

CATERING PACKAGE



DISCLAIMER

The following menus and prices are subject to change, and prices are subject to a 17% service charge and applicable taxes.

Conexus Arts Centre understands that many people have certain preferences, beliefs, and allergies, and we do our best to accommodate everyone's needs. Menus can be customized, including Halal. Requests are subject to a nominal fee.

Please note that, while we accommodate dietary restrictions, we are not an allergen-free facility.

ALL-INCLUSIVE MEETING PACKAGE

\$35.95 per person

- **Continental Breakfast Buffet (See Page 4)**
- **Morning Coffee & Tea Break**
- **Working Lunch:** soup, sandwiches, relishes, house-baked bite-sized desserts (contains vegetarian items)
- **Afternoon Coffee & Tea Break:** home-baked cookies and brownies, regular and decaffeinated coffee, and assortment of teas

Upgrade Continental Breakfast to a Premium Breakfast Buffet for an additional **\$5 per person**.

- Selection of breakfast breads and pastries with butter, fruit preserves, and marmalade 
- Fluffy scrambled eggs topped with chives, tomatoes, and cheddar cheese  
- Crispy bacon and smoked sausage  
- Savoury fried potatoes   
- Assorted fruit juices
- Fresh brewed regular and decaffeinated coffee, international and herbal teas

Upgrade working lunch to a Taste of Saskatchewan Buffet for an additional **\$7 per person**.

- Basket of breads, rolls, and butter
- Mixed seasonal greens and dressings  
- Saskatchewan lentil salad  
- Marinated chickpea salad  
- Slow-braised Saskatchewan beef  
- Seared breast of chicken in a light tomato sauce  
- Rice blend  
- Chef's selection of fresh vegetables  
- Selection of pastries, mousse  
- Freshly brewed regular and decaffeinated coffee, international and herbal teas



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 Gluten Friendly

 Dairy Friendly

 Vegetarian

 Vegan

 Contains Nuts

BREAKFAST BUFFETS

Continental Buffet

- Selection of breakfast breads and pastries with butter, fruit preserves and marmalade, sliced fresh fruit, and assorted fruit juices 
- Fresh brewed regular and decaffeinated coffee, international and herbal teas

Contains vegan, gluten-friendly, and dairy-friendly options
\$17.95 per person

Premium Breakfast Buffet

- Selection of breakfast breads and pastries with butter, fruit preserves, and marmalade 
- Fluffy scrambled eggs topped with chives, tomatoes, and cheddar cheese  
- Crispy bacon and smoked sausage  
- Savoury fried potatoes   
- Assorted fruit juices
- Fresh brewed regular and decaffeinated coffee, international and herbal teas

\$23.95 per person

Weekend Brunch

CHILLED SELECTIONS

- Baby greens blend with balsamic vinaigrette  
- Caesar salad
- Fresh vegetable crudités with dip  
- Cranberry & apple coleslaw  

HOT SELECTIONS

- Fresh scrambled eggs  
- Hashbrowns with fresh chives   
- Oven-baked bacon and pork sausages  
- Eggs benedict with ham
- Breast of chicken with an exotic mushroom sauce 
- Penne pasta marinara 

\$32.95 per person

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Breaks

HOT BEVERAGES

- Freshly brewed coffee (regular or decaf) includes international and herbal teas
- Per carafe (10 cups) | **\$22.00**
- Per urn (100 cups) | **\$155.00**
- Per 1/2 urn (50 cups) | **\$95.00**

Add fruit juices | **\$5.75 per person.**

Add continuous service (maximum 8 hours) | **\$4.50 per person.**

Snacks Per Dozen

- Assorted cookies | **\$24.50** 
- Granola bars | **\$22.00** 
- Assorted donuts | **\$26.95** 
- Assorted pastries | **\$26.00** 
- Whole seasonal fruit | **\$26.00**  
- Bagels with cream cheese | **\$26.00** 
- Fudge brownies | **\$30.00** 
- Assorted fruit yogurt individual cups | **\$30.00**  
- Full-size chocolate bars | **\$36.00** 

Cold Beverages

- Soft drinks and assorted Pepsi products | **\$3.00**
- Fruit juices 2 litres | **\$18.75**
- Fruit punch 2 litres | **\$20.00**
- Bottled water 500 ml | **\$3.75**
- Bottled juice 300 ml | **\$4.25**
- Milk 237 ml | **\$4.25**

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LUNCHEON BUFFETS

Express Buffet

- Chef's soup of the day with crackers
- Assorted hearty quarter sandwiches and wraps with relishes, assorted pastries (GF, DF available)
- Freshly brewed regular and decaffeinated coffee, international and herbal teas

\$19.25 per person

Taste of Greece

- Greek salad (V, GF)
- Crispy caesar salad (DF)
- Assorted pitas, and sliced breads (V)
- Relishes, including feta and kalamata olives (V, GF)
- Grilled chicken breast with lemon and oregano glaze (DF)
- Pork souvlaki with tzatziki (DF)
- Greek-style potatoes (V, GF)
- Green beans, peppers and tomatoes (V, GF, DF)
- Baklava (GF, DF)
- Custard fruit tartlets (V)
- Freshly brewed regular and decaffeinated coffee, international and herbal teas

\$25.75 per person

DIY Sandwich Station

- Chef's soup of the day with crackers
- Assortment of artisanal rolls and croissants
- Lean slow-roasted roast beef (DF, GF)
- Thinly sliced breast of turkey (DF, GF)
- Shaved baked honey ham (DF, GF)
- Genoa salami
- Egg salad (V, GF, DF)
- Pickles, cheese, and condiments (V, GF)
- Assorted cookie platter (V)
- Freshly brewed regular and decaffeinated coffee, international and herbal teas

\$25.95 per person



*Additional \$2 for gluten-friendly

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Taste of Saskatchewan

- Basket of breads, rolls, and butter
- Mixed seasonal greens and dressings  
- Saskatchewan lentil salad  
- Marinated chickpea salad  
- Slow-braised Saskatchewan beef  
- Seared breast of chicken in a light tomato sauce  
- Rice blend  
- Chef's selection of fresh vegetables  
- Selection of pastries, mousse  (Options available)
- Freshly brewed regular and decaffeinated coffee, international and herbal teas

\$26.50 per person

Taste of the Far East

- Thai coconut curry soup  
- Asian noodle salad with cashews  
- Broccoli slaw  
- Teriyaki-glazed BBQ chicken with scallions and sesame seeds  
- Vegetarian spring rolls 
- Fried rice with kimchi  
- Fire-roasted chinese broccoli and green beans, black bean sauce and chili peppers  
- Mango and coconut treats 
- Freshly brewed regular and decaffeinated coffee, international and herbal teas

\$26.50 per person

BBQ Pit

- Cornbread muffins 
- Baby red and yellow potato salad   
- Macaroni salad 
- Coleslaw   
- Smoked braised beef  
- Barbeque chicken (drums and thighs)  
- Buttered corn  
- Mashed potatoes  
- Baked beans 
- Dainties, apple pie crumble 

\$24.75 per person

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PLATED LUNCHEONS

Choose a salad and a dessert to complement your Entrée, which comes with Chef's selection of fresh vegetables, freshly baked rolls with butter, and a choice of freshly brewed regular and decaffeinated coffee, along with international and herbal teas.

Choose a Starter

- House salad with balsamic and herb dressing  
- Classic Caesar salad
- Cobb salad with roasted apples, grapes, crisp bacon, bleu cheese, and sangria dressing 
- Early sweet lettuce blend with pumpkin seeds, purple radishes, carrot, and cucumber medallions, and herb vinaigrette  
- Couscous salad with grape tomatoes, cucumbers, and kalamata olives, lemon wedges, and minted yogurt 
- Roasted carrots, artisan lettuce, and charred red onion with chickpea purée and minted tahini dressing (contains sesame seeds)  

Choose an Entrée

- Herbed roasted chicken breast, spiced peach and kale salsa, and lightly smoked mashed potatoes with chicken jus  | **\$24.95 per person**
- Parmesan chicken breast, gnocchi, and marinara sauce | **\$24.95 per person**
- Honey soy-glazed chicken with steamed rice   | **\$25.50 per person**
- Korean BBQ glazed chicken breast, stir-fried rice   | **\$26.95 per person**
- Slow-braised Canadian beef with sour cream and chive mashed potatoes  | **\$32.95 per person**

Dessert

- Vanilla custard bar with torched meringue 
- Triple chocolate mousse with Florentine crunch and raspberry coulis  
- Dark chocolate torte 
- Apple cobbler crumble with caramel drizzle 



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RECEPTION MENU VALUE PACKAGES

Reception Package #1

- Fresh vegetable mirror with dip 
- Chef's selection of the day's 3 hot appetizers

\$12.95 per person

Reception Package #2

- Fresh vegetable mirror with dip 
- Selection of Canadian cheese with fruit and crackers 
- Chef's selection of the day's 5 hot appetizers

\$19.95 per person

Reception time is a maximum of 1 hour reception. Receptions longer than 1 hour may be subject to price increases.

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3 COURSE PLATED DINNER

Each selection comes with your preferred salad, main course, and dessert. Your meal includes freshly baked rolls with butter, as well as a choice of freshly brewed regular and decaffeinated coffee along with international and herbal teas.

Salads

- Blended mixed greens with arugula, bleu cheese, crouton, sliced pear, and red grapes with red wine vinaigrette 
- Young leaf lettuce, snow peas, radishes, cucumbers, and grape tomatoes with lemon vinaigrette 
- Field greens, peppers, toasted pumpkin seeds, dried cranberries, and blueberries with poppy seed dressing  
- Young greens with sweet peppers and sundried cranberries, seed topping, and a citrus dressing  
- Baby spinach salad with radicchio, red onions, mandarin orange, and light vinaigrette  

Entrée Selection

- Pan-fried chicken breast served with porcini mushroom sauce, risotto, and roasted tomatoes  | **\$32.95 per person**
- Mediterranean chicken breast with tomato and mozzarella cheese, house blend herbed vegetables, and oven-roasted potatoes  | **\$32.95 per person**
- Grilled herb-seasoned breast of chicken with curried coconut sauce, lightly curried vegetables, and basmati rice   | **\$32.95 per person**
- Tikka masala chicken breast with steamed basmati rice, achari gohbi (Indian-styled spiced cauliflower), and cilantro gremolata  | **\$34.95 per person**
- Toasted sesame salmon served with sautéed broccoli and onions, fried rice, and a sweet miso glaze  | **\$34.95 per person**
- Salmon fillet creamy dill sauce, market vegetables, and rice pilaf   | **\$34.95 per person**
- Pistachio and dried cranberry crusted fillet of salmon, mandarin glaze, house blend herbed vegetables, and steamed rice   | **\$34.95 per person**
- Duck confit on bubble and squeak with port jus and house blend herbed vegetables  | **\$36.95 per person**
- Whole roasted and sliced beef tenderloin with exotic mushroom and burgundy wine sauce, roasted root vegetables, and oven-roasted potato   | **\$44.50 per person**
- Braised beef short rib with rich beef demi, sautéed mushrooms, and creamy mashed potatoes  | **\$44.50 per person**
- Deconstructed beef wellington served with sautéed mushrooms, vanilla carrot purée, creamy potato with a prosciutto crisp, and finished with red wine demi-glace sauce | **\$44.50 per person**

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Desserts



- Tiramisu coupe with cocoa dusting and chocolate shards 
- Dark chocolate cake with fruit filling and chocolate shavings 
- Chocolate truffle cake with raspberry coulis 
- Dark and white mousse with fruit coulis  
- Maple cinnamon mousse with caramelized apple, vanilla sauce, and cinnamon crumble  
- New York style vanilla bean crustless cheesecake with stewed strawberries 
- Soft set cheesecake, macerated berries, sprinkled with Florentine crunch  

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DINNER BUFFETS

ADDITIONAL ENTRÉE OPTIONS

- Mediterranean herb chicken | **\$3.00 per person**
- Coq au vin chicken thighs with mushrooms and pearl onions | **\$4.25 per person**
- Baked honey ham | **\$4.25 per person**
- Roast pork loin with apricot mustard and caramelized shallots | **\$4.25 per person**
- Roasted turkey with gravy, dressing (not gluten friendly), and cranberry sauce | **\$5.00 per person**
- Butter chicken served on basmati rice | **\$5.00 per person**
- Orange maple-glazed salmon fillets with toasted sesame seeds, and scallions on steamed rice | **\$5.00 per person**
- Bourbon Baked beans | **\$2.25 per person**
- Curried Chickpeas | **\$2.75 per person**

Option 1 | \$35.95 per person

- Crisp romaine mixed with artisanal greens, cabbage, and dressings
- Bow tie pasta salad in a creamy style dill dressing
- Roasted corn and vegetable salad
- Pulled pork with BBQ sauce
- Chicken thighs with creamy garlic parmesan sauce
- Chef's vegetable selection
- Roasted garlic and herb potato
- Potato and cheddar stuffed perogies with sauteed onions
- Centre-crafted pork/beef and rice cabbage mounds with braised cabbage
- Dessert display, including assortment of tartlets, mousse, and home-baked cookies (available)

Option 2 | \$37.75 per person

- Crisp romaine mixed with artisanal greens, cabbage, and dressings
- Blended cabbage with apple and raisin
- Red and blond quinoa salad with butternut squash, kale, dried cranberries, and pepitas lightly dressed in citrus dressing
- Breast of chicken with exotic mushrooms
- Roasted pork loin with whole grain mustard sauce
- Centre-crafted pork/beef and rice cabbage mounds with braised cabbage
- Country baked beans
- Kernel corn with red pepper
- Roasted garlic mashed potatoes
- Dessert display, including home-baked pastries, cookies, mousse, and tartlets (available)

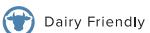
Option 3 | \$43.95 per person

- Crisp romaine mixed with artisanal greens, cabbage, and dressings
- Feta cucumber and vine-ripened tomatoes with fresh sliced feta cheese and Greek dressing
- Blended broccoli slaw with sunflower seeds
- Penne pasta salad
- Dijon Mustard chicken
- Slow-roasted Saskatchewan beef with rich burgundy wine sauce
- Potato and cheddar cheese perogies with sautéed onions, green onions, and sour cream
- Chef's fresh selection of daily hot vegetables
- Penne pasta with a light rose sauce and sundried tomatoes
- Red skin garlic mashed potatoes
- Dessert display, including mini assorted cakes, cheesecakes, home-baked pastries, cookies, mousse, tartlets, and gluten-friendly sticky toffee pudding (available)

*All buffets are accompanied with fresh baked rolls and butter as well freshly brewed coffee, decaf, and international teas.

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INDIAN SUPPER BUFFETS

Option 1 | \$34.50 per person

- Mixed pakoras with chutney   
- Kadai paneer, bhindi masala   
- Tadka dal   
- Dum aloo   
- Jeera rice   
- Butter naan  
- Cucumber, tomato, and onion salad   
- Green leaf salad   
- Raitha   
- Papadum   
- Desserts including Gulab jamun, chef's dessert dainties, fresh fruit   

Option 2 (Vegetarian) | \$36.50 per person

- Mixed pakoras with chutney   
- Methi mutter malai   
- Dry gobi   
- Mix vegetable kolhapuri   
- Dum aloo   
- Yellow dal fry   
- Tadka daal   
- Jeera rice   
- Butter naan   
- Boondi raita   
- Tossed salad   
- Papadum   
- Dessert including assorted fruits and Gulab jamun   



INDIGENOUS SUPPER BUFFET

\$42.50 per person

- Bannock: fried and baked  
- Tossed salad with sour cherry vinaigrette   
- 3 sisters' salad with corn, beans and squash   
- Fireside potato salad with charcoal "dust"  
- Sage-smoked turkey with pan drippings and dressing (Dressing is not gluten friendly)  
- Pan-seared walleye with citrus cider glaze  
- Roasted butternut squash wild rice medley   
- Birch syrup beans   
- Desserts, including an assortment of Saskatoon berry, rose hip, and chocolate pastry desserts  

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AFTER DINNER

MEXICAN FIESTA NACHO BAR | \$7.75 per person

- Overflowing basket of tortilla chips with toppings of corn, sliced black olives, sliced jalapeño, sour cream, salsa, guacamole, and nacho cheese   
- Add taco meat  
 \$1.75 per person
- Add blackened chicken  
 \$2.75 per person

PEROGY BAR

\$12.95 per person

- Potato and cheddar perogies 
- Bacon  
- Fried onions   
- Grated cheddar cheese 
- Sauerkraut   
- Fresh dill cream sauce, sour cream, and guacamole  
- Black beans   
- Corn   
- Ground meat with taco seasoning  

BEEF ON A BUN | \$14.25 per person

- Hot sliced roast Saskatchewan beef au jus  
- Fesh rolls 
- Coleslaw   
- Condiments, including mustard, ketchup, and horseradish
- Aioli

*Prices listed are reserved for the After Dinner buffet package and are subject to change if menu items are purchased individually.

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POUTINE BAR

\$12.75 per person

- French fries and traditional poutine gravy with cheese curds, cheddar cheese blend, smokey bacon crumble, blackened chicken, green onions, fire-roasted salsa, ketchup, sliced jalapeño peppers, diced tomatoes, sour cream, roasted garlic aioli, and hot sauce

PIZZA BUFFET

\$19.75 per person

- Classic Caesar salad
- Selection of pizza, including traditional pepperoni, vegetarian, ham and pineapple, all meat, and cheese
- Condiments, including grated parmesan cheese and red pepper flakes
- Assorted pastries
- Freshly brewed regular and decaffeinated coffee, international and herbal teas

Gluten-Free Pizza

- 10" Cheese pizza \$30.00 (serves 4)
- 10" pepperoni- \$32.50 (serves 4)





PIZZAS 13"

ALL PIZZAS SERVE 2-4 PEOPLE

- Cheese | **\$25.00**
- Pepperoni | **\$33.95**
- Pepperoni and mushroom | **\$33.95**
- Ham and pineapple | **\$33.95**
- Spinach and feta | **\$33.95**
- California vegetarian | **\$33.95**
- All meat | **\$38.95**
- All dressed | **\$38.95**
- Gluten-friendly cheese | **\$30.00**
- Gluten-friendly pepperoni | **\$32.50**

SNACKS

- Whole fruit | **\$3.00 each**
- Granola bars | **\$22.00/dozen**
- Assorted cookies | **\$24.50/dozen**
- Doughnuts | **\$26.95/dozen**
- Popcorn | **\$5.00/basket (serves 8)**
- Potato chips | **\$6.00/basket (serves 8)**
- Tortilla chips and salsa | **\$15.00/platter (serves 8)**

RECEPTION PLATTER

PER PERSON PRICING

- Charcuterie with cured meats, cheese, dips, and crisps | **\$15.95**
- Assorted sandwiches and wraps | **\$6.95** (✓ available)
- Selection of Canadian cheese served with crackers ✓ | **\$6.25**
- Fresh vegetable crudites with dip ✓ | **\$3.95**
- Assorted pastries ✓ | **\$4.25**

PLATTERS

ALL PLATTERS SERVE 25 PEOPLE

- Selections of Canadian cheese with fruit and crackers ✓ | **\$165.00**
- Fresh vegetable mirror with dip ✓ | **\$99.00**
- Fresh fruit platter ✓ | **\$125.00**
- Sandwich platter | **\$130.00** (✓ available)
- Home-baked pastry platter ✓ | **\$120.00**

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HORS D'OEUVRES

COLD ITEMS

\$25.95/DOZEN, CHOICE OF:

- California rolls with avocado, vegetables, rice, and nori 
- Vegetable tortilla with chipotle and herbed cream cheese 

\$28.50/DOZEN, CHOICE OF:

- Bruschetta tomato garlic oil 
- Smoked salmon mousse rosette on a crisp
- Ham and asparagus rolls with herbed cream cheese 
- Caprese salad skewer  

\$29.95/DOZEN, CHOICE OF:

- Assorted sushi, California rolls, and dynamite shrimp rolls  
- Coconut gazpacho shooters with skewered jerk chicken  
- Jumbo shrimp with cocktail sauce  
- Bow-tie antipasto bites 

HOT ITEMS

\$24.50/DOZEN, CHOICE OF:

- Greek-style riblets 
- Mini vegetable quiche 
- Mini vegetable spring rolls 
- BBQ meatballs  
- Beef kofta with garlic cream sauce 

\$25.95/DOZEN, CHOICE OF:

- Crustless vegetable quiche  
- Cocktail samosas  
- Spanakopita 
- Mediterranean sausage 
- Breaded chicken fillets with dip 
- Potstickers with sesame dip

\$28.95/DOZEN, CHOICE OF:

- Brochette of teriyaki chicken  
- Chicken wings with honey garlic 
- Buffalo-style chicken wings with blue cheese dip
- Miniature beef Yorkshires with horseradish aioli

\$29.95/DOZEN, CHOICE OF:

- Coconut breaded shrimp with chutney 
- Breaded scallops with garlic aioli 
- Jumbo golden fried shrimp 
- Mini beef sliders with cheddar and bacon on a brioche bun
- Pulled pork sliders
- Chicken souvlaki with light lemon Greek glaze  
- Breaded crab cakes with garlic aioli 

*We recommend 4-6 pieces per person or 10-12 pieces per person between 4:00 PM and 8:00 PM

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HOLIDAY DINNER BUFFET

Served with freshly brewed regular and decaffeinated coffee, selection of premium teas, rolls, and biscuits.

\$49.00 per person

- Rocket salad with dried tomatoes, greens, dry figs, parmesan flakes, and pomegranate  
- Rotini pasta salad with lemon arugula pesto, sundried tomato, grilled broccoli, and roasted corn
- Baby spinach salad with mandarins, sunflower seeds, crumbled feta, pickled red onion, and vinaigrette  
- Tabbouleh salad with feta 
- Roasted turkey breast and thigh, cranberries, stuffing, and classic rich gravy 
- Perogies with sautéed onions, sour cream, and scallion 
- Smashed potatoes with chopped chives  
- Centre-crafted beef, pork, and rice cabbage mounds in a light tomato sauce and topped with braised cabbage  
- Holiday vegetable blend 
- Holiday dessert table, including an assortment of cakes, tarts, flans, mini pastries, festive cookies, sticky toffee pudding, and assorted whole fruits (   available)



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BAR PRICING

DOMESTIC HIGHBALLS OR MIXED COCKTAILS | \$8.00

- Rye
- Vodka
- Spiced Rum
- Dark Rum
- White Rum
- Gin
- House Scotch

PREMIUM AND CRAFT BEER

- Heineken | **\$9.50**
- Hop Valley Bubbles Stash | **\$9.50**
- Pile O Bones White IPA | **\$11.00**
- Nokomis | **\$9.50**

DOMESTIC BEER | \$8.00

- Coors Light
- Coors Original
- Pilsner
- Miller Lite

WINE

- House Wine By the Glass | **\$8.00**

COOLERS AND SELTZERS

- Arizona Iced Tea | **\$9.50**
- Vizzy Seltzers | **\$11.00**
- Coors Seltzers | **\$11.00**
- Jameson Lemonade | **\$11.00**
- Jameson Ginger & Lime | **\$11.00**
- Polar Ice Blizzards | **\$11.00**
- Simply Spiked Peach | **\$9.50**

ROOM CAPACITIES

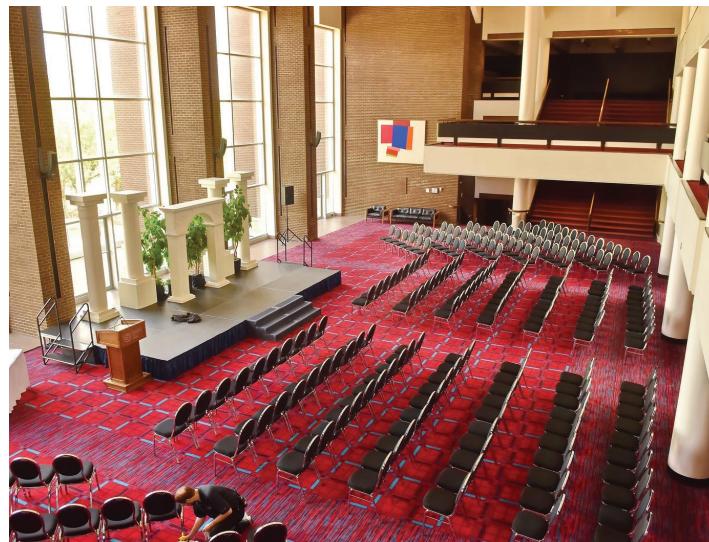
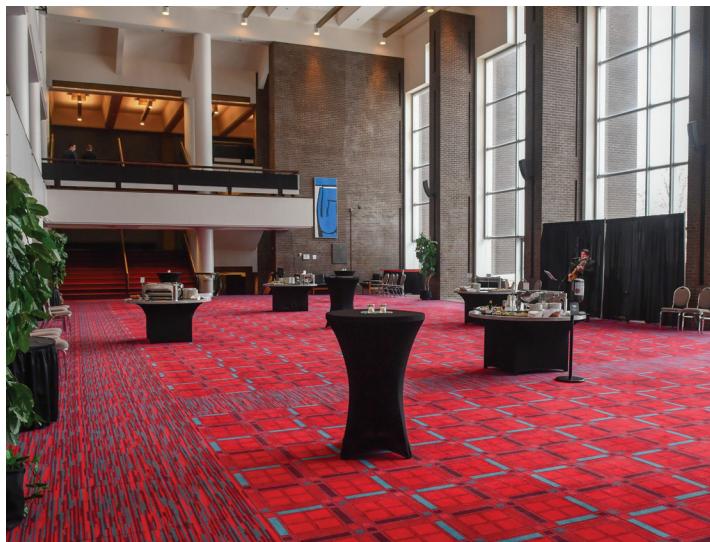
Please note that room capacities are subject to change based on seating arrangements and room layouts.

Are you a member of Conexus Credit Union? You're eligible for 10% off event space rentals at our venue!

Not a member? No problem—you're still welcome to book your event with us and enjoy our beautiful spaces and exceptional service.



	Dimensions	Classrooms	Theatre	Banquet Rounds	Reception	U-Shape	Hollow Square	Boardroom
Theatre	2031 seats		2,031					
On-Stage	170x69x36 12,900 sq ft		500	480	600			
Theatre Lobby	92x66x8'6 6,072 sq ft	130	300	240	375			
Convention Lobby	55x46x12 2,530 sq ft	60	90	90	100			
Convention Hall	140x93x12 13,020 sq ft	520	1,100	720 rounds 1064 longs	1,100			
Shumiatcher	54x83x20 4,482 sq ft	150	400	225	300	32	36	36
Quebec	26x37x7'7 962 sq ft	40	80	55	50	24	28	28
Ontario	26x36x7'7 729 sq ft	30	60	48	40	24	28	28
B.C.	27x27x7'6 729 sq ft	40	50	40	40	24	28	28
Capital Boardroom	18x35x7'6 630 sq ft							16
New Brunswick	27x27x7'6 729 sq ft	30	50	40	70	24	28	28
Nova Scotia	18x27x7'6 473 sq ft	20	30	24	25	16	20	20
Patrons Lounge	28x26x8'9 748 sq ft	40	50	40	40	24	28	28





200 Lakeshore Drive, Regina, Saskatchewan S4S 7L3
306-565-4500 | reception@conexusartscentre.ca