



» A Z H A R «

96 Ossington Ave, Toronto

events@gusto54.com

» A «



» Our Restaurant «

Azhar Kitchen + Bar is a neighbourhood gathering place for soulful Eastern Mediterranean & Middle East-inspired food and drink — hand-made and fire-cooked. With a wood-fired grill at the centre of the open kitchen, expect a transporting taste of Old World cuisine with imaginative twists in an intimate space that will quickly feel like your own.





» A Venue For Every Occasion ◁

Meticulous attention ensures an unforgettable event when booking with the team at Azhar. Enjoy full-service dining with personalized menus in an intimate space. Elevate your experience with add-ons like DJs, florals, cakes, linens, and photographers. Immerse yourself in perfection at every detail.



What's Included In Your Booking:

- Full-service events team including a dedicated coordinator, onsite manager and staffing
- Customized food and beverage menu package
- All needed service ware, custom printed menus and event setup

Important Details:

- All spaces are booked with a minimum food and beverage requirement
- A 20% gratuity and 3% administrative fee are included with all bookings, pre-tax

The Spaces



The image shows a busy bar scene. In the foreground, a bartender with blonde hair, wearing a white shirt and a grey apron, is leaning over the bar counter, pointing his right index finger towards a customer. The customer is a man with short brown hair, wearing a dark grey suit jacket over a white shirt. He is looking at the bartender with a slight smile. On the bar counter, there are several clear glasses, some of which are partially filled with a dark liquid. There are also several bottles of wine, some of which are partially open. In the background, other patrons are visible, including a man in a dark jacket and a woman in a white shirt. The bar has a modern, industrial feel with a dark, textured countertop and a metal sink area. The lighting is warm and ambient, with some decorative elements on the wall.



» Full Venue Buyout «

Enjoy the full Azhar Kitchen + Bar experience with a restaurant buyout.
An ideal space for cocktail receptions or formal seated dinners in the heart of Ossington.

Capacity

55 guests seated | 80 guests cocktail-style





» Front Lounge «

With floor-to-ceiling windows, our front lounge overlooks the buzzing Ossington Strip.

Capacity

14 guests seated | 20 guests cocktail-style



» Banquet «

Along our cozy and intimate banquette, your guests can enjoy the gorgeous atmosphere paired with the perfect meal.

Capacity

16 guests seated



Menu





Menu

The menu will be a chef inspired prix fixe menu based on seasonal ingredients and dietary preferences. Below is a sample based on previous menus.

Option 1

\$75/person

Dips + Mezzes

spicy pickles

olive oil, aleppo

olives

turkish pickles, sesame,
fennel pollen, chili

hummus

warmed chickpeas,
aleppo, cumin, fenugreek

babaganoush

smoked eggplant, black
seeds, date molasses

falafel

labneh, mango amba,
chive oil

Salads

little gem salad

mixed vegetable, sunflower
sprout, green apple

freekeh tabouleh

feta + tahini, pumpkin
seeds, golden raisins

Skewers + Large

chicken

harissa + honey, dukkah

charred octopus

chermoula

shrimp

herbed toum, banana pepper

Desert

cherry cake

chocolate

Option 2

\$110/person

Dips + Mezzes

beet mutabal

dukkah, goat feta,
isot pepper

olives

turkish pickles, sesame,
fennel pollen, chili

hummus sujuk

yogurt, harissa, pine nut

yellow fin tuna

green olive, preserved
meyer lemon, harissa

Cold + Skewers

little gem salad

mixed vegetable, sunflower
sprout, green apple

broccoli fattoush

mint, goat cheese,
toasted almond

king oyster mushrooms + squash

green tahini

charred octopus

chermoula

Large

lamb shoulder

sour cherry + aleppo,
pistachio, masabacha

eggplant schnitzel

harissa crust, tahini,
amba, pickled jalapeño

picanha steak

coffee butter, black
harissa, turnip

Desert

cherry cake

chocolate



Menu

COCKTAIL RECEPTION

Bite sized passed appetizers and food stations

\$5 per item

oysters with seasonal mignonette
falafel with hummus and mango amba
fried potatoes with toum and zhoug
seasonal crudite with green tahini
roasted pepper shish
mushroom shish with green tahini and pickled fennel
hummus with shug and ajika on toasted pita
fried eggplant with tahini, honey and mint
smoked beet tartate with dukkah and labney

\$7 per item

steak tartare with harissa
chopped liver pate with poached fig
smoked fish salad on bread
dates stuffed with lamb merguez
chicken shish with pomegranate glaze
kataifi wrapped shrimp with tzatziki
shanklish with spicy pickled cauliflower
grilled halloumi with fig glaze and pistachio
feta wrapped in phyllo with honey and black sesame

\$12 per item

scallop crudo
lamb chop with lemon-medjool date chutney
wagyu shish with date molasses and urfa chili

Dessert

loukoumades with orange blossom honey
pistachio baklava
rose meringues with poached rhubarb





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to inquire about large group dining please email:

EVENTS@GUSTO54.COM

and one of our coordinators will get back to you within 48 hours