAR

Non-Alcoholic Version Available

Featured Cocktails: Castaway, Rum Punch, Jungle Bird

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



SIGNATURE COCKTAILS



COCKTAILS

Available for the Duration of the Event
Additional Selections Available on Request

SIGNATURE

1 Selection	20/Guest
2 Selections	25/Guest
3 Selections	30/Guest

OAXACA PEACHES

Tequila Reposado, Cointreau Noir, Fresh Lime Juice, White Peach and Apricot, Agave, Mole Bitters, Tajin Salt Rim, Dehydrated Lime Wheel, Micro Mint

SMOKED CAYENNE PALOMA

Mezcal, Tequila Blanco, Fresh Lime, Fresh Grapefruit, Agave, Cayenne, Smoked Chilli Bitters, Thai Chilli

STRAWBERRY FIELDS FOREVER

Gin, Bianco Vermouth, Lavender Syrup, Strawberry Syrup, Prosecco, Edible Flower Garnish

CHERRY LOVE BOMB

Vodka, Luxardo Cherry Liqueur, Chambord, Calamansi Juice, Bittercube Cherry Bark Bitters, Amerena Fabii Cherries, Mint

PURPLE HAZE

Vodka, Fresh Lemon Juice, Creme de Cassis, Blackberry Reduction, Lavender Lemon Bitters, Egg Whites, Laphroaig Spritz, Blackberries, Smoked Rosemary Garnish

SPRING TIME IN OSAKA

Shōchū, Yuzu, Cherry Blossom Syrup, Sparkling Sake, Shiso Bitters, Rose Water, Rose Pedal, Mochi Cherry Bite

CASTAWAY

Rum, Fresh Pineapple Juice, Fresh Orange Juice, Cream of Coconut, Bergamot Bitters, Nutmeg, Dehydrated Lime, Pineapple Fronds

FIND ME IN PERU

Gin, Pisco, Dry Curacao, Vermouth Bianco, Lime and Sage Cordial, Meyer Lemon, Lime Leaf Garnish

ROSE NEGRONI

Pink Gin, Campari, Lillet Rose, Grapefruit Bitters, Grapefruit Mist, Grapefruit Coin

APPLE OF MY EYE

Calvados, Apple Cider, Vanilla Bitters, Cinnamon, Fresh Lemon, Star Anise and Rosemary Garnish

MOCKTAILS

1 Selection	15/Guest
2 Selections	20/Guest
3 Selections	25/Guest

GARDEN AND ELDERFLOWER TONIC

Seedlip Garden, Fever Tree Elderflower Tonic, Cucumber Ribbon

SOBRII COSMO

Sobrii Non-Alcoholic Gin, White Cranberry Juice, Lemon Juice, Rosemary Syrup, Raspberries

NO-GRONI

HP Juniper Floral Non-Alcoholic Gin, Novara Non-Alcoholic Bitter Aperitivo, Roots Divino Rosso Non-Alcoholic Apéritif, Dehydrated Orange

PINEAPPLE CHILLI FIZZ

Fresh Pineapple Juice, Fresh Lime Juice, Agave Syrup, Cayenne Syrup, Thai Chilli, Spicy Salt Rim

EARLY MORNING PALOMA

Seedlip Notas de Agave, Fresh Grapefruit Juice, Fresh Lime Juice, Agave, Pink Himalayan Salt Rim, Grapefruit

WATERMELON SUGAR HIGH

Fresh Watermelon Juice, Fresh Cucumber Juice, Fresh Lime Juice, Agave, Basil, Rose Water, Sparkling Water, Cucumber Roll

PINK PITAYA CLUB

Fresh Pineapple, Coconut Water, Pink Pataya, Sparkling Water, Pineapple Fronds - Highball

STRAWBERRY SWIRL

Fresh Strawberry Puree, Lavender, Calpico, Yuzu, Orange Blossom, Strawberry Pocky Stick

SPICED PEAR FIZZ

Fresh Pear Juice, Fresh Lemon Juice, Ginger, Cinnamon, Fever Tree Tonic, Fresh Rosemary Sprig, Dehydrated Lemon

TANGERINE TANGO

Ghia Non-Alcoholic Aperitif, Fresh Tangerine Juice, Fresh Lime, Orgeat, Bark and Bitter Non-Alcoholic Orange Bitters, Lime Leaf Garnish

CONSUMPTION

DRINKS

BAR RAIL

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

BEER

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

WINE

See Full Wine List

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

NON-ALCOHOLIC BEER & WINE 5/Guest

Proxies Big Red | Proxies White

Collective Arts

Pale Ale | Hazy IPA

SOFT BAR & COFFEE

UNLIMITED SOFT BAR

5/Guest

Includes

Canned Pop Coca Cola, Diet Coke, Ginger Ale, Sprite, Tonic & Club Soda

Bottled Juice Orange, Grapefruit, Cranberry

Basic Garnish Limes, Lemons, Oranges

FLAT & SPARKLING WATER

Barbet Flavored Sparkling Water

6/Guest

355 ml

Perrier and Flow Water

6/Guest

355ml - 500 ml

San Pellegrino & Acqua Panna

8/Guest

750ml

BREWED COFFEE & TEA

Milk, Cream, Non-Dairy Options, Assorted Sugars

2 Hour Coffee & Tea Service

5/Guest

All Day Coffee & Tea Service

10/Guest

JUICES

GREENHOUSE JUICES

8/Guest

Deep Roots

Gatsby

Farma-C

GREENHOUSE SHOTS

8/Guest

Ginger Defense

Greens Shot

Smart Energy

FRESH JUICE BAR

10/Guest

*More Fresh Juice Options Can Be Provided Upon Request
8oz Glasses or Carafes*

Fresh Orange Juice

Fresh Grapefruit Juice

Fresh Pineapple Juice



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 canceled 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 canceled 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 canceled 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

JENNA

FOR THE TABLE

Tartan Milk Bread

Whipped Butter, Black Salt, Curo

Warm Assorted Green Olives

TO START

Roasted Tomato Peach Salad

Salmon Smoked, Grilled Peach, Baby Spinach, Pistachio Dressing

Grilled Asparagus with Charred Lemon

Grilled Beef Tenderloin

Grilled Salmon

Grilled Chicken

Grilled Vegetables

Grilled Potatoes

Grilled Bread

Grilled Butter

Grilled Honey

Grilled Maple

Grilled Vanilla

Grilled Cinnamon

Grilled Cardamom

Grilled Clove

Grilled Nutmeg

Grilled Allspice

Grilled Star Anise

Grilled Licorice

Grilled Saffron

Grilled Turmeric

Grilled Paprika

Grilled Mustard

Grilled Horseradish

Grilled Celery

Grilled Fennel

Grilled Dill

Grilled Parsley

Grilled Basil

Grilled Mint

Grilled Lemon

Grilled Lime

Grilled Orange

Grilled Apple

Grilled Pear

Grilled Peach

Grilled Plum