

Facility Pricing



The Tradition Lives Here

Mounted Police Heritage Centre 5907 Dewdney Avenue Regina, Saskatchewan, Canada, S4T 0P4

Rentals Pricing



The Tradition LivesHere

Mounted Police Heritage Centre 5907 Dewdney Avenue Regina, Saskatchewan, Canada, S4T 0P4

Facilities

Heritage Room

Monday - Thursday Evenings

5:00pm - 10:00pm: \$2,500 Evening Banquets and Dances until 2:00am: \$2,500

Friday - Sunday Evenings

5:00pm - 10:00 pm: \$2,500 Evening Banquets and Dances until 2:00am: \$2,500

Friends of the RCMP Boardroom

Weekday

8:00am - 12:00pm: \$200 12:00pm - 5:00pm: \$200 8:00am - 5:00pm: \$350

SGI Canada Theatre

Evenings and Weekends

5:00pm - 12:00pm: \$250/hr (max \$1,250)

Full Facility

Evenings and Weekends

5:00pm - 2:00am: \$3000

All Prices are Subject to GST and 15% Service Charge
Active + Retired Members Recieve 20% Discount on Room Rentals

Rentals and Services

Audio and Visual

AV Package (Sound System, Podium with Microphone Projectorm Laptop, Screen, and Clicker)	\$375
Sound System	\$175
Podium with Microphone	\$125
Projector	\$150
Laptop	\$150
Screen (Portable)	\$45
Extra Microphone(s)	\$25
Lapel Microphone	\$65
LCD Screen	\$220
Polycom	\$90
Flip Chart	\$25
Easel	\$25
Wireless Clicker	\$35

Rentals and Services

Linens and Accessories

Curtains	\$20
Ottomans	\$ 5
Skirting	\$20
Chair Covers	\$3
Linens	\$10
Cocktail Linens	\$15
Centre Pieces	\$5
Portable Stage	\$400
Napkins	\$1
Place Settings	\$3

Extra Labour

Security	\$30/hr
Bartender	\$25/hr
Outside Catering Charge	\$500
Tech Help (a run-through the day before your rental is included in the purchase of the AV Package. Any help needed the day of the event will have an extra charge	\$40/hr

Catering Pricing



The Tradition LivesHere

Mounted Police Heritage Centre 5907 Dewdney Avenue Regina, Saskatchewan, Canada, S4T 0P4

Breakfast Menu

Continental Breakfast

Sold Per Guest | 10 Guests Minimum | \$8.75 Per Guest

- Fresh baked muffins
- Fresh baked pastries
- Seasonal fresh fruit tray

All-Canadian Breakfast

Sold Per Guest | 10 Guests Minimum | \$12.25 Per Guest

Meat

Select 2 meats: sausage links, smoked bacon, sliced ham, or turkey sausage

Scrambled eggs:

Upgrade to Farmer's Scramble with ham, breakfast sausage, and cheddar cheese OR grilled mushrooms and provolone cheese for \$1.50 per guest

- Herb and garlic hash brown with chives and bell peppers
- Fresh baked muffins
- Fresh seasonal fruit tray

Lunch Menu

Wrap and Artisan Sandwich Buffet

Sold Per Guest | 10 Guests Minimum | \$14.25 Per Guest

Select up to four of the following:

House roast beef & mozza sandwich

Shaved thin with creamy dijon horseradish on a pretzel roll

Classic club sandwich

House roasted turkey breast, bacon, lettuce, tomato, and cheddar cheese with basil mayo on a ciabatta bun

• Italian grinder sandwich

Capicola, genoa salami, provolone and tomato with pesto mayo on a focaccia loaf

Roasted vegetable wrap

Balsamic roasted peppers, mushrooms, onion and zucchini with hummus on a mediterranean wrap

Cranberry chicken salad wrap

Roasted chicken breast, dried cranberries, green onions mixed with crunchy dijon mayo on a mediterranean wrap

Ham and cheddar croissant

Shaved honey ham and cheddar cheese with dijon mayo on a croissant

Includes:

- Two side salads
- Salt & pepper kettle chips
- Pickles
- · House made onion dip

Gluten free and vegan options are available upon request

Lunch Menu

Finest Fiesta

Sold Per Guest | 10 Guests Minimum | \$16.25 Per Guest

Select two of the following:

Barbacoa beef

10 hour braised beef with Mexican flavours of garlic, chili, and lime

Fajita chicken

Pulled chicken seasoned with chili and lime

Smoked pork

Smoked pork shoulder with sweet and spicy BBQ sauce

Chorizo sausage

Crumbled chorizo sausage with roasted potatoes, peppers, and onions

Includes:

- Mexi rice
- Flour tortillas
- Black bean & corn salsa
- Pickled jalapenos
- Corn tortilla chips
- Shredded lettuce
- Sour cream

- Pepper Jack cheese
- Medium salsa
- Fresh Pico de Gallo

Add-ons available:

- Guacamole \$2.00 per guest
- Refried beans \$2.00 per guest

Lunch Menu

Indoor Picnic

Sold Per Guest | 10 Guests Minimum | \$14.25 Per Guest

Includes:

- Jumbo harvest smokies or 1/4 lb. pub burgers
- Buns

Freshly baked from a local supplier

Zesty pasta salad

Smoked pork shoulder with sweet and spicy BBQ sauce

Potato salad

Crumbled chorizo sausage with roasted potatoes, peppers, and onions

Includes:

- · Cheddar cheese, lettuce, onion, ketchup, mustard and relish
- Salt & pepper kettle chips with house made onion dip

Italian Feast

Sold Per Guest | 10 Guests Minimum | \$15.75 Per Guest

Select one of the following:

• Traditional meat lasagna

Five layers of seasoned beef and mozzarella cheese accented by a zesty tomato sauce

Vegetable Lasagna

Five layers of spinach, broccoli, carrot, and onion baked with creamy parmesan sauce and topped with toasted bread crumbs

Includes:

- Classic caesar salad
- Mixed field green salad with house dressing

Extras

- Seasonal soup: \$2.00 per guest
- Fresh vegetable dip tray: \$2.00 per guest
- Triple chocolate brownies: \$1.25 per guest
- Fresh baked cookies: \$1.25 per guest

Appetizer Menu

Signature Reception Menu

Starting at \$17.00 Per Guest

Choice of one or two action stations:

• Mini BBQ pulled pork taco bar

With apple cider coleslaw, chipotle mayonnaise and pickled red onion

House rubbed carved roast beef

With cafe rolls, horseradish, crunchy mustard and onion crisps

Shrimp scampi flambe station

With fresh baguettes

Prime rib beef burger slider bar

With bacon jam, cheddar cheese, dill pickles, and assorted condiments

Pierogi bar

With bacon bits, dill sour cream, green onions, and cheddar cheese

Buffalo chicken nacho bar

With shredded chicken, ranch cheese sauce, carrot pico, salsa, and sour cream

Includes:

- Salt & pepper kettle chips with house made onion dip
- Fresh vegetables and dip with roasted garlic hummus and avacado ranch dip
- Anti pasto board with local Canadian cheeses, dry salami, pepperoni sticks, and pickled vegetable mini pretzel bites with assorted local mustards
- Smoked salmon tortilla pinwheels
- Smoked chicken wings with buffalo ranch dressing

Appetizer Menu

Heritage Reception Menu

Starting at \$13.75 Per Guest

Choice of two hot appetizers

- BBQ bourbon meatballs
- Vegetable samosas with curry garlic dip
- Smoked chicken wings
- Vegetable spring rolls with Thai chili sauce
- Mini corn dogs with assorted mustards

Includes:

- Salt & pepper kettle chips with house made onion dip
- Fresh vegetables and dip with roasted garlic hummus and avacado ranch dip

Prairie Feast Menu

Build Your Own

Sold Per Guest | 10 Guest Minimum | 1 Protein \$19.50 | 2 Proteins \$23.50

All meals include choice of:

- 1 starch
- 1 or 2 proteins
- Seasonal hot vegetable
- 2 salad selections and mixed green salad with house dressing
- Assorted breads and rolls

Protein Selections

Slow smoked pork shoulder

Brined, rubbed, and smoked for 10 hours. Pulled and tossed with signature BBQ sauce

Slow roasted beef

Seasoned and roasted to perfection. Served with au jus and horseradish

• Garlic and herb oven roasted chicken

Finished with house made chimichurri sauce

Starch Selections

Loaded mashed potatoes

Mixed with sour cream, chives, bacon, and cheddar cheese

Roasted baby red potatoes

Seasoned with herbs, garlic, and salt & pepper

Three cheese mac & cheese

Elbow macaroni, cheddar, parmesan and provolone cheese baked to golden brown

Classic baked potatoes

Served with bacon bits, chives, butter and sour cream

Salad Choices

Classic caesar salad

Romaine lettuce, focaccia croutons and citrus parmesan dressing

Caprese salad

Bocconcini cheese, fresh tomatoes, field greens, and pesto vinaigrette

Berry balsamic spinach salad

Fresh spinach with fresh berries, mandarin oranges, red onions, and balsamic vinaigrette

Potato salad

Red baby potatoes with bacon, grainy mustard, celery, chives and mayonaise

Prairie Feast Menu

Prime Rib Dinner

Sold Per Guest | 20 Guest Minimum | \$36.75 Per Guest

Includes:

- Slow roasted prime rib

 Carved to order and served with yorkshire pudding, french onion au jus and creamy horseradish
- Buns and butter
- · Mixed green salad with house dressing
- Classic caesar salad with house dressing
- Baked potato bar with bacon, chives, sour cream, and butter
- · Seasonal roasted vegetables

Great Additions

Homestyle baked beans

\$2.00 per guest

• Creamy fire roasted mexican street corn

\$2.00 per guest

Vegetable and dip tray

\$2.00 per guest

Cheese and cracker tray

\$4.25 per guest

· Pickle and olive tray

\$2.00 per guest

Antipasto board with meats, cheeses, pickles and hot peppers

\$7.50 per guest

Additional salad

\$1.50 per guest

Additional starch

\$2.00 per guest

Additional protein available upon request

Dessert Menu

Available Per Person

- English Toffee Pudding with Butter Caramel Sauce \$6.25 per person
- English Toffee Pudding with Butter Caramel Sauce Half Size \$4.00 per person
- Banana Chocolate Chip Bread Pudding with Sauce \$4.00 per person
- Banana Chocolate Chip Bread Pudding with Sauce \$4.00 per person
- Apple or Mixed Berry Crisp \$3.00 per person
- Bourbon Peach Cobbler \$4.00 per person
- Mini Mousse Cups- Choose from Chocolate, English Toffee, or Mango Mousse \$3.00 per person
- Mini Assorted Cheesecakes with Coulis- Choose from Berry, Caramel, or Chocolate Swirl \$4.00 per person
- Ice Cream Smoosh Bar or Sundae Bar- Vanilla Ice Cream with Assorted Toppings and Sauces \$4.00 per person

Beverage Menu

Available All Day

- Coffee I \$25.00/10 cup carafe
- Tea | \$2.00/bag
- Bottled water, juice, soft drink | \$2.50 per bottle

Bar Services

Bar services are available upon request. All bar services are provided by the RCMP Heritage Centre and cannot be outsourced.