## 5 SANDMANHOTELGROUP 83

## 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.

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## 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 Manager is happy to make a reservation for a post meeting gathering or happy hour in one of our onsite restaurants.

## 1800 SANDMAN (726 3626) | sandmanhotels.com



## Coffee Breaks

Coffee \& Tea
$100 \%$ Arabica coffee, regular and herbal teas

## Cold Beverages

Assorted fruit juices
Assorted soft drinks
Bottled still water
Bottled sparkling water
Assorted vitamin water/energy drinks
\$4.25 each
$\$ 4.25$ each
$\$ 4.25$ each
$\$ 4.50$ each
\$4.25 per guest/per break

Fresh from the Bakery
Assorted pastries $\$ 4.50$ per guest
Assorted muffins
Croissants with butter and preserves
Assorted dessert squares (minimum of 12 guests)
Freshly baked jumbo cookies (minimum of 12 guests)
Assorted breakfast breads (minimum of 12 guests)
Gluten free baked goods (minimum of 12 guests)
$\$ 4.50$ per guest
$\$ 4.50$ per guest
\$5 per guest
$\$ 4.50$ per guest
$\$ 4.50$ per guest
\$6 per guest

Breakfast Items
Assorted fruit yogurt \$4 per guest
Sliced seasonal fresh fruit
\$8 per guest
Whole fresh fruit
\$4 per guest
food \& beverage solutions

## Munchies \& Snacks

Vegetable crudités with ranch dressing
Artisan and domestic cheese with crackers
Assorted mini chocolate bars
\$8 per guest
\$10 per guest

Assorted individual potato chip bags
$\$ 3.50$ per guest
\$3.50 each
Trail mix with dried fruit
\$6 each
Popcorn with flavour shakers
\$7 per guest
Assorted cereal / granola bars
\$4 each


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

| \$16 per guest |
| :--- |
| Beverage (choice of 1) |
| Snacks (choice of 2) |

## \$18 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 crudités with hummus
Sliced seasonal fresh fruit
Whole fresh fruit
Trail mix with dried fruit
Red pepper hummus with pitas
food \& beverage solutions

Tortilla chips with fresh salsa and guacamole
Assorted individual potato chip bags
Popcorn with flavor shakers
*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 | \$21

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 | \$25
Chilled fruit juice
Heart-smart muffins
Assorted fruit yogurt
Vegetarian frittata
Fresh fruit salad
$100 \%$ Arabica coffee, regular and herbal teas
Hot Morning Buffet | \$28
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, ham, toasted English muffin, classic hollandaise sauce
Breakfast Sandwich \| \$8 Fried egg, ham, 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
*May be served to smaller groups; however, minimum charge is for 15 guests.
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# Lunch Buffets (minimum 20 guests*, pricing per guest) 

Taste of India | \$33
Butter chicken
Beef vindaloo
Jasmine rice
Aloo Gobi
Kachumber salad
Mango chutney
Raita
Sambal
Garlic naan
Freshly baked jumbo cookies
100\% Arabica coffee, regular and herbal teas
Add large vegetarian samosas | \$5 each

## Taste of Athens | \$ 35

Lemon chicken breasts
Beef kebabs
Jasmine rice
Greek potatoes
Greek salad
Pitas
Tzatziki
Freshly baked jumbo cookies
100\% Arabica coffee, regular and herbal teas
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## Taste of Italy | \$36 (available at select locations)

Golden beet, quinoa and kale salad
Chicken parmesan
Ricotta stuffed ravioli
Penne beef bolognaise
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 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 $\$ 10$ per guest.

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 | \$34
Seasoned lean ground beef
Fajita chicken
Tortilla chips
Hard shell tacos and soft tacos (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

## Canadian Pub Experience | \$36

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
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Classic Working Lunch | $\$ 28$ (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 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 $\$ 10$ per guest.

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.


## Platters \& Appetizers

Platters | suitable for 30 guests
Fresh sliced fruit platter ..... \$210
Vegetable crudités with ranch dressing or hummus ..... \$210
Charcuterie board ..... \$350
Spinach and artichoke dip with naan ..... \$120
Jumbo shrimp display ..... \$290
Bruschetta - traditional, tomato and goat cheese ..... \$120
Mini assorted sandwiches ..... \$230
Roasted vegetable platter ..... \$200

| \$19 per guest <br> (30 person minimum) <br> 2 hot +2 cold options <br> Add an item $+\$ 6$ per guest | \$27 per guest <br> (50 person minimum) <br> 4 hot +4 cold options |
| :--- | :--- |
| Add an item $+\$ 6$ per guest |  |

food \& beverage solutions

## 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

## 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


Dinner Buffets (minimum 25 guestst pricing per guest)
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Classic Dinner Buffet | $\$ 49$
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 | \$56

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 | \$62

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 )
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 | $\$ 10$
- Salad | \$7
- Side | $\$ 7$

Upgrade Main Entrée (available at select locations)
Herb crusted prime rib with mini Yorkshire
pudding and red wine reduction - $\$ 10$ per guest
*May be served to smaller groups; however, minimum charge is for 25 guests.

## Plated Dinners | $\$ 58$ (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.
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Events Made Easy

## Late Night Themed Stations (minimum 25 guests ${ }^{\circ}$ pricing per guest)

Available after 8:00 PM

Poutine Station | \$18
Seasoned French fries
Cheese curds
Bacon bits
Green onions
Beef gravy
Taco Station | \$21
Seasoned lean ground beef
Fajita chicken
Tortilla chips
Hard shell tacos and soft tacos (lettuce cups available as 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 | $\$ 7$ |
| Premium liquor - 1oz | by selection |
| House wine | $\$ 7$ |
| Premium wines | by selection |
| Domestic beer | $\$ 7$ |
| Craft/Premium beer | $\$ 7.50$ |
| Import beer | $\$ 7.50$ |
| Coolers | $\$ 7.50$ |
| Cider | $\$ 7.50$ |
| Soft drinks/juices | $\$ 4$ |
| Bottled water | $\$ 4$ |
| *Host bar prices do not include taxes. |  |
| Champagne toast (per guest) | $\$ 8$ |
| 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 | $\$ 8$ |
| Premium liquor - 1oz | by selection |
| House wine | $\$ 8$ |
| Premium wine | by selection |
| Domestic bottled beer | $\$ 8$ |
| 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 $\$ 35$ 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.

## Equipment (per day)

| Flip Chart - includes paper and markers | $\$ 50$ |
| :--- | :--- |
| Whiteboard - includes markers | $\$ 35$ |
| Easel | $\$ 20$ |
| LCD Projector | $\$ 175$ |
| 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.


