



# Function Menu



Casino Regina

Always Entertaining

Whether you're planning a small function, a gathering of hundreds, or a group outing to our fabulous Show Lounge, our professional Entertainment Services Team will customize your event to meet every need.

For additional information about booking your private function or for group ticket sales to our Show Lounge, call 306-787-4040.

Entertainment listing available at [casinoregina.com](http://casinoregina.com) or call the Box Office at 1-800-555-3189.

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# Show Lounge

## **Overview**

The Show Lounge consists of three tiers of table seating on the main level and theatre seating on the balcony level.

## **Occasions**

When not in use for live entertainment, the Show Lounge has the flexibility to accommodate meetings and social events.

## **Capacity**

- 716 – regular seating for shows
- 412 – lunches or dinners (main floor)
- 400 – receptions (main floor)
- 300 – seminars (main floor)



# Telegraph Room

## **Overview**

The Telegraph Room, located on the mezzanine level in the west end of the casino, is available for more intimate, private functions. This room can be used in conjunction with an event in the Show Lounge or booked separately.

## **Occasions**

The Telegraph Room can be customized to meet the needs for banquets, come and go receptions or meetings.

## **Capacity**

100 – meetings

120 – banquets

180 – receptions

If minimum requirements are not met an additional fee may be charged.

# Breaks

## **Pastry Selection** minimum one dozen

Assorted Loaves .....	\$28.95
Individual Cinnamon Buns .....	\$41.95
Muffins with Butter .....	\$30.95
Danish Pastries and Strudels .....	\$40.95
Gourmet Cookies .....	\$15.95
Assorted Tarts - Butter, Saskatoon Berry, Cherry, Lemon, Custard .....	\$28.95
Mini Dainty Tray - Butter Tart Slice, Lemon, Naniamo, Brownie Bar .....	\$15.95
Rice Krispie and Puffed Wheat Squares ....	\$39.95

## **Beverages**

### **Freshly Brewed Regular or Decaffeinated Coffee**

Approximately 10 cups .....	\$17.00
Approximately 30 cups .....	\$45.00
Individual Regular or Premium Tea .....	\$2.25

### **Individual Servings**

Assorted Coca-Cola products	
Canned Sparkling Soda .....	\$1.95
Minute Maid Canned Juice (orange, apple, cranberry cocktail) .....	\$1.95
Dasani Bottled Water .....	\$2.14

### **Group Offerings** serves 30 guests

Iced Coffee .....	\$48.81
Frozen Lemonade .....	\$48.81
(\$3.57 additional fruit flavours)	

## **Themed Breaks** \$8.00 per person

### **Saskatoon Berry Time**

Lemon Saskatoon Berry Bread
Saskatoon Berry Tarts
Saskatoon Berry Cream Cheese Crepes
Saskatoon Berry Crisp
Saskatoon Berry Smoothies

### **Food Fight**

Sweet and savory chips and dips  
with assorted sodas.

### **Chocolate Temptation**

Triple Chocolate Muffins
Chocolate Tarts
Chocolate Zucchini Bread
Chocolate Dipped Strawberries
Mexican Hot Chocolate

### **Nice 'N' Lite**

Yogurt and granola parfaits and seasonal  
fresh fruit tray with assorted fruit juices.

### **Pastry Heaven**

Homemade Rice Krispie Squares
Homemade Puffed Wheat Squares
Assorted Cookies
Rocky Road Bar
Nanaimo Bars
With Coffee and Tea

# Buffets

## **Buffets** price per person

Served with Fresh Breads and Butter, Chef's  
Choice of Seasonal Vegetables  
Coffee and Tea

### **Salads**

Tuscan Greens Salad with Citrus Buttermilk and  
Saskatoon Berry Vinaigrettes  
Pasta Salad  
Creamy Dill Coleslaw  
Catalan Salad  
Caesar Salad with Garlic Croutons

### **Hot Entrees**

Choice of two \$26.95, three \$29.95, four \$33.95  
Classic Lasagna with Garlic Bread  
Greek-Style Grilled Breast of Chicken  
Cabbage Rolls in Tomato Sauce  
Beef and Mushroom Ragout  
Mustard Cured Pork Loin  
Moroccan Roast Chicken  
Roast Beef with Rosemary Gravy  
Chicken Pot Pie  
Roast Turkey with Stuffing and Gravy  
Perogies with Sautéed Onions  
Double Smoked Farmer's Sausage with Side of  
Sauerkraut

### **Choice of Potato or Rice**

Rosemary Roast Baby Potatoes  
Rice Pilaf  
Creamy Whipped Potatoes  
Loaded Mashed Potatoes

**Add a Beef, Turkey or Ham carving  
station for \$5.00 per person**

### **Dessert** choice of three

Warm Saskatoon Berry Crisp  
Red Velvet Cake  
Warm Sticky Toffee Pudding  
Carrot Cake with Cream Cheese Icing  
Black Forest Cake  
Chocolate Pecan Bread Pudding  
Assorted Pies

**Choose an additional two  
desserts for \$2.25 per person**

# Buffets

## **Breakfast** \$16.95 per person

Selection of Fresh Assorted Loaves, Muffins and  
Pastries with Whipped Butter and Preserves

Fresh Fruit Platter

Savory Home-Style Hash Browns with Chives

Fluffy Scrambled Eggs

Sizzling Bacon

Sausage Links

Coffee and Tea





# Plate Service

## **Plate Service** price per person

Served with a fresh bread selection and maison butter as well as our signature house salad, coffee or tea, choice of one entrée, and one of our decadent desserts.

### **Chicken Cordon Bleu**

A tender chicken breast stuffed with Swiss cheese and smoked ham under a caramelized mushroom cream sauce. Served with Duchesse sweet potato and pan seared zucchini, asparagus and peppers.

**\$27.00**

### **Prime Rib of Beef**

An eight ounce cut of juicy prime rib with a Cabernet rosemary fond lié. Served with oven roast potatoes, tender asparagus and carrots.

**\$34.00**

### **Pork Tocino**

Annatto cured pork tenderloin with sesame glazed rice vermicelli and sautéed Asian vegetables.

**\$26.00**

### **Chicken Confit**

Succulent chicken leg and thigh braised in butter and herbs then roasted. Served with roasted root vegetables and preserved lemon couscous.

**\$28.00**

### **Prairie Lake Trout**

Steelhead trout from Lake Diefenbaker, pan seared and served with a champagne mustard sauce. Accompanied by baked rice pilaf and seasonal Chef's vegetables.

**\$30.00**

### **Beef Wellington**

Our Chef's take on the classic, Beef Wellington. A medallion of beef tenderloin wrapped in a fennel sausage and puffed pastry then baked to a golden brown. Served with a red wine reduction, basil buttered gnocchi and medley of Italian vegetables.

**\$38.00**

### **Bacon-Wrapped Shrimp**

Delicate shrimp wrapped in bacon and then skewered and glazed with a chili citrus reduction. Served on coconut rice and Asian vegetables.

**\$30.00**

### **Chicken Italian**

Chicken breast stuffed full of Italian sausage and covered in a lemon caper butter sauce. Served with baby fondant potatoes and seasonal Chef's vegetables.

**\$28.00**

### **Ratatouille**

A tower of grilled vegetables with a roasted tomato and basil coulis served on a rice risotto cake. (Gluten-Free/Lactose-Free/Vegetarian)

**\$22.00**

## **Desserts**

Cheesecake with Saskatoon  
Berry Rhubarb Compote

Almond Chocolate Opera Cake  
Tarte Au Citron (French Lemon Tart)

Bourbon Vanilla Custard with  
Marinated Raspberries on Choux

Gluten-Free Chocolate Cake  
Passion Fruit Crème Brûlée

Add a plated appetizer to start your meal for only \$6.95 per person from one of our cold or hot canapé selections.



# Receptions

Choose four hot and four cold items • \$20.00 per person

Choose five hot and five cold items • \$25.00 per person

Choose six hot and six cold items • \$30.00 per person

## **Cold Canapés**

Tomato and Bocacini Skewers

Gorgonzola Cheesecake with Pickled Grapes

Smoked Duck Waldorf Crostini

Poached Shrimp Remoulade

Chili Crab Profiteroles

Shrimp Tacos with Pico de Gallo

Gougères with Olive Tapenade

Beef Carpaccio with Horseradish Cream

Frangelico Cream Cheese Stuffed Figs

## **Hot Canapés**

Italian Sausage and Fennel Strudel

Mini Yorkshires with Lager Braised Beef

Fig, Apple and Brie Phyllo Triangles

Bacon-Wrapped Shrimp Skewers with Sesame Glaze

Duck Brochettes with Green Chili Mustard

Chicken Briouat with Chermoula Sauce

Pork Tocino with Coconut Adobo

Chicken Spring Rolls with Plum Sauce

Mushroom Panzerotti with Garlic Dill Cream

# Receptions

**Action Station** price per person

## **Carved Lager Braised Beef Brisket**

Succulent brisket braised in a red lager for hours then carved for you.

Fresh dinner buns, mustard, horseradish, pickle and olive tray.

**\$11.00**

## **Carved Stuffed Turkey Breast**

Turkey stuffed with apples and sausage slow roasted and carved for you.

Fresh dinner buns, mustard, horseradish, pickle and olive tray.

**\$11.00**

## **Churrasco Swords**

Orange fennel pork, chili garlic chicken, lemon herb beef and balsamic olive lamb.

**\$14.00**

## **Mexican**

Make your own taco bar with hard taco shells, soft tacos, ground beef, refried beans, hot peppers, Spanish rice, lettuce, tomato, cheese, salsa and sour cream.

**\$10.00**

## **Flambé**

Shrimp, chicken, beef and pork set on fire in front of your eyes, each served with a Chef's choice of sauce.

**\$14.00**

## **Dessert Chips and Dip**

Cinnamon tortilla chips, marshmallow skewers and cookies served with sweet cream cheese, melted chocolate and fruit salsa.

**\$9.00**

## **Fried Cheese**

Grated Haloumi and Emmenthal sautéed until crispy on the outside and gooey in the middle.

**\$10.00**

## **Sweet Flambé**

Cheesecakes with flambéed cherries, saskatoon berries and rhubarb.

**\$9.00**

# Receptions

## **Trays & Platters** price per person

### **Deli**

Shaved ham, turkey breast, pastrami, salami, roast beef served with fresh baked dinner buns, mustard, horseradish, pickle and olive tray.

**\$6.25**

### **International Cheese Platter**

Selection of international cheeses, garnished with marinated olives and crackers.

**\$6.50**

### **Fruit Crudités with Yogurt Dip**

**\$3.75**

### **Fresh Vegetable Crudités with Dill Peppercorn Ranch Dip**

**\$3.75**

### **Pickles and Olives**

Selection of dills, sweet mix and marinated olives.

**\$2.50**

## **Chips and Dips**

Pita chips, crostini, tortilla and potato chips with Pico de Gallo, trio of hummus, roasted garlic cream cheese and guacamole.

**\$5.95**

### **Cheese Ball**

Cream cheese with smoked gouda, cheddar and Swiss mixed with roasted peppers, green onion and fresh herbs. Served with toasted baguette.

**\$5.95**

### **Desserts**

Assorted dainties, pies and tarts.

**\$3.95**

### **Gala Desserts**

Warm sticky toffee pudding, profiteroles, assorted cakes, and cheesecakes.

**\$5.95**

# Beverage Menu

## Liquor

House Selection Spirits.....	<b>\$5.43</b>
Premium Selection Spirits .....	<b>\$6.09</b>
Cocktails .....	<b>\$6.30</b>

## Beer

Domestic.....	<b>\$5.43</b>
Imported and Specialty .....	<b>\$6.30</b>

## Wine

House Selection 7oz glass .....	<b>\$5.43</b>
House Selection 750ml bottle.....	<b>\$20.00</b>

## House Selection

### **Peller Estate Proprietor's Reserve**

Chardonnay, Pinot Grigio, Merlot, or Shiraz

### **E & J Gallo**

White Zinfandel

## Wine List

### White

Apothic White .....	<b>\$25.00</b>
Barefoot Reisling.....	<b>\$25.00</b>
Castello di Gabbiano Pino Grigio .....	<b>\$25.00</b>
Conundrum by Caymus .....	<b>\$40.00</b>
Copper Moon Pinot Grigio.....	<b>\$25.00</b>
Oyster Bay Sauvignon Blanc .....	<b>\$25.00</b>
Penfold's Koonunga Hill Chardonnay .....	<b>\$25.00</b>

### Red

Apothic Red .....	<b>\$25.00</b>
Castello di Nipozzano .....	<b>\$40.00</b>
Kunde Zinfandel.....	<b>\$40.00</b>
Red Velvet Cupcake .....	<b>\$25.00</b>
Trapiche Malbec Estate.....	<b>\$25.00</b>
Valpolicella Classico .....	<b>\$25.00</b>
555 Hunter Valley Shiraz .....	<b>\$25.00</b>

### Sparkling

Freixenet Carta Nevada Seco .....	<b>\$25.00</b>
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### Champagne

Dom Perignon (Moet & Chandon) .....	<b>\$200.00</b>
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# Banquet Guidelines

1. All banquet attendees must be 19 or older.
2. There is a minimum requirement of 50 guest for all events. Additional charges may apply if minimums are not met.
3. All food served in the facility is to be provided by Casino Regina which is renowned for quality, service and presentation. All food preparation is done in the facility.
4. Our staff are ready to create custom menus designed specifically for your function with a minimum charge of \$40.00 per person for food. Additional notice of your final numbers may be required.
5. Catering and liquor prices are subject to the applicable service charges and taxes.
6. The food is the property of Casino Regina and may not be removed for any reason.
7. In order to ensure supply of your selected menu, it is highly recommended that all menus be submitted 30 days prior to your event.
8. A preliminary estimate of attendance is required when booking your event and selecting the menu.
9. A non-refundable room guarantee is required for all private functions at the time of booking. Please contact the Event Coordinator at 306-798-0283.
10. A guarantee of number of guests attending must be provided to Casino Regina 72 business hours (3 working days) prior to the function.
11. The Client will be invoiced for the guarantee or actual number of people in attendance, whichever is higher. The guarantee is not subject to a reduction after the 72-hour deadline. Increases in guarantee numbers after the 72 hours are subject to approval by Casino Regina and may be charged a fee of 25% per meal.
12. Special dietary requests can be accommodated if given advance notification at the time of your guarantee.
13. Catering services delayed by the client may result in a labour charge of \$150.00 for each additional 15 minutes, after the first half hour.
14. Quoted labour charges are subject to change without notice.
15. Casino Regina will provide all beverage supplies and personnel.
16. Last call will occur one (1) hour prior to contracted end time.



# Banquet Guidelines

17. All live or recorded entertainment is subject to SOCAN fees (Society of Composers, Authors and Music Publishers of Canada), and is automatically applied to function invoices.
18. Start and finish times of all functions are to be strictly adhered to. The space is only booked for the time indicated. Setup and dismantling times are to be specified at time of booking.
19. Casino Regina does not allow tacks, nails, staples, etc. to be used on banquet room walls. Adhesive strips (ie: Command Strips) must be used for all display purposes.
20. All equipment requirements need to be addressed with our Event Coordinator at time of booking.
21. Advance notification is required on all shipments or deliveries to Casino Regina for your event.
22. Casino Regina assumes no responsibility for personal property or equipment brought into our facility. All personal property and equipment must be removed from the banquet room at the end of each function.

