

Summer Socials at the Gardiner

\$10,000 All-Inclusive!

Book your summer parties with the Food Dudes and the Gardiner Museum. Our all-inclusive package is designed to remove the guesswork from event planning, so you and your guests can focus on enjoying the sunny season while it lasts.

This limited-time promotion includes:

- A 3-hour party for up to 80 guests
- Private use of the Gardiner Museum's Terrace Room and its fully licensed patios overlooking Queens Park
- 2 drink tickets per guest
- 6 passed appetizers catered by The Food Dudes
- All event set-up and staffing
- Custom music playlist and adjustable lighting

Terms & Conditions

\$10,000 + HST all-inclusive

Offer exclusively available on weeknights (Monday - Friday) in July or August, 2026, with dates subject to availability

This promotion cannot be applied to an existing booking

Additional guests, hours, and menu options are available on request and will be quoted à la carte

Appetizer Menu

View Food Dudes' menu featuring a selection of savoury and sweet passed bites for you to choose from.

[SEE MENU](#)



Available on weeknights in July and August, 2026. Please send your inquiries to gardinerevents@thefooddudes.com with the subject line "Summer Socials"!

Appetizers

Choose 6



From Soil

Green Papaya Roll

Marinated Vegetables, Avocado, Citrus Ponzu, Crispy Shallot

Spicy Falafel

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

Vegetable Pakora

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

Beet Arancini

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

Tomato Toast

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

Soup Dumpling

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

Cappelletti Spoon

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

Pizza Pop

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

Mushroom Flatbread

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

Umami Gyoza

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

From Land

Char Siu Chicken

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

Boneless Chicken Wing

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

Steak frites

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 +5

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

Appetizers

Choose 6



From Water

Salmon & Caviar

Cold Smoke, Horseradish Cream, Cucumber Salsa, Savory Tart, 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

From Land

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