



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 dependent on configuration (up to 800).

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/\$180 prime • 1 hr/\$150 non-prime

**Prime is weekdays after 4pm and weekends*

***Non-Prime is weekdays before 4pm*

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

Quote based on and available upon request.

**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

Good Morning Buffet

20

French pastries (croissants, pain au chocolat), muffins, Greek yogurt, fruit platter, toast and bagel station

Royal Buffet

28

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

Sandwiches & Wraps

18

Chef's choice or make a request!

Pulled Pork Station

 22

Premium HyLife pork, buns, coleslaw, horseradish & mayo

HyLife Selection

 27


Choose 3 premium HyLife pork options, served with Chef's choice of starch

Spaghetti & Meatballs

 26

Beef or HyLife pork meatballs in tomato sauce on spaghetti

Homemade Mac 'n' Cheese

 26

Nature's Farm pasta with our aged cheddar cream sauce, HyLife ham, Gruyère and mozzarella cheese.

Salmon en Papillote

26

Fresh salmon cooked in parchment with fingerling potatoes, vegetables, and lemon butter

Seared Chicken Breast

32

Served with Tarragon sauce and Chef's choice of starch

I Platters

Priced per Guest | Served as stationary

Charcuterie Board

16

Selection of cured meat and house-made pâté, fruit and pickled vegetables, artisan breads & butter

Crispy Rib Platter

 GF 15

Tender, crispy ribs served with a selection of sauces

Grilled Vegetable Platter

GF 9

Mixed grilled vegetables served with pitas and hummus

Seasonal Harvest Vegetables

GF 7

Seasonal fresh vegetable crudités with house-made garlic aioli

Fruit Platter

8

Fresh seasonal fruit and berries with Greek yogurt dip

Cheese Board

GF 11

A selection of fine cheeses and assorted crackers

Mini Quiche

 10

House-made mini quiche, choose two: double smoked bacon & confit onion, goat cheese & spinach, leek & oyster mushroom, or smoked salmon

Sandwich & Wrap Platter

 10

Chef's choice, or make a request!

Salmon Niçoise Platter

GF 14

Fresh herb grilled salmon, marinated fingerling potatoes, green beans, olives, fresh tomatoes, and boiled eggs

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 Chef's choice of starch.

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




APPETIZERS

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

HOUSE-MADE SOUPS

Vichyssoise (Leek and Potato) Served with smoked salmon or crispy bacon	GF	11	Traditional Lobster Bisque With crouton and saffron aioli		18
Creamy Mushroom With tarragon and crispy garlic	VG GF	8	Butternut Squash With candied pecans	VG GF	9

FRESH SALADS

Mixed Greens With pickled heirloom beets, sundried tomatoes, garlic dressing	VG GF	9	Caesar Salad Fresh parmesan, bacon, house-made dressing, garlic toast		10
Lyonnais Salad Frisée, poached egg, bacon, crouton		11	Goat Cheese on Crostini Spring mix greens, garlic croquette, roasted tomato, honey and lemon dressing	VG	14
Pulled Pork & Coriander Salad With carrot dressing	 GF	12			

I Entrée Options

Choose 2 Entrées

Include choice of side garden salad or seasonal vegetables and Chef's choice of starch.

PREMIUM PORK

Premium Pork Steak

Grilled with our own spices

 GF 38

Apple Cider Glazed Ham

With Granny Smith apple sauce

 GF 34

Pork Tenderloin Medallion

With Dijon mustard sauce

 GF 40

RED MEAT & LAMB

Certified AAA Striploin, 10 oz

With peppercorn sauce

GF 49

Grilled Lambchop T-Bone (3 Chops)

Herbes de provence, thyme and garlic poussin jus

GF 49

Beef Bourguignon

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

36

POULTRY

Seared Chicken Supreme

In a creamy morel sauce

GF 36

Brome Lake Duck Leg Confit

GF 34

FISH & SEAFOOD

Atlantic Salmon

En papillote, lemon butter

GF 35

Mediterranean Seabass

With shallot sauce

53

Seared Manitoba Pickerel

Brown butter, crispy capers, lemon segment

GF 40

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 8

Chocolate Mousse

GF 9

Lemon Cheesecake & Red Fruit Sauce

12

Classic Carrot Cake

7

I Children's Entrée Options

One entrée, 21 | 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

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

Hot Hors D'oeuvres Priced per dozen, served

Tonkatsu Bites Served with choice of sauces	 24	Black Angus Tenderloin Steak With peppercorn sauce	GF 67
Fried Pork Served in a spicy Asian sauce	 26	Seared Scallops With oyster mushroom, lemon butter	GF 54
Crispy HyLife Pork Ribs With tomato sauce	 GF 36	Leek & Smoked Salmon Mini Quiche	32
Garlic Sausage en Croute Served with grainy mustard	 24	Shrimp Provençal	GF 30
Mini Premium Pork Slider Comte cheese, mushroom fricassée	 44	Mini Crab Cake House-made tartar sauce	52
Mini Quiche Lorraine	 22	Mini Goat Cheese & Spinach Quiche	VG 23
Grilled Chicken Skewers	GF 30	Mini Ratatouille Samosa	VG 22
		Mushroom Arancini Served with aioli	VG 34

| 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

 16

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

BBQ Pulled Pork + Beef Sliders Bar

 16

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

14

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

 15

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

 13

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



I Sweet Touch Priced per dozen

Chocolate Mousse

GF 38

Assorted Fresh-Baked Cookies

GF 18

Assorted Mini Tarts

Chocolate, Lemon, Salted Caramel Apple

38

Chocolate and Coffee Eclairs

46

Crème Brûlée Trio

Chocolate, coffee & vanilla

GF 44

Tiramisu

38

Lemon Cheesecake & Raspberry Coulis

30

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

\$4 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
awiebe@southeasteventsgroup.ca

321 Elmdale St
Steinbach, MB
R5G 0E8

