



CASINO REGINA  
**FUNCTION**  
**MENU**



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## We are so glad you're here!

Casino Regina offers exceptional service for any event you might have in mind. With three event spaces, we are confident we can provide you with an exceptional experience while you are with us.

Meet David Westerlund, Executive Chef at Casinos Regina & Moose Jaw!

Born in Saskatoon and raised in Regina, David began his culinary adventures at an early age after an inspiring trip to Hong Kong. He pursued his professional cooking career at SIAST in Moose Jaw, Saskatchewan, followed by Vancouver Community College in Vancouver, BC.

A Red Seal Chef, David's culinary style has evolved, with a focus on excellent food quality and outstanding service delivery, using the finest ingredients to create upscale-casual food that is delicious but not pretentious. Working with some of Canada's most well-loved restaurant brands over the past 25 years, David has led culinary-driven kitchen operations and restaurant opens for expansions across Canada. He has catered many events all over Canada, with a wide variety of many different functions including a 10,000 person dinner at Six Flags in Alberta, as well as an event in New York City.

Chef David has been with Casinos Regina & Moose Jaw since 2019, and was a key component of the launch of Casino Regina's new restaurant, Union Station Restaurant + Bar. With flavorful new menu items and a seasonal feature menu, he has elevated the menu with a wide variety of delicious items. David has been the creator and lead for all of the functions and events held at Casino Regina for the past 5 years and is looking forward to working with you for all your catering needs.

Outside of the casino, David is a mentor to aspiring Chefs as the Education Chair for the Regina Chapter of the Canadian Culinary Federation, as well as a role model to two young men who call him Dad.



**David Westerlund**  
*Executive Chef*

## MEET THE EVENT SPACES

### Telegraph Room

Located on the second level in the west end of the casino, the Telegraph Room is available for more intimate, private functions. This room can be used in conjunction with an event in the Show Lounge or booked separately. The Telegraph Room can be customized to meet the needs for banquets, come and go receptions or meetings.

Capacity:

60 - meetings

120 - banquets

180 - receptions

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



## MEET THE EVENT SPACES

### Show Lounge

Consisting of three tiers of table seating, the Show Lounge offers table seating as well as theatre seating on the balcony level. When not in use for live entertainment, the Show Lounge has the flexibility to accommodate meetings and social events.

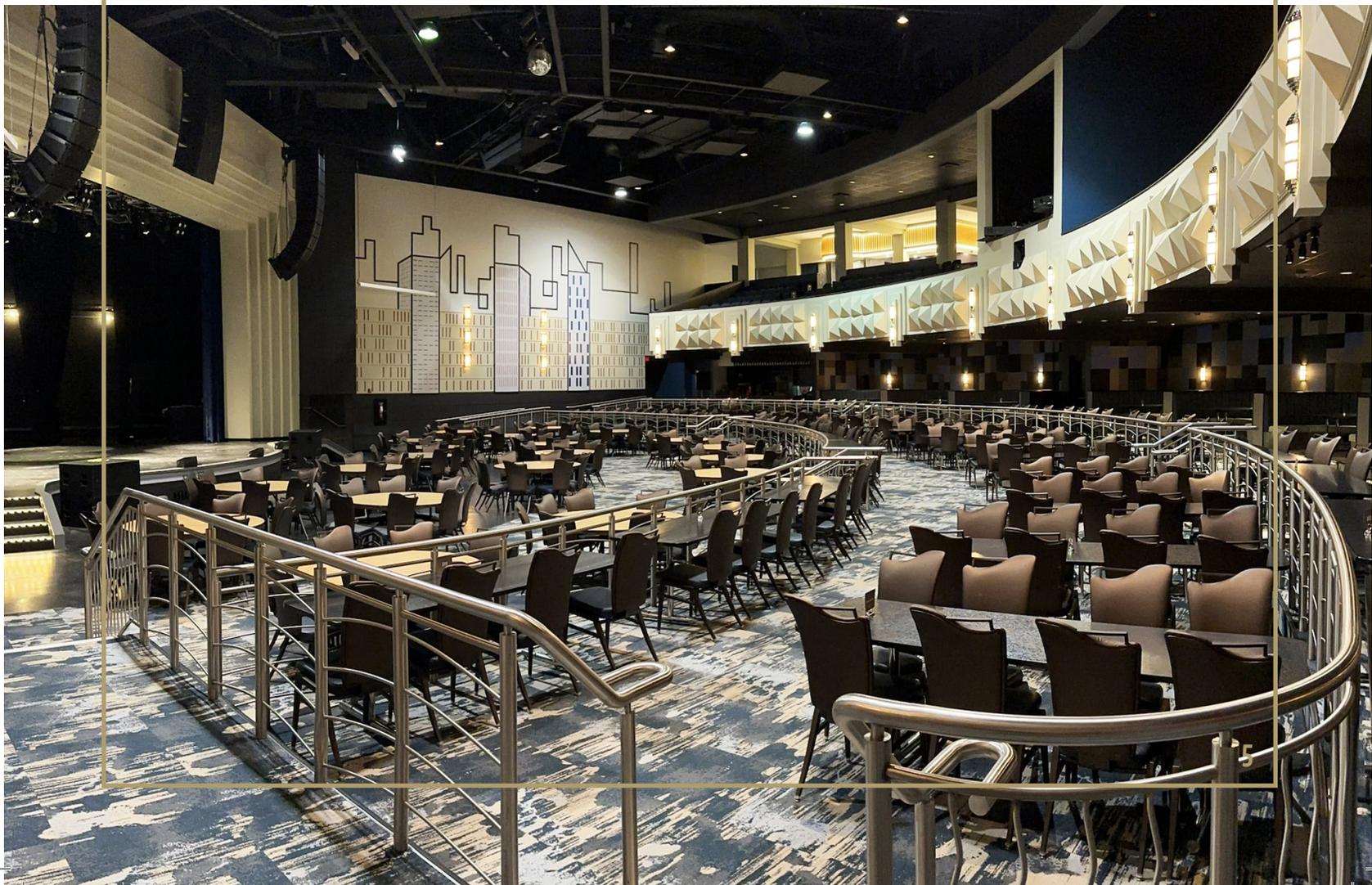
Capacity:

712 - Show Lounge Regular Show

404 - Lunch or Dinner

400 - Reception

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



## MEET THE EVENT SPACES

### **Crush Space**

Casino Regina's newest event space! The Crush Space offers lounge seating and bar height tables, as well as a private bar & multiple TV's in the space. This space is perfect for pre-event cocktail hours, or networking events.

Contact the event organizer for more details.



## SNACKS + BREAKS

**Assorted Baked Muffins (4oz)**      **\$32 per dozen**

Banana nut, blueberry, and chocolate

**Assorted Baked Butter Danish**      **\$30 per dozen**

Apple, maple, raspberry, and cinnamon

**Assorted Baked Cookies**      **\$24 per dozen**

Ginger, salted toffee, triple chocolate  
and trail mix

**Assorted Sweet Treats**      **\$26 per dozen**

Chocolate brownies, lemon burst  
brownie, and wild berry macaroon

### **Bistro Boxes**

These healthy choices are high in protein,  
fiber and well-balanced with healthy fats.

Great for snacking or a light lunch!

**Smoked Salmon**      **\$16 per box**

Smoked salmon, goat cheese,  
rice crackers, asparagus

**Chicken & Hummus**      **\$14 per box**

Roast chicken, hummus, carrots,  
avocado, cherry tomatoes

**Ploughman's**      **\$11 per box**

Boiled eggs, cheese, almonds,  
apple, bell pepper

**Antipasto**      **\$14 per box**

Prosciutto, spring mix, olives,  
berries

## BREAKFAST

All breakfast buffets are served with freshly brewed coffee, a selection of premium teas as well as chilled apple + orange juices.

**The Royal Flush** *\$25 per person*

Fresh fruit, scrambled eggs, crisp bacon, breakfast sausage, hashbrowns, assortment of freshly baked muffins.

**Full House** *\$23 per person*

Fresh fruit, pan omelet with mushrooms, ham, onion, peppers, and spinach. Hashbrowns, and an assortment of freshly baked muffins.

**Four-of-a-Kind** *\$17 per person*

Fresh fruit, fresh baked croissants + cinnamon buns served with jam.

**Breakfast Enhancements**

Added to any breakfast selection.

**Buttermilk Pancakes or** *\$5 per person*

**French Toast**  
with maple syrup

**Scrambled Eggs** *\$4 per person*

**Breakfast Meat** *\$5 per person*

sausage, bacon

**Breakfast Parfait Station** *\$7 per person*

oats, nuts, yogurt, berries

## LUNCH BUFFETS

All selections include freshly brewed coffee + tea

### Standard Lunch

\$27 per person

2 sandwich selections, 1 soup,  
1 salad, squares + bars

### Premium Lunch

\$32 per person

2 sandwich selections, 2 soups,  
2 salads, squares and bars

### Sandwich Options:

- Roast beef, with pickles, grainy mustard, and swiss cheese
- Turkey with mozza, caramelized onion and cranberry mayo
- Greek chicken salad wraps
- Harissa roasted vegetable + hummus wrap
- Croissant ham + cheese
- Italian picnic sandwich - salami, ham, pesto

### Soup Options:

- Chefs daily creation
- Tomato basil bisque
- Beef + barley
- Chicken + wild rice

### Salad Options:

- Caesar salad with bacon + parmesan
- Dilly potato salad
- Greek pasta salad
- Apple-cranberry coleslaw
- Traditional mixed greens salad with assorted dressings

### Ukrainian Style

\$32 per person

- Borscht - beet soup with sour cream and chives
- Shredded green cabbage coleslaw in red wine vinaigrette
- Tomato and cucumber salad in creamy dressing
- Cabbage rolls in rich tomato sauce
- Potato + cheese perogies with onion butter and sour cream
- Farmer sausage
- Assorted squares + brownies

### Burger Bar

\$29 per person

Butcher's select 6oz burgers, cheddar + swiss cheese slices, dill pickles, tomatoes, shredded lettuce, and red onions

- Condiments
- Brioche buns
- Kettle chips
- Mixed Greens with ranch & balsamic dressing
- Cookies & Squares

### Pasta Bar

\$30 per person

Choose 2 of the following pastas:

- Pesto Cavatappi - pesto, chicken, sundried tomatoes, garlic cream sauce.
- Spaghetti Vesuvio - roasted tomato sauce, fresh herb, chorizo sausage.
- Traditional Meat Lasagna
- Penne - garlic cream sauce, parmesan, spinach, and mushrooms
- Greek Salad
- Garlic Bread
- Tiramisu

## DINNER BUFFETS

### Option 1

- Choice of 2 salads
  - 1 vegetable
  - 1 starch
  - 1 entrée
- Assorted squares + brownies

**\$37** per person

### Option 2

- Choice of 2 salads
  - 1 vegetable
  - 1 starch
- 2 entrées or 1 carvery + 1 entrées
- 2 dessert selections

**\$42** per person

### Option 3

- Choice of 3 salads
  - 1 vegetable
  - 2 starches
- 3 entrées or 2 entrées + 1 carvery
- 2 dessert selections

**\$54** per person

*Options listed on next page*

## DINNER BUFFETS

### Salads

- Seasonal greens with assorted dressings
- Roasted beets salads, walnuts, goat cheese, and honey-balsamic dressing
- French style potato salad with fresh herbs and gently tossed in a shallot vinaigrette
- Traditional coleslaw
- Caesar salad with crispy bacon, parmesan cheese and croutons
- Greek Salad
- Marinated vegetable salad

### Vegetables

- Seasonal vegetable medley
- Green beans almondine
- Brown sugar glazed root vegetables
- Garlic butter zucchini + mushrooms
- Grilled carrots with balsamic glaze
- Sesame garlic bok choy

### Starch

- Creamy garlic + herb mashed potatoes
- Cajun roasted potatoes
- Wild rice pilaf
- Penne pomodoro or alfredo
- Dill + butter roasted baby potatoes
- Fried rice with vegetables
- Scallop potatoes, creamy garlic parmesan cream sauce

### Enhancements

- Additional salad + **\$4** per person
- Additional vegetable + **\$3** per person
- Additional starch + **\$4** per person
- Additional entrée + **\$8** per person
- Additional dessert + **\$4** per person

### Entrée

- Traditional roast turkey with dressing and sage gravy
- Perogies with onion butter and local farmers sausage
- Roast rosemary eye of round, pan jus
- Cabbage rolls, stuffed with meat and served with tomato sauce
- Herb + garlic chicken with rosemary butter
- Grilled chicken breasts with umami mushroom cream sauce
- Roast pork loin stuffed with spinach, sundried tomatoes and feta, dijon jus
- Smoked ham with brown sugar + mustard glaze
- Tuscan style stuffed chicken supreme – sundried tomatoes, basil, + feta
- Vegetarian lasagna- grilled vegetables, layered with cheeses, noodles and marinara
- Roasted portabella mushrooms- stuffed with roasted vegetables, spinach, quinoa, vegan cheese, and balsamic reduction
- Pan seared blackened salmon, served with creole butter

### Carvery

- Roast beef - roasted eye of round served with beef jus and caramelized onions
- Honey glazed smoked ham with grainy mustard
- Prime rib - slow roasted, mustard and herb marinated, au jus and horseradish  
+ **\$9** per person

### Desserts

- Assorted squares and brownies
- Chefs' choice assorted cheesecakes
- Chef's choice assorted cakes; caramel, chocolate, raspberry, strawberry, mango, and tiramisu
- Chef's selection of pies; lemon meringue, apple, strawberry, and coconut cream

## PLATED DINNERS

Plated Dinners - price is based on entrée selection

### THREE COURSE DINNERS

Our served three course dinners are served with an assortment of freshly baked breads, a salad, your choice of entrée, a dessert and a selection of teas and coffee.

All entrees are served with our chef's suggested market fresh vegetables and appropriate starch.

### FOUR COURSE DINNERS

Includes soup + salad + \$7 per person

#### Entrees - select 1

- Tender boneless beef short rib braised (4oz) in red wine jus, served with garlic mashed potatoes and chef's seasonal vegetables **\$54**
- Whole roasted prime rib (6oz) with yorkshire pudding, beef jus + horseradish, served with rosemary roasted potatoes and chef's seasonal vegetables **\$58**
- Mediterranean baked haddock filet (6oz), sundried tomatoes, oregano, garlic + basil, served with rice pilaf and chef's seasonal vegetables **\$48**
- Roasted chicken supreme (5oz) filled with brie cheese, mushrooms, and thyme, served with creamy garlic risotto and chef's seasonal vegetables **\$47**
- Roasted + stuffed portabella mushroom with quinoa, peppers, balsamic reduction, and vegan cheese **\$40**

#### Soup

- Roasted red pepper bisque
- Tomato + bacon
- Butternut squash with crème fraiche and basil oil
- Cream of mushroom
- Smokey sausage potato + kale soup

#### Salad

- Roasted beet salad, walnuts, and goat cheese with balsamic dressing
- Caesar salad, creamy garlic dressing, focaccia croutons, parmesan cheese and crisp bacon
- Italian chopped salad, romaine, salami, olives, pepperoncini, red onions, provolone, Italian vinaigrette
- Smoked salmon salad with creamy caper chive dressing, soft boiled eggs, red onion, dill

#### Dessert - select 1

- Cheesecake with Saskatoon berry compote
- Tiramisu
- Lemon tart
- Black forest cake
- Salted caramel cheesecake

## HORS D'OEUVRES

### Hot

- Beef carpaccio crostini with caramelized onions + horseradish aioli  
**\$36 per dozen**
- Baby crab cakes with creole remoulade  
**\$34 per dozen**
- Beef wellington - mini beef wellingtons served with horseradish aioli  
**\$55 per dozen**
- Chili lime baked shrimp cups - wonton cups with shrimp  
**\$35 per dozen**
- SMASH burger sliders - brioche bun, seasoned beef patty, smash sauce, cheese, onions, and a pickle  
**\$48 per dozen**
- Bison sliders - mini bison burgers, Swiss cheese, crispy onions, and garlic aioli  
**\$58 per dozen**
- Chicken satay with sweet chili peanut sauce  
**\$42 per dozen**
- Chicken dumpling with Hoi Sin dipping sauce  
**\$34 per dozen**
- Roasted chicken + caramelized onion flatbread  
**\$34 per dozen**

### Cold

- Bruschetta crostini - bruschetta veg on crostini  
**\$35 per dozen**
- Charcuterie cones - disposable wood cone filled with cured meats, cheeses, cherry tomatoes, and olives  
**\$51 per dozen**
- Smoked salmon canape - caper cream cheese, smoked salmon, chives, dill  
**\$41 per dozen**

### Vegetarian Options

- Vegetable fritters with spicy marsala yogurt  
**\$36 per dozen**
- Vegetarian spring rolls with peanut dipping sauce  
**\$32 per dozen**
- Asparagus tartlets - roasted asparagus, puff pastry, balsamic reduction, and parmesan cheese.  
**\$33 per dozen**

### Large Platters/ Boards

- Vegetable platters – selection of crisp vegetables, served with an assortment of dips  
**\$11 per person**
- Fruit platters - selection of seasonal fruits, served with yogurt  
**\$13 per person**
- Desserts - selection of cakes and squares  
**\$8.25 per person**
- Cured meat platters - selection of cured meats, cheeses, fruit, mustard, crackers, and bread  
**\$13 per person**
- Meat Plank - brisket, sweet chili chicken, pickles, pickled onions, mustard, carrots + celery and garlic onion bread.  
**\$15 per plate - Add cajun prawns (12) \$8 per person**
- Cheese + cracker board - mixed artisanal cheeses, olives, mustards, and crackers  
**\$11 per person**

## ENHANCEMENTS HORS D 'OEUVRES RECEPTION

### **Poutine Bar**

**\$16** per person

Create your own poutine bar with crispy fries, cheese curds and gravy.

- Pulled beef
- Bacon
- Grilled peppers
- Caramelized onions
- Sauteed mushrooms
- Green onions
- Jalapeno peppers
- Nacho cheese sauce

### **Nacho Bar**

**\$17** per person

Create your own Nachos with La Cocina corn chips.

- Sour cream
- Pico de Gallo
- Tomatoes
- Salsa
- Green onions
- Guacamole
- Jalapeno peppers
- Red onion
- Pulled beef
- Chicken tinga
- Nacho cheese sauce

### **Mashed Potato Bar**

**\$17** per person

Create your own mashed potato dream with our whipped Yukon gold potatoes

- Sour cream
- Green onions
- Sauteed mushrooms
- Pulled beef
- Bacon
- Grilled peppers
- Caramelized onions
- Jalapeno peppers
- Shredded cheeses
- Crispy Onions
- Gravy

### **Perogy Bar**

**\$18** per person

Pan fried potato and cheese perogies

- Farmers sausage
- Sauteed onions
- Green onions
- Mustard
- Sour cream
- Bacon accompaniments

## BEVERAGE & LIQUOR

Includes all applicable taxes.

### Beer

- Domestic \$7.25
- Imported/Premium \$8.25

### Liquor

- House \$7.00
- Premium Spirits \$9.00
- Cocktails \$7.75
- Coolers \$8.00

### Wine by the glass

- |                       |              |              |
|-----------------------|--------------|--------------|
| White                 | <b>6 oz.</b> | <b>9 oz.</b> |
| • Peller Pinot Grigio | \$7.25       | \$10         |

### Wine by the glass

- |                         |              |              |
|-------------------------|--------------|--------------|
| Red                     | <b>6 oz.</b> | <b>9 oz.</b> |
| • Peller Reserve Shiraz | \$7.25       | \$10         |

### Bottled Wine

- |                             |         |
|-----------------------------|---------|
| White                       | Bottle  |
| • Bodacious Smooth White    | \$29.75 |
| • Jackson Triggs Chardonnay | \$32.75 |
| • Lindemans Bin 85          | \$34.75 |
| • Kim Crawford              | \$47.75 |

- |                               |         |
|-------------------------------|---------|
| Red                           | Bottle  |
| • Bodacious Smooth Red        | \$29.75 |
| • Jackson Triggs Merlot       | \$32.75 |
| • Lindemans Bin 45            | \$34.75 |
| • Casillero Del Diable Malbec | \$45    |

### Freshly Brewed Regular or Decaffeinated Coffee

- 10 Cup Carafe \$27.75
- 30 Cup Carafe \$83.25
- Individual Regular or Premium Tea \$3.05

### Individual Servings

- Assorted Bottled Juice (Apple and Orange) \$4.45
- Milk to Go White or Chocolate \$4.30
- Canned Soft Drinks Assorted Pepsi Products \$3.25
- Bottled Water – Aquafina Pure \$3.40

## EVENT BAR SERVICE

### General

- Casino Regina will provide all beverage supplies and personnel.
- Last call will occur one (1) hour prior to contracted end time.

### Cash Bar

- Beverages are sold to guests on an individual basis
- Casino Regina events schedules one (1) bartender for every 100 guests.
- Extra bartenders are available at \$30/hour per bartender.
- No gratuity will be applied to beverages on a cash bar.

### Host Bar

- The client pays for all beverages consumed at the event. Casino Regina provides a all liquor, beer, wine & liqueur products available from our current stock as well as bar staff, bartenders, glasses, ice, mix, bar equipment and all related condiments.
- Casino Regina events schedules one (1) bartender for every 100 guests.
- Pricing is subject to 15% gratuity and GST

### Combination Cash/Host Bar

- Recommended when the client wishes to provide a limited number of beverages to each guest using bar tickets or hosted wine service with dinner followed by cash bar service.

### Corkage

- Served wine (with meal) corkage fee is \$3 per bottle

### Sponsored & Exclusive Beverages

- Events with sponsored or exclusive liquor, beer, wine or coolers are subject to a \$250 charge.
- Casino Regina is responsible for setting prices for exclusive liquor, beer, wine or coolers.
- Consult with the events team for more details.

### Responsible service of alcohol

- Casino Regina will not permit excess alcohol consumption.
- Guests who appear to be intoxicated will be asked to leave the event and will not be able to stay in Casino Regina.
- Casino Regina reserves the right to refuse liquor service to anyone.
- Alcohol will not be served outside the hours on the permit.
- All liquor service will end one (1) hour prior to the contracted end time of the event, unless otherwise arranged with the events team.

### Designated Driver Program

- Non-alcoholic beverages will be offered free of charge to the designated drivers who identify themselves. Please consult with your events team for more details.

# FACILITY GUIDELINES

## Food

- All food served in the facility is provided by Casino Regina which is renowned for quality service and presentation
- The menus are suggested and may be altered in consultation with our events team (charges may apply). Our team is ready to create menus designed specifically for your function upon request. In order to ensure supply of any custom menu, we highly recommend that menus be submitted 30 days prior to your event.
- Please note that the food is the property of Casino Regina and must not be removed for any reason.

## Labor

- Catering services delayed by the client will result in a labor charge of \$150.00 for each additional 15 minutes after the first half hour.
- All quoted labor charges are subject to change without notice.

## Access to the Show Lounge

- Access to the Casino Regina Show Lounge to be advanced with the events team. Groups requiring additional hours for set up/tear down may be subject to additional charges. All functions using the backstage area must provide a personnel list. Personnel lists will be provided five (5) business days prior to the event.

## Important Notes

- Menus and pricing are subject to change.
- All prices are subject to an applicable service charge, PST & GST, and Resound Fee & SOCAN Fee.
- All event attendees must be 19 years of age.
- No confetti, glitter, or decorative gems are allowed to be brought into the facility.
- Event organizers must seek consent of Casino Regina before attaching any items to the walls or ceilings.
- All live or recorded entertainment is subject to SOCAN fees (Society of composers, Authors and music publishers of Canada), and is automatically applied to event invoices.
- Casino Regina is not responsible for any damage or loss of personal property or rental equipment brought into the building. Liability for all damages by the convenors & their guests to the premises will be charged accordingly.

## Deposit

- A non-refundable deposit amount equal to full room rental is required at the time of booking, along with a signed contract.
- All deposits are non-refundable and subject to the terms of the contract.

## Guarantee

- A preliminary estimate is required when booking your event and selecting your menu.
- A guarantee of the number of guests attending must be provided to Casino Regina five (5) business days prior to the function. The client will be invoiced for the guarantee or actual number of people in attendance, whichever is higher. Increase in guaranteed numbers after 72 hours are subject to approval by Casino Regina and may be charged a fee of 25% per meal.
- Special dietary requests can be accommodated if given advance notification at the time of your guarantee.

## Event Configuration & Floor Plans

- Casino Regina Show Lounge requires all floor configurations to be confirmed at the time of booking the event. Any changes made within the five (5) business days of the event and /or set up may incur labor charges.
- Events requiring multiple room configurations may be subject to additional charges.

## Deliveries & Storage

- All deliveries of any materials for an event must be pre-arranged and approved by the events team and may only be accepted a maximum of twenty-four (24) hours prior to an event. Incoming deliveries must be labeled and include the name of the event, event contact, date of the event and the Casino Regina contact name. All items must be removed from the event room immediately following the scheduled time of the event.

## Audio/Visual

- Our venue has a wide variety of audio and visual capabilities. Let your event coordinator know your needs to inquire about pricing.
- Casino Regina technicians are required for rentals that include the use of sound and lighting. Staffing requirements are subject to advance and will be billed in addition to room rental.

## Ticket Sales/Box Office

- All ticketing services must be provided by Casino Regina. Charges will apply.

## Entertainment Booking

- Casino Regina's events team has decades of buying experience and would love to help you book the perfect act for your event. Inquire for more information.

**CASINO**  
REGINA