



# Events & Rentals

 **SOUTHEAST  
EVENT CENTRE**  
Fuelled 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 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 Combined

1 hr/\$59 • 8 hrs/\$350 • over 8 hrs/\$30 per hour  
Capacity of 118 people.  
Track level. Includes TV screen, tables, chairs, setup.

### Penn-co Lounge

1 hr/\$69  
Capacity 40 people, depending on setup  
Track level. Includes furniture.  
Overlooks "Randolph Commons".

### SCU Gym/Hall

1 hr/\$250 - For a non-sport event  
Capacity dependent on configuration (up to 500).  
11 000 sq ft, includes setup, takedown, tables, chairs, and gym floor covering.

### Steinbach Auto Dealers 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 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.

#### **PLEASE NOTE:**

*No outside food or beverage permitted in any of our rental spaces.*

## Ice & Court

### 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, private skating, and more.

### Main Arena/T.G. Smith Arena

Rates vary based on event type.  
Contact for details.

### SCU Gym

Full: 1 hr/\$100 | Half: 1 hr/\$65  
11 000 sq ft, includes use 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

## Add-Ons

### Linens & Decor

Everything you need to style your table!  
Custom packages available.

### Audio/Visual

Quote based on needs and available upon request.  
*\*All events with music are subject to SOCAN/Entandem fees.*  
See policies for details.

### Staging Platform

4x8 section (includes stairs and skirting),  
9 available - \$100/section.

### Dance Floor

Classic white or black (can be mixed).  
4x4 panels \$2.40/sq ft.  
Set up fee applicable.







# Buffet Service

## | 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>
Assorted pastries and muffins, Greek yogurt, fruit platter and bagels	Assorted pastries, muffins, ham & cheese omelets, sautéed potatoes, bacon, fruit platter, Greek yogurt and pancakes

## | Lunch Priced per Guest | Choice of Fresh Salad or Soup with Each Selection

<b>Sandwiches &amp; Wraps</b> <b>18</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>22</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>27</b>	<b>Seared Chicken Breast</b> <b>32</b>
Three 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	

## | Platters Priced per Guest | Served as stationary

<b>Charcuterie Board</b> <b>16</b>	<b>Fruit Platter</b>
Selection of cured meat and house-made pâté, fruit and pickled vegetables, artisan breads & butter	Fresh seasonal fruit and berries with Greek yogurt dip
<b>Grilled Vegetable Platter</b> <b>GF</b> <b>9</b>	<b>Small</b> - serves up to 15 people <b>100</b>
Mixed grilled vegetables served with pitas and hummus	<b>Large</b> - serves 25-35 people <b>175</b>
<b>Seasonal Harvest Vegetables</b> <b>GF</b> <b>7</b>	<b>Assorted Fresh-Baked Cookies</b> <b>2</b>
Seasonal fresh vegetable crudité's with house-made garlic aioli	<b>Assorted Eclairs</b> <b>6</b>
<b>Cheese Board</b> <b>GF</b> <b>11</b>	<b>Assorted Dainties</b> <b>4</b>
A selection of fine cheeses and assorted crackers	<b>Assorted Pastries</b> <b>5</b>
<b>Sandwich &amp; Wrap Platter</b>  <b>10</b>	<b>Home-made Banana Cake</b> <b>4</b>
Chef's choice, or make a request!	

# I Dinner

One entrée - 60 | Two entrées - 70 | Priced per Guest.  
Bread and butter, freshly brewed coffee and tea included.

## SOUP & 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

### Soup of the Day

## 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

### Scalloped Potatoes

Made with Gruyère cheese

VG GF

### Green Peas

With carrots in ginger butter

VG GF

### Roasted Fingerling Potatoes

Seasoned with thyme and rosemary

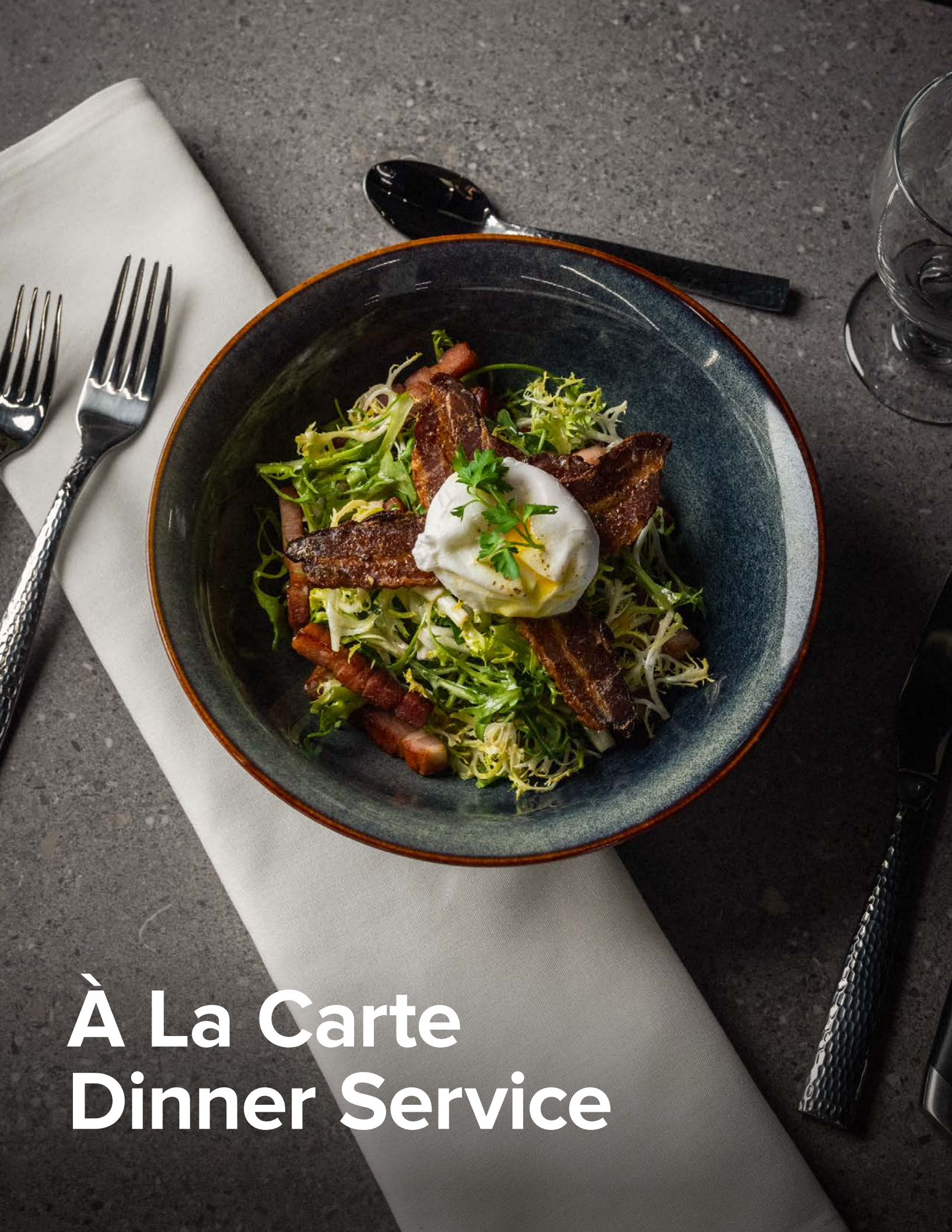
VG GF

### Seasonal Vegetables

Chef's choice

## ASSORTED DESSERT DISPLAY

A thoughtfully arranged assortment of desserts, featuring a variety of bite-sized treats perfect for every sweet tooth.



**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 20 Guests | Bread and butter, freshly brewed coffee and tea included.

**You may choose up to 3 entrées per service (2 protein, 1 veg).** \*Some entrees will require a minimum  
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

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

#### HOUSE-MADE SOUPS

<b>Creamy Mushroom</b> With tarragon and crispy garlic	<b>VG GF</b> <b>8</b>	<b>Butternut Squash</b> With candied pecans	<b>VG GF</b> <b>9</b>
<b>Turkey Corn Chowder</b> Topped with crispy bacon	<b>14</b>		

#### FRESH SALADS

<b>Mixed Greens</b> With pickled heirloom beets, sundried tomatoes, garlic dressing	<b>VG GF</b> <b>9</b>	<b>Goat Cheese on Crostini</b> Spring mix greens, garlic croquette, roasted tomato, honey and lemon dressing	 <b>14</b>
<b>Lyonnaise Salad</b> Frisée, poached egg, bacon, crouton	 <b>11</b>	<b>Roasted Butternut Squash Quinoa Salad</b> Romaine, red onion, dried cranberries, toasted pumpkin seeds, lemon vinaigrette	<b>VG GF</b> <b>10</b>
<b>Caesar Salad</b> Fresh parmesan, bacon, house-made dressing, garlic toast	<b>10</b>		

# Entrée Options

## 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

### Seared Manitoba Pickerel

Brown butter, crispy capers, lemon segment

GF 40

## VEGAN

### Traditional Ratatouille

Tomato coulis, crispy garlic, and toasted peanut

VG GF 26

*Kid Friendly options are available! Ask your coordinator for options*

# Dessert Options

### Chocolate Mousse

GF 9

### Classic Cheesecake

GF 10

### Madagascar Vanilla Crème Brûlée

GF 8

Ask your coordinator about options!


### Classic Carrot Cake

7




# Savour & Slice

## Hors d'oeuvres & stations

### Cold Hors D'oeuvres Priced per dozen | Can be served or stationary

<b>Smoked Pork Tenderloin</b> Carpaccio on crostini	 <b>32</b>	<b>Mini Bruschetta</b> With feta cheese and an aged balsamic reduction	<b>VG</b> <b>20</b>
<b>Traditional Ratatouille on a crostini</b>	<b>VG</b> <b>28</b>	<b>Caprese Skewers</b> Cherry tomato, fresh mozzarella, and basil	<b>GF</b> <b>32</b>

### Hot Hors D'oeuvres Priced per dozen | Can be served or stationary

<b>Tonkatsu Bites</b> Served with choice of sauces	 <b>24</b>	<b>Seared Scallops</b> With oyster mushroom, lemon butter	<b>GF</b> <b>54</b>
<b>Crispy HyLife Pork Ribs</b> With tomato sauce	 <b>GF</b> <b>36</b>	<b>Chipotle Shrimp</b>	<b>GF</b> <b>30</b>
<b>Mini Premium Pork Slider</b> Comte cheese, mushroom fricassée	 <b>44</b>	<b>Mini Samosas</b>	<b>VG</b> <b>22</b>
<b>Grilled Chicken Skewers</b>	<b>GF</b> <b>30</b>	<b>Assorted Arancini</b> Served with aioli	<b>VG</b> <b>38</b>
<b>Brie &amp; Raspberry En Croute</b> Creamy brie baked in flaky pastry with sweet raspberry preserves, served warm.	<b>55</b>	<b>Spring Rolls</b> Served with sweet chili sauce	<b>20</b>

## | Carving + Stations Priced per Guest | Minimum 20 Guests

### **Premium Roasted Pork Loin** 🍽️ 25\*

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

### **Carved Prime Rib of Beef Station** 31\*

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

*\*\$30/hr Chef labour charge applicable to carvery stations*

### **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

### **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** 🍽️ 15

Hand-cut fries and house-made gravy with Bothwell cheese curds, pulled pork, bacon, smoked sausage, green onions, 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, caramelized onions, green onions, 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



# Sip, Swirl & Celebrate

## **Cash Bar**

Guests may purchase drinks from our menu selection.

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 / \$9 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.

## **Bar Set Up**

\$250 - Applies when bar service is requested in a space that does not have a permanent bar. This fee covers the setup and equipment required to provide bar service in the chosen location. Bartender staffing is additional and not included in this fee.

## **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](mailto:awiebe@southeasteventsgroup.ca)

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