YOUR DREAM
Wedding
1 800 SANDMAN (726 3626) | sandmanhotels.com
SANDMANHOTELGROUP

Weddings Made Easy

SANDMANHOTELGROUP

Event Spaces

With a wide range of locations from Victoria to St. John's and all the way to Texas, our experienced teams will work with you to enhance your next event, providing impeccable service and attention to detail.

ALBERTA	GUEST ROOMS	TOTAL MEETING SPACE FT²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Hotel & Suites Calgary South	201	3351	Great Room A & B	130	120	45	40
Sandman Hotel & Suites Calgary West	121	1300	Great Room	90	90	26	32
Sandman Signature Calgary Airport Hotel	330	2830	Great Room A & B	110	110	33	48
Sandman Signature Calgary Downtown Hotel	294	5732	Great Room 1	120	120	50	40
Sandman Signature Edmonton Downtown Hotel	309	15747	Ballroom	700	350	84	86
Sandman Hotel Edmonton West	258	3450	Great Room A & B	220	200	60	50
Sandman Signature Edmonton South Hotel	198	4454	Great Room 1 & 2	120	100	35	35
Sandman Signature Sherwood Park Hotel	229	5769	Bison Meadows	200	150	N/A	N/A
Sandman Hotel Red Deer	143	700	Meeting Room	30	N/A	22	42
Sandman Hotel Grande Prairie	137	1675	Crystal A & B	120	110	50	32

BRITISH COLUMBIA	GUEST ROOMS	TOTAL MEETING SPACE FT²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Signature Kamloops Hotel	202	3900	Cordillera	160	112	56	48
Sandman Hotel & Suites Kelowna	220	4268	Okanagan	225	160	50	75
Sandman Hotel Vernon	67	729	Meeting Room	30	30	20	24
Sandman Hotel Penticton	141	3366	Okanagan	140	120	40	40
Sandman Signature Langley Hotel	196	3200	Willoughby	120	100	36	32
Sandman Hotel Langley	144	300	Fraser Room	40	30	14	18
Sandman Signature Vancouver Airport Hotel & Resort	439	8404	Round Room	180	140	32	36
Sandman Hotel Vancouver Airport	172	800	Fraser Room	40	40	20	18
Sandman Signature Vancouver Downtown Hotel	303	3937	Ballroom	200	180	54	60
Sandman Hotel Victoria	100	3200	Orchid	200	200	60	50
Sandman Signature Prince George Hotel	186	2221	Great Room	150	100	40	50
Sandman Hotel Quesnel	106	1047	Cedar Room	80	80	32	30
Sandman Hotel & Suites Abbotsford	139	2340	Great Room	180	160	60	60
Sandman Hotel Abbotsford Airport	147	749	Baker Room	40	40	18	21

Event Spaces

SASKATCHEWAN	GUEST ROOMS	TOTAL MEETING SPACE FT²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Hotel & Suites Regina	132	2571	Great Room	180	150	45	60
Sandman Hotel Saskatoon	187	2100	Royal Room	80	75	35	36
Sandman Signature Saskatoon South Hotel	230	3450	Sid Buckwold	200	160	60	100

MANITOBA	GUEST ROOMS	TOTAL MEETING SPACE FT²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Signature Winnipeg Airport Hotel & Suites	210	4499	Wolseley A & B	200	150	80	60
Sandman Hotel & Suites Winnipeg Airport	215	3878	Charleswood A & B	150	130	50	40

ONTARIO	GUEST ROOMS	TOTAL MEETING SPACE FT²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Signature Ottawa Airport Hotel	201	3229	Capital A & B	120	120	N/A	N/A
Sandman Hotel Oakville	166	2678	Abbey	150	130	45	36
Sandman Hotel Hamilton	208	2408	Albion A & B	120	120	N/A	N/A
Sandman Signature Toronto Airport Hotel	256	3500	Long Branch A & B	150	150	45	80

ATLANTIC CANADA	GUEST ROOMS	TOTAL MEETING SPACE FT²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Signature Dartmouth Hotel & Suites	212	6024	Lakeside Ballroom	275	260	100	N/A
Sandman Signature St. John's Hotel	199	4437	Bonavista A & B	200	160	60	60

USA	GUEST ROOMS	TOTAL MEETING SPACE FT²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Signature Plano-Frisco Hotel	234	3994	Russel Creek A & B	180	180	72	72

Weddings Made Easy

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Your wedding starts with 5 easy steps:

Choose the Perfect Event Space

Your dedicated Event Manager will help you select the ideal setting for your ceremony and/or reception, guiding you through room layouts, floor plans, and seating arrangements tailored to your vision and guest count.

Curate Your Food & Beverage Experience

Customize your celebration with menu and beverage selections thoughtfully curated for your special day.

- Grazing Platters & Canapes
- Buffet & Plated Dinners
- Cash, Host & Ticketed Bar Options
- Late Night Themed Stationss

Enhance Your Celebration

Elevate your special day with décor, audio visual enhancements, and personalized touches that reflect your unique style and vision. Your Event Manager will guide you through venue-specific options designed to bring your celebration to life.

Arrange Accommodations

Enjoy exclusive accommodation benefits for you and your guests, including:

- Complimentary bridal suite with a minimum of 20 paid guest rooms
- Dedicated Sales Manager to assist with accommodation arrangements
- Up to 25% off standard room rates
- Bridal suite access for up to six hours on your wedding day between 10:00 AM to 4:00 PM (subject to availability)
- Complimentary room upgrade for the couple (subject to availability)
- Early check-in and late checkout privileges (subject to availability)

Celebrate Beyond the Reception

From rehearsal dinners to post-wedding brunches, your dedicated Event Manager can help coordinate additional dining and gathering options at our on-site restaurants and venues.

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Pre-Reception

Choose from our selection of cocktail hour refreshments

Signature Grazing Platters | suitable for 30 guests

Fresh Seasonal Sliced Fruit	$220
Vegetable Crudités *with ranch or hummus*	$220
Artisan Cheese & Charcuterie Board	$350
Warm Spinach & Artichoke Dip *with naan*	$140
Jumbo Shrimp Display	$290
Bruschetta Duo *traditional + tomato & goat cheese*	$140
Mini Assorted Sandwiches	$250
Mini Gourmet Burgers	$275

Cold Canapés

Smoked Salmon & Cream Cheese *on herb crostinis*	$6 per guest
Tomato & Goat Cheese Bruschetta *on herb crostinis*	$5 per guest
Caprese Skewer *tomato, basil & bocconcini with balsamic drizzle*	$5 per guest
Mini Falafel *on cucumber rounds*	$5 per guest
Tuna Tataki Crisp *available at select locations*	$6 per guest

** vegan substitute available*

Warm Canapés

Greek Style Meatballs *with tzatziki*	$7 per guest
Beef Satay *with peanut sauce*	$7 per guest
Chicken Souvlaki *with tzatziki*	$7 per guest
Tandoori Chicken *with mango chutney*	$7 per guest
Tequila Prawns	$7 per guest
Vegetarian Spring Rolls *with plum sauce*	$5 per guest
Vietnamese Chicken Spring Rolls *with plum sauce*	$5 per guest
Spanakopita *with tzatziki*	$6 per guest
Mini Vegetarian Samosas *with mango chutney*	$6 per guest
Mini Mushroom & Goat Cheese Tart	$5 per guest
Mini Cheddar Pierogies *with sour cream & green onions*	$4 per guest
Truffle Mac & Cheese Bites *with house aioli*	$5 per guest

Coffee & Tea

100% Arabica coffee, regular and herbal teas I $4.25 per guest

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Wedding Dinner

Classic Dinner Buffet | $48

Minimum Charge: 25 Guests

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 & Squares
100% Arabica Coffee, Regular & Herbal Tea

Deluxe Dinner Buffet | $54

Minimum Charge: 25 Guests

Fresh Baked Rolls *with butter*
Classic Salad *choice of 1*
Gourmet Salad *choice of 2*
Seasonal Vegetable Medley
Side *choice of 2*
Main Entrée *choice of 2*
Sliced Seasonal Fresh Fruit
Assorted Gourmet Desserts & Squares
100% Arabica Coffee, Regular & Herbal Tea

Executive Dinner Buffet | $59

Minimum Charge: 25 Guests

Fresh Baked Rolls *with butter*
Classic Salad *choice of 1*
Gourmet Salad *choice of 2*
Seasonal Vegetable Medley
Side *choice of 2*
Main Entrée *choice of 3*
Sliced Seasonal Fresh Fruit
Assorted Gourmet Desserts & Squares
100% Arabica Coffee, Regular & Herbal Tea

Classic Salads

Caesar Salad
Mixed Green Salad *with house vinaigrette*

Gourmet Salads

Greek Pasta Salad
Kachumber Salad
Creamy Potato Salad *with bacon*
Quinoa & Kale Salad
Traditional Greek Salad
Farmhouse Spinach & Egg Salad *with bacon*
Thai Ancient Grains Salad
Quinoa Tabbouleh Salad
Fattoush Salad *with pita*

Sides

Herb Roasted Potatoes
Jasmine Rice
Mashed Potatoes
Wild Rice Medley

Main Entrées

Baked Salmon *with lemon pepper*
Maple Glazed Salmon *with fruit salsa*
Roast Beef *with mini Yorkshire pudding, horseradish, au jus*
Braised Beef Short Rib
Grilled Chicken Breast *in wild mushroom cream sauce*
Grilled Chicken Breast *in lemon sun-dried tomato herb sauce*
Ricotta Stuffed Ravioli *with marinara sauce & pesto*
Chicken Parmesan
Butter Chicken
Beef Vindaloo
Chana Masala

Chef Carved Prime Rib +$14 per guest *with mini Yorkshire pudding, horseradish, au jus*

Additions

- Main Entrée +$12
- Salad +$8
- Side +$8

May be served to smaller groups; however, minimum charge is for 25 guests or ask about our group menu. Pricing does not include applicable taxes or service charge.
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Plated Dinners

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

Starter Options (choice of 1)

Chef's Daily Soup
Mixed Green Salad *with house vinaigrette*
Caesar Salad

Main Entrées (choice of 1)

Pan Roasted Salmon | $56
with citrus beurre blanc, roasted potatoes, seasonal vegetables

Roast Beef | $57
with mini Yorkshire pudding, au jus, mashed potatoes, seasonal vegetables

Ricotta Stuffed Ravioli | $53
with marinara sauce & pesto

Oven Roasted Chicken | $55
with roasted potatoes, seasonal vegetables

Braised Beef Shortrib | $57
with mashed potatoes, seasonal vegetables

**Ricotta Stuffed Ravioli will be offered to any vegetarian guests at no extra cost*

Add Additional Entrée Choice | $7 per guest.

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

Available after 8:00 PM

Poutine Bar | $21

Minimum Charge: 25 guests

Seasoned French Fries
Cheese Curds
Bacon Bits
Green Onions
Beef Gravy

Taco Bar | $24

Minimum Charge: 25 guests

Seasoned Lean Ground Beef
Fajita Chicken
Tortilla Chips
Hard Taco Shells & Soft Tortillas
(lettuce cups available as a gluten-free option)
Diced Tomatoes, Lettuce & Cilantro
Shredded Cheddar Cheese
Fresh Jalapeños
Sour Cream
Fresh Salsa & Guacamole

Add Vegan Ground Beef | $8 per guest

Pizza Bar | $21

Minimum Charge: 25 guests

Classic Cheese Pizza
Pepperoni Pizza
Hawaiian Pizza
Ranch & Hot Sauce

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