

# Holiday Events Made Easy

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

- Platters and Appetizers
- Dinner
- Late Night Snacks
- 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 | \$53

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  
Bread pudding  
100% Colombian 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  
Bread pudding  
100% Colombian coffee, regular and herbal teas

### Roast Baron of Beef Buffet | \$60

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  
Bread pudding  
100% Colombian coffee, regular and herbal teas

### 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

### 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

- Main Entrée | \$13
- Salad | \$8
- Side | \$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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## 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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## 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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\*May be served to smaller groups; however, minimum charge is for 25 guests.

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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	\$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