





The Backyard on Aberdeen offers a welcoming atmosphere for your wedding or 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 wedding style.





Silver

- + \$5 per persor
- White or black Napkins
- Charger Plates
- Votive candles with tea lights (2 per table)

GOLD

- + \$15 per person (choose 5)
- Color Napkins
- Gold Cutlery upgrade
- Charger Plates
- Votive candles with tea lights (4 per table)
- Chair Sashes
- Chair Covers
- Cylinder Vases with floating candles (1 per table)
- Geometric Gold Centerpieces
- Lanterns

PLATINUM

- + \$25 per person (choose 7)
- Color Napkins
- Gold Cutlery upgrade
- Charger Plates
- Votive candles with tea lights (4 per table)
- Chair Sashes
- Chair Covers
- Cylinder Vases with floating candles (1 per table)
- Geometric Gold Centerpieces
- Lanterns

Discuss the price in Consultation

- Head Table or Ceremony Backdrop
- Popcorn bar
- Candy Bar
- Sweets Table/Dessert bar



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.

- APPETIZERS -

Pick <u>4 options (1 meat option and 3 other</u> items)

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 option & 3 other items)

Group Two - \$35 Per Person

BACON WRAPPED JALAPENOS

With Cream Cheese

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

SHRIMP RING

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

MINI YORKSHIRE PUDDING

Mushrooms, Caramelized, Onions & Swiss Cheese

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

- APPETIZERS -

CHARCUTERIE BOARD - \$16 PP

Assorted Crackers, Cheeses and Meats











- DINNER ENTRÉES -

Platted/Buffet Meals served with your choice of a Salad, Starch, and Vegetable option. Signature Bread Board on the table.

For plated meal, 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 & Spices	\$38	CHICKEN AIDA Topped with Our Homemade Aida's Signature Sauce	\$40
CHICKEN SUPREME Homemade Mushroom Cream	\$38	BBQ ¼ CHICKEN With Sweet & Sour Notes	\$40
ASPARAGUS STUFFED CHICKEN Baked with 3 Cheese	\$40	HOMEMADE CHICKEN FINGERS Hand Breaded & Homemade with fries	\$20

- DINNER ENTRÉES -

Continued

PORK

MAPLE PORK TENDERLOIN

Cooked With Canadian Maple Syrup & Dijon Mustard

\$38

STUFFED PORK LOIN **CHOP**

With Herbs, Sage, Garlic, Apples &

\$38

FROM THE SEA

HERB SALMON

Flakev Salmon Crusted in Herbs & Lemon

\$45

SEARED GARLIC PRAWNS

5 Jumbo Prawns

\$38

HOMEMADE BREADED HADDOCK

Toped with Homemade Lemon Dill Sauce

\$45

VEGETARIAN AND VEGAN

STUFFED PEPPER

Rice OR Quinoa, Tomato Sauce & Vegetables

FETTUCCINE ALFREDO

Homemade Alfredo Sauce

\$20

\$25

WHITE BEAN CASSEROLE \$18

VEGETERIAN CHILI

\$20

STUFFED PORTOBELLO MUSHROOM

Stuffed with Onion, Spinach

STUFFED EGGPLANT

Fresh Tomatoes, Herbs, rice & vegetables

LENTIL AND RICE

\$18

\$30

\$35













- 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 | Broccoli Salad

- STARCH OPTIONS -

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

- 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



FRUIT ARRANGEMENT

Cheese Curds, Fries & Gravy





\$6

\$4

\$10

Per Person

- Desserts -

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

> \$10 per person

- LATE LUNCH -

After 10pm MANITOBA SOCIAL \$18 PULLED PORK SLIDERS \$18 Served On a Bun with BBQ Sauce & Array of Meat, Cheese, Bread, Pickles & More \$20 TACO / NACHO BAR PIEROGI BAR \$18 Chips, Salsa, Cheese, & Assorted Sour Cream, Green Onions, Bacon Bits & More Toppings \$18 POUTINE BAR



- 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

- NON ALCOHOLIC BEVERAGES -

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

- SOCIAL PACKAGE -

Have your social with us!



\$500.00 Room Rental \$2.00 Per Drink Rebate

- THE FOOD -

Cold Cuts, Cheese, Buns and Pickles \$12 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 Wedding.

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 Socials events, we require security.

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



Hicommodations

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.