



**LAKEVIEW™**  
HECLA GOLF COURSE

# Golf Conference Package

# A golf experience like no other

Welcome to Lakeview Hecla Golf Course, a place that defines the best golfing experience in Manitoba, complimented by a beautiful resort that offers a relaxing atmosphere for productivity and focus.

Our golf conference package is designed to offer options perfect for conferences and retreats large and small which involve a leisurely day of golf on our beautiful course. If you're looking for something that's not here, reach out to us. We'll help you create your perfect golf event.

Thank you for your interest, we look forward to having you.

## **Your customized golf conference package includes:**

- Meeting or banquet space
  - 1 round of golf - 18 holes for up to 144 participants
  - Shared power carts
  - Overnight accommodations at Lakeview Hecla Resort
  - One breakfast, one lunch, and one dinner per overnight stay
- Package rates are available for group bookings of ten or more guest rooms.

## **Standard Guest Room Rates**

	<b>Shoulder Season</b>	<b>Summer Season</b>
Single Occupancy:	\$230/night	\$255/night
Double Occupancy:	\$170 each/night	\$185 each/night
Triple Occupancy:	\$155 each/night	\$165 each/night
Quad Occupancy:	\$145 each/night	\$155 each/night



## **Contact our sales office to book today!**

**Berna Dongon - Sales & Catering Manager**  
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All food and beverage is subject to 15% gratuity and applicable taxes.

# Breakfast Menu

## THE CONTINENTAL

Chilled orange juice, freshly baked muffins, fresh fruit cup, coffee or tea.

## HEALTHY CHOICE

Chilled orange juice, yogurt with granola, fresh fruit cup, freshly baked muffins, coffee or tea.

## THE LAKEVIEW RESORT

Chilled orange juice, scrambled eggs, bacon or sausage, home fried potatoes, mini croissants with butter and preserves, coffee or tea.

## THE CANADIAN

Chilled orange juice, scrambled eggs, bacon or sausage, pancakes with syrup, mini croissants with butter and preserves, coffee or tea.

## EGGS BENEDICT

Chilled orange juice, poached egg with back bacon on a toasted english muffin served with hollandaise sauce, grilled asparagus and home-fried potato. Coffee or tea.

## Breakfast Accompaniments

Prices per person.

Fruit Yogurt	\$2
French Toast (1 slice)	\$2
Whole Fresh Fruit	\$2.25
Pancakes (2)	\$2.50
Fresh Fruit Platter	\$4.25



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# Breakfast Buffets

Minimum of 25 people.

## CONTINENTAL

Assorted juices, assorted breakfast pastries, fresh fruit salad, plain yogurt with granola, freshly brewed regular and decaf coffee, assorted traditional and herbal tea.

## RESORT BUFFET

Assorted juices, scrambled eggs, bacon and sausage, home fried potatoes, breakfast pastries, preserves and butter, fresh seasonal fruit, freshly brewed regular and decaf coffee, traditional and herbal tea.

## CAPTAIN'S BUFFET (Additional \$8 per person)

Assorted juices, mini-bagels with cream cheese, smoked salmon, fresh fruit platter, yogurt with granola, sliced tomato and cucumbers, shaved red onions, capers, smoked white fish, freshly brewed regular and decaf coffee, traditional and herbal tea.

## BRUNCH BUFFET (Additional \$8 per person)

Assorted juices, scrambled eggs, bacon and sausage, scalloped potatoes, roasted herb chicken, relish tray, fresh vegetable tray, assorted cheese board, fresh seasonal fruit salad, freshly baked breakfast pastries and breads, assorted dessert slices, freshly brewed regular and decaf coffee, traditional and herbal tea.

## Breakfast Buffet Accompaniments

### FRENCH TOAST OR PANCAKES (Additional \$2.50 per person)

### EGGS BENEDICT (Additional \$3 per person)

### MADE TO ORDER OMELET STATION (Additional \$6 per person)

2-egg omelet with choices of vegetables, ham and grated cheese.

### CREPE STATION (Additional \$6 per person)

Fresh strawberries, bananas, cinnamon apple, assorted berries, fresh whipping cream, icing sugar, assorted toppings.

### PARFAIT STATION (Additional \$7 per person)

Yogurt, assorted toppings, berries, granola, nuts, shredded coconuts, assorted fresh fruit, assorted sauces.



## Lunch Options

Lunch options are served at hole #10.  
All lunch options include a bottled beverage.



### TRADITIONAL BAGGED LUNCH

Two half-sandwiches, chef's choice of cookies (2), whole piece of fruit, bottled water.

### HEALTHY BAGGED LUNCH

Two half-sandwiches, granola bar, fruit yogurt, whole piece of fruit, bottled water.

### GOLF BALLS AND BBQ!

A burger or smokie with a bag of chips and a bottled beverage.



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# Dinner Menu

All entrées include salad, Lakeview bread basket, chef's choice of potato, vegetable and dessert, coffee, tea, or soft drinks. Add chef's choice of soup to any dinner for an additional \$6 per person.

## VEGETARIAN EN CROUTE

12 inch spring roll wrapper rolled with seasonal vegetables finished with balsamic glaze.

## COCONUT CURRY BOWL

Asian vegetables including snow peas, julienne carrots, green onions, broccoli, with steamed rice in coconut curry broth.

## CHICKEN WELLINGTON

Tender chicken breast with mushroom duxelle wrapped in a puff pastry and topped with mushroom sauvignon sauce.

## MEDITERRANEAN CHICKEN

Seared chicken breast topped with sun-dried tomato, roasted red peppers, artichokes, hot pickled eggplant, black olives, topped with white wine butter sauce.

## CHICKEN PORTABELLA

Charbroiled chicken with wild mushroom duxelle, crispy leeks, finished with white wine butter sauce.

## LAKE WINNIPEG PICKEREL

Fully breaded pickerel seasoned with salt, pepper, lemon zest, picatta sauce with capers and parsley, finished with white wine butter sauce.

## WILD SOCKEYE SALMON (Additional \$3 per person)

Skin-on, pan-seared sockeye salmon served with pink peppercorn sauce.

## PORK LOIN THREE WAYS (Additional \$3 per person)

Roasted pork loin, stuffed with pork sausage, assorted dry fruit, kale, onions, rolled in bacon and topped with poached pear jus.

## ROAST PRIME RIB OF BEEF AU JUS (Minimum of 20 people, additional \$6 per person)

Served with yorkshire pudding and horseradish.

## BEEF TENDERLOIN (Additional \$9 per person)

Crusted with dijon mustard, coarse pepper, and fresh rosemary, topped with blue cheese and bacon bread crumbs.



# Dinner Buffets

Minimum 25 people.

All dinner buffets include assorted salads, chef's choice of potato and vegetable, fresh vegetable tray, relish tray, Lakeview bread basket, assorted desserts, coffee, tea, and soft drinks.

## **DELUXE UKRAINIAN BUFFET**

Beet borscht, perogies with baked onions, kielbasa, home-style meatballs with mushroom sauce, and vegetarian cabbage rolls with tomato sauce.

## **ROAST TURKEY BUFFET**

Served with traditional sage & onion stuffing, pan gravy and cranberry sauce.

## **SOUTHERN STYLE BUFFET**

Lightly breaded southern fried chicken pieces and pork back ribs.

## **LAKEVIEW GRILL BUFFET**

Choose: strip loin steak, pork ribs, chicken breast, salmon or pork medallions.

## **BARON OF BEEF BUFFET**

Carved angus beef thinly sliced served with your choice of gravy or au jus.

## **ITALIAN BUFFET**

Minestrone soup, chicken marcela, home made meat balls with marinara sauce, cheese tortellini with garlic cream sauce, and ratatouille.

## **SURF AND TURF BUFFET** (Additional \$8 per person)

Grilled marinated strip loin steaks and Lake Winnipeg pickerel with tomato butter.

## **BUFFET ADD-ONS** (additional \$7 per person)

Add any of meatballs, chicken breast, shrimp skewer, chicken skewer, beef skewer, pickerel, wild salmon, or perogies (\$5 per person).



# Receptions

## TRADITIONAL RECEPTION PACKAGE

Assorted cold cuts, breads, cheese, pickles, vegetables and dip, condiments, assorted dainties, and coffee/tea.

**\$12 per person**

## POUTINE BAR PACKAGE

French fries, 3-cheese blend, sauce demi-glaze, green onions, sour cream, bacon bits, assorted dainties, and coffee/tea. Add taco beef, chicken, or pulled pork for an additional \$5.

**\$12 per person**

## DELUXE RECEPTION PACKAGE

Includes traditional reception package plus: chef's choice of three hot appetizers, fresh fruit platter, corn chips with salsa and sour cream, assorted dainties, and coffee/tea.

**\$20 per person**

### Hot Hors D'Oeuvres

Minimum 3 dozen per item. Price per dozen.

Vegetarian spring rolls with sweet chili sauce	\$16
Vegetarian samosas	\$17
Breaded chicken wings	\$17
Beef or chicken satay	\$17
Wild rice and polenta, hush puppies, and berry gastrique	\$17
Oriental style tenderloin tips	\$19
Sautéed tiger prawns	\$20
Breaded shrimp with cocktail sauce	\$20
Pickered wontons	\$20
Crab stuffed mushrooms	\$20
Lake Winnipeg fish cake	\$21
Bay scallops and bacon	\$22
Breaded pickerel cheeks (check availability)	\$22

### Cold Hors D'Oeuvres

Minimum 3 dozen per item. Price per dozen.

Watermelon fetta balsamic and fresh mint	\$17
Tomato bruschetta crustini	\$17
Smoked salmon and brie crustini	\$19
Salmon tartar	\$19
Shooters (check availability)	\$19
Caprese skewers	\$18
Herbed goat cheese lollipops	\$18
Grilled & chilled tiger prawns with cocktail sauce	\$20
Beef carpaccio	\$20

### Reception Ideas

Prices per person.

Potato chips, pretzels, peanuts, and popcorn	\$3
Tortilla chips with choice of hummus, salsa ,or guacamole	\$4
Fresh vegetables crudités with dip	\$4
Fresh fruit platter	\$5
Assorted dainties	\$5
International cheese & cracker platter	\$7
Combination fresh fruit & cheese and cracker platter	\$8





## Beverage Services

Our beverage service includes the following:  
Cocktail picks and swizzle sticks, soft drinks for mix, orange juice, tomato juice, clamato juice, fresh fruit garnishes, cocktail napkins, ice, and glasses.

### Host or Cash Bar

Bartender fee of \$15 per hour, minimum 3 hours.

	Cash Bar	Host Bar
Regular brands (1 oz.)	\$5.50	\$4.75
Premium brands (1 oz.)	\$6.25	\$5.50
Domestic beer	\$5.50	\$4.75
Premium beer	\$6	\$5.25
Import beer	\$6.50	\$5.75
Coolers	\$5.75	\$5.75
House wine (by the glass)	\$6	\$6
Soft drinks	\$2	
Juice	\$2	
(Host bar prices do not include PST & GST)		

### Corkage Bar

Bartender fee of \$15.00 Per hour, minimum 3 hours.

Full bar service	\$12
Wine only service	\$5
Wine and beer service	\$7





## Corkage Bar

\$12 per person

Lakeview Resorts provide a complete corkage service including all appropriate glassware, mix, juices, ice, and garnishes.

Bartender service is an additional charge (minimum 3 hours, 1 Bartender per 75 guests). This is an hourly charge of \$15.

Wine only corkage:	\$5 per person
Wine and beer corkage:	\$7 per person

### Regulations Pertaining To Corkage Bars:

1. An occasional permit is required from the Manitoba Liquor Control Commission for the number of guests attending the function.
2. The permit holder must be in attendance from the opening to the closing of the bars.
3. The permit must be provided prior to any liquor service.
4. No person under the age of eighteen (18) is allowed to consume alcohol during the function (even when accompanied by parents, guardian or spouse) in accordance with the Manitoba Liquor Act.
5. If the client intends to operate cash bars with their liquor, a resale permit must be obtained indicating the liquor sale price.
6. The permit holder is legally responsible for any and all guests. The permit holder must ensure their safety, and can be held liable in case of any accidents or injuries.
7. The bars will be open according to the time specified on the permit.
8. Only the alcohol stated on the permit may be consumed in the location stated on the permit.
9. The Lakeview Resort cannot be held responsible for opened unconsumed liquor or wine.
10. The Lakeview Resort has the right to refuse liquor service if any of the above conditions are not adhered to.

