

Ahna

A Dynamic Pop Up and Event Space
by Evelyn Chick Projects



Ahma is the beloved flagship event space within Evelyn Chick Projects hospitality company.

We approach events through unparalleled hospitality expertise, ensuring guests feel truly welcomed and valued. Our full service planning, bespoke catering and curated cocktails will make memories that will leave a lasting impression!

Styles of events:

- product launches
- milestone celebrations
- chef pop-ups
- micro-weddings
- corporate meetings...and many more!





All-Inclusive Event Packages

Classic Celebration

Based on a 3 Hour Party
<25 Guests Only

What's Included:

Basic Bar Tier
2 drinks/ person
6-8 bites per person (from Canapés)
Full Service Event Planning
Custom Room Arrangement
Custom Menus and In-House Decor

All Inclusive Price

\$3,600

Taxes & Gratuity Included

Each Additional Guest: \$130/ person

Each Additional Hour: \$250

*Included: 30 mins before and after for set up & tear down
Additional set up time billed hourly*



Signature Celebration

Based on a 3 Hour Party
<40 Guests Only

What's Included:

Basic Bar Tier + 1 Custom Cocktail
4 drinks/ person
6-8 bites per person (from Canapés)
Full Service Event Planning
Custom Room Arrangement
Custom Menus and In-House Decor

All Inclusive Price

\$5,600

Taxes & Gratuity Included

Each Additional Guest:

\$140/ person

Each Additional Hour: \$250

*Included: 30 mins before and after for set up & tear down
Additional set up time billed hourly*



Prestige Celebration

Based on a 3 Hour Party

<50 Guests Only

What's Included:

Premium Bar Tier

Open Bar

6-8 bites per person (from Canapés)

Full Service Event Planning

Custom Room Arrangement

Custom Menus and In-House Decor

All Inclusive Price

\$11,000

Taxes & Gratuity Included

Each Additional Guest

\$215/ person

Each Additional Hour: \$250

Included: 30 mins before and after for set up & tear down

Additional set up time billed hourly



Included in Room Rental:

- Fully licensed, 1200 sq ft of private space
- Use of projector and screen & SONOS speaker system
- Premium glassware, plateware and cutlery
- Beautiful modular furniture
- Customized menus and decor including candles and dried florals
- Full Service Event Planning (Up to 5 additional hours for each event)
- 30 mins before and after for set up and tear down

A warm, rustic dining table setting. In the center, a tall arrangement of dried pampas grass and other dried flowers stands in a white vase. To the right, a lit candle in a tall, white, cylindrical holder sits on a wooden stand. Several wine glasses are visible, some containing a light-colored liquid. The background is softly blurred, showing shelves with various items, creating a cozy and intimate atmosphere.

A La Carte - Build Your Own

Standard Event Pricing

Our adaptable space is designed for intimate gatherings with complete privacy. We offer a wide range of layout options - from long table dinners and cocktail receptions to ceremony seating and workshop stations.

<25 Guests

Hourly: \$275

Half Day: \$950 (< 4 hours)

Full Day: \$1800 (< 8 hours)

26+ Guests

Hourly: \$300

Half Day: \$1100 (< 4 hours)

Full Day: \$2200 (< 8 hours)

*Prices do not include HST & 20% gratuity on total before taxes.
Hourly rates include 30 minutes before and after for set up and tear down.
Required staffing will be charged separately.*

How to book?

Step 1 : Inquire

- Event date, time, guest count
- Share your vision & let the planning begin!

Step 2: Detailing

- Guided selections for food and beverage
- Assistance in detailed events coordination

Step 3: Deposit

- We'll prepare a custom quote
- A deposit and rental agreement is required to secure event date & time

Step 4: Follow Up

- Follow up on all event details including timing, any special customizations

Step 5: Enjoy!

- Sit back and enjoy the event!
- Final invoice is sent after event completion.

Optional Add-Ons



Interactive Cocktail Classes

The Perfect Team Building Exercise curated by 'LOC' Love of Cocktails!

Follow along as our professional bartender and hosts walk you through a fun, interactive cocktail class.

We provide all of the tools and handcrafted recipes for the ultimate beverage experience. Classes are available in-person, off-site and virtually.

Starting at \$85/ person + taxes for 2 cocktails

Additional coordination fees may apply for extensive event planning requiring coordination above 5 hours allotted.

Other Services

- Specialty and Custom Ice
- Professional DJ
- Live Music Acts
- Botox Clinic
- Floral Arrangements
- Balloon Set-Up
- Live Drag Show
- Caviar Tasting
- Wedding Planning
- Professional Photography/ Videography

Other Booking Types

Corporate Meetings

\$1,500 Flat Rate

- 8:00AM - 4:00PM
- 1 supervisor on site
- Coffee + tea station and sparkling water included
- Use of projector and screen

Studio & Production

Starting \$180/hr

- Minimum 3 hrs
- 1 supervisor on site
- Modular furniture and decor included in space rental
- Productions over 10 crew members subject to extra charges
- Mandatory cleaning fee applies

Commercial Kitchen Rental

Hourly: \$50

3 hour minimum

Full Day: \$400

8 hours maximum

Hours are inclusive of set up and tear down

Features

- Henny Penny Combi Oven
- Double Fryer
- 4 Burner Stove
- Line Fridge
- Access to shared walk-in
- Freezer space upon request
- Industrial Dishwasher

Prices do not include HST and 20% gratuity on total before taxes.



Food & Beverage Offerings

Beverage Offerings

Designed and curated by owner and renowned beverage expert Evelyn Chick, our selection of refreshments use premium ingredients and is customizable to each event.

Basic Bar

Local Beer & Cider, House Wines, Base Spirits

Beer & Cider \$10

Henderson's 'Figo' Pilsner
Henderson's IPA
Beamer Lager
Stock & Row Dry Cider

House Wines \$13/ \$65

Giorgio & Gianni Pinot Grigio
Unexpected Garnacha
Bellino Prosecco

Spirits (1oz)

Bar Rail \$9
Middle Tier Spirits \$13

Non-Alcoholic Options

Feathered Dreams
• upon request
Fin Soda Aperitivo Spritz
• upon request
Coffee + Tea
• upon request
Fresh Juice
• upon request
Traditional Mixers/Sodas
• cola, ginger ale, etc

Basic Bar service starts at \$24/per person (2 drinks)

Price range \$9 - \$14 /drink

open bar begins at \$75/ person (shots excluded)

Premium Bar

Premium Spirits
Custom, Classic & Non-Alcoholic Cocktails
Extended Wine Selections
Local Beer & Cider

Vodka

Blue Lavender Sour
citrus, floral, fresh
Seasonal Mule
citrusy, gingery
Espresso Martini
coffee, vanilla, smooth

Tequila

Spicy Marg *fan fav*
citrus, tangy, spicy
Paloma
sweet, tart, fresh
El Diablo
vibrant, berry, citrus

Gin

Seasonal Gin Sour
frothy, tart, fruity
Southside
minty, fresh
Blue Lavender Collins
bubbly, floral, citrus

Whiskey

Smoked Maple Old
Fashioned
smokey, spirit forward
Seasonal Sour
citrusy, frothy
Passionfruit Smash
tropical, fresh, gingery

Rum

Seasonal Daiquiri
fan fav
juicy, citrusy
Dark and Stormy
ginger-y, tall, fresh
Passionfruit Mojito
tropical, minty

Classics

Negroni
Martini (Vodka or Gin)
Manhattan
Paper Plane
Hugo Spritz
Aperol Spritz
Pisco Sour

Premium Bar service starts at \$32/per (2 drinks)

Price range \$12 - \$20 /drink

Open bar begins at \$100/ person (shots excluded)

PLEASE SELECT 4 COCKTAILS TO BE FEATURED AT YOUR EVENT FROM OUR CURATED LIST

Prices do not include HST and 20% gratuity on total before taxes.

Comfort Italian by Chef Cody

Canapés are subject to change seasonally, all bread made fresh and in house. Canapés can be passed or plated on platters. Min 24 pieces per selection
Prices do not include HST and 20% gratuity on total before taxes.



About Chef Cody

Cody Wilkes, a 20 year industry veteran. He is the resident chef at Simpl Things, Ahma’s sister all day cocktail and snack bar - one of Canada's 50 Best as well as Toronto Life's Best Restaurants 2023. Focusing on ethically sourced foods, from dairy products to vegetables and flour, every ingredient sourced pays respect to the makers and the planet.

inquire about custom pasta offerings!

Small Canapés

Land

BRAISED BEEF CROQUETTAS \$7.5/pc
potato, bechamel, aioli, green sauce

FRIED MEATBALLS \$7/pc
sugo pomodoro, panko, pecorino

BEEF TARTARE \$8/pc
flat iron, mustard, gherkins, sourdough

MORTADELLA CROSTINI \$7/ pc
ricotta, honey, pistachio, mortadella

Plant & Sea

CHEDDAR CROQUETTAS \$6.5/ pc
potato, bechamel, aioli, mustard

ARANCINI \$6.5/ pc
potato, bechamel, aioli, mustard

SMOKED SALMON POTATO SKINS \$8/ pc
mini potato, salmon, caper, onion, whipped cream cheese

SHRIMP FRITTI \$7/ pc
tempura battered, green sauce

SEARED SCALLOP \$8.5/ pc
chickpea, mustard, oregano

MUSHROOM CROSTINI \$7.5/ pc
ricotta, honey, sourdough crisp

TOMATO CROSTINI \$7/ pc
tomato, ricotta, basil, sourdough crisps

STRACIATELLA TORTELLONI \$8/ pc
stracciatella, ricotta, cream, tomato

Platters

CHARCUTERIE BOARD
50g \$18/per or 100g \$25/per
artisanal cured meats & cheeses

SHORT RIB FOCACCIA PIZZA \$50/ ea
short rib, mozza, pickled chilis, garlic
(2 x2” x 24 slices)

VEGGIE FOCACCIA PIZZA \$46/ ea
potato, onions, herbed green sauce
(2 x2” x 24 slices)

Medium Canapés

min 12 pieces per selection (2-3 bites)
all buns made in house

MINI BURGER \$10/ pc
house made milk bun, ground beef patty, cheese, lettuce, onion, pickle, mayo

MINI MUFFALETTA SANDO \$10/ pc
mortadella, calabrese, giardinera

CHICKEN PARM MINI SANDO \$10/ pc
chicken thigh, sugo, provolone, focaccia

EGGPLANT MINI SANDO \$10/ pc
sliced eggplant, sugo, provolone, focaccia

Sweets

TIRAMISU \$9/pc
mascarpone, egg, cocoa, saviordi

Neo-Asian by Lu’s Variety

Canapés are subject to change seasonally
Canapés can be passed or plated on platters. Min 24 pieces per selection
Prices do not include HST and 20% gratuity on total before taxes.



About Lu’s Variety

A brainchild of chef Cody Wilkes and chef de cuisine of SIMPL THINGS Jason Lu, Lu’s Variety celebrates Neo-Asian Cuisine with globally inspired flavours using locally sourced ingredients. All house ingredients are made from scratch and with love.

Small Bites

MINI SPRING ROLLS \$8/ 2pc
vegetarian, pork or duck (+\$1)

FRESH SALAD ROLL \$8/ 2pc
avocado, shrimp, carrot, dandan sauce

DAN DAN CUCUMBER SALAD \$6/ ea
crispy garlic, shallot, dandan sauce

BEEF TARTARE \$8/ pc
truffle, egg, scallion, hot mustard, taro

TUNA TARTARE \$8/ pc
nori chip, avocado, ponzu, chilies

FRIED RADISH CAKE \$6/ pc
black bean sauce, cilantro

SILKEN TOFU SPOON \$5.25/ pc
cold or fried, scallion, saucy soy

TEMPURA BOAT \$12/ ea
green bean, brocolini, asparagus, soy

MAPLE LILOPOP WING \$6/ pc
wasabi, sesame

GRILLED BEEF & SHRIMP ROLL \$7.75/ pc
shrimp, ribeye, tare, crispy garlic

DUMPLINGS \$7.75/ pc
vegetarian, pork or shrimp (+ \$1)

Popcorn

min 12 pieces per selection (2-3 bites)

CHICKEN \$6.75/ ea
soy chili glaze, sesame, scallion

SHRIMP \$7/ ea
spicy mayo, crispy garlic, pineapple

EGGPLANT \$6.25/ ea
soy chili glaze, spicy mayo, furikake

MUSHROOM \$6.75/ea
thai basil aioli, pickled jalapeno

Baos & Buns

min 12 pieces per selection (2-3 bites)

VEGGIE TRADITIONAL BUN \$6/ pc
cabbage, mushroom, kimchi, hoisin

PORK TRADITIONAL BUN \$6/ pc
bbq pork, hoisin

CHICKEN NANBAN BAO \$7/ pc
pickle, gribiche sauce

**Available to be ordered with
Chef Cody’s Comfort Italian Menu**

Coursed & Family Style

Prices do not include HST and 20% gratuity on total before taxes.
Can be served plastered or family style
Ingredients are subject to change seasonally
Complimentary House Bread provided

Comfort Italian 3 Course \$75/pp

BITTER GREENS
tahini, shallot, chilies, roasted sesame vin
or
CROQUETTAS
cheddar croquettes

—

ROAST CHICKEN
leeks , potato , leek ketchup
or
STEAK
fried mash, seasonal greens, pan jus
or
EGGPLANT PARM
polenta, greens, sugo, parmiagiano

—

TIRAMISU
mascarpone, espresso, savoiardi, amaro montenegro

pasta course can be added for an extra \$15/per

Neo-Asian 4 Course \$90/pp

BIMBAP SALAD
spinach, radish, soft egg, mushroom, beansprout, cucumber, hoisin dressing
or
SMASHED CUCUMBER
crispy shallot, crispy garlic, dandan sauce

—

STEAM BUN
vegetarian or pork traditional bun
or
DUMPLINGS
vegetarian or pork

—

STEAMED WHITEFISH
broccolini, ginger scallion oil, chili crisp
or
LEMON CHICKEN
green beans, scallions
or
SWEET AND SOUR PORK
peppers, onion, pineapple, sweet and sour

—

SWEET POTATO MOCHI
condensed milk, peanuts

Comfort Italian 5 Course \$120/pp

BITTER GREENS
tahini, shallot, chilies, roasted sesame vin
or
CAESAR SALAD
romaine heart, parmiagiano, bacon, focaccia

—

CROQUETTAS
cheddar croquettes
or
BEEF TARTARE
on crostini

—

STRACCIATELLA TORTELLONI
stracciatella, ricotta, cream & tomato rosa sauce
or
SEASONAL PARPADELLE
handmade egg parpadelle, seasonal sauce, parmigiano

—

ROAST CHICKEN
leeks , potato , leek ketchup
or
STEAK
fried mash, seasonal greens, pan jus
or
EGGPLANT PARM
polenta, greens, sugo, parmiagiano

—

TIRAMISU
mascarpone, espresso, savoiardi, amaro montenegro

Breakfast & Brunch Service

Selections subject to change seasonally, all bread made fresh and in house.

Breakfast is served buffet or family style

Prices do not include HST and 20% gratuity

Early Bird

select 3 items from food menu
includes basic coffee and tea service

\$38/ per

taxes and gratuity not included

Morning Essentials

select 4 items from food menu
includes basic coffee and tea service

\$48/ per

taxes and gratuity not included

Brunch Bliss

select 5 items from food menu
includes basic coffee and tea service

\$58/ per

taxes and gratuity not included

Breakfast Selections

ORGANIC EGGS
scrambled
poached medium
baked eggs in tomato sugo (+ \$2/ per)

GRANOLA & YOGURT
quinoa, cashews, coconut oil, maple syrup
*vegan yogurt available upon request (+\$2/per)

FRENCH TOAST
cinnamon maple syrup preserves

MILK BREAD OR SOURDUGH TOAST
with honey butter

MINI BREAKFAST SANDWICH
quail egg, cheese, bacon, aioli, lettuce

SIDES
Smoked Salmon
Breakfast Sausage
Bacon
Herbed Potato Home Fries

PLATTERS
Organic Fruits Display
Vegetable Crudité
House Baked Goods

Brunch Drink Stations

BASIC COFFEE SERVICE
americano, regular milk and sugar (included)
alternative milk (+\$1/per)

ESPRESSO COFFEE SERVICE
cappuccino, latte, iced and specialty coffees
specialty syrups (+\$2/per)
\$6/ per

ORAGNIC JUICE BAR
orange, grapefruit, apple
\$6/ per

MIMOSA STATION
orange, grapefruit, sparkling and garnishes
Baby Station (2 Bottles Prosecco/15 servings) \$150
Bottomless \$45/ per

A-La-Carte

AHMA BELLINI \$15/ea
peach, strawberry rhubarb, prosecco

CEASAR \$15/ea
1.5oz vodka, clamato juice, house spices

ASSORTED POPS \$3.5/ea

New Canadian by Provisions

Canapés are subject to change seasonally, minimum 50 pieces per passed snacks

Canapés can be passed or plated on platters

Prices do not include catering fee, HST and 20% gratuity on total before taxes.



About Provisions

A huge supporter of local community and farmers, Provisions ensures their products come from passionate humans producing remarkable ingredients. They make everything from scratch; no shortcuts, always finding new ways to enhance the marriage of flavour and texture. Founder and Chef Kevin Castonguay has dedicated most of his working adult life to some of the world's top kitchens across the US, Italy, Australia and Toronto. Teaching the importance of cooking with the seasons and using quality ingredients Kevin continues to push the company into new levels of success.

5 canapés
\$36/ per



Plant & Seafood

ONTARIO SMOKED TROUT
Montreal smoked, seeded
crisp, red onion emulsion

ULTIMATE FISH SANDO
crispy iceberg lettuce, tartar
sauce, melty cheese, milk bun

SALMON MI-CUIT
squid ink tapioca cracker,
horseradish cream, pickled
cucumber, dill

POTATO BEIGNETS
whipped charred green onion
cream cheese, black garlic

BLACK GARLIC TARTELETTE
cucumber, jalapeño, green
apple, buttermilk foam

MISO EGGPLANT (V)
taro chip, eggplant emulsion,
red veined sorrel

OLIVE OIL POTATO PAVE (V)
mushroom tartare,
horseradish, black garlic

Meats

WAGYU BEEF TARTARE
beef fat potato cake, yuzu
kosho mayo, cured umeboshi
egg yolk, nori

BUTTERMILK FRIED CHICKEN
smoked butter and maple
gastrique sauce

PASTRAMI BITE
spumpernickel, mustard seeds,
red cabbage emulsion

SMOKED DUCK PROSCIUTTO
chickpea panisse, orange and
ginger gel, pickled cucumber

DUCK FAT FINANCIER + \$5
whipped foie gras, ice wine
gelée, chive

SMASHED BURGER
iceberg, American cheese,
pickle, onion, burger sauce,

RAW BAR STATION + MP
choice of oysters, cocktail
shrimp, sea bream ceviche

Caviar Service by Axyon

Axyon is a Canadian importer and distributor of premium caviar. Packages include staff for up to 3 hours unless otherwise stated. Package prices do not include HST or 20% gratuity on total before taxes.



About Axyon

The company is the exclusive importer and distributor of renowned brands such as Kaviari, Maison Dehesa, Maison D'UCULTY, and Maison Tarbouriech. Axyon's mission is to import and promote the expertise of passionate producers who are experts in their field, offering quality products that are healthy and respectful of the environment.

Package 1: Essential Caviar Tasting

\$1,700 + HST

Includes tasting of 2 premium caviars from Maison Kaviari (Osci tre Prestige).
Servings: Serves 25 to 50 people.
Inclusions: Caviar only (no staff). Includes caviar display material for the caviar station.
Extras: Detailed tasting notes and pairing suggestions.

Package 2: Luxury Caviar Experience

\$2,700 + HST

Includes a guided caviar experience with a caviar expert, featuring 3 premium caviars from Maison Kaviari.
Servings: Serves 25 to 50 people.
Extras: Customized tasting notes, pairing suggestions, and a brief caviar history presentation.

Package 3: Prestige Caviar Experience

\$3,900 + HST

A comprehensive caviar experience with a caviar expert, featuring 4 of the finest caviars from Maison Kaviari.
Servings: Serves 25 to 50 people.
Extras: Personalized tasting notes, pairing suggestions, a detailed caviar history presentation, and an optional caviar-themed gift for each guest (e.g., small tins of caviar or branded caviar spoons).

These packages are designed to offer a luxurious and memorable experience for your event



Customer Testimonials

01

“We had a 35 person wedding at Ahma (ceremony + dinner) and were so pleased with everything. The space was beautiful, the staff were friendly and professional. The planning process was so easy, thanks to the great communication of the event co-ordinators. What an absolute gem!

Shaun H, micro wedding Aug 2024

02

“This is an amazing event venue. Very fairly priced. Beautiful boho style interior! And fully stocked bar for all delicious cocktails. Had the best time at our engagement party!

Ruchi P, engagement wedding Mar 2024

03

“ We hosted my husband’s 40th Birthday at ahma and had the best time! The venue is beautiful and the bar well appointed. From start to finish, the staff were super easy to work with and very accommodating to our needs.”

Brittany K, birthday party Jun 2024

Contact Us

Let us bring your event vision to life!
More information regarding our event packages or
to book an in-person tour, please contact us at
647-627-1564 or email:

events@evelynchickprojects.com

@this_is_ahma
@evelynchickprojects

ECP is proud to support local and Canadian businesses. From ingredients to décor and event essentials, we prioritize sourcing from Canadian suppliers and partners to ensure quality and community growth.