

HAMILTON
ON · CAN



ABERDEEN TAVERN

PRIVATE DINING

905-523-7707

events@equalpartshospitality.ca

theaberdeentavern.ca



Simon

Michael & Sarah
A Celebration of Their Marriage

Friday, 10th October 2014

6.00pm - 10.00pm

Reception at The Old Rectory

10 Church Lane, Blandford

Wiltshire, BA8 9PU

For more information please contact

Michael & Sarah on 01258 841111

or email info@simonandmichael.co.uk

www.simonandmichael.co.uk



BRUNCH BUFFET

priced per person

MENU A

Pastries & Fruit

served upon arrival

—

Tavern Salad

*arugula, beets, pomegranate vinaigrette,
goat cheese, pickled pear*

—

Home Fries

Bacon

Sausage

—

Scrambled Eggs

—

French Toast

stewed strawberries, vanilla whipped cream

—

Coffee & Tea

40.

MENU B

Pastries & Fruit*

Bagels & Smoked Salmon*

dill cream cheese, red onion, capers, arugula

**served upon arrival*

—

Tavern Salad

*arugula, beets, pomegranate vinaigrette,
goat cheese, pickled pear*

or

Caesar Salad

*romaine, double-smoked bacon,
garlic croutons, parmesan*

—

Home Fries

Bacon

Sausage

—

Scrambled Eggs

or

Eggs Benedict

English muffin, smoked ham, hollandaise

—

French Toast

stewed strawberries, vanilla whipped cream

—

Coffee & Tea

45.

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

BRUNCH BUFFET

priced per person

MENU C

Charcuterie & Cheese*

Bagels & Smoked Salmon*

dill cream cheese, red onion, capers, arugula

*served upon arrival

Tavern Salad

*arugula, beets, pomegranate vinaigrette,
goat cheese, pickled pear*

or

Caesar Salad

*romaine, double-smoked bacon,
garlic croutons, parmesan*

Home Fries

Bacon

Sausage

Peameal Bacon

Eggs Benedict

English muffin, smoked ham, hollandaise

Turkey Club Wraps

*Montreal smoked turkey, romaine,
cheddar, bacon, Caesar*

Assorted Pastries & Fruit

Coffee & Tea

45.

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EXPRESS LUNCH

priced per person

pre-selected appetizer for the group:

Root Vegetable Minestrone (GF) (V)

squash, parsnip, kale, white bean, tomato, sage

or

Tavern Salad (GF) (MV)

*arugula, beets, pomegranate vinaigrette,
goat cheese, pickled pear*

—

Chicken Cobb Salad (MGF)

*bacon, blue cheese, soft-boiled egg, avocado, tomato,
romaine, citrus vinaigrette, Caesar dressing, croutons*

or

Aberdeen Tavern Burger

*bacon, cheddar, lettuce, tomato, Tavern mayo
served with fries*

or

Vegan Butter Chicken (MGF) (V)

*autumn vegetables, tofu, chickpeas,
scented rice, flatbread*

—

Optional Dessert Platter Upgrade*

assorted squares, bars, and cookies

**add \$5 per person*

—

Coffee & Tea

40.

(GF) Gluten-free (MGF) Can be modified gluten-free (V) Vegan (MV) Can be modified vegan

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LUNCH

priced per person

MENU A

Tavern Salad (GF) (MV)

*arugula, beets, pomegranate vinaigrette,
goat cheese, pickled pear*

or

Caesar Salad (MGF)

*romaine, double-smoked bacon,
garlic croutons, parmesan*

—

Aberdeen Tavern Burger

*bacon, cheddar, lettuce, tomato, Tavern mayo
served with fries*

or

Tofu Butter Chicken (MGF) (MV)

*autumn vegetables, tofu, chickpeas,
scented rice, flatbread*

or

Roast Chicken (GF)

Cajun vegetables, crispy onion, sweet mustard sauce

—

Chocolate Crèmeux (GF)

orange-cranberry, torched meringue

—

Coffee & Tea

50.

MENU B

Tavern Salad (GF) (MV)

*arugula, beets, pomegranate vinaigrette,
goat cheese, pickled pear*

or

Caesar Salad (MGF)

*romaine, double-smoked bacon,
garlic croutons, parmesan*

or

Root Vegetable Minestrone (GF) (V)

squash, parsnip, kale, white bean, tomato, sage

—

Roasted Salmon (GF)

*quinoa & wild rice, apricots, kale,
grilled broccolini, basil pesto*

or

Chicken Cobb Salad (GF)

*bacon, blue cheese, soft-boiled egg, avocado, tomato,
romaine, citrus vinaigrette, Caesar dressing, croutons*

or

Mushroom Risotto (GF) (MV)

*sherry-glazed mushrooms, sunchoke chips,
aged balsamic, parmesan*

—

Chocolate Crèmeux (GF)

orange-cranberry, torched meringue

or

Candy Apple Crème Brulée (GF)

—

Coffee & Tea

55.

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LUNCH BUFFET

priced per person

MENU A

Chickpea & Yam Hummus
crudités, pumpkin seeds, flatbread, spiced crackers

SALADS & SIDES

Caesar Salad (MGF)
romaine, double-smoked bacon, garlic croutons, parmesan
or

Quinoa & Wild Rice Salad (GF) (V)
dried fruits, kale, basil pesto,
toasted almonds, citrus vinaigrette

House Kettle Chips
Tavern spice

Roasted Vegetables

SANDWICHES

Turkey Club
Montreal smoked turkey, arugula, tomato,
avocado, Tavern mayo, rye bread

Vegan Curried Tofu Wrap
red peppers, cauliflower onion, grilled vegetables

Muffuletta Sandwich
Sam's relish, Genoa salami, mortadella, Swiss,
provolone, mustard, baguette

Assorted Pastry Board

Coffee & Tea

40.

MENU B

Antipasto Board
local meats & cheeses, marinated vegetables,
pickles, mustard, olives

SALADS & SIDES

Caesar Salad (MGF)
romaine, double-smoked bacon, garlic croutons, parmesan
or

Quinoa & Wild Rice Salad (GF) (V)
dried fruits, kale, basil pesto,
toasted almonds, citrus vinaigrette

House Kettle Chips
Tavern spice

Root Vegetable Minestrone (GF) (V)
squash, parsnip, kale, white bean, tomato, sage

SANDWICHES

Turkey Club
Montreal smoked turkey, arugula, tomato,
avocado, Tavern mayo, rye bread

Vegan Curried Tofu Wrap
red peppers, cauliflower onion, grilled vegetables

Muffuletta Sandwich
Sam's relish, Genoa salami, mortadella, Swiss,
provolone, mustard, baguette

PASTA

Orecchiette Primavera
tomato, zucchini, peppers, eggplant, parmesan

Assorted Pastry Board

Coffee & Tea

50.

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HORS D'ŒUVRES

priced per dozen

*recommended 3–4 pieces per person for cocktail hour
or 6–8 pieces per person for cocktail reception*

MEAT

50.

Truffled Beef Tartare
on crostini with parmesan

Tomato-Braised Meatballs

Grilled Chicken Skewers (GF)
pepperoncini aioli

FISH

48.

Fish & Chip Bites
garlic aioli

Crab Cakes
Tavern aioli

Poached Shrimp (GF)
cocktail sauce

VEGETARIAN

36.

Jalapeño & Goat Cheese Croquettes

Mushroom Arancini

Whipped Ricotta Beignets

Charred Corn Fritters (GF) (V)
pineapple hot sauce, green onions

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STATIONARY PLATTERS

*priced per person
12-person minimum order*

Charcuterie & Cheese	<i>house-made pickles</i>	12.
Oyster Board	<i>lemon, hot sauce, horseradish, mignonette</i>	40.
Fresh Fruit	<i>selection of seasonal fresh fruit</i>	10.
Dessert	<i>assortment of bite-size squares</i>	12.
Juice Station	<i>assorted fruit juices</i>	7.
Coffee & Tea	<i>regular and decaf coffees, assorted herbal teas, dairy, sugar</i>	5.

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DINNER

priced per person

MENU A

Tavern Salad (GF) (MV)

*arugula, beets, pomegranate vinaigrette,
goat cheese, pickled pear*

or

Caesar Salad (MGF)

*romaine, double-smoked bacon,
garlic croutons, parmesan*

—

Aberdeen Tavern Burger

*bacon, cheddar, lettuce, tomato, Tavern mayo
served with fries*

or

Tofu Butter Chicken (MGF) (MV)

*autumn vegetables, tofu, chickpeas,
scented rice, flatbread*

or

Chicken Breast (GF)

*scaloped potatoes, turnips, carrots,
pickled onion, jus*

—

Chocolate Crèmeux (GF)

orange-cranberry, torched meringue

—

Coffee & Tea

60.

MENU B

Tavern Salad (GF) (MV)

*arugula, beets, pomegranate vinaigrette,
goat cheese, pickled pear*

or

Caesar Salad (MGF)

*romaine, double-smoked bacon,
garlic croutons, parmesan*

or

Mushroom Arancini

marinara, mushroom salad, parmesan

—

Roasted Salmon (GF)

white bean cassoulet, kale, squash gastrique

or

Chicken Breast (GF)

*scaloped potatoes, turnips, carrots,
pickled onion, jus*

or

Mushroom Risotto (GF) (MV)

*sherry-glazed mushrooms, sunchoke chips,
aged balsamic, parmesan*

—

Chocolate Crèmeux (GF)

orange-cranberry, torched meringue

or

Candy Apple Crème Brulée (GF)

—

Coffee & Tea

65.

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DINNER

priced per person

MENU C

Caesar Salad (MGF)

*romaine, double-smoked bacon,
garlic croutons, parmesan*

or

Jumbo Shrimp Cocktail (GF)

cocktail sauce, lemon

or

Mushroom Arancini

marinara, mushroom salad, parmesan

—

Roasted Salmon (GF)

white bean cassoulet, kale, squash gastrique

or

Chicken Breast (GF)

*scaloped potatoes, turnips, carrots,
pickled onion, jus*

or

Braised Beef (GF)

truffled pot-roasted vegetables, crispy leek, jus

or

Mushroom Risotto (GF) (MV)

*sherry-glazed mushrooms, sunchoke chips,
aged balsamic, parmesan*

—

Chocolate Crèmeux (GF)

orange-cranberry, torched meringue

or

Candy Apple Crème Brulée (GF)

—

Coffee & Tea

75.

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The Laundry Rooms™

Welcome to The Laundry Rooms on Augusta Street, an Equal Parts Hospitality collaboration.



Finally! Hamilton has a boutique hotel, and we're part of it.

→



Looking for guest accommodations after your event with us?

A place for your wedding party beforehand?

A place to socialize after the conference?

We got you.

You can find our 40-room hotel on vibrant Augusta Street, steps from some of the best restaurants, bars and coffee shops in the city.

Our one- or two-bedroom suites are pet friendly and feature full kitchens, laundry facilities, floor-to-ceiling windows and playful living areas.

www.thelaundryrooms.ca
[@the_laundry_rooms](https://www.instagram.com/the_laundry_rooms)



FAQ

How many guests does your private event space accommodate?

The Apartment, located on the second level of the restaurant, is our private event space that holds a maximum of 28 guests for a seated meal and 40 guests for a reception. Contact a member of our events team at events@equalparts.ca to book an event in The Apartment. Please note that The Apartment is not wheelchair accessible.

At what time of day can we have our event?

The Apartment is available for brunch and lunch events between the hours of 11:00 AM and 3:00 PM. Evening events are available between 4:00 PM and 9:00 PM Monday through Thursday, and 4:00 PM to 10:00 PM Friday and Saturday. Should you require a booking window outside of these times, please speak with a member of our events team. (Additional fees may apply.) Access to The Apartment will be provided one (1) hour prior to the confirmed guest arrival time. Is the restaurant available for a full buyout?

Is the restaurant available for a full buyout?

The Aberdeen Tavern is available for buyouts. A deposit of \$1,000 is due upon booking, with the remaining balance paid seven (7) days prior to the event date. (Bar consumption will be reconciled on the event day.)

Food and Beverage Minimum Requirements for Full Buyout (excluding tax and gratuity):

Sunday–Thursday:	\$7,500
Friday–Saturday:	\$13,000
Lunch Buyout, Monday–Friday:	\$2,000

Availability is dependent on restaurant operational hours. Please speak to our events team to inquire about dates and availability.

Is there a charge for booking The Apartment at The Aberdeen Tavern?

There is no charge to use The Apartment, provided that the minimum food and beverage expenditure is reached. A credit card will be required to reserve the space. In the event that the food and beverage minimum is not reached, the difference will be paid in a room rental fee.

Upon reviewing the package details, should you decide that your group will not meet the minimum spend requirement to secure the room, our team will be happy to recommend alternative options in one of our other establishments, or (depending on the number of guests) in our main dining room

2022 Food and Beverage Minimum Requirements for Bookings in The Apartment (excluding tax and gratuity):

Monday (daytime & evening):	\$1,500
Tuesday–Friday (daytime):	\$1,000
Saturday–Sunday (daytime):	\$1,000
Sunday–Wednesday (evening):	\$1,250*
Thursday–Saturday (evening):	\$1,500*
New Year's Eve (evening):	\$3,000

*The evening food and beverage minimum in the months of November and December will fluctuate and be determined based on the specific date and event requirements.

2023 Food and Beverage Minimum Requirements for Bookings in The Apartment (excluding tax and gratuity):

Brunch (Saturday–Sunday):	\$1,500
Lunch (Monday–Friday):	\$1,000
Dinner (Sunday–Thursday):	\$1,500*
Dinner (Friday–Saturday):	\$2,000*

*The evening food and beverage minimum in the months of November and December will fluctuate and be determined based on the specific date and event requirements.

How are the costs determined?

Charges for your event are based on the total food and beverage sales, plus applicable government taxes (13%) and gratuity (18%). Taxes will be charged on the total amount, including service.

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. 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 cakes. Our plating fee is \$3.00 per person.

Menu prices listed in this package do not include applicable tax (13%) and gratuity (18%).

How far in advance do we need to book?

Bookings are made with a member of our events team at events@equalparts.ca, and availability is dependent on the time of year. We recommend booking at least two (2) weeks in advance with all finalized details, including food and beverage selection, confirmed seven (7) days prior to the event date.

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

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

Is there a bar in the room?

We have a bar located in the main dining room. Our staff can provide full beverage service to The Apartment through this bar. A limited satellite bar with beer and wine selections can be offered for standing receptions at the discretion of the client.

Is there a policy for liquor consumption?

The Aberdeen Tavern and its staff comply with all AGCO policies and regulations regarding liquor laws and the responsible service of alcohol to our patrons.

Is there parking available?

There is a parking lot just west of the building. It is available Monday through Friday after 5:00 PM, and all day on Saturday and Sunday. On-street parking is available on the north side of Aberdeen Avenue, as well as on all side streets in the surrounding neighbourhood, including Dundurn Street.

How are payments made?

We accept all major credit cards, debit cards, or cash. We do not accept Equal Parts gift cards. We do not provide invoices to be paid at a later date.

When do I need to provide the final guest count?

The final guaranteed number of people attending, not subject to reduction, is required 72 hours prior to your function. Final charges will be based on the guaranteed number of guests, or the number of attendees, whichever is greater.

Do your menu items ever change?

The event menu package is updated seasonally in an effort to provide you and your guests with the freshest ingredients. Menu changes and updates will be provided through written notice from your coordinator at least seven (7) days prior to your function date.

Is there a cancellation fee?

Food quantity orders are considered firm at 72 hours prior to the event start date and cannot be reduced after this time. Events cancelled within seven (7) business days of the event date will be charged half the food and beverage minimum plus tax. Events cancelled within three (3) business days will be charged the full food and beverage minimum plus tax.



