

we are your solution!



**Vancouver Airport
Meetings & Banquets**

10251 St. Edwards Drive, Richmond, BC V6X 2M9

Ph: (604) 276-1182

E-mail: richmondcatering@chop.ca








Dear Valued Guest,

To help Meeting Planners and Facilitators organize their events, Sandman Signature Hotels & Resorts – Vancouver Airport has designed this package to make all of your meetings effortless. Our Catering Professionals will assist you every step of the way to ensure that all of your needs as well as the needs of your participants are met.

Each meeting room comes complete with telephone outlets and wireless modem links for all of your meeting needs. Administrative assistance with faxing, photocopying and courier service is also available through our Catering Professionals.

Chop provides catering for all functions bringing the exceptional quality and service for which they are renowned. After your meeting or event join us Chop for dinner or just drinks, an intimate environment where you can relax and gather informally.

Our Catering Menus have been specially designed to offer a wide variety of options from:

-  All Inclusive Meeting Packages
-  Hot and Cold Breakfasts
-  Working Lunches
-  Energy Breaks
-  Formal and Buffet Style Dinners

Our Newest concept, Elegant. Relaxed. Comfort. says it all....

By harmonizing our Legendary Sandman Signature service and amenities with fresh contemporary design, our guests will experience a refined, yet unpretentious quality reflected in the details. Surrounded by the latest conveniences one expects from an upscale hospitality destination, from LCD screens in the bedrooms, to concierge and our total commitment to this ideal is evident and distinctive in the superior experience.

We are conveniently located just minutes away from Vancouver International Airport. Featuring a wide variety of comfortable guest rooms: Business Centre, Fitness facilities, two outdoor pools, one indoor pool with whirlpool and a 220 foot water slide.

At Sandman Signature Hotels & Resorts – Vancouver Airport you will find everything you will need to make your stay comfortable including in-room high speed internet as well as our Star-Plus Corporate Advantage frequent guest program.

The Sandman Signature Hotels & Resorts – Vancouver Airport is the ideal location for your next meeting, seminar or conference. We look forward to working with you to make your next meeting or conference a success.

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thank you
for
choosing
us to cater
your event!



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room
selection
&
configuration
solutions

room	size	square footage	class- room	board- room	u- shape	hollow square	stand up recep- tion	banquet	the- atre	price
lansdowne	25x28	700	24	20	20	25	40	32	50	\$325 per day
neilson	25x28	700	24	20	20	25	40	32	50	\$325 per day
brighthouse	20x24	480	18	16	15	18	25	24	35	\$275 per day
blundell	20x24	480	18	16	15	18	25	24	35	\$275 per day
round room	-	3580	70	36	30	36	180	120	180	\$975 per day
steveston a	25x22	550	18	16	15	18	25	24	35	\$325 per day
steveston b	25x22	550	18	16	15	18	25	24	35	\$325 per day
steveston a/b	50x22	1100	33	35	30	40	70	48	70	\$550 per day
garry point	22x22	484	18	16	15	18	25	24	35	\$275 per day
minoru	10x22	220	6	x	x	x	x	x	x	\$225 per day
london	10x22	220	6	x	x	x	x	x	x	\$225 per day
quilchena	10x22	220	6	x	x	x	x	x	x	\$225 per day
sea island	10x22	220	6	x	x	x	x	x	x	\$225 per day

- Pricing does not include applicable taxes or 15% service charge.
- Additional savings on room rental with full catering may apply.
- Room rates include water service and standard set-up.
- In compliance with Health regulations, no food or beverage may be brought into or removed from the banquet area.
- Special set-ups may require additional charges.
- Day rate is 8 hours additional charges may apply.



Equipment (per day)

Flipchart includes paper and markers	\$24.99
Whiteboard - includes markers	\$34.99
Easel	\$14.99
LCD Projector	\$199.99
Screen – 6 foot	\$24.99
Screen – 8 foot	\$44.99
Speakerphone	\$84.99
Podium	no charge
Wired Microphone	\$74.99
Cordless Microphone	\$124.99
Lapel Microphone	\$124.99
Television & DVD combo	\$139.99
Extension Cord	\$4.99
Power Bar	\$4.99

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audio
& video
solutions

All audio visual pricing is subject to change and based on availability. We are happy to offer one wired internet port, complimentary in each of our meeting rooms.

You are welcome to bring your own audio visual equipment (\$4.99 energy surcharge).

Please ask your Banquet Manager for pricing on any audio visual you may require that is not listed. We would be happy to secure a quote for you.

Pricing does not include applicable taxes or 15% service charge.



Coffee Breaks

Hot Beverages

Freshly brewed 100% Columbian regular and decaffeinated coffee,	
Assorted regular and herbal teas	\$2.99 per guest/per break
Coffee / Tea carafe (10 cups)	\$14.99 per carafe
Coffee urn (75 cups)	\$84.99 per urn

Cold Beverages

Assorted individual juices	\$2.99 each
Assorted diet and regular soft drinks	\$2.99 each
Bottled water	\$2.99 each
Assorted fruit juices 60 oz. pitchers (serves 10)	\$15.99 per pitcher
Iced tea 60 oz. pitchers (serves 10)	\$15.99 per pitcher
Ice cold milk 60 oz. pitchers (serves 10)	\$15.99 per pitcher

Fresh From the Bakery

Assorted muffins & danishes	\$29.99 dozen
Fresh baked croissants	\$29.99 dozen
Assorted bagels with cream cheese, butter and preserves	\$20.99 / half dozen
Individual sized banana loaves	\$13.99 / half dozen

Coffee Break Snacks

Assorted squares (chocolate brownies, carrot cake, nanaimo bars)	\$29.99 dozen
Freshly baked jumbo cookies	\$23.99 dozen

Breakfast Items

Individual assorted fruit yogurt	\$2.49 each
Assorted granola bars	\$1.79 each
Fresh whole fruit (orange, banana, apple)	\$1.79 per piece
Assorted sliced seasonal fresh fruit	\$4.99 per guest
Assorted dry cereals and milk	\$4.99 per guest

Munchies and Snacks

Vegetables & dip	\$4.99 per guest
Imported and domestic cheese with crackers	\$6.99 per guest

Pricing does not include applicable taxes or 15% service charge.

Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.





All Inclusive Meeting Package (minimum 15 guests)

Continental Breakfast

Chilled fruit juice
A selection of pastries and baked goods
Fresh fruit salad
100% Columbian coffee, regular and herbal tea selection
Bottled water

AM Break

100% Columbian coffee, regular and herbal tea selection
Bottled water and assorted soft drinks

Lunch Choice of:

Working Lunch

Chef's soup of the day
Mixed greens with a variety of dressings
Assorted sandwiches
On white, wheat and assorted wraps, with the Chef's selection of ham, turkey, roast beef, tuna, egg salad and vegetarian sandwiches
Sliced and whole seasonal fruit
Assorted dessert squares
100% Columbian coffee, regular and herbal tea selection
Bottled water and assorted soft drinks

or

Hot Buffet (add \$4.99 per person)

Freshly baked buns and rolls with butter
Choice of:
Classic Caesar salad
Mixed greens with a variety of dressings
Choice of:
Teriyaki chicken with rice
Prime rib with jus and mashed potatoes
Penne primavera (Choice of: chicken or vegetarian)
House-made lasagna (vegetarian option available)

Fresh market vegetables
Sliced and whole seasonal fruit
Assorted dessert squares

100% Columbian coffee, regular and herbal tea selection
Bottled water and assorted soft drinks

Pricing does not include applicable taxes or 15% service charge.

Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.





All Inclusive Meeting Package Continued

PM Break

100% Columbian coffee, regular and herbal tea selection
Bottled water and assorted soft drinks

Choice of:

- Assorted jumbo cookies
- Vegetables and dip
- Assorted granola bars
- Assorted mini chocolate bars & chips with dip

\$39.99 per guest, 15 guests minimum

Includes: Food and beverage (as listed)

audio visual costs, 15% service charge and applicable taxes not included



In Addition:

Assorted individual juices (on consumption)	\$2.99 each
Assorted fruit juices 60 oz. pitchers (serves 10)	\$15.99 per pitcher
Iced tea 60 oz. pitchers (serves 10)	\$15.99 per pitcher
Ice cold milk 60 oz. pitchers (serves 10)	\$15.99 per pitcher
Assorted sliced seasonal fresh fruit	\$4.99 per guest
Imported and domestic cheese with crackers	\$6.99 per guest
Vegetables and dip	\$4.99 per guest

Pricing does not include applicable taxes or 15% service charge.

Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.



Themed Coffee Breaks (minimum 15 guests)

Here's to Your Health

Low fat granola bars
 Vegetables and dip
 Assorted low fat yogurt
 Bottled water \$9.79 per guest

Energy Boost

Assorted mini chocolate bars
 Nachos and salsa
 Pretzels
 Assorted soft drinks \$9.79 per guest

Sweet Indulgence

Assorted jumbo cookies
 Seasonal sliced fresh fruit
 Bottled water
 100% Columbian coffee, regular and herbal tea selection \$9.79 per guest

Death by Chocolate

Assorted jumbo chocolate cookies
 Fudge brownies
 Chocolate dipped strawberries
 100% Columbian coffee, regular and herbal tea selection \$10.99 per guest

Boardroom Bad Boy

Assorted dry snacks – nachos and salsa, nuts and pretzels
 Selection of domestic bottled beer (1.5 beverages per guest)
 Assorted soft drinks \$14.99 per guest

Pricing does not include applicable taxes or 15% service charge.

Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.





Breakfast Buffets (minimum 15 guests)

Continental Breakfast

Chilled fruit juice
 A selection of pastries and baked goods
 Display of sliced and whole seasonal fruit
 100% Columbian coffee, regular and herbal tea selection \$12.99 per guest

Healthy Choices

Chilled fruit juice
 A delectable selection of pastries, baked goods and multigrain bagels
 Sweet and savory cream cheese spreads and preserves
 Low fat yogurt
 Assorted cereals with milk
 Display of sliced and whole seasonal fruit
 100% Columbian coffee, regular and herbal tea selection \$14.99 per guest

Hot Morning Buffet

Chilled fruit juice
 A delectable selection of pastries, baked goods and multigrain bagels
 Sweet and savory cream cheese spreads and preserves
 Farm fresh scrambled eggs
 Bacon & sausages
 Breakfast potatoes
 Display of sliced and whole seasonal fruit
 100% Columbian coffee, regular and herbal tea selection \$16.99 per guest

Executive Morning Buffet

Chilled fruit juice
 A delectable selection of pastries, baked goods and multigrain bagels
 Sweet and savory cream cheese spreads and preserves
 Assorted low fat yogurts
 Assorted cereals with milk
 Farm fresh scrambled eggs
 Bacon & sausages
 Breakfast potatoes
 Display of sliced and whole seasonal fruit
 100% Columbian coffee, regular and herbal tea selection \$19.99 per guest

Add pancakes or french toast to any buffet \$2.99 per guest

Please ask your Catering Manager about adding an action station to any breakfast buffet.
 (Minimum 20 guests)

Pricing does not include applicable taxes or 15% service charge.

Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.





Luncheon Buffets (minimum 15 guests)

Working Lunch

- *Chef's soup of the day
- Mixed greens with a variety of dressings
- Assorted sandwiches on white, wheat and assorted wraps, with the Chef's selection of ham, turkey, roast beef, tuna, egg salad and vegetarian
- Display of sliced and whole seasonal fruit
- Assorted dessert squares
- 100% Columbian coffee, regular and herbal tea selection

Choice of soup or salad \$16.99 per guest

With both soup and salad \$19.99 per guest

Deluxe Working Lunch

- * Chef's soup of the day
- Mixed greens with a variety of dressings
- A selection of open and closed faced sandwiches with the Chef's selection of smoked salmon with sun dried tomato, dill cream cheese, red onions and capers, tuna with dried apples and red onions, chicken salad with fresh basil leaves, roast beef with cheddar cheese and dijon mustard, Chef's choice vegetarian sandwiches, turkey breast with cranberry aioli and our many other Chef's specialties
- Display of sliced and whole seasonal fruit
- Assorted dessert squares
- 100% Columbian coffee, regular and herbal tea selection \$20.99 per guest

* With multiple day bookings – the soup will be different each day.

Pricing does not include applicable taxes or 15% service charge.

Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.





Luncheon Buffets Continued (minimum 15 guests)

**Executive Luncheon Buffet
(Served between 10:30am & 2:00pm only)**

Fresh baked buns served with butter

Choice of Two:

Mixed greens with a variety of dressings

Classic Caesar salad

Chef's soup of the day

Country potato salad

Greek pasta salad

Marinated vegetable salad

Choice of One:

Herbed roasted potatoes

Mashed potatoes

Seven grain wild rice

Fresh market vegetables

Choice of One:

Penne primavera with chicken – vegetarian option available \$19.99

House made lasagna–vegetarian option available \$19.99

Breast of chicken with teriyaki glaze \$24.99

Citrus soy glazed salmon \$27.99

Prime rib with horseradish and jus \$27.99

Haddock Chop \$27.99

Assorted dessert squares

Sliced seasonal fruit

100% Columbian coffee, regular and herbal tea selection

Add an additional salad / soup for \$3.49 per guest

Add an additional starch for \$3.49 per guest

Add an additional entrée for \$4.99 per guest

Pricing does not include applicable taxes or 15% service charge.

Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.





Plated Dinners (minimum number of guests may apply)

All plated dinners are served with freshly baked buns and rolls as well as 100% Columbian coffee, and tea selections.

Choice of plated dinners:

Stuffed Chicken Breast \$29.99

- Starter mixed green and butter leaf salad with blackberry port vinaigrette
- Bone in chicken breast stuffed with Quebec goat cheese and pancetta, with fresh tomato sauce. Served with fresh market vegetables and seven-grain rice pilaf
- Chef’s choice of dessert

Or,

Citrus Soy Glazed Salmon \$33.99

- Starter classic Caesar salad topped with double smoked bacon
- Citrus soy Atlantic Salmon with cucumber and orange salsa. Served with fresh market vegetables and seven-grain rice pilaf
- Chef’s choice of dessert

Or,

Slow Roasted Prime Rib \$37.99

- Beefsteak tomato and Bermuda onion salad with blue cheese dressing
- AAA prime rib of beef aged 28 days and slow roasted with rock salt and cracked pepper. Served with horseradish aioli and beef jus. Accompanied by fresh market vegetables and infused duchesse potato.
- Chef’s choice of dessert

Or,

Turkey \$29.99

- Starter mixed green and butter leaf salad with blackberry port vinaigrette
- Turkey roasted and sliced with stuffing, cranberry sauce, market vegetables and mashed potatoes.
- Chef’s choice of dessert

Pricing does not include applicable taxes or 15% service charge.

Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.





Dinner Buffets (minimum 25 guests)

All buffet dinners are served with freshly baked buns and butter, assorted dessert squares, seasonal fresh fruit platter with yogurt dip, 100% Columbian coffee, regular and herbal tea selection

Choice 1: 3 Salads, 1 Vegetable, 1 Starch, 1 Main:	\$39.99
Choice 2: 3 Salads, 1 Vegetable, 2 Starches, 2 Mains:	\$44.99
Choice 3: 4 Salads, 2 Vegetables, 2 Starches, 3 Mains:	\$49.99

Main Courses

- Prime rib with mini yorkshires and rosemary au jus
- Slow roasted turkey breast with cranberry sage stuffing and rosemary gravy
- Roast pork loin with cranberry apple stuffing and au jus
- Citrus soy salmon with fresh salsa
- Herb encrusted chicken with red wine demi glaze
- House made lasagne – also available in vegetarian
- Vegetarian penne primavera

Salads

- Classic Caesar salad
- Mixed greens with dressings
- Greek pasta salad
- Spinach salad with raspberry vinaigrette
- Marinated vegetable salad
- Country potato salad
- Waldorf salad

Starches

- Mashed potatoes
- Oven roasted potatoes
- Seven grain wild rice
- Candied walnuts and sweet potatoes – seasonal

Vegetables

- Honey glazed carrots
- Green beans and roasted red pepper medley
- Cauliflower with cheese sauce
- Steamed broccolini
- Seasonal vegetable medley
- Assorted baked squash – seasonal

Pricing does not include applicable taxes or 15% service charge.

Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.





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Reception Menu (minimum 15 guests)

Vegetables and dip
 Fresh fruit and cheese platter (with crackers)
 Bruschetta with crostini
 Spinach dip with grilled naan bread
 Assorted chicken wings – 2 flavours – your choice
 Steak bites \$21.99 per person

Vegetables and dip
 Fresh fruit and cheese (with crackers) platter
 Bruschetta with crostini
 Spinach dip with grilled naan bread
 Coconut encrusted chicken skewers with mango chutney
 Teriyaki beef skewers
 Steak bites \$27.99 per person

Vegetables and dip
 Fresh fruit and cheese (with crackers) platter
 Bruschetta with crostini
 Spinach dip with grilled naan bread
 Coconut encrusted chicken skewers with mango chutney
 Teriyaki beef skewers
 Puffed pastry filled with spinach and ricotta cheese
 Primeshires – yorkshire pudding filled with beef and horseradish aioli
 Assorted dessert squares \$31.99 per person

Action Prawn Station add \$6.49 per person
 Jumbo prawns sautéed in guest’s choice of cajun or garlic butter
 Chef \$14.99 Per hour (1/2 hour setup and tear down)

Pricing does not include applicable taxes or 15% service charge.

Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.

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please
ask to see
our extended
wine list



Beverage Service

Host Bar: For Groups When the Host Pays for all Liquor Consumption

Liquor – standard brands 1oz.	\$5.79
House wine, per glass	\$5.79
Domestic bottled beer, per bottle	\$5.79
Coolers – on request	\$5.99
Import beer, per bottle	\$6.49
Soft drinks & juice	\$2.49
Bottled water	\$2.99

Cash Bar: When Guests Purchase Tickets from a Cashier or Pay Cash for Drinks

Liquor – standard brands 1oz.	\$7.00
House wine, per glass	\$7.00
Domestic bottled beer, per bottle	\$7.00
Coolers – on request	\$8.25
Import beer, per bottle	\$8.25
Soft drinks & juice	\$3.00
Bottled water	\$4.00

*Cash bar prices include taxes.



All bars include the following standard items; rye, gin, white & 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: A bartender charge of \$14.99 per hour (minimum of 4 hours) will be applied if sales are less than \$400.00. In addition, a ticket seller charge of \$14.99 per hour (minimum of 4 hours) will apply for cash bars – if so desired.

Unlimited Non-Alcoholic Drink Pricing: \$4.99 per guest unlimited soft drinks, selected juices, coffee and tea for the entire evening.

Alcohol Service Policy

It is the policy of Sandman Signature Hotels & Resorts – Vancouver Airport & CHOP 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 alcoholic beverage service do vary among locations – please inquire with your Catering Manager about your property.

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We thank you for choosing Sandman Signature Hotels & Resorts – Vancouver Airport/CHOP to host your upcoming function. In order to ensure a successful event, please allow us to provide you with the following catering information:

Food & Beverage:

The menus in our package are suggested selections: Our Executive Chef would be pleased to customize menus to suit any taste and occasion. All menu prices and room rental charges are subject to change without notice. Prices do not include 15% service charge or applicable government taxes.

We are pleased to offer special dietary menus. Please discuss any requirements with your Catering Manager. Please ensure that the Catering Manager is aware of all allergies in your group a minimum of seventy-two (72) business hours prior to your function.

All food and beverage served in the hotel is to be provided by Sandman Signature Hotels & Resorts – Vancouver Airport, with the exception of wedding cakes. A service charge will apply. Please note that health regulations prohibit the removal of any food products after a function by our guests. Buffet products will be displayed for a maximum of one and a half hours at any function to ensure the quality and integrity of the product.

Function Guarantees:

The catering department must be notified of the guaranteed number of guests attending the function(s) no later than seventy-two (72) business hours prior to the event. Should no guarantee be received, the hotel shall charge for the original numbers quoted and the customer shall hereby undertake to pay for the guaranteed number or actual number served, which ever is greater. Your guaranteed number of guests cannot be decreased by more than 25% of your expected number of guests. Billing will reflect whichever number is greater. The hotel reserves the right to provide alternative function space should the number of guests increase or decrease substantially from the original number quoted.

Start and Finish Times:

The space is only booked for the time indicated on your function contract. Set-up and dismantling times are to be specified at the time of booking. Starting and end times cannot be altered unless authorized by management in advance.

Deposits and Method of Payment:

Payment is due upon completion of your event. It must be guaranteed by pre-approved credit card or pre-approved Credit account set up through the Catering Manager and/or hotel. Please allow two weeks to set up a credit account. A minimum \$500.00 deposit is required for all private functions. Deposits are refundable on written cancellation of at least 30 days prior to the function.

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Liability:

- a) The Sandman Signature Hotels & Resorts – Vancouver Airport & CHOP reserves the right to inspect and control all private functions, including the conduct and performance of guests, entertainers, and audible level of music played.
- b) The hotel does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools, which could mark the floors, walls or ceilings, is prohibited. The hotel will hold the organization and the organization’s guests responsible for any and all damage to hotel property.
- c) Any signage used on the convention floor should be of professional quality. Requests to place promotional materials, signage etc., in the main lobby should be directed to your Catering Manager.
- d) If you plan to include any live or recorded music during your function, a fee will be applied to your final bill. This fee will be submitted to SOCAN in compliance with copyright law, which states that royalties must be paid to the original composers and authors of recorded music.
- e) Sandman Signature Hotels & Resorts – Vancouver Airport & CHOP is not responsible for any lost or stolen equipment or property left on the property. Conveners are recommended to take out their own insurance.

Shipping:

It is very important to advise us if you will be shipping any boxes to the hotel for your upcoming meeting. Any delivered materials can arrive no earlier than seventy two hours in advance of events. A storage charge will be applied for each box being stored on-site over seventy two hours. All boxes must be addressed as follows:

Sandman Signature Hotel & Resorts Vancouver Airport
10251 St. Edwards Drive
Richmond, BC V6X 2M9
Attention: Catering Manager
Company / Group Name

Name of meeting room, Date of meeting, Name of person who is looking after your group. We will not be held responsible for any loss.



Socan Fees:

SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music shall obtain a SOCAN licence to perform, or authorize others to perform copyrighted music in Public. To ensure that the appropriate licence is in fact in place, it is the policy of SOCAN that the establishment hosting the event, collect the fee and remit it to the Society. SOCAN fees vary with the size of your event, and whether there is dancing, or only background music. Please note that without a valid SOCAN licence legal action for infringement of copyright laws may ensue under the Copyright act of Canada.