

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.



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



Coffee Breaks

Coffee & Tea

100% Arabica coffee, regular and herbal teas

\$4.25 per guest/per break

Cold Beverages

Assorted fruit juices

\$4 each

Assorted soft drinks

\$4 each

Bottled still water

\$4 each

Bottled sparkling water

\$4 each

Assorted vitamin water/energy drinks

\$5.75 each

Fresh from the Bakery

Assorted pastries

\$39 per dozen

Assorted muffins

\$39 per dozen

Croissants with butter, preserves

\$39 per dozen

Assorted bagels with cream cheese, butter, preserves

\$26 per half dozen

Assorted dessert squares

\$39 per dozen

Freshly baked jumbo cookies

\$29 per dozen

Assorted breakfast breads

\$39 per dozen

Gluten free baked goods

\$37 per half dozen

Breakfast Items

Assorted fruit yogurt

\$4 per guest

Sliced seasonal fresh fruit

\$8.50 per guest

Whole fresh fruit

\$3.50 per guest

Waffle station (minimum of 15 guests)

\$10 per guest

Munchies & Snacks

Vegetable crudité's with ranch dressing

\$8 per guest

Imported and domestic cheese with crackers

\$10 per guest

Assorted mini chocolate bars

\$15 per dozen

Assorted individual potato chip bags

\$32 per dozen

Trail mix with dried fruit

\$7.25 per guest

Popcorn with flavor shakers

\$7 per guest

Assorted cereal / granola bars

\$3.50 each

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 Banquet Manager.



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

\$15 per guest

Beverage (choice of 1)

Snacks (choice of 2)

\$17 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 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

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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
- Multi-grain bagels with cream cheese, butter and preserves
- 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

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

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

Taste of India | \$34

- Butter chicken
- Beef vindaloo
- Jasmine rice
- Aloogobi
- Kachumber salad
- Mango chutney
- Raita
- Sambal
- Garlic naan bread
- Freshly baked jumbo cookies
- 100% Arabica coffee, regular and herbal teas

Taste of Athens | \$35

- 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

- Minestrone soup
- 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 each
- Sliced seasonal fresh fruit | \$8.50 per guest

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All lunch buffets are available as dinner for an additional \$9 per guest.

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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

Addition:

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

Classic Working Lunch | \$30 (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
- Sliced seasonal fresh fruit
- 100% Arabica coffee, regular and herbal teas

Additions:

- Assorted soft drinks and juices | \$4 each
- Sliced seasonal fresh fruit | \$8.50 per guest

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 All lunch buffets are available as dinner for an additional \$9 per guest.

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

Executive Lunch Buffet Served 10:30am - 2:00pm only

Baked Salmon | \$38

Fresh baked rolls with butter
 Soup / Salads (choice of 2)
 Side (choice of 1)
 Fresh seasonal vegetables
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares
 100% Arabica coffee, regular and herbal teas

Roast Beef | \$39

Fresh baked rolls with butter
 Soup / Salads (choice of 2)
 Side (choice of 1)
 Fresh seasonal vegetables
 Horseradish and au jus
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares
 100% Arabica coffee, regular and herbal teas

Grilled Chicken Breast | \$37

Choice of wild mushroom cream sauce or lemon sun-dried tomato herb sauce
 Fresh baked rolls with butter
 Soup / Salads (choice of 2)
 Side (choice of 1)
 Fresh seasonal vegetables
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares
 100% Arabica coffee, regular and herbal teas

Ricotta Stuffed Ravioli | \$37

Fresh baked rolls with butter
 Soup / Salads (choice of 2)
 Side (choice of 1)
 Fresh seasonal vegetables
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares
 100% Arabica coffee, regular and herbal teas

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Soup/Salads

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

Additions

- Soup/Salad | \$6 per guest
- Side | \$6 per guest
- Main Entrée | \$8 per guest
- Assorted soft drinks and juices | \$4 each

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Platters & Appetizers

Platters | suitable for 30 guests

Fresh sliced fruit platter	\$190
Vegetable crudité's with ranch dressing or hummus	\$160
Charcuterie platter	\$290
Artisan and domestic cheese with crackers	\$290
Spinach and artichoke dip with naan	\$99
Jumbo shrimp display	\$275
Bruschetta – traditional, tomato and goat cheese	\$99
Mini assorted sandwiches	\$225
Roasted vegetable platter	\$175

Cold Appetizers priced per dozen | minimum of 3 dozen per selection

Smoked salmon and cream cheese canapés	\$36
Tomato and goat cheese bruschetta on herb crostinis	\$26
Tuna tataki on crisps (available at select locations)	\$37
Tomato, basil, bocconcini skewers with balsamic drizzle	\$26

Hot Appetizers priced per dozen | minimum of 3 dozen per selection

Greek style meatballs with tzatziki	\$36
Beef satay with peanut sauce	\$36
Chicken souvlaki with tzatziki	\$36
Tandoori chicken skewers with mango chutney	\$36
Tequila prawns	\$37
Vegetarian spring rolls with plum sauce	\$30
Spanakopita with tzatziki	\$29

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

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 | \$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

Executive 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 | \$9
- Salad | \$6
- Side | \$6

Upgrade Main Entrée (available at select locations)

Herb crusted prime rib with mini Yorkshire pudding and red wine reduction - \$7 per guest

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

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Plated Dinners (minimum 25 guests*) -\$60 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 roasted 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 entrée choice for \$7 per guest.

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

Available after 8:00 PM

Canadian Pub Experience | \$21

Thinly sliced beef with au jus
Fresh sliced pretzel buns
Sliced tomatoes, red onions, dill pickles, caramelized onions
Dijon mustard, mayonnaise, horseradish, barbecue sauce

Poutine Station | \$17

Seasoned French fries
Cheese curds
Bacon bits
Green onions
Beef gravy

Waffle Station | \$17

Belgian waffles
Seasonal berry compote
Shaved chocolate
Syrup
Pecans
Fresh whipped cream

Taco Station | \$20

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

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Beverage Service

Host Bar | when the host pays for all liquor consumption

House liquor – 1oz	\$7.99
Premium liquor – 1oz	by selection
House wine	\$7.99
Premium wines	by selection
Domestic beer	\$7.99
Craft/Premium beer	\$8.50
Import beer	\$8.50
Coolers	\$8.50
Cider	\$8.50
Soft drinks/juices	\$4
Bottled water	\$4

*Host bar prices do not include taxes.

Champagne toast (per guest)	\$7
Non-alcoholic punch (serves 30)	\$85
Adult punch (serves 30) (where applicable)	\$160

Cash Bar | when guests purchase tickets from a cashier

House liquor – 1oz	\$8.75
Premium liquor – 1oz	by selection
House wine	\$8.75
Premium wine	by selection
Domestic bottled beer	\$8.75
Craft/Premium beer	\$9.50
Import beer	\$9.50
Coolers	\$9.50
Cider	\$9.50
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 \$30 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 \$20 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 Banquet Manager about details for your location.

We are happy to bring in wine from established suppliers for your event. Please inquire with the Banquet 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	\$30
Easel	\$15
LCD Projector	\$175
Screen – 6 foot	\$45
Screen – 8 foot	\$60
Speakerphone	\$100
Podium	no charge
Wired Microphone	\$40
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 Banquet 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 Banquet Manager.

audio &
video
solutions

