



# Events Made Easy

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

## 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 Accomodations

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 on of our onsite restaurants.

1 800 SANDMAN (726 3626) | [sandmanhotels.com](https://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 Event Manager.



## Coffee Breaks

### Coffee & Tea

100% Arabica coffee, regular and herbal teas

\$4.25 per guest/per break

### Cold Beverages

Assorted fruit juices

\$4.25 each

Assorted soft drinks

\$4.25 each

Bottled still water

\$4.25 each

Bottled sparkling water

\$4.50 each

Assorted vitamin water/energy drinks

\$5 each

### Fresh from the Bakery

Assorted pastries

\$4.50 per guest

Assorted muffins

\$4.50 per guest

Croissants with butter, preserves

\$4.50 per guest

Assorted dessert squares (minimum of 12 guests)

\$5 per guest

Freshly baked jumbo cookies (minimum of 12 guests)

\$4.50 per guest

Assorted breakfast breads (minimum of 12 guests)

\$4.50 per guest

Gluten free baked goods (minimum of 12 guests)

\$6 per guest

### Breakfast Items

Assorted fruit yogurt

\$4 per guest

Sliced seasonal fresh fruit

\$8.50 per guest

Whole fresh fruit

\$4 per guest

### Munchies & Snacks

Vegetable crudité with ranch dressing

\$8.50 per guest

Imported and domestic cheese with crackers

\$11 per guest

Assorted mini chocolate bars

\$3.75 per guest

Assorted individual potato chip bags

\$3.75 per guest

Trail mix with dried fruit

\$6 per guest

Popcorn with flavour shakers

\$7 per guest

Assorted granola bars

\$4.50 per guest

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 Event Manager.



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

**\$17 per guest**

Beverage (choice of 1)

Snacks (choice of 2)

**\$19 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 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 flavour 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 Event Manager.



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

### Continental Breakfast | \$22

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 Continental Breakfast | \$26

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 | \$29

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

food &  
beverage  
solutions

### Enhancements to Breakfast Buffets

Eggs Benedict | \$8 Poached egg, crisp pancetta, toasted English muffin, classic hollandaise sauce  
Breakfast Sandwich | \$8 Fried egg, crisp pancetta, fresh tomato and cheddar cheese, toasted English muffin  
Vegetarian Frittata | \$8 Italian baked omelette, sautéed spinach, peppers, asparagus, crumbled feta  
Vegetarian Scrambler | \$7 Red peppers, mushrooms, diced tomatoes, wilted spinach, feta cheese

### Additions:

Oatmeal | \$5 per guest  
Assorted cereal | \$5 per guest

\*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 Event Manager.



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

### Taste of India | \$34

Butter chicken  
Beef vindaloo  
Jasmine rice  
Aloo gobi  
Kachumber salad  
Mango chutney  
Raita  
Sambal  
Garlic naan bread  
Freshly baked jumbo cookies  
100% Arabica coffee, regular and herbal teas  
Add vegetarian samosas | \$5 each

### Taste of Athens | \$36

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

### Taste of Italy | \$37 (available at select locations)

Golden beet, quinoa and kale salad  
Chicken parmesan  
Ricotta stuffed ravioli  
Penne beef bolognese  
Garlic toast  
Freshly baked jumbo cookies  
100% Arabica coffee, regular and herbal teas

### Additions:

Assorted soft drinks and juices | \$4.25 each  
Sliced seasonal fresh fruit | \$8.50 per guest

food &  
beverage  
solutions

\*May be served to smaller groups; however, minimum charge is for 20 guests.  
All lunch buffets are available as dinner for an additional cost.

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 Event Manager.





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

### Taste of Mexico | \$35

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  
Add vegan ground beef | \$8 per guest

### Pasta Lunch Buffet | \$27

Artisan greens with house vinaigrette  
Caesar salad  
Minestrone soup  
Garlic toast  
Penne  
Rigatoni  
Gluten-free Rotini  
Alfredo Sauce  
Marinara sauce  
Chili oil

Parmesan cheese  
Nut-free basil pesto  
Nut-free sundried tomato pesto  
Freshly baked jumbo cookies  
100% Arabica coffee, regular and herbal teas  
Upgrade to chicken alfredo | \$5  
Upgrade to meatball marinara | \$5

### Classic Working Lunch | \$29 (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  
Freshly baked jumbo cookies  
100% Arabica coffee, regular and herbal teas

### Additions:

Assorted soft drinks and juices | \$4.25 each  
Sliced seasonal fresh fruit | \$8.50 per guest

\*May be served to smaller groups; however, minimum charge is for 20 guests.  
All lunch buffets are available as dinner for an additional cost.

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



## Platters & Appetizers

### Platters | suitable for 30 guests

Fresh sliced fruit platter	\$210
Vegetable crudité's with ranch dressing or hummus	\$210
Artisan cheese & charcuterie	\$350
Spinach and artichoke dip with naan	\$120
Jumbo shrimp display	\$290
Bruschetta – traditional, tomato and goat cheese	\$120
Mini assorted sandwiches	\$230

#### \$20 per guest

(30 person minimum)

2 hot+ 2 cold options

Add an item +\$6 per guest

#### \$28 per guest

(50 person minimum)

4 hot+ 4 cold options

Add an item +\$6 per guest

### Cold Appetizers

Smoked salmon and cream cheese canapés  
 Tomato and goat cheese bruschetta on herb crostinis  
 Tuna tataki on crisps (available at select locations)  
 Tomato, basil, bocconcini skewers with balsamic drizzle  
 Crispy falafel bites on cucumber rounds

#### A la carte

(25 person minimum)

\$7 per guest

### Hot Appetizers

Greek style meatballs with tzatziki  
 Beef satay with peanut sauce  
 Chicken souvlaki with tzatziki  
 Tandoori chicken skewers with mango chutney  
 Tequila prawns  
 Vegetarian spring rolls with plum sauce  
 Spanakopita with tzatziki  
 Mini vegetarian samosas with mango chutney

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 Event Manager.

food &  
beverage  
solutions





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

### Classic Dinner Buffet | \$50

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 | \$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 2)  
Sliced seasonal fresh fruit  
Assorted gourmet desserts and squares  
100% Arabica coffee, regular and herbal tea

### Premium Dinner Buffet | \$63

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 | \$12
- Salad | \$8
- Side | \$8

Upgrade Main Entrée (available at select locations)  
Herb crusted prime rib with mini Yorkshire pudding and red wine reduction - \$12 per guest

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

food &  
beverage  
solutions

## Plated Dinners | \$60 (minimum 25 guests\*, pricing 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, roasted 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.

Add an entrée choice for \$7 per guest.

food &  
beverage  
solutions

\*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 Event Manager.



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

Available after 8:00 PM

### Poutine Station | \$19

Seasoned French fries  
Cheese curds  
Bacon bits  
Green onions  
Beef gravy

### Taco Station | \$22

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

food &  
beverage  
solutions

\*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 Event Manager.



## Beverage Service

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

House liquor – 1oz	\$8
Premium liquor – 1oz	by selection
House wine	\$8
Premium wines	by selection
Domestic beer	\$8
Craft/Premium beer	\$8.50
Import beer	\$8.50
Coolers	\$8.50
Cider	\$8.50
Soft drinks/juices	\$4.25
Bottled water	\$4.25

\*Host bar prices do not include taxes.

Prosecco toast (per guest)	\$9
Non-alcoholic punch (serves 30)	\$90
Adult punch (serves 30) (where applicable)	\$180

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

House liquor – 1oz	\$9
Premium liquor – 1oz	by selection
House wine	\$9
Premium wine	by selection
Domestic bottled beer	\$9
Craft/Premium beer	\$9.50
Import beer	\$9.50
Coolers	\$9.50
Cider	\$9.50
Soft drinks/juices	\$5
Bottled water	\$5

\*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 \$35 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 \$25 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 Event Manager about details for your location.

We are happy to bring in wine from established suppliers for your event. Please inquire with the Event 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	\$50
Whiteboard – includes markers	\$35
Easel	\$20
LCD Projector	\$200
Screen – 6 foot	\$45
Screen – 8 foot	\$60
Speakerphone	\$100
Podium	no charge
Wired Microphone	\$45
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 Event 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 Event Manager.

audio &  
video  
solutions

