



# ABERDEEN TAVERN

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

[www.theaberdeen.ca](http://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 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.

Additional labour fees may apply should you require an earlier start time or later end time. Please inquiry with the coordinator.

### **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@theaberdeen.ca](mailto:events@theaberdeen.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. The main dining room can accommodate a group of up to 14 guests.

### **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@theaberdeen.ca](mailto:events@theaberdeen.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 10 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.

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.

sweet potato beignets, parmesan, chili 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, philly cheese steak sandwich,  
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

honey poached apricots, fennel,  
pecorino, toasted hemp seeds, shallot  
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)*

~

#### 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

~

#### Fish & Chips

beer battered cod, frites, homemade  
tartar sauce

or

#### Possibly the Best Burger

lettuce, bacon & onion jam, aged cheddar,  
tavern mayo, chili BBQ sauce  
served with frites

or

#### Cauliflower Risotto

cauliflower purée, curry oil, toasted  
almonds

~

#### Earl Grey Crème Brûlée

lavender, vanilla

Coffee/Tea

price per person 35.

## LUNCH MENUS

### Menu B

#### Carrot Salad

roasted carrots, spiced pumpkin seeds,  
watercress, sumac, labneh, carrot vinaigrette

or

#### Seasonal Cup of Soup

or

#### Cider Fried Brussels Sprouts

pickled apple, double smoked bacon, empire  
apple dressing

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#### Jerk Chicken

scented rice, snow pea & mango salad,  
chili vinaigrette

or

#### Flat Iron Steak

7oz flatiron, cheddar polenta, grilled broccoli,  
pickled chilis, peppercorn jus

or

#### Cauliflower Risotto

cauliflower purée, curry oil, toasted almonds

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#### White Chocolate Cheesecake

brown butter gram crumb,  
sour cherry compote

or

#### Earl Grey Crème Brûlée

lavender, vanilla

Coffee/Tea

price per person 45.

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



## DINNER MENUS

### Menu A

#### **Arugula Salad**

honey poached apricots, fennel, pecorino,  
toasted hemp seeds, shallot vinaigrette

or

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

or

#### **Cider Fried Brussels Sprouts**

pickled apple, double smoked bacon,  
empire apple dressing

~

#### **Roasted Chicken Supreme**

lentil & bacon ragout, salsa verde, charred  
lime crema

or

#### **Possibly the Best Burger**

lettuce, bacon & onion jam, aged cheddar,  
tavern mayo, chili BBQ sauce  
served with frites

or

#### **Cauliflower Risotto**

cauliflower purée, curry oil, toasted  
almonds

~

#### **Chocolate Peanut Butter Bar**

strawberry purée, banana bread crumble,  
salted vanilla ice cream

or

#### **Earl Grey Crème Brûlée**

lavender, vanilla

Coffee/Tea

price per person 50.

### Menu B

#### **Caesar Salad**

bacon, garlic croutons, parmesan

or

#### **Arancini**

buffalo mozzarella, basil, marinara,  
aged balsamic, parmesan

or

#### **Cider Fried Brussels Sprouts**

pickled apple, double smoked bacon, empire  
apple dressing

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#### **Steelhead Trout**

crushed Jerusalem artichokes, roasted beets,  
horseradish dressing, dill oil

or

#### **Blanquette of Lamb**

braised fennel, seasonal vegetables, thyme  
cream reduction

or

#### **Cauliflower Risotto**

cauliflower purée, curry oil, toasted almonds

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#### **Chocolate Peanut Butter Bar**

strawberry purée, banana bread crumble,  
salted vanilla ice cream

or

#### **Earl Grey Crème Brûlée**

lavender, vanilla

Coffee/Tea

price per person 55.

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

## DINNER MENUS

### Menu C

#### Carrot Salad

roasted carrots, spiced pumpkin seeds, watercress,  
sumac, labneh, carrot vinaigrette

or

#### Cider Fried Brussels Sprouts

pickled apple, double smoked bacon, empire apple  
dressing

or

#### Chicken Liver & Foie Gras Parfait on Toast

de la terre sourdough, mushroom relish, cranberry  
mostarda, red wine syrup

~

#### Steelhead Trout

crushed Jerusalem artichokes, roasted beets,  
horseradish dressing, dill oil

or

#### Blanquette of Lamb

braised fennel, seasonal vegetables, thyme cream  
reduction

or

#### Roasted Chicken Supreme

lentil & bacon ragout, salsa verde, charred lime crema

or

#### Cauliflower Risotto

cauliflower purée, curry oil, toasted almonds

~

#### White Chocolate Cheesecake

brown butter gram crumb,  
sour cherry compote

or

#### Chocolate Peanut Butter Bar

strawberry purée, banana bread crumble, salted  
vanilla ice cream

or

#### Earl Grey Crème Brûlée

lavender, vanilla

Coffee/Tea

price per person 60.

### Menu D

#### Carrot Salad

roasted carrots, spiced pumpkin seeds, watercress,  
sumac, labneh, carrot vinaigrette

or

#### Cider Fried Brussels Sprouts

pickled apple, double smoked bacon, empire apple  
dressing

or

#### Chicken Liver & Foie Gras Parfait on Toast

de la terre sourdough, mushroom relish, cranberry  
mostarda, red wine syrup

~

#### Steelhead Trout

crushed Jerusalem artichokes, roasted beets,  
horseradish dressing, dill oil

or

#### 6oz. Canadian Prime Tenderloin

served with frites, broccolini, peppercorn jus

or

#### Roasted Chicken Supreme

lentil & bacon ragout, salsa verde, charred lime crema

or

#### Cauliflower Risotto

cauliflower purée, curry oil, toasted almonds

~

#### White Chocolate Cheesecake

brown butter gram crumb,  
sour cherry compote

or

#### Chocolate Peanut Butter Bar

strawberry purée, banana bread crumble, salted  
vanilla ice cream

or

#### Earl Grey Crème Brûlée

lavender, vanilla

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

arugula or Caesar

Coffee/Tea

price per person 30.

### Menu B

Assorted Pastries & Fruit

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Home fries

Bagel and lox

Vegetarian quiche

Carrot Salad

roasted carrots, spiced pumpkin seeds,  
watercress, sumac, labneh, carrot  
vinaigrette

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. Quantities for  
brunch buffets must adhere to a minimum of 10.*

*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

arugula, Caesar or  
carrot

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#### White Chocolate Cheesecake

brown butter gram crumb,  
sour cherry compote  
and

#### Chocolate Peanut Butter Bar

strawberry purée, banana bread crumble

#### 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.*