



**Events**



**SOUTHEAST  
EVENT CENTRE**  
Fueled By Pork

**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!

Gather Here.  
Play More.  
Grow *Together.*



# 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**



## I Breakfast Available until 11am | Priced per Guest

Includes Coffee & Tea Station. Add Juice for 2/per Guest

<b>Good Morning Buffet</b> <b>20</b>	<b>Royal Buffet</b> <b>28</b>
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

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

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

## I Platters Priced per Guest | Served as stationary

<b>Charcuterie Board</b> <b>16</b>	<b>Cheese Board</b> <b>GF 11</b>
Selection of cured meat and house-made pâté, fruit and pickled vegetables, artisan breads & butter	A selection of fine cheeses and assorted crackers
<b>Crispy Rib Platter</b> <b>GF 15</b>	<b>Mini Quiche</b> <b>10</b>
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
<b>Grilled Vegetable Platter</b> <b>GF 9</b>	<b>Sandwich &amp; Wrap Platter</b> <b>10</b>
Mixed grilled vegetables served with pitas and hummus	Chef's choice, or make a request!
<b>Seasonal Harvest Vegetables</b> <b>GF 7</b>	<b>Salmon Niçoise Platter</b> <b>GF 14</b>
Seasonal fresh vegetable crudités with house-made garlic aioli	Fresh herb grilled salmon, marinated fingerling potatoes, green beans, olives, fresh tomatoes, and boiled eggs
<b>Fruit Platter</b> <b>8</b>	
Fresh seasonal fruit and berries with Greek yogurt dip	

# I Dinner

One entrée - 60 | Two entrées - 70 | Priced per Guest.

## SALADS (choose 2)

### Classic Caesar Salad

Romaine, French baguette garlic croutons, house-made dressing, fresh grated parmesan

VG

### Goat Cheese Salad

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

VG

### Roasted Butternut Squash Quinoa Salad

Romaine, red onion, dried cranberries, toasted pumpkin seeds, lemon vinaigrette

VG GF

### Heirloom Tomatoes & Bocconcini

Fresh basil, balsamic reduction, olive oil drizzle

GF VG

### Pasta Salad

Penne pasta, house-made pesto dressing, cherry tomatoes, red onion, fresh parmesan

GF VG

## ENTRÉES (choose 1)

### 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 with fried capers, croutons, and 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, and parsley

VG GF

### Rice Pilaf

VG GF

### Gratin Dauphinoise

Served with Gruyère cheese

VG GF

### Green Peas

With carrots in ginger butter

VG GF

### Roasted Fingerling Potatoes

With red onion and 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.



**À La Carte  
Dinner Service**





# Create Something Truly Unique

## Customize your own 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.



### Build Your Dining Experience

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

**You may choose up to 3 entrées per service (2 protein, 1 veg).** Entrées are served with your choice of side garden salad or seasonal vegetables and dessert.

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




#### APPETIZERS

<b>Pork Tenderloin Carpaccio</b> With pear chutney, aged balsamic glaze	 <b>GF</b> 16	<b>Amaebi Shrimp</b> With cauliflower couscous and citrus dressing	<b>GF</b> 18
<b>Pan-Seared Scallops</b> With cauliflower purée, leek and oyster mushroom fricassée, and lemon butter	<b>GF</b> 20	<b>Mushroom Arancini</b> Served with aioli	15
<b>Tonkatsu</b> With wasabi mayo and green cabbage	 16		

#### HOUSE-MADE SOUPS

<b>Vichyssoise (Leek and Potato)</b> Served with smoked salmon or crispy bacon	<b>GF</b> 12	<b>Traditional Lobster Bisque</b> With crouton and saffron aioli	18
<b>Creamy Mushroom</b> With tarragon and crispy garlic	<b>VG GF</b> 10	<b>Butternut Squash</b> With candied pecans	<b>VG GF</b> 10

#### FRESH SALADS

<b>Mixed Greens</b> With pickled heirloom beets, sundried tomatoes, garlic dressing	<b>VG GF</b> 12	<b>Caesar Salad</b> Fresh parmesan, bacon, house-made dressing, garlic toast	 12
<b>Lyonnaise Salad</b> Frisée, poached egg, bacon, crouton	 14	<b>Goat Cheese on Crostini</b> Spring mix greens, garlic croquette, roasted tomato, honey and lemon dressing	<b>VG</b> 14
<b>Pulled Pork &amp; Coriander Salad</b> With carrot dressing	 <b>GF</b> 12		

# I Entrée Options

## Choose 2 Entrées

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

### PREMIUM PORK

#### Premium Pork Steak

Grilled with our own spices

 GF 38

#### Apple Cider Glazed Ham

With Granny Smith apple sauce

 GF 36

#### Pork Tenderloin Medallion

With Dijon mustard sauce

 GF 40

### RED MEAT & LAMB

#### Certified Triple-A Striploin, 10 oz

With peppercorn sauce

GF 50

#### Grilled Lambchop T-Bone (3 Chops)

Herbes de provence, thyme and garlic poussin jus

GF 50

#### Beef Bourguignon

Short ribs slow cooked in red wine sauce, mushroom, pearl onion

38

### POULTRY

#### Seared Chicken Supreme

In a creamy morel sauce

GF 36

#### Brome Lake Duck Leg Confit

GF 35

### FISH & SEAFOOD

#### Atlantic Salmon

En papillote, lemon butter

GF 42

#### Mediterranean Seabass

With shallot sauce

53

#### Seared Manitoba Pickerel

Brown butter, crispy capers, lemon segment

GF 41

### VEGAN

#### Traditional Ratatouille

Tomato coulis, crispy garlic, and toasted peanut

VG GF 26

# I Dessert Options

#### Apple Tart

Caramel au beurre salé with vanilla ice cream

8

#### Madagascar Vanilla Crème Brûlée

GF 10

#### Chocolate Mousse

GF 9

#### Lemon Cheesecake & Red Fruit Sauce

12

#### Classic Carrot Cake

10


# | Children's Entrée Options

One entrée, 24 | Priced per Guest | Available for ages 12 and under

## DINNER

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

House-made Mac 'n' Cheese

Pork Fingers with House-Cut Fries 

## 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





# Savour & Slice







## Hors d'oeuvres & stations



### Cold Hors D'oeuvres Priced per dozen, served

<b>Smoked Pork Tenderloin</b> Carpaccio on crostini	 <b>28</b>	<b>Smoked Norwegian Salmon</b> On buckwheat blinis, citrus cream and dill	<b>GF</b> <b>48</b>
<b>Pork Pâté and French Pickle</b> On a fresh baguette	 <b>30</b>	<b>Norwegian Salmon Tartare</b> Crostini, wasabi mayo, and chive	<b>37</b>
<b>Beef Tartare</b> Cooked in duck fat and served on a crispy potato chip	<b>GF</b> <b>50</b>	<b>Traditional Ratatouille on a crostini</b>	<b>VG</b> <b>32</b>
<b>Prosciutto, Cantaloupe and Mozzarella</b> Brochette basil and balsamic reduction	<b>GF</b> <b>32</b>	<b>Mini Bruschetta</b> With feta cheese and an aged balsamic reduction	<b>VG</b> <b>20</b>
<b>Lobster Brioche</b> With mayo, chive, and lime	<b>72</b>	<b>Caprese Skewers</b> Cherry tomato, fresh mozzarella, and basil	<b>GF</b> <b>32</b>

### Hot Hors D'oeuvres Priced per dozen, served

<b>Tonkatsu Bites</b> Served with choice of sauces	 <b>40</b>	<b>Black Angus Tenderloin Steak</b> With peppercorn sauce	<b>GF</b> <b>70</b>
<b>Fried Pork</b> Served in a spicy Asian sauce	 <b>26</b>	<b>Seared Scallops</b> With oyster mushroom, lemon butter	<b>GF</b> <b>57</b>
<b>Crispy HyLife Pork Ribs</b> With tomato sauce	 <b>GF</b> <b>38</b>	<b>Leek &amp; Smoked Salmon Mini Quiche</b>	<b>36</b>
<b>Garlic Sausage on Toast</b> Served with grainy mustard	 <b>26</b>	<b>Shrimp Provençal</b>	<b>GF</b> <b>33</b>
<b>Mini Premium Pork Slider</b> Comte cheese, mushroom fricassée	 <b>52</b>	<b>Mini Crab Cake</b> House-made tartar sauce	<b>54</b>
<b>Mini Quiche Lorraine</b>	 <b>26</b>	<b>Mini Goat Cheese &amp; Spinach Quiche</b>	<b>VG</b> <b>26</b>
<b>Grilled Chicken Skewers</b>	<b>GF</b> <b>32</b>	<b>Mini Ratatouille Samosa</b>	<b>VG</b> <b>27</b>
		<b>Mushroom Arancini</b> Served with aioli	<b>VG</b> <b>36</b>

# | Carving + Stations

Priced per Guest | Minimum 25 Guests

\*\$30/hr Chef labour charge per station where required

## Premium Roasted Pork Loin

 25\*

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

## Fresh Oyster Bar

Based on market price\*

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

31\*

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

## Create Your Own Taco Station

17

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

## Poutine Station

GF 15

Hand-cut fries and house-made gravy with Bothwell cheese curds, 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

Caramel, raspberry, and chocolate sauces with assorted candy toppings

GF 12

### Bananas Foster Station

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

GF 10\*

### Candy Bar

Assorted chocolates, hard and soft candies

GF 14

## Sweet Touch

Priced per dozen

### Chocolate Mousse

GF 38

### Crème Brûlée Trio

GF 44

Chocolate, coffee & vanilla

### Assorted Fresh-Baked Cookies

GF 24

### Assorted Mini Tarts

38

### Tiramisu

38

Chocolate, Lemon, Salted Caramel Apple

### Lemon Cheesecake & Raspberry Coulis

38

### Chocolate and Coffee Eclairs

46

### House-made Banana Cake

28



# Sip, Swirl & Celebrate

## **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.

## **Pepsi Products**

Bottles (591 ml)  
Fountain options available

## **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.*



Interested in booking  
The Southeast Event Centre  
for your event? Let's get started!

Contact Amanda at  
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