

Private Events and Social Gatherings

Are you or a loved one celebrating an upcoming anniversary, birthday, retirement, baby, or wedding? Looking for the perfect venue to host your family reunion, going away party, or celebration of life?

Caradoc Sands is the perfect venue to bring all your wishes together in a stress free environment.

Let us know what you'd like, and we'll bring that vision together for you. Our staff works with you to choose a menu, beverage choices, and décor options that fit your style and budget. To aid in the planning process, we have put together some affordable packages that are popular options for private events.

We don't want you to break the bank, which is why our rental fees include all staffing, set up, tear down, basic linens, applicable government fees (like SOCAN, liquor licencing, etc), taxes, and gratuities.

Our rental fees are \$75/hr for our Indoor Banquet Hall or \$100/hr for our Outdoor Cottage Space.

Call or email today to set up a time to come tour our venue!

(Prices are per person)

All options include a non-alcoholic punch station, coffee and tea

Add wine service - 10

Add 2 hours premium open bar – 15

Each additional hour – 10



SMALL PLATES

14

SHOWER MENU

Two non-alcoholic mocktail stations
Platters of delicate finger sandwiches
Cucumber stuffed with goat cheese and bacon
Tomato, mozzarella, and basil skewers
Assorted finger desserts

*Seasonal Items available

18

SOUP & SANDWICH

Assorted buns & breads
Two choice soups
Two choice salads
Assorted house cooked meats
“The Works” selection of toppings
Full condiment table


18

HORS D’OEUVRES

Self Serve Drink Station
*Includes Juice, Soft Drinks, Coffee and Tea
Selection of 6 Hors d’oeuvres
Cheese and Fruit Platter

26

COCKTAILS & HORS D’OEUVRES



One Alcoholic Cocktail
Selection of 6 Hors d’oeuvres
Assorted candy table



BREAKFAST

6

CONTINENTAL

Assorted Muffins & Pastry Display

10

LIGHT BREAKFAST

Assorted Muffins & Pastry Display

Vanilla Yogurt with Granola & Fruit

Fruit Display

14

SMALL BREAKFAST

Scrambled Eggs

Bacon/Sausage

Home Fries

Texas Toast

18

SANDS BREAKFAST

Scrambled Eggs

Pancakes & Waffles

Bacon, Sausage & Ham

Home Fries

Breakfast Casserole

Texas Toast

Fruit Bowl

Add Chef's made-to-Order Omelette/Crepe Station- \$5 per person

LUNCH

All Options Include Two Choice Soup or Salad and Two Choice Hot Side, and Assorted Dessert

23

Wraps and Melts

Street Meat

Sliders and Wings

Texas BBQ Buffet

26

Ribs and Chicken Combo

Hot Sides

French Fries

Potato Wedges

Loaded Tater Tots

Spiral Fries

Sausage & Pepper Penne

Broccoli, Mushroom & Onion Penne

Jambalaya

Alfredo

Salads

Caesar

Garden

Broccoli

Spinach

Coleslaw

Potato

Greek Pasta

Tuna Macaroni

Soups

Roasted Red Pepper

Butternut Squash

Cream of Vegetable & Cheddar

Loaded Potato & Bacon

Italian Wedding

Sausage & Orzo

Vegetable Beef

Jalapeno & Cheddar

24

Taste of Italy

Sands Lasagna, Chicken Parmesan, Alfredo Carbonara, Arancini Balls served with Caesar Salad, Italian Pasta Salad and Italian Wedding Soup. Comes with Garlic Bread & Cheese



PLATED DINNER

All plated dinner options come with Pre-dinner rolls or garlic loaf

Add a Pasta Course - \$5 per person

35

French Pork Chop with White Wine Mushroom Sauce

Slow Cooked Seasoned Roast Beef au Jus

Roasted Chicken Supreme with Choice Sauce

Rib & Chicken Combo

40

Roast Beef and Stuffed Chicken Combo

New York Strip Loin

45

Mesquite Smoked Prime Rib


Salmon Fillet with Dill Hollandaise

Beef Tenderloin with Portobello Mushroom

*One Choice Main, One Choice Salad or Soup, Starch,
and Seasonal Vegetables Medley*

Chef Assorted Choice Pies

Upgrade to Cheesecakes - \$2.50 per person



SANDS BUFFET

(min 30 guest req.)

\$38

Buffet Includes Pre-Dinner Rolls or Garlic Loaf, & Chefs Choice Assorted Pies

Salad Bar

Two Choice Soups

Caesar

Greek Pasta

Coleslaw

Broccoli Salad

Vegetables - choose one

Carrots and Corn

Glazed Beans and Carrots with Sweet Pepper

Broccoli & Red Pepper

Green Beans & Red Pepper

Chefs House Mix

Protein – choose two

Roasted Chicken Supreme

Mesquite Smoked Roast Beef

Apple Wood Smoked Bone-in Ham

French Pork Chop with White Wine

Mushroom Sauce

Pork Tenderloin Medallions with

Orange Demi Glaze

Pasta - choose one

Bacon, mushroom & broccoli alfredo

Sausage & pepper marinara

Jambalaya

Jalapeno & cheddar mac & cheese

Upgrades

Stuffed Bone-in Chicken— \$4

Prime Rib with Peppercorn Sauce— \$8

Tenderloin on a Portabella Mushroom— \$10

Starch – choose one

Italian Roasted

Garlic Mashed with Cheddar and Chives

Creamy Scalloped

Garlic & Sweet Mashed Mixed