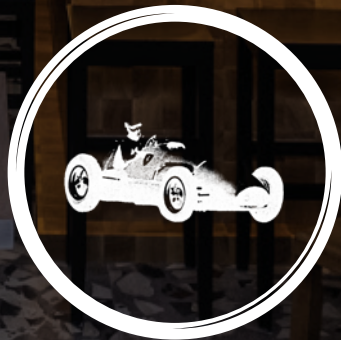


CAPABILITIES DECK

ASCARI HOSPITALITY GROUP



#ESSEREASCARI

TABLE OF CONTENTS

Who We Are	03
Organizational Chart	05
Memorable + Unique Events	06
Differentiating Characteristics	07
Corporate Capabilites	08
Our Venues	09
ASCARI On King St.	10
ASCARI Enoteca	11
Gare De L'Est	12
Mercatino E Vini	13
Events + Catering	14
Systems and Processes	15

#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.



RESPONDENTS SUBMISSION DETAILS

Respondent: Erik Joyal

Company: Ascari Hospitality Group

Phone: 416.452.3026

Email: erik@ascarihospitalitygroup.com

Website: ascarihg.com





1111 QUEEN STREET EAST
 @ASCARIENOTECA
 ASCARI.CA/LESLIEVILLE



620 KING STREET WEST
 @ASCARI.KINGSTREET
 ASCARI.CA/KINGWEST



1190 DUNDAS STREET EAST
 @GDLBRASSERIE
 GDLBRASSERIE.COM



1091 QUEEN STREET EAST
 @MERCATINOVINI
 MERCATINOVINI.COM

ORGANIZATIONAL CHART

OWNERSHIP

RAHIL HOQUE Chief Operating Officer **ERIK JOYAL** Principal **JOHN SINOPOLI** Executive Chef

EXECUTIVE

BLAIR BOUCHARD Wine Director **DON SAGARESE** VP Sales + Marketing **LUKE DONATO** Corp. Executive Chef **ROBIN KEMP** Director of Operations

ADMIN

VICTORIA GIROLAMI Executive Office Admin **ANGELA SANTOS** Accountant **JOANNA BALCERAK** Operations + Logistics Manager **OLYVIA LITTLE** Sales + Marketing Manager **NICK DOUCETTE** Delivery Driver **QUINN CARRUTHERS** Central Reservations

PROPERTY

<p style="text-align: center; margin: 0;">ASCARI ON KING</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%; padding: 5px;">TROY CABARIOS Chef de Cuisine</td> <td style="width: 50%; padding: 5px;">NORVIS PALACIOS General Manager</td> </tr> <tr> <td style="padding: 5px;">WILSON RIVAS Sr. Sous Chef</td> <td style="padding: 5px;">SHARISE RICHARDS Assistant General Manager</td> </tr> <tr> <td colspan="2" style="text-align: center; padding: 5px;">JOYDIP DEY Supervisor</td> </tr> </table>	TROY CABARIOS Chef de Cuisine	NORVIS PALACIOS General Manager	WILSON RIVAS Sr. Sous Chef	SHARISE RICHARDS Assistant General Manager	JOYDIP DEY Supervisor		<p style="text-align: center; margin: 0;">ASCARI ENOTECA</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%; padding: 5px;">PETE ROBSON Chef de Cuisine</td> <td style="width: 50%; padding: 5px;">JENNIFER BOLTON General Manager</td> </tr> <tr> <td style="padding: 5px;">NICO FREI Sr. Sous Chef</td> <td style="padding: 5px;">MAT GULYAS Restaurant Manager</td> </tr> </table>	PETE ROBSON Chef de Cuisine	JENNIFER BOLTON General Manager	NICO FREI Sr. Sous Chef	MAT GULYAS Restaurant Manager						
TROY CABARIOS Chef de Cuisine	NORVIS PALACIOS General Manager																
WILSON RIVAS Sr. Sous Chef	SHARISE RICHARDS Assistant General Manager																
JOYDIP DEY Supervisor																	
PETE ROBSON Chef de Cuisine	JENNIFER BOLTON General Manager																
NICO FREI Sr. Sous Chef	MAT GULYAS Restaurant Manager																
<p style="text-align: center; margin: 0;">EVENTS + CATERING</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%; padding: 5px;">DERON ENGBERS Chef de Cuisine</td> <td style="width: 50%; padding: 5px;">DON SAGARESE VP Sales + Marketing</td> </tr> <tr> <td style="padding: 5px;">JOHANNE LACOUR Executive Pastry Chef</td> <td style="padding: 5px;">JULI WILLIAMS Events Director</td> </tr> <tr> <td colspan="2" style="text-align: center; padding: 5px;">KATHLEEN CHIU Virtual + Corp. Cat. Director</td> </tr> <tr> <td colspan="2" style="text-align: center; padding: 5px;">JOANNA BALCERAK Operations + Logistics Manager</td> </tr> <tr> <td colspan="2" style="text-align: center; padding: 5px;">OLYVIA LITTLE Sales + Marketing Manager</td> </tr> </table>	DERON ENGBERS Chef de Cuisine	DON SAGARESE VP Sales + Marketing	JOHANNE LACOUR Executive Pastry Chef	JULI WILLIAMS Events Director	KATHLEEN CHIU Virtual + Corp. Cat. Director		JOANNA BALCERAK Operations + Logistics Manager		OLYVIA LITTLE Sales + Marketing Manager		<p style="text-align: center; margin: 0;">GARE DE L'EST</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%; padding: 5px;">IVAN BAILEY Chef de Cuisine</td> <td style="width: 50%; padding: 5px;">PATRICK KELLY General Manager</td> </tr> <tr> <td colspan="2" style="text-align: center; padding: 5px;">LOUISE CHARLEBOIS Restaurant Manager</td> </tr> <tr> <td colspan="2" style="text-align: center; padding: 5px;">DAVE MILLAR Restaurant Manager</td> </tr> </table>	IVAN BAILEY Chef de Cuisine	PATRICK KELLY General Manager	LOUISE CHARLEBOIS Restaurant Manager		DAVE MILLAR Restaurant Manager	
DERON ENGBERS Chef de Cuisine	DON SAGARESE VP Sales + Marketing																
JOHANNE LACOUR Executive Pastry Chef	JULI WILLIAMS Events Director																
KATHLEEN CHIU Virtual + Corp. Cat. Director																	
JOANNA BALCERAK Operations + Logistics Manager																	
OLYVIA LITTLE Sales + Marketing Manager																	
IVAN BAILEY Chef de Cuisine	PATRICK KELLY General Manager																
LOUISE CHARLEBOIS Restaurant Manager																	
DAVE MILLAR Restaurant Manager																	
<p style="text-align: center; margin: 0;">MERCATINO E VINI</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%; padding: 5px;">PETE ROBSON Chef de Cuisine</td> <td style="width: 50%; padding: 5px;">SHANNON MCLEAN Retail Store Manager</td> </tr> </table>		PETE ROBSON Chef de Cuisine	SHANNON MCLEAN Retail Store Manager														
PETE ROBSON Chef de Cuisine	SHANNON MCLEAN Retail Store Manager																

MEMORABLE + UNIQUE EVENTS

Since April 2020, Ascari Hospitality Group has designed and executed a host of uniquely engaging activations for both corporate and personal clients.

From expertly crafted mixology lessons, thoughtfully curated wine tastings, live cooking demos and restaurant quality client wine + dining – our passionate team of hospitality professionals are fully committed to making your event shine.

2020 has certainly been a challenging year in terms of events, however there is no shortage of ways to excite and entertain in 2021, most importantly while staying healthy and safe.

SEAMLESS EXECUTION

From the planning stages, to the logistics involved in observing the strictest of safety protocols; from hassle-free deliveries, to event production – our team is committed to an unparalleled attention to detail.

The Feedback continually submitted by our clients demonstrates that our unwavering goal to impress is working – and it makes it all worth it!



DIFFERENTIATING CHARACTERISTICS



Creativity and Family Values that intersect with high quality, rich, tasteful food and a proud history.



Local, seasonal, and artisanal ingredients, handpicked and homemade daily.



Our menus include authentic items and can attend to all dietary needs and expectations.



A passion and proficiency for wine and how it moves from vine to dine.



A team of diverse individuals genuine in spirit with an effortless way of being welcoming, inviting, lively and committed to leading our industry.



Sharing food, stories and ourselves is intrinsic to who we are, fostering familiarity, warmth and a sense of community.



Charitable. Environmental and committed to minimizing our impact.



SAVEHOSPITALITY.CA
A powerful coalition of independent Canadian restaurateurs and suppliers to create a unified voice.



Passionate and constantly seeking opportunities to push our creativity and create mutually beneficial partnerships.



There are no problems, only solutions.



Fair Market value and added value through all of our actions, ideas and recommendations.



Providing new and innovative information, through responsible messaging and thought leadership position.



CORE STRENGTHS

- » Providing more than expected and being advocates of our beliefs and not simply our values
- » Always reflecting the honest and professional reputation we have built and enjoy
- » Measuring ourselves by our service, quality and results
- » Remaining competitive but committed to the highest level of conduct
- » Serving in a fair, balanced and equitable way all the varying interests of our internal and external audiences
- » Acting as an agent of change and an asset to all of our communities



GOALS

- » To expand our core sphere of influence with regular contacts, new partners and loyal customers with every new interaction
- » Be leaders in the spaces and industries we endeavor to participate in
- » Bring joy and fun to the world through the lens of food, wine and hospitality
- » To make people feel at home, always welcome and encouraged to offer the same to others
- » To be a positively contributing member of our hospitality community advocating for fairness and equality within the industry



OUR VENUES



ASCARI ON KING ST.

In the heart of King West is our most recent restaurant to take the Ascari name. Modern Italian food here speaks for itself and is executed with stylish, cosmopolitan flare; the dramatic interior and high ceilings are counterbalanced with Ascari Hospitality Group's signature warmth and congenial approach to service. Ascari on King Street is an ideal venue to host your next corporate luncheon, festive cocktail party or momentous large scale celebration.

Expect the same commitment to quality and attention to detail Ascari is known for - from handmade pastas to expertly crafted cocktails, delivered to you in distinct King West fashion.

SPECS

Full Venue	Seated Dinner	110
	Standing Cocktail	175
Piazza	Harvest Table	10
	Standing Cocktail	40
Atrium	Seated Dinner	45
	Standing Cocktail	70
Cellar	Seated Dinner	30





ASCARI ENOTECA

Located in the heart of Leslieville, Ascari is the perfect location for your next private gathering. Named a national OpenTable Top 100 restaurant, Ascari Enoteca has established its reputation since 2011 with consistently revered Italian food and wine, served with our unmistakable warmth and welcome.

Our aim is to make you feel right at home while you choose from our extensive wine list and indulge in our seasonal menus comprised of house-made pastas and Italian fare. Join us and experience what our loyal guests feel every time they come for dinner.

SPECS

Full Venue	Seated Dinner	32
	Standing Cocktail	45



GARE DE L'EST

A chic neighbourhood french brasserie serving authentic parisian classics with an approachable, fresh and modern twist. This hidden gem is nestled in a historically industrial neighbourhood, offering a cozy place to relax and unwind in the east end. Operating directly adjacent to crow's theater, this venue caters to the theater goers and so much more - the lofty, airy space filled with plush interiors and open concept kitchen caters beautifully to private dinners and cocktail parties alike.

Crow's theatre has been a leading force in the Canadian theatre landscape, recognized for provocative and award-winning new theatre work and has spent a decade establishing a reputation in Canada and abroad with tours and remounts of some of the most successful productions. Gare de l'Est and Ascari Events + Catering facilitates a dynamic and unique event format in this space, in tandem with Crow's Theatre.

SPECS

Full Venue	Seated Dinner	70
	Standing Cocktail	110
Cafe	Standing Cocktail	30



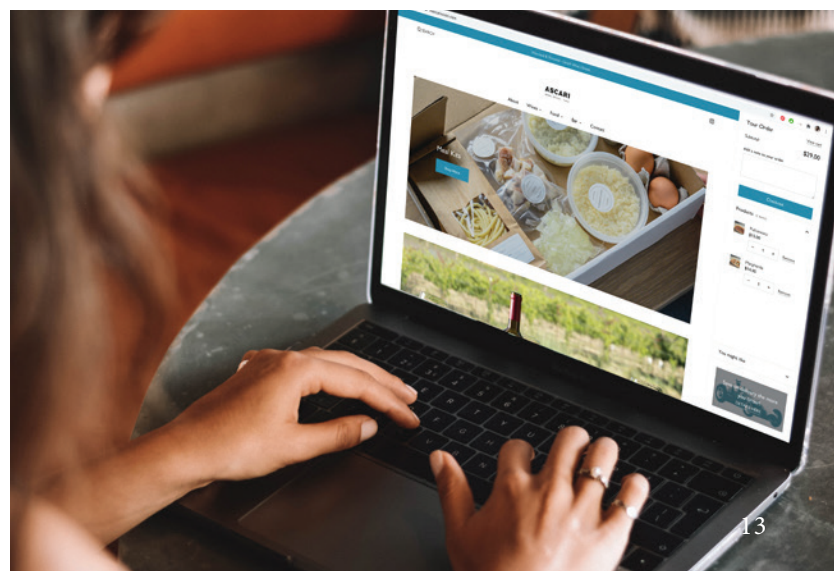


MERCATINO E VINI

By Ascari Hospitality Group: A one stop shop both online and in house at 1091 Queen St. E. Here you can find authentic and curated meal kits, prepared goods, unique wines, grocery items, and much more.

Applying the same level of approach and quality that we present at our restaurants, now also at the comfort of your home.

Everything you need for the perfect night-in is one click away.



EVENTS + CATERING

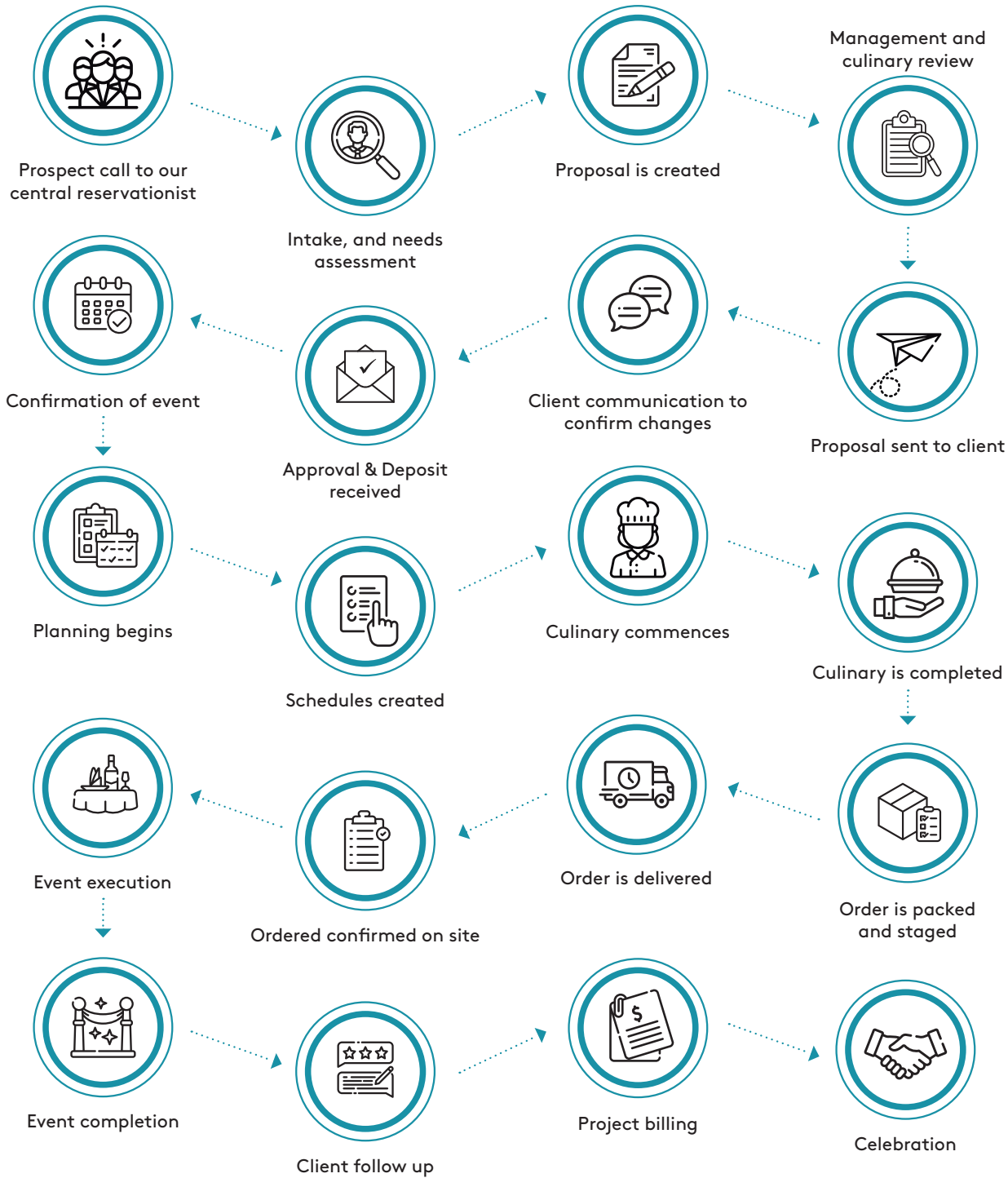
We use local, fresh, and sustainably sourced products that are prepared with care and attention to detail. Each and every step is thoughtfully considered, from the ingredients to the level of service.

In addition to bespoke menus of the same caliber one would find at any of AHG's restaurants, the scope of service encompasses curated wines and spirits, full event design & décor, and quality staffing.



- » Office + Boardroom Catering
- » Virtual Meal Programs
- » Conferences
- » Mixology Demonstrations
- » Wine Tastings
- » Cooking Demonstrations
- » Gifting Programs
- » Receptions
- » Holiday Parties
- » Restaurant Buyouts
- » Group Bookings At Our Restaurants
- » Private Dinners
- » Cocktail parties
- » Weddings
- » BBQ Events
- » Experiential Events

SYSTEMS AND PROCESSES





#ESSEREASCARI

ASCARI
HOSPITALITY GROUP