

Holiday 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 on of our onsite restaurants.

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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.



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

Baked Ham Buffet | \$52

Fresh baked rolls with butter
Chef carved baked ham with Dijon glaze
Salads (Choice of 3)
Sides (Choice of 2)
Vegetable (Choice of 1)
Sliced seasonal fresh fruit
Assorted gourmet dessert squares
Sticky Toffee Pudding
100% Columbian coffee, regular and herbal tea

Roast Turkey Buffet | \$55

Fresh baked rolls with butter
Roast turkey with traditional trimmings
Pan gravy
Cranberry sauce
Stuffing
Salads (Choice of 3)
Sides (Choice of 2)
Vegetable (Choice of 1)
Sliced seasonal fresh fruit
Assorted gourmet dessert squares
Sticky Toffee Pudding
100% Columbian coffee, regular and herbal teas

Roast Baron of Beef Buffet | \$59

Fresh baked rolls with butter
Chef carved roast baron of beef
Mini Yorkshire pudding and au jus
Salads (Choice of 3)
Sides (Choice of 2)
Vegetable (Choice of 1)
Sliced seasonal fresh fruit
Assorted gourmet dessert squares
Sticky Toffee Pudding
100% Columbian coffee, regular and herbal teas

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

Vegetables

Honey glazed carrots
Green beans and roasted red pepper medley
Cauliflower with cheese sauce
Steamed broccoli and cauliflower
Seasonal vegetable medley
Assorted baked squash

Additions

- Vegetable crudité with ranch dressing or hummus | \$8
- Domestic & artisan cheese + crackers | \$11
- 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

Platters & Appetizers

Platters | suitable for 30 guests

Fresh sliced fruit platter	\$210
Vegetable crudité's with ranch dressing or hummus	\$210
Artisan cheese & charcuterie	\$350
Spinach and artichoke dip with naan	\$120
Jumbo shrimp display	\$290
Bruschetta – traditional, tomato and goat cheese	\$120
Mini assorted sandwiches	\$230

\$18 per guest

(30 person minimum)

2 hot+ 2 cold options

Add an item +\$5 per guest

\$26 per guest

(50 person minimum)

4 hot+ 4 cold options

Add an item +\$5 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

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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

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

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Beverage Service

Host Bar | when the host pays for all liquor consumption

House liquor – 1oz	\$7.50
Premium liquor – 1oz	by selection
House wine	\$7.50
Premium wines	by selection
Domestic beer	\$7.50
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.

Prosecco 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	\$8.50
Premium liquor – 1oz	by selection
House wine	\$8.50
Premium wine	by selection
Domestic bottled beer	\$8.50
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 \$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