



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"

Fodor's: Choice of Restaurant.

Yankee Magazine-USA-: Editors Choice.

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 several 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"



Canapés items for Cocktail Party. The recommended choices are 4 of each hot and cold.

COLD CANAPÉS:

- Grilled Scallops and Bacon orange citrus zest
- Smoked Salmon and avocado wasabi, spring onion flat bread
- Chicken pate in a pastry cup with peach, strawberry jam and candid pecan
- Honey Duck, strawberry goat cheese, toasted almonds, gluten free crouton
- Shrimp in a pastry cup topped with cocktail sauce
- Lump Crab salad in a choux pastry, mango, seaweed, sesame ginger aioli
- Beef Carpaccio truffle parmesan toast, pickled vegetables
- Shrimp with a spicy tomato salsa
- Chicken on endive, roasted pepper, onion, balsamic marmalade
- Bermuda Tuna carpaccio, onion melba toast, lemon wasabi tomato aioli

MINI SOUPS: *select one or more

- *cold Gazpacho, *cold Banana, * hot fish Chowder

MINI SLIDERS: *select one or more

- Artichoke egg white, home-made porcini mushroom ketchup
- Pork Belly with a roasted apple Dijon aioli
- Mini Burger, Bermuda onion rum jam
- Slow Braised Short Rib, whisky pepper relish, cured pickle
- Tempura Shrimp, spicy gazpacho tar-tar sauce, baby leaves

HOT CANAPÉS:

- Dressed lamb cutlets with pesto
- Chicken porcini mushroom vole a vent, parmesan shavings
- Vegetables quiches topped with feta mousse, kalamata black olives
- Beef teriyaki & peanut sauce
- Chicken brochette with sundried tomato and Portabella mushrooms
- Mini Fish Cakes curry sauce
- Vegetable Spicy Spring Roll, served with a sweet and sour sauce
- Seafood vole a vent
- Breaded shrimps in a spicy cilantro tomato sauce
- Thai Shrimps kebab

CANAPÉS FOOD PRICE: per person \$ 38.00

With a Cheese Station \$ 45.00 “any number of people”

With a Beef Carving Station \$55.00 “requires minimum 40 people”

With both stations “Cheese and Beef” \$60.00 “requires minimum 40 people”

BAR PRICE: will be on consumptions,

Wine by the Glass \$ 14.50, Highballs \$ 14.50, Cocktails \$ 15.50, Martinis \$17.00

Prosecco \$17.00 Beers \$ 11.00, Juices \$6.00, Sodas \$ 6.00 All prices are plus 20% gratuities

A selection of some good value wines from around the world.

The white wines are of a fresh character, fruit driven but dry and clean, not too heavy on oak and their finish is of a medium body. "Appropriate for group dining"

The red wines are medium to full body with a hint of berry-like fruit and minerals, soft and not too complex.

– WHITE WINES –

143	Pouilly-Fume 2015 de Ladoucette, Loire, France	99.00
217	La Crema Chardonnay 2016, Russian River, California	99.00
132	Pouilly-Fuisse 2017, Bouchard Pere & Fils, Burgundy France	94.00
145	Sancerre Comte Lafond 2017, Loire Valley, France	93.00
219	Sonoma-Cutrer Chardonnay 2016 "Russian River Ranches" California	82.00
135	Chablis 2017, Domaine William Fevre, Burgundy, France	80.00
221	Carmel Road Chardonnay 2017 Unoaked, Monterey, California	75.00
147	Sancerre 2017 Rosé Les Romains, Gitton Pere & Fils, Loire Valley, France	74.00
146	Aix 2019 Rosé Cotes de Provence, France	74.00
174	Spioenkop Chenin Blanc 2016, Sarah Raal unoaked, Elgin, South Africa	73.00
156	Capraia Rosato 2018 Rosé , Tenuta di Capraia, Tuscany, Italy	72.00
222	Kendall-Jackson Chardonnay 2017 Vintner's Reserve, California	70.00
175	Mulderbosch Chardonnay 2015, Stellenbosch, South Africa	69.00
148	Pouilly Fume' 2016, Domaine Chatelain, Loire Valley, France	69.00
187	Kim Crawford Sauvignon Blanc 2019, Marlborough, N. Zealand	69.00
194	Devil's Lair Chardonnay 2012, Margaret River, Western Australia	65.00
159	Bianco di Apollosa 2017 "Falanghina" Ctna Francesca, Campania, Italy	60.00
176	Thelema Chardonnay 2015, Stellenbosch, South Africa	60.00
236	Ferrari-Carano Fume-Blanc 2020, Sonoma County	59.00
160	Gavi Principessa 2018 Banfi, Piedmont, Italy	58.00
138	Bourgogne Chardonnay 2018, Bouchard Pere et Fils, Burgundy, France	55.00
162	Pinot Grigio 2019, Banfi St Angelo, Alto Adige, Italy	54.00
171	Nik Weis Riesling 2019, Mosel, Germany	53.00
189	Brancott Sauvignon Blanc 2018, Marlborough, New Zealand	51.00
179	Boschendal 1685 Grande Cuvee Sauvignon Blanc 2018, South Africa	49.00
HW	Delta Sauvignon Blanc 2018, Marlborough, New Zealand	48.00
HW	Moscato D'Asti 2018, Batasiolo, Piedmont, Italy	48.00
HW	Montes Chardonnay 2020 "Classic Series" D.O. Curico Valley, Chile	48.00
HW	Pinot Grigio 2019 Rocca Venezia, Italy	48.00

– RED WINES –

472	Argyle Reserve Pinot Noir 2015, Willamette Valley, Oregon	99.00
348	Buriano 2013 IGT “Cabernet Sauvignon”, Rocca di Castagnoli, Tuscany, Italy	99.00
383	Torbreck The Struie 2017 Shiraz Blend, Barossa Valley Australia	99.00
271	Chateau Senejac 2014, Haut Medoc, Bordeaux France	97.00
392	Kanonkop Pinotage 2016 Estate Wine, Stellenbosch, South Africa	96.00
298	Cotes de Beaune-Villages 2017, Louis Latour, Burgundy France	95.00
473	La Crema Pinot Noir 2017, Sonoma Coast, California	92.00
394	Meerlust “Rubicon” 2015 Meritage, Stellenbosch, South Africa	89.00
272	Chateau Haut-Beausejour 2015, St. Estephe, Bordeaux France	88.00
308	Gigondas 2017 La Gille Famille Guigal, Rhone Valley, France	87.00
352	Rosso Di Montalcino 2018 “Sangiovese”, Casanova dei Neri, Tuscany, Italy	85.00
437	Kendall-Jackson Cabernet 2017 Vintner’s Reserve’ , Sonoma, California	85.00
476	Domaine Carneros Pinot Noir 2014 Estate Grown, Carneros, Napa, California	82.00
275	Chateau D’Escurac 2016, Cru Bourgeois Superior Medoc, Bordeaux France	82.00
431	Ferrari-Carano Siena 2015 “Sangiovese/Malbec/Petit Verdot/Cab. Sauv”, Sonoma, Ca.	82.00
351	Allegrini Palazzo Della Torre 2016 “Corvina/Rondinella/Sangiovese” (Veneto)	79.00
368	Marqués de Cáceres Reserve 2014 “Tempranillo”, Rioja, Spain	79.00
396	Mulderbosch 2015 “Faithful Hound” Meritage, Stellenbosch, South Africa	78.00
435	Avalon Cabernet Sauvignon 2016, Napa Valley, California	78.00
353	Mongrana 2015 “Sangiovese/Cabernet”, Vigneti Del Querciabella, Tuscany, Italy	76.00
496	Francis Coppola Merlot 2016, California	75.00
385	Peter Lehmann Portrait Barossa Shiraz 2017, Australia	74.00
505	St. Francis Old Vines Zinfandel 2015, Sonoma	73.00
355	Poggio àFрати Chianti Riserva 2015 “Sangiovese”, Rocca di Castagnoli, Tuscany, Italy	72.00
356	Barbera D’Asti Superiore 2012, Tenimenti Ca’ Bianca, Piedmont, Italy	69.00
357	If You See Kay 2017 “Cabernet/Petit Verdot/Primitivo” IGT Lazio, Italy	69.00
299	Fleurie Domaine de la Presle 2019, Mommessin, Burgundy, France	68.00
478	Saint Clair Family Estate Pioneer Block, 2017 Pinot Noir, New Zealand	67.00
370	Kaiken Ultra Malbec 2018, Mendoza, Argentina	65.00
397	Cloof Pinotage 2017, Winemakers Selection Darling, South Africa	65.00
438	Folie à Deux Cabernet Sauvignon 2016, Alexander Valley, California	65.00
371	Doña Paula Estate Malbec 2018, Mendoza, Argentina	60.00
372	Montes Alpha Cabernet Sauvignon 2016, Colchagua Valley, Chile	59.00
373	Montes Alpha Syrah 2016, Colchagua Valley, Chile	58.00
497	Columbia Crest Grand Estates Merlot 2015, Washington Valley	55.00
359	Col di Sasso 2017 IGT “Sangiovese/Cabernet”, Banfi, Tuscany, Italy	50.00
375	Montes Malbec Classic Series 2017, Colchagua Valleys, Chile	48.00
HW	Kaiken Cabernet Sauvignon 2017, Mendoza, Argentina	48.00
HW	Montes Pinot Noir 2018 “Limited Selection”, Casablanca Valley, Chile	48.00
HW	Chianti Colli Senesi 2017, Geografico, Tuscany, Italy	48.00
HW	Villa Pozzi Merlot 2017, Sicily, Italy	48.00
HW	Argento Malbec Seleccion 2017, Mendoza, Argentina	48.00

Main wine list also available