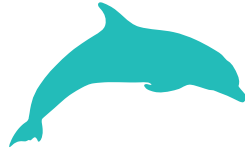




Catering Menu



1-877-775-8259 | southbeachcasino.ca



Served Breakfast Selections

All Breakfasts Are Served With Preserves, Chilled Juice, Fresh Brewed Regular & Decaffeinated Coffee, Traditional & Herbal Tea.

MINIMUM 25 GUESTS

EGGS LAKE WINNIPEG | \$14

Toasted English Muffin
Poached Eggs
Crispy Winnipeg Pickerel
Lemon Dill Hollandaise Sauce
Served With Fresh Fruit Cocktail
And Hash Browns

EGGS BENEDICT | \$14

Toasted English Muffin
Poached Eggs
Manitoba Back Bacon
Hollandaise Sauce
Served With Fresh Fruit Cocktail
And Hash Browns

EAGLE EXPRESS | \$12

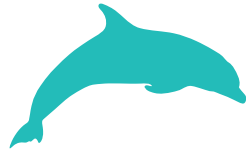
Scrambled Eggs
Home-Style Pan-Fries
Two Sausages And Two Bacon
Croissant With Preserves

NATIVE SUN | \$11

Warm bannock with honey butter
Cheddar cheese scrambled eggs
Fried bologna
Baked beans

THE CONTINENTAL - SOUTH BEACH STYLE | \$9

Seasonal Fresh Fruit
Cold Assorted Cereal With Milk
Assorted Breakfast Pastry
Individual Low-Fat Yogurt



Breakfast Buffet Specialties

Breakfast Buffet Served With Preserves, Chilled Juice, Fresh Brewed Regular & De-caffeinated Coffee, Traditional & Herbal Tea

BROKENHEAD BUFFET | \$14 (MINIMUM 30 GUESTS)

Sliced Seasonal Fresh Fruit And Berries With Fruit Yogurt Dip

Selection Of Breakfast Pastries

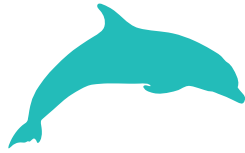
Jams, Butter, Preserves

Fluffy Scrambled Eggs With Chives

Crisp Bacon, Ham And Maple Breakfast Sausage

Hash Brown Potatoes

Apple Cinnamon French Toast



Regional Lunch Selections

Three Course Express Lunch

All Lunch Selections Are Served With Wild Rice And Onion Chowder, Bannock, And Maple Mouse, As Well As Fresh Brewed Tea And Coffee

BISON MEATLOAF | \$16

Served With A Roasted Red Pepper Ketchup And Cheddar Chive Mashed Potato

CARIBOU STEW | \$16

Slowly Simmered Complimented By Corn Dumplings

VENISON MEAT PIE | \$16

Métis Specialty With Fresh Baby Green Salad

ELK CANNELLONI | \$16

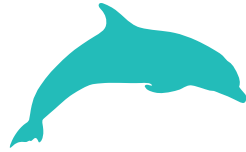
Traditional Italian Favorite With A Local Twist, Served With Crisp Caesar Salad

STEAK SANDWICH | \$18

6 Ounce New York Strip With Bacon Cheddar Mashed Potato And Onion Rings

CHICKEN SANDWICH | \$16

Supreme Breast Of Chicken Lightly Brined In Seawater, Roasted To Perfection



Lunch Buffet Specialties

All Lunch Selections Are Served with Fresh Brewed Regular & Decaffeinated Coffee and an International Selection of Tea

MINIMUM 30 GUESTS

BBQ IN THE BREEZE | \$16

Potato Salad, Coleslaw And Caesar Salad
Corn And Cheddar Fritters
Basil Chicken Smokies, Angus Beef Burgers With Condiments
Buttermilk Onion Rings
Fresh Buns
Watermelon Platter
Ice Cream Bars

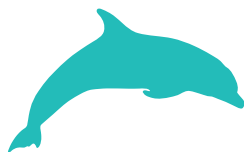
DELECTABLE DELI | \$16

South Beach Caesar Salad, Greek Pasta Salad, House Salad And Tuna Apple Salad
Roasted Vegetable Platter
Leek Wild Rice Chowder
Bison Kielbasa, Salami, Smoked Turkey Breast, Manitoba Smoked Beef
Bothwell Cheeses
Assorted Dainties
Selection Of Condiments
Artisan Breads

MAKING WAVES PASTA BUFFET | \$16

Choice Of Two Pasta Selections:

Spaghetti In Meat Sauce, Fettuccine Alfredo or Italian Primavera
Tossed Salad, Caesar Salad
Minestrone Soup
Garlic Toast
Fresh Fruit And Spumoni Ice Cream



Dinner Entrées

All Dinner Selections Are Served With Your Choice Of Soup, Salad, Dessert Selection, Coffee Or Tea And Dinner Rolls

PRIME RIB | \$32

Served In The Traditional Manner With Whipped Horseradish Potato, Yorkshire Pudding And Seasonal Vegetables

CHICKEN WELLINGTON SOUTH BEACH STYLE | \$28

Braised Breast Of Chicken Layered With Wild Mushroom Sauce, Puff Pastry, Hotel Butter Accompanied By Roasted Baby Potatoes And Seasonal Vegetables

EAST MEETS WEST SALMON | \$27

Fresh Atlantic Salmon With Julienne Green Onion And Sweet Peppers Wrapped In Asian Rice Paper Served With Sushi Rice, Tempura Broccoli And Pickled Ginger Wasabi Sauce

LAKE WINNIPEG PICKEREL | \$25

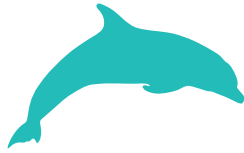
Salt And Vinegar Potato Chip Crusted Pickerel With Tartar Sauce, Dill Mashed Potato And Fresh Seasonal Vegetables

PRAIRIE SKY CHICKEN | \$24

Boneless Chicken Breast Stuffed With Wild Rice And Cranberry, Served Over Cheddar Mashed Potato With Broccoli And Grilled Red Pepper

FRESH ASPARAGUS AND MIXED MUSHROOM RISOTTO | \$22

Sauteed Mixed Mushrooms Tossed With Slow Cooked Creamy Risotto Topped With Grilled Fresh Asparagus And Crisp Leek Fries.



Soups

Please select one

TOMATO BASIL

Lightly Creamed Roma Tomato Soup Topped With Brie Toast

CHOCOLATE MUSHROOM

Spiced Wild Mushroom Soup With A Hint Of Bitter Chocolate

LEEK CHARDONNAY WITH WILD RICE

White Wine Spiked Leek Bisque With Locally Grown Wild Rice

BISON FRENCH ONION

Sweet Onions And Bison Broth Slow Simmered With Swiss Cheese Crouton

PICKEREL CORN CHOWDER

Toasted Corn Soup And Crispy Fried Pickerel Cheek

Salads

Please select one

HOUSE SALAD

Cucumber Wrapped Spring Greens With House Dressing

THE WEDGE

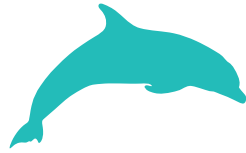
Iceberg Lettuce With Seasonal Vegetables, Crisp Bacon, And Aged Cheddar Cheese, Drizzled With Our House Made Buttermilk Ranch Dressing

MEDITERRANEAN SPINACH

Fresh Spinach, Prosciutto Ham, And Feta Cheese Tossed With Seasonal Vegetables And White Balsamic Dressing

NUTTY APPLE SALAD

Raspberry Dressed Spring Greens With Caramelized Walnuts, Sunflower Seeds And Crisp Green Apple



Desserts

Please select one

NEW YORK CHEESE CAKE WITH FRUIT COULIS
CHOCOLATE TULIP WITH FRESH FRUIT ROMANOFF
LEMON PANNA COTTA WITH BLUEBERRIES
FRESH SEASONAL FRUIT PLATE
ASSORTED DAINTY PLATTERS (ONE PLATTER PER TABLE)

Custom Menus

Executive Chef, Dave MacPherson, and his culinary team have selected recipes that incorporate regional ingredients using fresh produce, flavourful herbs and premium meats. Select from the menu items we've listed, or, work with our Chef to customize a menu for your event. Our flexible catering options allow you to develop a menu that meets your needs.



South Beach Dinner Buffet

\$26 PER PERSON (MINIMUM 30 GUESTS)

Hot Entrée

Please select two

CHICKEN AND BASIL SAUSAGE
CHICKEN BREAST MARSALLA
MAPLE GLAZED SALMON
PRETZEL CRUSTED PICKEREL
BISON MEATLOAF
ROASTED COD LOIN WITH
SOY GINGER GLAZE
MINI CHICKEN CORDON BLUE
MINI VEAL CORDON SWISS

Starch

Please select one

RICOTTA TORTELLINI WITH PEAS
AND TRUFFLE
ROASTED VEGETABLE COUSCOUS
WILD MUSHROOM RISOTTO
PEROGIES WITH CANDIED ONIONS
AND SOUR CREAM

Potato

Please select one

GARLIC MASHED
LEMON ROASTED YUKON GOLD
BABY POTATO WITH DILL

Vegetable

Please select two

ROASTED ROOT VEGETABLES
FETA STUFFED TOMATO
BUTTERED VEGETABLE MEDLEY
BASIL BUTTERED BROCCOLI
CAULIFLOWER WITH
GUINNESS CHEDDAR SAUCE

CONTINUED ON NEXT PAGE...



South Beach Dinner Buffet

CONTINUED FROM PREVIOUS PAGE

Carvery Items

Please select one

BARON OF BEEF
LEG OF LAMB
HONEY GLAZED HAM
ASIAN MARINATED PORK LOIN
SALMON WELLINGTON

Accompaniments

Included with all Dinner Buffets

Dinner Rolls With Piped Butter
South Beach Caesar Salad,
Greek Pasta Salad And Chopped Salad
Fresh Fruit Platter
Antipasto Platter Or Seafood Platter
Fresh Brewed Regular & Decaffeinated
Coffee and an International Selection of Tea

Dessert Selections

Please select one

NEW YORK CHEESE CAKE WITH FRUIT COULIS
CHOCOLATE TULIP WITH FRESH FRUIT ROMANOFF
LEMON PANNA COTTA WITH BLUEBERRIES
ASSORTED DAINTY PLATTERS
(ONE PLATTER PER TABLE)
FRESH SEASONAL FRUIT PLATE

Additional Carvery Items

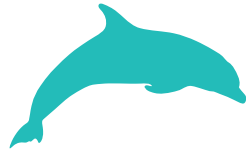
Upgrade your Carvery

PRIME RIB AU JUS
Add \$5.00 Per Person

CROWN ROAST OF PORK
Add \$5.00 Per Person

ROASTED RACK OF LAMB
Add \$12.00 Per Person

SUCCULENT BEEF TENDERLOIN
Add \$15.00 Per Person



Reception Platters

PRICED PER PERSON

FRESH FRUIT DISPLAY | \$5

Sliced Seasonal Fresh Fruits And Berries With Poppy Seed Yogurt Dip

VEGETABLE CRUDITÉS | \$4

Garden Fresh Vegetables With House Made Buttermilk Ranch

DOMESTIC CHEESE

AND CRACKER DISPLAY | \$6

Assortment Of Bothwell Cheeses With Pepper Jelly And Trio Of Crackers

DELECTABLE DELI PLATTER | \$8

Assortment Of Shaved Meats With Condiments, Cheese, Pickles And Winnipeg Rye Bread

ANTIPASTO | \$9

Italian Cured Meats, Fresh Mozzarella, Roasted Peppers And Pickled Vegetables

A la Carte Refreshment Break

Coffee Service

(Includes Tea)

10 CUP URN | \$20

25 CUP URN | \$50

50 CUP URN | \$100

Assorted Refreshments

Canned Pop, Juice or Bottled Water

Pepsi, Diet Pepsi, 7-Up, Mug Root Beer, Orange Crush, Assorted Dole Juices

PER DRINK | \$2

Baked Goods

Lemon Poppy Seed Muffins, Bran Muffin, Blueberry Muffin, Lemon Danish, Cherry Danish, Apple Danish, Assorted Cookies

PER PIECE | \$2



Bar Services

Blush

WOOD BRIDGE BLUSH ZINFANDEL
BOTTLE | \$22

Sparkling

PELLER ESTATES EMWERI PINK MOSCATO
BOTTLE | \$32

House Red Wine

PELLER ESTATES PROPRIETORS RESERVE
CABERNET MERLOT (CAN)
BOTTLE | \$19
DE BORTOLI DB PETIT SYRAH (AUSTRALIA)
BOTTLE | \$21

House White Wine

PELLER ESTATES PROPRIETORS RESERVE
PINOT GRIGIO (CAN)
BOTTLE | \$19
VINA ANAKENA SAUVIGNON BLANC (CHILE)
BOTTLE | \$21

House Wine

GLASS | \$4.50

Domestic Liquor

OUNCE | \$4.25

Domestic Beer

GLASS | \$4.25

Punch

(Serves 20 to 25 persons)
WITH ALCOHOL | \$85
NON-ALCOHOLIC | \$30

Premium Liquor

GLASS | \$4.75



Bar Services

White Wine

MISSION HILL SONORA RANCH SAUVIGNON BLANC

BOTTLE | \$24

HARDY'S VOYAGE WHITE

BOTTLE | \$25

WILLOWGLEN SEMILLON CHARDONNAY

BOTTLE | \$25

BAREFOOT CELLARS PINOT GRIGIO

BOTTLE | \$25

DOÑA DOMINGA SAUVIGNON BLANC SEMILLON

BOTTLE | \$28

ANGOVE'S BUTTERFLY RIDGE COLOMBARD CHARDONNAY

BOTTLE | \$26

ARABELLA SAUVIGNON BLANC

BOTTLE | \$26

BLACK SWAN CHARDONNAY

BOTTLE | \$31

OKANAGAN VINEYARDS WHITE

BOTTLE | \$31

GABBIANO PINOT GRIGIO

BOTTLE | \$31

Red Wine

PELLER ESTATES PROPRIETOR'S RESERVE SHIRAZ

BOTTLE | \$24

MISSION HILL SONORA RANCH MERLOT

BOTTLE | \$24

HARDY'S VOYAGE RED

BOTTLE | \$25

WILLOWGLEN SHIRAZ CABERNET

BOTTLE | \$25

BAREFOOT CELLARS SHIRAZ

BOTTLE | \$28

DOÑA DOMINGA OLD VINES CABERNET CARMÉNÈRE

BOTTLE | \$25

ANGOVE'S BUTTERFLY RIDGE SHIRAZ CABERNET

BOTTLE | \$26

ARABELLA SHIRAZ

BOTTLE | \$26

BLACK SWAN MERLOT

BOTTLE | \$31

OKANAGAN VINEYARDS RED

BOTTLE | \$31

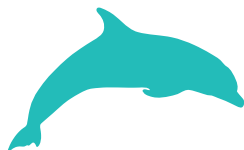
GABBIANO VALPOLICELLA

BOTTLE | \$31

Prices listed do not include any applicable taxes or any MLCC fees.

Prices listed are effective September 2011 and are subject to change without notice.

E&OE.



Bar Services

Cash or Host Bar

BARTENDER PER HOUR | \$18

There will be a bartender fee of \$18.00 per hour for a minimum of three (3) hours for Cash/Host Bar if total sales do not exceed \$400.00. This fee will include complimentary soft drinks.

Corkage/Permit Bar

PER PERSON | \$7.95

PER EACH CHILD 12 AND UNDER | \$4

PER BARTENDER | \$100

The corkage fee includes glasses, ice, garnish (lemon, lime etc.) regular mix, orange juice, Caesar mix, chilling and serving of wine, & storage of liquor.

A bartender fee of \$100.00 for the evening will apply for each bartender required.

When a group wishes to provide their own liquor, beer or wine a banquet permit is required by the Manitoba Liquor Control Commission. This special permit may be obtained at any liquor store and application for the permit should be made at least fourteen days prior to the function. It is also required by the M.L.C.C. that the permit be accompanied with the liquor at all times while on the hotel property. It is important that the organizer finalizes with the Banquet Captain or his or her designate and adheres to all rules and regulations as outlined on your liquor permit. The hotel will assign one bartender for every one hundred persons.