

WELCOME

REDEFINING EASY

At Sandman Hotels, Inns & Suites we strive to make your special day unforgettable and stress free.

A big part of any celebration is food. Successful events shouldn't rely on only the tried and true. People expect to get a taste of catering innovation at special events. Choose a menu that has guests talking about the food long after the last appetizer has been served.

To assist you with this, our chefs have developed some remarkable dinner and reception menus guaranteed to delight you and all of your guests.

Each of our delicious menus are tastefully displayed and include elegantly set tables with linen table cloths, and napkins. Gift tables, cake tables and reception tables are available upon request. Dance floors and additional décor are available at several locations. We also offer services to help you with set up and take down, so that you and your guests can thoroughly enjoy your special event.

As always, these are just a few of our suggestions, our Group Food & Beverage Managers would be happy to discuss alternate menu choices to make your day even more unique and memorable.



BAR SERVICE

HOST OR CASH BAR

These types of bars will use our liquor licenses, alcohol, variety of mix and garnishes and glassware. Host bars are put onto one master bill and paid by one person. Cash bars allow the individual guests to pay for their own drinks as they go. Hosts may opt to pay for part of the drinks, and their guests pay for the remaining which can then form a toonie or loonie bar.

Hi-Balls & Domestic Beer \$4.75 each*

Wine, Premium Beer, Coolers & House Liquors \$5.75 each*

Wines & Spirits

Bottles of wine are available. Our Group Food & Beverage Manager will be happy to offer you a current list. We will also gladly bring in any special requests to meet your needs. Please ask for special pricing on these items.

Non-Alcoholic

unlimited pop, coffee, tea and juice (with bar service) \$2.50/person

unlimited pop, coffee, tea and juice (without bar service) \$4.50/person

There will be a service charge of \$15.00 per hour (minimum 4 hours) for the bartender if sales are below \$325.00 for the night.

**Prices do not include tax or gratuity.*

COMPLETE CELEBRATION

NO WORRIES

Our Complete Celebration package has you covered, from drinks to a fabulous dinner buffet, and a decadent assortment of desserts.

Complete Celebration Package

\$60.00/person

Alcoholic Beverages

one bottle of red wine and one bottle of white wine for every table of eight
or
two drink tickets per person

Dinner Buffet

assortment of fresh baked breads and buns
four salads: chosen specifically by our chefs to compliment your dinner selections
fresh vegetable crudité with an assortment of three dips
assorted pickled vegetable platter
assorted imported and local cheese platter
seasonal blend of roasted vegetables
roasted red potatoes or herbed mashed potatoes with cheddar
herb crusted roast beef with yorkshire puddings
bruschetta chicken
vegetarian lasagna
fresh fruit and a decadent assortment of cakes, tarts and desserts
coffee, tea and hot cocoa

Late-Night Buffet

fresh buns
assortment of cold cuts and cheeses
lettuce, tomato, onion, and condiments
pickled vegetable platter
milk and fresh baked cookies
coffee and tea



APPIES, PLATTERS & SMALL BITES

A LITTLE BIT OF THIS AND A LITTLE BIT OF THAT

Our extensive selection of Appetizers, Platters & Small Bites is great for parties with smaller appetites, or to serve as snacks.

Displays and Platters (platters serve 30):

fresh fruit kabobs with yogurt dip	\$160.00
vegetable crudité's with 3 special dips	\$120.00
cheese, sausage, and cracker platter	\$135.00
pickled vegetables, chutney, olives and biscuits	\$150.00
imported and domestic cheese board	\$225.00
warm bread served with balsamic vinegar and olive oil	\$60.00
artichoke and asiago cheese dip served on mini corn tortilla rounds	\$80.00
assorted bruschetta (sweet)	\$90.00

Cold Choices (minimum 2 dozen per selection):

stuffed vegetable platter	\$15.95/dozen
jumbo shrimp fountain	\$24.95/dozen
smoked salmon and cream cheese canapés	\$18.95/dozen
devilled eggs	\$12.95/dozen
spirals	\$12.95/dozen
spinach and crab dip on baguette rounds	\$15.95/dozen
bruschetta and goat cheese served with toasted baguette rounds	\$15.95/dozen
mini wraps	\$18.95/dozen

Hot Choices (minimum 2 dozen per selection):

gourmet mini burger station	\$24.95/dozen
assortment of meatballs	\$17.95/dozen
lamb meatballs with tzatziki	\$24.95/dozen
coconut shrimp with a spiced orange sauce	\$24.95/dozen
variety of chicken wings	\$14.95/dozen
curried salmon cakes with mango chutney	\$24.95/dozen
beef satay	\$24.95/dozen
chicken souvlaki	\$24.95/dozen
tandoori chicken skewers with mango chutney	\$24.95/dozen
dry ribs	\$12.95/dozen
potato skins	\$17.95/dozen
spanakopita	\$17.95/dozen
vegetable samosas	\$24.95/dozen
assorted puff pastry hors d'oeuvres	\$16.95/dozen
mini quiches	\$16.95/dozen
pot stickers with plum sauce	\$17.95/dozen
fried wontons	\$18.95/dozen
snake bites	\$18.95/dozen
jalapeno poppers	\$18.95/dozen
assorted bruschetta (savory)	\$15.95/dozen

REHEARSAL DINNER

GET READY, GET SET

In preparation for your big day, our Rehearsal Dinner will put you at ease with our heartwarming selection of comfort foods.

Rehearsal Dinner	\$17.95/person
fresh baked buns	
two specially selected salads to compliment your dinner selection	
fresh vegetable crudités with an assortment of three dips	
chef's selection of desserts	
coffee, tea and hot cocoa	
Add a Specialty Comfort Dish	
beef dips made with our herb crusted roast beef	\$4.00/person
curried chicken with basmati rice	\$4.00/person
baked mac & cheese	\$4.00/person
baked spaghetti & meatballs	\$3.00/person
lasagna, beef or vegetarian	\$3.00/person
pizza breads	\$3.00/person
caribbean honey spiced chicken with mango salsa	\$5.00/person
peppered steak with basmati rice	\$4.00/person



ULTIMATE DINNER

AN UNFORGETTABLE EVENT

Treat your guests to an amazing spread that they won't soon forget with our Ultimate Dinner package.

Ultimate Dinner Buffet

\$24.95/person

assortment of fresh baked breads and buns

four salads chosen specifically by our chefs to compliment your dinner selections

fresh vegetable crudités with an assortment of three dips

assorted pickled vegetable platter

display of imported and local cheeses

seasonal blend of roasted vegetables

roasted red potatoes or herbed mashed potatoes with cheddar

fresh fruit and a decadent assortment of cakes, tarts and dessert squares

coffee, tea and hot cocoa

Your Choice of Mains

herb crusted prime rib with red wine reduction

served with yorkshire puddings, horseradish and mustard

\$7.50/person

herb crusted roast beef served with yorkshire puddings,

horseradish and mustard

\$5.00/person

traditional herb roasted turkey with sage stuffing

\$4.00/person

honeyed orange spiced ham

\$4.00/person

orange spiced pork tenderloin medallions

\$5.00/person

stuffed pork loin

\$5.00/person

stuffed chicken breasts

\$6.00/person

bruschetta chicken

\$3.00/person

perogies with grilled onions, cabbage casserole and sausages

\$6.00/person

lasagna, beef or vegetarian

\$3.00/person

GIFT OPENER

MID-MORNING GET TOGETHERS

A sumptuous brunch buffet is a fantastic way to make your guests feel welcome and appreciated.

Gift Opener Brunch Buffet (minimum 30 people)

\$24.95/person

assortment of chilled fruit juice

selection of breakfast breads

mixed fruit salad

stuffed french toast or crepes served with berries and vanilla cream, ginger-orange compote, apricot and cream cheese, whipped cream and warm maple syrup

scrambled eggs

ham, bacon and sausages

roasted red potatoes

two salads, our classic caesar and a greek pasta salad

baked mac & cheese

chef's dessert parfait assortment

coffee, tea and hot cocoa



SIMPLICITY DINNER

EASY AND ELEGANT

Traditional favourites come together in this simple, yet elegant dinner package.

Simplicity Dinner Buffet

\$24.95/person

freshly baked dinner rolls

two salads, our classic caesar salad and a loaded baked potato salad

pickle platter

seasonal blend of vegetables

fresh fruit and assorted dessert squares

coffee and tea

Choice of:

roasted red potatoes

garlic mashed potatoes with cheddar

Choice of:

herb crusted roast beef with yorkshire puddings, horseradish, deli mustard and brown gravy

traditional herb roasted turkey with sage stuffing, spiced cranberries and turkey gravy

honeyed orange spiced ham

stuffed pork loin

