



LAKEVIEW™
GIMLI RESORT



Wedding Package

A Wedding to Remember!

\$80 per person

Your customized Wedding Package includes:

- Reception ballroom with dance floor and head table risers
- Dinner selection from our served or buffet-style options
- Corkage and bartender service
- Children's meal selections available for guests 12 and under
- Menu-tastings from our wedding menu for the bride & groom (excludes buffets)
- Your choice of colors for linen napkins
- Skirted head table, cake table and guestbook table
- Podium and microphone
- Cake cutting service
- S.O.C.A.N. and Resound Fees
- Complimentary guest room for the bride & groom
(with a minimum of 120 guests for Dinner/Reception)

Additional Options

- Optional outdoor ceremony - \$300
- Beach, or patio, with alternate indoor space in case of poor weather
- Includes set up and tear down of rented ceremony chairs
- Chair rental available at \$3.00 per chair

Contact our sales offices to book today!

Amber Reykdal - Sales & Catering Manager
204.642.8565 - areykdal@lakeviewresorts.com

All banquet, conference and catering services are subject to 18% gratuity and applicable taxes
All food served in the hotel must be provided by the hotel. In accordance with Health & Safety regulations, left over food may not be removed from the hotel.

Simply inviting



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Dinner Menu

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

CHICKEN WELLINGTON

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

TUSCAN CHICKEN

Seared chicken breast topped with marinated sun-dried tomatoes and olives, roasted red peppers, artichokes topped with a white wine butter sauce.

LAKEVIEW SIGNATURE CHICKEN

Fresh stuffed chicken supreme stuffed with spinach, garlic crouton and brie cheese, pan seared and baked, topped with a wild mushroom sauce.

LAKE WINNIPEG PICKEREL

Pan fried pickerel seasoned with salt, pepper, lemon zest, picatta sauce with capers and parsley, finished with a white wine butter sauce.

PORK TENDERLOIN (Additional \$4 per person)

Roasted Pork Tenderloin seasoned with salt and pepper and topped with a Dijon sauce.

BEEF PRIME RIB (Additional \$10 per person)

Roasted Prime Rib of beef prepared to medium, served with Yorkshire pudding, horseradish and au jus.

BEEF TENDERLOIN (Additional \$10 per person)

AAA Beef tenderloin cut in house prepared to medium, served with a bernaise sauce.

Vegan Dinner Menu

COCONUT CURRY BOWL

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

VEGGIE CRUNCH WRAP

Grilled tortilla shell, seasoned chickpeas, julienned carrots, onions, fresh tomatoes, and avocado with a vegan chipotle mayonnaise served with a sweet chili dipping sauce.

TOFU STIR FRY

Fried tofu, carrot, peppers, onion, mushroom, tossed in Sweet chili sauce, and served with Rice noodles.

MEXICAN BLACK BEAN BOWL

Black beans, potato, tomato, peppers, onion, and jalapeno served with brown rice.

ROASTED VEGGIE MEDLEY

Roasted cauliflower, roasted potatoes and mushrooms drizzled with a red pepper sauce and candied onion.

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Gimli: 204.642.8565 Hecla: 204.279.2041



Dinner Options

SOUP SELECTIONS (Substitute for salad or add \$6 for both)

Creamy tomato basil, potato & leek, chicken vegetable, beef vegetable, beef barley, carrot & ginger, cream of vegetable (choice of cauliflower, broccoli, mushroom, or medley).

SALAD SELECTION

Creamy caesar; tossed garden salad with balsamic vinaigrette; artisan lettuce with mandarin oranges, pecans and shaved bermuda onions drizzled with raspberry vinaigrette; spinach salad with strawberries and cashews with raspberry vinaigrette.

VEGETABLE SELECTIONS

Orange and honey glazed carrots, garlic buttered broccoli florets, green beans almonidine, seasonal root vegetable medley, fresh asparagus, cauliflower au gratin.

POTATO AND RICE SELECTIONS

Oven roasted baby potato, garlic mashed potato, loaded stuffed baked potato, rice pilaf, wild & white rice medley.

DESSERT SELECTIONS

Crème brûlée cheese cake, tiramisu cheese cake, turtle cheese cake (gluten-free), chocolate black out torte (gluten-free), classic carrot cake (Vegan), red velvet torte.

Kids Menu

(Age 12 and under. \$20 per child.)

All Kids Menu options come with a beverage and dessert

Chicken fingers with fries or veggies and dip

Hamburger with fries or veggies and dip

Hotdog with fries or veggies and dip

Cheese or pepperoni pizza

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Dinner Buffets

All dinner buffets include Chef's choice of vegetables, Chef's choice of potatoes Lakeview Bread Basket, 2 Assorted Chef's Choice of Salads, Fresh Vegetable Platter, Relish Platter, Assorted Desserts, Coffee and tea

DELUXE UKRAINIAN BUFFET

Beet Borscht, perogies with caramelized onions and bacon, kielbasa with sauerkraut, meatballs with mushroom sauce, and cabbage rolls with tomato sauce.

PICKEREL BUFFET

Pan seared Lake Winnipeg Pickerel topped with a Sicilian sauce (Olive oil, garlic, tomatoes, onions, lemon zest, green onions and black olives).

SOUTHERN STYLE BUFFET

House made Southern fried chicken pieces and pork back ribs.

ITALIAN BUFFET

Beef Lasagna and Tortellini with Alfredo sauce and chicken, Capanata, Antipasto Platter.

LAKEVIEW SIGANTURE BUFFET (Additional \$10 per person)

Choice of TWO: 4 oz strip loin steak, chicken breast, shrimp or pork medallions).

CARVED BARON OF BEEF BUFFET (Additional \$8 per person)

Chef Carved Baron of Beef, served with your choice of gravy or au jus, and horseradish.

CARVED PRIME RIB OF BEEF BUFFET (Additional \$10 per person)

Chef Carved Roasted Prime Rib with house made jus, and horseradish

SURF AND TURF BUFFET (Additional \$10 per person)

Grilled marinated strip loin steaks and garlic shrimp.

BUFFET ENHANCEMENTS

(Additional \$8 per person)

Add any of: Meatballs, Chicken Breast, Garlic Shrimp, Chicken Skewer, Beef Skewer, Pickerel & Perogies with caramelized onions and bacon, Charcuterie Board, Cheese Platter, Fruit Platter

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Late Night Reception Packages

Served after 9PM only. Minimum of 25 people.

TRADITIONAL RECEPTION PACKAGE

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

\$15 per person

POUTINE BAR PACKAGE

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

\$15 per person

STREET TACO BAR PACKAGE

Your choice of seasoned chicken or beef taco meat with soft tortillas.

Toppings: Shredded lettuce, sliced tomato, sliced white onion, refried beans, cilantro, guacamole, salsa, sour cream, shredded cheese, jalapeños, Mexican rice.

Served with assorted dainties, and coffee/tea.

\$15 per person

DELUXE RECEPTION PACKAGE

Assorted cold cuts, breads, cheese & cracker platter, vegetables and dip, chef's choice of (3) hot appetizers, corn chips with salsa and sour cream, condiments, assorted dainties, fresh fruit platter, coffee/tea.

\$20 per person

Hot Hors D'oeuvres

Minimum 3 dozen per item. Price per dozen.

Vegetarian spring rolls with sweet chili sauce
 Vegetarian samosas
 Breaded Chicken Wings
 Beef or Chicken Satay
 Sautéed Tiger Prawns
 Breaded Shrimp with cocktail sauce
 Pickerel Wontons
 Bay Scallops and Bacon
 Breaded Pickerel Cheeks (check availability)

\$16
 \$17
 \$17
 \$22
 \$24
 \$24
 \$22
 \$26
 \$22

Cold Hors D'oeuvres

Minimum 3 dozen per item. Price per dozen.

Deviled Eggs
 Tomato bruschetta
 Smoked Salmon and brie crostini
 Caprese Skewers
 Chilled tiger prawns with cocktail sauce

\$16
 \$17
 \$21
 \$18
 \$24

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Corkage Bar

(Included in Wedding Package)

Lakeview Gimli Resort provides a complete corkage service including all appropriate glassware, mix, juices, ice, and garnishes

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, (Closed at 1 AM).
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. Lakeview Gimli Resort cannot be held responsible for opened unconsumed liquor or wine.
10. Lakeview Gimli Resort has the right to refuse liquor service if any of the above conditions are not adhered to.

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