



ENTERTAIN

AT THE CASINOS OF WINNIPEG

2025



MANITOBA LIQUOR & LOTTERIES

We enrich the lives of Manitobans by making the greatest possible contribution to the economic and social well-being of our province. In addition to the products and services we offer, our profits stay in Manitoba and are used to support provincial programs and initiatives that touch everyone who lives here.

Our strong commitment to corporate responsibility drives everything we do – from how we run our business to how we serve our customers and communities.

We are a Crown Corporation, with a high level of accountability and oversight. Everything we do is rooted in our five core values that call on us to be Caring, Collaborative, Customer Focused, Creative and Committed.

Manitoba Liquor & Lotteries' two unique casinos offer a variety of quality gaming, dining and entertainment experiences at Club Regent Casino and McPhillips Station Casino. Both feature table games, slots, bingo, restaurants, shows and special events throughout the year.

PROFESSIONAL

Our professional events 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, Fairtrade Certified coffee and Fairtrade wine products. We can help you achieve Fairtrade Event designation, which is offered through Fairtrade 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.



MSC-C-54604

CLUB REGENT EVENT CENTRE



Our 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 the events team to tailor any floor plan, seating arrangement or lighting scheme specifically to meet your needs.

Customize Your Venue

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

Hospitality Experts

Our team of sales and events coordinators, entertainment and culinary specialists, 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.

Stunning Production

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

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
JAGS	200	5,533	13
EVENT CENTRE (Banquet)	540	8,363	24
EVENT CENTRE (Theatre)	1,300	8,363	21

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

BREAKS

BEVERAGES

FAIRTRADE REGULAR OR DECAFFEINATED COFFEE

Eight Cup Thermos

25 Cup Urn

50 Cup Urn

FAIRTRADE ORGANIC TEAS

Eight Cup Thermos

25 Cup Urn

50 Cup Urn

ASSORTED PREMIUM BOTTLED JUICES

100% Apple, 100% Orange and Cranberry Cocktail

MILK

Milk 2GO 2% and Chocolate

CANNED SOFT DRINKS

Assorted Pepsi products

BOTTLED WATER

Aquafina Pure

ROCKSTAR ENERGY DRINKS

BREAKS ENHANCERS

GREEK YOGURT STATION WITH ASSORTED TOPPINGS

Minimum 30 people

ASSORTED WHOLE FRUIT

Per person (minimum 10 pieces)

GRANOLA BARS

Per person

SWEET LOAVES (SELECT ONE)

Per person

- Banana
- Citrus cranberry
- Maple oat

ICE CREAM SANDWICHES (ASSORTED)

Per person

SUPERFOOD BOWLS

Per person

- Chia seed pudding
- Acai berry
- Toasted nuts

ARTISAN BAGELS WITH ASSORTED SPREADS

Per person

ASSORTED BAKED MUFFINS

Per dozen

ASSORTED BAKED BUTTER DANISH

Per dozen

ASSORTED GOURMET COOKIES

Per dozen

ASSORTED Dainties

Per dozen

BREAKS PACKAGES

THE REFRESHER

Rosemary mint lemonade
Cucumber water
Lemon curd yogurt cup
Fresh berries
Chicken salad sliders with celery, apple
and tarragon mayo

THE MARATHON

Green smoothie
Protein bar
Assorted whole fruit
Granola & yogurt
Hard boiled egg

THE HAPPY HOUR

Fresh fired kettle chips with a buttermilk chive dip
Sea salt and pink peppercorn kettle corn
BLT sliders with maple candied bacon
Coors original, Seltzer 1 per guest (served)

THE SUGAR RUSH

Pepsi products
Assorted chocolate bars and candy
Individual bagged chips

BREAKFAST SERVED

Served with Fairtrade coffee and organic tea

THE ASSINIBOINE

Orange juice
Fresh fruit cup
Scrambled eggs topped with cheddar cheese
Smoked bacon and sausage
Country-style hash browns

Select one:

Assorted baked danish
Butter croissant
Blueberry muffin

THE FRENCH DISTRICT

Orange juice
Fresh fruit cup
3-eggs omelette stuffed with shaved black forest ham and swiss cheese
Country-style hash browns

Select one:

Assorted baked danish
Butter croissant
Blueberry muffin

THE EXECUTIVE

Orange juice
Granola and fruit parfait
Smoked lox on mini bagel with cream cheese
Classic eggs benedict poached on shaved black forest ham and english muffin topped with hollandaise sauce
Country-style hash browns

Select one:

Assorted baked danish
Butter croissant
Blueberry muffin

CONTINENTAL BREAKFAST BOX

Orange juice
Fresh fruit cup

Select one:

Assorted baked danish
Butter croissant
Blueberry muffin

THE PROTEIN BOX

Shaved turkey breast
Hummus
Bothwell cheese
Hard-boiled egg
Herb scone

LUNCH

WORKING BOX LUNCHES

Served with kettle cooked potato chips and gourmet cookie

CITRUS SALAD

With citrus cucumber, dried cranberries, cherry tomatoes and fresh mint in a honey lime vinaigrette

CAESAR SALAD

With romaine lettuce, creamy garlic dressing, parmesan crostini and peppered bacon

GARDEN SALAD

Living Lettuce salad with cherry, tomatoes, cucumber, beets, carrots and shaved red onions with dijon vinaigrette

SPINACH SALAD

With goat cheese, strawberries, shaved red onions and toasted pecans with apple cider vinaigrette

NOTE: Add chicken breast for additional cost.

OFFICE CLUB

Featuring: black forest ham, shaved turkey, smoked bacon, aged cheddar, lettuce and mayonnaise on ciabatta bread.

Includes: Living lettuce salad with cherry tomatoes, cucumber and shaved red onions with dijon vinaigrette.

MEDITERRANEAN VEGETABLE

Featuring: lettuce, tomato, cucumber, garlic hummus topped with grilled red pepper and onion on rosemary focaccia bread.

Includes: Living lettuce salad with cherry tomatoes, cucumber and shaved red onions with dijon vinaigrette.

SMOKED BBQ CHICKEN

Featuring: pulled smoked chicken, whisky bbq sauce, aged cheddar cheese and crispy onions on rosemary focaccia bread.

Includes: Living lettuce salad with cherry tomatoes, cucumber and shaved red onions with dijon vinaigrette.

NOTE: Multiple choice selection is available and subject to an additional fee per guest.

LUNCH

SERVED LUNCHESES

ONE COURSE MEAL

Served with Fairtrade coffee and organic tea

MANITOBA CHICKEN

Manitoba chicken breast with provençal crust, crushed potato, tuscan kale, seasonal vegetables and caramelized onion jus

MSC WILD CAUGHT PINK SALMON

MSC Salmon roasted with herbs de provence served on polenta with tomato and fennel ragout

BRAISED AAA BEEF MEDALLIONS

Served with leek and mushroom sauté, roasted garlic potato, market vegetables and red wine jus

ROASTED PORTOBELLO MUSHROOM (G.F. VEGAN)

Stuffed with roasted vegetables, quino and spinach topped with vegan mozzarella cheese

DINNER

SERVED DINNER

THREE COURSE DINNERS

Our served three course dinners are served with an assortment of freshly baked breads, your choice of soup **OR** salad, potato **OR** rice and dessert, your choice of entrée with Fairtrade coffee and organic tea. All entrées are served with our chef's suggested vegetables.

FOUR COURSE DINNERS

Our served four course dinners are served with an assortment of freshly baked breads, your choice of soup and salad, potato **OR** rice and dessert, your choice of entrée with Fairtrade coffee and organic tea. All entrées are served with our chef's suggested vegetables.

1 | SOUP OR SALAD (select one)

Included with entrée

SOUPS

Butternut squash soup with apple crème fraîche and basil oil (G.F.)

Roasted corn, chorizo and potato

Cream of mushroom with grilled herb ciabatta

Roasted red pepper bisque (G.F.)

SALADS

Living lettuce with cherry tomatoes, cucumber, beets, carrots and shaved red onions with dijon vinaigrette (G.F.) Living

lettuce with citrus cucumber, dried cranberries, cherry tomatoes and fresh mint in a honey lime vinaigrette (G.F.)

Market spinach salad with goat cheese, strawberries, shaved red onions and toasted pecans with apple cider vinaigrette

Caesar salad with romaine lettuce, creamy garlic dressing, parmesan crostini and peppered bacon

DINNER

SERVED DINNER

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

POTATO

Roasted garlic mashed potatoes
Duchess potatoes
Roasted fingerling potatoes

RICE

Harvest vegetable pilaf
Jasmine scented rice
Arancini breaded risotto

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

Salted caramel cheesecake
Cheesecake with sour cherry topping
Tiramisu
Chocolate torte

Gluten Free

DINNER

SERVED DINNER

4 | ENTRÉE (select one)

CHICKEN KIEV

Manitoba chicken breast with herb butter stuffing served with roasted garlic cream sauce

CHICKEN FLORENTINE

Prosciutto wrapped supreme breast of chicken stuffed with spinach and chèvre cheese served with mornay sauce

TUSCAN STYLE CHICKEN SUPREME (G.F.)

Prosciutto wrapped supreme breast of chicken stuffed with spinach and chèvre cheese served with mornay sauce

ROAST TURKEY

Sliced turkey breast with dark meat confit, sage dressing, cranberry chutney served with pan gravy

CHICKEN AND BEEF MEDALLION (G.F.)

Grilled chicken breast with AAA beef medallion served with green peppercorn demi

GRILLED AAA FILET OF BEEF (G.F.)

Served with a peppercorn glaze

SLOW ROASTED AAA PRIME RIB OF BEEF

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

VEGETARIAN LASAGNA

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

ROASTED PORTOBELLO MUSHROOM (G.F., VEGAN)

Stuffed with roasted vegetables, quinoa and spinach topped with vegan mozzarella cheese and served with a roasted pepper saucey

DINNER

EVENT CENTRE BUFFET

Served with Fairtrade coffee and organic tea

EVENT CENTRE BUFFET INCLUDES:

Warm rolls with butter

Seasonal greens with assorted dressings

Greek salad with cucumbers, tomatoes, onion, feta cheese, kalamata olives in a lemon vinaigrette

Classic potato salad with green onions and bacon

Seasonal vegetable medley

Roasted garlic mashed potatoes

Wild rice pilaf

HOT ENTRÉE (select three)

Traditional roast turkey with dressing served with sage pan gravy

Roasted rosemary dijon chicken with a balsamic glaze and fresh basil

Grilled chicken breast with mushroom cream sauce

Roast pork loin stuffed with apples onions and sage with grainy dijon jus

Potato perogies with fried onions and smoked farmer sausage

Beef meatballs in marinara sauce

Beef meatballs in mushroom gravy

Smoked ham with brown sugar and dijon glaze

AAA beef pot roast served with pan gravy

AAA roast beef with rosemary red wine sauce

DESSERT

Assorted bars cookies and dessert bites platter per table

BUFFET ENHANCEMENTS – ADD-ONS PER PERSON:

AAA prime rib carvery served with assorted mustards and condiments

Pan seared pickerel served with herb gremolata and crispy capers

Vegetarian lasagna

Tuscan style chicken

BUFFET PLATTER ENHANCEMENTS – ADD-ONS PER PERSON:

Individual wood serving boat with grilled sausage, Italian meats, local and Canadian cheeses, olives and fresh basil with balsamic drizzle and baguette slices

Individual plates featuring local and Canadian cheese with deluxe crackers and baguette slices

Seafood platter with smoked salmon and poached shrimp

Dessert upgrade featuring a station of premium tortes, cakes and cheesecakes

DINNER

CHILDREN'S MENU

1 | SOUP OR SALAD

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

2 | ENTRÉE (select one)

Grilled chicken breast with mashed potatoes and steamed vegetables

Chicken fingers and fries

3 | DESSERT

(client's selection of dessert for adult meals will apply to children's meals)

RECEPTION

HORS D'OEUVRES

Minimum order of 4 dozen of any item.

HOT

VEGETARIAN SPRING ROLLS

With a sweet chili sauce

SESAME CRUSTED CHICKEN STRIPS

Served with a teriyaki dip

BACON WRAPPED CHICKEN BREAST (G.F.)

With maple reduction

ARANCINI

With sun-dried tomato and parmesan cheese

BAKED BRIE BITES

Brie cheese, rosemary, maple and raspberry in a puff pastry

COCONUT BREADED SHRIMP

With sweet chili soy sauce

ROSEMARY BEEF BITES (G.F.)

FISH TACOS (G.F.)

With pico de gallo and jalapeño crema

COLD

ANTIPASTO SKEWER (G.F.)

With oven roasted cherry tomato, Italian cold cuts, aged cheddar cheese, basil and kalamata olives

ROASTED TOMATO BRUSCHETTA

With extra virgin olive oil and balsamic reduction

POACHED SHRIMP COCKTAIL (G.F.)

Tomato and horseradish sauce

AVOCADO CROSTINI

With honey pistachios and black sesame seeds

MEDITERRANEAN CUCUMBER CUPS (G.F.)

With marinated cucumber, tomato, feta cheese and kalamata olives

SPINACH AND FETA

In buttery pastry

CRUDITÉ SHOOTER (G.F.)

With parmesan dip

ROASTED SALMON

With honey soy glaze

HUMMUS ON ROASTED GARLIC NAAN BREAD

G.F. – Gluten Free

RECEPTION

RECEPTION

NACHO BAR

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, pickled red onions, pulled beef, grilled cajun chicken and Con Queso cheese

SLIDER BAR

Create your own beef mini burgers and pulled pork sliders with classic condiments

Toppings include: chopped bacon, crispy onions, dill pickles, caramelized onions, sautéed mushrooms, jalapeño peppers, tomatoes, swiss and cheddar cheese slices, chopped bacon and crispy onions

PEROGY BAR

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

SLICED SEASONAL FRUIT

A variety of seasonal fruits and berries

CRUDITÉS

Crisp seasonal vegetables served with a buttermilk ranch dip

CHARCUTERIE BOAT

Individual wood serving boat with grilled chorizo sausage, genoa salami, havarti cheese, aged cheddar cheese, roasted tomato, kalamata olive and fresh basil with balsamic drizzle and baguette slices

CHEESE PLATE

Individual plates featuring local and Canadian cheese with deluxe crackers and baguette slices

ASSORTED SANDWICHES

Chicken salad, ham and cheddar, turkey and swiss, egg salad, pastrami and grilled vegetable

RECEPTION

RECEPTION

FLAMBÉ STATIONS

Labour fees will apply, one culinary support per 100 guests, maximum 3 hours

VODKA SHRIMP FLAMBÉ

Vodka shrimp flambé jumbo shrimp sautéed with chili paste, jalapeños, shallots, tomatoes and green onions flambéed with chili vodka, finished with butter

BANANAS FOSTER FLAMBÉ

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

CARVERY STATIONS

Labour fee will apply, one culinary support to 100 guests, maximum 3 hours

CARVED AAA STRIPLOIN

Slow roasted hand-carved Canadian AAA beef striploin with baguette slices and assorted rolls served with assorted mustards and condiments

CARVED AAA INSIDE ROUND

Slow roasted hand carved Canadian AAA beef inside round with baguette slices and assorted rolls served with assorted mustards and condiments

CARVED SMOKED PORK TENDERLOIN

With baguette slices and assorted rolls served with assorted mustards and condiments

DRINKS

BEVERAGE & LIQUOR SERVICE

The Club Regent Event Centre is a proud partner with Molson/Coors, Fort Garry, and Corby's.

BEER

Draft - Coors Original
Coors Light
Heineken
Fort Garry

LIQUOR

Lamb's Dark
Lamb's Spiced
Lamb's White
Beefeater Gin
Wisers Special Whisky
Polar Ice Vodka

*WINE BY THE GLASS

Peller Family Vineyards	Red
Peller Family Vineyards	White
Peller Family Vineyards	Rosé

*WINE SELECTIONS PER BOTTLE

Copper Moon Shiraz	Red
Copper Moon Merlot	Red
Peller Family Reserve Cabernet Merlot VQA	Red
Copper Moon Chardonnay	White
Copper Moon Pinot Grigio	White
Peller Family Reserve Sauvignon Blanc VQA	White

*FAIRTRADE WINE

Tilimuqui Torrontes	White
Tilimuqui Cabernet-Bonarda	Red

*Please consult with your Events Team for pricing



EVENT CENTRE BAR SERVICE

We supply bartenders, glassware, soft drinks, clamato, orange, cranberry, margarita mix, ice, fruit garnish and napkins

CASH BAR

Beverages are sold to guests on an individual basis.
The Club Regent Event Centre schedules one (1) bartender for every 100 guests.
No gratuity will be applied to beverages on a cash bar.
Applicable taxes PST & GST

HOST

The client pays for all the beverages consumed at the event.
The Club Regent Event Centre schedules one (1) bartender for every 100 guests.
Pricing is subject to 15% gratuity and applicable taxes PST and GST.

COMBINATION CASH / HOST 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.

NON-ALCOHOLIC BAR OPTION

Host Bottomless Pop/Juice: The corkage fee is based on the final guarantee for the event per person in addition to 15% gratuity and applicable taxes PST and GST. Will only be available in the Pre-Function Area only.

Designated Driver Program: Non-alcoholic beverages will be offered free of charge to the designated drivers who identify themselves. Please consult with your Events Team for more details.

Non-Alcoholic Corkage: The corkage fee is based on the final guarantee for the event per person in addition to 15% gratuity and applicable taxes PST and GST.

CORKAGE BAR PRICE

- Adult Corkage fee, per guest, based on final guarantee
- Children Corkage fee, per children's meals ordered, based on final guarantee
- Placed Wine and/or Champagne (with meal) Corkage fee, per bottle
- Served/Poured Wine and/or Champagne Corkage fee, per person, based on final guarantee
- Consult with your Events Team for prices.

PERMIT

- The client arranges for their own Social Occasion Liquor Permit through the Liquor, Gaming, Cannabis Authority of Manitoba at www.LGCA.ca.
- The client is responsible for purchasing all the liquor, beer and wine that is to be served during the event.
- The Social Occasion Liquor Permit be governed by the Liquor, Gaming, Cannabis Authority of Manitoba (LGCA) prescribed rules and regulations and same shall be enforced by the Club Regent Event Centre.
- The Social Occasion Liquor Permit licensee is responsible for the behavior of all persons attending the event.

PERMIT BAR - DELIVERIES AND STORAGE

- All liquor, beer and wine for corkage bars must be dropped off at the Club Regent Casino parcel door between 9:00 am – 3:00 pm twenty-four (24) hours prior to event.
- Liquor, beer and wine for an event on Sunday or a holiday Monday must arrive the Friday prior to the event.
- The client to provide the LGCA permit, receipts for all liquor, beer and wine.
- The Club Regent Event will verify the quantities against the receipts. Any discrepancies will be rejected.
- Homemade and or non-commercially prepared and purchased liquor, beer and wine are not permitted and will be rejected.

PERMIT BAR - SETUP

- For each bar requested, a minimum of one (1) bottle per spirit/wine and one (1) case per brand of beer will be opened. This will impact what can be returned.

PERMIT BAR - CONCLUSION OF THE EVENT

- The Club Regent Event Centre Bartender(s) will package up leftover liquor, beer and wine including opened bottles.
- Empty bottles and cans will not be returned.
- Every effort will be made to minimize the number of bottles and/or cases of liquor, beer, and wine; however, the Club Regent Event Centre is not responsible for the number of bottles and/or cases remaining at the conclusion of an event.

EVENT CENTRE BAR SERVICE

STAFFING

- One Bartender per 100 guests in the Pre-Function Area.

PORTABLE BARS

- Additional fees will apply for each bar located outside the Pre-Function Area.
- A minimum charge of four (4) hours, per Bartender, per hour plus GST is applicable.

SIGNATURE BEVERAGE

- Events with a signature beverage will be subject to an additional fee.
- Signature beverages with complex recipes, excessive steps to make or requiring muddling or blending will not be approved.
- All signature beverages must have the recipe submitted and approved.
- All items required for a signature beverage must be provided by the Club Regent Event Centre.
- The Club Regent Event Centre will be responsible for setting the beverage price.

SPONSORED & EXCLUSIVE BEVERAGES

- Events with sponsored or exclusive liquor, beer, wine or coolers are subject to an additional fee.
- The Club Regent Event Centre is responsible for setting prices for exclusive liquor, beer, wine or coolers.
- Placed or poured beverages are subjected to a corkage fee.
- Consult with your Events Team for more details.

CLUB REGENT EVENT CENTRE SERVING STAFF ARE COMMITTED TO SMART CHOICE AND AS SUCH WILL:

- Not permit excess alcohol consumption.
- Not serve more than two (2) containers of alcohol totaling 3oz of spirits, 26oz of beer or ½ litre of wine to a person at any point.
- ID all guest who appear under 30 years of age. Guests who cannot produce government issued photo ID when requested will not be served any alcoholic beverages.
- Guests who are or appear to be intoxicated will be asked to leave the Club Regent Event Centre and will not be able to enter Club Regent Casino.
- The Club Regent Event Centre reserves the right to refuse liquor service to anyone.
- The Club Regent Event Centre does not serve shooters.
- Drinking games or activities that encourage excess consumption of alcohol are not permitted.
- Clients may be subject to bag inspections; if any alcohol is found it will be confiscated and not returned.
- Alcohol will not be served outside of the hours listed on the permit.
- All liquor service must end by 1:00 am and the Club Regent Event Centre must be vacated by 2:00 am.

EVENT CENTRE BAR SERVICE

EXCLUSIVITY

All food and beverage products must be prepared and served by the Club Regent Event Centre Banquet Department. Exceptions may be granted for commercially prepared food, subject to the application of a service charge for handling. Please consult with your Events Team for more details.

PRICES AND MENU PLANNING

Due to market fluctuations, Food and Beverage prices will be guaranteed ninety (90) days prior to the event date. Food and Beverage pricing is subject to 15% gratuity and applicable taxes PST and GST.

Arrangements for services, menu selection and all other details must be confirmed on an Event Order, to be signed and returned to the Club Regent Event Centre thirty (30) business days prior to the event date.

MULTIPLE CHOICE ENTRÉE SELECTIONS

A pre-selected multiple choice entrée are available at the listed menu price plus an additional fee, per guest.

WEDDING CAKE CUTTING AND CUPCAKE SERVICES

Wedding Cake fee per person

Cupcakes fee per person

- Wedding Cake or Cupcake cutting services includes plates, napkins and utensils
- Staff will cut and plate the cake.
- Cut and plated cake will be placed on a table for guests to self-serve.
- Client to provide utensils for ceremonial cake cutting.
- All cake(s) and cupcakes must come from a commercial bakery.
- The Club Regent Event Centre cannot store and/or refrigerate cakes.
- The Club Regent Event Centre is not responsible for cakes and will not transport and/or setup cakes to or from their display location including transportation to the cake cutting area.
- The Club Regent Event Centre will box leftover cake provided the Bakery provides box(es) in which to do so. Any leftover plated cake cannot be boxed up.

FUNCTION GUARANTEES

The Club Regent Event Centre requires a final guaranteed number of guests and dietary restriction will require five (5) business days prior to event date.

Note: Saturdays, Sundays and statutory holidays are not considered business days.

The number provided will be considered your minimum guarantee. Should a final guarantee not be received, your expected attendance on your event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. The Club Regent Event Centre will use reasonable best efforts to accommodate last minute requests and charges will apply.

Should the number of guests for Event be reduced, within thirty (30) business days prior to the event date, to a number below 75% of the estimated number of guests, customer shall pay to the Corporation as liquidated damages, not a penalty, an amount equal to 40% of the anticipated loss of food and beverage revenue.

EVENT CENTRE CONFIGURATION

The Club Regent Event Centre requires all floor configurations to be confirmed at the time of booking the event.

FLOOR PLANS

All floor plans to be confirmed thirty (30) business days prior to event date. Any changes made within the five (5) business days of the event and/or set up day may incur labour charges.

ACCESS TO EVENT CENTRE

Access to the Club Regent Event Centre will be granted by the Events Team. All functions using the backstage area must provide to a personnel list. Personnel lists to be submitted five (5) business days prior to event date.

VENDORS

- The Club Regent Event Centre must have knowledge of all vendors thirty (30) business days prior to the event.
- Customer shall make no changes or alterations to the event room without prior written approval of the Club Regent Event Centre.
- Signs or banners cannot be attached to any surface of the facility without the prior written approval of the Club Regent Event Centre.
- All vendors are required to break down and clean up all their supplies and accessories at the conclusion of the event.
- If vendors require early access or assistance, Room Rental fees will apply and be charged to the client.

EVENT CENTRE BAR SERVICE

DELIVERIES AND STORAGE

All deliveries of any materials for an event must be pre-arranged and approved by the Events Team and may only be accepted a maximum of twenty-four (24) hours prior to an event. Incoming deliveries must be labeled and include the name of the event, event contact, date of the event, the Club Regent Event Centre contact name and the number of boxes. All items must be removed from the event room immediately following the scheduled end time of the event.

LIABILITY

The Club Regent Event Centre will not be responsible for any damage to or loss of any items left at our Event Centre prior to, during, or following any event. The customer shall be responsible for any damage caused by the event.

MUSIC / ENTERTAINMENT

SOCAN MUSIC TARIFFS FEES The Club Regent Event Centre, Jag, and Maya Throne Room is obligated to collect Society of Composers, Authors, and Music Publishers of Canada (SOCAN) licence fees in respect of the performance of musical works on the premises which are arranged for or authorized by the customer. If you have arranged for music at your event, the Club Regent Event Centre will assess the SOCAN licensing fee payable by you in accordance with the applicable tariffs.

RE: SOUND LICENSE FEES The Club Regent Event Centre, Jags and Maya Thorne Room is obligated to collect Re: Sound License Fees with respect to the performance in public of published sound recordings embodying musical works and performers performance of such works on the premises which are arranged for or authorized by the customer. If you have arranged for music at your event, the Club Regent Event Centre will assess the Re: Sound licensing fee payable by you, in accordance with applicable tariffs.

FREE WIRELESS INTERNET ACCESS

Enjoy free Wi-Fi at the Club Regent Event Centre. Wi-Fi is open to everyone. Turn on Wi-Fi – select – GUEST – open the Casinos of Winnipeg browser – accept terms and Happy browsing!

COAT CHECK

Complimentary coat checking is available at the entrance of the Club Regent Event Centre. The Club Regent Event Centre assumes no responsibility for lost or damaged personal property brought in or left unattended in the venue.

PARKING

Complimentary parking is available at Club Regent Casino including 900 covered parking spots in the Parkade. Attached to the Parkade is a skywalk with elevator access to the venue.

SECURITY

The Club Regent Casino and Event Centre operates with 24-hour security of the facility. For events that require specific levels of security on site, prearranged services must be contracted and can be arranged through our Events Team. Fees may apply.

FIRST AID SERVICES

All Security staff are trained and equipped in basic first aid for initial response and emergency protocols.

ATM

For your convenience, there are ATM's located inside Club Regent Casino.

ACCESSIBILITY

Wheelchair accessibility.

Complimentary wheelchairs and walkers are available on a first-come, first-served basis at our Coat Check located in the lobby of the Event Centre.

All entrances are equipped with door activation switches and push buttons.

Designated accessibility parking stalls are located at the front of the Event Centre entrance and Parkade.

All washrooms are equipped with accessible stalls and sinks.

THIRD PARTY RENTALS

Planning a large scaled concert, live show, or other live event requires a team of experts to ensure it goes smoothly. The Club Regent Event Centre boasts a large recessed stage, five screens and projectors, and a full in-house audio visual system.

Our production team and technicians will manage all of our full-service Audio Visual equipment and we can provide any other staff you need so all you have to do is make sure your talent is ready to wow the audience!

The Event Centre is 8,363 sq.ft. and includes an attached 4,090 sq.ft. pre-function area. Our theatre seating layout offers 1,300 seats in raked theatre configuration. There are three main floor and two lower level dressing rooms, one meet and greet room and one green room. Easy load in and load out with two loading bays. One loading bay is at ground level and the other is at dock height. Both are capable of indoor use with doors wide enough to accommodate a large truck or vehicle. The Pre-Function area has six (6) bars and designated merchandise area.

Please consult with the Events Team about our 3rd Party Concert Package.



SALES AND EVENTS TEAM

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