







# WE ARE HERE FOR YOU. LET US TAKE CARE OF THE DETAILS.

The Grey Rock Casino caters to meetings, conferences, trade shows, receptions, conventions, weddings, birthday parties, Christmas parties, social gatherings, and many other engagements with room for 50 to 300 people and 7000 square feet available.

From simple to elegant, our professional Event Planners will assist you in planning every detail of your event. You and your guests can enjoy the best of what we have to offer; full service catering, state-of-the-art audio-visual equipment, and a memorable experience.

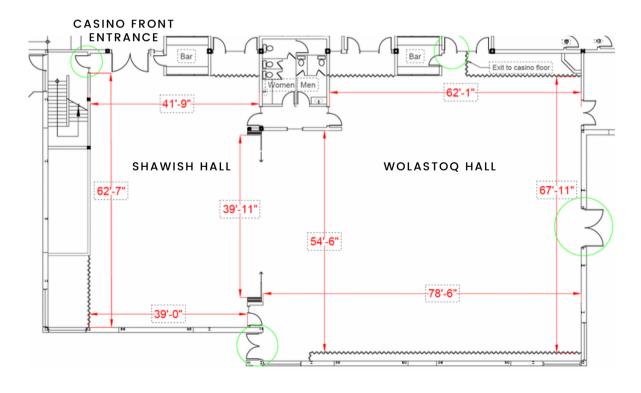
With a wide variety of menu options and packages, our menus are sure to offer something for every taste, event idea, and budget. The Chef delivers a homemade creative cuisine that appeals to all tastes and accommodates all budgets.

We are committed to providing guest satisfaction. Exceeding your needs and expectations is our highest priority.

# SPACE AND CAPACITY



ROOMS	DIMENSIONS	CAPACITY			
		CLASSROOM	THEATRE	BANQUET	CONCERT
SHAWISH HALL	2500 SQ FT	110	125	100	125
WOLASTOQ HALL	4500 SQ FT	205	350	300	350
COMBINED HALL	7000 SQ FT	320	450	350	450





# IT'S YOUR DAY!





### EVENT SERVICES



#### **EVENT TECHNOLOGY / SOUND TECHNICIAN**

Grey Rock Casino can provide any and all required event technology. Any outside sound, lighting, rigging, or power supply must be approved by Grey Rock Casino.

# CREATE LASTING MEMORIES WITH OUR MIRROR ME! BOOTH



- Exciting touch screen with entertaining animations
- Personalized photo overlay for your event
- Signing and photo stamping
- Photo retake option
- Instantly share your picture through text message or email

For more information on how to rent the Mirror Me! Booth, ask your Events Planner!

#### THE ROOM PRICE INCLUDES:

- Round tables & chairs (upon availability)
- 8" long tables & chairs (upon availability)
- Table setting (with the purchase of food)
- Podium, microphone, and projector
- Basic sound system
- Floating stage
- Internet access

#### EVENT TECHNOLOGY AND STAGING

- Concert stage 24x20 \$300
- Concert stage 32x20 \$350
- Mood lights \$25/light
- Sound Technician \$600
- Lighting Technician rates available upon request

#### **SERVICES**

- Chef \$100
- Security \$25/hour
- Cake cutting \$2/person
- Graphic Design \$50/hour
- Poster print \$35
- Room reset \$250
- Sirius Radio box \$50
- Table cloths \$15 each
- Place settings \$2.50/person

### GENERAL INFORMATION



#### **ROOM RENTAL PERIOD**

The room rental period is from 10AM until 2AM. All belongings must be removed from the facility no later than 9AM the following day of the event.

An after-hour charge of \$50 per hour will be applied for every hour outside of this period.

#### MINORS ON THE CASINO FLOOR

Minors (under the age of 19 years old) attending the event must enter the Events Room through the designated entrance. Minors may not enter the casino gaming floor under any circumstance as regulated by the province of New Brunswick.

For the event room to be accessible to the Casino Floor, a Security Officer must be present.

#### **DELIVERY AND EVENT SETUP**

A 24 hour notice prior to visiting the room outside of your room rental period is required. Present photo ID to our security dispatch in order to receive a visitors pass and be able to get inside the event hall to prepare for your event, following the province's rules and regulations. Our security staff reserves the right to not grant access to people who do not follow these guidelines.

#### FINAL GUARANTEES

An approximate guest count must be provided to the Events Planner at the time of the contract.

A final guest count will be required 10 days prior to the event. Shall we not receive this confirmation, the guarantee will be based off the original contracted number or the actual number of guests served, whichever is greater.

#### SIGNAGE

All signage must be approved by the Events Manager prior to being posted inside of the facility. The Grey Rock Casino reserves the right to remove any sign that have not been approved. No hand written signs allowed.

### GENERAL INFORMATION



#### **CATERING**

From simple and modest to grand scale black tie events, our catering chefs will be sure to deliver exactly what you had anticipated. Please refer to our events menu for pricing.

#### **DIETARY OPTIONS**

Vegan, vegetarian, and gluten free options are available upon request and must be submitted to the Events Manager in writing during the final guarantee.

#### **ALLERGIES**

The casino expects that every effort will be made by the Client to identify and disclose, in writing, all allergies and dietary restrictions that are present among their guests. The identified allergies and restrictions must be accompanied by the first and last name of the attendee at least 10 days prior to the event date.

Should you not provide this information, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim for any personal injury that does occur as a result of negligence against your guests and our staff.

#### LEFTOVER FOOD

Due to food and health regulations, no leftover food can be taken from the contracted event space

# BREAKFAST BUFFET



**AVAILABLE UNTIL 11:30AM** 

#### THE CONTINENTAL \$17

- Croissants, freshly baked muffins, and danishes
- Individual fruit yogurt
- Sliced seasonal fresh fruit
- Hard boiled eggs
- Butter, jam, and cream cheese
- Fresh fruit juice
- Coffee, tea, and herbal tea

#### THE FULL BREAKFAST \$20

- · Croissants, freshly baked muffins, and danishes
- Individual fruit yogurt
- Sliced seasonal fresh fruit
- Scrambled eggs
- Bacon, ham, pork sausage (choice of two)
- Breakfast potatoes
- Butter, jam, and cream cheese
- · Fresh fruit juice
- Coffee, tea, and herbal tea

#### **EXTRAS**

- Eggs Benedict | \$6
- Breakfast Wrap (scrambled eggs, bacon, cheese and salsa) | \$6
- Yogurt Parfait (granola and mixed berries) | \$5
- Oatmeal (brown sugar, cinnamon, cream) | \$4



# PLATED BREAKFAST





**AVAILABLE UNTIL 11:30AM** 

#### THE BELGIAN WAFFLE \$14

- Belgian waffle with local maple syrup and mixed berries
- Breakfast sausage, ham or bacon (your choice of one)
- Fresh fruit juice
- Coffee, tea, or herbal tea

#### THE TRADITIONAL \$14

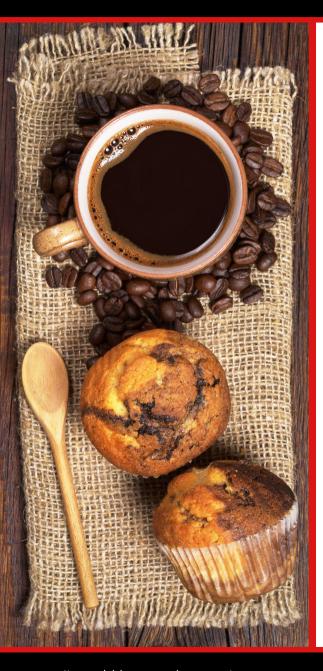
- Two scrambled eggs
- Breakfast sausage, ham or bacon (your choice of one)
- Breakfast potatoes
- Freshly baked butter croissant
- Sliced seasonal fruit
- Fresh fruit juice
- Coffee, tea, or herbal tea

#### THE SMOKED SALMON \$16

- Cold smoked Atlantic salmon, toasted bagel, dill and chive cream cheese, red onions, and capers
- Breakfast potatoes
- Sliced seasonal fruit
- Fresh fruit juice
- Coffee, tea, or herbal tea

# BREAK CORNER





#### THE EARLY MORNING \$8

- Croissants, freshly baked muffins, and danishes
- Fresh fruit juice
- Coffee, tea, or herbal tea

#### THE TUTTI FRUTTI \$12

- Freshly baked muffins
- Sliced seasonal fruit
- Fresh fruit juice
- Coffee, tea, or herbal tea

#### SAY CHEESE \$12

- Variety of cheese, crackers and grapes
- Assorted selection of soda, water and Perrier

#### THE SWEET AND SALTY \$10

- House baked cookies
- Assorted dessert squares
- Freshly popped popcorn
- Assorted selection of soda, water and Perrier

#### THE PERFECT PARFAIT \$12

- Vanilla yogurt
- Homemade maple granola
- Fresh berries
- Coffee, tea, or herbal tea

#### THE GREEK GARDEN \$14

- Tray of crudité
- House tzatziki sauce
- Hummus
- Pita bread
- Assorted selection of soda, water and Perrier

# COLD LUNCH BUFFET \$20



AVAILABLE FROM 11:30AM TO 2:30PM

#### CHOOSE 1 SOUP

- Cream of tomato and pesto
- Butternut squash & apple
- Cream of broccoli and cheddar
- · Chef's creation

#### THE SANDWICH PLATTER

• Variety of sandwiches and wraps

#### CHOOSE 1 SALAD

- Garden salad
- Caesar salad
- Fusili pasta salad
- Fingerling potato and bacon salad

#### **DESSERT CORNER**

• Variety of desserts, cakes and pies



## PLATED LUNCH \$25





AVAILABLE FROM 11:30AM TO 2:30PM

#### CHOOSE 1 APPETIZER

- Cream of tomato and pesto
- Butternut squash & apple
- Cream of broccoli and cheddar
- Valley View salad
- Garden salad
- Ceasar salad

\*A 2nd appetizer may be added to the menu for 5\$ per person.

#### CHOOSE 1 MAIN COURSE

- 1/4 slow roasted BBQ chicken
- 1/2 rack BBQ pork ribs
- Sliced roast beef and gravy
- Chicken or salmon Vol-au-vent
- Maple apple pork loin

#### CHOOSE 2 SIDES

- Garden vegetables
- Side of coleslaw
- Baked potato
- Rice pilaf
- Roasted potato wedges

#### CHOOSE 1 DESSERT

- · Chef's choice
- Cheesecake and wild berry sauce
- Maple avalanche
- Strawberry shortcake

# DINNER BUFFET \$45



**AVAILABLE AFTER 4:00PM** 

#### CHOOSE 2 APPETIZERS

- Roasted carrot and maple soup
- Butternut squash & apple soup
- Cream of roasted wild mushroom
- Valley View salad
- Garden salad
- Ceasar salad

#### CHOOSE 2 SIDES

- Garden vegetables
- Baked potato
- Rice pilaf
- Roasted potato wedges
- Potato gratin

#### CHOOSE 2 MAIN COURSES

- 1/4 slow roasted BBQ chicken
- Sliced Roast beef and gravy
- Maple apple pork loin
- Sliced roast beef with gravy
- Roasted chicken breast with white wine and mushroom gravy
- Salmon in lemon and dill cream sauce

#### **DESSERT**

· Assortment of desserts



<sup>\*</sup>A 3rd main course may be added to the menu for 10\$ per person.

# PLATED DINNER \$35



**AVAILABLE AFTER 4:00PM** 

#### CHOOSE 1 APPETIZER

- Roasted carrot and maple soup
- Butternut squash & apple soup
- Cream of roasted wild mushroom
- Valley View salad
- Garden salad
- Ceasar salad

#### CHOOSE 1 MAIN COURSE

- Maple dijon salmon
- Pork osso bucco and orange gremolata
- Chicken cordon bleu with a chive cream sauce
- Maple glazed pork tenderloin
- Chicken supreme with a roasted red pepper sauce

#### CHOOSE 2 SIDES

- Garden vegetables
- Baked potato
- Rice pilaf
- Roasted fingerling potato
- Potato gratin

#### CHOOSE 1 DESSERT

- · Chef's choice
- Cheesecake and haskap berry compote
- Triple chocolate mousse
- Maple cream crunch cake and haskap berry compote



<sup>\*</sup>A 2nd appetizer may be added to the menu for 5\$ per person.

# HOLIDAY BUFFET 45 \$



#### AVAILABLE IN NOVEMBER AND DECEMBER ONLY

#### CHOOSE 2 APPETIZERS

- Roasted carrot and maple soup
- Butternut squash & apple soup
- Cream of roasted wild mushroom
- Valley View salad
- Garden salad
- Ceasar salad

#### MAIN COURSE

- Turkey
- Stuffing
- Meat pie
- Turkey gravy
- Cranberry sauce

#### CHOOSE 2 SIDES

- Garden vegetables
- Baked potato
- Rice pilaf
- mashed potatoes

#### **DESSERT**

Assortment of desserts or yule logs



# HORS D'OEUVRES & PLATTERS





#### COLD HORS D'OEUVRES

\*Prices based on 12 items.

- Smoked salmon mousse in cucumber cups \$18
- Traditional shrimp cocktail \$21
- Jerk shrimp cocktail with a mango sauce \$21
- Fresh bruschetta on goat cheese crostini \$18

#### HOT HORS D'OEUVRES

\*Prices based on 12 items.

- Chicken wings \$21
- Bacon wrapped scallops \$24
- BBQ pulled pork slider \$21
- Spinach spanakopita \$18
- Vegetable spring rolls \$21
- Teriyaki chicken skewers \$24
- Crab cakes and cajun remoulade \$25

#### **PLATTERS**

\*Price per person.

- Vegetable platter \$6
- Fruit platter \$6
- Cheese platter \$8
- Dessert platter \$6

#### NACHO BAR \$9

Corn chips, salsa, cheese sauce, diced peppers and olives

#### POUTINE BAR \$9

Fries, curd cheese and gravy

Make it deluxe by adding chicken or beef for \$6.

# CONTACT US



