

An aerial night-time rendering of the Southeast Event Centre. The building is a large, modern structure with a flat roof and a prominent glass facade on one side that is brightly lit from within. The name "SOUTHEAST EVENT CENTRE" is visible on the building's exterior. The surrounding area is covered in snow, and a large crowd of people is gathered in the plaza in front of the building. There are several parking lots filled with cars, and some trees are illuminated with warm lights. The overall scene is vibrant and festive.

Events



**SOUTHEAST
EVENT CENTRE**

At the Southeast Event Centre, our passion for bringing people together and creating unforgettable experiences, while providing world-class service for all, promises to bring you an exceptional event. Whether you're hosting an intimate gathering or a large celebration, you will have everything you need to make your event seamless and stress-free.

Working with you to design a custom event that aligns perfectly with your vision and dreams, while staying within your budget.

The Southeast Event Centre, a non-profit community organization, is deeply committed to giving back. Your support helps provide accessible recreation opportunities and enriches the lives of everyone in our community. Thank you for being a part of something meaningful!

Rental Options



Rental Options

Whether you're planning a corporate event, banquet, fundraiser, baby or bridal shower, or any celebration – we've got you covered!

Event/Meeting Space

Meeting Room 1*

1 hr/\$25 • 8 hrs/\$175 • over 8 hrs/\$30 per hour

Capacity of 30 people.

Main level. Includes TV screen, tables, chairs, setup.

Meeting Room 2 or 3*

1 hr/\$35 • 8 hrs/\$225 • over 8 hrs/\$30 per hour

Capacity of 59 people.

Track level. Includes TV screen, tables, chairs, setup.

Meeting Rooms 2 & 3*

1 hr/\$59 • 8 hrs/\$350 • over 8 hrs/\$30 per hour

Capacity of 118 people.

Track level. Includes TV screen, tables, chairs, setup.

Gym/Hall

1 hr/\$250

Capacity of 500 people.

11 000 sq ft, includes setup, takedown, tables, chairs, and gym floor covering.

Premium Lounge

1 hr/\$75

Concourse level in arena bowl.

Entertain clients, reward employees, or throw an impressive party in the comfort of our private premium lounge space! Includes private space with opportunity for a Host Bar and/or Food Service.

Atrium

This stunning space, with its elegant combination of glass and wood timber frame, offers the perfect setting to host an event. With endless possibilities for this space, we'd love to discuss your ideas.

Ice & Court

Gym

1 hr/\$100

11 000 sq ft, includes setup of SEC equipment, mobile bleachers for large spectator events. Accessible gym available in a variety of configurations for any athletic or event purpose.

- 1 feature or 2 cross-court volleyball/basketball courts
- 4 courts for badminton/pickleball

Main Ice/T.G. Smith Ice

1 hr/\$165 prime • 1 hr/\$135 non-prime and youth

Rent ice for hockey games, figure skating, ringette, public skating, and more.

Main Arena/T.G. Smith Arena

Starting at \$5000, rates vary based on event type

Non-ice events. Includes ice floor covering. Ideal for trade shows, markets, conventions, community events, and more.

Add-ons

Linens & Decor

Everything you need to style your table!
Packages starting at \$6/person.

Audio/Visual

Microphone, podium & freestanding speaker system - \$100/day.
Projector with screen - \$75/day.

*All events with music are subject to SOCAN fees. See policies for details.

Staging Platform

4x8 section (includes stairs), 9 available - \$150/section.

Dance Floor

Classic white or black (can be mixed), 4x4 panels \$2/sq ft.

Sound Tech


Need help perfecting the sound at your event?
We can provide a skilled sound technician to ensure smooth sound for \$35/hour.



Buffet Service



Breakfast





 HyLife Pork GF Gluten Friendly VG Vegetarian

Available until 11am | Priced per Guest
Includes Coffee & Tea Station. Add Juice for 2/per Guest

- | | | | |
|---|-----------|--|-----------|
| Good Morning Buffet | 20 | Royal Buffet | 28 |
| French pastries (croissants, pain au chocolat), muffins, Greek yogurt, fruit platter, toast and bagel station | | French pastries (croissants, pain au chocolat), muffins, ham & cheese omelets, sautéed potatoes, bacon, fruit platter, Greek yogurt, pancake station | |

Lunch

Available until 3pm | Priced per Guest
Choice of Fresh Salad or Soup with Each Selection

- | | | | |
|---|---|---|---|
| Sandwiches & Wraps | 24 | Homemade Mac 'n' Cheese |  26 |
| Chef's choice or make a request! | | Nature's Farm pasta with our aged cheddar cream sauce, HyLife ham, Gruyère and mozzarella cheese. | |
| Pulled Pork Station |  25 | Salmon en Papillote | 26 |
| Premium HyLife pork, buns, coleslaw, horseradish & mayo | | Fresh salmon cooked in parchment with fingerling potatoes, vegetables, and lemon butter | |
| HyLife Selection |  30 | Seared Chicken Breast with Tarragon Sauce | 32 |
| Choose 3 premium HyLife pork options, served with Chef's choice of starch | | Served with Chef's choice of starch | |
| Spaghetti & Meatballs |  26 | | |
| Beef or HyLife pork meatballs in tomato sauce on spaghetti | | | |



Dinner Buffet Service



HyLife Pork

GF

Gluten Friendly

VG

Vegetarian

One entrée, 60. Two entrées, 70. Priced per Guest.

Salads (choose 2)

Classic Caesar Salad VG
Romaine, French baguette garlic croutons, house-made dressing, fresh grated parmesan

Goat Cheese Salad VG
Romaine, warm goat cheese on crostini, aged balsamic, sundried tomatoes, pine nuts, creamy garlic dressing

Roasted Butternut Squash Quinoa Salad VG, GF
Romaine, red onion, dried cranberries, toasted pumpkin seeds, lemon vinaigrette

Heirloom Tomatoes & Bocconcini VG, GF
Fresh basil, balsamic reduction, olive oil drizzle

Pasta Salad VG, GF
Penne pasta, house-made pesto dressing, cherry tomatoes, red onion, fresh parmesan

Entrées

Seared Pork Tenderloin in creamy mushroom sauce GF

Baked Salmon in lemon and chive beurre monté GF

Roasted Pork Loin stuffed with Chef's recipe, grainy mustard sauce GF

Pork Loin Tonkatsu in fresh tomato sauce

Pan Seared Pickerel in brown lemon butter, fried capers, croutons, parsley

Beef Bourguignon with bacon and mushroom GF

Chicken Supreme in wild mushroom sauce GF

Vegetables & Starches (choose 2)

Creamy mashed potatoes VG, GF

Fresh green beans with shallots, garlic, parsley VG, GF

Rice pilaf VG, GF

Gratin dauphinoise, Gruyère cheese VG, GF

Green peas with carrots in ginger butter VG, GF

Roasted fingerling potatoes, red onion, fresh tomatoes seasoned with thyme and rosemary VG, GF

Vegetable fricassée – Chef's choice, seasonal vegetables

Dessert (assortment of)

Apple tart, tiramisu, lemon meringue pie, mini crème brûlée, chocolate mousse.

I Platters Buffet Service

HyLife Pork GF Gluten Friendly VG Vegetarian

Priced per Guest, served as stationary.



Charcuterie Board	16	Cheese Board	GF 10
Selection of cured meat and house-made pâté, fruit and pickled vegetables, artisan breads & butter		A selection of fine cheeses and assorted crackers	
Crispy Rib Platter	GF 15	Mini Quiche	10
Tender, crispy ribs served with a selection of sauces		House-made mini quiche, choose two: double smoked bacon & confit onion, goat cheese & spinach, leek & oyster mushroom, or smoked salmon	
Grilled Vegetable Platter	GF 9	Sandwich & Wrap Platter	8
Mixed grilled vegetables served with pitas and hummus		Chef's choice, or make a request!	
Seasonal Harvest Vegetables	GF 7	Salmon Niçoise Platter	GF 12
Seasonal fresh vegetable crudités with house-made garlic aioli		Fresh herb grilled salmon, marinated fingerling potatoes, green beans, olives, fresh tomatoes, and boiled eggs	
Fruit Platter	8		
Fresh seasonal fruit and berries with Greek yogurt dip			



Cold Hors D'oeuvres







 HyLife Pork GF **Gluten Friendly** VG **Vegetarian**

Priced per dozen, served

Smoked Pork Tenderloin Carpaccio on crostini	 32	Smoked Norwegian Salmon on buckwheat blinis, citrus cream & dill	GF 37
Pork Pâté and French Pickle on a fresh baguette	 34	Norwegian Salmon Tartare, crostini, wasabi mayo, chive	37
Beef Tartare on a crispy potato chip cooked in duck fat	GF 50	Traditional Ratatouille on a crostini	VG 32
Prosciutto, Cantaloupe and Mozzarella Brochette basil & balsamic reduction	GF 32	Mini Bruschetta, feta cheese, and aged balsamic reduction	VG 32
Lobster Brioche, mayo, chive, lime	52	Caprese Skewers, fresh mozzarella, cherry tomato, basil	GF 32

Hot Hors D'oeuvres

Priced per dozen, served

Tonkatsu Bites served with choice of sauces	 40	Seared Scallops, oyster mushroom, lemon butter	GF 55
Fried Pork, Spicy Asian Sauce	 40	Leek & Smoked Salmon Mini Quiche	42
Crispy HyLife Pork Ribs, tomato sauce	 GF 52	Shrimp Provençal	GF 38
Garlic Sausage on Toast, grainy mustard	 42	Mini Crab Cake, house-made tartar sauce	48
Mini Premium Pork Slider, Comte cheese, mushroom fricassée	 50	Mini Goat Cheese & Spinach Quiche	VG 38
Mini Quiche Lorraine	 40	Mini Ratatouille Samosa	VG 38
Grilled Chicken Skewers, Little Havana	GF 40	Mushroom Arancini, aioli	VG 32
Black Angus Tenderloin Steak, peppercorn sauce	GF 70		

Carving + Stations

 HyLife Pork
 GF **Gluten Friendly**
VG **Vegetarian**

Priced Per Guest - Minimum 25 Guests
 \$30/hr Chef labour charge per station where required

Premium Roasted Pork Loin 20

With artisan mini buns, rosemary demi-glace, horseradish, caramelized onion, roasted garlic aioli, butter, and assorted mustards

Fresh Oyster Bar Price Varies

Hand-shucked, mignonette, horseradish, fresh lemon, tabasco

Chicken Wings + Baby Back Ribs 19

Barbecue, honey garlic, sweet chili, and hot sauces with carrot and celery sticks, ranch and blue cheese dressings

BBQ Pulled Pork + Beef Sliders Bar 18

With hand-cut fries and creamy coleslaw

Carved Prime Rib of Beef Station 29

With artisan mini buns, rosemary demi-glace, horseradish, caramelized onion, roasted garlic aioli, butter, and assorted mustards

Create Your Own Taco Station 21

Seasoned taco meat and chicken breast with hard corn and soft flour tortillas, shredded cheddar, iceberg lettuce, tomato, green onions, salsa, sour cream, and guacamole

Poutine Station GF 16

Nature's Farm pasta with our aged cheddar cream sauce, pulled pork, smoked ham and bacon, smoked sausage, barbecue sauce, caramelized onions, sautéed mushrooms, green onions, pico de gallo, roasted red peppers, jalapeno jack cheese, and parmesan cheese

Macaroni + Cheese Station 16

Nature's Farm pasta with our aged cheddar cream sauce, pulled pork, smoked ham and bacon, smoked sausage, barbecue sauce, caramelized onions, sautéed mushrooms, green onions, pico de gallo, roasted red peppers, jalapeno jack cheese, and parmesan cheese

Manitoba Social Platters 15

Garlic sausage and ham, marble cheese, rye bread, dill pickles, mustard, and Old Dutch potato chips

Sautéed Jumbo Shrimp Station 18

With cream, Sambuca, and garlic butter

Dessert Stations

Priced Per Guest - Minimum 25 Guests
 \$30/hr Chef labour charge per station where required

Soft Serve Ice Cream Bar GF 12

Caramel, raspberry, and chocolate sauces with assorted candy toppings


Candy Bar GF 16

Assorted chocolates, hard and soft candies

Bananas Foster Station GF 10

Sliced bananas doused in rum and caramel sauce with vanilla bean ice cream

I Sweet Touch

 HyLife Pork

GF **Gluten Friendly**

VG **Vegetarian**

Priced per dozen

Chocolate mousse	GF	44	Trio of crème brûlée	GF	44
Assorted fresh-baked cookies	GF	32	Chocolate, coffee & vanilla		
Assorted Mini Tarts		44	Tiramisu		38
Chocolate, Lemon, Salted Caramel Apple			Lemon cheesecake & raspberry coulis		38
Chocolate and coffee eclairs		44	House-made banana cake		32





À La Carte
Dinner Service



À La Carte Dinner Service

Appetizers and Starters



HyLife Pork

GF Gluten Friendly

VG Vegetarian

Create your own unique 3-6 course dining experience.

At the Southeast Event Centre, we truly believe in sourcing local whenever possible and Chef's choice allows us to provide the highest quality produce at the time of your event.

Priced per Guest | Minimum 30 Guests | Artisan breads & butter, freshly brewed coffee & tea included.

You may choose up to 3 entrées per service (2 protein, 1 veg).

Please note that you are responsible for place cards indicating Guest, meal choice and allergies.

Appetizers

Pork tenderloin carpaccio, pear chutney, aged balsamic glaze	GF	16	Tonkatsu, wasabi mayo, green cabbage		16
Pan seared scallops with cauliflower purée, leek and oyster mushroom fricassée, lemon butter	GF	20	Amaebi shrimp, cauliflower couscous, citrus dressing	GF	18
			Mushroom arancini, aioli		15

House-Made Soups

Vichyssoise (leek and potato) served with smoked salmon or crispy bacon	GF	10	Traditional lobster bisque, crouton, saffron aioli		12
Creamy mushroom, tarragon, and crispy garlic	VG, GF	10	Butternut squash, candied pecans	VG, GF	10

Fresh Salads

Mixed greens with pickled heirloom beets, sundried tomatoes, garlic dressing	VG, GF	12	Caesar salad, fresh parmesan, bacon, house-made dressing, garlic toast		12
Lyonnaise salad, frisée, poached egg, bacon, crouton		14	Goat cheese on crostini, spring mix greens, garlic croquette, roasted tomato, honey and lemon dressing	VG	14
Pulled pork and coriander salad, carrot dressing	GF	12			

À La Carte Dinner Service

Main Course Options

 HyLife Pork

GF **Gluten Friendly**

VG **Vegetarian**

Choose up to 3 entrées (2 protein, 1 veg).

Served with choice of side garden salad or seasonal vegetables and dessert.

Premium Pork

Premium pork steak
grilled with our own spices

 GF **42**

Apple cider glazed ham with
Granny Smith apple sauce

 GF **40**

Pork tenderloin medallion
with Dijon mustard sauce

 GF **42**

Red Meat & Lamb

Certified triple-A striploin, 8 oz.
with peppercorn sauce

GF **55**

Grilled lambchop T-bone (3 chops)
herbes de provence, thyme and garlic poussin jus

GF **65**

Beef bourguignon,
short ribs slow cooked in red wine sauce,
mushroom, pearl onion

44

Poultry

Seared chicken supreme
creamy morel sauce

GF **46**

Brome Lake duck leg confit

GF **46**

Fish & Seafood

Atlantic salmon en papillote, lemon butter

GF **42**

Mediterranean seabass, shallot sauce

40

Seared Manitoba pickerel, brown butter,
crispy capers, lemon segment

GF **34**

Vegan

Traditional ratatouille, tomato coulis,
crispy garlic, toasted peanut

GF **22**

Dessert Options

Apple tart, caramel au beurre salé
with vanilla ice cream

12

Madagascar vanilla crème brûlée

GF **12**

Chocolate mousse

GF **12**


Lemon cheesecake and red fruit sauce

12

Classic carrot cake

10

À La Carte Dinner Service Children's Course Options

 HyLife Pork

GF Gluten Friendly

VG Vegetarian

One entrée, 24. Priced per Guest aged 12 and under

Children's Dinner Menu

Served with choice of side garden salad or seasonal vegetables and dessert.

House-made mac 'n' cheese

Pork fingers with house-cut fries



Children's Dessert

Served with choice of side garden salad or seasonal vegetables and dessert.

Ice cream with sprinkles

Ice cream cookie

Chocolate mousse

Brownie with whipped cream



Raise a Glass

Cash Bar

Guests may purchase drinks from our menu selection.

Prices include taxes and service charges. A bartender fee of \$30 per hour (minimum 6 hours) bar service applies if sales do not reach \$500 before tax.

Unlimited Host Bar

\$49 per adult guest / \$15 per minor. Guests enjoy unlimited drinks from our menu selection for 6 hours, including soda and juice.

Host Bar

Sponsored by the client. Select drinks from our menu, with charges tallied as consumed. Includes soda and juice. Options available for partial host or ticket bar. Maximum service time is 8 hours.

Bottled Pop (591ml)

Pepsi products

Punch Service

\$2 per person (dispensers)

Coffee/Tea Service

\$3 per person

All alcohol must be purchased and sold under the Southeast Event Centre liquor license.

Bar service will operate within timeframe indicated on contract.

All prices are subject to applicable taxes and 18% gratuity on all food, beverage, and services. All prices are subject to change. Additional charges may apply for rentals during stat holidays.



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