

Beverages **Breaks**

Priced each unless otherwise indicated.

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE

Thirty (30) cup urn
\$42

Eight (8) cup thermos
\$18

ASSORTED HERBAL AND TRADITIONAL TEAS

Eight (8) cup thermos
\$18

NON-ALCOHOLIC FRUIT PUNCH

Four (4) litres
\$29

BOTTLED FRUIT JUICES

Orange, Grapefruit, Apple (455 ml)
\$2.63

MILK

White or Chocolate (250ml)
\$2

CANNED SOFT DRINKS

Assorted regular and diet Pepsi (355ml)
\$1.78

BOTTLED WATER

Aquafina Springs (500ml)
\$1.75

ROCKSTAR ENERGY DRINK

Original flavor (475ml)
\$2.50

From the Bakery **Breaks**

Priced per dozen.

MUFFINS

Chef selection of assorted variety
\$18

DANISH PASTRIES, CROISSANTS

Chef selection of assorted variety
\$24

CINNAMON BUNS

Hot out of the oven
\$33

BAGELS

Assorted variety served with plain Cream Cheese
\$33

COOKIES HOME-STYLE

Oatmeal Raisin, Chocolate Chip, Peanut Butter
White Chocolate Macadamia Nut, Double Chocolate
\$13

DAINTIES AND MINI SQUARES

Chef selection of assorted variety
\$18

DONUT

Chef selection of assorted variety
\$18



Premium Add-Ons **Breaks**

Priced each unless otherwise indicated.

NATURAL YOGURT

\$1.75

GRANOLA BARS

\$1.50

ICE CREAM NOVELTIES

Assorted variety: Revels, Drumsticks, Fudge Bars and Ice Cream Sandwich

\$2.50

WHOLE FRUIT

Bananas, Oranges and Apples

\$2 per person

SLICED SEASONAL FRUIT PLATTER

Chef selection of fresh seasonal fruit

\$3.50 per person

HEALTH BREAK PACKAGE

Sliced Melon tray

Whole Fruit: Bananas, Oranges and Apples

Assorted plain and Fruit Yogurts and individually wrapped Whole Grain Bars

\$9 per person

Prices are subject to change without notice and applicable taxes and gratuity will apply.

Prices subject to 7% PST, 5% GST, 15% gratuity

For more information, call (204) 957-2500 ext. 2578, email events@casinosofwinnipeg.com
or visit our website at

www.casinosofwinnipeg.com



Beverage and Liquor Service

Bar

A bartender/cashier charge of \$17.50 per hour plus applicable taxes and gratuity will be charged to the Event Host if bar sales do not exceed \$350.00 before taxes (minimum three (3) hours required).

HOST BAR

Client pays for all beverages consumed. Manitoba Lotteries will charge beverages based on consumption. Consumption will be charged on the function invoice.

CASH BAR

Beverages are sold to guests on an individual basis.

COMBINATION HOST/CASH BAR

Recommended when the client wishes to provide a limited number of beverages to each guest (using bar tickets) or hosted wine service with dinner followed by Cash Bar service.
(No automatic gratuity will be applied to beverages on a cash bar.)

	Host Bar Prices subject to 7% PST, 5% GST and 15% gratuity	Cash Bar Prices include 7% PST, 5% GST
House Brands (Canadian Club, Bacardi, Smirnoff, Beefeater, Ballantine's, Captain Morgan)	\$4.25	\$4.76
House Wine by the glass	\$5.50	\$6.16
Premium Liquor (Crown Royal, Appleton, Bombay, Glenlivet)	\$4.65	\$5.21
Deluxe Liqueurs (Grand Marnier, Courvoisier)	\$5.95	\$6.65
Cocktails (Caesars, Long Island Iced Tea, Screwdriver, Paralyzer)	\$4.95	\$5.54
Domestic Beer	\$4.55	\$5.10
Imported and Premium Beer	\$5.25	\$5.88
Martinis (Pre Mix: Cosmo, Crantini, Pomegranate) as available	\$6.65	\$7.45
Soft Drinks	\$1.78	\$2.00
Juice	\$2.63	\$2.95
Bottled Spring Water	\$1.78	\$2.00
Perrier	\$2.25	\$2.52
Specialty Coffee	\$6.25	\$7.00



Wine Bar

All alcoholic beverages contain 1 oz. of alcohol unless specified otherwise.

Prices subject
to 7% PST, 5%
GST and 15%
gratuity

Prices subject
to 7% PST, 5%
GST and 15%
gratuity

6 oz

Bottle

BLUSH WINE

Peller Estates Proprietor's Reserve White Zinfandel

\$ 6

\$23

WHITE WINE

Copper Moon Sauvignon Blanc

\$6

\$23

Peller Estates Proprietor's Reserve Chardonnay

\$6

\$23

Jacob's Creek Pinot Grigio

\$7

\$28

Fairhills Chardonnay (Fair Trade Certified)

\$31

RED WINE

Copper Moon Merlot

\$6

\$23

Peller Estates Proprietor's Reserve Cabernet Merlot

\$6

\$23

Jacob's Creek Shiraz Cabernet

\$7.5

\$30

Fairhills Malbec (Fair Trade Certified)

\$31

SPARKLING CHAMPAGNE

Please ask your Event Team for current champagne selection, availability and prices.

Enhance your event experience by adding a champagne fountain with our dedicated service staff serving you and your guests.

\$95

Per station with fountain plus cost of champagne

PUNCH

Serves up to fifty (50) people.

Tropical non-alcoholic Fruit Punch (per gallon / 3.79L)

\$ 29

SPECIALTY MARTINI, MARGARITA BAR

Enhance your event experience by adding a Specialty Bar. Serve Martinis through an Ice Slide customized for your event, or, Margaritas expertly prepared and served to your guests.

Per bar without Ice Slide plus beverage cost

\$150

Per bar with Ice Sculpture plus beverage cost.

Price may vary based on requirements and availability.

Additional bartender fees may apply.

\$295

Martinis (1oz.)

Classic Martinis• Cosmopolitan• Crantini• Chocolate Martini

\$6.50

Margaritas (1oz.)

Selected flavors: Lime, Strawberry

\$6.50



Corkage / Permit Bar

Bar

Manitoba Lotteries provides complete corkage service which include the following amenities: Assorted drinks (soft drinks, orange juice, tomato juice and Clamato juice), garnishes, cocktail napkins, ice and glassware. Only Manitoba Lotteries' professionally trained and certified staff may serve as bartenders.

A mandatory bartender fee of \$17.50 per hour for a minimum of three (3) hours is applicable (per bartender). Manitoba Lotteries schedules appropriate number of bartenders based on function requirements.

REGULATIONS PERTAINING TO CORKAGE/PERMIT BARS

An occasional permit is required from the Manitoba Liquor Control Commission (MLCC) for the number of guests attending the function and the hours of alcohol served.

All rules and regulations must be adhered to as per the MLCC occasional permit.

The permit holder must be in attendance from the opening to the closing of the bars.

The permit must be given to the Banquet Leader on duty before any liquor service can begin.

The selection of liquor must meet Manitoba Lotteries standards for bar selection and adhere to Manitoba Lotteries serving standards.

If client intends to operate cash bars with their liquor, a resale permit must be obtained indicating the liquor sale price.

The permit holder is legally responsible for any and all guests. The permit holder must ensure their safety and can be held liable in case of any accidents or injuries.

A person under the age of 18 years may be present at the event. No liquor of any kind shall be bought by, consumed by, or sold to, while they are on the premises or present at the event.

The bar will be open according to the time specified on the permit.

Only the alcohol stated on the permit may be consumed in the location stated on the permit.

Manitoba Lotteries cannot be held responsible for opened, unconsumed liquor or wine.

Manitoba Lotteries' bartenders operate under the regulations of the Manitoba Liquor Act. Manitoba Lotteries has the right to refuse liquor service if any of the above conditions are not adhered to.

DESIGNATED DRIVER POLICY

Manitoba Lotteries will provide non alcoholic beverages for one of every twenty (20) pre-designated guests attending your event.

RESPONSIBLE SERVICE OF ALCOHOLIC BEVERAGES

We reserve the right to stop service to those patrons whom we judge to have consumed too much alcohol or whom we deem to be in danger of becoming intoxicated. Please see the Event Team for more details.

Prices are subject to change without notice and applicable taxes and gratuity will apply.
Prices subject to 7% PST, 5% GST, 15% gratuity

For more information, call (204) 957-2500 ext. 2578, email events@casinosofwinnipeg.com
or visit our website at
www.casinosofwinnipeg.com

Buffet Breakfast

Your Buffet Breakfast selections are priced per person
Included with your Buffet Breakfast selections are freshly brewed regular,
decaffeinated coffee and a selection of teas.

CLASSIC CONTINENTAL

Chilled Fruit Juices
Muffins, Danish Pastries, Croissants
Butter and Fruit preserves

\$9.75

DELUXE CONTINENTAL

Chilled Fruit Juices
Assorted Muffins, Croissants and Cinnamon Buns
Butter and Fruit Preserves
Sliced Fresh Seasonal Fruit

\$10.95

THE GREAT START BREAKFAST

Chilled Fruit Juices
Scrambled Eggs with your choice of Bacon, Ham or Sausage
Served with Country Potatoes and an assortment of Croissants and Muffins
Butter and Fruit Preserves

\$12.95

THE DELUXE BREAKFAST

Chilled Fruit Juices
Cinnamon French Toast with Syrup
Scrambled Eggs with your choice of Bacon, Ham or Sausage (choice of two)
Served with Country Potatoes and an assortment of Croissants, Muffins, and Danish
Butter and Fruit Preserves

\$14.95

Served Breakfast

Your Served Breakfast selections are priced per person.
Minimum guarantee of 15 people required.

EGGS BENEDICT

Chilled Fruit Juices

Poached Egg with Canadian Back Bacon crowned with Hollandaise Sauce served on an English Muffin

Served with Hash Brown Potato and Fresh Fruit

Freshly Brewed Regular Blend or Decaffeinated Coffee and a selection of Teas

Single: \$13.95

Double: \$15.95

THE ASSINIBOINE

Chilled Fruit Juices

Scrambled Eggs with your choice of Bacon, Ham or Sausage

Served with Hash Brown Potato, Fresh Fruit, Croissants, Dainties and Preserves

Freshly Brewed Regular Blend or Decaffeinated Coffee and a selection of Tea

\$14.95

Prices are subject to change without notice and applicable taxes and gratuity will apply.
(7% PST, 5% GST, 15% gratuity)

For more information, call (204) 957-2500 ext. 2578, email events@casinosofwinnipeg.com
or visit our website at

www.casinosofwinnipeg.com

Buffet Lunch

Your Buffet Lunch selections are priced per person.
Included with your Lunch Buffet selections are freshly brewed regular, decaffeinated coffee and tea.
Minimum guarantee of 15 people for the Buffet Lunch required.

THE EXPRESS LUNCH

Daily Soup
Mixed Seasonal Greens with your choice of two Dressings
German Potato, Greek Pasta Salads
Sandwich Quarters, Fingers and Rolls with assorted Cold Cuts, Vegetables and Cheeses.
Traditional condiments and toppings
Fresh Fruit Salad
Dainty Squares
\$15.95

CREATE YOUR OWN DELI SANDWICH

Daily Soup
Mixed Seasonal Greens with your choice of two Dressings
German Potato Salad, Greek Pasta Salad, Creamy Coleslaw Salad
Assorted Cold Cuts, Egg and Tuna Salad
Vegetables and Cheeses with a selection of Breads, Wraps, and Buns
Traditional condiments and assorted pickles
Fresh Fruit Salad
Dainty Squares
\$17.95

DELUXE OPEN FACE SANDWICH

Daily Soup
Classic Caesar, German Potato, Greek Pasta, and Creamy Coleslaw Salads
Fresh Vegetable and Pickle Platter
Assorted Open Face Sandwiches including:
Smoked Salmon with Cream Cheese
Grilled Vegetables
Black Forest Ham with Swiss Cheese
Turkey Breast
Montreal Smoked Meat
Egg Salad Croissants and Tuna Wraps
Fresh Fruit Salad
Selection of Nanaimo Squares and Brownies
\$17.95

Your Tour the World Buffet selections are priced per person.
Included with your Tour the World Buffet selections are fresh baked rolls, freshly brewed regular, decaffeinated coffee and tea.

Minimum guarantee of 25 people for the Tour the World Buffets required.

UKRAINE

Borscht – Beet Soup with Sour Cream
Red and Green Cabbage Slaw
Cabbage Rolls in Tomato Sauce
Potato and Cheese Perogies with Sour Cream, Bacon and Green Onion
Kielbasa Sausage with Dijon Mustard and Sautéed Onions
Dainties
\$18

THE ORIENT

Deluxe Wonton Soup
Seasonal Greens with Fresh Fruit in Honey Sesame Vinaigrette
Oriental Noodle Salad
Choice of Crispy Lemon Chicken or Teriyaki Chicken Strips
Stir Fried Vegetables and Egg Fried Rice
Mandarin Cheese Cake with Fortune Cookies
\$18.50

MEXICO

Seasonal Greens with two Dressings
Fajita Beef and Chicken with sautéed Peppers and Onion
Warm soft Tortilla Shells or Corn Taco Shells
Lettuce, Chopped Tomato, Grated Cheddar Cheese, Jalapeño Peppers
Salsa and Sour Cream
Served with Mexican Rice and Beans
Fresh Fruit Salad with Wafer
Sliced Chocolate Cake
\$18.50

ITALY

Classic Caesar Salad
Cannelloni with Meat Stuffing or Beef Lasagna
Pasta Bar (choose two: Penne, Rotini, Farfalle or Rigatoni)
Complimented with Alfredo and Marinara Sauces
Freshly baked Garlic Toast
Watermelon Wedges and Italian Cookies
\$18.50

Your Main Course Lunch selections are priced per person.
Included in your Main Course Lunch selections are fresh baked rolls, your choice of soup or salad, dessert, freshly brewed regular, decaffeinated coffee and tea

MANITOBA PICKEREL

Manitoba Pickerel Fillet Pan-Fried with Fresh Lemon Butter
Served with Parsley Boiled Potatoes and Seasonal Vegetables

\$22

CHICKEN IN HUNTER SAUCE

Manitoba Fresh Chicken simmered in Red Wine with Onions and Mushrooms
Served with Roasted Potatoes and Seasonal Vegetables

\$18

TERIYAKI CHICKEN BREAST

Teriyaki Chicken with Grilled Pineapple
Served with Rice Pilaf and Fresh Seasonal Vegetables

\$19

PESTO PENNE PRIMAVERA

Penne Pasta with Grilled Chicken Breast in Alfredo Sauce
Served with Seasonal Vegetables

\$19

CERTIFIED ANGUS SIRLOIN STEAK (6oz)

Charbroiled on Sourdough Toast with Sautéed Mushrooms and Caramelized Onions
Served with a Stuffed Baked Potato and Grilled Marinated Seasonal Vegetables

\$19

DIJON CRUSTED PORK LOIN WITH SAGE PAN GRAVY

Roasted Pork Loin with Cranberry Apricot Stuffing
Served with Rice Pilaf and Fresh Seasonal Vegetables

\$18

STIR-FRY

Choice of Beef, Chicken, Pork or Vegetable in Teriyaki Sauce
Served with Chow Mein Noodle or Jasmine Rice

\$16

Included with your À la Carte Lunch selections are fresh baked rolls, your choice of soup or salad, dessert, freshly brewed regular, decaffeinated coffee and tea.

SOUPS (CHOOSE ONE)

Cream of Fresh Broccoli with Cheddar Cheese
Tomato and Roasted Red Peppers
Deluxe Wonton Soup
Chicken Noodle
Italian Wedding
Cream of Leek and Potato
Chicken Chowder
Mushroom and Wild Rice
Minestrone
Beef Barley
Split Pea

SALADS (CHOOSE ONE)

Seasonal Greens with choice of one Dressing:
Ranch, Honey Sesame Vinaigrette, Raspberry Vinaigrette or Thousand Island
Classic Caesar with Baked Croutons, Parmesan Cheese and Bacon Bits
Spinach Salad in Honey Sesame Vinaigrette with Fresh Strawberries and Slivered Almonds

LUNCHEON DESSERTS

Warm Apple Strudel with Vanilla Sauce
Lemon Meringue Pie
Seasonal Fruit Flan with freshly Whipped Cream
Cheesecake with Fruit Coulis
Carrot Cake with Cream Cheese icing
Chocolate Mousse in a Chocolate Cup
Banana Cream Pie
Chocolate Cake

Prices are subject to change without notice and applicable taxes and gratuity will apply.
(7% PST, 5% GST, 15% gratuity)

For more information, call (204) 957-2500 ext. 2578, email events@casinosofwinnipeg.com
or visit our website at
www.casinosofwinnipeg.com

Main Course **Dinner**

Dinner Main Course selections are priced per person for a minimum of 25 people.
Included with your Main Course selection are fresh baked rolls, a choice of soup or salad, potato or rice, dessert,
and freshly brewed regular or decaffeinated coffee and tea.

CHICKEN KIEV

Chicken Breast with Herb Butter Stuffing
Served with Supreme Sauce

\$28

CHICKEN CORDON BLEU

Chicken Breast stuffed with Black Forest Ham and Swiss Cheese
Served with a Béchamel Sauce

\$28

GRILLED BREAST OF CHICKEN

Served with a White Wine Mushroom Sauce

\$27

TRADITIONAL ROAST TURKEY

Served with Sage Dressing and Pan Gravy

\$28

CHICKEN AND BEEF MEDALLIONS

Grilled Chicken Breast with a 4 oz Beef Tenderloin
Served with a duo of Roasted Red Pepper Sauce and Peppercorn Sauce

\$30

ROASTED STUFFED PORK LOIN

Roasted Pork Loin with Sundried Tomato Stuffing
Served with Peppered Demi Glaze

\$28

ROASTED BEEF TENDERLOIN (7 oz)

Served with a Port Reduction Sauce

\$37



Main Course **Dinner**

CERTIFIED ANGUS SIRLOIN STEAK (8 oz)

Grilled and finished with a Peppercorn Sauce

\$28

CERTIFIED ANGUS PRIME RIB OF BEEF AU JUS

With a Shiraz Red Wine

(8 oz) \$33

(10 oz) \$37

VEGETARIAN ORIENTAL STIR FRY

Stir Fried Asian Vegetables tossed in a Hoisin Black Bean Glaze

Served over Rice Noodles and Topped with Tempura Tofu

\$24

GRILLED VEGETABLE NAPOLEON

Grilled Vegetables and Portobello Mushrooms layered with Pasta, Pesto Tomato Sauce, and Smoked Provolone and Chèvre Cheeses

\$26

STUFFED PORTOBELLO MUSHROOMS

Roasted Portobello Mushrooms Stuffed with Quinoa and Jack Cheese with Sundried Tomatoes

Served on top of Sautéed Spinach with Saffron Infused Tomato Coulis

\$26

FRESH ATLANTIC SALMON

With a Choron Sauce

\$31

PAN-FRIED MANITOBA PICKEREL

Pan-Fried with a Lemon Butter Sauce

\$28

GARLIC SHRIMP WITH MEDITERRANEAN PENNE

Jumbo Prawns sautéed with Olive Oil and Garlic, served over Mediterranean Penne Pasta

\$26

Soup and Salad **Dinner**

Your choice of soup or salad with your Main Course selection.
Additional course, \$4 per person

SOUPS

Cream of Fresh Broccoli with Cheddar Cheese

Roast Tomato and Sweet Bell Pepper Bisque

Chicken Noodle

Cream of Leek and Potato

Chicken Chowder

Mushroom and Wild Rice

Beef Barley

Minestrone

French Onion topped with Swiss and Parmesan Cheese (add \$2.50 per person)

Beef Consommé with Fine Vegetables under a Puff Pastry Dome (add \$2.50 per person)

SALADS

Seasonal Greens

Choice of one Dressing: Balsamic Vinaigrette, Ranch, Raspberry Vinaigrette, Honey Sesame Vinaigrette or Thousand Island

Classic Caesar

Baked Croutons, Parmesan Cheese and Bacon Bits

Spinach Salad

Fresh Strawberries, Slivered Almonds and Honey Sesame Vinaigrette

Seasonal Greens in a Cucumber Ribbon

Maple Cranberry Vinaigrette and Apple Crisps (add \$1.00 / person)

Butter Lettuce

Citrus Segments and Cherry Tomatoes in a Maple Cranberry Vinaigrette (add \$1.00 / person)

Sides and Dessert **Dinner**

Your choice of potato or rice and dessert with your Main Course selection.
Our Chef has selected your seasonal market fresh vegetables to accompany your meal.

POTATOES

Chateau Potatoes

Mashed Potatoes with your choice of Herb or Roasted Garlic

Duchess Potatoes

Croquette Potatoes

Herb Roasted Potatoes

Stuffed Baked Whipped with Cheddar Cheese and Chives (add \$0.50 / person)

Baby Roasted New Potatoes with Fresh Herbs and Butter (add \$1.00 / person)

RICE

Rice Pilaf with Fresh Minced Vegetables

Wild Rice Medley

Basmati Rice with Chopped Parsley

Jasmine Scented Rice

DINNER DESSERTS

If you or your guest requires a dietary dessert please let us know
and we will do our best to accommodate your request.

Strawberry Shortcake with Fruit Coulis

Seasonal Fruit Flan with Freshly Whipped Cream

Chocolate Torte

Warm Cinnamon Apple Strudel with English Vanilla Sauce

Dark Chocolate Mousse in a Chocolate Cup with Mixed Berry Coulis

New York Style Cheesecake with Seasonal Berry Coulis

Tiramisu with Mocha Cream



Your Choice Dinner

Your guests can choose their Main Course at the event.
Our professional servers will take their individual requests prior to the First Course being served.
(Your choice option is for a maximum of 40 people)

Included with your Main Course selection are fresh baked rolls, a choice of soup or salad, potato or rice, dessert,
and freshly brewed regular or decaffeinated coffee and tea.

The appetizer, salad and dessert are chosen at least a minimum of three (3) weeks prior to your event.

FRESH ATLANTIC SALMON

Select a Choron Sauce or Champagne Dill Beurre Blanc

\$40

HERB CRUSTED CHICKEN BREAST

Served with a White Wine Mushroom Sauce

\$32

PEPPERED 7 oz CERTIFIED ANGUS BEEF TENDERLOIN

Medium Charbroiled with a Port Reduction Sauce

\$42

GRILLED VEGETABLE NAPOLEON

Grilled Vegetables and Portobello Mushrooms layered with Pasta, Pesto,
Tomato Sauce and Smoked Havarti and Chèvre Cheeses

\$31



Tropical Buffet **Dinner**

Included in your Tropical Buffet are freshly baked rolls with butter,
freshly brewed regular, decaffeinated coffee and tea
(Minimum 50 people required.)

ASSORTED SALADS AND SIDES:

Jalapeño Corn Sticks

Pasta Caesar Salad

Tropical Coleslaw

Crisp Garden Greens with Dressing

Island Mango and Pineapple tossed in Poppy Seed Dressing

Island-Style Fried Rice

Caribbean Baked Vegetables with Sweet Potato

SELECTION OF TWO OF THE FOLLOWING:

Roast Baron of Beef, au Jus

Tropical Sweet and Sour Chicken

Tilapia in a Grilled Pineapple Salsa

Honey Garlic Chicken Brochettes

Stuffed Island Pork Loin with Pine Nuts

SELECTION OF ONE OF THE FOLLOWING:

Carved Pepper Crusted Baron of Beef

Leg of Lamb au Jus

Roast Turkey and Dressing

*Roasted Whole Pig

(*On availability with an additional fee of \$2.00 per person.)

DESSERT TABLE

Coconut Cake, Fruit Tartlet Platters

Island Shmoo Torte, Assorted Tortes

Assorted Pastry Tray

\$34 per person



Manitoba Buffet

Dinner

Included in your Manitoba Buffet are freshly baked rolls with butter,
freshly brewed regular, decaffeinated coffee and tea
Carved Certified Angus roast baron of beef with au jus and assorted condiments.
(Minimum 50 people required.)

ASSORTED SALADS:

Seasonal Greens with Assorted Dressings
Spinach Salad with Tomato Vinaigrette
Traditional Coleslaw in Light Vinaigrette
Garden Fresh Vegetables with Ranch Dip
Greek Pasta Salad

SERVED WITH:

Seasonal Vegetables
Roasted Potatoes

SELECTION OF TWO OF THE FOLLOWING MAIN COURSE ITEMS

(Each additional item will be \$6.95 per person):

Traditional Roasted Turkey with Sage Stuffing and Pan Gravy
Herb Roasted Chicken with Tomato Cilantro Concassé
Spinach and Ricotta Manicotti in a Roasted Red Pepper Sauce
Beef Cabbage Rolls in a Tomato Sauce
Dijon Crusted Pork Loin with Peppered Demi Glaze
Pickerel with Lemon Butter Sauce
Cheese and Potato Perogies with Fried Onions and Bacon
Bison Meatloaf with Rich Beef Gravy

DESSERT TABLE

Assorted Dainty Sweets, Fruit Tartlet Platter, Chocolate Mousse, Baklava and Cheesecake

Assorted Tortes

Chocolate Fountain with Fresh Fruits, Marshmallow and Ladyfingers*

(*Additional fee of \$2.50 per person)

\$31 per person

Prices are subject to change without notice and applicable taxes and gratuity will apply.

Prices subject to 7% PST, 5% GST, 15% gratuity

For more information call (204) 957-2500 ext. 2578, email events@casinosofwinnipeg.com
or visit our website at

www.casinosofwinnipeg.com

Hot Hors D'oeuvres Reception

Minimum order of two dozen per choice required.
Choices below are priced per dozen.

Angus Beef Teriyaki Skewers \$24

Artichoke Hearts stuffed with Goat's Cheese \$20

Assorted Mini Quiches \$18

Cheese Quesadilla \$20

Chicken Satay with Ginger Lime BBQ Sauce \$20

Chicken Wellington \$20

Frenched Chicken Drumettes (Hot, Cajun, BBQ or Lemon Pepper) \$19

Herbed Panko Crusted Chicken Strips with a Honey Jalapeño Dipping Sauce \$20

Jumbo Breaded Shrimp with Cocktail Sauce \$24

Mini Beef Tourtière \$18

Mini Crab cakes with Red Pepper Aioli \$20

Moroccan Chicken and Mushroom in Phylo \$20

Roasted Black Sesame Crusted Chicken Strips with a Sweet Ginger Dip \$20

Smoked Chicken Burrito \$20

Spanakopita with Feta Cheese and Spinach \$18

Torpedo Shrimp \$24

Tuscan Tomato Pot Stickers \$18

Vegetable Spring Rolls \$18

Wild Mushroom in Phylo \$19

Cold Hors D'oeuvres Reception

Minimum order of two dozen per choice required.
Choices listed below are priced per dozen.

Brie Cheese and Strawberry on Mini Toasts \$16

Classic assorted Deviled Eggs \$15

Mini Pita Toasts with Hummus and Kalamata Olives \$15

Roma Tomato and Kalamata Olive Bruschetta \$16

Seafood Sushi assortment with Ginger, Soya and Wasabi \$36

Skewered Seared Beef Fillet with Rosemary \$24

Smoked Manitoba Tullibee Crepe with Basil Cream Cheese \$16

Smoked Oyster Canapé with Cream Cheese \$16

Smoked Salmon Rosettes \$20

Tropical Fruit Salad Roll with Chili Raspberry Dip \$16

Vegetable Sushi assortment with Ginger, Soya and Wasabi \$24

Reception

All Platters serve approximately twenty-five (25) people.

ICE SCULPTURES

Make your function one to remember by adding an Ambassador Ice Sculpture to your event.
Hand carved to your specifications.

Full Block \$299
Half Block \$199

CHEESE PLATTERS

A selection of Bothwell Cheeses, served with French Bread, and assorted Crackers
Garnished with Fresh Fruit

\$145

DELUXE CHEESE PLATTER

A selection of imported and domestic Cheeses, served with French Bread and assorted Crackers
Garnished with Roasted Pecans, Almonds, Grapes

\$165

SLICED SEASONAL FRUIT

Chef's selection of Seasonal Fruit served with Honey Yogurt Dip

\$95

FRESH VEGETABLE AND DIP

A selection of: Carrot and Celery Sticks, Zucchini, Cucumber, Broccoli and Cauliflower, Cherry Tomatoes and
Mushrooms served with Ranch Dip

\$75

QUARTER FINGER AND ROLLED SANDWICHES

Roast Beef, Turkey, Roast Vegetable, Ham and Swiss, Egg and Tuna Salad prepared with
an assortment of Dill Pickles, Pickled Pearl Onions, sliced Hot Banana Peppers and Olives

\$125

Platters Reception

All platters serve approximately twenty-five (25) people.

BAKED CANADIAN BRIE

Full Wheel wrapped in Puff Pastry with Caramelized Apples

\$70

SMOKED SALMON

Prepared in the Traditional Style with Diced Eggs, Capers, Lemon, Red Onion and Crostini

\$140

SUSHI PLATER

(Three (3) pieces per person)

Assortment of Fresh Seasonal Seafood and Vegetarian Maki, and Hand Rolls
Accompanied with Wasabi, Ginger and Soya Sauce

\$225

COLD CUT PLATTER

Polish Sausage, Black Forest Ham, Montreal Smoked Beef,
Cubed Swiss, Marble and Medium Cheddar Cheeses
Dill Pickles and Pickled Beets
served with Winnipeg Rye Bread and Sourdough Rolls, Mustard and Mayonnaise

\$90

NORTH END DELICACY

Fried Kielbasa, Perogies and Cabbage Rolls
Served with Sour Cream

\$90

ITALIAN ANTIPASTO PLATTER

Shaved Mortadella, Capicola, Genoa Salami, Calabrese Sausage and Provolone Cheese
Served with Ciabatta Rolls, Pickled Peppers, Spicy Eggplant, Hot and Regular Mustard, and Mayonnaise

\$130

Reception

Carvery stations serve approximately twenty-five (25) people.

SMOKED SALMON

Whole Smoked Salmon side presented with Pumpnickel Crisps, Cream Cheese, Capers Lemon and Minced Red Onion

\$135

HERBED PORK LOIN

Roasted Pork Loin served with an assortment of condiments and Silver Dollar Buns

\$120

CANADIAN CERTIFIED ANGUS BEEF

Slow roasted Canadian Angus Beef served on Silver Dollar Buns with an assortment of condiments

\$175

WHOLE ROASTED PIG

Serves minimum seventy (70) – one hundred (100) people

Slow roasted Whole Pig served with Silver Dollar Buns and condiments

\$250

Reception

All stations require a minimum of twenty-five (25) people.

JUMP UP SHRIMP

Jumbo Shrimp sautéed in Olive Oil with Jerk Sauce and flambéed with Rum

\$110

TEQUILA SUNRISE CHICKEN

Tender Chicken Morsels flambéed with Tequila and finished with diced Peppers, Scallions and a Tart Orange sauce

\$95

TEX-MEX BEEF

Beef Strips flambéed with our Tex-Mex Seasoning

\$120

CREPES SUZETTE

French Style Crêpes flambéed with Orange Liqueur

\$80

BANANA FOSTER

Sliced Banana's flambéed in a Rum Carmel sauce served over Vanilla Ice Cream

\$80

PICKEREL CHEEKS

Flambéed Manitoba Pickerel Cheeks with Herbs and Fresh Cream served with Baguette Slices

\$9.95 / Person

Prices are subject to change without notice and applicable taxes and gratuity will apply
Prices subject to 7% PST, 5% GST, 15% gratuity

For more information, call (204) 957-2500 ext. 2578, email events@casinosofwinnipeg.com
or visit our website at
www.casinosofwinnipeg.com

MEETING & BANQUETS

Podium/lectern (one per room)
Microphone (energized to Manitoba Lotteries room system)
Stage facing drapery
Portable dance floor
Table linens
Table centerpiece (type & style dependant upon availability at time of request)

AUDIO VISUAL INFORMATION

Video projection, screens and multimedia devices
Super-bright high definition LCD video projector(s) with zoom and variable focus
Projection screen: Insta-theater, fast-fold and pull down screens available in various sizes
Portable television cart systems with DVD/VHS players available for smaller groups
VHS and DVD players/recorders
Remote controlled high quality pan/tilt/zoom colour camera systems adds live video to your event
Windows based notebook computer with Microsoft Office software loaded (PowerPoint, Word and Excel)
Wireless presenter microphone available upon request
High intensity overhead projectors

PROFESSIONAL SOUND

Wireless microphones: handles, lapel and headset
Portable sound that evenly distributes in-house systems
DMX satellite music systems provide a multitude of background music options
Professional computer based disc jockey services

INTERNET CONNECTIVITY

Free Wi-Fi

LIGHTING

LED lighting fixtures add customizable colour wash to walls
Stage lighting wash and spotlight fixtures

Professional technician and technical services available

**For pricing and a complete listing of all audio visual equipment, please contact your Event Team.
204-957-2500, extension 2578, events@casinosofwinnipeg.com**

BANQUET POLICIES

The following outlines the terms under which bookings are accepted and will form part of the Banquet Event Order (BEO) and the Banquet Confirmation Agreement (BCA).

BOOKING

All bookings are considered tentative and subject to cancellation by Manitoba Lotteries unless a BCA has been signed and all requirements met.

DEPOSIT AND PAYMENT

A non-refundable deposit of \$500.00 minimum must be submitted by the date specified on the BCA to confirm your booking on a definite basis. An additional payment of an estimated 80% of the bill is required three (3) days prior to the event. Payment in full is due at the conclusion of the event unless credit information and/or authorization has been prearranged.

BANQUET EVENT ORDER

Manitoba Lotteries will provide the client with a BEO detailing function arrangements. A signed copy returned to Manitoba Lotteries will confirm your booking and acknowledge acceptance of all Manitoba Lotteries' policies.

MINORS

No one under 18 years of age is allowed in any area of the casinos. All guests, invitees or their agents must be of legal age.

MEETING ROOM REQUIREMENTS

Arrangements for meeting room requirements, menu selection and all other details must be confirmed three (3) weeks in advance of the function.



Policies

PRICES

All food and beverage prices are subject to change and will be confirmed no more than 90 days prior to a function or by a BEO that has been signed and accepted.

ACCESS

No entries or hallways shall be blocked impeding the safe movement of guests and staff. Manitoba Lotteries reserves the right to remove any items.

GUARANTEE

Manitoba Lotteries requires a guarantee of the number of guests attending by **12:00 pm (noon), three (3) working days prior** to the event. This is the minimum number for which the client will be charged. Manitoba Lotteries will charge based on the minimum guaranteed number, or the actual number of guests served; whichever is greater. If the guaranteed number of guests has not been provided, you will be charged for the expected number of guests stated on the BEO. The client acknowledges responsibility if the actual number of guests attending exceeds the minimum guarantee. Manitoba Lotteries will accommodate any last minute requests to the best of its abilities. Additional charges may apply.

CANCELLATION AND LIQUIDATED DAMAGES

Functions cancelled within 90 days of the event date will be subject to cancellation charges as outlined in "Schedule A" of the BCA. If attendance at any definite food and/or beverage function is reduced within 14 days of the date of the function to a number below 75% of that specified in the schedule of events in the BEO, the client shall pay Manitoba Lotteries as liquidated damages, not as a penalty, an amount equal to 40% of the anticipated loss of food and/or beverage revenue.

GRATUITY AND TAXES

A 15% gratuity will be applied to all food and beverage related charges. Food and beverage is subject to Provincial Sales Tax (PST). Food, beverage and gratuity are subject to Goods and Services Tax (GST).

TAX EXEMPTION

Any tax-exempt organization must provide Manitoba Lotteries with an appropriate tax exemption certificate prior to the function.

ROOM RATES AND RENTAL FEES

Our schedule of room rates and rental fees is based on factors pertaining to your group's total program. Revisions in group counts, times, dates, or food and beverage requirements may necessitate the revision of the room rates and rental fees.

ADDITIONAL BAR CHARGES

If bar sales do not reach a minimum of \$350.00, (exclusive of taxes and gratuities) for a minimum of three (3) hours, a charge for bartenders and cashiers will be applied at \$25.00 per staff member per hour. Labour charges may apply on some events where room rental is waived on statutory holidays or functions requiring more than a basic set-up, or when special equipment or furnishings are requested.

ALCOHOL

Only products supplied by Manitoba Lotteries will be allowed. Alcohol will only be served in accordance with the regulations of the Manitoba Liquor Control Commission. Open beverages or served drinks may not be taken out of the function rooms.

No alcoholic beverages can be brought into the casinos. This includes items to be used in gift exchanges or for fundraising events. All beverages will be removed thirty (30) minutes after the bar closes.

NO SMOKING

The entire casino is designated a non smoking facility. Smoking is only allowed in designated areas outside the building.

HOURS

Access to the function rooms will be granted as indicated on the contract. The client agrees to begin and end all functions at the scheduled times. All functions starting before casino opening times require an attendees security list a minimum of three (3) working days prior to the function date. All functions must end by 1:00 AM. Function space must be vacated thirty (30) minutes after the ending time stated on BEO.

DELIVERIES

All function materials (equipment, printed materials, displays, etc.) must be addressed to the attention of the Banquet Team and be clearly labeled with the event name, date and function room. All deliveries are to be made to Loading Door C at least two (2) hours and not more than twenty-four (24) hours prior to the event. Items must be clearly marked – i.e.: 1 of 3; 2 of 3; etc. All deliveries are to be arranged through the Banquet Team. The casinos assume no responsibility for lost or damaged personal property or equipment. All items must be removed from the function room immediately following the function. Please note: Loading Door times are 9:00 AM - 4:30 PM. All clients, entertainment staff and/or contractors who require access through Loading Door C with materials to be used for the event must go to the casino employee entrance first to obtain a guest security pass before entering the loading door area.

FOOD AND BEVERAGE

All food and beverages served at Winnipeg's casinos will be prepared and served by our Catering Department. A service charge will apply for handling and service. **Manitoba Lotteries does not allow the removal of any food from the casinos following an event.** Exceptions may be considered for specialty cakes prepared by a commercial baker.

SUBSTITUTION AND MULTIPLE ENTRÉE SELECTION

One entrée will be served per meal event in a banquet room. Substitutions may be made for dietary or religious purposes as long as the number of substitute entrées is less than 10% of the guarantee. Any substitute entrées must be confirmed at the time of guarantee, or an additional charge for the substitute entrée as well as the ordered entrées will be assessed. If two entrée selections are ordered, a \$2.00 per person multiple entrée charge will be assessed. If three (3) entrees are ordered, a \$3.00 per person multiple entrée charge will be assessed. Multiple entrée selections are available for groups of one hundred (100) persons or less and will be prepared for the guarantee only. Multiple entrée quantities must be pre-ordered. Any change of entrée at time of the event will be charged in addition to the entrées guaranteed and prepared. The client will be responsible for providing visual means of identifying individual entrée selections.

MUSIC / ENTERTAINMENT

Manitoba Lotteries must have advance notice and approve any outside provider of music or live entertainment. The intent to have outside entertainment must be indicated at the time of confirming the booking. Manitoba Lotteries retains the right to adjust the volume as is deemed appropriate for the comfort of all guests within the facility. Manitoba Lotteries is obligated to collect SOCAN (Society of Composers, Authors and Music Publishers of Canada) license fees for all functions utilizing live or recorded music.

DAMAGES

Manitoba Lotteries reserves the right to inspect and control all private functions. The group organizer is responsible for his/her guests, invitees or other agents acting on their behalf. Liability for damages to the premises will be charged to the representative making the arrangements.

SIGNAGE / BANNERS

Signs or banners cannot be attached to any surface of the facilities without prior written approval by Manitoba Lotteries. Duct tape, thumbtacks, staples or nails are not permitted. Banners may be hung with the approval and coordination of Manitoba Lotteries and must be made available at least six (6) hours in advance of function for proper hanging

COAT CHECK

Complimentary coat checking is available at the entrances of the casinos. The casinos assume no responsibility for lost or damaged personal property brought in or left unattended in the function rooms.

ADVERTISING

Any public advertising for events held within the casinos must be pre-approved by Manitoba Lotteries. The casino logos are registered trademarks and may not be used without prior written approval. Approval may only be granted with full disclosure of where and how the logos will be displayed. As a guide, the expectation is that any advertising will be in good taste and quality, reflecting the standards of the facilities. This applies to the registered group and/or their agents.

CAMERAS/PHOTOGRAPHS

Photos are not permitted in any gaming area within the casinos. Photos are permitted outside of the building or restricted specifically within the function room for the sole purpose of taking photos of the guests and attendees of the function. For special photo requirements, please request a copy of the Manitoba Lotteries Photo Policy. Any unauthorized photos taken outside the designated areas may be cause for Manitoba Lotteries to remove the photo equipment. A host can be arranged to take group photos on the grand Staircase or in front of the grand chandelier at McPhillips Station Casino. Arrangements must be made no later than three (3) days prior to event date through the catering team.

AUDIO/VISUALS

Manitoba Lotteries offers a full selection of in-house audio and visual equipment with on-site technicians. Additional equipment must be arranged in cooperation with Manitoba Lotteries to facilitate proper integration with internal systems. When providing/contracting for supply of outside equipment, please note that there will be a labour fee of \$65.00 per hour (minimum one (1) hour) charged for casino technician assistance/supervision of set up and tear down.

GAMING ACTIVITIES

Any activities simulating gaming must be pre-approved by Manitoba Lotteries. Each activity will have no currency or monetary value. For events with a fund-raising component, Manitoba Lotteries must be made aware of this in order to confirm compliance with Manitoba Gaming Control Commission licensing. Any activity deemed an "illegal lottery" is not permissible in the Casinos of Winnipeg.