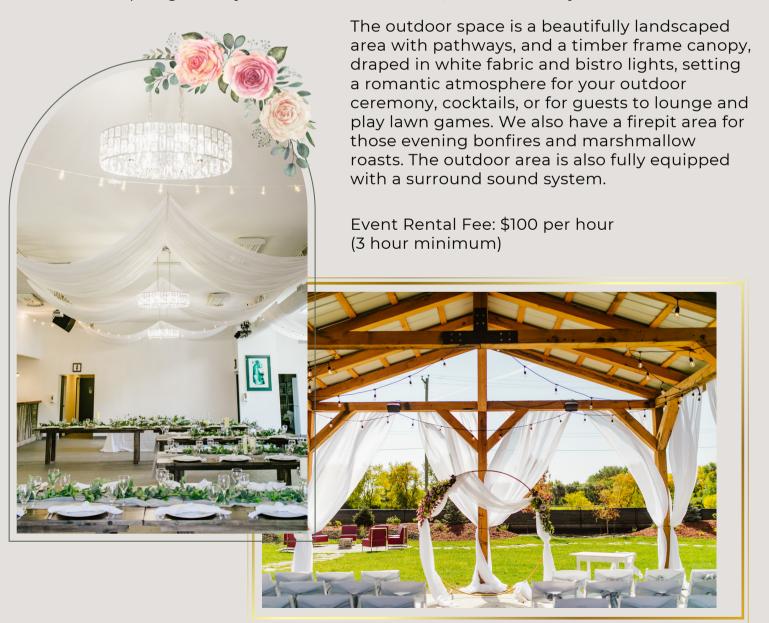




The Backyard on Aberdeen offers a welcoming atmosphere for your event. Our indoor banquet room has a capacity of up to 150 people and boasts an open floorplan with white draping and lights on the ceiling, 2 Screens and Projector, a Full Service Bar, a Sound / DJ booth and Surround sound wired into the building. The clean white room creates the perfect backdrop to go with your decorations, colours, and vision for your event.





Home Cooked Quality

ALL OUR MENU ITEMS ARE CREATED FROM SCRATCH WITH FRESH INGREDIENTS. WE PRIDE OURSELVES IN UPHOLDING SUPERIOR QUALITY IN ALL OUR FOOD, FOR AN OUTSTANDING CULINARY EXPERIENCE.

- Breakfast -

All breakfasts include coffee and tea.

CLASSIC BREAKFAST BUFFET

Scrambled Eggs, Hash browns, Breakfast Sausages or Bacon & Toast

CONTINENTAL

Assorted Muffins, Croissants, & Whole Fresh Fruit

\$20

\$15

HASH BROWN CASSEROLE & QUICHE SQUARES

Cubed Hash Browns with onion, peppers, & cheese. Crusted or uncrusted Quiche

THE LIGHTER SIDE

Yogurt Parfaits, Fresh Fruit Arrangement, Chia Pudding, & Muffins







\$22

\$17

- LUNCH -

CLASSIC SANDWICHES & WRAPS BUFFET	\$17	FALAFEL WRAP Served with hummus & tahini salad.	\$12
Choose any 4: Ham & Cheese, Turkey Bacon, Italian Meats, Vegetarian, Egg Salad, & Tuna Salad.		SHAWARMA WRAP Served with fries.	\$15
TACO SALAD BAR Create your own with: ground beef or chicken, lettuce, rice, tomatoes, peppers, beans, cheese, taco chips, salsa & sour cream.	\$22	CHILI Served with homemade cheese and herb biscuits.	\$18
GLUTEN FREE FALAFEL Served with hummus.	\$12	AIDA'S FAMOUS LASAGNA Served with garlic toast.	\$18
GLUTEN FREE HUMMUS & VEGETABLE WRAP	\$12	QUICHE Served with choice of salad.	\$12
Served in a rice wrap.		PULLED PORK SANDWICH	\$20
BAKED SALMON Served with rice pilaf and choice of either vegetables or salad.	\$28	Fresh bun with pulled pork and coleslaw CREAMY CURRY	\$20
VEGETARIAN LENTILS & RICE (MUJADDARA)	\$15	CHICKEN Served with chickpeas and rice	
SESAME CHICKEN Served on rice	\$20		



Mixed Greens & Cranberry | Pecans Salad | Quinoa Salad | Caesar Salad Curry Chickpea Salad | Greek Quinoa Salad | Tabbouleh Salad Potato Salad Oriental Salad | Farmers Market Salad







- APPETIZERS -

Pick 4 options (1 meat & 3 other) Group One - \$25 Per Person

BRUSCHETTA

Fresh Tomatoes and Herbs

HUMMUS

Served in Small Cup with Vegetable Display

CRUSTLESS MINI QUICHE

Home made with Green Onion, Three Cheese, Bacon, Herbs & Spices

VEGETABLE TRAY

With Homemade Dip

SKEWERS

Choose Chicken, Shrimp, or Pork

LEBANESE DIP

Served in Small Cup with Vegetable Display

WINGS

Custom Flavours

CUCUMBER

With Signature Topping

AVOCADO BAGGETT

Guacamole on Toasted Baguette

SAMOSAS

SPANAKOPITA

Phyllo Pastry with Spinach & Feta

VEGETARIAN EGG ROLES

- APPETIZERS -

Pick 5 options (2 meat & 3 other) Group Two - \$35 Per Person

BACON WRAPPED JALAPENOS

MINI YORKSHIRE PUDDING

Mushrooms, Caramelized, Onions & Swiss Cheese

- APPETIZERS -

Pick 5 options

Group Two - \$35 Per Person

BRIE & CRANBERRY

Baked Phyllo Pastry & Stuffed

CHARCUTERIE SKEWERS

Classic Ingredients served Conveniently

STUFFED MUSHROOMS

Spinach, Cream Chees & Bacon

FALAFEL BITES

Chickpeas, Fresh Herbs & Spices

FIG PUFF PASTRY

With Brie & Thyme

HUMMUS

Served in Small Cup with Vegetable Display

CRUSTLESS MINI QUICHE

Home made with Green Onion, Three Cheese, Bacon, Herbs & Spices

LEBANESE DIP

Served in Small Cup with Vegetable Display

SKEWERS

Choose Chicken, Shrimp, or Pork

CHARCUTERIE BOARD

\$16 pp

Assorted Crackers, Cheeses and Meats

HUMMUS DUO WITH FALAFEL BITES

Made from Scratch

VEGETABLE TRAY

With Homemade Dip

BRUSCHETTA

Fresh Tomatoes with Garlic, Basil, & Olive Oil

WINGS

Custom Flavours

CUCUMBER

With Signature Topping

AVOCADO BAGGETT

Guacamole on toasted Baguette

SAMOSAS

SPANAKOPITA

Phyllo Pastry with Spinach & Feta

VEGETARIAN EGG ROLES

PINWHEEL.

Wrap with Cream Cheese, Fetta, Green Onion, Craisins & Spices

SHRIMP RING













- DINNER ENTRÉES -

Platted or buffet Meals served with your choice of a Salad, Starch, and Vegetable option. Signature Bread Board on the table. For plated meals, additional staff hours will be added.

BEEF

PRIME RIB Slow Roasted Canadian Prime Rib with Yorkshire Pudding & Gravy	\$55	ROAST BEEF Slow Cooked and Served with Our Homemade Gravy	\$45
BEEF WELINGTON Wrap Filet Mignon in Puff Pastry	\$50	HERB GARLIC STEAK 8 oz. AAA Grade	\$45
NEW YORK STEAK 80z AAA Grade	\$45		

CHICKEN

HERB ROASTED CHICKEN THIGHS Juicy Chicken with Fresh Herbs &	\$38	CHICKEN AIDA Topped with Our Homemade Aida's Signature Sauce	\$40
CHICKEN SUPREME Homemade Mushroom Cream	\$40	BBQ ¼ CHICKEN With Sweet & Sour Notes	\$40
Sauce		HOMEMADE CHICKEN	\$20
ASPARAGUS STUFFED CHICKEN	\$38	FINGERS Hand Breaded & Homemade	
Baked with 3 Cheese		TRADITIONAL TURKEY MEAL	\$42
SESAME CHICKEN Served on rice	\$38	Turkey, staffing, cranberry sauce, mashed potato, gravy, roasted vegetable and salad	

- DINNER ENTRÉES -

Continued

PORK

MAPLE PORK TENDERLOIN

Cooked With Canadian Maple Syrup & Dijon Mustard \$38

STUFFED PORK LOIN CHOP

With Herbs, Sage, Garlic, Apples & Butter

\$38

\$38

FROM THE SEA

HERB SALMON

Flakey Salmon Crusted in Herbs & Lemon

\$45

SEARED GARLIC PRAWNS

5 Jumbo Prawns

HOMEMADE BREADED HADDOCK

Toped with Homemade Lemon Dill Sauce

\$45

VEGETARIAN

STUFFED PEPPER

Rice, Tomato Sauce & Vegetables with Greek Yogurt

FETTUCCINE ALFREDO

Homemade Alfredo Sauce

\$25

\$17

STUFFED PORTOBELLO MUSHROOM

Stuffed with Bacon, Onion, Spinach & Cheese

STUFFED EGGPLANT

Fresh Tomatoes, Herbs, Goat Cheese & Caramelized Onion \$35

\$30













- ACCOMPANIMENTS -

Choose one of each

- SALADS -

Caesar Salad | 7 Greens Garden Salad | Strawberry Pecan Spinach Salad Greek Salad | Oriental Salad | Coleslaw | Macaroni Salad | Potato Salad

- STARCH OPTIONS -

Mashed Potatoes | Baked Potato | Roasted Baby Potatoes | Fried Rice Scalloped Potatoes | Sweet Potato Mash | Herb Rice | Rice Pilaf | pierogies

- VEGETABLE OPTIONS -

Honey Dill Glazed Carrots | Roasted Vegetables | Steamed Broccoli Southern Style Beans | Peas | Corn | Vegetable Medley Roasted Zucchini & Peppers



- Add a soup course for \$7 per person -

- SOUPS -

Tuscan Soup | Potato Bacon | Lentil (vegan) | Tomato Basil Beef & Barley | Minestrone | Potato Dill | Chicken Herb







- Desserts -

CHEESECAKE \$6 \$6 ASSORTED DAINTIES Caramel, Skor, Cherry, Fresh Fruit Squares, Cookies & More or Custom Flavour \$4 BAKLAVA \$4 **CUPCAKES** Layered Sweet Pastry with Chocolate, Vanilla or Custom Chopped Nuts DESSERT BUFFET \$4 GLUTEN FREE BROWNIE Per Person DISPLAY Rich & Moist Dark Chocolate with Dark Chocolate Ganache

FRUIT ARRANGEMENT \$10 per Person Assorted Cakes, Dainties & Pastries

\$10

\$18

\$18

- LATE LUNCH -

After 10pm

\$18

\$20

\$18

MANITOBA SOCIAL

Array of Meat, Cheese, Bread, Pickles & More

TACO / NACHO BAR

Chips, Salsa, Cheese, & Assorted Toppings

POUTINE BAR

Cheese Curds, Fries & Gravy

PULLED PORK SLIDERS

Served On a Bun with BBQ Sauce &

PIEROGI BAR

Sour Cream, Green Onions, Bacon Bits & More



- BAR SERVICES -

We offer a full-service bar for all events.

1 bartender for every 50 guests is required at a rate of \$20 an hour.

For types of bar, there are many options including:

Open Bar | Cash Bar | Limited Bar | Drink Tickets Toonie Bar (Couple pays the remaining cost)

BEER \$7.00

WINE \$6.50

COOLERS \$6.50

SHOTS \$5.50

COCKTAIL \$7.50 - \$8.50

SPIRITS \$6.50

- NON ALCOHOLIC BEVERAGES -

Coffee | Tea | Juice | Pop | Punch | Lemonade \$3 per person

- SOCIAL PACKAGE -

Have your social with us!



\$300.00 Room Rental \$2.00 Per Drink Rebate

- THE FOOD -

Cold Cuts, Cheese, Buns and Pickles \$10 per person

- PAYMENTS & POLICIES -

All prices are subject to applicable taxes and 15% gratuity.

A 50% Deposit is required to book the Venue and Food. Another 50% of the remaining amount is due 6 Months Prior to the Event. Full payment and final guest count is due 2 weeks before the event.

A Damage Deposit of \$250 is required for the Venue. After the event, if there are no damages the damage deposit will be returned within 7 days.

No confetti or glitter is permitted either outside nor inside the venue. Candles must be LED with the exception of floating candles inside a vases with water.

No outside liquor permitted.

For the bar to remain open past 10pm, late lunch are required. For outside catered events, mileage and service fees may be applicable.



Hecommodations

We have a 2 bedroom Air B&B that is available for rent, located at 2037 Princess Avenue The one bedroom has a King size bed, Mini Fridge, Microwave & Coffee Maker. The second bedroom has a Double size bed. There is also a 4 piece bathroom to share



If you book your wedding or event with The Backyard On Aberdeen we have negotiated a special rate with the Days Inn for all our Clients and their Guests. Be sure to ask us for the booking code to receive the preferred rate.