

ENTERTAIN

AT THE CASINOS OF WINNIPEG



PROUD TO ENTERTAIN

Manitoba Liquor & Lotteries owns and operates the Casinos of Winnipeg, McPhillips Station Casino and Club Regent Casino. Each of these venues offers unique décor, exceptional dining, live entertainment and first-class gaming experiences.

Manitoba Liquor & Lotteries is committed to sustainable, social and environmental practices, and invests in products and venues to provide guests with exciting and responsible gaming options.

PROFESSIONAL

Our professional sales team will gladly assist you in coordinating an extraordinary event that will leave a lasting impression on your guests.

SUSTAINABLE

Manitoba Liquor & Lotteries is committed to sustainable development and making business decisions that reduce impacts on our environment.

With this goal in mind, our chefs have committed to serving delicious and sustainable food and beverage offerings.

Thinking globally, we recommend our clients ask about our sustainable seafood, fair trade coffee and fair trade wine products. We can help you achieve Fair Trade Event designation, which is offered through Fair Trade Canada. Thinking locally, we celebrate many of the great foods Manitoba has to offer by incorporating these local ingredients into our menu items.

Staff are also committed to “green” restaurant management by ensuring all food waste is collected for composting, all cardboard and food containers are recycled, and our kitchen practices support energy and water-use efficiency. We are LEAF Certified and plastic straw free!

Our chef and culinary team are in tune with cutting edge fashion in entertaining. They monitor global trends and are eager to reinterpret them for the local market.

CLUB REGENT EVENT CENTRE



This venue can be transformed into an architecturally-inspired concert venue, an expansive trade show floor and an elegant setting for a gala dinner. These multiple configurations are all possible at Club Regent Event Centre. This allows event planners to tailor any floor plan, seating arrangement or lighting scheme specifically to meet their needs.

Customize Your Venue

The venue can change from a theatre, cabaret, reception area or trade show format.

Stunning Audio and Visuals

Intimate, illuminating and exhilarating – our adjustable lighting schemes and quality audio and video technology lets you create the perfect combination of ambience and entertainment.

Hospitality Experts

With our team of venue event coordinators and entertainment specialists, our decorators and caterers can turn a moment of inspiration into an unforgettable experience. Entrust your culinary desires to our executive chef and his expert team. They'll present your guests with a memorable dining experience that matches your special event.

Contact us today to discuss your special event.

SALES AND EVENTS TEAM 204.957.2578 | banquets@mbll.ca | CasinosOfWinnipeg.com



ROOM CAPACITIES

CLUB REGENT CASINO

VENUE / CONFIGURATION	MAX. OCCUPANCY	SIZE (sq. ft)	CEILING HEIGHT (ft)
MAYA THRONE ROOM	59	1,475	13
EVENT CENTRE (Banquet)	550	8,363	24
EVENT CENTRE (Theatre)	1,391	8,363	24
EVENT CENTRE (Pre-Function)	363	4,090	24

*Contact the Sales and Events Team for pricing and set-up options for each room.

BREAKS

BEVERAGE BREAK

Fairtrade Regular or Decaffeinated Coffee.....\$22

Eight cup thermos

Twenty Five Cup Urn \$65

Fifty Cup Urn \$125

Organic Black, Green and Assorted Herbal Teas.....\$22

Eight cup thermos

Canned Fruit Juices \$3.50 per serving

Orange and apple (340ml)

Pitchers of Juices \$22 per pitcher

Orange or apple

Milk\$3.50 per serving

White or chocolate (250ml)

Canned Soft Drinks \$3.50 per serving

Assorted products (355ml)

Bottled Water (500ml) \$3.50 per serving

BREAKS

BREAK TIME

Assorted Muffins \$26 per dozen

Danish Pastries and Croissants \$32 per dozen

Served with butter and preserves

Freshly Baked Cookies \$24 per dozen

Oatmeal raisin, chocolate chip, peanut butter,
white chocolate macadamia nut, and double chocolate

**Assorted Sweets, Mini Cakes,
Dainties, and Mini-Squares. \$29 per dozen**

Tea Time \$12 per guest

Fresh fruit skewers
Scones with English Devonshire cream
Fruit preserves and dainties
Fairtrade coffee and organic tea

Energize Break \$5 per guest

Fresh fruit skewers
Triple berry smoothies
Granola bars
Dried fruits and nuts
Fairtrade coffee and organic tea

8oz Smoothie \$5 per guest

BREAKFAST SERVED

25 person minimum

The Assiniboine \$25 per guest

Orange and apple juices
Sliced fresh fruit platter
Freshly baked Danishes, multi-grain and pure butter croissant basket with fruit preserves
Scrambled omega-3 eggs
Smoked bacon **OR** sausage
Country-style Manitoba red potatoes
Fairtrade coffee and organic tea

BREAKFAST BUFFET

Continental Breakfast Buffet \$16 per guest

Orange and apple juices
Sliced fresh fruit platter
Freshly baked muffins, Danishes and croissants with fruit preserves
Fairtrade coffee and organic tea

The French District \$25 per guest

Orange and apple juices
Sliced fresh fruit platter
Freshly baked Danishes, multi-grain and pure butter croissant basket with fruit preserves
Omega-3 eggs omelet stuffed with shaved Black Forest ham and Swiss cheese
Country-style Manitoba red potatoes
Roasted cherry tomatoes and asparagus spears
Fairtrade coffee and organic tea

Hot Breakfast Buffet \$32 per guest

Orange and apple juices
Sliced fresh fruit platter
Freshly baked muffins, Danishes, multi-grain and pure butter croissants with fruit preserves
Scrambled Omega-3 eggs
Belgian waffle with syrup
Smoked bacon and Winkler's breakfast farmer sausage
Country-style Manitoba red potatoes
Fairtrade coffee and organic tea

BRUNCH

BRUNCH BUFFET

50 person minimum

Casino Royale Deluxe Brunch..... \$45 per guest

Orange and apple juices

Local cheese display

Sliced fresh fruit platter

Freshly baked Danishes, multi-grain and pure butter croissant basket with fruit preserves

Baby spinach salad with mandarin oranges, strawberries, blueberries, cranberries and pecans with a house-made raspberry vinaigrette

Tomato and buffalo mozzarella salad topped with aged balsamic vinegar and extra virgin olive oil

Carved New York AAA striploin

OR

Maple smoked ham with mustards and condiments

Eggs Benedict: poached omega-3 egg with peameal back bacon served on an English muffin topped with hollandaise sauce

Smoked bacon and sausages

Cinnamon swirl French toast or waffles with maple syrup

Grilled chicken breast topped with a mushroom sauce

Baked rigatoni and chorizo sausage pasta with roasted tomato sauce

Roasted sockeye salmon with a maple soy glaze

Potatoes O'Brien

Seasonal vegetables

Omelet performance station: aged cheddar cheese, green onions, diced tomatoes, mushrooms, chopped bacon, ham and smoked wild salmon

Pastries and tortes

Fairtrade coffee and organic tea

LUNCH BUFFET

50 person minimum

The Market Lunch Buffet \$29 per guest

Chef-inspired soup of the day

Fresh greens with cherry tomatoes, cucumber and shaved red onions with two dressing choices

Classic potato salad with green onions and chopped dill pickles in a Dijon mustard vinaigrette

Greek pasta salad with fusilli, roasted cherry tomatoes, cucumbers, red onion, Kalamata olives and feta cheese in lemon oregano vinaigrette

Fresh and pickled vegetable display

Assorted sandwiches featuring Black Forest ham, smoked Manitoba brisket, beef, salami, roasted turkey breast and deli favourites on fresh local breads and wraps

Sliced fresh fruit and berries

Assorted pastries

Fairtrade coffee and organic tea

DINNER

SERVED DINNER

50 person minimum

All dinners are served with seasonal vegetables, an assortment of freshly baked breads with butter, Fairtrade coffee and organic tea.

1 | SOUP OR SALAD (select one)

Included with entrée

SOUPS

Green pea and asparagus soup with crème fraîche
Butternut squash soup with apple, Greek yogurt and puffed wild rice
Roasted corn and potato with chorizo sausage
Wild rice and chicken chowder
Cream of mushroom
Roasted red pepper bisque
Split lentil and ham
Smoked Swiss onion

Add \$3 per guest

French onion with garlic crostini and three cheese blend

SALADS

Mixed greens with cherry tomatoes, cucumber, sunflower seeds and shaved red onions with maple Dijon vinaigrette
Mixed greens with citrus segments and cherry tomatoes in a maple cranberry vinaigrette
Market spinach salad with goat cheese, strawberries, cranberries and toasted pecans with apple cider vinaigrette
Roasted beet salad with feta, arugula and pistachios in an orange and basil vinaigrette
Caesar salad with roasted garlic dressing, croutons, smoked bacon bits and Romano cheese crisps
Iceberg wedge salad topped with candied bacon, cherry tomatoes, crumbled Gorgonzola and buttermilk chive dressing

DINNER

SERVED DINNER

50 person minimum

2 | **POTATO OR RICE** (select one) Included with entrée

POTATO

Roasted garlic mashed potatoes
Duchess potatoes
Pomme William
Roasted fingerling potatoes
Rosti potatoes
Boiled new potatoes with fresh herbs

Add \$1 per guest

Double-stuffed whipped potato with
smoked bacon, cheddar cheese and chives

RICE

Mushroom Rice Pilaf
Harvest Vegetable Pilaf
Tomato Rice Pilaf
White and wild rice medley
Jasmine scented rice

3 | **DESSERT** (select one) Included with entrée

Salted caramel cheesecake
Cheesecake with sour cherry topping
Tiramisu with cappuccino crème anglaise (G.F)
Black Forest cake (G.F)
Dark chocolate cake with raspberry purée
Flourless chocolate torte (G.F)
Chocolate bombe
Chocolate mousse in a chocolate cup with fresh berries (G.F)
Peanut butter torte (vegan)

DINNER

SERVED DINNER

50 person minimum

4 | ENTRÉE (select one)

Chicken Kiev

Supreme breast of chicken with herb butter stuffing topped with Roasted Garlic Cream Sauce

THREE COURSE \$42 per guest
FOUR COURSE \$46 per guest

Chicken Cordon Bleu

Supreme breast of chicken with Black Forest ham and Swiss cheese with a Dijon and Parmesan cream sauce

THREE COURSE \$42 per guest
FOUR COURSE \$46 per guest

Chicken Florentine

Supreme breast of chicken stuffed with spinach and chèvre cheese topped with mornay sauce

THREE COURSE \$42 per guest
FOUR COURSE \$46 per guest

Roasted Thyme Chicken Supreme (Gluten Free)

Served with cherry tomato, mushroom, and thyme glaze

THREE COURSE \$39 per guest
FOUR COURSE \$43 per guest

Tuscan Style Chicken Supreme

With red pepper, basil purée and balsamic reduction

THREE COURSE \$39 per guest
FOUR COURSE \$43 per guest

Stuffed Chicken with Rosemary and Goat Cheese

Supreme breast of chicken stuffed with rosemary and goat cheese with a wild mushroom and shallot sauce

THREE COURSE \$42 per guest
FOUR COURSE \$46 per guest

Traditional Roast Turkey

With dressing and sage pan gravy

THREE COURSE \$42 per guest
FOUR COURSE \$46 per guest

Chicken and Beef Medallion

Grilled chicken breast with 4oz. AAA beef tenderloin served with a duo of roasted red pepper and green peppercorn demi

THREE COURSE \$48 per guest
FOUR COURSE \$52 per guest

7 oz Grilled Filet of Beef

Topped with peppercorn glaze

THREE COURSE \$52 per guest
FOUR COURSE \$56 per guest

8 oz Slow Roasted Prime Rib of Beef

Served with Yorkshire pudding and thyme and rosemary infused red wine jus

THREE COURSE \$49 per guest
FOUR COURSE \$53 per guest

8 oz New York

Grilled and topped with a cabernet demi-glace

THREE COURSE \$44 per guest
FOUR COURSE \$49 per guest

Roast Pork Loin with Apples

Stuffed with apples and sun-dried cranberries with pan gravy

THREE COURSE \$39 per guest
FOUR COURSE \$43 per guest

DINNER

SERVED DINNER

50 person minimum

Bacon Wrapped Roast Pork Tenderloin

Bacon wrapped topped with rosemary and Dijon sauce

THREE COURSE \$42 per guest
FOUR COURSE \$46 per guest

Butter Poached Steel Head Trout

With basil sauce

THREE COURSE \$46 per guest
FOUR COURSE \$50 per guest

Lemon and Herb Pan-Fried Pickerel

With a butter lemon chive sauce and fresh chopped parsley

THREE COURSE \$42 per guest
FOUR COURSE \$46 per guest

Vegetarian Lasagna

Grilled asparagus, eggplant, zucchini, red pepper, Bermuda onion, portobello mushroom, layered with aged cheddar and mozzarella cheese, pasta and marinara sauce

THREE COURSE \$38 per guest
FOUR COURSE \$42 per guest

Wild Rice and Mushroom Strudel

With cinnamon, saffron and tomato coulis

THREE COURSE \$38 per guest
FOUR COURSE \$42 per guest

Sweet Pea and Romano Cheese Risotto

With grilled vegetables

THREE COURSE \$38 per guest
FOUR COURSE \$42 per guest

Roasted Portobello Mushroom (Vegan)

Stuffed with roasted vegetables, quinoa and spinach with roasted pepper sauce

THREE COURSE \$35 per guest
FOUR COURSE \$39 per guest

*Market price for beef selections will be confirmed 60 days prior to the function date.

DINNER

ALL CANADIAN BUFFET

\$45 per guest
100 person minimum

ALL CANADIAN BUFFET INCLUDES:

Freshly baked breads with butter

Seasonal greens with assorted dressings

Baby spinach salad with mandarin oranges, strawberries, blueberries, cranberries and pecans with a house-made raspberry vinaigrette

Greek pasta salad with fusilli, roasted cherry tomatoes, cucumbers, red onion, Kalamata olives and feta cheese in a lemon oregano vinaigrette

Caesar salad topped with aged balsamic vinegar and extra virgin olive oil

Carved AAA inside round of roast beef au jus **OR** slow roasted AAA prime rib (Add \$12 per guest)

Seasonal vegetable medley

White and wild rice

Boiled baby potatoes with parsley and butter

Add soup for \$3

Add pickerel for \$3

HOT ENTRÉE (select two)

Add \$6.95 per guest per additional hot entrée

Traditional roasted turkey with sage stuffing and pan gravy

Roasted rosemary Dijon chicken with a balsamic glaze and fresh basil

Grilled chicken breast with mushroom cream sauce

Roasted pork loin stuffed with sun-dried tomatoes and chives in pan gravy

Pickerel with lemon butter sauce

Roasted steelhead trout with basil butter sauce

Local cheese and potato perogies with fried onions and bacon

Spinach and ricotta manicotti in a roasted red pepper sauce

Braised beef cabbage rolls in a tomato sauce

Fresh fruit platter

Sweet table including assorted cakes, tortes and squares

Fairtrade coffee and organic tea

DINNER

DISTRICTS OF WINNIPEG BUFFET

100 person minimum

The Ukrainian Dinner Buffet..... \$39 per guest

Freshly baked rolls and butter
Borscht – beet soup with sour cream

Shredded green cabbage coleslaw in a red wine vinaigrette
Tomato, cucumber and red onion salad in a sour cream dressing
Locally made braised beef and rice cabbage rolls in tomato sauce

Winnipeg-style potato and cheese perogies with sour cream, bacon and green onion
Pan fried garlic sausage with Dijon mustard and sautéed onions
Meatballs with mushroom gravy

Sliced fresh fruit and berries
Assorted dainties, cakes and tortes
Fairtrade coffee and organic tea

Little Italy Inspired Dinner Buffet \$42 per guest

Freshly baked ciabatta bread with butter, balsamic vinegar and olive oil
Tomato and buffalo mozzarella salad topped with aged balsamic vinegar and extra virgin olive oil

Caesar salad with roasted garlic dressing, croutons, smoked bacon bits and Romano cheese

House-made lasagna
Chicken parmigiana
Rigatoni in a creamy Alfredo sauce
Pasta con salsicce with chorizo sausage and pickled eggplant in a rich marinara sauce

Sliced fresh fruit and berries
Tiramisu
Fairtrade coffee and organic tea

DINNER

DISTRICTS OF WINNIPEG BUFFET

100 person minimum

Taste of Mexico Buffet\$42 per guest

Tortilla soup with green chili and fried tortilla chips
Chopped salad with avocado, cucumber, tomatoes, grilled corn, black beans, red onions, bell peppers and cilantro in chili lime vinaigrette

Taco Bar

Flour and corn tortillas and shells
Pulled barbeque pork
Poblano braised beef
Lime and Chili Battered cod
Mexican rice
Pico de gallo, guacamole and sour cream
Raw onion, black beans and cilantro
Chipotle pepper sauce
Shredded cheese

Churros with dips
Cinnamon whipped cream
Fresh berries
Fairtrade coffee and organic tea

Asia Inspired Buffet.....\$42 per guest

Miso corn soup
Napa cabbage salad, carrots, cashew and soy ginger vinaigrette
Vermicelli salad, cucumber, mango and citrus vinaigrette
Crispy potstickers with sweet chili, garlic soy sauce
Ginger beef
Kung Pao chicken, bean sprouts, chilies and peanuts
Crispy tofu with bok choy black rice vinegar sauce
Chow mein vegetable stir-fry with egg noodles
Steamed jasmine rice

Matcha crème brulee and dainties
Fresh berries
Fairtrade coffee and organic tea

DINNER

CHILDREN'S BANQUET MENU

\$15.95 per child
Children 10 years and under only

1 | SOUP OR SALAD

(client's selection of soup or salad for adult meals will apply to children's meals)

2 | ENTRÉE (select one)

Baked macaroni and cheese

Hamburger and fries

Hot dog and fries

Chicken fingers and fries

3 | DESSERT

Ice cream sundae

ALTERNATE MEAL OPTION

50% discount applied to adult entrée selection

RECEPTION

HORS D'OEUVRES

minimum three dozen per selection

HOT

- Wild Mushroom Tarts**\$29 per dozen
- Vegetarian Spring Rolls**\$29 per dozen
- Assorted Mini Quiche**\$29 per dozen
- Mini Chicken Pot Pie**\$29 per dozen
- Sesame Crusted Chicken Strips**\$32 per dozen
With a sweet ginger aioli
- Crispy Frenched Chicken Drumettes**\$32 per dozen
Cajun, lemon pepper and chili lime
- Chicken Wellington**\$32 per dozen
- Mini Crab Cakes**\$32 per dozen
With remoulade sauce
- Risotto Balls**.....\$32 per dozen
With sun-dried tomato and Asiago cheese
- Coconut Breaded Shrimp**\$36 per dozen
With sweet chili soy sauce
- Garlic Shrimp Skewer**\$44 per dozen
- Rosemary Beef Tenderloin Skewer**\$36 per dozen
- Caramelized Onion and Smoked Bacon Tart**\$32 per dozen
- Beef Empanada**\$36 per dozen
With chimichurri sauce

COLD

- Classic Devilled Eggs**.....\$26 per dozen
With bacon, anchovy, Kalamata olive, sun-dried tomato and herbs
- Antipasto Skewer**.....\$38 per dozen
With oven roasted cherry tomato, spicy capicola, sopressata, provolone cheese, basil and sun-dried olive
- Roasted Tomato Bruschetta**\$30 per dozen
With extra virgin olive oil and balsamic reduction
- Poached Shrimp Cocktail**.....\$38 per dozen
Charred tomato and horseradish vinaigrette
- Stuffed Peppadew Peppers**.....\$36 per dozen
With feta cheese and basil pesto
- Tropical Pork Summer Roll**.....\$28 per dozen
- Crispy Pita and Roasted Garlic Hummus**.....\$26 per dozen
- Avocado Crostini**\$26 per dozen
With honey pistachios and black sesame seeds
- Mediterranean Cucumber Cups**.....\$26 per dozen
- Potato Blini and Smoked Steelhead Trout**\$28 per dozen
With crème fraiche and chives

RECEPTION

RECEPTION

50 person minimum

Cold Cut Platter \$9 per guest

Polish sausage, shaved ham and Manitoba pastrami
Aged cheddar and Swiss cheese
Dill pickles, sweet pickles and pickled beets
Winnipeg rye bread and sourdough rolls
Mayonnaise, Dijon and prepared mustard

Create Your Own Sundae \$10 per guest

Dairy Chef premium vanilla ice cream
Chocolate fudge, strawberry and caramel sauce
Assorted sundae favorite toppings

Candy Shop \$8 per guest

Designed with your favorite candy and sweets
Colours and theme in mind

Poutine Bar \$8 per guest

Create your own poutine bar with crispy French fries, cheese curds and gravy
Toppings include: pulled pork, bacon, grilled peppers, caramelized onions, sautéed mushrooms, green onions, jalapeno peppers, shredded cheeses, banana peppers

Hot Dog Bar \$10 per guest

Create your own Nathan's Famous hot dog with classic condiments
Toppings include: dill pickles, caramelized onions, sautéed mushrooms, jalapeno peppers, tomatoes, shredded cheeses, banana peppers, chopped bacon, beef chili and crispy onions

Nacho Bar \$8 guest

Create your own nachos with La Cocina corn chips
Toppings include: sour cream, pico de gallo, salsa, green onions, avocado, jalapeno peppers, tomatoes, shredded cheeses, banana peppers, sliced olives and Con Queso
Taco beef and grilled cajun chicken

Slider Bar \$10 per guest

Create your own beef mini burgers and pulled pork sliders with classic condiments
Toppings include: dill pickles, caramelized onions, sautéed mushrooms, guacamole, jalapeno peppers, tomatoes, Swiss and cheddar cheese slices, banana peppers, chopped bacon and crispy onions

Baked Potato Bar \$9 per guest

Create your own baked potato bar with baked russet potatoes.
Toppings include: sour cream, green onions, sautéed mushrooms, pulled pork, bacon, grilled peppers, caramelized onions, jalapeno peppers, shredded cheeses and crispy onions

Perogy Bar \$10 per guest

Pan fried potato and cheddar cheese perogies, garlic sausage, sautéed onions, mustard, sour cream and bacon accompaniments

Sliced Seasonal Fruit \$8 per guest

A variety of seasonal fruits and berries

Crudités \$8 per guest

Crisp seasonal vegetables served with a buttermilk ranch dip

RECEPTION

RECEPTION

25 person minimum

Cheese Platter..... \$9 per guest

Locally produced cheese enhanced with specialty Canadian varieties, deluxe crackers and baguette slices. Garnished with fresh fruit and roasted nuts

Antipasto Platter \$10 per guest

Sliced capicola, sopressata, Genoa salami, provolone and Fontina cheese
Harvest grain, focaccia wedges and French baguette slices
Pickled peppers, jumbo olives spicy eggplant
Hot and regular mustard and mayonnaise

FLAMBÉ STATIONS

Chili Vodka Shrimp Flambé..... \$12 per guest

Jumbo shrimp sautéed with chili paste, jalapeños, shallots, tomatoes and green onions. Flambéed with chili vodka and finished with butter

Cherries Jubilee Flambé..... \$9 per guest

Sour cherries flambéed with Kirsch and brandy served over premium vanilla ice cream

Bananas Foster Flambé \$9 per guest

Flambéed bananas in rum topped with caramel sauce. Served with premium vanilla ice cream

CARVERY STATIONS

Carved AAA Tenderloin \$15 per guest

Slow roasted hand-carved Canadian AAA beef tenderloin with French baguette slices and sourdough rolls. Served with assorted mustards and condiments

Carved Herbed Pork Loin..... \$9 per guest

Herbed pork loin with wild mushroom stuffing, French baguette slices and sourdough rolls. Served with assorted mustards and condiments

Carved AAA Inside Round..... \$10 per guest

Slow roasted hand carved Canadian AAA beef inside round with French baguette slices and sourdough rolls. Served with assorted mustards and condiments

*Chef labour charges will apply \$25.00 per hour, per chef.

DRINKS

BEVERAGE & LIQUOR SERVICE

Bar options include: **Host Bar**, **Cash Bar**, **Combination Host/Cash Bar**, and **Corkage Bar**. All bars are provided with **glasses, ice, mix** and **bartender**.

HOST BAR*

The client pays for all beverages consumed. The Casinos of Winnipeg will charge beverages based on consumption, billed to 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 gratuity will be applied to beverages on a cash bar.

*If net sales do not exceed \$350 per bar, there will be a charge of \$22 per hour, each for a minimum of 3 hours based on 1 hour before and 1 hour after the function. We require 1 bar, per 100 guests to the end of the night

CORKAGE BAR

The client arranges for their own Social Occasion Permit through the Liquor and Gaming Authority of Manitoba, and brings their own wine, beer and/or spirits. The Casinos of Winnipeg will provide complete corkage service for bar and dinner wine service. We supply bartenders, glasses, soft drinks, clamato, orange, cranberry and lime juice, ice, fruit garnish, napkins and straws.

Full Liquor Service Corkage Fee\$14 per guest

Wine Service (with meal)Add \$4 per bottle for placed wine

.....Add \$6 per bottle for served wine

Children's Corkage Fee (11-17 years of age)\$4 per child

No charge for children 10 years of age and under. Children's Corkage Fee only applies to Club Regent Event Centre.

Corkage fees are subject to applicable taxes and gratuity.

Refer to the Banquet Terms & Conditions for the Corkage Bar Terms.

Club Regent Event Centre does not serve 'shooters' from its bars.

DRINKS

BEVERAGE & LIQUOR SERVICE

BAR PRICES

Cash Bar prices subject to GST & PST. Host Bar prices subject to GST, PST, and 15% gratuity.

House Wine by the Glass

Dry Red	\$5.75
Dry White	\$5.75

Premium Liquor	\$6.20
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Deluxe Liquor & Liqueurs	\$7.08
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Ultra Deluxe Liquor	\$7.52
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Cocktails	\$7.08
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Caesar, Long Island Iced Tea, Screwdriver, Paralyzer

Domestic Beer	\$5.75
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Imported and Premium Beer	\$6.20
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Martinis (2oz.)	\$9.74
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Classic gin/vodka, Cosmopolitan, Crantini, Blue Eyed Blonde

Soft Drinks	\$2.65
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Juice	\$2.65
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Bottled Water	\$2.65
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BOTTLED WINE SERVICE

WINE BY THE BOTTLE

BLUSH	\$25
WHITE	\$25
RED	\$25

RESPONSIBLE SERVICE OF ALCOHOLIC BEVERAGES

Manitoba Liquor & Lotteries is committed to Responsible Service of Alcohol which means:

- Upholding our professional service standards
- Limiting to encourage responsible consumption
- Refusing to serve minors
- Denying service to intoxicated persons
- The Casinos of Winnipeg does not serve "shooters" from its bars
- Drinking games and/or activities which encourage excess consumption of alcohol are not permitted at the Casinos of Winnipeg



SALES AND EVENTS TEAM
204.957.2578 | banquets@mbll.ca | CasinosOfWinnipeg.com

18+ | ENJOY
RESPONSIBLY