



# ABERDEEN TAVERN

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

[www.theaberdeen.ca](http://www.theaberdeen.ca)  
Follow the tavern  
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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 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 anytime 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](mailto: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 (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](mailto: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 only 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, and 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  
3.5

soy maple pork belly, pickled apple, chili mayo, cilantro  
3.

crispy chicken drumette, blue cheese dressing, green onion  
3.

### Fish

crispy shrimp taco, crushed avocado, snow pea, chili vinaigrette, lemon aioli  
3.5

smoked salmon crostini, caper, sweet pickled onion, dill  
3.5

### Vegetarian

goat cheese croquette, roasted red pepper,  
tomato pesto, toasted hazelnuts  
3.

asparagus beignets, parmesan, garlic aioli  
3.

*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 and house-made pickles  
Price per person 9.

### **The Aberdeen Sandwich Board**

a variety of sandwiches including  
smoked turkey club wrap, shrimp Po'Boy,  
tomato, buffalo mozzarella  
Price per person 16.

### **Cold Seafood Board**

a selection of poached shrimp, oysters, smoked salmon and tuna tartare  
Price per person 12.

### **Fresh Fruit Platter**

a selection of seasonal fresh cut fruit  
Price per person 6.

### **Dessert Platter**

a selection of assorted bite sized squares and pastries  
Price per person 8.

### **Beverage Station**

a selection of juice, soft drinks, coffee & tea.  
price per person 3.5

## LUNCH MENUS

### Express Menu

#### Arugula Salad

pickled carrot, celery, grapes, toasted  
sunflower seeds, sherry vinaigrette

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#### Smoked Turkey Club

bacon, lettuce, tomato, avocado,  
onion mayo

or

#### Chickpea Burger

Feta, olive tapenade, house pickles,  
lettuce, tomato, mint yogurt  
*(Choice of fries or seasonal cup of soup)*

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#### Chocolate Chip Cookie

vanilla ice cream

Coffee/Tea

price per person 20.

### Menu A

#### Caesar Salad

bacon, garlic croutons, parmesan  
or

#### Seasonal Cup of Soup

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#### 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

#### Sweet Pea Risotto

sweet pea purée, aged balsamic

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#### Vanilla & Lemon Pot de Crème

seasonal fruit compote

Coffee/Tea

price per person 35.

## LUNCH MENUS

### Menu B

#### **Spinach & Strawberry Salad**

whipped feta, roasted almonds, aged  
balsamic, olive oil, basil

or

#### **Seasonal Cup of Soup**

or

#### **Buffalo Fried Cauliflower**

pickled crudité, buttered breadcrumbs, blue  
cheese dressing

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#### **Jerk Chicken**

scented rice, snow pea & mango salad,  
chili vinaigrette

or

#### **Flat Iron Steak**

7oz flatiron, warm panzanella salad, baby  
arugula, salsa verde

or

#### **Sweet Pea Risotto**

sweet pea purée, lemon ricotta,  
aged balsamic

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#### **Carrot Cheesecake**

walnut crumble, raisin chutney,  
caramel sauce

or

#### **Vanilla & Lemon Pot de Crème**

seasonal fruit compote

Coffee/Tea

price per person 45.

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

## DINNER MENUS

### Menu A

#### Arugula Salad

pickled carrot, celery, grapes, toasted  
sunflower seeds, sherry vinaigrette

or

#### Seasonal Cup of Soup

or

#### Buffalo Fried Cauliflower

pickled crudité, buttered breadcrumbs,  
blue cheese dressing

~

#### Roasted Chicken Supreme

white bean & chorizo ragout, cherry  
tomatoes, jalapeño crema, salsa verde

or

#### Possibly the Best Burger

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

or

#### Sweet Pea Risotto

sweet pea purée, lemon ricotta,  
aged balsamic

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#### Chocolate Peanut Butter Bar

strawberry purée, toasted  
breadcrumb gelato

or

#### Vanilla & Lemon Pot de Crème

seasonal fruit compote

Coffee/Tea

price per person 50.

### 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

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#### Steelhead Trout

marinated artichokes, chickpeas, spinach,  
smoked tomato broth, Cerignola olives

or

#### Braised Lamb Navarin

seasonal vegetables, crushed potatoes,  
lamb jus

or

#### Sweet Pea Risotto

sweet pea purée, lemon ricotta,  
aged balsamic

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#### Chocolate Peanut Butter Bar

strawberry purée, toasted  
breadcrumb gelato

or

#### Vanilla & Lemon Pot de Crème

seasonal fruit compote

Coffee/Tea

price per person 55.

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

## Menu C

## DINNER MENUS

## Menu D

### Spinach & Strawberry Salad

whipped feta, roasted almonds, aged balsamic, olive oil, basil  
or

### Buffalo Fried Cauliflower

pickled crudité, buttered breadcrumbs, blue cheese dressing  
or

### Grilled Asparagus

frisée, smoked ricotta, poached egg, fine herbs, mustard vinaigrette

~

### Steelhead Trout

marinated artichokes, chickpeas, spinach, smoked tomato broth, Cerignola olives  
or

### Braised Lamb Navarin

seasonal vegetables, crushed potatoes, lamb jus  
or

### Roasted Chicken Supreme

white bean & chorizo ragout, cherry tomatoes, jalapeño crema, salsa verde  
or

### Sweet Pea Risotto

sweet pea purée, lemon ricotta, aged balsamic

~

### Carrot Cheesecake

walnut crumble, raisin chutney, caramel sauce  
or

### Chocolate Peanut Butter Bar

strawberry purée, toasted breadcrumb gelato  
or

### Vanilla & Lemon Pot de Crème

seasonal fruit compote

Coffee/Tea

price per person 60.

### Spinach & Strawberry Salad

whipped feta, roasted almonds, aged balsamic, olive oil, basil  
or

### Buffalo Fried Cauliflower

pickled crudité, buttered breadcrumbs, blue cheese dressing  
or

### Grilled Asparagus

frisée, smoked ricotta, poached egg, fine herbs, mustard vinaigrette

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### Steelhead Trout

marinated artichokes, chickpeas, spinach, smoked tomato broth, Cerignola olives  
or

### 6oz. Canadian Prime Tenderloin

served with frites, asparagus, peppercorn jus  
or

### Roasted Chicken Supreme

white bean & chorizo ragout, cherry tomatoes, jalapeño crema, salsa verde  
or

### Sweet Pea Risotto

sweet pea purée, lemon ricotta, aged balsamic

~

### Carrot Cheesecake

walnut crumble, raisin chutney, caramel sauce  
or

### Chocolate Peanut Butter Bar

strawberry purée, toasted breadcrumb gelato  
or

### Vanilla & Lemon Pot de Crème

seasonal fruit compote

Coffee/Tea

price per person 65.

## BRUNCH BUFFET MENUS

### Menu A

#### Assorted Pastries & Fruit

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**Scrambled eggs**

**Home fries**

**French toast**

with stewed with maple syrup and  
vanilla chantilly

**Choice of 2**

bacon, sausage, honey ham, peameal

**Choice of Salad**

mixed greens or Caesar

Coffee/Tea

price per person 30.

### Menu B

#### Assorted Pastries & Fruit

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**Home fries**

**Bagel and lox**

**Vegetarian quiche**

**Spinach & Strawberry Salad**

whipped feta, roasted almonds, aged  
balsamic, olive oil, basil

**Tavern Benny**

smoked ham & hollandaise

**Choice of 2**

bacon, sausage, honey ham, peameal

Coffee/Tea

price per person 35.

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

*For a complete list of beverages please see our website.*

## BRUNCH BUFFET MENUS

### Menu C

#### Antipasto platter

grilled vegetables, charcuterie, olives,  
cheese, assorted crackers

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#### Soup of the day

#### Montreal smoked turkey club wraps

#### Vegetarian quiche

#### Bagel and lox

#### Garganelli

pork ragout, grilled broccolini, buffalo  
mozzarella, red wine, oregano

#### Choice of Salad

mixed greens, Caesar or  
spinach & strawberry

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#### Carrot Cheesecake

walnut crumble, raisin chutney,  
caramel sauce  
and

#### Chocolate Peanut Butter Bar

strawberry purée

#### Coffee/Tea

price per person 40.

### Brunch Stationary Food Platters

#### Meat, Cheese & Pickles

charcuterie, cheese and  
house-made pickles

price per person 9.

#### Cold Seafood Board

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

price per person 12.

#### Fresh Fruit Platter

a selection of seasonal  
fresh cut fruit

price per person 6.

#### Beverage Station

a selection of juice,  
soft drinks, coffee & tea.

price per person 3.5

*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.*