

ASCARI HOSPITALITY GROUP

WEDDING GUIDE

#ESSEREASCARI





WHO WE ARE.

Ascari Hospitality Group is a restaurant and event company based in Toronto, Canada. Named after 1950's Formula One racing legend Alberto Ascari (who was equally famous for his appetite as he was for his talented racing), AHG began laying its roots in 2005 with John and Erik's first restaurant, Izakaya. In 2008, they opened Table 17 and shortly thereafter, Hi-Lo Bar and Ascari Enoteca in Toronto's east end. In 2017, the French Brasserie, Gare de l'Est was developed and opened just five short blocks from its sister restaurants.

A few years later, Erik and John decided it was time to expand their concept to Toronto's west end, bringing on board Rahil as their new partner and Director of Operations. In 2019, Ascari King West was born and remains their newest outpost to-date.

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. Today, AHG comprises three unique restaurants, a bar and a full service event company, all of which are rooted in Italian traditions with a contemporary twist. Its ethos is entrenched in food, wine and good people, which is evident in the carefully selected offerings, and genuine hospitality.

With plans of further expansion ahead, AHG continues to be a leader in the hospitality community, focusing their efforts on adapting within the ever-changing landscape of the industry.



CONTACT

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WHAT WE OFFER

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



FAIRWEATHER WEDDING ITINERARY

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

VEGETARIAN

ARANCINI CACIO E PEPE

Crispy risotto ball/pecorino/black pepper

MUSHROOM TOAST

House made focaccia/wild mushrooms/le Sauvagine cheese

LEEK & GRUYERE TARTLET

Egg/cream/fine herbs

FISH/SEAFOOD

TWICE BAKED CAVIAR POTATO

Sour cream/smoked salmon/chives/salmon roe

MINI LOBSTER ROLL

Brioche/shredded lettuce/Russian dressing

BRANDADE CROQUETTE

Potato crusted salt cod cake/piquillo pepper/romesco

MEAT/POULTRY

MINI CHICKEN KIEV

Ham/swiss cheese/plum chutney

LAMB MERGUEZ SAUSAGE ROLL

Puff pastry/harissa/piccalilli

BEEF TARTARE

Hand cut beef/sauce gribiche/potato chip



3 pieces @ \$12 per person

4 pieces @ \$16 per person

Sample menu. Additional and custom options available, please inquire with your event planner. Vegan and gluten free items available.



THREE COURSE MENU

APPETIZER

BABY GEM GREENS

Preserved lemon vinaigrette / crispy shallots / fresh herbs

MAIN COURSE

to be pre-selected

CHICKEN SALTIMBOCA

Prosciutto and sage wrapped chicken / fresh corn polenta / king oyster mushrooms

FOGO ISLAND COD

Roasted filet of Newfoundland cod / fresh spring bean ragout / zucchini / Fogo Island shrimp

- Vegetarian option -

FARROTTO AL ASPARAGI

Slowly simmered Italian farro / Ontario asparagus / black truffle / foraged mushrooms

DESSERT COURSE

CHOCOLATE HAZELNUT MOUSSE TORTE

Chocolate hazelnut mousse torte / coffee cream / glace hazelnuts

Three course menu starting at \$65 per person.

Sample dinner menu, additional and custom options available on request. Vegan and gluten free options available.



FOUR COURSE MENU

FIRST COURSE

WEDGE SALAD

Celtic blue cheese / cherry tomatoes / bacon lardons / black truffle dressing

SECOND COURSE

GNOCCHI ALLA TREVIGIANA

Radicchio / roasted squash / walnuts / Gorgonzola / vincotto

MAIN COURSE

to be pre-selected

SALMON A LA VIGNERONNE

Du Puy lentils / red wine butter sauce / salmon roe / fine herbs

POLLO SALTIMBOCA

Prosciutto and sage wrapped chicken / fresh corn polenta / king oyster mushrooms

- Vegetarian option -

ZUCCA TARTUFATA

Slow cooked kabocha squash / wheat berry and root vegetable fricasee / wilted bunch spinach / creamy black truffle vinaigrette

DESSERT COURSE

RUBY RED EARL GREY CREMEUX

Chocolate tart / raspberry gelee / sponge toffee

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

FIRST COURSE

CROSTINI DI SARDE

Marinated sardines / stracciatella cheese / brown butter and caper vinaigrette / endive salad

SECOND COURSE

BURRATA ALLA NORMA

Marinated eggplant / cured cherry tomatoes / eggplant romesco / focaccia croutons / basil

THIRD COURSE

POLENTA ABRUZZESE

Soft and creamy polenta served with your choice of slow cooked sugo: Ragù bianco, bolognese, braised tuscan kale with black truffle or pomodoro classico

MAIN COURSE

to be pre-selected

FOGO ISLAND COD

Roasted filet of Newfoundland cod / fresh spring bean ragout / zucchini / Fogo Island shrimp

WHOLE ROASTED BEEF STRIPLOIN

Roasted asparagus / shoestring potatoes / Béarnaise sauce

- Vegetarian option -

ZUCCA TARTUFATA

FARROTTO AL ASPARAGI

Slowly simmered Italian farro / Ontario asparagus / black truffle / foraged mushrooms

DESSERT COURSE

VANILLA GOAT MILK YOGURT SEMIFREDDO

Macerated strawberries / caramelized milk crumb

Four course menu starting at \$95 per person.

Sample dinner menu, additional and custom options available on request. Vegan and gluten free options available.



VEGETARIAN / VEGAN MENU ITEMS

PASSED CANAPES

CAPONATA SICILIANA (VG)

Sweet and sour stewed eggplant with tomato / focaccia

ARANCINI CACIO E PEPE

Crispy risotto ball / pecorino / black peppercorn

THAI CHICKPEA FRITTER

Yellow curry / coconut / cilantro chutney

MUSHROOM TOAST

House made focaccia / wild mushrooms / le Sauvagine cheese

CAULIFLOWER CHEESE CROQUETA

Panko crusted / smoked paprika / red Leicester cheese

CHEVRE & TAPENADE TARTINETTE

Toasted baguette / paillot cheese / herb + olive pesto

CHEESE STRAWS

Crispy puff pastry / parmigiano + gruyère cheese

DEVILLED EGGS

Curried dijon mayonnaise / chives + dill

MANGO SALAD ROLL (VG)

Jicama / cucumber / pickled carrot / cilantro emulsion

LEEK & GRUYERE TARTLET

Egg / cream / fine herbs

APPETIZER

BABY GEM GREENS (VG)

Preserved lemon vinaigrette / crispy shallots / fresh herbs

LEEK & MUSHROOM VOL AU VENT

Puff pastry / hen of the woods and cremini mushrooms / braised leeks / beurre blanc

BURRATA ALLA NORMA

Marinated eggplant / cured cherry tomatoes / eggplant romesco / focaccia croutons / basil



PRIMI

GNOCCHI ALLA TREVIGIANA

Radicchio/roasted squash/walnuts/Gorgonzola/vincotto

LASAGNA BIANCO

Béchamel/parmigiano/sofrito/brassica greens/black truffle

POLENTA ABRUZZESE (VG)

Soft and creamy polenta served with your choice of slow cooked sugo:

Braised Tuscan kale with black truffle or pomodoro classico

AGNOLOTTI

Celeriac stuffed pasta/Taleggio fonduta/shaved black truffle/toasted hazelnut/shaved celery/chive

MAIN COURSE

FAROTTO AL ASPARAGI (VG)

Slowly simmered Italian farro/Ontario asparagus/black truffle/foraged mushrooms

ZUCCA TARTUFATA (VG)

Slow cooked kabocha squash/wheat berry and root vegetable fricassée/wilted bunch spinach/creamy black truffle vinaigrette

ROASTED RED CABBAGE (VG)

Slow Roasted Red Cabbage Wedge/parsley root Puree/Tokyo turnip/cider glazed brussels sprouts/black truffle vinaigrette

DESSERT COURSE

HONEY PANNA COTTA

Seasonal fruit/pistachio brandy-snap touille (VEGAN OPTION AVAILABLE)

RUBY RED EARL GREY CREMEUX

Chocolate tart/raspberry gelee/sponge toffee

CHOCOLATE HAZELNUT MOUSSE TORTE

Chocolate hazelnut mousse torte/coffee cream/glacé hazelnuts

BLACK SESAME + ALMOND GATEAUX

Namelaka cream

VANILLA GOAT MILK YOGURT SEMIFREDDO

Macerated strawberries/caramelized milk crumb

ALMOND CREAM + BERRIES (VG)

In a chocolate shell

LEMON MASCARPONE CREAM

Blueberry dehydrated meringue/vanilla sponge/meyer lemon confit

VG = Vegan.

Sample menu, additional and custom options available on request. Vegan and gluten free options available.



LATE NIGHT MENU

ASCARI PIZZE

CARCIOFI E PEPE

Marinated artichokes/wildflower honey/pecorino romano/cracked black pepper

MAIALE

Ezzo pepperoni/ground pork/jalapeño/oregano

MARGHERITA

Tomato sauce/parmigiano/basil/Sicilian olive oil

FUNGHI

Roasted cremini mushroom/honey mushroom/gorgonzola/roasted garlic/chives

PUTTANESCA

Tomato sauce/anchovy/olives/chili/capers/parsley/garlic/lemon/olive oil

MORTADELLA

Mortadella/bosc pear/spied walnut/rosemary

RACLETTE STATION

Steamed potatoes cornichons/pickled onions/selection of mustards/espelette/curry powder/black pepper/sliced speck

GAME DAY

Corn dogs/nachos and queso fundido/fried chicken/waffle bites

SHAOKAO STATION

Roast duck/whole roast pork vegetable pot stickers/flour wraps/lettuce wraps/hoisin/green onion/cucumber

Sample menu, additional and custom options available on request.
Vegan and gluten free options available.





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
- (G) contains gluten
- (N) contains nuts
- (SF) contains shellfish

TERMS & CONDITIONS

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

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