



ABERDEEN TAVERN

The Aberdeen Tavern
432 Aberdeen Ave, Hamilton, ON
L8P 2S4
(905)-523-7707

www.theaberdeen.ca

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FREQUENTLY ASKED QUESTIONS

How many guests does our private function space accommodate?

The Aberdeen Apartment event space holds a maximum of 28 guests for a sit down meal or 40 guests for a stand up reception. The Apartment is not wheelchair accessible.

What time of day can we have our function?

The Apartment is available Monday through Friday for lunch between 11:30am-4pm.

Dinners are available Monday through Saturday from 5pm-10pm.

Brunch is offered Saturday and Sunday 10am-3pm.

Is the restaurant available for a full buy out?

The Aberdeen Tavern is only available Sundays after 5pm for a full buyout. The food and beverage minimum for a buyout is \$5000.00 (prior to tax and gratuity). Any group booking over 14 people is to be made through our events coordinator events@theaberdeens.ca

Is there a charge for booking the Aberdeen Apartment?

There is no charge to use the space, provided the minimum food beverage expenditure is met. In the event that the food and beverage minimum (prior to tax and gratuity) is not met, the difference will be added as a room rental.

The food and beverage minimum at lunch and brunch (prior to tax and gratuity) is \$500.00

The food and beverage minimum at dinner (prior to tax and gratuity) is \$1250.00.

If your group does not meet the food and beverage minimum we would gladly take your group reservation in our main dining room depending on availability.

How are the costs determined at the Aberdeen Tavern?

Charges for the function are based on food and beverage sales plus gratuity and applicable government taxes.

Wines, liquor and beer are selected from the current restaurant list. In accordance with liquor licensing regulations, guests are not permitted to bring their own wine and alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list.

Guests are welcome to bring their own cake at the added cost of \$2.00 per person as a plating fee.

How far in advance do we need to book?

Bookings are made through events@theaberdeens.ca and availability is dependent on the time of year. We recommend booking at least a week in advance with all finalized details including food and beverage selection confirmed.

What items do I need to supply? What items does the Aberdeen Tavern provide?

Candles are provided with our compliments. We will also print personalized group menus for each of your guests. Please provide us with any logos or special messages that you would like printed on the menus.

The Aberdeen Tavern can also arrange for your flower arrangements, adding charges to your final bill. If designated seating is required, please supply your own place cards.

Is there a bar in the room?

We have a bar located in the main dining room. Our staff is able to provide full beverage service to The Apartment through this bar. In the event that your event is a stand up reception we will set up a limited satellite bar with beer and wine should you choose.

Is there parking available?

There is a parking lot just west of the building. It is available Monday through Friday evenings after 5pm, and all day Saturday and Sunday.

Aberdeen Gardens Retirement Residence, entrance at 330 Dundurn St S, has 6 signed parking spots available to Aberdeen Tavern guests. There is a path through the fence closest to the Tavern for your convenience.

Street parking is available on the north side of Aberdeen St. all day Monday through Friday EXCEPT between the hours of 7am - 9am & 4pm - 6pm. Street parking is available all day Saturday and Sunday.

Parking is also available on all side streets surrounding our neighbourhood including our main crossroad Dundurn St.

How are payments made?

We require full payment at the conclusion of your event. We accept all major credit cards, debit or cash. We do not provide invoices to be paid at a later date.

Is there a cancellation fee?

If you cancel your event within 24 hours of your event we will charge you the food and beverage minimum as outlined above.

HOR'S D'OEUVRES

*priced per piece - minimum order of one dozen per item
we recommend 3-4 pieces per person for cocktail hour*

Meat

beef tartare crostini with horseradish aioli
\$3.50

soy BBQ pork belly, pickled kohlrabi, chili mayo, cilantro
\$3.00

roasted lamb loin with salsa verde and warm orzo salad
\$3.75

Fish

crisp shrimp tacos with avocado, pickled kohlrabi and ginger aioli
\$3.50

smoked salmon crostini, caper, sweet pickled onion, dill
\$3.25

Vegetarian

marinated Portobello lettuce wraps, goat cheese, roasted red peppers,
tomato pesto, pine nuts
\$3.00

roasted pear, double cream Brie, pecans, aged balsamic, micro greens
\$3.25

*All of these items can be passed or set up as stationary items depending on your event style.
These items are not available during brunch*

Stationary Food Platters

Meat, Cheese & Pickles

charcuterie, cheese & house-made pickles
price per person \$9.00

The Aberdeen Sandwich Board

a variety of sandwiches including
smoked turkey club wrap, shortrib grilled cheese,
Portobello & Brie sandwich
price per person \$16.00

Cold Seafood Board

a selection of poached shrimp, oysters, smoked salmon & tuna tartare
price per person \$12.00

Fresh Fruit Platter

a selection of seasonal fresh cut fruit
price per person \$6.00

Dessert Platter

a selection of assorted bite sized squares & pastries
price per person \$8.00

Beverage Station

a selection of juice, soft drinks, coffee & tea.
price per person \$3.50

LUNCH MENUS

Express Menu

Spinach Salad

endive, pear, pecorino, toasted almonds,
lemon honey vinaigrette

~

Smoked Turkey Club

bacon, lettuce, tomato, avocado,
cheddar, onion mayo
Or

Grilled Portobello & Brie

sun-dried tomato pesto, grilled scallion,
roasted red peppers, arugula
(choice of frites or seasonal cup of soup)

~

Chocolate Chip Cookie

vanilla ice cream

Coffee/Tea

price per person \$20.00

Menu A

Caesar Salad

bacon, garlic croutons, parmesan
Or

Seasonal Cup of Soup

~

Fish & Chips

beer battered cod, frites, homemade
tartar sauce

Or

Possibly the Best Burger

bacon, lettuce, confit onion, aged cheddar,
tavern mayo, chili BBQ sauce.
served with frites.

Or

Mushroom Risotto

truffle paste, confit leeks, parmesan,
aged balsamic

~

Earl Grey Crème Brulee

classic vanilla steeped in Earl Grey tea

Coffee/Tea

price per person \$35.00

All lunch menus are available Monday through Friday, 11:30am – 4:00pm.

LUNCH MENUS

Menu B

Beet & Roasted Squash Salad

whipped ricotta, spiced pecans, watercress,
smoked mustard vinaigrette

Or

Seasonal Cup of Soup

Or

Buffalo Fried Cauliflower

pickled crudité, buttered breadcrumbs, blue
cheese dressing

~

Butter Chicken

coconut rice, grilled pita, cucumber yogurt,
cashew butter, mango chutney, cilantro

Or

Steak Stack

7oz flatiron, garlic focaccia, grilled tomato,
arugula, feta cheese, roasted garlic aioli,
salsa verde

Or

Mushroom Risotto

truffle paste, confit leeks, parmesan, aged
balsamic

~

White Chocolate Cheesecake

stewed strawberries, burnt honey orange
sauce, brown butter graham crumbs

Or

Earl Grey Crème Brulee

classic vanilla steeped in Earl Grey tea

Coffee/Tea

price per person \$45.00

DINNER MENUS

Menu A

Spinach Salad

endive, pear, pecorino, toasted almonds, lemon
honey vinaigrette

Or

Seasonal Cup of Soup

Or

Buffalo Fried Cauliflower

pickled crudité, buttered breadcrumbs, blue
cheese dressing

~

Roasted Chicken Supreme

tomato & lentil stew, roasted peppers,
cauliflower, chorizo, braised kale, pine nuts,
chili lime yogurt

Or

Possibly the Best Burger

bacon, lettuce, confit onion, aged cheddar,
tavern mayo, chili BBQ sauce.
served with frites.

Or

Mushroom Risotto

truffle paste, confit leeks, parmesan,
aged balsamic

~

Sticky Toffee Pudding

vanilla ice cream, raisins, warm toffee sauce

Or

Earl Grey Crème Brulee

classic vanilla steeped in Earl Grey tea

Coffee/Tea

price per person \$50.00

Menu B

Caesar Salad

bacon, garlic croutons, parmesan

Or

Arancini

buffalo mozzarella, basil, marinara,
aged balsamic, parmesan

Or

Buffalo Fried Cauliflower

pickled crudité, buttered breadcrumbs,
blue cheese dressing

~

Steelhead Trout

roasted turnip & smoked mussel broth, heirloom
carrots, braised fennel, swiss chard

Or

Braised Beef

potato rösti, carrot & horseradish purée, celery
root slaw, pickled onion,
mustard seed vinaigrette

Or

Mushroom Risotto

truffle paste, confit leeks, parmesan,
aged balsamic

~

White Chocolate Cheesecake

stewed strawberries, burnt honey
orange sauce, brown butter graham crumbs

Or

Earl Grey Crème Brulee

classic vanilla steeped in Earl Grey tea

Coffee/Tea

price per person \$55.00

All dinner menus are available Monday through Saturday, 5pm-10pm

Menu C

DINNER MENUS

Menu D

Beet & Roasted Squash Salad

whipped ricotta, spiced pecans, watercress, smoked
mustard vinaigrette

Or

Buffalo Fried Cauliflower

pickled crudité, buttered breadcrumbs,
blue cheese dressing

Or

Crab Cake

roasted Brussels sprout & fennel slaw,
bacon, remoulade, dill

~

Steelhead Trout

roasted turnip & smoked mussel broth,
heirloom carrots, braised fennel, swiss chard

Or

Braised Beef

potato rösti, carrot & horseradish purée,
celery root slaw, pickled onion,
mustard seed vinaigrette

Or

Roasted Chicken Supreme

tomato & lentil stew, roasted peppers, cauliflower,
chorizo, braised kale, pine nuts,
chili lime yogurt

Or

Mushroom Risotto

truffle paste, confit leeks, parmesan,
aged balsamic

~

White Chocolate Cheesecake

stewed strawberries, burnt honey
orange sauce, brown butter graham crumbs

Or

Earl Grey Crème Brulee

classic vanilla steeped in Earl Grey tea

Or

Sticky Toffee Pudding

vanilla ice cream, raisins, warm toffee sauce

Coffee/Tea

price per person \$60.00

Beet & Roasted Squash Salad

whipped ricotta, spiced pecans, watercress, smoked
mustard vinaigrette

Or

Buffalo Fried Cauliflower

pickled crudité, buttered breadcrumbs,
blue cheese dressing

Or

Crab Cake

roasted Brussels sprout & fennel slaw,
bacon, remoulade, dill

~

Ling Cod

warm potato salad, grilled Portobello mushroom, salsa
verde, pickled mustard

Or

6oz. Canadian Prime Tenderloin

served with frites, garlic butter green beans,
peppercorn sauce

Or

Roasted Chicken Supreme

tomato & lentil stew, roasted peppers, cauliflower,
chorizo, braised kale, pine nuts,
chili lime yogurt

Or

Mushroom Risotto

truffle paste, confit leeks, parmesan,
aged balsamic

~

White Chocolate Cheesecake

stewed strawberries, burnt honey
orange sauce, brown butter graham crumbs

Or

Earl Grey Crème Brulee

classic vanilla steeped in Earl Grey tea

Or

Sticky Toffee Pudding

vanilla ice cream, raisins, warm toffee sauce

Coffee/Tea

price per person \$65.00

BRUNCH BUFFET MENUS

Menu A

Assorted Pastries & Fruit
&
Choice of Salad
Mixed Greens or Caesar
&
Scrambled Eggs
&
Choice of Two
bacon, sausage, honey ham,
or peameal bacon
&
Home Fries
&
French Toast
stewed strawberries, maple syrup
& vanilla Chantilly

Coffee/Tea

price per person \$30.00

Menu B

Assorted Pastries & Fruit
&
Beet & Strawberry Salad
goat cheese, spiced pecans,
smoked mustard vinaigrette
&
Tavern Benny
&
Choice of Two
bacon, sausage, honey ham,
or peameal bacon
&
Home Fries
&
Bagel & Lox
&
Vegetarian Quiche

Coffee/Tea

price per person \$35.00

*Kids menus for all meal periods available upon request.
Menus and prices subject to change without notice and depending on availability of
ingredients.
While we accommodate dietary requests we cannot guarantee an allergen free kitchen*

BRUNCH BUFFET MENUS

Menu C

Antipasto Platter

grilled vegetables, prosciutto, olives, cheese,
assorted crackers

&

Choice of Two Salads

Mixed Greens, Caesar, or
Beet & Strawberry

&

Roasted Tomato Bisque

&

Montreal Smoked Turkey Club Wraps

&

Vegetarian Quiche

&

Bagel & Lox

&

Orecchiette

lamb bolognaise,
house made ricotta, mint

Desserts

Sticky Toffee Pudding

vanilla ice cream, raisins, warm toffee sauce
&

White Chocolate Cheesecake

strawberries, orange sauce, graham crumbs

Coffee/Tea

price per person \$40.00

All brunch menus are available Saturday & Sunday, 10:00am-3:00pm.

For a complete list of beverages please see our website.

Add To Any Buffet Brunch Stationary Food Platters

Meat, Cheese & Pickles

charcuterie, cheese and
house-made pickles

Price per person \$9.00

Cold Seafood Board

a selection of poached shrimp,
oysters, smoked salmon and
tuna tartare

Price per person \$12.00

Fresh Fruit Platter

a selection of seasonal
fresh cut fruit

Price per person \$6.00

Beverage Station

a selection of juice,
& soft drinks

price per person \$2.50