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# FIRST FLOOR HIRE - STANDING

2017



ASTER



# WELCOME TO ASTER'S FIRST FLOOR

At Aster, the entire First Floor can be hired exclusively, accessed via the state of the art staircase, focus of the entire venue and with its own private entrance making it the perfect option for client entertaining or a private celebration.

## Capacities

200 guests  
*Standing reception*



# CANAPÉS & BOWL FOOD PACKAGES

These packages are ideal if you are after a ready made solution. Each option includes one canapé/bowl as listed. Alternatively a full lists of options are available on page 3 and 4 for you to design your own bespoke selection.

## The Classic Package - £35pp \*

To include all of the following:

Pork roll, aquavit mustard  
Aster cured salmon, pickled cucumber, rye  
Potato and truffle croquette  
Pumpkin, barrel aged feta, seeds  
Quail bon bon, fig and olive

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Hot smoked salmon, crushed potato, Atlantic prawns  
Crisp duck, five grains, grapes  
Red rice, slow cooked celeriac, olives, smoked almonds

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Tart tatin  
Salted caramel delight

\* a minimum order of 10 per package type required

## The Premium Package - £50pp\*

To include all of the following:

Duck liver bon bon, cumberland  
Nordic roe, potato blini, sour cream  
Potato and truffle croquette  
Wild mushroom fritter  
Scallop, celeriac, buckthorn, liquorice

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Ox cheek pot au feu, pickled winter roots  
Hot smoked halibut, tartar sauce, lace potato  
Jerusalem artichoke barigoule, crisp, purée

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Bitter chocolate and beetroot  
Black truffle opera

\* a minimum of 10 per package type required

# CANAPÉS LIST

Please note we kindly ask you to order a minimum of 10 bites per canapé type.  
For exclusive hires of the venue: the options below can also be used to create bespoke food stations.

## Meat - £3.50 per bite:

Pork roll, aquavit mustard  
Quail bon bon, fig and olive  
Venison carpaccio, pickled quince  
Duck liver, cumberland  
Poached chicken, herbs, crisp skin

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## Vegetarian - £2.50 per bite:

Golden beetroot, colston basset stilton, pecan  
Butternut quash, barrel aged feta, pine nuts  
Potato truffle croquette  
Slow cooked salsify, smoked almond, pecorino  
Wild mushroom fritter

## Fish - £3.50 per bite:

Scallop, celeriac, liquorice  
Aster cured salmon, pickled cucumber  
Smoked salmon rilette, potato blini, sour cream  
Seared Var salmon, dill, lace potato  
Smoked eel, apple

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## Sweet - £2 per bite:

Lingonberry mousse, crisp rye,  
Tart tatin quince  
Bitter chocolate and beetroot  
Salted caramel, liquorice  
Lemon, verbena, crème fraiche

# BOWL FOOD LIST

Please note we kindly ask you to order a minimum of 10 individual bowls per type

## Meat - £6.50 per bowl:

Ox cheeks, winter roots, horseradish tartar  
Meat balls, trompettes, mash  
Crisp duck, polenta, lingonberry  
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## Vegetarian - £4.50 per bowl:

Butternut risotto, pickled squash, pecorino  
Gnocchi, celeriac, truffle, Swiss chard  
Salsify, spiced buckwheat, olives, grapes

## Fish - £6 per bowl:

Hot smoked arctic char, Greenland prawns, potato  
Baltic fish pie  
North Atlantic minestrone  
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# DRINKS PACKAGES

## The Well Trained £27.5 pp:

1 glass of Antech Brut Nature

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Half a bottle of water

Half a bottle of wine \*

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Tea or coffee

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## The Connoisseur £50 pp:

1 glass of Moët & Chandon Brut Imperial

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1 bottle of wine \*

1 bottle of water

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Tea or coffee

## The Sophisticated £70 pp:

1 glass of Drappier Brut Nature Sans Soufre

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1 bottle of water

1 bottle of premium wine\*\*

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1 glass of 2013 Sauternes

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Tea or coffee

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\* 2015 Garnacha Blanca, Terra Alta SP

2014 Garnacha , El Senat SP

\*\* 2015 Vermentino, Tenuta Masone IT

2013 Corbières, Château la Voulte-Gasparets FR

# SPARKLING WINES AND CHAMPAGNES

## SPARKLING WINE

Nv	Antech Brut Nature, Blanquette de Limoux , France	40
Nv	Cava, Maria del Mar Gran Reserva Pere Ventura, Spain	45
Nv	Prosecco Extra Dry, Fiol, Italy	52

## CHAMPAGNE

Nv	Moët & Chandon Brut Imperial	63.5
Nv	Perrier Jouet Brut	75
Nv	Laurent-Perrier Ultra Brut	78
Nv	Drappier Brut Nature, 'Zero Sulphites'	85
Nv	Veuve Cliquot Brut, 'Yellow Label'	88
Nv	Ruinart Blanc de Blancs	94
2006	Drappier, Grande Sandree	120

## ROSÉ CHAMPAGNE

Nv	Billecart Salmon Brut Rosé	88
Nv	Moët & Chandon Brut Imperial Rosé	90
Nv	Ruinart Brut Rosé	98

# IDEAL WITH: FISH AND VEGETARIAN DISHES

## WHITE WINE

2015 Chenin Blanc, Babylon's Peak, Swartland	27
2015 Grüner Veltliner, Höppler, Burgenland	36
2015 Albarino, Bodegas Fillaboa, Rias Baixas	42
2015 Gavi di Gavi, Fontanafredda, Piedmont	45
2015 Sancerre, Pascal & Nicolas Reverdy	52

## RED WINE

2014 Cabernet/Merlot, Quercus, Goriška Brda	25
2014 Pinot Noir, Humberto Canale, Patagonia	35
2012 Blaufränkisch, Höppler, Burgenland	37
2012 Bourgogne Côtes d'Auxerre, Domaine Goisot	45
2015 Pinotage, Spienkop, Elgin	57.5



# IDEAL WITH: MEAT

## RED WINE

2013 Rioja Crianza, Artesa	29.5
2014 Garnacha & Carinena & Syrah, El Senat de Montsant, Montsant	31
2015 Côte du Rhone Villages, D&D Sommeliers, Les Gamin	38
2013 Malbec 'Finca Notables', Bodega El Esteco, Salta	49
2012 Chianti Classico Riserva, Villa Antinori	60

## WHITE WINE

2015 Vermentino Vieilles Vignes, IGP Pays d'Oc, Les Archeres	26
2015 Garnacha Blanca, Rebels de Batea Blanco, Terra Alta	30
2014 Côte du Rhone Villages, D&D Sommeliers, Les Trois Bises	38
2014 Chardonnay, Cannonball, Sonoma County	48
2015 Sauvignon Blanc, Spienkof, Elgin	52

# BAR SELECTION

## COCKTAILS

Aster Girl (Perfect mixture of Parfait Amour, Eau de Vie , Grape Soda)	9.50
Beetroot and Chocolate Royal (Beetroot, Chocolate, Champagne)	9.50
Swiss Margarita ( Butter washed tequila and Swiss chocolate liqueur)	9.50
Royal Velvet (Calvados with hazelnut Syrup, citrus mixed, Sparling Wine)	10.50

*For more suggestions please ask your events manager , who will be happy to help*

## SOFT DRINKS

Still/Sparkling water	4.00
Coke, Tonic, Bitter lemon, Ginger Ale, Ginger beer, Lemonade ...	3.50
Juices ( Orange, Apple, Cranberry, Pineapple )	3.50

## BEERS & CIDER

Peroni (lager, Italy)	4.00
Nils Oscar Porter ( IPA, Sweden)	6.50
Einstoke ( Pale Ale, Iceland)	6.50
Aspalls ( Cider, Suffolk)	6.50



ASTER

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