club Regent

EVENT CENTRE

TRANSFORM
YOUR EXPECTATIONS
2027





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

FROM **MEETINGS** TO **MIXERS**
FROM **BANQUETS** TO **BREAKOUTS**
FROM **AWARD SHOWS** TO **TRADE SHOWS**

From elegant, wide-open spaces to elevated theatre seating, the space adapts so you don't have to. Add in-house A/V, full catering, breakout spaces with Jags and Maya rooms, a large pre-function area and expert support - you'll have everything you need to create a truly unforgettable experience.







TRANSFORM YOUR EXPECTATIONS

Customize Your Venue
We offer flexible configurations, including theatre, cabaret, reception, trade show formats - and everything in between.

Hospitality Experts
Our experienced team—from sales and events to entertainment and culinary—turns ideas into unforgettable experiences. Led by our executive chef, we deliver exceptional dining tailored to your special event.

Stunning Production
Our adjustable lighting schemes and quality audio and video techonology lets you create the perfect combination of ambience and entertainment.

Contact us today to discuss your special event.


MEZZANINE
ENTRANCE













ROOM CAPACITIES

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.

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 JUICES

MILK

Milk 2GO 2% and Chocolate

CANNED SOFT DRINKS

Assorted Pepsi products

BOTTLED WATER

Aquafina Pure

RED BULL

JUST BREAKS

ARTISAN BAGELS WITH ASSORTED SPREADS
Per person

ASSORTED BAKED MUFFINS
Per person

ASSORTED BAKED BUTTER DANISH
Per person

ASSORTED GOURMET COOKIES
Per person

BUTTER CROISSANT
Per person

WARM CINNAMON ROLLS
Per person

MINI DONUTS
Six per person

BREAKS

ENHANCEMENTS

SUGAR RUSH

Assorted candy, licorice, gummy worms, chocolate bars and kettle cooked potato chips

Per person

SALT FIX

Roasted nuts, warm pretzels with mustards and chive dip, kettle cooked potato chips and chocolate chip cookies

Per person

GRAB N GO

Selection of individually wrapped snacks including kettle cooked potao chips, munchies mix, trail mix, popcorn, cookies and chocolate bars

Per person

NACHO BAR

Create your own nachos with La Cocina corn chips and your favourite toppings

Per person

BREAK ENHANCEMENTS– ADD-ONS PER PERSON:

Sliced seasonal fruit platter

Vegetable platter

Domestic cheese platter

Charcuterie platter

Muffins

Assorted cookies

Warm cinnamon rolls

Mini donuts

BREAKFAST

BUFFET

Served with Fairtrade coffee and organic tea

CONTINENTAL BREAKFAST

Sliced seasonal fruit platter
Assorted danish
Butter croissants
Blueberry muffins

CLASSIC HOT BREAKFAST

Sliced seasonal fruit platter
Scrambled eggs topped with cheddar cheese
Smoked bacon and sausage
Country-style hash browns
Blueberry muffins

BREAKFAST FRITTATA

Sliced seasonal fruit platter
Roasted red pepper and spinach frittata
Smoked bacon and sausage
Country-style hash browns
Assorted danish

BREAKFAST BUFFET ENHANCEMENTS – ADD-ONS PER PERSON

Assorted individual greek yogurts
Swiss muesli – overnight oats, berries, yogurt, and dried fruits
Assorted sliced breakfast breads with butter (banana, lemon poppyseed, and double chocolate)
Lox, cream cheese and bagels
Belgian waffles with butter and syrup
Cinnamon roll french toast
Ham and swiss cheese frittata
Create your own omelet bar (a chef action station)
Assorted juice

LUNCH

BUFFET LUNCHES

Served with Fairtrade coffee and organic tea

SANDWICH BUFFET 1
SANDWICH QUARTERS, CLASSIC COMBINATIONS

Choice of (1) soup

Choice of (2) salads

Variety of quarter sandwiches and wraps

Featuring: pastrami, black forest ham, turkey, grilled vegetables, egg salad, chicken and tuna salad

Assorted pickles and condiments

Dainties, squares and bars

SANDWICH BUFFET 2
OPEN FACED SANDWICH SELECTION

Choice of (1) soup

Choice of (2) salads

Open faced sandwiches

Featuring: herb roasted chicken, grilled vegetables, roast beef, montreal smoked meat, italian salami, hummus, egg salad, tuna salad on whole grain rolls, croissants, focaccia and wraps

Assorted pickles and condiments

Dainties, squares and bars

SANDWICH BUFFET SOUPS (SELECT ONE)

Vegetarian vegetable

Cream of mushroom

Minestrone

Tomato and roasted red pepper

Leek and potato

Butternut squash

SANDWICH BUFFET SALADS (SELECT TWO)

Greek salad

Pasta salad

Potato salad

Living lettuce greens with assorted dressings

Quinoa salad

BUFFET ENHANCEMENTS – ADD ONS PER PERSON:

Additional soup selection

Additional salad selection

LUNCH

SERVED LUNCHES

ONE COURSE MEAL
Served with warm rolls with butter, Fairtrade coffee and organic tea

MANITOBA CHICKEN

Manitoba chicken breast with provençal crust, fingerling potato, seasonal vegetables and caramelized onion jus

MSC PICKEREL

Oven roasted pickerel fillet with a fire roasted red pepper and basil butter sauce

LOCAL MB STEELHEAD TROUT

Roasted with Herbs de Provence served on risotto cake with tomato and fennel ragout

BEEF MEDALLIONS

Served with roasted garlic mashed potato, market vegetables, mushrooms and red wine jus

GRILLED PORTOBELLO MUSHROOM

Stuffed with butternut squash, sun dried tomatoes, baby kale with a balsamic reduction

VEGETABLE STRUDEL (VEGAN)

Assorted vegetables, sautéed with garlic, wrapped in phyllo pastry served with a spiced coconut carrot sauce

LUNCH

BUFFET WORKING LUNCHES

Served with kettle cooked potato chips and gourmet cookie

OFFICE CLUB

Featuring: black forest ham, turkey, smoked bacon, aged cheddar, lettuce and mayonnaise in a wrap.

Includes: Living lettuce salad with tomatoes and cucumber with dijon vinaigrette.

MEDITERRANEAN VEGETABLE

Featuring: lettuce, tomato, cucumber, garlic hummus topped with grilled red pepper and onion in a wrap.

Includes: Living lettuce salad with tomatoes and cucumber with dijon vinaigrette.

SMOKED BBQ CHICKEN

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

Includes: Living lettuce salad with tomatoes and cucumber with dijon vinaigrette.

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

SERVED DINNER

THREE COURSE DINNERS
Our served three course dinners are served with an assortment of warm rolls with butter, 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 warm rolls with butter, 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 crème fraiche

Roasted corn, chorizo and potato

Cream of mushroom with grilled herb ciabatta

Roasted red pepper bisque and basil oil

Vegetarian vegetable

Minestrone

Leek and potato

SALADS

Living lettuce with tomatoes, cucumber, and julienne carrots with dijon vinaigrette

Butter lettuce with mandarin segments, dried cranberries with honey lemon dressing

Market spinach salad with goat cheese, strawberries, and spiced candied pecans with strawberry poppy seed dressing

Caesar salad with romaine hearts with parmesan pepper crostini with a pepperoncini vinaigrette

SERVED DINNER

2 | POTATO OR RICE (SELECT ONE)

Included with entrée

POTATO

Roasted garlic mashed potatoes
Au gratin
Roasted fingerling potatoes

RICE

Harvest vegetable pilaf
Risotto cake

3 | DESSERT (SELECT ONE)

Included with entrée

Salted caramel cheesecake
Cheesecake with sour cherry topping
Tiramisu
Chocolate torte

SERVED DINNER

4 | ENTRÉE (SELECT ONE)

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

CHICKEN FLORENTINE
Prosciutto wrapped Manitoba breast of chicken stuffed with spinach and chèvre cheese served with mornay sauce

TUSCAN STYLE CHICKEN
Manitoba chicken breast with provençal crust, with red pepper and basil puree served with a balsamic reduction

CHICKEN CORDON BLEU
Breaded Manitoba breast of chicken with black forest ham and swiss cheese served with a Suprême sauce

ROASTED RED PEPPER CHICKEN BREAST SUPREME
Stuffed with roasted red pepper and brie cheese and balsamic glaze

PROSCIUTTO STUFFED CHICKEN BREAST SUPREME
Stuffed with prosciutto and white cheddar cheese with dijon, white wine and herb sauce

CHICKEN AND BEEF MEDALLION
Grilled Manitoba breast of chicken with beef medallion served with green peppercorn demi

FILET OF BEEF
Served with a peppercorn glaze

Due to market fluctuations, price will be guaranteed 60 days prior to Event Date

BAKED SALMON
With chives and beurre blanc

GRILLED PORTOBELLO MUSHROOM
Stuffed with butternut squash, sun dried tomatoes, baby kale with a balsamic reduction

VEGETABLE STRUDEL (VEGAN)
Assorted vegetables, sautéed with garlic, wrapped in phyllo pastry served with a spiced coconut carrot sauce

DINNER

EVENT CENTRE BUFFET 1

Served with warm dinner rolls with butter, Fairtrade coffee and organic tea. Includes one platter of assorted bars, cookies and dessert bites per table.
BUFFET 1 – Choose **6** side selections and **1** entrée selection

SOUP SIDE SELECTIONS

Vegetarian vegetable
Cream of mushroom
Minestrone
Roasted red pepper and tomato
Butternut squash

SALAD SIDE SELECTIONS

Greek salad
Pasta salad
Potato salad
Living lettuce greens with assorted dressings
Quinoa salad

VEGETABLE SIDE SELECTIONS

Roasted root vegetable medley includes parsnip, yam, carrot, onion, thyme, olive oil
Baby carrots and green beans
Assorted grilled vegetables includes zucchini, eggplant, red onion and bell peppers w/olive oil garlic, fresh oregano & balsamic glaze

PLATTER SIDE SELECTIONS

Charcuterie platter
Sliced seasonal fruit platter
Domestic cheese platter
Vegetable platter

STARCH SIDE SELECTIONS

Roasted garlic mashed potatoes
Roasted fingerling potatoes with herbs
Lemon roast potatoes
Au gratin potato
Rice pilaf
Cheddar perogies with caramelized onions

ENTRÉE SELECTIONS

Traditional roast turkey with dressing and sage pan gravy
Smoked ham with brown sugar and dijon glaze
Grilled farmer sausage and kielbasa
Meatballs in a wild mushroom sauce
Chicken souvlaki
Rosemary dijon roast chicken breast
Tarragon and white wine braised chicken thighs served over a bed of buttered noodles
Grilled chicken breast with mushroom cream sauce
Fried chicken and waffle with bacon butter syrup
Beef bourguignon
Baked salmon with miso soy glaze
Potato gnocchi with chicken and lemon pesto cream
Baked rigatoni with marinara, chorizo crumble and mozzarella cheese
Classic lasagna with bolognaise sauce, bechamel and ricotta

DINNER

EVENT CENTRE BUFFET 2

Served with warm dinner rolls with butter, Fairtrade coffee and organic tea. Includes one platter of assorted bars, cookies and dessert bites per table.
BUFFET 2 – Choose **8** side selections and **2** entrée selections

SOUP SIDE SELECTIONS

Vegetarian vegetable
Cream of mushroom
Minestrone
Roasted red pepper and tomato
Butternut squash

SALAD SIDE SELECTIONS

Greek salad
Pasta salad
Potato salad
Living lettuce greens with assorted dressings
Quinoa salad

VEGETABLE SIDE SELECTIONS

Roasted root vegetable medley includes parsnip, yam, carrot, onion, thyme, olive oil
Baby carrots and green beans
Assorted grilled vegetables includes zucchini, eggplant, red onion and bell peppers w/olive oil garlic, fresh oregano & balsamic glaze

PLATTER SIDE SELECTIONS

Charcuterie platter
Sliced seasonal fruit platter
Domestic cheese platter
Vegetable platter

STARCH SIDE SELECTIONS

Roasted garlic mashed potatoes
Roasted fingerling potatoes with herbs
Lemon roast potatoes
Au gratin potato
Rice pilaf
Cheddar perogies with caramelized onions

ENTRÉE SELECTIONS

Traditional roast turkey with dressing and sage pan gravy
Smoked ham with brown sugar and dijon glaze
Grilled farmer sausage and kielbasa
Meatballs in a wild mushroom sauce
Chicken souvlaki
Rosemary dijon roast chicken breast
Tarragon and white wine braised chicken thighs served over a bed of buttered noodles
Grilled chicken breast with mushroom cream sauce
Fried chicken and waffle with bacon butter syrup
Beef bourguignon
Baked salmon with miso soy glaze
Potato gnocchi with chicken and lemon pesto cream
Baked rigatoni with marinara, chorizo crumble and mozzarella cheese
Classic lasagna with bolognaise sauce, bechamel and ricotta

DINNER

EVENT CENTRE BUFFET 3

Served with warm dinner rolls with butter, Fairtrade coffee and organic tea. Includes one platter of assorted bars, cookies and dessert bites per table.
BUFFET 3 – Choose **10** side selections and **3** entrée selections

SOUP SIDE SELECTIONS

Vegetarian vegetable
Cream of mushroom
Minestrone
Roasted red pepper and tomato
Butternut squash

SALAD SIDE SELECTIONS

Greek salad
Pasta salad
Potato salad
Living lettuce greens with assorted dressings
Quinoa salad

VEGETABLE SIDE SELECTIONS

Roasted root vegetable medley includes parsnip, yam, carrot, onion, thyme, olive oil
Baby carrots and green beans
Assorted grilled vegetables includes zucchini, eggplant, red onion and bell peppers w/olive oil garlic, fresh oregano & balsamic glaze

PLATTER SIDE SELECTIONS

Charcuterie platter
Sliced seasonal fruit platter
Domestic cheese platter
Vegetable platter

STARCH SIDE SELECTIONS

Roasted garlic mashed potatoes
Roasted fingerling potatoes with herbs
Lemon roast potatoes
Au gratin potato
Rice pilaf
Cheddar perogies with caramelized onions

ENTRÉE SELECTIONS

Traditional roast turkey with dressing and sage pan gravy
Smoked ham with brown sugar and dijon glaze
Grilled farmer sausage and kielbasa
Meatballs in a wild mushroom sauce
Chicken souvlaki
Rosemary dijon roast chicken breast
Tarragon and white wine braised chicken thighs served over a bed of buttered noodles
Grilled chicken breast with mushroom cream sauce
Fried chicken and waffle with bacon butter syrup
Beef bourguignon
Baked salmon with miso soy glaze
Potato gnocchi with chicken and lemon pesto cream
Baked rigatoni with marinara, chorizo crumble and mozzarella cheese
Classic lasagna with bolognaise sauce, bechamel and ricotta

DINNER

EVENT CENTRE BUFFET EHANCEMENTS

BUFFET ENHANCEMENTS – ADD-ONS PER PERSON

Enhanced dessert buffet

Featuring a station of premium tortes, cakes and cheesecakes

Carved beef striploin

Slow roasted hand-carved Canadian beef striploin with assorted mustards and condiments

Carved beef inside round

Slow roasted hand carved Canadian beef inside round with assorted mustards and condiments

Imported cheese platter

Imported cheese selection with deluxe crackers and baguette slices

Seafood platter

With smoked salmon and poached shrimp

Domestic cheese platter

Featuring local and Canadian cheese with deluxe crackers and baguette slices

DINNER

CHILDREN'S MENU

12 years old and under

1 | STARTER

Vegetables with ranch dip

2 | ENTRÉE (SELECT ONE)

Grilled chicken breast with mashed potatoes and steamed vegetables
Chicken fingers and fries

3 | DESSERT

Vanilla ice cream with chocolate sauce

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
With maple reduction

ARANCINI
With sun-dried tomato and parmesan cheese

COCONUT BREADED SHRIMP
With sweet chili soy sauce

BEEF BOURGUIGNON PUFFS

FISH TACOS
With pico de gallo and jalapeño crema

SPINACH AND FETA
In buttery pastry

ARTICHOKE AND GOAT CHEESE FRITTER
With lemon dip

ROASTED SALMON
With honey soy glaze

BISON MEATBALL
With smoked tomato aioli

COLD

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

ROASTED TOMATO BRUSCHETTA
With extra virgin olive oil and balsamic reduction

POACHED SHRIMP COCKTAIL
Tomato and horseradish sauce

AVOCADO CROSTINI
With honey pistachios and black sesame seeds

MEDITERRANEAN CUCUMBER CUPS
With marinated cucumber, tomato, feta cheese and kalamata olives

ROASTED SALMON
With honey soy glaze

BEEF CROSTINI
With horseradish cream

DEVILED EGGS

CAPRESE SKEWER
With bocconcini cheese, cherry tomatoes, basil and balsamic glaze

RECEPTION

NACHO BAR
Create your own nachos with La Cocina corn chips and your favourite toppings

POUTINE BAR
Create your own poutine bar with crispy fries, cheese curds and gravy

PEROGY BAR
Potato and cheddar cheese perogies, farmer sausage, garlic sausage and your favourite toppings

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

SLICED SEASONAL FRUIT PLATTER
A variety of seasonal fruits

VEGETABLE PLATTER
Vegetables served with ranch dip

CHARCUTERIE PLATTER
Featuring deli meats and assorted premium cheeses

DOMESTIC CHEESE PLATTER
Featuring local and Canadian cheese with deluxe crackers and baguette slices

IMPORTED CHEESE PLATTER
Imported cheese selection with deluxe crackers and baguette slices

SEAFOOD PLATTER
With smoked salmon and poached shrimp

RECEPTION ENHANCEMENTS

ACTION STATIONS

Labour fees will apply, one culinary support per 100 guests, maximum 2 hours

VODKA SHRIMP FLAMBÉ

Vodka shrimp flambé jumbo shrimp sautéed with chili paste, jalapeños, shallots, 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

CHICKEN AND WAFFLES

Fried chicken and waffle station with maple bacon syrup

CARVERY STATIONS

Labour fee will apply, one culinary support to 100 guests, maximum 2 hours

CARVED BEEF STRIPLOIN

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

CARVED BEEF INSIDE ROUND

Slow roasted hand carved Canadian 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, and Corby's.

BEER

Draft - Coors Original
Coors Light
Heineken

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

Rayo de Luna Pinot Grigio	White
Rayo de Luna Malbec	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.
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.
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.

Pricing is subject to 15% gratuity and applicable taxes PST and GST

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 NOT be accepted by the venue.
- Homemade and or non-commercially prepared alcohol will NOT be accepted by the venue.
- Liquor, beer and wine purchased outside the LGCA permit will NOT be accepted by the venue.

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

- The Club Regent Event Centre schedules one (1) bartender for every 100 guests.

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 BEVERAGES

- Events with sponsored or exclusive liquor, beer, wine or coolers are subject to an additional fee.
- 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 or 32oz 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
INFORMATION

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 sixty (60) 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 entrées 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 AND DIETARY RESTRICTION / ALLERGY FORM

The Club Regent Event Centre requires a **final guaranteed number** of guests and **dietary restriction / allergy form** will require **ten (10)** 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
INFORMATION

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.

club Regent

EVENT CENTRE

SALES AND EVENTS TEAM

204.957.2578 | banquets@mbll.ca | CasinosOfWinnipeg.com