

Catering & Rentals

ASINIBOIA Downs
Gaming & Event Centre



Banquets
Trade shows
Hall Rentals
Meeting Spaces
Restaurants

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OPEN 365 DAYS A YEAR



Planning An Event?

Assiniboia Downs is a great location to host it!

Located at 3975 Portage Avenue at the Perimeter Highway, Assiniboia Downs is open year-round. The unique multi-level facility offers more than 60,000 square feet to accommodate intimate and grand gatherings. Ideal for banquets, receptions, trade shows, weddings, socials, Christmas parties, conventions and more? We also host breakfast, lunch and dinner meetings, plus sales seminars, client appreciation and fundraising events.

Treat your group to a very special day or night at the races. Assiniboia Downs offers exciting live thoroughbred racing from May through September that includes fine and casual dining, the fun of betting on the horses and the thrill of playing 140 VLTs in the Club West Gaming Lounge.

Special group package prices are available.

Just call the Group Sales Office at (204)885-3330 ext 277. We'll answer all your questions and help you choose the plan that's right for your group.

Combining business with pleasure? We'll be happy to make arrangements for your meeting or seminar before the races begin. From start to finish, Assiniboia Downs is your group's winning ticket!

Rooms & Amenities

Terrace Dining Room

Features an ambience-rich tiered atmosphere overlooking the racetrack and finish line and is located on the second level of the complex. This area provides your guests with premier seating and dining.

Finish Line Banquet Room

Features private banquet facilities for 50 to 250 guests and is located on the lower level. Whether it is a business meeting, sales seminar, trade show, special party or luncheon this room can accommodate your needs.

Club West Restaurant & Gaming Lounge

Located on the second level of the complex this area features a 500 seat restaurant and bar, a 140 VLT gaming lounge and Las Vegas style televised racing area open 365 days a year.

Main Floor

The main floor is perfect for trade shows, conferences, socials, and weddings. At 25,000 square feet, the main floor can accommodate up to 1,500 guests depending on the event.

Third Floor

At 16,000 square feet, our grandstand level can be used for a multitude of functions. This area also provides outdoor access with a fantastic view of the track.

Parking Lot, Tarmac & Infield Area

Planning an outdoor event? We have acres of space that can host any large scale event, including but not limited to concerts and festivals.

Room Dimensions

Main Floor Level

Dimensions:	113'6" x 216'
Square Feet:	24,516
Ceiling Height:	10'10"
Theater Style:	1,200
Classroom:	660
Banquet:	800
Reception:	1,500
Vehicle Door:	124" (w) x 94" (h)

Third Floor Level

Dimensions:	75' x 216'
Square Feet:	16,200
Ceiling Height:	10'2"
Theater Style:	1,000
Classroom:	450
Banquet:	600
Reception:	1,000

Finish Line Banquet Room

Dimensions:	30' x 165'
Square Feet:	4,860
Ceiling Height:	8'4"
Theater Style:	350
Classroom:	180
Banquet:	250
Reception:	350

Terrace Dining Room

Level 1:

Dimensions:	6'8" x 54'
Ceiling Height:	11'11"
Banquet:	28

Level 2:

Dimensions:	10' x 90'
Ceiling Height:	9'4"
Banquet:	64

Level 3:

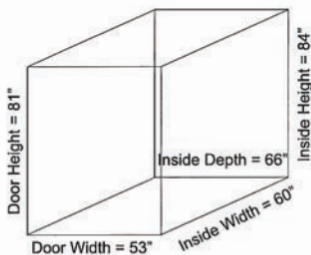
Dimensions:	13'5" x 90'
Ceiling Height:	8'2"
Banquet:	100

Level 4:

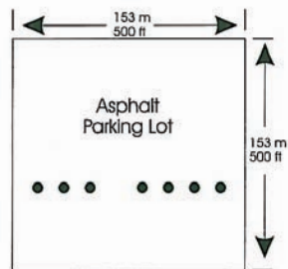
Dimensions:	15'6" x 90'
Ceiling Height:	7'4"
Banquet:	50

The Terrace Dining Room is a tiered room featuring four levels and can accommodate up to 250.

Service Elevator



Parking Lot - 500' x 500'



Terms & Conditions

Prices

All menu prices are subject to 8% PST, 5% GST, and a 15% Gratuity. Rental prices are subject to 8% PST and 5% GST only. Prices subject to change without notice. Unless confirmed with a group booking form.

Booking & Final Confirmation

All bookings are tentative until a completed group booking form with required deposit are returned to confirm the reservation. An initial attendance figure is to be provided upon booking. The final guaranteed attendance must be provided to the sales office 72 hours prior to the event date. If no final guarantee is received the "initial attendance expected" number will be charged to the customer as the final guaranteed number or the actual number of attendees, whichever is greater.

Menu Selection

Group Parties require one menu selection that will be served to all guests. Should there be special dietary requirements, arrangements should be made in advance. All buffets require a minimum of 30 people.

Food Preparation

Five percent (5%) above the guaranteed number will be prepared. All items served are prepared by Assiniboia Downs. Assiniboia Downs allows no outside food or beverage service on the premises and does not allow any food to leave the facility for health and safety reasons.

Beverage Service

Assiniboia Downs is a licensed facility. All alcoholic beverages must be purchased and consumed on the premises.

Deposit

A minimum \$500 or 20% of the anticipated cost (whichever is greater) must be provided at the time of securing your event date.

Cancellations

Deposits are non-refundable.

Payment

All payments are due upon receipt of the invoice on the day of the event.

Race Presentations

Experience a live race while standing in the Winner's Circle as the thoroughbreds thunder down the stretch and make a special Race Presentation afterward!

The ultimate experience! Feel like royalty watching your very own race from the Winner's Circle. Present the owner with a beautiful halter for the winning horse and congratulate the winning jockey. Receive a framed matted photograph for a memory that will last a lifetime. A priceless experience for only \$125.00 (plus taxes).

The number of race presentations available are limited.
Book yours today! Call (204)885-3330 (x277).

Rental Charges

Room Rentals - Per Day

Main Level
\$1500 Meeting room
\$2500 Trade Shows

Third Level
\$1000 Meeting room
\$1500 Trade Shows

Full Parking Lot
\$500

Finish Line Banquet Room
\$300 Meeting room
\$750 Trade Shows

Half Parking Lot
\$300

Event parking rental
Contact sales office

Specialty Rentals

Water Truck
\$150/hr.

Bobcat/Forklift
\$100/hr.

Lift/Heavy Forklift
\$150/hr.

Outdoor fencing
\$10/panel (10ft.)

Video & Camera Crew
Contact sales office

Additional Rentals

Chair	\$2 per day
8' Table	\$15 per day
Round Table	\$10 per day
Chair Cover	\$3.50
Microphone N/C with Room Rental	
Podium N/C with Room Rental	
Extra Linen	\$2 each
Extra Skirting	\$10 each
Extra Pipe and Drape	\$15 for 10 feet
Partitions	\$15
Stanchions	\$10 each
Easels	\$10 each
Helium	\$0.40 per Balloon
Screen	\$25
Projector	\$100
Sound System	\$100
Wireless Internet	\$40 per day
Outdoor Heaters	\$50 each
Dilineator	\$5 each
Housekeeping	\$15/hr
Electrician	\$100/hr
Security	\$25/hr
Ticket Taker	\$15/hr
Usher/Elevator Operator	\$15/hr
Garbage Removal	\$200/Trailer Load
Electricity	\$150 per day/per floor

*Banquets booked with Assiniboia Downs
include Tables, Chairs, and Linen

Buffets

Continental Breakfast

Chilled fruit juices
Assortment of fresh muffins and pastries
Coffee and tea

\$9 per person

Starting Gate Breakfast

Chilled fruit juices
Assortment of fresh muffins, pastries, and bagels
with butters and cream cheese
Assorted yogurt cups
Coffee and tea

\$12 per person

The Working Breakfast

Chilled fruit juices
Assortment of fresh muffins, pastries, and bagels
with butters and cream cheese
Fresh scrambled eggs
Smoked bacon and breakfast sausage
Seasoned hash brown potatoes
Coffee and tea

\$16 per person

Breakfast Enhancements

Per person

Assorted individual yogurt \$2
Pancakes or French toast with syrup \$3
Bagels and Cream cheese \$3
Fresh whole fruit \$2
Apples, oranges and bananas
Sliced fresh fruit \$5
Assorted juice bar \$3

Coffee Breaks

Per person

Coffee \$3

Coffee Refresh \$3

Juices \$3

Fresh baked Muffins \$3

Assorted Danish pastries \$3

Assorted Croissants \$3

Jumbo Cookies \$12/dz

Granola Bars \$2

Assorted Dainties \$4

Superfecta Brunch

Chilled fruit juices

Assorted muffins, pastries, and bagels
with butters and cream cheese

Fresh green salad with 2 dressings

One complimenting salad

Scrambled eggs

Bacon and sausage

Seasoned hash browns

Choice of one carvery with condiments

Choice of one entrée

Choice of one vegetable

Chef's cake selection

Fresh seasonal fruit tray

Coffee and Tea

\$25 per person

Prime Rib Lunch

Fresh green salad with 2 dressings

One complimenting salad

Vegetable tray with red pepper ranch

Shaved BBQ Prime Rib

Panini Baguettes

An assortment of mustards and horseradish

Assorted Dainties

Coffee & Tea

\$22 per person

The Deli Bar

Chef's soup of the day

Fresh green salad with 2 dressings

One complimenting salad

Assortment of fresh breads

An assortment of deli meats (turkey, corned beef, ham and salami)

Tuna and egg salad

Lettuce, sliced tomato, cucumber, shaved red onion

Cheddar, marble, jalapeno jack, Swiss and provolone

Pickles

Condiments

Coffee and Tea

Build your own or We build it for you \$19 per person

Pasta Luncheon

Fresh baked rolls and butters

Fresh green salad with 2 dressings

Caesar Salad

One complimenting salad

Vegetable tray

Choice of two pastas (penne, shell pasta, tri-colour fusilli)

Choice of two sauces

(marinara, bolognese, rose, alfredo, pesto cream,
spinach cream, chicken alfredo, beef lasagna,
vegetarian lasagna or meatball marinara)

Assorted Dainties

Coffee & Tea

\$22 per person

Afternoon Snacks

Jumbo Cookies \$12/dz

Popcorn (bag) \$3

Potato Chips (basket) \$3

Pretzels (basket) \$5

Downs Donuts (per dz) \$8

Show Buffet

Freshly baked rolls with butters
Fresh green salad with 2 dressings
One complimenting salad
Vegetable tray with red pepper ranch
Choice of one entrée
Baked Pasta
Choice of one starch option
Choice of one vegetable
Chef's cake Selection
Coffee and Tea

\$19 per person

Win Buffet

Soup of the day
Freshly baked rolls and butters
Fresh green salad with 2 dressings
One complimenting salad
Vegetable tray with red pepper ranch
Choice of two entrées
Baked Pasta
Choice of one starch option
Choice of one vegetable
Fresh seasonal sliced fruits
Chef's cake Selection
Coffee and Tea

\$22 per person

Quinella Buffet

(Minimum 30 people)

Freshly baked rolls and butter
Fresh garden salad with two dressings
Two complimenting salads
Vegetable tray with red pepper ranch dressing
Pickle tray
Local & imported cheese board
Choice of carvery with condiments
Choice of two entrées
Choice of one starch option
Choice of one vegetable
Chef's cake Selection
Coffee and Tea

\$26 per person

With prime rib and accompaniments \$32 per person
Includes Yorkshire pudding, peppercorn au jus, mushroom gravy,
horseradish and an assortment of mustards

Exactor Buffet

(Minimum 30 people)

Freshly baked rolls and butters
Fresh garden salad with two dressings
Three complimenting salads
Pickle tray
Vegetable tray
Local & imported cheese board
Choice of one carvery with condiments
Choice of three entrées
Choice of one starch option
Choice of two vegetables

Sliced fresh fruit platter
An assortment of delectable desserts
Coffee and Tea
\$34 per person

With prime rib and accompaniments \$40 per person
Includes Yorkshire pudding, peppercorn au jus, mushroom gravy,
horseradish and an assortment of mustards

Buffet Enhancements

All prices per person

Fresh Pasta Bar

Choice of two pastas and two sauces with accompaniments (diced chicken, meatballs, baby shrimp, peppers, onion and mushroom) made to order.

\$7

Omelette Station

Omelettes made to order by our Chefs, comes with shredded cheese, diced tomato, peppers, mushrooms, onion, bacon and sausage.

\$7

Seafood Station

Choice of mussels or prawns with Sambuca, brandy or marinara made to order.

\$12

Slider Bar

Choice of pulled pork or beef burgers with assorted mini buns, coleslaw, fried crispy onion, sliced cheeses (cheddar, swiss and jalapeno jack), tomato, BBQ sauce, hot sauce, Dijon horseradish sauce, relish, ketchup and mustards.

\$8

Vegetable tray \$3

Local & imported cheese tray \$4

Local diced social style cheese tray \$3

Pickle tray \$3

Dainties \$3

Deli meat tray \$6

Peel & eat shrimp \$6

Brunch and Buffet Selections

Carving Station Selections

Roast Beef with peppercorn au jus, glazed ham with mustards, roasted turkey with homemade cranberry sauce and turkey gravy, roast pork loin with an apple demi.

Upgrade to prime rib for an additional charge.
Includes Yorkshire pudding, peppercorn au jus, mushroom gravy, horseradish and an assortment of mustards.

Entrée Selections

Herb roasted chicken, teriyaki chicken breast, cabbage rolls, beef or vegetable lasagna, sliced roast beef with peppercorn au jus, Potato and cheddar perogies, baked penne marinara, sliced pork loin marsala, eggplant rolitini, baked salmon with maple dijon sauce, basa with citrus sauce.

Vegetable Selections

Honey dill carrots, green beans amandine, buttered corn niblets, honey roasted beets, vegetable medley, brown sugar glazed turnips, buttered broccoli.

Starch Selections

Oven roasted mini reds, steamed baby reds, yukon gold mashed potato, rice pilaf, wild rice pilaf.

Chef's Cake Selections

Black Forest
Carrot Cake
Strawberry Shortcake
Cappuccino Chocolate

Plated Meals

Lunches

Includes freshly baked rolls and butters, soup or salad, choice of one starch, one vegetable, chef's cake selection, coffee and tea.

Upgrade to specialty desserts for \$4 per person
All pricing per person

Chicken Parmesan

Tender boneless breast of chicken in a parmesan breading topped with marinara sauce and shredded parmesan.

\$20

Pork Forestiere

Tender pork cutlet topped with a wild mushroom sauce.

\$20

Prime Rib Sandwich

Shaved prime rib served on toasted garlic bread and topped with a peppercorn au jus.

\$22

Rickard's Red Cod

8oz of beer battered cod filets served with homemade tartar sauce.

\$20

Boxed Lunch

Each boxed lunch contains one deli sandwich (assortment of turkey, corned beef, roast beef and cheddar, or ham & Swiss), piece of fruit (apple, orange or banana), granola bar and a bag of chips.

\$15

Dinners

Includes freshly baked rolls and butters, soup or salad, choice of one starch, two vegetable, specialty dessert, coffee and tea. All pricing per person.

Chicken Kiev

Tender supreme breast of chicken stuffed with herb butter, breaded and baked topped with basil cream sauce.

\$30

Eggplant Rolitini

Baked eggplant stuffed with a ricotta cheese blend and spinach topped with marinara.

\$28

Chicken Ballotine

Tender boneless breast of chicken stuffed with rice and spinach, breaded and baked topped with béarnaise sauce.

\$32

Chicken Oscar

Tender boneless breast of chicken topped with fresh asparagus, crab and hollandaise sauce.

\$34

Sliced Roast Beef

Sliced roast baron of beef topped with peppercorn au jus.

\$32

New York Steak

8oz. striploin steak done to your specifications and topped with a red wine demi-glace (all must be cooked to the same doneness)

\$35

Steak Oscar

8 oz. striploin steak topped with fresh asparagus, crab and hollandaise sauce.

\$39

Traditional Roast Turkey

Classic roasted turkey with savoury stuffing and gravy.
Accompanied with homemade cranberry sauce.

\$30

Prime Rib

Pepper encrusted prime rib of beef served
with Yorkshire pudding and topped with peppercorn au jus.

8 oz. \$36 12 oz. \$42

Festive Porkloin

Spice rubbed pork loin topped with an apple cranberry sauce.

\$30

Vegetable Wellington

Sautéed medley of vegetables wrapped in a puff pastry and
baked to a golden brown. Served atop basil cream sauce.

\$28

Filet of Atlantic Salmon

A fresh baked Salmon Fillet topped with candied onion
and maple dijon sauce.

\$30

Chicken and Beef Combo

Grilled 4oz. chicken breast and 4oz. beef sirloin steak
topped with peppercorn jus lie.

\$36

Surf and Turf Combo

4oz. beef sirloin topped with sautéed garlic shrimp.

\$40

Add Soup or Salad for \$2

Plated Meal Selections

Soup Selections

Potato leek
Broccoli and cheese
Tomato roasted red pepper
Cream of wild mushroom
Chicken noodle

Salad Selections

Caesar salad
Fresh field greens (choice of one dressing)
Butter leaf lettuce with blueberry vinaigrette
Spinach radicchio salad with raspberry vinaigrette
Tomato bocconcini salad with basil oil and a balsamic reduction
Greek salad

Vegetable Selections

Honey dilled carrots, green beans amandine,
buttered corn niblets, broccoli, buttered brussel sprouts,
vegetable medley, glazed turnips or herbed cauliflower

Starch Selections

Oven roasted mini reds, steamed baby reds, mashed potato,
rice pilaf, duchesse, double stuffed potato, baked potato,
penne marinara, french fries

Chef's Cake Selections

Black Forest
Carrot Cake
Strawberry Shortcake
Cappuccino Chocolate

Specialty Dessert Selections

Traditional New York style cheese cake with cherry topping
Strawberry champagne cheesecake
Black out torte
Red velvet cake
Deep dish apple pie
Crème brûlée

Receptions

Deluxe Reception

Assorted breads & dinner rolls

Assorted deli meats (salami, corned beef, ham, kolbassa)

Egg salad & tuna salad

Cheese tray (cheddar and marble)

Dill pickle slices

Vegetable tray

(carrot & celery sticks and broccoli florets with red pepper ranch dip)

Condiments (mustard, mayonnaise and margarine)

Dainties

Coffee & tea

\$12 per person

Fancy Sandwich Reception

Assorted premium sandwiches

Cheese tray (cheddar and marble)

Dill pickle slices

Vegetable tray

(carrot & celery sticks and broccoli florets with red pepper ranch dip)

Dainties

Coffee & tea

\$16 per person

Enhancements

Per person

Vegetable Tray \$3

Pickle Tray \$3

Sandwich Tray \$6 (1.5 per person)

Local and Imported cheese board \$4

Local diced social style cheese tray \$3

Dainty squares \$3

Slab Cakes \$60 each (for 40 people)

Hot Hors D'oeuvres

Per Dozen unless otherwise stated

- Chicken wings \$18/lb
- Chicken fingers (with honey dill) \$18
- BBQ meatballs \$12/lb
- Spring rolls \$16
- Mushroom duxelle tarts \$24
- Chicken or beef satays \$24
- Pork & chicken gyoza \$16
- Spanokopita \$17
- Samosas \$28
- Frittata bites \$9
- Breaded butterflied shrimp \$18
- Bam bam shrimp \$18
- Shrimp purses \$19
- Mini Certified Angus beef stuffed yorkshire pudding \$23
- Mini assorted quiche \$15

Canapés

Per Dozen

- Smoked salmon on a cucumber canapé with crab mousse \$37
- Tomato bocconcini bites \$15
- Smoked salmon cream cheese roll \$37
- Antipasto skewers \$18
- B.L.T. bite \$16
- Jumbo prawns with smoked salmon mousse \$37
- Peel & eat cocktail shrimp \$25/lb
- Jumbo shrimp cocktail \$24

Socials

Free facility rental*
Facilities for 100 to 1000 guests
Full selection bar - no corkage
Bartenders & servers provided
Full catering services
Lined tables & chairs
Security services
Free parking



*some conditions may apply

Deluxe Social Fare

(Minimum 100 people)

Freshly baked dinner rolls

Assorted deli meats (kielbasa, corned beef, ham, salami)

Cheese tray (cheddar and marble)

Dill pickle slices

Vegetable tray (carrot & celery sticks and broccoli florets with ranch dip)

Condiments (mustard, mayonnaise and margarine)

BBQ meatballs

\$5 per person

Social Fare

(Minimum 100 people)

Freshly baked dinner rolls

Assorted deli meats (ham, salami & kielbasa)

Cheese tray (cheddar and marble)

Dill pickle slices

Condiments (mustard, mayonnaise and margarine)

\$3 per person

Weddings

Say "I Do" at the Downs!

One of Winnipeg's most historic destinations makes for a memorable backdrop for any wedding.

Get married in the Winner's Circle for a truly unforgettable experience and enjoy a top-notch dinner reception afterwards. Indoors or outside, we welcome any size wedding from 50 to 500 and can customize any room or menu to make your day extra-special.



Say

I Do

at the Downs

"All Inclusive" Wedding at Assiniboia Downs

- ♥ Choose a Buffet or 3 Course Dinner
Soup or salad, entrée, dessert, tea & coffee from our "All Inclusive" wedding menu.
- ♥ Linen & Chair coverings
- ♥ Head table
decorated, risers, backdrop, votive candles
- ♥ Center pieces, tea light candles
- ♥ Choice of napkin colors
- ♥ Reception / sign in table, easels
- ♥ Microphone & sound system
- ♥ Monitors, projectors & screen
- ♥ DJ Services for the entire evening
- ♥ Open bar (beer, shots, wine – LGA regulations apply)
- ♥ Wine served with dinner
- ♥ Complimentary cake cutting
- ♥ Race Presentation package
- ♥ FREE Wedding Social
- ♥ Complimentary night stay at The Best Western Plus 4140 Portage Avenue
- ♥ Complimentary set up for your Wedding in the Winner's Circle or banquet room (upon request)

\$90 per person



- ♥ Upgrades – for before or later
Appetizers (spring rolls, chicken fingers, assorted cheese & vegetable platter) \$10 per person
Nacho Bar \$8 per person
Deli Bar \$8 per person
Poutine Bar \$7 per person
Mashed Potato Bar \$7 per person
Dainties & cake \$6 per person

Terms & Conditions

- * Minimum of 60 people
- * Bar is closed during dinner and speeches – last call 12:30 AM
- * All prices are subject to applicable taxes and 15% gratuity.
- * Some restrictions may apply – pricing subject to change without notice.

Festive **BUFFET**



Breads

- Freshly Baked Buns

Salads

- Fresh Field Greens
- Caesar Salad
- Signature Salads
- Fresh Vegetable Platter
- Assorted Import & Domestic Cheese Tray
- Assorted Pickle Tray

Accompaniments

- Chef's Choice of Vegetable
- Garlic Mashed Potatoes

Entrees

- Perogies with Sauteed Onion & Sour Cream
- Cabbage Rolls
- Meatballs with Mushroom Gravy
- Roast Turkey with Savory Stuffing
- Homemade Cranberry Sauce & Turkey Gravy
- Carved Festive Ham with Grainy Dijon Sauce

Desserts

- Full Dessert Bar including Traditional Pumpkin Pie
- Coffee & Tea

\$26⁹⁵

PER PERSON
PLUS TAXES AND GRATUITIES



ASINIBOIA
Downs

Fundraising?

Assiniboia Downs can help.

When it comes to fundraising for your cause we have a sure bet for you.

We feature creative solutions to keep your costs down and profits up. We offer a unique facility that can accommodate any size function from 100 to 1000 with ample free parking.

We offer different and exciting ideas to help you raise money in a fun way. From casual gatherings to formal dinners, we can customize any event.

Our personalized service will ensure your event is a success. Contact Manley Chan at 204-885-3330 ext 208 or email

mchan@asdowns.com for more information and to schedule your fundraising event.

Assiniboia Downs has been active with support in the Winnipeg community for over 50 years.





ASINIBOIA Downs

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