



# Events Made Easy

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

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## Coffee Breaks

### Coffee & Tea

100% Arabica coffee, regular and herbal teas

\$4 per guest/per break

### Cold Beverages

Assorted fruit juices

\$3.50 each

Assorted soft drinks

\$3.50 each

Bottled still water

\$3.50 each

Bottled sparkling water

\$4 each

Assorted vitamin water/energy drinks

\$4.50 each

### Fresh from the Bakery

Assorted pastries

\$4 per guest

Assorted muffins

\$4 per guest

Croissants with butter, preserves

\$4 per guest

Assorted cookies (minimum of 12 guests)

\$3 per guest

Assorted breakfast breads (minimum of 12 guests)

\$4 per guest

Gluten free baked goods (minimum of 12 guests)

\$6 per guest

### Breakfast Items

Assorted fruit yogurt

\$3.75 per guest

Sliced seasonal fresh fruit

\$8 per guest

Whole fresh fruit

\$4 per guest

### Munchies & Snacks

Vegetable crudité's with ranch dressing

\$8 per guest

Imported and domestic cheese with crackers

\$11 per guest

Assorted mini chocolate bars

\$2.50 per guest

Assorted individual potato chip bags

\$2.50 per guest

Trail mix with dried fruit

\$3.50 per guest

Assorted individual bags of popcorn

\$3.50 per guest

Assorted granola bars

\$2.50 per guest

Red pepper hummus with pitas

\$6 per guest

Tortilla chips with fresh salsa and guacamole

\$6 per guest

Assorted dessert squares

\$5 per guest

Churros with caramel sauce

\$6 per guest

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

### Continental Breakfast | \$20

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 | \$24

Chilled fruit juice  
A selection of pastries and baked goods with butter & preserves  
Vegetarian egg bites  
Fresh fruit salad  
Assorted fruit yogurt  
100% Arabica coffee, regular and herbal teas

### Hot Morning Buffet | \$27

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

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### 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 egg bites | \$8 Sautéed spinach, peppers, asparagus, crumbled feta

### Additions:

Oatmeal | \$2.50 per guest  
Assorted cereal | \$3.50 per guest

\*May be served to smaller groups; however, minimum charge is for 15 guests.

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

### Taste of India | \$33

Butter chicken\*  
Beef vindaloo\*  
Aloo gobi  
Jasmine rice  
Kachumber salad  
Mango chutney  
Raita  
Sambal  
Garlic naan bread  
Assorted cookies  
100% Arabica coffee, regular and herbal teas

Add vegetarian samosas | \$5 each

Add chana masala | \$6 per guest

\*Chana masala can be substituted for butter chicken  
or beef vindaloo

### Taste of Italy | \$34 (available at select locations)

Quinoa and kale salad  
Chicken parmesan  
Ricotta stuffed ravioli  
Penne beef bolognese  
Garlic toast  
Assorted cookies  
100% Arabica coffee, regular and herbal teas

### Taste of Athens | \$34

Lemon chicken breasts  
Beef kebabs  
Rice pilaf  
Greek potatoes  
Greek salad  
Pitas  
Tzatziki  
Assorted cookies  
100% Arabica coffee, regular and herbal teas

Add spanakopita | \$5 per guest

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\*May be served to smaller groups; however, minimum charge is for 20 guests.  
All lunch buffets are available as dinner for an additional cost.

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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 | \$33

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  
Assorted cookies  
100% Arabica coffee, regular and herbal teas  
  
Add vegan ground beef | \$8 per guest  
Add churros with caramel sauce | \$6 per guest

### Pasta Lunch Buffet | \$26

Mixed greens with house vinaigrette  
Caesar salad  
Garlic toast  
Penne  
Rigatoni  
Gluten-free Rotini  
Alfredo Sauce  
Marinara sauce

Parmesan cheese  
Nut-free basil pesto  
Assorted cookies  
100% Arabica coffee, regular and herbal teas  
  
Upgrade to chicken alfredo | \$5 per guest  
Upgrade to meatball marinara | \$5 per guest

### Classic Working Lunch | \$28 (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  
Assorted cookies  
100% Arabica coffee, regular and herbal teas

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\*May be served to smaller groups; however, minimum charge is for 20 guests.  
All lunch buffets are available as dinner for an additional \$12 per guest.

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## 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
Mini burgers	\$250

### Cold Appetizers

Smoked salmon and cream cheese canapés	\$6 per guest
Tomato and goat cheese bruschetta on herb crostinis	\$5 per guest
Tuna tataki on crisps* (available at select locations)	\$6 per guest
Tomato, basil, bocconcini skewers with balsamic drizzle	\$5 per guest
Crispy falafel bites on cucumber rounds	\$5 per guest

\* Vegan substitute available for tuna tataki

### Hot Appetizers

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 skewers with mango chutney	\$7 per guest
Tequila prawns	\$7 per guest
Vegetarian spring rolls with plum sauce	\$5 per guest
Spanakopita with tzatziki	\$5 per guest
Mini vegetarian samosas with mango chutney	\$5 per guest

### Sweet Treats

Churros with caramel sauce	\$6 per guest
Assorted desserts and squares	\$5 per guest
Assorted cookies	\$3 per guest

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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 | \$53

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 | \$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 3)  
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  
Kachumber salad  
Country potato salad  
Quinoa and kale salad  
Greek salad  
Spinach salad  
Thai ancient grains salad

### Sides

Herb roasted potatoes  
Jasmine rice  
Mashed potatoes  
Wild rice medley

### Main Entrées

Baked salmon  
Roast beef with mini Yorkshire pudding, 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  
Chicken parmesan  
Butter chicken  
Beef vindaloo  
Chana masala

### Additions

- Main Entrée | \$12
- Side | \$8
- Salad | \$8

Upgrade Main Entrée (available at select locations)  
Chef Carved Prime Rib with mini Yorkshire pudding  
and au jus \$14 per guest

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

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Plated Dinners (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	\$58 per guest
Roast Beef with mini Yorkshire pudding, au jus, mashed potatoes, seasonal vegetables	\$59 per guest
Ricotta Stuffed Ravioli with arugula pesto, marinara sauce	\$55 per guest
Oven Roasted Chicken with fingerling potatoes, seasonal vegetables	\$57 per guest
Braised Beef Shortrib with seasonal vegetables, mashed potatoes	\$59 per guest

\*Ricotta Stuffed Ravioli will be offered to any vegetarian guests.

Add 2nd entrée choice | \$7 per guest

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

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

Available after 8:00 PM

### Poutine Station | \$20

Seasoned French fries  
Cheese curds  
Bacon bits  
Green onions  
Beef gravy

### Taco Station | \$23

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

Add vegan ground beef | \$8 per guest

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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	\$3.50
Bottled water	\$3.50

\*Host bar prices do not include taxes.

Prosecco toast (per guest)	\$9
Non-alcoholic punch (serves 30)	\$95

### 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	\$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

Equipment (per day)

Flip Chart – includes paper and markers	\$50
Whiteboard – includes markers	\$35
Easel	\$20
LCD Projector	\$200
Screen – 6 foot	\$45
Screen – 8 foot	\$60
Speakerphone	\$100
Podium	no charge
Wired Microphone	\$45
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.

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