



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.

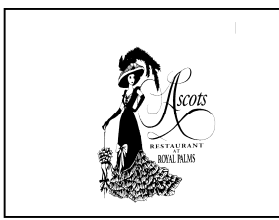
The flexible lay out of the restaurant permit events to be uniquely arranged so that they can feel intimate and personal even when a number of people are in attendance.

- **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, kalamate 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 \$ 35.00

With a Cheese Station \$ 40.00 “any number of people”

With a Beef Carving Station \$45.00 “requires minimum 40 people”

With both stations “Cheese and Beef” \$50.00 “requires minimum 40 people”

BAR PRICE: will be on consumptions,

Wine by the Glass \$ 12.00, Highballs \$ 12.50, Cocktails \$ 13.75, Martinis \$15.00
Prosecco \$15.00 Beers \$ 9.50, Juices \$5.00, Sodas \$ 5.00 All prices are plus 17% 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

<i>Grgich Hills Fume-Blanc, Napa, California</i>	\$99.00
<i>La Crema Chardonnay, Russian River, California</i>	\$99.00
<i>Duckhorn Vineyards Sauvignon Blanc, Napa, California</i>	\$95.00
<i>Heitz Cellars Chardonnay, Napa Valley, California</i>	\$95.00
<i>Rully 1er Cru Les Cloux, Domaine Jaeger-Defaix, France</i>	\$93.00
<i>Sancerre Comte Lafond, Loire Valley, France</i>	\$93.00
<i>Cakebread Sauvignon Blanc, Napa, California</i>	\$92.00
<i>Chalk Hill Sauvignon Blanc, Chalk Hill, Sonoma, California</i>	\$90.00
<i>Robert Mondavi Winery, Fume Blanc, Napa, California</i>	\$88.00
<i>Pouilly-Fuisse, Bouchard Pere & Fils, France</i>	\$88.00
<i>Domaine de la Bongran Vire` Clesse`, Jean Thevenet, France</i>	\$85.00
<i>Sonoma-Cutrer Chardonnay "Russian River Ranches" California</i>	\$77.00
<i>Bayten Chardonnay, "Buitenverwachting" Constantia, South Africa</i>	\$76.00
<i>Tenuta Rapitalà Chardonnay Gran Cru, Sicily, Italy</i>	\$75.00
<i>Devil's Lair Chardonnay, Margaret River, Western Australia</i>	\$74.00
<i>Conundrum "Chardonnay, S/Blanc, Semillion, Viognier and Muscat" California</i>	\$74.00
<i>Montagny 1er Cru la Grande Roche, Louis Latour, France</i>	\$74.00
<i>Spioenkop Chenin Blanc, Sarah Raal unoaked, Elgin, South Africa</i>	\$73.00
<i>Franciscan Estate Chardonnay, Napa Valley, California</i>	\$69.00
<i>Mulderbosch Chardonnay, Stellenbosch, South Africa</i>	\$69.00
<i>Pouilly Fume`, Domaine Chatelain, Loire Valley, France</i>	\$68.00
<i>Carmel Road Chardonnay, Monterey, California</i>	\$67.00
<i>Chablis, Domaine William Fevre, Burgundy, France</i>	\$67.00
<i>Kim Crawford Sauvignon Blanc, Marlborough, N. Zealand</i>	\$66.00
<i>Terre di Tuft, Toscana IGT, Teruzzi & Puthod, Tuscany, Italy</i>	\$66.00
<i>Rodney Strong Chardonnay Chalk Hill, Sonoma, California</i>	\$65.00
<i>Butterfield Chardonnay Bourgogne, David Butterfield, France</i>	\$65.00
<i>Kendall-Jackson Chardonnay Vintner's Reserve, California</i>	\$65.00
<i>Bianco di Apollosa "Falanghina" Ctna Francesca, Campania, Italy</i>	\$60.00
<i>Thelema Chardonnay, Stellenbosch, South Africa</i>	\$60.00
<i>Chateau St Jean Chardonnay, North Coast, California</i>	\$57.00
<i>Ascots Coda di Volpe, Cantina Francesca, Campania, Italy</i>	\$55.00
<i>Château Reynon, Bordeaux, France</i>	\$55.00
<i>Auntsfield Sauvignon Blanc "single vineyard", S. Valleys, Marlborough N. Zealand</i>	\$55.00
<i>Chalone Vineyards, Chardonnay, Monterey, California</i>	\$53.00
<i>La-Vis Tratta Sauvignon Blanc, Trentino, Italy</i>	\$53.00
<i>Steel Chardonnay, Louis Jadot, Burgundy, France</i>	\$52.00
<i>Pinot Grigio, Santa Margherita, Alto Adige, Italy</i>	\$50.00
<i>Chateau Ste Michelle, S/Blanc, Columbia Valley, Washington</i>	\$49.00
<i>Brancott Sauvignon Blanc, Marlborough, New Zealand</i>	\$48.00
<i>Boschendal 1685 Grande Cuvee Sauvignon Blanc, South Africa</i>	\$47.00
<i>St. Urbans-Hof, Riesling Mosel, Germany</i>	\$45.00
<i>Molino delle Balze Chardonnay, Tuscany, Italy</i>	\$45.00
<i>Lindemans Bin 65 Reserve Chardonnay, South Australia</i>	\$42.00
<i>Nobilo Sauvignon Blanc, Marlborough, New Zealand</i>	\$40.00
<i>Moscato D'Asti, Batasiolo, Piedmont, Italy</i>	\$40.00
<i>Montes Chardonnay "Classic Series" D.O. Curico Valley, Chile</i>	\$40.00
<i>Torresella Pinot Grigio Venevia, Italy</i>	\$40.00
<i>Dr. Loosen Riesling Mosel, Germany</i>	\$40.00

RED WINES

<i>Plenum Quintus "Sangiovese/Aglianico" Atalanti, Grecia & Dievole, Italy</i>	\$99.00
<i>Dievole Novecento Chianti Classico Riserva "Sangiovese", Tuscany, Italy</i>	\$99.00
<i>Sterling Vineyards Cabernet Sauvignon, Napa, California</i>	\$99.00
<i>Heitz Cellars Zinfandel, Inkgrade Vineyard Napa, California</i>	\$99.00
<i>Chateau Senejac, Haut Medoc, France</i>	\$97.00
<i>Mt Difficulty Pinot Noir, Central Otago, New Zealand</i>	\$95.00
<i>Kanonkop Pinotage Estate Wine, Stellenbosch, South Africa</i>	\$91.00
<i>Rutherford Hill Merlot, Napa, California</i>	\$90.00
<i>Chateau Haut-Beausejour, St. Estephe, France</i>	\$88.00
<i>Cotes de Beaune-Villages, Louis Latour, France</i>	\$88.00
<i>La Crema Pinot Noir, Sonoma Coast, California</i>	\$88.00
<i>Meerlust "Rubicon" Meritage, Stellenbosch, South Africa</i>	\$85.00
<i>Gigondas La Gille Famille Perrin, Rhone Valley, France</i>	\$83.00
<i>Penfolds 'Kalimna' Bin 28 Shiraz, South Australia</i>	\$83.00
<i>Chateau Fourcas Dupre, Lustrac, Bordeaux, France</i>	\$82.00
<i>Felino Viña Cobos "Cabernet Sauvignon", Mendoza, Argentina</i>	\$82.00
<i>Ferrari-Carano Merlot, Sonoma, California</i>	\$80.00
<i>Chateau D'Escurac, Medoc, France</i>	\$79.00
<i>Meerlust Merlot, Stellenbosch, South Africa</i>	\$79.00
<i>Ferrari-Carano Siena "Sangiovese/Malbec/Petit Verdot/Cab. Sauv", Sonoma, Ca.</i>	\$78.00
<i>Campaccio "Sangiovese/Cabernet Sauvignon" Terrabianca, Tuscany, Italy</i>	\$76.00
<i>Mulderbosch "Faithful Hound" Meritage, Stellenbosch, S. Africa</i>	\$76.00
<i>Devil's Lair (Cabernet / Shiraz) Margaret River, Australia</i>	\$76.00
<i>Jermann Pinot Noir "Red Angel in the Moonlight" Friuli, Italy</i>	\$75.00
<i>Avalon Cabernet Sauvignon, Napa Valley, California</i>	\$75.00
<i>Kendall-Jackson Cabernet Vintner's Reserve', Sonoma, California</i>	\$74.00
<i>Kendall-Jackson Merlot, Vintner's Reserve, California</i>	\$74.00
<i>Ferraiolo "Sangiovese/Cabernet", Vigneti Del Geografico, Tuscany, Italy</i>	\$73.00
<i>Rosso Di Montalcino "Sangiovese", La Gerla, Tuscany, Italy</i>	\$72.00
<i>Barbera D'Asti Superiore, Tenimenti Ca'Bianca, Piedmont, Italy</i>	\$69.00
<i>Salentein Pinot Noir Reserve, Mendoza, Argentina</i>	\$67.00
<i>Chianti Classico Riserva, Cinciano, Tuscany, Italy</i>	\$67.00
<i>Fleurie Domaine de la Presle, Mommessin, Burgundy, France</i>	\$63.00
<i>Yamhill Valley Vineyards Estate Pinot Noir, Oregon, California</i>	\$62.00
<i>Kaiken Ultra Malbec, Mendoza, Argentina</i>	\$60.00
<i>Cotes Du Rhone Mon Coeur, J.L. Chave Rhone Valley, France</i>	\$60.00
<i>Peter Lehmann Portrait Barossa Shiraz, Australia</i>	\$59.00
<i>Cantodoro Nero D'Avola/Cabernet Stemmari Sicily, Italy</i>	\$57.00
<i>Montes Alpha Cabernet Sauvignon, Colchagua Valley, Chile</i>	\$56.00
<i>Catena Malbec, Bodega Zapata, Mendoza, Argentina</i>	\$55.00
<i>Montes Alpha Syrah, Colchagua Valley, Chile</i>	\$54.00
<i>Aglianico Lapillusia, Cantina Francesca, Campania, Italy</i>	\$53.00
<i>Wolf Blass Cabernet Sauvignon "Yellow Label", South Australia</i>	\$50.00
<i>Penfolds 'Koonunga Hill' Shiraz/Cabernet, South Australia</i>	\$49.00
<i>Montes Malbec Classic Series, Colchagua Valleys, Chile</i>	\$42.00
<i>Kaiken Cabernet Sauvignon, Mendoza, Argentina</i>	\$40.00
<i>Montes Pinot Noir "Limited Selection", Casablanca Valley, Chile</i>	\$40.00
<i>Chianti Colli Senesi, Geografico, Tuscany, Italy</i>	\$40.00
<i>Villa Pozzi Merlot, Sicily, Italy</i>	\$40.00
<i>Argento Malbec Seleccion, Mendoza, Argentina</i>	\$40.00

Main wine list also available

Wine Prices may change without notice.