



LAKEVIEW™

HECLA RESORT



Wedding Package

A Wedding to Remember!

\$65 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
- Childrens 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
- Hecla's 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 \$1.50 per chair

Contact our sales offices to book today!

Berna Dongon - Sales & Catering Manager
204.279.2041 - bdongon@lakeviewresorts.com

All food and beverage is subject to 15% gratuity and applicable taxes

Simply inviting



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 and finished with balsamic glaze.

COCONUT CURRY BOWL

Asian vegetables including snow peas, julienne carrots, green onions, and 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 with sun-dried tomato, roasted red peppers, artichokes, hot pickled eggplant, and black olives, topped with white wine butter sauce.

CHICKEN PORTABELLA

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

ROAST MANITOBA TURKEY (Minimum of 20 people)

Turkey roulade with stuffing on the side, pan gravy, and cranberry 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.

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

POTATO AND RICE SELECTIONS

Oven roasted baby potato, garlic mashed potato, scalloped potato, baked potato with bacon, chives and sour cream, rice pilaf, wild & white rice medley.

DESSERT SELECTIONS

Milk & cookies torte, crème brûlée cheese cake, tiramisu cheese cake, turtle cheese cake (gluten-free), chocolate black out torte, classic carrot cake, peanut butter blast, red velvet torte.

Kids Menu

(Age 12 and under. \$16 per child.)

All Kids Menu options come with a beverage and dessert

Chicken fingers & fries

Cheese or pepperoni pizza

Hamburger & fries

Hot-dog & fries

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Dinner Buffets

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).

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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 pickered 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

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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 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. Lakeview Hecla Resort cannot be held responsible for opened unconsumed liquor or wine.
10. Lakeview Hecla Resort has the right to refuse liquor service if any of the above conditions are not adhered to.



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