Private Events &

Social Gatherings

Are you or a loved one celebrating an upcoming anniversary, birthday, retirement, or baby? 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 packages include all staffing, set up, tear down, basic linens, applicable government fees (socan), taxes, and service fees

Our rental fees are \$100/hr for our Indoor Banquet Hall or \$125/hr for our Outdoor Cottage Space. Call or email today to set up a time to come tour our venue!

Shower Menus

17.50

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

17.50

SWEETS & MORE Assorted cakes, squares, cookies Crudites Masterpiece Fruit Platter

21

SOUP & SANDWICH Assorted buns & breads Two choice soups Two choice salads Assorted house cooked meats "The Works" selection of toppings Full condiment table

22

HORS D'OEUVRES Self Serve Drink Station Selection of 6 Hors d'oeuvres Cheese and Fruit Platter

30

COCKTAILS & HORS D'OEUVRES One Alcoholic Cocktail Selection of 6 Hors d'oeuvres Assorted candy table

Breakfast

11 CONTINENTAL Assorted Muffins & Pastry Display

16.50 LIGHT BREAKFAST Assorted Muffins & Pastry Display Vanilla Yogurt with Granola & Fruit Fruit Display

18.50

SMALL BREAKFAST Scrambled Eggs Bacon/Sausage Home Fries Texas Toast

22

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- \$8 per person

Lunch

Buffet

\$28 Wraps and Melts Street Meat Sliders and Wings Texas BBQ Buffet

\$35

Ribs and Chicken Combo

Above Options Include Choice Soup or Salad, Two Choice Hot Side, & Assorted Dessert

\$30

Taste of Italy

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

Plated

\$27 or \$30 Stuffed Chicken Supreme with Choice Sauce Served with Starter Salad & Rolls, Choice Starch and Vegetables

Plated Dinner

ALL PLATED DINNER OPTIONS COME WITH PRE-DINNER ROLLS OR GARLIC LOAF ADD A PASTA COURSE - \$7 PER PERSON

\$45

French Pork Chop with White Wine Mushroom Sauce Carved Striploin Roasted Chicken Supreme with Choice Sauce Rib & Chicken Combo

\$50

Carved Striploin & Stuffed Chicken Combo Grilled Sirloin Steak

\$55

Smoked Prime Rib Salmon Fillet with Dill Hollandaise Beef Tenderloin with Portobello Mushroom

ONE CHOICE MAIN, ONE CHOICE SALAD OR SOUP, STARCH, CHOICE VEGETABLE & CHEF ASSORTED CHOICE PIES UPGRADE TO CHEESECAKES - \$3 PER PERSON

Sides & Hold-ans

SOUP

Roasted Red Pepper Butternut Squash Cream of Vegetable & Cheddar Loaded Potato & Bacon Italian Wedding Sausage & Orzo Vegetable Beef Jalapeno & Cheddar Caesar Garden Broccoli Spinach Coleslaw Potato Greek Pasta Tuna Macaroni

SALAD

Italian Roasted Garlic Mashed with Cheddar and Chives Rice & Quinoa Medley French Fries Potato Wedges Loaded Tater Tots Sausage & Pepper Penne Broccoli, Mushroom & Onion Penne Jambalaya Alfredo

STARCHES

VEGETABLES

Chefs Seasonal Medley Asparagus with Red Pepper Green Beans with Red Pepper Roasted Root Vegetable Medley

SAUCES

Creamy Garlic Roasted Red Pepper Jack Daniel Glaze Peppercorn Glaze

FOR LUNCH OPTIONS - ADD \$3 PER ADDED COURSE.

Sands Bullet

\$50

(minimum 30 guest required) Buffet Includes Pre-Dinner Rolls & 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 Carved Striploin 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 l Bone-in Chicken– \$4

Starch - choose onePrimItalian RoastedTenderloinGarlic Mashed with Cheddar and ChivesCreamy ScallopedGarlic & Sweet Mashed Mixed

Stuffed Bone-in Chicken— \$4 Prime Rib with Peppercorn Sauce— \$8 Tenderloin on a Portabella Mushroom— \$10

Event Platters

(Platters serve approximately 25ppl) (Half Platters available when ordering 3 or more)

\$110

\$125

\$115

\$82.5

\$70

\$150

\$72.5

\$60

\$57.50

\$65

\$50

(By the Dozen)

\$50 Assorted Sliders \$25 Beef and/or Chicken Satays \$25 Torpedo Shrimp Ś24 Empanadas & Spanakopita Assorted Mini Quiches Ś44 \$40 2oz Szechuan Meatballs \$30 Bruschetta Bites \$26 Vegetable Spring Rolls Assorted Pinwheels (minimum 2 dozen) \$15 Assorted Dessert Squares \$30 \$10.75 Assorted Cookie Platter Wings & Sauce \$1.00 per wing (minimum 24)

All prices are subject to HST and a 15% service fee.