ASCARI HOSPITALITY GROUP

# WEDDING GUIDE

# *WHO WE ARE.*

Ascari Hospitality Group is a Restaurant and Event Company based inToronto. Named after 1950's Formula One racing legend Alberto Ascari (who was equally famous for his appetite as he was for his talented racing), AG began in 2005 with Erik and John's first restaurant, Izakaya. In 2008 they opened Table 17 in Leslieville, followed in the coming years by Ascari Enoteca and Hi Lo Bar, all in Toronto's East End. In 2017, AG continued to add to it's Leslieville presence when they opened the French Brasserrie Gare de l'Est, just 5 blocks from it's Italian sister Ascari Enoteca.

A couple years later, Erik and John decided it was time to expand their operations to the west end of Toronto. AG also brought on a new partner in their Director of Operations Rahil Hoque as they prepared to open Ascari King Street in 2019. With a new and growing events company that was created from innovative Covid events, AG continues to re-invent itself and develop new ways of sharing it's signature hospitality. Ascari Events and Catering is now a full service events and catering company that has it's own unique venues as well as the talent to bring a creative and restaurant quality experience to any location.

Much of the group's success can be credited to the unparalleled commitment to quality and the strong company culture it has fostered since day one. It's ethos is entrenched in food, wine and good people which is expressed daily in thoughtful service, delicious food and genuine hospitality. These attributes helped the team secure and develop their latest project, Abrielle. Abrielle is a partnership with Northland Restaurant Group in the new Sutton Place Hotel and is a coastal mediterranean restaurant beautifully rendered at the corner of King St and Blue Jays Way in the heart of the entertainment district. Abrielle's relaxed luxury is approachable, yet rooted in classic elegance and sophistication. At The Sutton Place Hotel, AG also overseas all the food and beverage at the property's 150 seat ballroom and smaller private dining rooms.

Through the years, AG continues to be a leader in the hospitality community, focusing their efforts on adapting within the ever-changing landscape of the events and restaurant industry.

**CONTACT**

Juli Williams - Director of Events

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# *WHAT WE OFFER*

» Full Planning Services
» Venue and Site Selection
» Electronic and traditional invitations
» Menu Creation
» Event Design & Décor
» Entertainment
» Party Favors
» Florals
» Transportation
» Accommodations

# *FAIRWEATHER WEDDING ITINERARY*

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|---|---|
| 2:00 pm | Staff and chefs arrive for prep / set up |
| 4:30 pm | Guests begin to arrive for the ceremony<br>Groomsmen to greet guests and assist with seating |
| 5:00 pm | Ceremony begins |
| 5:30 pm | Ceremony ends<br>Bar is open, canapés are passed |
| 6:30 pm | Guests are invited to take their seats for dinner<br>Wine service to the tables |
| 6:45 pm | Welcome words, bridal party intro, housekeeping |
| 7:00 pm | First course is served<br>Speeches |
| 7:30 pm | Main course is served<br>Speeches |
| 8:15 pm | Dessert course is served<br>Bride & groom speech<br>Cake cutting, first dances |
| 11:30 pm | Late night is passed |
| 1.00 am | Bar closes, event concludes<br>Guests depart, servers clean up and depart |

# PASSED CANAPÉS

## VEGETARIAN

**ARANCINI CACIO E PEPE**
Crispy risotto ball / pecorino / black pepper

**CAPONATA SICILIANA**
weet + sour stewed eggplant with tomato / polenta / oregano (VG/GF)

**BEET TARTARE**
Chioggia beets / orange / horseradish / chive / whipped goat cheese (V/GF)

**HALOUMI**
medjool date puree /pomegranate / mint / preserved lemon (GF)

## FISH / SEAFOOD

**TUNA POKE**
Mango / cucumber / avocado / chive / sesame / togarashi / taro crisp (GF/DF)

**PO BOY BITES**
Fried oysters / buttermilk / corn meal / Louisianan remoulade / shaved pickles

**FOGO ISLAND CRAB**
Marinated apple / fine herbs / brown butter vinaigrette / tarragon (GF)

**GRAVLAX**
house cured salmon / herbed cream cheese / chives / pickled onion / all dressed gaufrette (GF)

## MEAT / POULTRY

**BEEF TATAKI BITES**
berbere spice / pickled beet / parsley creama (GF/DF)

**DUCK RILLETTE**
Crostini / triple crunch mustard / pickled pearl onion / cornichon (DF)

**ORANGE CHICKEN BAO**
ginger soy chicken / sesame seeds / scallions / steam bun (DF)

**MINI BURGER**
Ground chuck / aged cheddar cheese / cornichon / Marie Rose sauce / bib lettuce / brioche bun

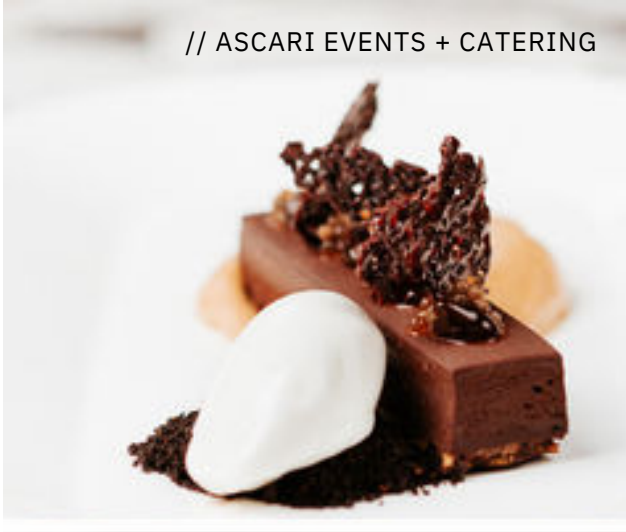
**PORK BELLY SSAM**
glazed crispy pork belly / kimchi / bib lettuce / cilantro / scallion / puffed wild rice (GF/DF)

**3 pieces starting at $15 per person**
**4 pieces starting at $20 per person**

This menu is for sample purposes. Additional and custom options available, please inquire with your event planner. Vegan and gluten free items available on request.

# *THREE COURSE MENU*

## *Spring | Summer*



### FIRST COURSE

**CACIO E PEPE CEASAR**
Baby gem romaine / baby kale / shaved pecorino / cracked black pepper / focaccia crisps / cacio e pepe dressing

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### MAIN COURSE

*to be pre-selected*

**BRANZINO**
Parsnip purée / asparagus / patty pan squash / fine herbs / citrus & olive tapenade

**ROASTED GIANNONE CHICKEN**
Fresh corn polenta / baby heirloom carrots / Tokyo turnip / fine herbs / black truffle jus

- Vegetarian option -

**BEANS AND CO.**
Slowly braised runner beans in sofrito and tomato / crispy fried Jerusalem artichokes / white bean and rosemary purée (VG)

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### DESSERT COURSE

**VANILLA BISCOFF CHEESECAKE**
Vanilla bean cheesecake / Biscoff cream and crumb / Berries

**Three course menu starting at $70 per person.**
Sample dinner menu, additional and custom options available on request. Vegan and gluten free options available.

# *FOUR COURSE MENU*

# *Spring | Summer*

## FIRST COURSE

**SUMMER TOMATO SALAD**
Heirloom tomatoes / compressed watermelon / mini cucumber / shallot dressing / basil / mint (GF/VG)

## SECOND COURSE

**SPRING HARVEST CAMPANELLE**
baby arugula pesto / spring green vegetables / ricotta salata / basil / pickled ramps (V)

## MAIN COURSE

*to be pre-selected*

**BRANZINO**
Parsnip purée / asparagus / patty pan squash / fine herbs / citrus & olive tapenade

**POLLO SALTIMBOCA**
Prosciutto and sage wrapped chicken / fresh corn polenta / baby heirloom carrots / Tokyo turnip / fine herbs / parsley crema / fried sage

- Vegetarian option -

**FARROTTO AI FUNGHI**
Slowly simmered Italian farro / black truffle / wild + tame mushrooms / coddled egg

## DESSERT COURSE

**VANILLA HONEY PANNA COTTA**
seasonal fruit / pistachio brandy-snap tuile

**Four course menu starting at $85 per person.**
Sample dinner menu, additional and custom options available on request. Vegan and gluten free options available.

# *THREE COURSE MENU*

## *Fall | Winter*

### FIRST COURSE

**GRENOBLOISE CELERIAC SOUP**
Fried capers / brown butter / mini focaccia croutons / parsley & lemon sauce

### MAIN COURSE

*to be pre-selected*

**SEA BASS**
Beluga lentils / roasted delicata squash / fennel / sauce vierge

**ROASTED GIANNONE CHICKEN**
Squash purée / grilled broccolini / king oyster mushrooms / black truffle jus

- Vegetarian option -

**MUSHROOM BOURGUIGNON**
Wild & tame mushrooms / red wine / mushroom jus / fresh herbs / tagliatelle / pickled pearl onions / roasted celeriac / 60° egg

### DESSERT COURSE

**CARAMEL APPLE GÂTEAU**
Saint-Honoré style with layers of flaky puff pastry, crème pâtissière and bite sized profiteroles / apple caramel

**Three course menu starting at $70 per person.**
Sample dinner menu, additional and custom options available on request. Vegan and gluten free options available.

# *FOUR COURSE MENU*
# *Fall | Winter*

## FIRST COURSE

**HEIRLOOM BEETS**
Roasted heirloom beets / baby arugula / maple whipped goat cheese / fine herbs / burnt orange dressing / house sprouted legumes

## SECOND COURSE

**CAVATELLI ALLA TREVIGIANA**
Charred radicchio / roasted squash / walnuts / gorgonzola / vincotto

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## MAIN COURSE
*to be pre-selected*

**BRAISED BEEF SHORT RIBS**
Red wine braised beef short ribs / squash purée / grilled broccolini / king oyster mushrooms / black truffle jus

**ORGANIC SALMON**
Beluga lentils / roasted delicata squash / fennel / brown butter, lemon & caper sauce

- Vegetarian option -

**ROASTED RED CABBAGE**
slow roasted red cabbage wedge / seasonal garnish / black truffle vinaigrette (GF/VG)

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## DESSERT COURSE

**RUBY RED CHOCOLATE & BLACK SESAME TART**
chocolate crust / white chocolate & black sesame cremeux / seabuckthorn gelee / sesame seed brittle

**Four course menu starting at $80 per person.**
Sample dinner menu, additional and custom options available on request. Vegan and gluten free options available.

# *FIVE COURSE MENU*
# *Spring | Summer*

## FIRST COURSE
**CHILLED ONTARIO CORN SOUP**
Pickled chanterelles / thyme / Marcona almonds / shaved radish / basil oil

## SECOND COURSE
**SPRING BEAN SALAD**
Runner beans / multicolor pole beans / ricotta salata / toasted almonds / mint vinaigrette

## THIRD COURSE
**CONCHIGLIE AL GORGONZOLA**
Bechamel / gorgonzola / cracked black pepper / chives / vincotto

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## MAIN COURSE
*to be pre-selected*

**FOGO ISLAND COD**
parsnip purée / asparagus / patty pan squash / fine herbs / lemon beurre blanc

**PRIME BEEF STRIPLOIN**
Squash purée / grilled broccolini / king oyster mushrooms / brown butter / chimichurri

- Vegetarian option -

**FARROTTO AI FUNGHI**
Slowly simmered Italian farro / black truffle / wild + tame mushrooms / coddled egg

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## DESSERT COURSE
**VANILLA SAFFRON + BLACKBERRY DOME**
Vanilla saffron cream / blackberry gelée / Breton sable

**Five course menu starting at $100 per person.**
Sample dinner menu, additional and custom options available on request. Vegan and gluten free options available.

# *FIVE COURSE MENU*
# *Fall | Winter*

## FIRST COURSE
**BRAISED BEEF ARANCINI**
Crispy risotto ball / braised beef / pecorino / pomodoro sauce / basil

## SECOND COURSE
**FALL SALAD**
Roasted sweet potato / Tuscan kale / shaved cruciferous vegetables / toasted sesame seeds / pickled red chilies / miso dressing

## THIRD COURSE
**CAVATELLI ALLA TREVIGIANA**
Charred radicchio / roasted squash / walnuts / gorgonzola / vincotto

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## MAIN COURSE
*to be pre-selected*

**ROASTED GIANNONE CHICKEN**
Squash purée / grilled broccolini / king oyster mushrooms / black truffle jus

**CIOPPINO**
Salt Spring Island mussels / littleneck clams / cod / shrimp / tomato & white wine broth / fennel / fine herbs / lemon / crusty bread

- Vegetarian option -

**MUSHROOM BOURGUIGNON**
Wild & tame mushrooms / red wine / mushroom jus / fresh herbs / tagliatelle / pickled pearl onions / roasted celeriac / 60˚ egg

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## DESSERT COURSE
**BLACK SESAME + ALMOND GÂTEAU**
Namelaka Vanilla cream / Black sesame and Almond cookie crunch

**Five course menu starting at $100 per person.**
Sample dinner menu, additional and custom options available on request. Vegan and gluten free options available.

# LATE NIGHT MENU

Starting at $15 per person

## ASCARI PIZZE

**Artisanal made Roman Style Pizza – Choose 2:**

**MARGHERITA**
Pomodoro crudo / Parmigiano Reggiano / Fior di latte / basil

**MAIALE**
Pomodoro crudo / Ezzo pepperoni / sausage crumble / pickled jalapeno / Fior di latte / oregano

**PUTTANESCA**
Tomato sauce / anchovy / olives / chilli / capers / parsley

**FUNGHI**
Bechamel / roasted cremini + honey mushroom / Gorgonzola / roasted garlic / Fior di latte / Pecorino Romano / chives

**CARCIOFI E PEPE**
Bechamel / marinated artichokes / Fior di latte / wildflower honey / Pecorino Romano / cracked black pepper

## PIEROGIES

Pierogis stuffed with potatoes & cheese served with guest's choice of toppings:

Sour cream / green onions / cheddar cheese / caramelized onions / bacon bits / crispy onions / chopped tomatoes / sautéed mushrooms

## SLIDERS & CHIPS

**House made sliders – Choose 1: All sliders are served with house-fried kettle style chips.**

**Mini Burger**
Ground chuck / aged cheddar cheese / cornichon / marie rose sauce / bib lettuce / brioche bun

**Fried Chicken Slider**
Buttermilk brine / double fried chicken / smoked mustard mayo / pickle slice / tri-colour slaw / brioche bun

**Porchetta Slider**
Rosemary / chili + garlic roasted rolled pork loin + belly / pepperonata / hot mustard / mini sourdough bun

**Vegan Slider**
Beyond meat / pickle slice / vegan sriracha mayo / shredded lettuce / mini sourdough bun

# LATE NIGHT MENU

## GRILLED CHEESE

**Made to order grilled cheese sandwiches – Choose 1:**

**ITALIANO**
Tomato / provolone / basil pesto / schiacciata bread

**UN-BRIE-LIEVABLE**
Brie / granny smith apple / arugula / challah

**QUATTRO FORMAGGI**
Fontina / provolone / mozzarella / gorgonzola / sourdough

**CROQUE MONSIEUR**
Gruyere / parmesan / ham / béchamel / challah

**MAPLE BACON**
Aged cheddar / maple bacon / caramelized onions / sourdough

## PASTA

**Hand made pasta made in small batches – Choose 1:**

**MEZZI RIGATONI AL POMODORO**
Abruzzese tomato sauce / Pecorino Romano / baby basil

**CAVATELLI CON POLPETTE**
Tomato sauce / mini all beef meatballs / Pecorino Romano / baby basil

**CONCHIGLIE MAC & CHEESE**
Shell pasta / 3 cheese sauce / parsley garlic crumb

## POUTINE (Fryer Required)

**Poutine, made just the way you like it:**

**Base – Choose 1:**
Shoestring fries, sweet potato fries or tater tots

**Meat Gravy – Choose 1:**
Traditional Quebecoise gravy, peppercorn gravy or butter chicken gravy

**Vegetarian Gravy – Choose 1:**
Mushroom gravy or Indian makhani gravy

**Cheese – Choose 1:**
Cheese curds, crumbled feta or paneer

**Toppings – Choose 2:**
Sautéed mushrooms, caramelized onions, roasted peppers, roasted eggplant, green peas, crumbled bacon, pickled banana peppers

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## *OPTIONAL ADD-ONS*

- Custom bar / wine upgrades
- Complete non-alcoholic bar package
- Décor
- Floral arrangements
- DJ / Entertainment
- Furniture upgrades
- Guest takeaways / favors

LEGEND

(V) vegetarian
(VG) vegan
(GF) gluten free
(DF) dairy free

## *TERMS & CONDITIONS*

- This document is for information purposes only, menus and budgets can be tailored to your event vision.
- Staffing is not included with menu pricing. Staff hours are based on a 4-hour minimum and will be charged based on the needs of the event and on actual hours worked.
- Rental pricing is not included with menu pricing. Rentals will be based on basic event rentals and are subject to change based on final guest numbers and client requested upgrades.
- Prices are subject to change and do not include applicable taxes and gratuities.
- Menu items are subject to change due to seasonality and availability of ingredients.
- A venue site visit may be required to ensure the space is suitable for your event needs.