



A little history

Gull Harbour Marina on Hecla Island is located within some of the most scenic waters of Lake Winnipeg.

In 2017, the property was acquired by new ownership and has undergone an extensive renovation to all of its facilities.

Gull Harbour Marina is home to a modern, full service marina, yacht provisioning and yacht charter services, boutique inn, 120 seat restaurant and retail store. Gull Harbour is now the premiere marina facility on Lake Winnipeg.

When it was established at the turn of the century, the Gull Harbour (1898) lighthouse was vital to the navigation through the narrows of Lake Winnipeg.

Gull Harbour's lighthouse supported the expanding economy of Hecla Island and Lake Winnipeg by ensuring a safe and efficient passage for the fishing and commercial traffic on Lake Winnipeg.

Whether your passion is sailing, paddling or power-boating, the vast expanses of Lake Winnipeg and surrounding islands beckon you from the tranquility of Gull Harbour.

Our newly renovated grounds offer white sand beaches, nature trails and an abundance of Manitoba wildlife to enjoy.



Banquet Terms and Conditions

- Welcome and thank you for your interest in ***Gull Harbour Marina***
- Gull Harbour Marina can provide banquet space for a maximum of 80 people.
- A deposit is required to confirm your booking. A \$1000.00 deposit is required at the time of booking and will be applied to your function cost, this is non refundable.
- 100% of the estimated invoice must be paid ten days prior to the event
- All food, beverage plus additional charges are subject to 8% PST, 5% GST and a 15% service charge.
- Confirmation of the number of guests is required 21 days prior to the event.
- The organizer of the function is responsible for the conduct of any attendee or damage caused by any attendee
- Manitoba liquor and lotteries control commission laws govern all functions where liquor is served.



Plated Entrees Include:

*Salad – Entrée – Vegetable – Starch – Rolls, Butter – Dessert – Coffee, Tea
Add soup for \$3 per person*

8oz Grilled AAA Ribeye – *flash grilled, topped with sautéed mushrooms and roasted onions*
\$49

Chicken Pomodoro – *baked Frenched chicken breast, served with Italian pomodoro sauce*
\$44

Panko-Parmesan Crusted Lake Winnipeg Walleye – *Japanese breadcrumbs accented with fresh herbs and parmesan cheese, topped with a lemon-white wine butter sauce.*
\$46

Baked Salmon – *5 oz. Atlantic salmon, brushed with olive oil and sea salt, served with mango-red onion salsa*
\$46

8oz Bone in Pork Loin Chop – *maple-mustard glaze, apple ginger puree*
\$47

Vegetables (choose one):

Maple Glazed Carrots, Roasted Root Vegetables with Garlic and Herbs

Baked Manitoba Beets, Nutmeg and Butter Essence, Green and Yellow Bean Almandine

Starches (choose one):

Roasted Sweet Potato, Garlic Mashed Potato, Buttered Red Potato

Seven Grain Rice Medley, Herb Roasted Red Potato, Baked Potato



Add a house made soup to any plated entree for \$3

Puree of Pea, Vanilla Essence – *mint chiffonade*

Walleye and Potato Chowder – *sautéed walleye pieces, carrots, potato, cream*

Roasted Butternut Squash – *topped with nutmeg-chantilly cream*

Vegetable Florentine with Quinoa – *root vegetables, spinach, tender quinoa grains*

Greens

Gull Harbour Salad – *crisp salad greens, julienne carrot, red onions, crispy tortilla strips, Balsamic dressing*

Caesar Salad – *fresh cut romaine, creamy Caesar dressing, house croutons*

Tomato Salad – *beefsteak tomato, pickled onions, basil, olive oil, roasted garlic*

Spinach Salad – *sundried cranberries, candied walnuts, mandarin orange poppy seed dressing*

Desserts

Belgian Mousse Torte

Orange Citrus Cake

Carrot Torte

Key Lime Cheesecake

Strawberry Shortcake



Stand Up Reception

Minimum 50 people (minimum of 3 dz each selection)

Domestic Cheese and Crackers – 5.00 per person

Garden Fresh Vegetables and Dip – 3.50 per person

Baked Mini Quiche – green onion and Swiss cheese - \$18/dz

Thai Vegetable Spring Rolls – sweet chili sauce \$18/dz

Tomato Bruschetta – tomato, basil, onion, parmesan \$18/dz

Chinese Potstickers – sweet chili sauce \$20/dz

Jumbo Shrimp Cocktail – cocktail sauce \$22/dz

Battered Walleye Bites - \$22/dz



BEER, ETC

DOMESTIC \$5.50

Budweiser, Bud Light, Kokanee, Coors Light, Labatt Blue, Molson Canadian, Michelob Ultra, Bud Light Lime, Bud Light Apple

PREMIUM \$6.50

Alexander Keith's, Rickard's Red, Rickard's White, MGD

IMPORTED \$7.00

Corona Extra, Corona Light, Heineken, Modelo Negra, Modelo Especial

TORQUE MICROBREWERY \$5.50

Red Line IPA, Diesel Fitter Stout, What the Helles Lager, The Witty Belgian Wheat Beer

BARNHAMMER MICROBREWERY \$5.50

*Grandpa's Sweater Oatmeal Stout
66 New England IPA*

COOLERS & CIDERS \$6.00

Mike's Hard Lemonade, Mike's Hard Cranberry, Mike's Hard Black Cherry, Smirnoff Ice, Okanagan Ciders (Crisp Apple, Harvest Pear, Black Cherry, Ginger Apple)

RED WINES

HOUSE RED 7oz \$7.50

Black Cellar Malbec Merlot

Ask your server for other selection available by the glass

BOTTLE \$28.00 OR HALF LITRE \$12.50

*Lindemans Bin 40 Merlot
Light House Sauvignon Franc
El Goru Spanish Blend*

SPECIALTY COCKTAILS

1oz \$7.00 or Viking Size to 2oz for \$11.50

LAKEFRONT CAESAR

Premium Icelandic Reyka vodka & pepperoni, celery stalk, pickle slice and pickled bean garnish

ISLAND BREEZE

Peach Schnapps, Reyka vodka & cranberry juice

GULL HARBOUR PUNCH

Malibu rum & spiced rum with cranberry, pineapple, and orange juices poured over ice

DEAN'S ELECTRIC LEMONADE

Mulled blueberries and lemons mixed with Smirnoff Blueberry vodka and lemonade

DAIQUIRIS

White rum blended with ice and your choice of Strawberry, Blue Lagoon, Lemonade or Triple Berry syrup

LIQUOR & SHOTS

1oz \$7.00 or Viking Size to 2oz for \$11.50

WHITE WINES

HOUSE WHITE 7oz \$7.50

Black Box Pinot Grigio

Ask your server for other selection available by the glass

BOTTLE \$28.00 OR HALF LITRE \$12.50

*Spinyback Sauvignon Blanc
Cupcake Vineyards Sauvignon Blanc
Santa Margherita Pinot Grigio
Lindemans Bin 65 Chardonnay*