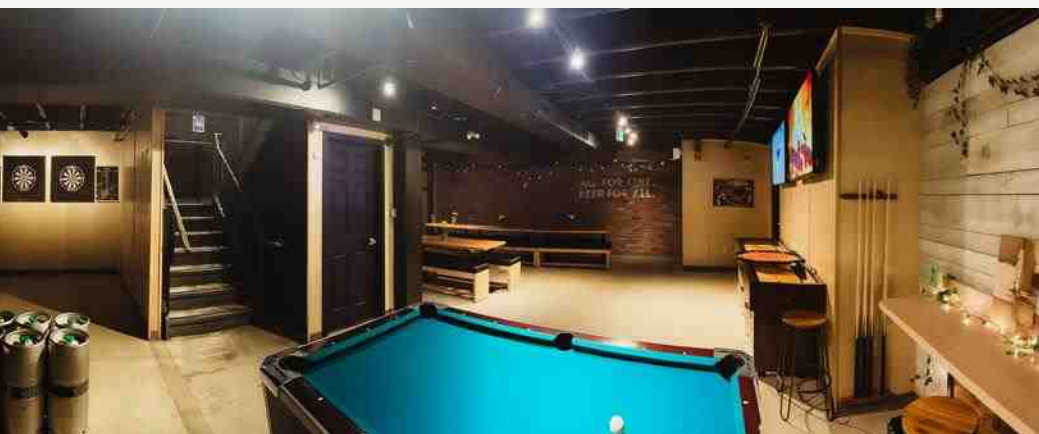




ABE ERB — EVENT PACKAGES







AYR





FOOD PACKAGES | Please choose a food package or prefixed menu.

Package 1

\$40/person
6 appetizers (max 3 meats)

Package 2

\$60/person
3 Stations

Package 3

\$60/person
3 appetizers & 2 stations

Package 4

\$75/ person
6 appetizers & 2 station
& 1 Accompaniment

Package 5

\$100/person
7 appetizers & 3 station
& 1 Accompaniment

Additional appetizers

\$5 per person

Add a station:

\$15 per person

Add a side:

\$10 per person

APPETIZERS

Meat Hors d'oeuvres

- Classic Abe Slider
- Italian Meatballs in tomato sauce
- Korean BBQ steak skewers
- Grilled New York Stip Crostini with Chimichurri
- 12 Hour Braised Beef Stuffed Yorkshire Pudding topped with melted Smoked Cheddar
- Grilled Greek Chicken Skewers
- Buttermilk Fried Chicken Slider with whipped Honey Butter
- Tequila Marinated Shrimp Tostada
- Smoked Salmon Crostini with Dill Creme Fraiche
- Mini Loaded Baked Potatoes topped with Bacon, Cheddar, Sour Cream & Chives
- Bacon wrapped Goat Cheese and Smoked Almond stuffed Dates

Vegetarian Hors d'oeuvres

- Classic Falafel Slider
- Soft Pretzels with Pastrami Spiced Mustard
- Halloumi Fries with Piri Piri Aioli
- Bruschetta on Crostini with fresh Basil
- Grilled Vegetable Skewers
- Spring Rolls with Honey Sriracha Dip
- Smoked Cheddar stuffed Mushroom Caps
- Pear & Blue Cheese Grilled Cheese Sandwich
- Mushroom & Herb Goat Cheese Tart

STATIONS

Classic Main Course Stations

- Truffle Chicken & Spinach Baked Pasta
- Moroccan Spice Roasted Cauliflower served over Rice Pilaf with tahini drizzle and fresh Chimmichurri
- Buttermilk Fried Chicken served with cornbread and Whipped Honey Butter
- Classic Abe Burger Bar served with fresh Brioche Buns, Lettuce, Tomato, Pickles, Onions, Sauces, Provolone & American Cheese
- (Option for Vegetarian Falafel or Grilled Chicken Breast)
- Taco Bar - Your choice of 12 hour Braised Beef, Grilled Chicken Breast, Refried Beans or Sautéed Sweet Potato served with fresh Corn Tortillas, lettuce, Pico de Galo, Cilantro Crema, Cheese

- Asiago and Cheddar Baked Mac & Cheese
- Chicken Wings with choice of two sauces, crudites

Premium Main Course Stations

- Roast Beef served with natural Stout infused Gravy
- Baked Side of Salmon served with Dill Lemon Creme Fraiche
- Beer Brined Roasted Chicken with White BBQ sauce served with house made cornbread
- Pulled Pork in our Beer BBQ sauce served with Coleslaw and fresh Brioche Buns

Please talk to your representative about pricing.

MEAL ENHANCEMENTS

- Dirtier Fries
- Fresh crispy Corn Tortillas With Guacamole & Pico de Galo
- Charcuterie board
- Crudites Board served with Dips

Please talk to your representative about pricing.

ACCOMPANIMENTS

- Hand Cut Fries served with Malt Aioli
- Sweet Potato Fries served with Chipotle Aioli
- Buttermilk Onion Rings served with Sri-rancha Dip
- Poutine - Hand cut fries with Stout Gravy and fresh Cheese Curds

- Abe House Salad, Local Greens tossed in our House Vinaigrette with apples, shallots and pumpkin seeds
- Caesar Salad, Romaine, Asiago and Bacon tossed in our house made dressing with croutons and eggs
- Classic Potato Salad

DESSERTS

- Cheesecake Tarts with Seasonal Garnish
- Assorted freshly baked Cookies
- Fresh Fruit Platter
- Nutella Brownie Bites

PREFIXED MENUS

Menu 1

\$30/Person | 2 Course

Choice of:

- Seasonal Soup
- Abe House Salad

Choice of Entree:

- Classic Abe Burger
- Falafel Naan
- Fried Chicken Sandwich

All served with fries.

Menu 2

\$50/Person | 3 Course

Choice of:

- Seasonal Soup
- House Salad
- Caesar Salad

Choice of Entree:

- 2 piece Fish and Chips
- Bacon Asiago & Cheddar Mac and Cheese
- Grilled Cauliflower served over sweet Potato Puree and Rice Pilaf
- Truffle Chicken Tagliatelle

Strawberry Elderflower Shortcake

Menu 3

\$75/Person | 4 Course

Seasonal Soup

Choice of:

- House Salad
- Caesar Salad

Choice of Entree:

- 8 oz New York Steak Frites, Local Greens in our House Vinaigrette
- Bacon wrapped, Mushroom & Herb stuffed Chicken Breast served with Mashed Potato and seasonal Vegetables
- Roasted Cauliflower with Chimichurri & Tahini drizzle served with Sweet Potato Puree and Rice Pilaf

Strawberry Elderflower Shortcake

OUR POLICIES

CAPACITY

Waterloo - 100 seated and 120 standing
Kitchener - 120 seated and 140 standing
Ayr - 140 seated and 160 standing

FACILITY FEE

Private events require a facility fee and choice of food package to give exclusive access of entire venue.

- \$2,000 - Friday and Saturday evenings.
- \$1,000 - Mon-Thurs/Sunday evenings and afternoon events.

MINIMUM SPEND

Minimum spend requirement on food and beverages.

- \$5,000 - Friday and Saturday evenings (\$7,000 from Nov. 14 to Dec. 20).
- \$2,000 - Mon-Thurs/Sunday evenings and afternoons (\$3,000 from Nov. 14 to Dec. 20).

BAR

Our bar is well stocked with beer, cider, wine, spirits and non-alcoholic beverages. We can customize drink packages including open bar, tickets, or guests choice of specific options.

GRATUITY

We suggest an 18% gratuity on the food/beverages amount (not facility fee) for the hard working staff of the event.

ADDITIONAL FEES

\$500/hour if five hours is exceeded or after 1am exit (last call is 12am).

DEPOSIT

A deposit of \$1,000 and signed contract is required to secure reservation. The deposit is fully refundable if cancelled within 30 days (60 days for November and December event dates) of the event and non-refundable thereafter.

ACCESSIBILITY

Our dining halls and washroom is fully accessible in accordance with the Accessibility for Ontarians with Disabilities Act.

PARKING

Each venue has ample parking options. Please discuss with event planner.

DESSERT

The only outside food item permitted to be brought in is celebratory cake or cupcakes. We do not charge a service fee for outside desserts.

A/V

Full Audio Visual equipment is available. A projector screen or TVs are available for all events.

DECORATIONS

Limited decorations are allowed, but no items can be attached to the walls or other surfaces. No glitter, glitter balloons or open flames permitted.

Our team prides itself on creating unforgettable experiences tailored to your group's needs. Our event planners are delighted to assist you with any inquiries through email, phone, or in-person site visits. Let us know how we can help!