

Events Made Easy

1 800 SANDMAN (726 3626) | 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 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

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 \$5.75 each

Fresh from the Bakery

Assorted pastries \$5 per guest
 Assorted muffins \$5 per guest
 Croissants with butter, preserves \$5 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) \$5 per guest
 Gluten free baked goods (minimum of 12 guests) \$7.50 per guest

Breakfast Items

Assorted fruit yogurt \$4 per guest
 Sliced seasonal fresh fruit \$9.50 per guest
 Whole fresh fruit \$4 per guest

Munchies & Snacks

Vegetable crudité with ranch dressing \$9.50 per guest
 Imported and domestic cheese with crackers \$12 per guest
 Assorted mini chocolate bars \$4 per guest
 Assorted individual potato chip bags \$32 per dozen / \$3 each
 Assorted individual pretzel bags \$32 per dozen / \$3 each
 Trail mix with dried fruit \$7 each
 Popcorn with flavor shakers \$7 per guest
 Assorted granola bars \$4.50 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.

food & beverage solutions



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

\$18 per guest

Beverage (choice of 1)

Snacks (choice of 2)

\$20 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 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 Event Manager.



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

Continental Breakfast | \$24

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 | \$28

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 | \$32

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 | \$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 | \$6 per guest
Assorted cereal | \$6 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.

food &
beverage
solutions



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

Taste of India | \$37

- 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 | \$39

- 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 | \$40 (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 | \$9.50 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 | \$40

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 | \$33

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 | \$35 (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 | \$9.50 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	\$215
Vegetable crudité's with ranch dressing or hummus	\$215
Artisan cheese & charcuterie	\$350
Spinach and artichoke dip with naan	\$125
Jumbo shrimp display	\$295
Mini assorted sandwiches	\$235

\$22 per guest
 (30 person minimum)
 2 hot+ 2 cold options
 Add an item +\$6 per guest

\$32 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 | \$55

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

Premium Dinner Buffet | \$70

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 | \$68 (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 | \$25

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	no charge
Easel	no charge
LCD Projector	\$200
Screen – 8 foot	\$90
Speakerphone	\$100
Podium	no charge
Cordless Microphone	\$125
Lapel Microphone	\$125
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

