



# 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 \$6,500.00 (prior to tax and gratuity). Any group booking over 14 people is to be made through our events coordinator [events@equalparts.ca](mailto:events@equalparts.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@equalparts.ca](mailto:events@equalparts.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

pork belly pot stickers, soy BBQ sauce, chili aioli, scallion  
3.

duck breast, Thai curry broth, pickled onion, cilantro  
3.

### Fish

crispy shrimp taco, avocado, pickled kohlrabi, ginger aioli, sesame, cilantro  
3.5

crab cake, tartar sauce, dill  
3.5

tuna lettuce wrap, avocado, pickled carrot & celery, yuzu miso vinaigrette,  
cilantro  
3.5

### Vegetarian

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

sweet potato beignets, parmesan, chili aioli  
3.

mushroom dumpling, hoisin, cilantro  
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, braised beef melt, crispy eggplant sandwich

Price per person 12

Include Chef's Choice Salad – Add 4

### **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

#### Caesar Salad

bacon, garlic croutons,  
parmesan

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#### Smoked Turkey Club

bacon, lettuce, tomato,  
avocado, onion mayo  
or

#### Crispy Eggplant Sandwich

buffalo mozzarella, parmesan,  
marinara, basil, balsamic

*(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

#### Beet Salad

spinach, goat cheese, orange,  
smoked pecans, honey, ginger vinaigrette  
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 fries

or

#### Truffle Tagliatelle

spinach, parmesan, chili,  
white wine butter sauce

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#### Pot au Crème

seasonal fruit compote

Coffee/Tea

price per person 35.

## LUNCH MENUS

### Menu B

#### **Beet Salad**

spinach, goat cheese, orange,  
smoked pecans, honey, ginger vinaigrette

or

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

or

#### **Buffalo Fried Cauliflower**

pickled crudité, buttered breadcrumbs,  
blue cheese dressing

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#### **Curried Lamb Stew**

scented rice, pickled raisins,  
crisp chickpeas & onion, cilantro

or

#### **Flat Iron Steak**

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

or

#### **Truffle Tagliatelle**

spinach, parmesan, chili,  
white wine butter sauce

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#### **White Chocolate Cheesecake**

brown butter gram crumb,  
sour cherry compote

or

#### **Pot au 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

#### Caesar Salad

bacon, garlic croutons, parmesan  
or

#### Seasonal Cup of Soup

or

#### Cider Fried Brussels Sprouts

pickled apple, double smoked bacon,  
empire apple dressing

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#### Roasted Chicken Supreme

red pepper & bacon purée,  
triple cooked potato, broccoli,  
pickled onion, aged balsamic  
or

#### Possibly the Best Burger

bacon, lettuce, confit onion, aged cheddar,  
tavern mayo, chili BBQ sauce;  
served with fries

or

#### Truffle Tagliatelle

spinach, parmesan, chili,  
white wine butter sauce

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#### Chocolate Peanut Butter Bar

strawberry purée, banana bread crumble,  
salted vanilla ice cream  
or

#### Pot au Crème

seasonal fruit compote

Coffee/Tea

price per person 50.

### Menu B

#### Beet Salad

spinach, goat cheese, orange,  
smoked pecans, honey, ginger vinaigrette  
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

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

#### Roasted Chicken Supreme

red pepper & bacon purée,  
triple cooked potato, broccoli,  
pickled onion, aged balsamic  
or

#### Truffle Tagliatelle

spinach, parmesan, chili,  
white wine butter sauce

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#### Chocolate Peanut Butter Bar

strawberry purée, banana bread crumble,  
salted vanilla ice cream  
or

#### Pot au Crème

seasonal fruit compote

Coffee/Tea

price per person 55.

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

## DINNER MENUS

### Menu C

#### Beet Salad

spinach, goat cheese, orange,  
smoked pecans, honey, ginger vinaigrette  
or

#### Buffalo Fried Cauliflower

pickled crudité, buttered breadcrumbs,  
blue cheese dressing  
or

#### Mozzarella Crostini

coppa, grapes, basil pesto,  
celery, aged balsamic

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#### Steelhead Trout

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

#### Braised Beef Cheek

truffle potato gratin, buttered green beans,  
crisp onions, jus  
or

#### Roasted Chicken Supreme

red pepper & bacon purée,  
triple cooked potato, broccoli,  
pickled onion, aged balsamic  
or

#### Truffle Tagliatelle

spinach, parmesan, chili,  
white wine butter sauce

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#### 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

#### Pot au Crème

seasonal fruit compote

Coffee/Tea

price per person 60.

### Menu D

#### Beet Salad

spinach, goat cheese, orange,  
smoked pecans, honey, ginger vinaigrette  
or

#### Buffalo Fried Cauliflower

pickled crudité, buttered breadcrumbs,  
blue cheese dressing  
or

#### Mozzarella Crostini

coppa, grapes, basil pesto,  
celery, aged balsamic

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#### Steelhead Trout

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

#### 6oz Sterling Silver Tenderloin

served with frites, roasted mushrooms  
caramelized onions, peppercorn jus  
or

#### Roasted Chicken Supreme

red pepper & bacon purée,  
triple cooked potato, broccoli,  
pickled onion, aged balsamic  
or

#### Truffle Tagliatelle

spinach, parmesan, chili,  
white wine butter sauce

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#### 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

#### Pot au 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

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French Toast

with stewed strawberries  
with maple syrup & vanilla chantilly

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Choice of 2

bacon, sausage, honey ham, peameal

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Choice of Salad

Beet or Caesar

Coffee/Tea

price per person 30.

### Menu B

Assorted Pastries & Fruit

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Home Fries

Bagel & Lox

Vegetarian Quiche

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Tavern Salad

baby greens, avocado, tomato,  
sunflower seeds, scallion,  
lemon poppy seed vinaigrette

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Tavern Benny

smoked ham & hollandaise

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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 & Lox

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#### Lamb Garganelli

artichokes, heirloom carrots,  
pickled fennel, red wine marinara,  
mascarpone, mint

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#### Choice of Salad

Beet or Caesar

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#### White Chocolate Cheesecake

brown butter gram crumb,  
sour cherry compote  
&

#### Chocolate Peanut Butter Bar

strawberry purée, banana bread crumble

#### Coffee/Tea

price per person 40.

### Brunch Stationary Food Platters

#### Meat, Cheese & Pickles

charcuterie, cheese  
& house-made pickles

price per person 9.

#### Cold Seafood Board

a selection of poached shrimp,  
oysters, smoked salmon  
& 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.*