

Catering to the Arts

House Policies and Information

Thank you for considering the Conexus Arts Centre. To ensure your successful function, the following guidelines and services are in place.

Menu items: The Conexus Arts Centre's catering department can prepare custom menus to suit any taste or occasion. Special accommodation can be made for any dietary or individual needs upon request. Meals for children ten years and under are available at a reduced rate.

Please note that all menu prices quoted do not include GST and the 15% Service Charge.

Food and Function Guarantees: All menu and final arrangements should be made at least four weeks prior to your scheduled event date. A guaranteed number of guests attending the function must be submitted two business days prior to your event. Failing this, billing will be based on the estimated number of guests at the time of booking or the number of people who attend, whichever is greater.

The Conexus Arts Centre reserves the right to provide an alternate function room. Cancellation of your booking within one week prior to your event may result in cancellation charges equivalent to 50% of the total estimated revenue; within three days prior 75% of the total estimated revenue, and within one day 100% of the total estimated revenue will apply.

Beverage and bar information: Due to Saskatchewan Liquor laws, alcohol service is not permitted prior to 9:30 a.m. or after 2:00 a.m. (noon to 2:00 a.m. on Sundays and Holidays.)

The Conexus Arts Centre is Unique in many ways
The most unique aspect of our operation is the fact that when you host your event at the Conexus Arts Centre you benefit...

Professional theatre facilities are very costly to operate. The Conexus Arts Centre relies heavily on catering and convention business to help support our performing arts theatre. It is through this support by our catering and convention clients that the Art Centre is able to offer a wide variety of professional arts and entertainment.

This also provides the opportunity for hundreds of Saskatchewan artists to showcase their talents on one of the finest stages in Canada.

By hosting your event at the Conexus Arts Centre you are helping make it possible for local orchestras, youth bands, choirs, dance organizations, school groups and many more to enjoy the memorable experience of performing in our magnificent theatre.

Let us create a memorable event for you.

THE CUISINE

Renowned Executive Chef; Leo Pantel and his culinary team have prepared innovative and tantalizing cuisine for Her Royal Highness, Queen Elizabeth, former U.S. President, Bill Clinton, performers including Bill Cosby, B.B. King, Kenny Rogers and many more – and now for you....

Breakfast Buffet Service

Please note: All Breakfast Buffets have a 25 guest minimum – if minimum indicated is not met a \$110.00 labour charge will be added.

Continental

Selection of Muffins, Danish, Croissants and Breakfast Breads fresh from the Centre's bakery

Fruit preserves and Marmalade

Sliced Fresh Fruit

Assorted juices, fresh brewed regular and decaffeinated coffee and International and herbal teas.

\$9.25 per person plus GST and 15% Service Charge

Down to Business

Selection of Muffins, Danish, Croissants and Breakfast Breads fresh from the Centre's bakery

Butter, Fruit Preserves and Marmalade

Sliced Fresh Fruit

Individual Yoghurts

Assorted juices, fresh brewed regular and decaffeinated coffee and International and herbal teas.

\$10.25 per person plus GST and 15% Service Charge

New York Flair

Assorted Bagels
Flavoured Cream Cheeses
Butter and Fruit Preserves
Sliced Fresh Fruit
Assorted juices, fresh brewed regular and decaffeinated coffee and
International and herbal teas.

\$10.50 per person plus GST and
15% Service Charge

Wakeup Buffet

Fluffy scrambled eggs topped with
chives, tomatoes and cheddar cheese
Crispy Bacon and Smoked Beef Sausage
Savoury Fried Potatoes
Selection of Muffins, Danish, Croissants and Breakfast Breads fresh from
the Centre's bakery
Butter, Fruit Preserves and Marmalade
Assorted juices, fresh brewed regular and decaffeinated coffee and
International and herbal teas.

\$12.25 per person plus GST and 15% Service
Charge

Add \$2.00 per person plus GST and Service Charge after 10:00am

Premium Breakfast Buffet

Selection of Muffins, Danish, Croissants and Breakfast Breads fresh from the Centre's bakery with Butter, Fruit Preserves and Marmalade

Fluffy Scrambled Eggs

Oven Baked Ham, Crispy Bacon and Smoked Beef Sausage

Savoury Fried Potatoes

Sliced Fresh Fruit

Selection of Canadian Cheese

Assorted juices, fresh brewed regular and decaffeinated coffee and International and herbal teas.

\$13.50 per person plus GST and 15% Service Charge

Add \$2.00 per person plus GST and Service Charge after 10:00am

Deluxe Brunch Buffet

50 guest minimum

Selection of Muffins, Danish, Croissants and Breakfast Breads fresh from the Centre's bakery with Butter, Fruit Preserves and Marmalade

Mixed Seasonal Greens and dressing

Pasta Salad, Blended Broccoli Slaw with sunflower seeds

Smoked fish platter

Assortment of European and Domestic Cheese and Relishes

Fluffy scrambled eggs topped with chives, tomatoes and cheddar cheese

Savoury Fried Potatoes

Oven Baked Ham, Crispy Bacon and Smoked Beef Sausage

Belgian Waffles and assorted accompaniments

Chicken breast in a light cream sauce

Chef's selection of fresh vegetables

Fresh fruits, selection of cakes and home baked pastries

Fresh brewed regular and decaffeinated coffee and International and herbal teas, Assorted Fruit Juices

\$19.95 per person plus GST and 15% Service Charge

Plated Breakfasts

The Lakeshore

25 guest minimum

Selection of Muffins, Danish, Croissants and Breakfast Breads fresh from the Centre's bakery, Butter, Fruit Preserves and Marmalade

Fluffy Scrambled eggs with chives

Savoury Fried Potatoes

Herbed half tomato,

Your choice of Chicken Sausage, Maple Smoked Bacon, or Italian sausage patties

Fresh brewed regular and decaffeinated coffee and International and herbal teas.

\$14.25 per person plus GST and 15% Service Charge

Scrambled Eggs Benedict

25 guest minimum

Scrambled eggs with honey cured ham served on a white or Whole Wheat English muffin with traditional Hollandaise, Savoury Fried Potatoes and asparagus garnish.

\$16.50 per person plus GST and 15% Service Charge

The Gaurneu

25 guest minimum

Low Fat Fruit Yoghurt, French Toast or Pancakes with Maple Syrup, berry compote, your choice of Chicken Sausage, Smoked Bacon, or Italian sausage patties (Add an extra meat selection for \$1.00 per person)

\$13.75 per person plus GST and 15% Service Charge

BREAKFAST ENHANCEMENTS

In addition to your ordered breakfast selections

Toaster Station

Whole Wheat and White Toast, English Muffins and Bagels, butter, preserves and cream cheese

\$3.50 per person plus GST
and 15% Service Charge

Sides

Savoury Fried Potatoes \$2.00 per person
Assorted Breakfast Breads- \$ 2.00 per person
Fresh Sliced Fruit- \$2.25 per person
Whole Fresh Fruit – \$2.25 per piece
Assorted Low Fat Yoghurts- \$2.50 per person
Fluffy Pancakes- \$3.00 per person
French Toast- \$3.50 per person
Corned Beef Hash- \$3.50 per person
Warm Breakfast Burritos- \$5.25 per person
Mushroom Spinach Quiche- \$4.95 per person

Cereal Bar

Assorted selection of popular boxed cereals with toppings (to include fresh berries, fruit, granola and nuts) served with Skim and 2% milk.

\$3.50 per person plus GST and
15% Service Charge

Hot Breakfast Additions

Breakfast Sandwich Station: Fluffy Scrambled eggs with choice of sausage patties, bacon, assorted cheese – served on your choice of flour tortillas, croissants or bagels.

\$6.25 per person plus GST and 15% Service Charge

English Muffin Sandwich: Egg and cheese with bacon, ham or sausage.

\$6.75 per person plus GST and 15% Service Charge

Biscuit Sandwich: Egg and Cheese with choice of bacon, ham or sausage.

\$6.50 per person plus GST and 15% Service Charge

MORNING ADDITION COLD BEVERAGES

Carafes of Assorted Juice:

Orange Juice	\$12.75
Grapefruit Juice	\$12.75
Apple Juice	\$12.75
Cranberry Juice	\$15.00

Ice Tea	\$12.75
Lemonade	\$12.75

All prices plus GST and 15% Service Charge

Individual Crystal Lite Packages - \$.50 pkg

Bottles (individual servings)	
Water	\$2.75
Orange Juice	\$3.50
Grapefruit Juice	\$3.50
Apple Juice	\$3.50
Cranberry Juice	\$3.50
Ice Tea	\$3.50
Lemonade	\$3.50

All prices plus GST and 15% Service Charge

LUNCHEON BUFFET SERVICE

Please note: Luncheon Buffets have a 25 guest minimum unless otherwise noted, if minimum indicated is not met a \$110.00 labour charge will be added.

Sandwich Buffet

Hot soup of the day
Assorted Hearty Quarter Sandwiches and wraps (including vegetarian)
With relishes, Assorted Pastries, Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$10.50 per person plus GST and 15% Service Charge

Deli Sandwiches

Blended greens with Signature Dressings
Tuscan Navy Bean Soup with Garlic Pesto
Fococcia and Ciabatta Sandwiches filled with:
Roast Beef with Honey Mustard and tomato
Italian Salami with Arugula
Mozzarella with Ham and Pimento
Egg Salad with lettuce and Cucumber
Fresh Fruit Cocktail
Tiramisu Coupe with Biscotti
Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$14.25 per person plus GST and 15% Service Charge

Country Buffet

Minimum 50 guests

Country Buns and rolls

Caesar Salad with croutons and creamy dressing

Traditional Pasta Salad

Country Style Potato Salad

BBQ Pork and BBQ Chicken with appropriate condiments

Homemade Fruit Pies

Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$14.50 per person plus GST and 15% Service Charge

Saskatchewan Buffet

Minimum 50 guests

Basket of Breads, Rolls and Butter. Mixed Seasonal Greens and Dressings, Garden Fresh Vegetable Display with Dip, New Potato Salad, Creamy Coleslaw, Marinated Vegetable Salad, Roast Baron of Beef in a Mushroom Sauce, Seared Breast of Chicken in a Light Tomato Sauce. Rice Pilaf OR Oven Roasted Potatoes, Chef's selection of Fresh Vegetables, selection of Pastries, Mousse, Cakes and Fruit. Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$16.50 per person plus GST and 15% Service Charge

Build your own Sandwiches

Minimum 25 guests

Deli platter to include lean roast beef, oven roasted breast of turkey, baked honey ham and Genoa salami, Provolone, Swiss and Cheddar Cheeses, Sliced bread and sandwich rolls, lettuce, sliced tomato, red onion, Kosher style dills and appropriate condiments, red and Yukon gold potato salad, tossed salad with dressings. Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$16.50 per person plus GST and 15% Service Charge

Tex-Mex Fajita Bar

Minimum 50 guests

Marinated Carne Asada Style Steak
Grilled Chicken Breast with Sautéed Peppers and Onions
Tomato and cucumber Salad with Chipotle Ranch Dressing
Southwest whole grain orzo salad
Fiesta Rice and Ranch Style Beans
Warm Flour Tortillas
Pico De Gallo
Avocado Cream
Appropriate condiments
Fresh Fruit cocktail
Lime Margarita Pie
Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$16.95 per person plus GST and 15% Service Charge

Tuscany Buffet

Minimum 50 guests

Fresh Roma Tomato and Mozzarella Salad

Topped with Fresh Basil and Balsamic Vinaigrette

Caesar Salad with Garlic Croutons Shredded Parmesan Cheese

Garlic Roasted Chicken with a Tomato-basil Pomodoro sauce

Penne Puttanesca with roasted Mediterranean Vegetables

Italian sausage

Fresh Garlic Bread Sticks

Marinated Fresh Fruit Cocktail

Chocolate Espresso Cake

Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$17.50 per person plus GST and 15% Service Charge

Centre Salad Bar

Minimum 50 guests

Choose one salad from Section A and two salads from Section B for a Light and Healthy Luncheon – Served with fresh baked artisan breads and butter. Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$14.50 per person plus GST and 15% Service Charge

Salad Bar Section A Choices

•Choose one:

Grilled Chicken Caesar Salad

Grilled Chicken breast tops chopped hearts of Romaine, Parmesan Cheese, Garlic seasoned croutons, creamy Caesar dressing. OR

Smoked Salmon Salad

Smoked Salmon, seasonal mixed greens, crumbled cheese, sliced red onion, ripe Roma Tomatoes.

Salad Bar Section B Choices

Choose Two:

New Potato Salad:

Classic Potato Salad made with baby red potatoes and a creamy dill dressing

Italian Sun Dried-Tomato Salad,

Penne Pasta with Pesto, Olives, Parmesan and Baby Mozzarella
Cheese

Harvest Greens Salad

Seasonal Mix of Greens with Gorgonzola Cheese, Candied Walnuts,
Dried Fruit and Garlic Seasoned Croutons, House Vinaigrette

Golden Jewel Couscous

Couscous, lentils and grains with Toasted Cashew Nuts and
Raisins

Classic Caesar Salad

With chopped hearts of Romaine, Parmesan Cheese and Garlic
Seasoned Croutons and Creamy Caesar Dressing

Greek Salad

Hearts of Romaine, Roma Tomatoes, European Cucumbers,
Red Onion, Crumbled Feta Cheese, Kalamata Olives, Herb
Vinaigrette.

Pacific Rim Experience

Minimum 50 guests

Thai Coconut chicken soup, oriental noodle salad with cashews, pot stickers and spring rolls, beef sautéed with broccoli, Asian marinated chicken served with a sweet-and-sour sauce, stir-fried vegetables, fried rice, traditional fortune cookies and orange blossom cake. Fresh Fruit, Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$19.50 per person plus GST and 15% Service Charge

Buffet Luncheon Dessert Choices

Buffet Luncheon Dessert Options

Choose your dessert to complete your luncheon – included with your meal

The Cookie Jar

Assorted Colossal cookies, brownies and dessert bars

Sweet Treats

Assorted pastries, mousse with chocolate sauce

Plated Luncheons

Chefs Salad Plate

25 guest minimum

Elegant Green Salad Heavily Garnished and Topped with Julienne of Ham, Turkey, Swiss, American, Hard Boiled Egg Wedges, Croutons and Choice of Dressing.

\$12.95 per person plus GST and 15% Service Charge

Stuffed Croissants

25 guest minimum

Choice of One:

Albacore tuna salad

Roast beef and provolone cheese

Smoked turkey with cranberry relish

Sliced honey-smoked ham and Jarlsberg Cheese

All sandwiches accompanied by pasta salad and seasonal fresh fruit salad. Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$14.50 per person plus GST and 15% Service Charge

Croissant Cold Plate

Choice of Chicken, Shrimp or Tuna Salad, Sliced Fresh Fruit, Chilled Garnishes and Marinated Vegetable Salad. Freshly Brewed Regular and Decaffeinated Coffee, International and Herbal Tea.

\$15.95 plus GST and 15% Service Charge

Asian Chow-Chop Salad

25 guest minimum

Fresh noodles with chicken, Napa cabbage, sprouts, red peppers, cucumbers, wonton strips and served with ginger peanut dressing.

Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$16.00 per person plus GST and 15% Service Charge

Greek Style Chicken Cold Plate

25 guest minimum

Pulled Marinated Chicken with Grecian Pasta Salads and Cold Garnishes, Olives, Feta Cheese and Fresh Pita Bread.

Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$12.50 per person plus GST and 15% Service Charge

Turkey Club Wrap

Wheat Tortilla Filled with Smoked Turkey, Bacon, Swiss Cheese, Lettuce, Tomato and Ranch Dressing served with Penne Pasta Salad.

Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$12.50 per person plus GST and 15% Service Charge

Breast of Chicken

25 guest minimum

Premium grade quality chicken breast prepared in one of the following ways: Complete with: Chef's blended grains and vegetables as well as blended seasonal greens with house dressing, rolls and butter and your choice of dessert from the luncheon dessert menu. Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

- Seared Thai Chicken Breast with Tomato-Chilli Jam
 - Breast of Chicken Picatta with tomato sauce and parmesan
 - Achiote Marinated Chicken with Black Bean Orange Salsa
 - Chicken Slovakia – skewered with Mediterranean seasonings
 - Teriyaki Chicken
 - Honey Glazed Chicken
 - Cranberry Chicken with a spicy cranberry sauce
- \$15.95 per person plus GST and 15% Service Charge

Black and Bleu Salad

Blackened Sirloin Steak Grilled, sliced and served over a bread of Field Greens with grape Tomatoes, Sliced Red Onion, Marinated Artichoke Hearts, Sliced Black Olives with Yellow Peppers and Crumbled Bleu Cheese. Served with a Balsamic Vinaigrette
Freshly brewed regular and decaffeinated coffee, International and Herbal teas.

\$15.95 per person plus GST and 15% Service Charge

PLATED LUNCHEON DESSERT OPTIONS

(Choose your dessert to complete your luncheon) included with meal

Fresh Fruit Flan
Mocha Mousse with Chocolate Sauce
White Chocolate Mousse
Traditional Carrot Cake with Cream Cheese
Icing
Tiramisu Coupe
Coconut Crème' Brule

Conexus Arts Centre, 200A Lakeshore Drive, Regina, SK S4S 7L3

Tel: 306-565-4500 Fax: 306-565-3274
www.conexusartscentre.ca

PLATED DINNERS

All Entrees served with Chef's selection of Fresh Vegetables, Salad, Buns and Butter, Choice of Dessert, Regular and Decaffeinated Coffee, International and Herbal Teas

BREAST OF CHICKEN MARSALA

Boneless skinless Chicken Breast sautéed in butter
with Sweet Marsala Wine Sauce with Mushrooms, Garlic Potato
\$18.95 per person plus GST and 15% Service Charge

MOROCCAN CHICKEN BREAST

With Bell Pepper Coulis and Almond Rice
\$18.95 per person plus GST and 15% Service Charge

PAN ROASTED CHICKEN BREAST

With Fresh herbs, grainy mustard sauce and roasted potatoes
\$18.95 per person plus GST and 15% Service Charge

CHICKEN BREAST PIZZIAOLA

With Tangy Tomato Basil Sauce and Herbed Gnocchi
\$21.95 per person plus GST and 15% Service Charge

CHICKEN BREAST WITH TIGER PRAWNS

With Sauce Piperade and Roasted Garlic Potatoes
\$22.95 per person plus GST and 15% Service Charge

CHICKEN BREAST and OVEN BAKED SALMON

With Teriyaki Sauce and Fried Rice and Vegetables
\$24.50 per person plus GST and 15% Service Charge

MEDITERRANEAN CHICKEN

Boneless Chicken Breast Brushed with Fresh Herbs Topped with Vine Ripened Tomato and Fresh Mozzarella Cheese, Lemon Roast Potatoes
\$24.95 per person plus GST and 15% Service Charge

CHICKEN A LA OSCAR

Sautéed Chicken Breast Topped with Asparagus Spears and Alaskan Crab Meat then Draped with a Rich Béarnaise Sauce. Served with Rice Pilaf

\$28.95 per person plus GST and 15% Service Charge

SOUTHWESTERN BEEF TENDERLOIN

With Mole Sauce and Santa Fe Style Rice

\$28.95 per person plus GST and 15% Service Charge

PINOT NOIR BEEF TENDERLOIN

With Pinot Noir Glaze. Served with Parisienne Potato

\$29.95 per person plus GST and 15% Service Charge

AWARD WINNING SLOW ROASTED PRIME RIB OF BEEF AU JUS

Generously Cut from the Whole Roasted Rib Loin. Hand Trimmed and Dipped in a Rich Full Flavored Au Jus. Served with Creamy Horseradish and Roasted Chateau Potatoes

\$29.95 per person plus GST and 15% Service Charge

STRIP LOIN AND SHRIMP SKEWER

Slow Roasted New York Strip of Beef with Sauce Béarnaise Paired with Cajun-Citrus Shrimp Skewer and White Truffle-Potato Gratin

\$32.00 per person plus GST and 15% Service Charge

DINNER BUFFETS

CENTRE BUFFET

Minimum 50 guests or additional charges will apply

Fresh Baked Breads, Rolls and Butter, Mixed Seasonal Greens and Dressings, Blended Broccoli Slaw with Sunflower Seeds, Mushroom Salad, Pasta Salad, Fresh Raw Vegetables with dip, Mediterranean Salad, International Cheese Selection with Crackers, Delectable Dessert Display including Home Baked Pastries, Mousse, Fresh Fruit, Cakes, Tortes and Pies, Freshly Brewed Regular and Decaffeinated Coffee, International and Herbal Tea

\$17.50 per person plus GST and 15% Service Charge

ADDITIONAL ITEMS TO ADD TO BUFFET

Cabbage Rolls	\$3.25
Perogies	\$3.25
Lemon Pepper Chicken	\$3.75
Roast Turkey with Stuffing and Gravy	\$4.75
Roast Canadian Triple A Beef	\$5.50

Per person

Included with your selection are fresh garden vegetables and your choice of oven roasted potatoes or mashed potatoes.

PRAIRIE BUFFET

Minimum 50 Guests or additional charges will apply

Mixed Seasonal Greens and Dressings, Traditional Potato Salad, Fresh Mixed Vegetable Platter, Blended Cabbage with Apple and Raisin, Roast Pork Loin with Sundried Cranberries, Chicken with Exotic Mushrooms, Cabbage Rolls and Perogies, Country Baked Beans, Kernel Corn, Roasted Garlic Mashed Potatoes, Sliced Bread, Rolls and Butter. Delectable Dessert Display including Home Baked Pastries, Mousse, Fresh Fruit, Cakes, Tortes and Pies (including Saskatoon Pie), Freshly Brewed Regular and Decaffeinated Coffee, International and Herbal Tea

\$20.50 per person plus GST and 15% Service Charge

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DINNER DESSERT SELECTIONS
CHOOSE A DESSERT

NEW YORK STYLE CHEESECAKE

Creamy New York Style Cheesecake with Strawberry Sauce

UPSIDE DOWN PINEAPPLE CAKE

With vanilla sauce and candied pineapple

STRAWBERRY SHORTCAKE

Cinnamon Dusted Biscuits with Balsamic Macerated Strawberries

WHITE CHOCOLATE MOUSSE

DESSERT ENHANCEMENTS

TIRAMISU TORTE

Individual Tiramisu Torte. Served with a Hazelnut Sauce and Dark Chocolate Shavings

+\$1.50 per person plus GST and 15% Service Charge

CHOCOLATE PEAR ROLL WITH VANILLA CREME

+\$2.00 per person plus GST and 15% Service Charge

CHOCOLATE CRÈME BRULEE IN A TUILLE CUP

+\$2.00 per person plus GST and 15% Service Charge

CHEESECAKE MARTINI

Macerated Raspberries, Blueberries & Strawberries Topping with Cheesecake Filling. Sprinkled with Graham Cracker Crumb Garnish in a Martini glass

+\$2.00 per person plus GST and 15% Service Charge

ADD A SOUP

CREAM OF EXOTIC MUSHROOM SOUP

With maple roasted Bermuda onion

•\$2.75 per person plus GST and 15% Service Charge

ROASTED ROMA TOMATO SOUP

with yoghurt and basil pesto

\$3.00 per person plus GST and 15% Service Charge

GARLIC AND POTATO SOUP

With basil bruschetta

\$3.95 per person plus GST and 15% Service Charge

BUTTERNUT SQUASH SOUP

With curry Jam and Crispy Apple Fritter

\$4.25 per person plus GST and 15% Service Charge

CREAM OF BROCCOLI AND WATERCRESS

With Goat Cheese Crostini

\$4.50 per person plus GST and 15% Service Charge

ROASTED EGG PLANT, SHITAKE MUSHROOM AND PROSIUTTO SOUP

with Basil cream

\$4.75 per person plus GST and 15% Service Charge

SALAD UPGRADE

CLASSIC CAESAR SALAD

Crisp Romaine Hearts with Shredded Parmesan Cheese, Herbed Croutons, and Caesar Dressing

\$1.50 per person plus GST and 15% Service Charge

WEDGE OF BOSTON LETTUCE

A Wedge of Crisp Boston Lettuce Julienne of Carrot and Daikon Radish, with Sun dried tomato Vinaigrette

\$2.25 per person plus GST and 15% Service Charge

HARVEST FESTIVAL SALAD

Seasonal Mix of Greens with Gorgonzola Cheese, Candied Pecans, Dried Fruit, Garlic Seasoned Croutons, Citrus Vinaigrette

\$2.50 per person plus GST and 15% Service Charge

ASPARAGUS SALAD

Asparagus Vine Ripened Tomato and Minted Baby Red Potatoes with Sun dried tomato dressing

\$3.50 per person plus GST and 15% Service Charge

TAKE A BREAK...

Lemonade Stand

Fresh Summer Fruit Flavoured “Ade’s” including frozen varieties and classic lemonade.

\$3.50 per person plus GST and 15% Service Charge

The Orchard

Assorted Multigrain Bars

Whole seasonal Fruit including Apples and Bananas

Bottled Water and Fruit Juices

\$6.50 per person plus GST and 15% Service Charge

TAKE A BREAK ADDITIONS

Hot Beverages

Includes International and Herbal Teas

Freshly Brewed Coffee (Regular or Decaf) per carafe \$ 12.50

Freshly Brewed Coffee (Regular or Decaf) per Urn \$120.00

Freshly Brewed Coffee (Regular or Decaf) ½ Urn \$ 70.00

Urns are 100 cup (1/2 urn 50 cups)

Freshly Brewed Coffee (Continuous) \$ 3.75

Maximum 8 hours – price is per person

Freshly Brewed Coffee with Fruit Juice (Continuous) \$ 4.25

Maximum 8 hours – price is per person

Hot Chocolate – Each \$ 2.00

Cold Beverages

Soft Drinks – Assorted Pepsi Products – per Can \$ 2.00

Fruit Juices (2 litres) assorted \$ 12.75

Fruit Punch (2 litres) \$ 10.50

Bottled Water – 500 ml \$ 2.75

Bottled Juice – 300 ml \$ 3.50

Milk – 250 ml \$ 3.50

Energy Break

Energy, Protein and Low-Carb Bars, Whole Fruit, Bottled Water, Assorted Energy Drinks.

\$11.00 per person plus GST and 15% Service Charge

Mid Day Coffee Lovers Break

Freshly brewed coffee (regular and decaf), Swiss chocolate flavoured coffee, served with sugar and assorted flavoured creamers, shaved chocolate, whipped cream, cinnamon sticks, assortment of International and herbal tea, honey and lemon, banana bread and butter.

\$6.50 per person plus GST and 15% Service Charge

Tea Time

Assorted scones

Fresh Baked Biscuits served with jams and whipped butter

Assorted International and Herbal Tea served with honey and lemon

Freshly Brewed Coffee and Decaffeinated Coffee

\$5.75 per person plus GST and 15% Service Charge

Stadium Specialities

Individual bags of chips

Warm Jumbo Pretzels with gourmet mustard

Assorted Soft Drinks and Bottled Water

\$8.50 per person plus GST and 15% Service Charge

For the Kid in you

Cookies, Rice Crispy Treats, Red Liquorice, Peanuts, Fun Size Candy Bars

Warm Pretzels with gourmet mustards and Lemonade

\$8.00 per person plus GST and 15% Service Charge

Double Chocolate Break

Chocolate Chip Cookies

Assorted Mini Chocolate Bars

Frosted Brownies

Hot Chocolate

Freshly Brewed Coffee and Decaffeinated Coffee

International and Herbal Teas

\$7.95 per person plus GST and 15% Service Charge

Coffee Cafe

Biscotti, Fresh Baked Muffins and Breakfast Breads

Regular and Decaffeinated Coffee

International and Herbal Teas

\$8.50 per person plus GST and 15% Service Charge

Spa Break

Snacks

Colossal Cookies – Per Dozen \$24.00

Granola Bars – Per dozen \$20.00

Variety Full Size Chocolate Bars – Per Dozen \$24.00

Fudge Brownies (with Nuts) Per Dozen \$30.00

Variety Energy Bars – Per Dozen \$40.00

HOT AND COLD HORS D'OEUVRES

HOT ITEMS

We recommend 4-6 pieces per person or 10-12 pieces per person between 4:00 and 8:00 p.m.

PER DOZEN:

Choice of:

Greek Style Riblets, Spanokopita, Mini Vegetarian Quiche, Assortment of Battered Vegetables, Bar-b-que Meatballs or Mini Vegetarian Spring Rolls.

\$14.25 per dozen plus GST and 15% Service Charge

Choice of:

Chorizo Crescents or Chicken Wings with Honey Garlic Sauce

\$16.00 per dozen plus GST and 15% Service Charge

Choice of:

Cocktail Samosas or Breaded Chicken Fillets

\$16.95 per dozen plus GST and 15% Service Charge

Choice of:

Golden Fried Jumbo Shrimp, Crispy Vegetable and Shredded Pork Spring Roll with Sweet Chili Sauce, Brochette of Teriyaki Chicken or Breaded Scallops.

\$20.95 per dozen plus GST and 15% Service Charge

Choice of:

Citrus Lager Glazed Danish Back Ribs, Peppery Beef Brochettes or Cocktail Chicken Souvlaki

\$23.95 per dozen plus GST and 15% Service Charge

Choice of:

Marinated Shrimp or Scallops Brochettes.

\$25.95 per dozen plus GST and 15% Service Charge

Choice of:
Vegetable Tortilla with Chipotle and Herbed Cream Cheese, Vegetable
Tartare with Asparagus on Belgium Endive with Caesar Dressing.
\$15.50 per dozen plus GST and 15% Service Charge

California Rolls (Vegetarian)
\$19.00 per dozen plus GST and 15% Service Charge

California Rolls (Shrimp).
\$23.00 per dozen plus GST and 15% Service Charge

COLD ITEMS

PER DOZEN:

Choice of:
Baby Shrimp and Herb Cream Cheese, Assorted Sushi and Sashimi, Smoked
Salmon Rosette on a Crisp Ham Roulade with Mandarin, Salami Coronets,
Ham and Asparagus Rolls, Baby Shrimp in a Pastry Cup.
\$25.00 per dozen plus GST and 15% Service Charge

Choice of:
Fruit Brochettes, Croustini with Tuna Tartare, Coconut Gazpacho Shooters
with Skewered Jerk Chicken, Vegetarian Croustades with Herbed Cream
Cheese or Jumbo Shrimp with Cocktail Sauce.
\$27.00 per dozen plus GST and 15% Service Charge

APPETIZERS

Fennel and sun dried tomato cheesecake
With baby greens and grapefruit vinaigrette
\$4.95 plus GST and 15% Service Charge

Chicken Satay with Thai Noodle Salad
With baby greens and sweet soy vinaigrette
\$5.95 plus GST and 15% Service Charge

Achiote Rubbed Hot Smoked Salmon
with Jicama Carrot Salad and baby greens with lemon vinaigrette
\$5.95 plus GST and 15% Service Charge

Smoked Halibut and Salmon tartare
With Garlic Crostini and Black Olive Tapenade
\$6.95 plus GST and 15% Service Charge

DISPLAY ITEMS

Selection of Canadian Cheese with Fruit and Crackers, Serves 30
\$150.00 plus GST and 15% Service Charge

Fresh Vegetable Mirror with Dip, Serves 50
\$80.00 plus GST and 15% Service Charge

Fresh Fruit Platter, Serves 40
\$100.00 plus GST and 15% Service Charge

Sandwich Platter, Serves 30
\$110.00 plus GST and 15% Service Charge

Premium Sandwich Platter
Finger Sandwiches and Wraps, Serves 30
\$135.00 plus GST and 15% Service Charge

Gourmet Deli Platter with Buns and Condiments, Per Person
\$7.95 per person plus GST and 15% Service Charge

Home Baked Pastry Platter, Serves 40
\$90.00 plus GST and 15% Service Charge

RECEPTION ENHANCEMENTS

Culinary Action Stations to complement your event are available featuring such items as: Smoked Salmon, Roast Baron of Beef, Pyramid of Prawns, Oyster or Sushi Bar. Pricing available upon request.

IT'S ALL ABOUT THE ACTION

• Actions Stations designed to make your reception special. Stations require a dedicated chef - \$165.00 per 2 hour service time per station. 50 guest minimum

PASTA BAR

A Choice of Penne Pasta or Cheese Tortellini
Sauteed with Olive Oil, Garlic, Fresh Tomatoes, Asparagus, and Mushrooms
Served with Pomodoro or Pesto Sauces, Italian Bread Sticks
And Shredded Parmesan Cheese

\$10.00 per person plus GST and 15% Service Charge

** Upgrade this Service with Lobster Ravioli and Potato Gnocchi –
Additional Charge \$4.50 per person plus GST and 15% Service Charge*

ASIAN INFUSED SEARED SCALLOPS AND PRAWNS

Pan Seared Scallops and Jumbo Prawns Seasoned with Ginger, Garlic and Thai Spices. Served with Lemongrass Ginger Scented Rice, Baby Bok Chop and Asian Dipping Sauces.

\$14.00 per person plus GST and 15% Service Charge

BONE-IN HAM

Glazed with Brown Sugar and Grain Mustard. Served with Assorted Gourmet Mustards and Appropriate Condiments. Service for 35-40.

\$265.00 plus GST and 15% Service Charge

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STEAMSHIP OF BEEF

Served with Assorted Gourmet Rolls, Natural Au Jus, Horseradish Sauce and Appropriate Condiments. Service for 45-50.

\$325.00 plus GST and 15% Service Charge

Conexus Arts Centre, 200A Lakeshore Drive, Regina, SK S4S 7L3

Tel: 306-565-4500 Fax: 306-565-3274

www.conexusartscentre.ca

BEVERAGE SERVICE

The Conexus Arts Centre will provide all beverages, personnel, stock and set up for all catered events on the premises. Minimum of \$450.00 in revenue will be required or labour and setup charges will be invoiced accordingly. All liquor must be served by Conexus Arts Centre Employees. Spirit and Liqueur prices are per one ounce.

All Inclusive Cash Bar

Includes the cost of Bartenders

Liquor – House	\$5.00
Liquor – Premium	\$5.75
Liqueurs	\$6.00
Coolers	\$6.25
Wine – By Glass	\$5.00
Beer – Domestic	\$5.00
Beer – Imported	\$6.25
Scotch – Fine Selection	\$7.25
Soft Drinks	\$2.00

WINE SELECTIONS

White Wine List

1. Ernest & Julio Gallo Chardonnay (USA) (House)	\$23.75
2. Lindeman Cawarra Semillon Chardonnay (Australia)	\$23.00
3. Peller Estates Proprietors Reserve Pinot Grigio (Canada)	\$23.50
4. Barefoot Pinot Grigio(USA)	\$24.75
5. Lindeman Bin 65 Chardonnay (Australia)	\$32.50
6. Jacob's Creek Chardonnay (Australia)	\$32.50
7. Peller Estates Heritage Series Pinot Blanc (Canada)	\$35.50
8. Sumac Ridge Reserve Gewürztraminer (Canada)	\$36.50
9. Wolf Blass Chardonnay (Australia)	\$42.50
10. Kim Crawford Sauvignon Blanc (New Zealand)	\$48.50

Red Wine List

1. Ernest & Julio Gallo Merlot (USA)	\$23.00
2. Lindeman Cawarra Shiraz/Cabernet (Australia)	\$23.00
3. Peller Estates Proprietors Reserve Shiraz (Canada)	\$23.50
4. Walnut Crest Merlot (Chile)	\$28.50
5. Chateau De Courteillac (France)	\$28.50
6. Lindeman Bin 45 Cabernet Sauvignon (Australia)	\$32.50
7. Jacob's Creek Shiraz/Cabernet (Australia)	\$32.50
8. Peller Estate Heritage Merlot (Canada)	\$35.50
9. Wolf Blass Yellow Label Cab Sauv (Australia)	\$42.50
10. Greg Norman Pinot Noir (USA)	\$48.50

Blush/Sparkling/Champagne

1. Ernest & Julio Gallo White Zinfandel	\$23.00
2. Beringer Sparkling White Zinfandel	\$32.50
3. Tott's Brut Champagne	\$27.50
4. Henkell Trocken	\$32.50

THE FACILITY

The Conexus Arts Centre is the premier conference, banquet and meeting facility in Saskatchewan.

On Stage

Rental: \$1450.00 – ½ Day: \$850.00

Banquet: Round Tables 500 guests
Reception 700 guests

Convention Hall

Rental: \$1450.00 - ½ day: \$850.00

13,020 sq feet
Classroom: 700 guests
Theatre: 1400 guests
Banquet: 1100 guests
Reception: 1400 guests

Jacqui Shumiatcher Room

Rental: \$450.00 - ½ day: \$350.00

4,482 sq feet
Classroom: 150 guests
Theatre: 400 guests
Banquet: 225 guests
Reception: 300 guests

Theatre Lobby

Rental: \$450.00 - ½ day: \$350.00

6,468 sq feet

Classroom: 130 guests

Theatre: 300 guests

Banquet: 240 guests

Reception: 375 guests

Quebec/Ontario Rooms

Rental: \$100.00 per room per day

Quebec Room

26x37x7'7"

962 sq feet

Classroom: 40 guests

Theatre: 80 guests

Banquet: 55 guests

Reception: 70 guests

U-Shape: 32 guests

Hollow Square: 36 guests

Boardroom: 36 guests

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B.C. Room

Rental: \$100.00 per day

25x35x7.6"

875 sq feet

Classroom: 40 guests

Theatre: 50 guests

Banquet: 40 guests

Reception: 40 guests

U-Shape: 24 guests

Hollow Square: 28 guests

Board-room: 28 guests

Ontario Room

26x30x7'7"

780 sq feet

30 guests

60 guests

48 guests

50 guests

24 guests

28 guests

28 guests

New Brunswick and Nova Scotia Rooms

Rental: \$100.00 per room per day

New Brunswick Room

28x27x7'6"

756 sq feet

Classroom: 30 guests

Theatre: 50 guests

Banquet: 40 guests

Reception: 70 guests

U-Shape: 24 guests

Hollow Square: 28 guests

Boardroom: 28 guests

Nova Scotia Room

27x18x7'6"

486 sq feet

20 guests

30 guests

24 guests

25 guests

16 guests

20 guests

20 guests

Other Meeting Rooms

Rental: \$100.00 per room per day

Taylor Automotive

25x35x7'6"

875 sq feet

Boardroom: 16 guests

PE.I. Room

18x9x7'6"

144 sq feet

8 guests

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WEDDINGS

When you select The Conexus Arts Centre for your wedding you can expect a magnificent setting, superb dining and exceptional service. The orchestration of a perfect Wedding Reception demands attention, imagination and care for detail. Our experienced catering team will assist you with planning your special day from start to finish. With award-winning chefs and professional culinary and banquet teams, we will provide you and your guests with memories you will treasure.

Imagine a wedding on our main theatre stage or in our theatre lobby that overlooks Wascana Lake! The Conexus Arts Centre is here to make your day a dream come true. Your special day... whether it's your wedding ceremony, your reception, your dinner or an engagement party.... Calls for a special setting. Let us work with you to make your wedding one that will exceed your expectations – not your budget. Our experienced event planners will assist you with all the details required to make your day special.

If you would like to have our award winning chefs create a Wedding Cake unique to you please ask your event planner for details.

MIDNIGHT BUFFET

Minimum 50 Guests or additional charges will apply

- Assorted Cold Meats (including Roast Beef, Smoked Ham, Pastrami, Smoked Chicken, Italian Salami and Garlic Sausage), assorted Domestic and International Cheeses, Relish Tray, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, International and Herbal Tea.

\$10.00 per person plus GST and 15% Service Charge

Add Assorted Pastries - \$1.75 plus GST and 15% Service Charge

CHRISTMAS LUNCHEON BUFFET

Minimum 50 Guests or additional charges will apply

Freshly Baked Breads, Rolls and Butter, House Blended Lettuces with Choice of Dressings, Pasta Salad, Coleslaw, Perogies with Sour Cream, Cabbage Rolls, Roast Turkey with Stuffing and Gravy, Mashed Potatoes, Chef's Selection of Mixed Vegetables. Christmas Dessert Buffet: Freshly Brewed Regular and Decaffeinated Coffee, International and Herbal Tea.

\$15.95 per person plus GST and 15% Service Charge

CHRISTMAS DINNER BUFFET

Minimum 50 Guests or additional charges will apply

•Freshly Baked Breads, Rolls and Butter, House Blended Lettuces with Choice of Dressings, Mushroom Salad with Dill and Romano Cheese, Oriental Salad with Bean Sprouts, Ham and Pasta Salad, Fresh Garden Vegetables with dips, European Cold Cuts with Relishes, Roast Turkey with Stuffing and Gravy, Mashed Potatoes, Chef's Selection of Mixed Vegetables, Perogies with Sour Cream and Cabbage Rolls. Christmas Dessert Buffet including: Christmas Loaves and logs, Cream Cheese and Chocolate Truffles, Rum Balls, Home Baked Cakes, Pies and Pastries, Fresh Fruits, Gingerbread Houses and Showpieces. Freshly Brewed Regular and Decaffeinated Coffee, International and Herbal Tea.

\$23.95 per person plus GST and 15% Service Charge

The Presentation

Every supportive service you need to complete your event is available at the Conexus Arts Centre. Elaborate table centres, technical, special effects, state of the art audio-visual, entertainment and more.

Staffing

The Conexus Arts Centre provides a variety of highly trained, professional staff to serve you.

Staffing Rates

All prices are per hour (all staff are charged at a minimum of three (3) hours – Technical staff are charged at a minimum of four (4) hours. Evening and weekend rates available upon request.

Event Supervisors	\$20.00
T- Shirt Security	\$21.00
Coat Check & Hostess Services	\$18.00
Bartenders	\$18.00
Ticket Takers	\$18.00
Sound Technician	\$32.50*
Lighting Technician	\$32.50*
Spotlight Operator	\$32.50*
Electrician	\$60.00

***After 5:00 p.m. and Saturdays \$48.75 per hour. Double time on Sundays.**

CONTACTS

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