

CATERING & RENTALS

ASINIBOIA Downs
GAMING & EVENT CENTRE

Banquets
Trade Shows
Hall Rentals
Meeting Spaces
Restaurants



ASINIBOIA DOWNS
GAMING & EVENT CENTRE

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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, concerts, celebrations of life 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 Sales Office at (204)885-3330 ext 208. 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 30 to 300 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 for up to 1,000 people. 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.

Trackside Patio or Trackview Gallery

Watch the horses thunder down the track from a semi-private area set up just for your group. Book one of these areas, either on the tarmac or up in the grandstand.

Terms & Conditions

Prices

All menu prices are subject to PST, GST, and a 15% gratuity. Rental prices are subject to PST and 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 40 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 \$1,000 or 50% 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.



Rental Charges

Rooms available for rental

Main Level

Meeting Room
Trade Shows
Special Events

Third Level

Meeting Room
Trade Shows
Special Events

Parking Lot & Event Parking Rentals

Specialty Rentals

Water Truck
Bobcat/Forklift
Lift/Heavy Forklift
Snow Plowing
Video & Camera Crew

Finish Line Banquet Room

Meeting room
Trade Shows
Special Events

Lobby

Trade Shows
Special Events

Contact sales office for current rental prices

Additional Rentals Starting at

Chair	\$2 per day
8' Table	\$10 per day
Round Table	\$10 per day
Chair Cover	\$3.50
Extra Linen	\$3 each
Extra Skirting	\$10 each
Extra Pipe and Drape	\$15 for 12 feet
Centerpieces	\$10 each
Partitions	\$20 each
Stanchions	\$10 each
Easels	\$10 each
Screen	\$25
Projector	\$100
Microphone & Sound System	\$100
Wireless Internet	\$100 per day
Delineator	\$5 each
Outdoor Fencing	\$10/panel (10ft.)
Housekeeping	\$20/hr
Electrician	\$100/hr
Security	\$25/hr
Event Staff	\$20/hr
Garbage Removal	\$300/Trailer Load
Electricity	\$150 per day/per floor
WIFI	FREE

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



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 of the winning horse with a beautiful halter and congratulate the winning jockey and trainer. Receive a framed matted photograph for a memory that will last a lifetime. A priceless experience for only \$199.95 (plus taxes).

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





Breakfast Buffets

Coffee & Muffins

Assortment of fresh muffins
Coffee and tea
\$7.95 per person

Starting Gate Breakfast

Chilled fruit juices
Assortment of fresh muffins,
pastries, and croissants
Assorted yogurt cups
Sliced fresh fruit
Coffee and tea
\$15.95 per person

The Working Breakfast

Chilled fruit juices
Assortment of fresh muffins,
pastries, and croissants
Fresh scrambled eggs
Bacon and sausage
Hash browns
Coffee and tea
\$24.95 per person

Eggs Benedict Bar

Poached eggs
English muffins
Back bacon
Spinach & mushroom
Hollandaise sauce
Bearnaise sauce
Bacon and sausage
Hash browns
\$29.95 per person

Brunch & Enhancements

Superfecta Brunch

Chilled fruit juices
Assorted muffins and pastries
Choice of salads
Scrambled eggs
Bacon and sausage
Hash browns
Waffles or pancakes
Choice of one carvery with condiments
Choice of one entrée
Choice of one vegetable
Assorted desserts
Coffee and tea
\$38.95 per person

Add an eggs benedict bar or omelet station to your breakfast or brunch for an additional \$10 per person

Enhancements & Breaks per person

Assorted individual yogurt \$2
Fresh whole fruit \$2
Seasonal sliced fresh fruit \$4
Assorted juice bar \$3
Coffee \$3
Coffee refresh \$3
Fresh baked muffins \$3
Assorted Danish pastries \$3
Assorted croissants \$3
Jumbo cookies \$18/dz
Granola bars \$2
Jumbo cinnamon buns \$4
Bacon or sausage \$4
Scrambled eggs \$4
Oatmeal \$3
Popcorn (bag) \$3
Potato chips (basket) \$3
Pretzels (basket) \$5



Buffets

The Deli Bar

We use freshly baked City Bread

Creamy coleslaw
Broccoli Mandarin salad
Caesar salad
Deli Turkey Breast
Black Forest Ham
Corned beef
Tuna Salad
Egg Salad
Lettuce, sliced tomato, cucumber,
shaved red onion
An assortment of Bothwell cheeses
Pickles
Condiments
Coffee and tea

\$25.95 per person

Add Soup \$4

Add Vegetable Tray \$4

Add Dessert \$6

Win Buffet

Freshly baked rolls and butters, local
dill pickles, sweet mix pickles and
beet. Kolbassa and cheddar.

Choice of two salads
Caesar salad
Potato salad
Creamy coleslaw
Vinaigrette salad
Creamy macaroni salad

Choice of two entrees
Marinated chicken breast in a
rosemary lemon broth
Chicken breast in a red pepper cream
sauce
Roast pork loin in an apple cream
sauce
Chicken tenders with honey dill
Meatballs in a mushroom gravy
Perogies served with caramelized
onions & sour cream
Penne in an Italian sausage marinara

Choice of one starch option
Mashed potatoes, baby red potatoes
with dill butter, herb roasted
potatoes

Chef's choice of vegetable

Dainties

Coffee & tea

\$34.95 per person



Quinella Buffet

(Minimum 40 people)

Freshly baked rolls and butters, local dill pickles, sweet mix pickles and beet. Kolbassa and cheddar.

Choice of three salads

Caesar salad

Greek vegetable salad

Potato salad

Dijon bacon asparagus salad

Golden beet salad

Broccoli mandarin salad

Creamy coleslaw

Choice of three entrees

Marinated chicken breast in a rosemary lemon broth

Chicken breast in a red pepper cream sauce

Roast pork loin in an apple cream sauce

Chicken tenders with honey dill

Meatballs in a mushroom gravy

Perogies served with caramelized onions & sour cream

Penne in an Italian sausage marinara

Roast striploin

Choice of one starch option

Mashed potatoes, baby red potatoes with dill butter, herb roasted potatoes

Chef's choice of vegetable

Dainties and fresh fruit

Coffee & tea

\$44.95 per person

Triactor Buffet

(Minimum 40 people)

Freshly baked rolls and butters, local dill pickles, sweet mix pickles and beet. Kolbassa and cheddar.

Choice of three salads

Caesar salad

Greek vegetable salad

Potato salad

Dijon bacon asparagus salad

Golden beet salad

Broccoli mandarin salad

Creamy coleslaw

Choice of three entrees

Marinated chicken breast in a rosemary lemon broth

Chicken breast in a red pepper cream sauce

Roast pork loin in an apple cream sauce

Maple BBQ salmon in dill sauce

Meatballs in mushroom gravy

Certified Angus Beef prime rib carvery

Choice of one starch option

Mashed potatoes, baby red potatoes with dill butter, herb roasted potatoes

Chef's choice of vegetable

Cakes and fresh fruit

Coffee & tea

\$56.95 per person

Enhancements

Contact Sales Office for pricing

HOT BAVARIAN PRETZEL BAR

Served with sriracha cheddar dip, garlicky ranch sauce, rich marinara and parmesan cheese dip.

POUTINE BAR

Traditional style, mexi fries, roadhouse chili and bacon cheddar fries.

SPORTS BAR BUFFET

Chicken fingers, mozzarella sticks, spring rolls and battered mushrooms. Fresh vegetables, chips and dip.

THIN CRUST TWO TOPPING PIZZA

Choice of toppings: pepperoni, ham, bacon, mushrooms, peppers, onions, pineapple. Served with Caesar salad.

TACO & NACHO BAR

Flour tortillas, nacho chips, melted cheese, ground beef, carnitas pork, tomatoes, green onions, peppers, jalapenos, guacamole, sour cream and salsa.

GRILLED CHEESE THREE WAYS

Traditional, bacon and tomato, white cheddar jalapeno with ketchup, roadhouse sauce and sriracha dip.



Plated Meals

Lunch

*Includes one starch, one vegetable, coffee and tea.

Upgrade to add a soup or salad for \$4 per person.

Upgrade to add a dessert for \$5 per person.

All pricing per person.

BBQ Chicken with herbs and garlic*

Marinated tender, flavourful slow roasted chicken thighs.

\$30

Pork Loin*

Pork loin served with a red wine demi.

\$30

Open Faced Prime Rib Sandwich*

6 oz. shaved prime rib served on toasted garlic bread and topped with a mushroom peppercorn au jus.

\$32

Lasagna

Beef or vegetable lasagna baked fresh and loaded with cheese. Served with garlic bread.

\$26

Chicken Parmesan

Chicken breast topped with a rich marinara sauce and baked mozzarella. Served with cheese tortellini tossed in our house tomato sauce.

\$30

Bagged 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, a bag of chips and canned pop or bottled water

\$22

Dinner

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

Marinated Chicken Breast Supreme

Baked in savoury lemon and rosemary broth
\$39

Seared and Braised Chicken Breast Supreme

Topped with a red pepper cream sauce.
\$39

New York Roast Striploin

8 oz. garlic rubbed tender beef carved and topped with red wine mushroom sauce.
\$44

Oven Roasted Pork Loin

Seasoned and tender, served with apple onion tarragon cream sauce.
\$37

Prime Rib

8 oz. Certified Angus prime rib of beef served with Yorkshire pudding and topped with peppercorn au jus.
\$48

Maple BBQ Atlantic Salmon

Served with choice of a dill cream sauce or white wine broth.
\$40

Manitoba Pickerel

Baked with fresh dill and garlic butter.
\$40

Beef Tenderloin

Rubbed in house spices, seared and sliced into medallions. Topped with our green peppercorn sauce.
\$52

Chickpea Curry

Tomatoes, onions, chickpeas cooked with coconut, served with mango chutney and yogurt cucumber condiment on a bed of basmati rice.

\$36

Vegetable Lasagna

Tender noodles, vegetables in a cream sauce, mozzarella baked.

\$35

Combo Plate

Grilled 6 oz. chicken breast, 6 oz. NY roast striploin, or 5 oz. salmon fillet.

Choice of two \$54

Choice of three \$66

Add additional soup or salad for **Plated Meal selections**

Soup Selections

Classic tomato soup with basil oil

Chicken vegetable orzo

Signature beef barley

Cream of mushroom with a pesto crouton

Minestrone

Salad Selections

Caesar salad

Vinaigrette salad

Golden beet salad

Dijon bacon asparagus salad

Vegetable Selections

Contact the group sales office for the Chef's choice of seasonal fresh vegetables.

Potato Selections

Oven roasted mini reds, steamed baby reds with creamy dill, creamy garlic mashed potato, ASD cheddar stuffed potato.

Contact our group sales office for current dessert selections.

Receptions

Deluxe Reception

- Hot and cold hors d'oeuvres, salads and sweets
- Spring rolls with sweet chili sauce
- Beef Wellington
- Thai chicken skewers with spicy dip
- Smoked salmon pizza

- Golden beet salad
- Creamy macaroni salad
- Dills, sweet mix pickles and beets
- Kolbassa and cheddar cheese

- Dainties and cookies
- Fresh fruit and berries

\$34.95 per person



Canapies and Hors D'Oeuvres

We offer a variety of seasonal hot and cold finger foods for your event.

- Maple BBQ salmon skewers with saffron dip
- Thai chicken with red curry dip
- Sweet chili spring rolls
- Jumbo cocktail shrimp
- Beef and chicken Wellington
- Hot Italian sausage with queen olives
- Empanadas

Contact our sales office for prices.

Socials

Free facility rental*
Facilities for 100 to 1000 guests
Full selection bar - no corkage
Bartenders & servers provided
Full catering services
Tables & chairs
Security services
Free parking
Full clean up provided after event



***some conditions may apply**

Deluxe Social Fare

(Minimum 100 People)

City rye, dinner rolls & butter

Mayonnaise & mustard

Kolbassa, corned beef, turkey

Cubed Bothwell Cheese

Dill pickle slices

Vegetable tray

(carrot, celery, broccoli, radish, tomato with garlic dip)

BBQ Meatballs

\$9.95 per person

Social Fare

(Minimum 100 people)

City rye, dinner rolls & butter

Mayonnaise & mustard

Kolbassa, corned beef, turkey

Cubed Bothwell Cheese

Dill pickle slices

\$5.50 per person

Add pop or coffee bar -\$2 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 three 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
- ♥ Centerpieces, 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)

\$130 per person



- ♥ **Upgrades – for before or later**
 - Appetizers (spring rolls, chicken fingers, assorted cheese & vegetable platter) \$14 per person
 - Nacho Bar \$10 per person
 - Deli Bar \$12 per person
 - Poutine Bar \$10 per person
 - Mashed Potato Bar \$8 per person
 - Dainties & cake \$8 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

Enjoy the Festive Buffet in one of
our decorated banquet rooms!

Breads

- Freshly Baked Buns

Salads

- Caesar Salad
- Creamy Coleslaw
- Greek Vegetable Salad
- Bothwell Cheese
- Local Pickles, sweet mix pickles and beets

Accompaniments

- Green Beans Almondine
- Garlic Mashed Potatoes

Entrees

- Perogies with Sauteed Onion & Sour Cream
- Meatballs with Mushroom Gravy
- Sliced Ham with Dijon Cream Sauce
- Roast Turkey
- Apple, Onion, Tarragon Stuffing
- Turkey Gravy and Cranberry Sauce

Desserts

- Dainties, Cookies, Cakes and Pumpkin Pie
- Coffee & Tea

\$34⁹⁵

per person
PLUS TAXES AND GRATUITIES



**ASINIBOIA
DOWNS**

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