



Caradoc Sands

PRIVATE EVENTS & SOCIAL GATHERINGS

WELCOME



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 of your wishes together in a stress free environment. Let us know what you'd like and we will help you bring that vision together.

Our Staff works with you to choose a menu, beverage choices, and decor 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, choice of linens and access to our in house decor.

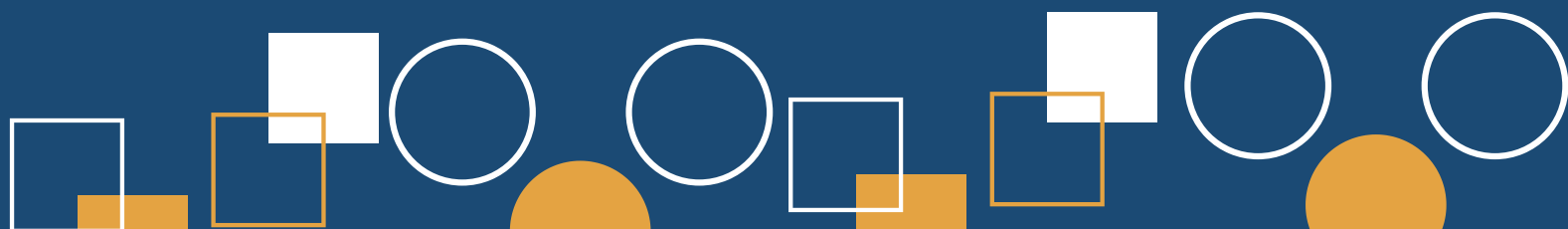
Our rental fees are \$100/hr for our indoor Banquet Hall and \$125/hr for our outdoor Cottage Space. Call or email today to set up a time to come tour our venue!

Ask for Off Season Room Rental Rates

All Packages are subject to HST and 18% Service Fee

events@caradocsands.ca

519.246.4653 ext 3





SHOWER MENUS

SHOWER MENU

15.50

Two Non-alcoholic Mocktail Stations
Platters of Delicate Finger Sandwiches
Chicken and Avocado Pinwheels
Greek Cucumber Cups
Tomato, Mozzarella and Basil Skewers
Assorted Finger Desserts

SWEETS & MORE

15.50

Assorted Cakes, Squares and Cookies
Crudite Masterpiece
Fruit Platter

SOUP & SANDWICH

18.00

Assorted buns & bread
Two Choice Soups
Two Choice Salads
Assorted House Cooked Meats
"The Works" Selection of Toppings
Full Condiment Table

HORS D'OEUVRES


19.00

Self Serve Drink Station
Selection of 6 Hors d'oeuvres
Cheese & Fruit Platter

COCKTAILS & HORS D'OEUVRES

30.00

Open Bar for 2 hours
Selection of 6 Hors d'oeuvres
Assorted Candy Bar





BREAKFAST

CONTINENTAL

9.00

Assorted Muffins & Pastry Display

LIGHT BREAKFAST

12.75

Assorted Muffins & Pastry Display
Vanilla Yogurt with Granola & Fruit
Fruit Display

SMALL BREAKFAST

15.50

Scrambled Eggs
Bacon / Sausage
Home Fires
Texas Toast

SANDS BREAKFAST

18.00

Scrambled Eggs
Pancakes & Waffles
Bacon, Sausage, & Ham
Home Fries
Breakfast Casserole
Texas Toast
Fruit Bowl

Add Chef's made - to - order Omelette / Crepe Station - \$6 per person



LUNCH BUFFETS

20.00

**WRAPS & MELTS
STREET MEAT**

22.00

**SLIDERS & WINGS
TEXAS BBQ BUFFET**

28.00

**RIBS & FRIED OR BBQ
CHICKEN COMBO**

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

24.00

TASTE OF ITALY

Lasagna or Chicken Parmesan & Alfredo Carbonara, Served
Arancini Balls, Caesar Salad, & Italian Wedding Soup. Comes with
Garlic Bread & Cheese



PLATED DINNERS

All Plated Dinner Options Come With Pre-Dinner Rolls
Made as a 4 course meal for \$ 5.25 Per Person

\$32.00

**BACON WRAPPED PORK LOIN WITH MUSHROOM , RED WINE
REDUCTION**

**SALMON WITH LEMON , DILL & CAPER SAUCE OR PAN FRIED
CAJIN PICKEREL WITH SUNDRIED TOMATO CREAM SAUCE**

STUFFED CHICKEN SUPREME WITH CHOICE SAUCE

RIB & CHICKEN COMBO

With your Choice of BBQ or Fried Chicken

UPGRADE TO STRIPLOIN WITH MUSHROOM AND ONION DEMI GLAZE

10oz \$5 or 7oz \$3

\$37.50

DUO PLATE

CHOOSE 2

7OZ HANGER STEAK

CHICKEN (CHOICE OF PAN SEARED, FRIED, OR BBQ)

FETA , SPINACH, PINEAPPLE, & TOMATO SALSA TOPPED SALMON

AT MARKET VAULE PRIME RIB OR BEEF TENDERLOIN

Above Choices include:

One Choice Salad or Soup, Starch, Choice of Fresh Vegetable & Chef
Assorted Dessert Table.

Upgrade To Cheesecakes for \$3 Per Person





SIDES & ADD-ONS

SOUPS

Roasted Red Pepper
Butternut Squash
Cream of Vegetable
Loaded Potato & Bacon
Italian Wedding
Sausage & Orzo
Vegetable Beef
Jalapeno Cheddar

STARCHES

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

FRESH VEGETABLES

Chef's Seasonal Medley
Asparagus with Red Pepper
Green Bean with Red Pepper
Roasted Root Vegetable Medley

SALADS

Caesar
Garden
Broccoli
Spinach
Coleslaw
Potato
Greek Pasta
Tuna Macaroni

SAUCES

Creamy Garlic
Roasted Red Pepper
Jack Daniel Glaze
Peppercorn Glaze

Custom Package as well as
Vegetarian and Vegan Options Available



SANDS BUFFET

\$40.00

(Minimum 30 Guest Required)

Buffet Includes Pre-Dinner Rolls & Chef's Choice Assorted Dessert Table

SALAD BAR

Two Choice Soups

Caesar

Greek Pasta

Coleslaw

Broccoli Salad

PROTEIN

CHOOSE ONE

Roasted Chicken Supreme

Hanger Steak

Apple Wood Smoked Bone - In Ham

Bacon Wrapped Pork Tenderloin

Medallions With Orange Demi Glaze

Salmon With Feta, Spinach, Tomato &

Pineapple Salsa

STARCH

CHOOSE ONE

Italian Roasted Potatoes

Garlic Mashed With Cheddar & Chives

Creamy Scalloped Potatoes

Garlic & Sweet Mashed Mixed

FRESH VEGETABLES

CHOOSE ONE

Carrots & Corn

Glazed Beans & Carrots With Sweet Pepper

Broccoli & Red Pepper

Green Beans & Red Pepper

Chef's House Mix

Brussel Sprouts With Cranberry & Bacon

PASTA

CHOOSE ONE

Bacon, Mushroom & Broccoli Alfredo

Sausage & Pepper Marinara

Jambalaya

Jalapeno & Cheddar Mac & Cheese

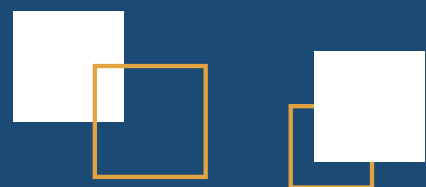
UPGARDES

Stuffed Bone - in Chicken \$ 4 per person

Prime Rib With Peppercorn Sauce

Priced at Market Value

Custom Package as well as
Vegetarian and Vegan Options
Available



EVENT PLATTERS

Platters served approximately 25ppl

Half Platters Available When Ordering 3 or More

Antipasto Platter	\$150
Gourmet Submarines	\$125
Assorted Wraps	\$115
Assorted Cheese/ Crackers/ Kielbasa & Salami	\$82.50
Fruit Platter	\$70
Mini Nacho Station With 1 Choice Meat	\$150
Assorted Hummus & Pita	\$72.50
Crudite's Materpiece	\$60
Spinach Dip With Pita	\$57.50
Coffee & Tea Station	\$65
Mocktail Station	\$50

APPETIZERS (By The Dozen)

Assorted Sliders	\$50
Beef & Chicken Satays	\$25
Torpedo Shrimp	\$25
Empanadas & Spanakopita	\$24
Assorted Mini Quiches	\$44
2oz Szechuan Meatballs	\$40
Bruschetta Bites	\$30
Vegetable Spring Rolls	\$26
Assorted Pinwheels	\$15
Assorted Dessert Squares	\$30
Assorted Cookie Platter	\$10.75
Wings & Sauce \$1.00 per Wing (Minimum of 24)	

All Prices are Subjected to HST & a 18% service Fee.

