

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 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 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

Finish Line Banquet Room

Meeting room
Trade Shows
Special Events

Third Level

Meeting Room
Trade Shows
Special Events

Lobby

Trade Shows
Special Events

Parking Lot & Event Parking Rentals

Contact sales office for current rental prices

Specialty Rentals

Water Truck

Snow Plowing

Bobcat/Forklift

**Video & Camera
Crew**

Lift/Heavy Forklift

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 (x277).





Breakfast Buffets

Coffee & Muffins

Assortment of fresh muffins.
Coffee and tea
\$8 per person

Starting Gate Breakfast

Chilled fruit juices
Assortment of fresh muffins,
pastries, and croissants
Assorted yogurt cups
Sliced fresh fruit
Coffee and tea
\$16 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
\$22 per person

Eggs Benedict Bar

Poached eggs
English muffins
Back bacon
Spinach & mushroom
Hollandaise sauce
Bearnaise sauce
Bacon and sausage
Hash browns
\$30 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
\$36 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 \$16/dz
Granola bars \$2
Jumbo cinnamon buns \$3.5
Bacon or sausage \$4
Scrambled eggs \$4
Oatmeal \$3
Popcorn (bag) \$3
Potato chips (basket) \$3
Pretzels (basket) \$5



Buffets

The Deli Bar

We only 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

\$24 per person

Add Soup \$3

Add Vegetable Tray \$3

Add Dessert \$5



Win Buffet

Freshly baked rolls and butters

Vegetable platter
Pickle tray
Choice of two salads
Fresh green salad with 2 dressings
Caesar salad
Potato salad
Vinaigrette Salad
Coleslaw

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

\$29 per person

Quinella Buffet

(Minimum 40 people)

Freshly baked rolls and butters

Vegetable platter

Pickle tray

Assorted cheese platter

Choice of three salads

Fresh greens & dressings

Caesar salad

Potato salad

Coleslaw

Vinaigrette Salad

Broccoli mandarin salad

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 a Italian sausage marina

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

\$37 per person

Triactor Buffet

(Minimum 40 people)

Freshly baked rolls and butters

Vegetable platter

Pickle tray

Assorted cheese platter

Choice of three salads

Fresh greens & dressings

Caesar salad

Potato salad

Dijon bacon asparagus salad

Vinaigrette salad

Golden Beet salad

Broccoli mandarin salad

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 onion
cream sauce

Maple BBQ Salmon in dill sauce

Meatballs in a 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

\$46 per person

Enhancements

Contact Sales Office for pricing

Fresh Pasta Bar

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

Omelette Station

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

Seafood Station

Choice of mussels or prawns with Sambuca cream, white wine & garlic or spicy marinara sauce made to order.

Slider Bar

Choice of pulled pork, sliced prime rib 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.

Custom Poutine Bar

Fries, gravy, cheese curds, mixed cheese, chives, sour cream, bacon, chicken, chili, cheese sauce, salsa, diced tomatoes and so much more.

Nacho Bar

Fresh tortilla chips, cheese sauce, chili, diced tomatoes, diced onions, salsa, sour cream, hot sauce refried beans and jalapenos.

Taco Bar

Hard & soft taco shells, shredded cheese, beef, chicken, diced tomatoes, dices onions, salsa and sour cream.

Custom Charcuterie Board
Vegetable tray
Local & imported cheese tray
Local diced social style cheese tray
Pickle tray
Dainties
Deli meat tray
Peel & eat shrimp



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 chicken thighs and slow roasted .

\$25

Pork Loin*

Pork loin served with a red wine demi.

\$26

Open Faced Prime Rib Sandwich*

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

\$28

Lasagna

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

\$24

Chicken Parmesan

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

\$27

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

\$20

Dinners

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 & rosemary broth.
\$36

Seared & Braised Chicken Breast Supreme

Topped with a red pepper cream sauce.
\$36

New York Roast Striploin

8oz. garlic rubbed tender beef carved and topped with a red wine mushroom sauce.
\$38

Oven Roasted Porkloin

Seasoned and tender served with apple onion tarragon cream sauce.
\$34

Prime Rib

8 oz. Certified Angus prime rib of beef served with Yorkshire pudding and topped with peppercorn au jus.
\$42

Maple BBQ Atlantic Salmon

Served with a choice of a dill cream sauce or white wine broth.
\$37

Manitoba Pickerel

Baked with fresh dill and garlic butter.
\$38

Beef Tenderloin

Rubbed in house spices, seared and sliced into medallions. Topped with our green peppercorn sauce.
\$44

Chickpea Curry

Tomatoes, onions, chickpeas cooked with coconut, served with mango chutney and yogurt cucumber condiment on a bed of basmati rice.
\$32

Vegetable Lasagna

Tender noodles, vegetables in a cream sauce, mozzarella baked.
\$32

Combo Plate

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

Choice of two \$46

Choice of three \$54

*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 department for current dessert selections.

Receptions

Deluxe Reception

Assorted sandwiches with a selection of fresh breads made with deli meats
Turkey, corned beef, ham, kielbasa

Egg salad & tuna salad

Cheese tray

Dill pickle platter

Assorted cheese platter

Vegetable tray

Fresh fruit platter

Dainties

Coffee & tea

\$28 per person



Hot Hors D'oeuvres

Per dozen unless otherwise stated

Chicken wings \$18/lb

Chicken fingers (with honey dill) \$22

Spring rolls \$18

Mini quesadillas

Pot stickers \$22

Chicken, pork, beef or veggie skewers

Samosas \$28

Breaded butterflied shrimp \$22

Shrimp purses \$22

Canapés

Per dozen

Pagoda Spoons \$32

- Sweet potato with bacon and cream
- Smoked duck with grilled pear and shaved fennel
- Seafood medley

Crustinis

- Bruschetta \$18
- Shaved beef with horse radish drizzle \$22
- Grilled vegetable \$15

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)

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

\$7.95 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)

\$4.95 per person

Add pop or coffee bar - \$1.50 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
- ♥ **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)

\$120 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

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
- Meatballs with Mushroom Gravy
- Roast Turkey
- Cranberry & Apple Stuffing
- Homemade Cranberry Sauce & Turkey Gravy
- Carved Festive Ham with Grainy Dijon Sauce

Desserts

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

\$31⁹⁵

PER PERSON
PLUS TAXES AND GRATUITIES



**ASINIBOIA
DOWNS**

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