



# Holiday events made easy



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**HOLIDAY DINNER BUFFETS (MINIMUM 25 GUESTS\*, pricing is per guest)**

**Baked Ham Buffet | \$48**

- 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
- Baileys chocolate bread pudding
- 100% Columbian coffee, regular and herbal teas

**Roast Turkey Buffet | \$47**

- Fresh baked rolls with butter
- Roast turkey with traditional trimmings
- Pan gravy
- Cranberry sauce
- Apple, sage, and mushroom stuffing
- Salads (Choice of 3)
- Sides (Choice of 2)
- Vegetable (Choice of 1)
- Sliced seasonal fresh fruit
- Assorted gourmet dessert squares
- Baileys chocolate bread pudding
- 100% Columbian coffee, regular and herbal teas

**Roast Baron of Beef Buffet | \$51**

- 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
- Baileys chocolate bread pudding
- 100% Columbian coffee, regular and herbal teas

**Salads**

- Caesar salad
- Mixed greens with house vinaigrette
- Mediterranean pasta salad
- Marinated vegetable salad
- Country potato salad
- Kale and quinoa salad
- Greek salad
- Spinach salad with house-made dressing

**Sides**

- Herb roasted potatoes
- Jasmine rice
- Mashed potatoes
- Wild rice medley
- Scalloped russet and sweet potatoes

**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's with ranch dressing | \$4.50
- Domestic and imported cheese platter | \$8
- Salad | \$4
- Side | \$4
- Entrée | \$8

**Upgrade Roast Baron of Beef to Herb crusted Prime Rib with mini Yorkshire pudding and red wine reduction - \$5 per guest**

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

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.





**PLATTERS & APPETIZERS**

**Platters** | suitable for 30 guests

Fresh fruit kebabs with yogurt dip	\$160
Vegetable crudités with ranch dressing	\$120
Vegetable crudités with hummus	\$130
Charcuterie platter	\$210
Imported and domestic cheese with crackers	\$250
Warm roasted garlic naan bread with olive tapenade	\$90
Spinach and artichoke dip with corn tortillas	\$90
Jumbo shrimp display	\$210
Assorted bruschetta – traditional, sweet red pepper, tomato goat cheese	\$90
Mini assorted sandwiches	\$190
Roasted vegetable platter	\$150

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

Smoked salmon and cream cheese canapés	\$33
Tomato and goat cheese bruschetta on herb crostinis	\$22
Tuna tataki on crisps	\$33
Tomato, basil, bocconcini skewers with balsamic drizzle	\$22
Charcuterie skewer	\$33
Crisp vegetable crudités shots	\$25

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

Greek style meatballs with tzatziki	\$28
Beef satay with peanut sauce	\$32
Chicken souvlaki with tzatziki	\$32
Tandoori chicken skewers with mango chutney	\$32
Tequila prawns	\$33
Shrimp spring rolls with wasabi aioli	\$30
Vegetarian spring rolls with plum sauce	\$28
Spanakopita with tzatziki	\$25

food & beverage solutions

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**LATE-NIGHT THEMED STATIONS (MINIMUM 25 GUESTS\*)**

Available after 8:00 PM

**Canadian Pub Experience | \$18**

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

**Poutine Station | \$15**

Seasoned yam fries

Cheese curds

Bacon bits

Green onions

Beef gravy

**Waffle Station | \$16**

Seasonal berry compote

Shaved chocolate

Syrup

Pecans

Fresh whipped cream

**Taco Station | \$19**

Seasoned lean ground beef

Fajita chicken

Taco chips

Hard taco shells and soft corn tortillas (lettuce cups available as a gluten-free option)

Caesar salad

Shredded cheddar

Fresh cut jalapeños

Chopped tomatoes, lettuce, cilantro

Sour cream, salsa, guacamole

food &  
beverage  
solutions

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





**BEVERAGE SERVICE**

**Host Bar** | when the host pays for all liquor consumption

House liquor – 1oz	\$6.49
Premium liquor – 1oz	by selection
House wine	\$6.49
Premium wines	by selection
Domestic beer	\$6.49
Craft/Premium beer	\$6.99
Import beer	\$6.99
Coolers	\$6.99
Cider	\$6.99
Soft drinks/juices	\$3.75
Bottled water	\$3.75

**\*Host bar prices do not include taxes.**

Champagne toast (per guest)	\$5.00
Non-alcoholic punch (serves 30)	\$60.00
Adult punch (serves 30) (where applicable)	\$100.00

**Cash Bar** | when guests purchase tickets from a cashier

House liquor – 1oz	\$7
Premium liquor – 1oz	by selection
House wine	\$7
Premium wine	by selection
Domestic bottled beer	\$7
Craft/Premium beer	\$8
Import beer	\$8
Coolers	\$8
Cider	\$8
Soft drinks/juices	\$3.75
Bottled water	\$3.75

**\*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 \$25 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 \$15 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 accomodate requests for home brew/U-brew.

ask to see our extended wine list

