



LAKEVIEW[™]
HECLA RESORT



WEDDING PACKAGE

A Wedding to Remember!

\$95 per person

Your customized wedding package includes:

- Available Reception Rooms: Ballrooms (accommodates up to 220 guests with riser) and Terrace (maximum 100 guests)
- 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 and groom (excludes buffets)
- Your choice of colors for linen napkins
- Skirted head table, cake table, guestbook table, and giveaway tables
- Podium and microphone
- Cake cutting service
- S.O.C.A.N. and Resound fees
- Complimentary guest room for the bride and groom on the wedding night
(with a minimum of 150 guests for dinner/reception)

Additional Options:

- Optional outdoor ceremony - \$300
- Beach or garden, 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 office to book today!

Berna Dongon - Sales & Catering Manager

+1 204.279.2041 ext. 8 | bdongon@lakeviewresorts.com

*All food, beverage, corkage service, and meeting room charges are subject to an 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



Dinner Menu

All entrees include a bread basket, salad, chef's choice of potato, vegetable, and dessert, served with 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 puff pastry and topped with au 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 croutons, 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

Roasted pork tenderloin seasoned with salt and pepper, topped with a dijon sauce

BEEF PRIME RIB

Roasted beef prime rib (medium), served with yorkshire pudding, horseradish and au jus

BEEF TENDERLOIN

AAA beef tenderloin cut in-house (medium), served with a wild mushroom sauce and green onions in a demi glaze

Vegan Dinner Menu

COCONUT CURRY BOWL

Asian vegetables including snow peas, 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

All food, beverage, corkage service, and meeting room charges are subject to an 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



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 SELECTIONS

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 almondine, seasonal root vegetable medley, fresh asparagus, cauliflower au gratin

POTATO & RICE SELECTIONS

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

DESSERT SELECTIONS

Crème brulee cheesecake, tiramisu cheesecake, Turtle cheesecake (gluten free), carrot cake (vegan), red velvet tort, and soy milk and mango pudding (dairy free)

Kids Menu

Ages 12 and under | \$20 per child | All Kids Menu options come with a beverage and chef's choice of dessert

Chicken tenders with fries

Chicken dino nuggets with fries

Mini pogo dogs (3) with fries

Mini burgers (2) with fries

Grilled cheese sandwich with curly fries

Mac and cheese with curly fries

Cheese or pepperoni pizza

All food, beverage, corkage service, and meeting room charges are subject to an 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



Dinner Buffets

All dinner buffets include a bread basket, chef's choice of salads, potatoes, and vegetables, fresh vegetable platter, relish platter, and dessert, served with coffee and tea | Add chef's choice of soup to any dinner for an additional \$6 per person.

DELUXE UKRAINIAN BUFFET

Beet borscht, perogies with caramelized onions and bacon, kielbasa with sauerkraut, meatballs with mushroom sauce, 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

LAKEVIEW SIGNATURE BUFFET *(Additional fee per person)*

4 oz Striploin steak & 4 ounce BBQ glazed chicken breast

ITALIAN BUFFET

Minestrone soup, chicken thighs and leg in a creamy truffle and parmesan sauce, meatballs in marinara sauce, fettuccini with breadcrumbs, herbs and butter, penne in alfredo sauce, Italian vegetable medley, and anti pasto platter, served with chef's choice of salad and garlic sticks.

CARVED BARON OF BEEF *(Additional fee per person)*

Chef carved baron of beef, served with au jus, horseradish

SURF & TURF BUFFET *(Additional fee per person)*

Carved striploin roast and garlic shrimp

CARVED ROAST PRIME RIB OF BEEF *(Additional fee per person)*

Chef carved roasted prime rib, with homemade au jus, horseradish

Dinner Buffet Enhancements

Add any of: Meatballs | Chicken breast | Garlic shrimp | Chicken skewer | Beef skewer | Pickerel or perogies with caramelized onions and bacon | Charcuterie board | Cheese platter | Fruit platter at \$8 per person, per additional choice

All food, beverage, corkage service, and meeting room charges are subject to an 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



Late Night Reception Packages

Served after 9PM only | Minimum of 25 people

TRADITIONAL RECEPTION PACKAGE

Assorted cold cuts, breads, cheese and cracker platter, vegetables and dip, condiments, assorted dainties, served with coffee and tea

\$17 per person

POUTINE BAR PACKAGE

French fries, three-cheese blend, gravy, green onions, sour cream, bacon bits, assorted dainties, served with coffee and tea

Add: taco beef, chicken, or pulled pork for \$5

\$17 per person

STREET TACO BAR PACKAGE

Your choice of seasoned ground beef and chicken with soft tortillas

Toppings: Shredded lettuce, diced tomatoes, sliced white onion, black beans, cilantro, guacamole, salsa, and sour cream, shredded cheese, jalapenos, and assorted dainties, served with coffee and tea

\$17 per person

DELUXE RECEPTION PACKAGE

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

\$22 per person

Hot Hors D'oeuvres

Minimum 3 dozen per item | Price per dozen

Vegetarian spring rolls with sweet chili sauce	\$16
Vegetarian pot stickers	\$17
Breaded chicken wings	\$17
Beef or chicken satay	\$22
Sauteed tiger prawns	\$24
Breaded shrimp with cocktail sauce	\$24
Pickered wontons	\$22
Breaded pickered cheeks (check availability)	\$22

Cold Hors D'oeuvres

Minimum 3 dozen per item | Price per dozen

Deviled eggs	\$16
Tomato bruschetta	\$17
Smoked salmon and brie crostini	\$21
Caprese skewers	\$18
Chilled tiger prawns with cocktail sauce	\$24

All food, beverage, corkage service, and meeting room charges are subject to an 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



Corkage Bar

Included in Wedding Package | Lakeview Hecla 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 Liquor, Gaming, and Cannabis Authority of Manitoba 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, (closes at 1AM).
3. The permit must be provided prior to any liquor service.
4. No person under the age of 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 Resort cannot be held responsible for opened and unconsumed liquor or wine.
10. Lakeview Resort has the right to refuse liquor service if any of the above conditions are not adhered to.

All food, beverage, corkage service, and meeting room charges are subject to an 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

