

# Your Dream Wedding

IN 5 EASY STEPS

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

## Your Dream Wedding in 5 Easy Steps



### Pre-Reception

Select 2 cold & 2 hot canapé options from our selection | \$22 per guest



### Wedding Dinner

Select a Dinner offering:

Classic Dinner Buffet   \$54 per guest	1 Entrée choice
Deluxe Dinner Buffet   \$61 per guest	2 Entrée choice
Premium Dinner Buffet   \$67 per guest	3 Entrée choice
Plated Wedding Dinner   \$67 per guest	1 Entrée choice



### Beverage Service

Choose a service that is right for you:

Open Bar - The host pays for all liquor consumption

Cash Bar - Guests purchase tickets from a cashier

Ticketed Bar - The host pays for a selected number of tickets per guest



### Late Night Snacks

Select one of our amazing themed stations to close your wedding night in style:

Poutine Station | \$19 per guest

Taco Station | \$22 per guest



### Hotel Accommodations

Take advantage of accommodation perks:

Complimentary bridal suite based on 20 paying rooms

Dedicated sales manager to assist with all hotel needs

Up to 25% off standard rates

Bridal suite for up to 6 hours on day of between 10am and 4pm

Complimentary upgrade for bride and groom (based on availability)

Early check-in and late checkout privileges (based on availability)

Room Rental is \$200-\$2500 based on your venue and catering package.  
All packages include a dedicated Event Manager to assist with your event needs as well as, complimentary linens and tableware.  
Prices exclude taxes and service charges.

## Pre-Reception

Select 2 cold & 2 hot canape options from our selection | \$20 per guest  
(minimum 30 people)

### Cold Appetizers (Select two options from the below)

Smoked salmon and cream cheese canapes  
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

### Hot Appetizers (Select two options from the below)

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  
Additional Cold or Hot appetizer option | \$7 per guest

### Coffee & Tea

100% Arabica coffee, regular and herbal teas | \$4.25 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.

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

Dinner buffets are served with freshly baked rolls, butter, 100% Arabica coffee, and regular and herbal teas.

### Classic Dinner Buffet | \$54

Classic Salad (choice of 1)  
1 Gourmet Salad (choice of 1)  
Seasonal Vegetable Medley  
Side (choice of 1)  
Main Entree (choice of 1)  
Sliced Seasonal Fresh Fruit  
Selection of Dessert Squares

### Deluxe Dinner Buffet | \$61

Classic Salad (choice of 1)  
Gourmet Salads (choice of 2)  
Seasonal Vegetable Medley  
Sides (choice of 2)  
Main Entrees (choice of 2)  
Sliced Seasonal Fresh Fruit  
Selection of Dessert Squares

### Premium Dinner Buffet | \$67

Classic Salad (choice of 1)  
Gourmet Salads (choice of 2)  
Seasonal Vegetable Medley  
Sides (choice of 2)  
Main Entrees (choice of 3)  
Sliced Seasonal Fresh Fruit  
Selection of Dessert Squares

### 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 or ask about our group menu.  
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.

## Plated Dinners | \$67 {minimum 25 guests\*, pricing per guest}

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

### Starter Options (choose one)

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

### Main Entrées (choose one)

Pan Roasted Salmon; seasonal vegetables, roasted potatoes, garlic parmesan butter, citrus beurre blanc  
Roast Beef; mini Yorkshire pudding, au jus, mashed potatoes, seasonal vegetables  
Ricotta Stuffed Ravioli; arugula pesto, marinara sauce  
Oven Roasted Chicken; roasted potatoes, seasonal vegetables  
New York Steak; mashed potatoes, seasonal vegetables  
(available at select locations - Maximum 100 guests)  
•Ricotta Stuffed Ravioli will be offered to any vegetarian guests.

Add an entree choice for \$7 per guest.

\*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. 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

\*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. 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.