



LAKEVIEW™

GIMLI RESORT



Wedding Package

A Wedding to Remember!

\$75 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 food and beverage is subject to 18% gratuity and applicable taxes

Simply inviting



Dinner Menu

All entrées include salad, 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.

CHICKEN WELLINGTON

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

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 loin seasoned with salt and pepper and topped with a Dijon sauce.

ROAST PRIME RIB OF BEEF (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 red wine gastrique and hunter sauce with mushrooms and green onions in a demi glace.

Vegetarian Dinner Menu

VEGETARIAN PASTA

Green zucchini noodles tossed in a basil pesto sauce served with seasoned vegetables tossed in olive oil, garlic, and fresh thyme.

COCONUT CURRY BOWL

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

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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, 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, 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, tea and soft drinks.

DELUXE UKRAINIAN BUFFET

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

PICKEREL FISH FRY 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

Chicken Marsala, Homemade Meatballs with marinara sauce, Tortellini with garlic cream sauce, and Ratatouille.

LAKEVIEW GRILL BUFFET (Additional \$10 per person)

Choice of TWO: 4 oz strip loin steak, chicken breast, salmon 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 or Perogies with caramelized onions and bacon, Charcuterie Board, Smoked Fish Platter, 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, 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.

\$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	\$16
Vegetarian samosas	\$17
Breaded Chicken Wings	\$17
Beef or Chicken Satay	\$22
Sautéed Tiger Prawns	\$24
Breaded Shrimp with cocktail sauce	\$24
Pickered Wontons	\$22
Crab Stuffed Mushrooms	\$20
Lake Winnipeg Fish Cake	\$21
Bay Scallops and Bacon	\$26
Pan Fried Pickerel Cheeks (check availability)	\$22

Cold Hors D'oeuvres

Minimum 3 dozen per item. Price per dozen.

Deviled Eggs	\$16
Tomato bruschetta crustini	\$17
Smoked Salmon and brie crustini	\$21
Caprese Skewers	\$18
Grilled & chilled tiger prawns with cocktail sauce	\$24

LIVE CHEF STATION

Chef's choice of 3 Hot appetizers, prepared by a chef at a live station.

Please contact for pricing

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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.
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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