

# Events Made Easy



## Your Event Starts With Five Easy Steps



### Event Space

Choose your location and estimated number of guests. Your dedicated event planner will walk you through the room and seating options.



### Catering

Customize your event by selecting the food and beverage options that best suit your needs.

- Breakfast
- Lunch
- Beverages & Snacks
- Dinner
- Bar



### AV Equipment

Our locations are equipped with popular audio-visual equipment. Choose from our in-house options or let us bring in what you need.



### Hotel Accommodations

Allow us to assist you with any accommodation needs while taking advantage of exclusive corporate rates available for all business events.



### Restaurant Reservations

Your dedicated event planner is happy to make a reservation for a post meeting gathering or happy hour in one of our onsite restaurants.

1 800 SANDMAN (726 3626) | [sandmanhotels.com](http://sandmanhotels.com)

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.



## Coffee Breaks

### Coffee & Tea

100% Arabica coffee, regular and herbal teas

\$3.99 per guest/per break

### Cold Beverages

Assorted fruit juices

\$3.99 each

Assorted soft drinks

\$3.99 each

Bottled still water

\$3.99 each

Bottled sparkling water

\$3.99 each

Assorted vitamin water/energy drinks

\$4.99 each

### Fresh from the Bakery

Assorted pastries

\$36 per dozen

Assorted muffins

\$36 per dozen

Croissants with butter, preserves

\$36 per dozen

Assorted bagels with cream cheese, butter, preserves

\$25 per half dozen

Assorted dessert squares

\$36 per dozen

Freshly baked jumbo cookies

\$28 per dozen

Assorted breakfast breads

\$36 per dozen

Gluten free baked goods

\$35 per half dozen

### Breakfast Items

Assorted fruit yogurt

\$4 per guest

Sliced seasonal fresh fruit

\$7.50 per guest

Whole fresh fruit

\$3.50 per guest

Waffle station (minimum of 15 guests)

\$10 per guest

### Munchies & Snacks

Vegetable crudité's with ranch dressing

\$7 per guest

Imported and domestic cheese with crackers

\$10 per guest

Assorted chocolate bars

\$15 per dozen

Assorted individual potato chip bags

\$30 per dozen

Trail mix with dried fruit

\$6 per guest

Popcorn with flavor shakers

\$7 per guest

Assorted cereal / granola bars

\$3.50 each

food &  
beverage  
solutions

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.



## Build Your Own Breaks (minimum 15 guests\*, pricing is per guest)

**\$14.50 per guest**

Beverage (choice of 1)

Snacks (choice of 2)

**\$16.50 per guest**

Beverage (choice of 1)

Snacks (choice of 3)

### Choose a Beverage

100% Arabica coffee, regular and herbal teas

Assorted fruit juices

Iced tea

### Choose your Snacks

Freshly baked jumbo cookies

Assorted gourmet desserts and squares

Assorted breakfast breads

Assorted cereal/granola bars

Assorted chocolate bars

Vegetable crudité's with hummus

Sliced seasonal fresh fruit

Whole fresh fruit

Trail mix with dried fruit

Red pepper hummus with pitas

Tortilla chips with fresh salsa and guacamole

Assorted individual potato chip bags

Popcorn with flavor shakers

food &  
beverage  
solutions

\*May be served to smaller groups; however, minimum charge is for 15 guests.

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.



## Breakfast Buffets (minimum 15 guests\*, pricing is per guest)

### Continental Breakfast | \$18

- Chilled fruit juice
- A selection of pastries and baked goods with butter and preserves
- Fresh fruit salad
- 100% Arabica coffee, regular and herbal teas

### Deluxe Healthy Breakfast | \$21

- Chilled fruit juice
- Heart-smart muffins
- Multi-grain bagels with cream cheese, butter and preserves
- Vegetarian frittata
- Fresh fruit salad
- 100% Arabica coffee, regular and herbal teas

### Hot Morning Buffet | \$24

- Chilled fruit juice
- A selection of pastries and baked goods with butter and preserves
- Scrambled eggs
- Bacon and sausages
- Breakfast potatoes
- Fresh fruit salad
- 100% Arabica coffee, regular and herbal teas

### Enhancements to Breakfast Buffets

- Eggs Benedict | \$7 Poached egg, crisp pancetta, toasted English muffin, classic hollandaise sauce
- Breakfast Sandwich | \$7 Fried egg, crisp pancetta, fresh tomato and cheddar cheese, toasted English muffin
- Vegetarian Frittata | \$7 Italian baked omelette, sautéed spinach, peppers, asparagus, crumbled feta
- Vegetarian Scrambler | \$6 Red peppers, mushrooms, diced tomatoes, wilted spinach, feta cheese

\*May be served to smaller groups; however, minimum charge is for 15 guests.

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

food &  
beverage  
solutions



## Lunch Buffets (minimum 20 guests\*, pricing per guest)

### Taste of Athens | \$34

- Lemon chicken breasts
- Beef kebabs
- Rice pilaf
- Greek potatoes
- Greek salad
- Pitas
- Tzatziki
- Freshly baked jumbo cookies
- 100% Arabica coffee, regular and herbal teas

**Additions:**

- Assorted soft drinks and juices | \$3.99 each
- Sliced seasonal fresh fruit | \$7.50 per guest

### Taste of Mexico | \$33

- Seasoned lean ground beef
- Fajita chicken
- Taco chips
- Hard taco shells and soft corn tortillas (lettuce cups available as gluten-free option)
- Chopped tomatoes, lettuce, cilantro
- Shredded cheddar
- Fresh cut jalapeños
- Sour cream, salsa, guacamole
- Caesar salad
- Rice and beans
- Freshly baked jumbo cookies
- 100% Arabica coffee, regular and herbal teas

**Addition:**

- Vegan ground beef | \$8 per guest

\*May be served to smaller groups; however, minimum charge is for 20 guests.

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

food &  
beverage  
solutions



## Lunch Buffets...continued (minimum 20 guests\*, pricing per guest)

### Canadian Pub Experience | \$33

- Thinly sliced beef with au jus
- Fresh sliced pretzel buns
- Sliced tomatoes, red onions, dill pickles, caramelized onions
- Dijon mustard, mayonnaise, horseradish, house-made barbecue sauce
- Country potato salad
- Mixed greens with house vinaigrette
- Freshly baked jumbo cookies
- 100% Arabica coffee, regular and herbal teas

### Classic Working Lunch | \$27 (minimum charge is for 15 guests)

- Chef's soup of the day
- Mixed greens with house vinaigrette
- Assorted sandwiches on artisan breads and assorted wraps:
  - Chef's selection of ham, turkey, roast beef, tuna, egg salad, chicken salad, vegetarian
- Sliced seasonal fresh fruit
- 100% Arabica coffee, regular and herbal teas

- Additions:
- Assorted soft drinks and juices | \$3.99 each
  - Sliced seasonal fresh fruit | \$7.50 per guest

food & beverage solutions

\*May be served to smaller groups; however, minimum charge is for 20 guests.

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.



## Lunch Buffets...continued (minimum 20 guests\*, pricing per guest)

### Executive Lunch Buffet Served 10:30am - 2:00pm only

#### Baked Salmon | \$35

Fresh baked rolls with butter  
 Soup / Salads (choice of 2)  
 Side (choice of 1)  
 Fresh seasonal vegetables  
 Sliced seasonal fresh fruit  
 Assorted gourmet desserts and squares  
 100% Arabica coffee, regular and herbal teas

#### Roast Beef | \$35

Fresh baked rolls with butter  
 Soup / Salads (choice of 2)  
 Side (choice of 1)  
 Fresh seasonal vegetables  
 Horseradish and au jus  
 Sliced seasonal fresh fruit  
 Assorted gourmet desserts and squares  
 100% Arabica coffee, regular and herbal teas

#### Grilled Chicken Breast | \$33

Choice of wild mushroom cream sauce or lemon sun-dried tomato herb sauce  
 Fresh baked rolls with butter  
 Soup / Salads (choice of 2)  
 Side (choice of 1)  
 Fresh seasonal vegetables  
 Sliced seasonal fresh fruit  
 Assorted gourmet desserts and squares  
 100% Arabica coffee, regular and herbal teas

#### Ricotta Stuffed Ravioli | \$33

Fresh baked rolls with butter  
 Soup / Salads (choice of 2)  
 Side (choice of 1)  
 Fresh seasonal vegetables  
 Sliced seasonal fresh fruit  
 Assorted gourmet desserts and squares  
 100% Arabica coffee, regular and herbal teas

food &  
 beverage  
 solutions

#### Soup/Salads

Chef's soup of the day  
 Caesar salad  
 Mixed greens with house vinaigrette  
 Mediterranean pasta salad  
 Marinated vegetable salad  
 Country potato salad  
 Kale and quinoa salad  
 Greek salad  
 Spinach salad

#### Sides

Herb roasted potatoes  
 Jasmine rice  
 Mashed potatoes  
 Wild rice medley

#### Additions

- Soup/Salad | \$5.25 per guest
- Side | \$5.25 per guest
- Main Entrée | \$8 per guest
- Assorted soft drinks and juices | \$3.99 each

\*May be served to smaller groups; however, minimum charge is for 20 guests.

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.





## Platters & Appetizers

### Platters | suitable for 30 guests

Fresh sliced fruit platter	\$180
Vegetable crudités with ranch dressing or hummus	\$150
Charcuterie platter	\$270
Artisan and domestic cheese with crackers	\$290
Spinach and artichoke dip with corn tortillas	\$90
Jumbo shrimp display	\$250
Assorted bruschetta – traditional, sweet red pepper, tomato and goat cheese	\$95
High tea mini assorted sandwiches	\$225
Roasted vegetable platter	\$170

### Cold Appetizers priced per dozen | minimum of 3 dozen per selection

Smoked salmon and cream cheese canapés	\$35
Tomato and goat cheese bruschetta on herb crostinis	\$25
Tuna tataki on crisps (available at select locations)	\$36
Tomato, basil, bocconcini skewers with balsamic drizzle	\$25

### Hot Appetizers priced per dozen | minimum of 3 dozen per selection

Greek style meatballs with tzatziki	\$34
Beef satay with peanut sauce	\$34
Chicken souvlaki with tzatziki	\$34
Tandoori chicken skewers with mango chutney	\$34
Tequila prawns	\$35
Vegetarian spring rolls with plum sauce	\$30
Spanakopita with tzatziki	\$28

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

food &  
beverage  
solutions



## Dinner Buffets (minimum 25 guests\*, pricing per guest)

### Classic Dinner Buffet | \$46

Fresh baked rolls with butter  
 Classic salad (choice of 1)  
 Gourmet salad (choice of 1)  
 Seasonal vegetable medley  
 Side (choice of 1)  
 Main entrée (choice of 1)  
 Sliced seasonal fresh fruit  
 Assorted desserts and squares  
 100% Arabica coffee, regular and herbal teas

### Deluxe Dinner Buffet | \$52

Fresh baked rolls with butter  
 Classic salad (choice of 1)  
 Gourmet salads (choice of 2)  
 Seasonal vegetable medley  
 Sides (choice of 2)  
 Main entrées (choice of 2)  
 Sliced seasonal fresh fruit  
 Assorted gourmet desserts and squares  
 100% Arabica coffee, regular and herbal tea

### Executive Dinner Buffet | \$57

Fresh baked rolls with butter  
 Classic salad (choice of 1)  
 Gourmet salads (choice of 2)  
 Seasonal vegetable medley  
 Sides (choice of 2)  
 Main entrées (choice of 3)  
 Domestic and imported cheese platter  
 Sliced seasonal fresh fruit  
 Assorted gourmet desserts and squares  
 100% Arabica coffee, regular and herbal tea

#### Classic Salads

Caesar salad  
 Mixed greens with house vinaigrette

#### Gourmet Salads

Mediterranean pasta salad  
 Marinated vegetable salad  
 Country potato salad  
 Kale and quinoa salad  
 Greek salad  
 Spinach salad

#### Sides

Herb roasted potatoes  
 Jasmine rice  
 Mashed potatoes  
 Wild rice medley

#### Main Entrées

Baked salmon  
 Roast beef with mini Yorkshire pudding, au jus  
 Grilled chicken breast in wild mushroom cream sauce  
 Grilled chicken breast in lemon sun-dried tomato herb sauce  
 Ricotta stuffed ravioli

#### Additions

- Main Entrée | \$9
- Salad | \$5.25
- Side | \$5.25

#### Upgrade Main Entrée (available at select locations)

Herb crusted prime rib with mini Yorkshire pudding and red wine reduction - \$6 per guest

\*May be served to smaller groups; however, minimum charge is for 25 guests.

food &  
 beverage  
 solutions

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

## Plated Dinners (minimum 25 guests\*) -\$53 per guest)

All plated dinners are served with freshly baked rolls with butter, 100% Arabica coffee, regular and herbal teas and Chef's choice of dessert.

### Starter Options (choice of 1)

- Chef's soup of the day
- Mixed greens with house vinaigrette
- Caesar salad

### Main Entrées (choice of 1)

Pan Roasted Salmon with seasonal vegetables, fingerling potatoes, garlic parmesan butter, citrus beurre blanc

Roast Beef with mini Yorkshire pudding, au jus, mashed potatoes, seasonal vegetables

Ricotta Stuffed Ravioli with arugula pesto, marinara sauce

Oven Roasted Chicken with fingerling potatoes, seasonal vegetables

New York Steak with seasonal vegetables, mashed potatoes (available at select locations)

\*Ricotta Stuffed Ravioli will be offered to any vegetarian guests.

\*May be served to smaller groups; however, minimum charge is for 25.

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

food &  
beverage  
solutions



## Late Night Themed Stations (minimum 25 guests\*, pricing per guest)

Available after 8:00 PM

### Canadian Pub Experience | \$20

Thinly sliced beef with au jus  
 Fresh sliced pretzel buns  
 Sliced tomatoes, red onions, dill pickles, caramelized onions  
 Dijon mustard, mayonnaise, horseradish, barbecue sauce

### Poutine Station | \$17

Seasoned French fries  
 Cheese curds  
 Bacon bits  
 Green onions  
 Beef gravy

### Waffle Station | \$17

Belgian waffles  
 Seasonal berry compote  
 Shaved chocolate  
 Syrup  
 Pecans  
 Fresh whipped cream

### Taco Station | \$20

Seasoned lean ground beef  
 Fajita chicken  
 Taco chips  
 Hard taco shells and soft corn tortillas (lettuce cups available as a gluten-free option)  
 Chopped tomatoes, lettuce, cilantro  
 Shredded cheddar  
 Fresh cut jalapeños  
 Sour cream, salsa, guacamole

\*May be served to smaller groups; however, minimum charge is for 25 guests.

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

food &  
 beverage  
 solutions



## Beverage Service

### Host Bar | when the host pays for all liquor consumption

House liquor – 1oz	\$6.99
Premium liquor – 1oz	by selection
House wine	\$6.99
Premium wines	by selection
Domestic beer	\$6.99
Craft/Premium beer	\$7.50
Import beer	\$7.50
Coolers	\$7.50
Cider	\$7.50
Soft drinks/juices	\$3.99
Bottled water	\$3.99

\*Host bar prices do not include taxes.

Champagne toast (per guest)	\$6.00
Non-alcoholic punch (serves 30)	\$75.00
Adult punch (serves 30) (where applicable)	\$125.00

### Cash Bar | when guests purchase tickets from a cashier

House liquor – 1oz	\$7.75
Premium liquor – 1oz	by selection
House wine	\$7.75
Premium wine	by selection
Domestic bottled beer	\$7.75
Craft/Premium beer	\$8.50
Import beer	\$8.50
Coolers	\$8.50
Cider	\$8.50
Soft drinks/juices	\$4
Bottled water	\$4

\*Cash bar prices include taxes.

All bars include the following standard items: rye, gin, white rum, dark rum, vodka, scotch, domestic beer, and house wine. Bar mixes include: orange juice, clamato juice, lime juice, cranberry juice, regular and diet soft drinks, and water. Please ask for pricing on premium products.

Note: The bartender charge of \$30 per hour (minimum of four (4) hours) will be waived if sales meet or exceed \$400 per bar. In addition, a ticket seller charge of \$20 per hour (minimum of four (4) hours) will apply to cash bars.

### Alcohol Service Policy

It is our policy to serve alcoholic beverages in a responsible and professional manner at all times. We shall adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.

The hours of beverage service varies by location. Please speak with the Banquet Manager about details for your location.

We are happy to bring in wine from established suppliers for your event. Please inquire with the Banquet Manager. We are unable to accommodate requests for home brew/U-brew.

ask to see  
our extended  
wine list

## Equipment (per day)

Flip Chart – includes paper and markers	\$40
Whiteboard – includes markers	\$30
Easel	\$15
LCD Projector	\$175
Screen – 6 foot	\$45
Screen – 8 foot	\$60
Speakerphone	\$100
Podium	no charge
Wired Microphone	\$40
Cordless Microphone	\$150
Lapel Microphone	\$150
Extension Cord	\$10
Power Bar	\$10

All audio visual pricing is subject to change and based on availability.

Please ask the Banquet Manager for pricing on any audio visual equipment you may require that is not listed. We would be happy to secure a quote for you.

We are proud to offer wireless internet in our meeting rooms. Should you require any more than our standard internet service (light surfing for multiple users), please speak with the Banquet Manager.

audio &  
video  
solutions

