



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 \$ 16.50, Highballs \$ 14.75, Cocktails \$ 16.50, Martinis \$18.00
Prosecco \$18.00 Beers \$ 12.00, Juices \$6.00, Sodas \$ 6.00 All prices are plus 20% gratuities