



Catering Menu



1-877-775-8259 | southbeachcasino.ca

As of July 2019 | Above prices do not include PST, GST and 15% service charge



Served Breakfast Selections

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

MINIMUM 15 GUESTS

EGGS LAKE WINNIPEG | \$17

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

EGGS BENEDICT | \$14

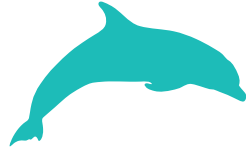
Toasted English Muffin
Poached Eggs
Manitoba Back Bacon
Hollandaise Sauce
Served With Fresh Fruit Cocktail
And Hash Browns

EAGLE EXPRESS | \$12

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

NATIVE SUN | \$12

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



Breakfast Buffet Specialties

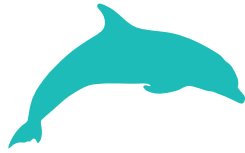
Breakfast Buffet Served With Preserves, Chilled Juice, Fresh Brewed Regular & Decaffeinated Coffee, Traditional & Herbal Tea.

BROKENHEAD BUFFET | \$15 (MINIMUM 15 GUESTS)

Sliced Seasonal Fresh Fruit And Berries With Fruit Yogurt Dip
Selection Of Breakfast Pastries
Fluffy Scrambled Eggs With Chives
Crisp Bacon, Ham And Maple Breakfast Sausage
Hash Brown Potatoes
Apple Cinnamon French Toast

THE CONTINENTAL - SOUTH BEACH STYLE | \$11 (MINIMUM 15 GUESTS)

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



Regional Lunch Selections

Three Course Express Lunch

All Lunch Selections Are Served With Soup Of The Day, Bannock, Chef's Choice Of Dessert And Fresh Brewed Tea And Coffee.

BISON MEATLOAF | \$18

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

STEAK SANDWICH | \$23

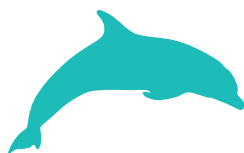
9 Ounce New York Strip With Bacon Cheddar Mashed Potato And Tobacco Onions

CHICKEN BURGER | \$16

Supreme Breast Of Chicken Lightly Brined In Seawater. Served With Onion Rings.

CORN MEAL ENCRUSTED PICKEREL | \$18

Served With Manitoban Wild Mix Rice And Vegetable Medley.



Lunch Buffet Specialties

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

MINIMUM 25 GUESTS

BBQ IN THE BREEZE | \$18

Potato Salad, Coleslaw And Caesar Salad
Potato Wedges
Smokies, Angus Beef Burgers With Condiments
Buttermilk Onion Rings
Fresh Buns
Watermelon Platter
Assorted Dainties

DELECTABLE DELI | \$18

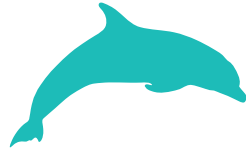
South Beach Caesar Salad, Pasta Salad, And Coleslaw
Egg Salad
Soup Of The Day
Kielbasa, Smoked Turkey Breast, Manitoba Smoked Beef and Ham
Bothwell Cheeses
Assorted Dainties
Selection Of Condiments
Artisan Breads

MAKING WAVES PASTA BUFFET | \$18

Choice Of Two Pasta Selections:
Spaghetti And Meat Balls, Fettuccine Alfredo or Italian Primavera
Tossed Salad, Caesar Salad
Minestrone Soup
Garlic Toast
Assorted Dainties

ORIENTAL | \$18

Asian Coleslaw and Nappa Cabbage Salad
Fried Rice
Chicken Stirfry and Honey Garlic Beef Skewers
Won Tons and Springrolls
Assorted Dainties



Dinner Entrées

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

PRIME RIB | \$39

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

CHICKEN WELLINGTON SOUTH BEACH STYLE | \$32

Chicken Stuffed With Mushrooms And Puff Pastry Encrusted. Served With Baby Roasted Potatoes And Vegetables.

LAKE WINNIPEG PICKEREL | \$30

Pretzel Crusted Pickerel With Tartar Sauce, Dill Mashed Potato And Fresh Seasonal Vegetables

PRAIRIE SKY CHICKEN | \$32

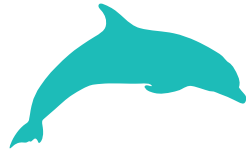
Bone In Chicken Breast With A White Balsamic Leek Sauce. Served With Duchess Potatoes And Seasonal Vegetables.

PORK TENDERLOIN "ASIAN STYLE" | \$32

Pork Tenderloin Medallions With A Sweet Peppercorn Sauce. Served With Fried Rice And Bok Choy

NEW YORK STRIP | \$34

9 Ounce New York Striploin Steak With Oven Roasted Mushrooms, Whipped Garlic Mashed and Seasonal Vegetables



Soups

Please select one

TOMATO BASIL

Lightly Creamed Roma Tomato
Soup Infused With Basil Pesto

FRENCH ONION

Sweet Onions And Beef Broth Slow
Simmered With Swiss Cheese Crouton

BEEF AND BARLEY

Smothered Beef, Barley
Vegetables And Herbs

CREAM OF MUSHROOM

Wild Mushrooms, Garlic, Bacon
Crumbs And Cream

Salads

Please select one

HOUSE SALAD

Cucumber Wrapped Spring Greens
With House Dressing

MEDITERRANEAN SPINACH

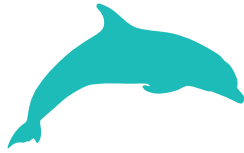
Fresh Spinach, Prosciutto Ham, And Feta
Cheese Tossed With Seasonal Vegetables
And White Balsamic Dressing

THE WEDGE

Iceberg Lettuce With Seasonal Vegetables,
Crisp Bacon, And Aged Cheddar Cheese,
Drizzled With Our House Made
Buttermilk Ranch 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
OLD FASHIONED MAPLE CARAMEL CRÉME
PANNA COTTA WITH BLUEBERRIES
FRESH SEASONAL FRUIT PLATE
ASSORTED DAINTY PLATTERS
CHOCOLATE TULIP WITH STRAWBERRIES ROMANOFF
BELGIAN CHOCOLATE MOUSSE WITH VANILLA SAUCE

Custom Menus

Executive Director of Food & Beverage, Richard de Krijger, 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

\$35 PER PERSON (MINIMUM 30 GUESTS)

Not valid for weddings. Please see Wedding Package Page.

Hot Entrée

Please select two

CHORIZO SAUSAGE
MAPLE GLAZED SALMON
PRETZEL CRUSTED PICKEREL
BISON MEATLOAF
MINI CHICKEN CORDON BLUE
MINI VEAL CORDON SWISS
CHICKEN SKEWER SOUVLAKI
MEATBALLS IN HERBED GRAVY
CHICKEN BREAST MARSALA

Potato

Please select one

GARLIC MASHED
LEMON ROASTED YUKON GOLD
BABY POTATO WITH DILL
SCALLOPED
CHEDDAR & BACON MASHED

Starch

Please select one

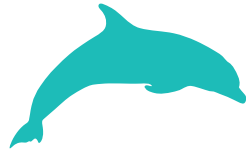
MANITOBAN WILD MIX RICE
RICOTTA TORTELLINI WITH PEAS
AND TRUFFLE
PEROGIES WITH CANDIED ONIONS
AND SOUR CREAM

Vegetable

Please select two

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

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South Beach Dinner Buffet

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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,
Pasta Salad And Chopped Salad
Antipasto Platter Or Seafood Platter
Fresh Brewed Regular & Decaffeinated
Coffee and an International Selection of Tea

Dessert

ASSORTED DESSERTS AND FRUIT PLATTER

Additional Carvery Items

Upgrade your Carvery

PRIME RIB AU JUS

Add \$8.00 Per Person

CROWN ROAST OF PORK

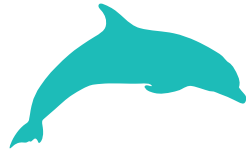
Add \$5.00 Per Person

ROASTED RACK OF LAMB

Add \$12.00 Per Person

SUCCULENT BEEF TENDERLOIN

Add \$17.00 Per Person



Reception Platters

PRICED PER PERSON

FRESH FRUIT DISPLAY | \$8

Sliced Seasonal Fresh Fruits And Berries With Poppy Seed Yogurt Dip

VEGETABLE CRUDITÉS | \$6

Garden Fresh Vegetables With House Made Buttermilk Ranch

DOMESTIC CHEESE

AND CRACKER DISPLAY | \$9

Assortment Of Bothwell Cheeses With Pepper Jelly And Trio Of Crackers

DELECTABLE DELI PLATTER | \$10

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

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

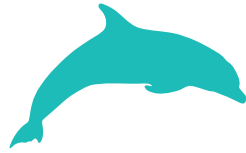
PER DRINK | \$2

Baked Goods

ASSORTED PASTRIES | \$2

ASSORTED COOKIES | \$2

ASSORTED MUFFINS | \$3



Bar Services

Blush

WOOD BRIDGE WHITE ZINFANDEL
BOTTLE | \$28

Sparkling

FLOR PROSECCO ITALY
BOTTLE | \$37

House Red Wine

LUIS FELIPE EDWARDS CABERNET SAUVIGNON CHILI
HEART OF HEARTS SHIRAZ AUSTRALIA
COPPERIDGE MERLOT CALIFORNIA
BOTTLE | \$28

House White Wine

LUIS FELIPE EDWARDS SAUVIGNON BLANC CHILI
OGGI PINOT GRIGIO ITALY
SUTTER HOME WHITE ZINFANDEL CALIFORNIA
BOTTLE | \$28

House Wine

GLASS | \$5.75

Premium White Wine

VINELAND SEMI-DRY RIESLING
NIAGRA CANADA
NEW HARBOUR SAUVIGNON BLANC
NEW ZEALAND
BOTTLE | \$37

Premium Red Wine

NK'MIP MERLOT
OKANAGAN VALLEY CANADA
CHATEAU CURTON LA PERRIERE
BORDEAUX
BOTTLE | \$37

Domestic Liquor

OUNCE | \$5.75

Domestic Beer

GLASS | \$5.75

Punch

(Serves 20 to 25 persons)

WITH ALCOHOL | \$85

NON-ALCOHOLIC | \$30

Premium Liquor

GLASS | \$6.75

Prices listed do not include any applicable taxes or any M.B.L.L. fees. Prices listed are effective November 2015 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 | \$10

PER EACH CHILD 12 AND UNDER | \$5

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 & Lotteries. 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.B.L.L. 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.