



Ascots is the proud recipient of the

*"Longtail Merit Award" for the highest standard of
Accommodation, Health and Safety.*

Bermuda Gold Awards for: *Best Ambience "5 times", Best Dessert,
Best Wine List, Most Imaginative Menu, Most Attentive Staff and
Best Venue for Private Party*

"Award of Excellence" In all aspect of Hospitality Service.

Medical Epicurean Review "Certificate of Excellence"
For Service, Quality of Food and Presentation.

Wine Spectator "Award of Excellence" *for having one of the most
outstanding restaurant wine list in the world.*

Wine Enthusiast: "Award of Distinction"

TripAdvisor "Certificate of Excellence"

Eater's: Choice of Restaurant

Cocktail Party Event

Ascots unique set up is ideal for personalized Cocktail Party Events from 20 people up to 150 people.

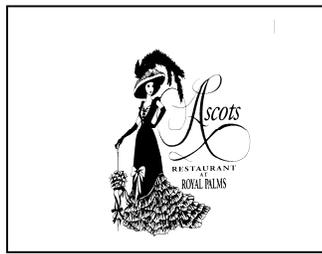
The flexible lay out of the restaurant permit events to be uniquely arranged so that they can feel intimate and personal even when a number of people are in attendance.

- The Garden Patio can be exclusively arranged for intimate cocktail events from 20 to 40 people it can connect to the Garden Room and both can accommodate up to 80 people.
- The Main Room can accommodate up to 100 people; with its big windows overlooks the pool, the ceiling is covered with Leonardo Da Vinci sketches and painting from local artist adorn the walls. Features a private bar and connects with the main Lounge Bar. It also connects with the Garden Room and both together can accommodate up to 150 people.
- The price offered below it includes service personnel and venue space, the canapés selection is only indicative of what can be done, we welcome personalized suggestions.

If you would like further assistance please do not hesitate to call me I will be very happy to meet with you and go over any details or questions that you may have.

Yours sincerely

Angelo Armano "Director of Operations"



Selections of Canapés items for Cocktail Party.

The recommended numbers of choices are 4 of each hot and cold.

COLD CANAPÉS:

Grilled Scallops and Salmon roe
Smoked Salmon and cream cheese wrapped in Tortilla
Chicken pate in a savory cup and roasted walnut
White Anchovies Tartlet, filled with a tomato and olive salsa
Duck & Roast peppers on Endive
Shrimps salad and radicchio
Crudite with dips
Lobster salad on a sun dried tomato bread
Beef carpaccio and camborzola cheese
Shrimp with a spicy tomato salsa
Grilled duck on arugola pesto crostini
Chicken and Melon salad on endive
Fresh tuna carpaccio on black olive crostini
Onion and Fresh Herbs Omelette, rested on a Catalan bread

HOT CANAPÉS:

Dressed lamb cutlets with pesto
Chicken drumette “mexicana”
Vegetables quiches
Beef teriyaki & peanut sauce
Chicken brochette with sundried tomato and Portabella mushrooms
Mini Fish Cakes curry sauce
Smoked Salmon and Scallion Potatoes Cake, with Tartar sauce
Vegetable Spicy Spring Roll, served with a sweet and sour sauce
Shrimps vole a vent
Vegetable Rattatuie wrapped in a filo parcel
Breaded shrimps in a spicy cilantro tomato sauce
Thai Shrimps kebab

CANAPÉS FOOD PRICE: per person \$ 32.00

With a Cheese Station \$ 40.00 “any number of people”

With a Beef Carving Station \$45.00 “requires minimum 40 people”

With both stations “Cheese and Beef” \$50.00 “requires minimum 40 people”

BAR PRICE: will be on consumptions, Wine by the glass \$9.50, Highballs \$9.75, Cocktails \$10.50, Martini \$13.00, Beers \$9.00, Jus and Sodas \$5.00

All prices are plus 17% gratuities