



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!

A photograph of three people in a modern, brightly lit event space. On the left, a man with a beard and mustache, wearing a dark blue button-down shirt over a white t-shirt, is laughing and holding a glass of dark liquid. In the center, a man with short brown hair and glasses, wearing a light purple crewneck sweater, is also laughing and gesturing with his hands. On the right, a woman with blonde hair, wearing a black and white striped shirt, is partially visible, smiling and looking towards the other two. The background shows large windows and industrial-style interior elements.

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.

Ice & Court

Main Ice/T.G. Smith Ice

1 hr/\$210 prime • 1 hr/\$180 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.

PLEASE NOTE:

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



Buffet Service

I Breakfast

Available until 11am | Priced per Guest

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

Good Morning Buffet

20

Assorted pastries and muffins, Greek yogurt, fruit platter and bagels

Royal Buffet

28

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

I Lunch

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

Three 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

Grilled Vegetable Platter

GF 9

Mixed grilled vegetables served with pitas and hummus

Seasonal Harvest Vegetables

GF 7

Seasonal fresh vegetable crudité with house-made garlic aioli

Cheese Board

GF 11

A selection of fine cheeses and assorted crackers

Sandwich & Wrap Platter

 10

Chef's choice, or make a request!

Fruit Platter

Fresh seasonal fruit and berries with Greek yogurt dip

Small - serves up to 15 people

100

Large - serves 25-35 people

175

Assorted Fresh-Baked Cookies

2

Assorted Eclairs

6

Assorted Dainties

4

Assorted Pastries

5

Home-made Banana Cake

4



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

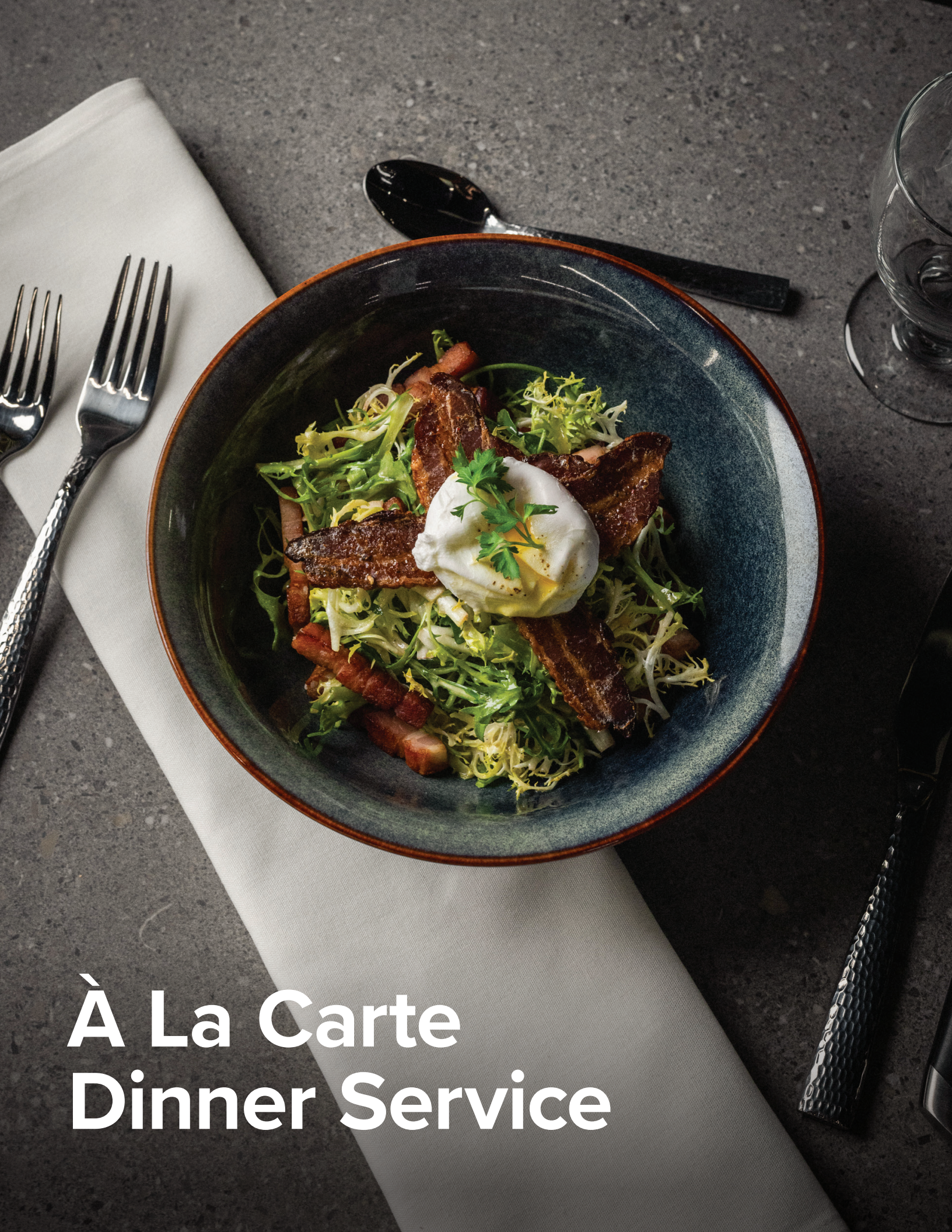
Seasonal Vegetables

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

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

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

FRESH SALADS

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

I 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

I 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

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

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

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

| 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
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