

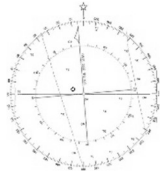


51°

11' N

96°

37' W



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 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 powerboating, 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.

The Ultimate Lakeside Experience

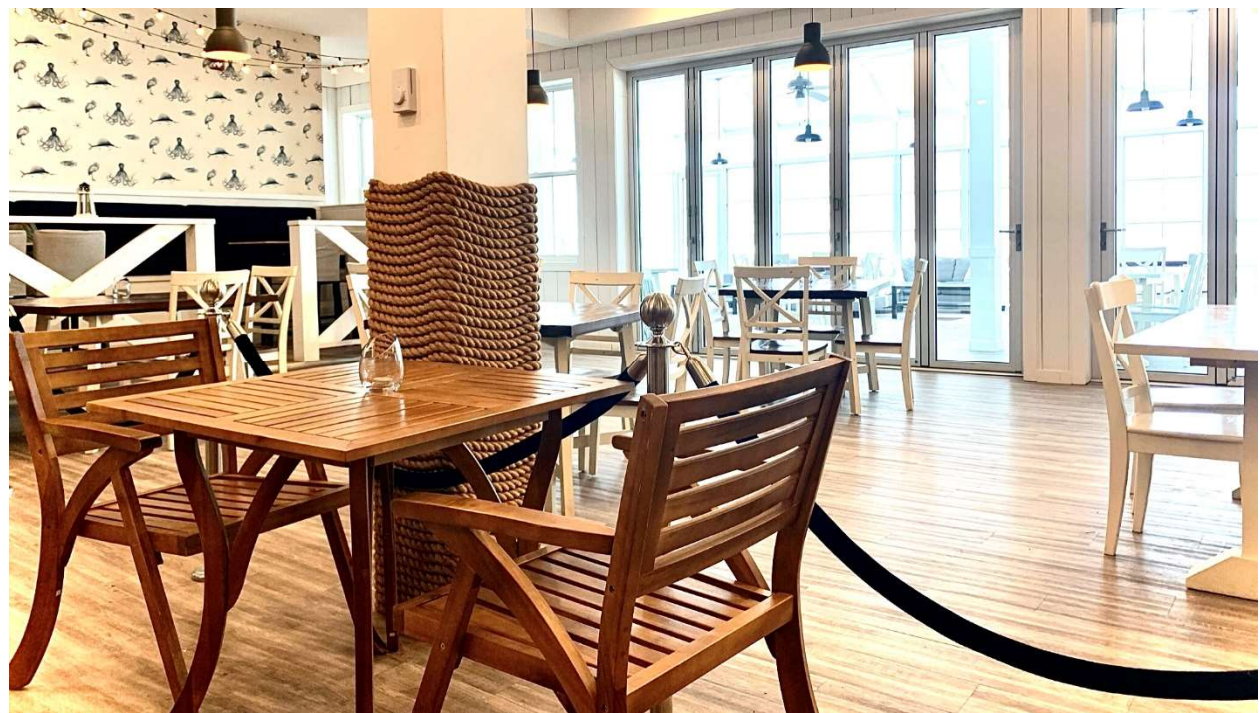


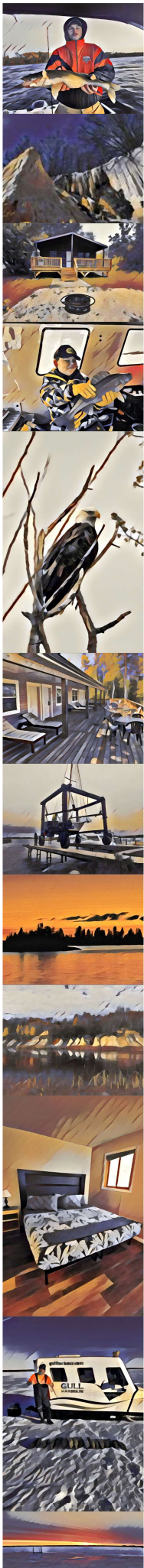
*We invite you to join us in Gull Harbour
Marina for a closer look and discover
Manitoba's best-kept secret.*





The perfect destination for any event with space for 120 inside and space for larger events outside. We offer a multitude of services surrounded by some of the most desirable views in the Province.





soup options

butternut squash

roasted butternut squash | cinnamon | ginger | star anise | cream | finished with crispy carrot or parsnip chip

cream of wild mushroom **

wild mushroom | fresh herbs | cream | lemon

lake fish chowder **

fresh pickerel | herb | lemon | cream

roasted red pepper and tomato

roasted red pepper | roasted tomato | cream | garlic | finished with fresh basil or house made pesto

spiced cauliflower

roasted cauliflower | cumin | coriander | turmeric | cream

classic chicken noodle

mirepoix | fresh parsley | roasted-pulled chicken breast | pasta

salad options

house salad

mixed greens | tomato | cucumber | carrot | red onion | maple-malt vinaigrette

classic caesar salad

romaine | crouton | lemon | asiago

arugula salad

arugula | cucumber | red onion | fresh berries | goat cheese | raspberry vinaigrette

warm bacon and spinach salad **

baby spinach | hard boiled egg | red onion | crispy bacon | dried cranberry | warm bacon dressing

wedge salad **

butterleaf | hard boiled egg | avocado | tomato | house ranch

prices are based on season
and group size

plated dinners for 25-100
people are minimum 3
courses up to 5 courses



main course

chicken and poultry

wild mushroom stuffed chicken **

chicken breast supreme | wild mushroom | rye bread | fresh herbs | black garlic cream

pecan chicken

chicken breast supreme | coated in roasted pecans and panko | cranberry demi

lemon roasted chicken breast

chicken breast supreme | fresh herbs | lemon | white wine

caprese chicken

chicken breast supreme | pesto | fresh tomato | bocconcini

roasted turkey

roasted dark and white meat turkey | sage | turkey gravy

beef

10 oz chimichurri new york strip **

charbroiled new york steak, house made chimichurri, demi

6 oz or 8 oz sirloin

charbroiled sirloin, demi, grilled mushrooms

12oz bbq ribeye

bbq ribeye | chipotle | bbq sauce | roasted corn

whole roasted striploin

whole oven roasted striploin, mustard demi

6 oz or 8 oz tenderloin **

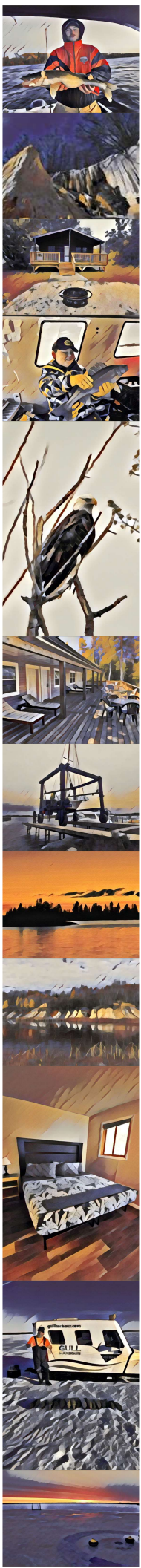
butter roasted with garlic | fresh herbs | served with demi and grilled wild mushroom

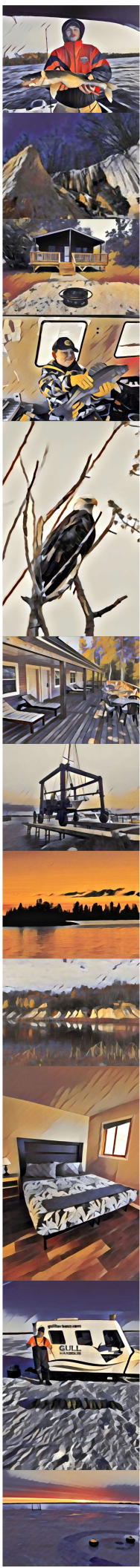
roasted brisket

4 hour braised sliced brisket

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seafood

lemon baked pickerel

fresh herb | lemon served with beurre blanc

miso baked pickerel

miso butter | ginger | soy | garlic

roasted salmon

lemon | fresh herbs | served with bernaise

classic beer battered fish and chips

beer battered pickerel filets, served with lemon and tartar

surf and turf **

6 oz or 8 oz tenderloin with garlic grilled shrimp

pan roasted with fresh herbs and garlic | served with demi | roasted mushroom and lemon

vegetarian and vegan

neapolitan pasta

pasta | spicy egg plant | kalamata olive | garlic | lemon

honey soy tofu on rice

crispy tofu | mixed vegetable | sesame | honey | soy | ginger

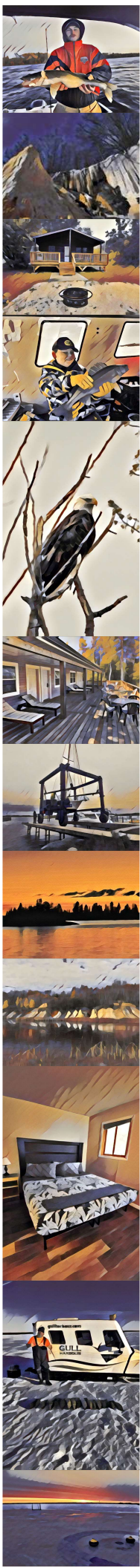
stuffed peppers

tofu | rice | peppers | cilantro | cumin | coriander | jalapeño

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gullharbour.com



dessert

old fashioned chocolate cake

served with whipped cream and fresh fruit

carrot cake cheese cake **

served with caramel | whipped cream and fresh fruit

classic cheesecake

served with a berry compote | fresh fruit | whipped cream

chocolate mousse

served with fresh fruit and whipped cream

classic apple pie

served warm with whipped cream and fresh fruit

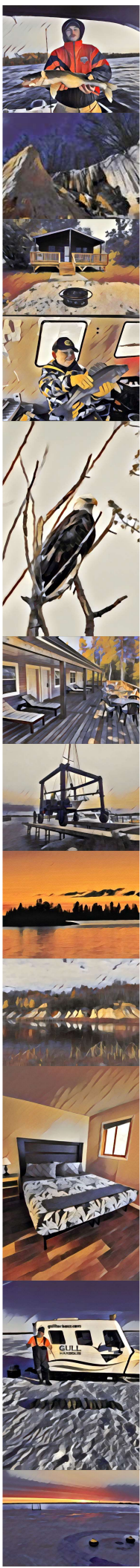
apple caramel crisp **

served warm with whipped cream and fresh fruit

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gullharbour.com



side options

baby roasted potato

fresh herb | paprika | garlic

roasted garlic mashed potato

herbs | cream | butter | roasted garlic

dauphinoise potato **

thinly sliced | cream | butter | salt and pepper

angel hair pasta

tossed in garlic olive oil

rice pilaf

mirepoix and garlic

shoestring French fries

crispy and tossed in salt & pepper

grilled lemon asparagus

grilled asparagus with lemon, olive oil

roasted mixed vegetable

cauliflower | broccoli | peppers | onion | cherry tomato roasted with herbs

maple roasted carrot

carrot roasted with maple and star anise

crispy brussels

crispy brussel sprout with parmesan

citrus roasted beets

fresh beets roasted with honey and orange with fresh dill

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gullharbour.com



warm 3rd course options

wild mushroom toastie

wild mushrooms grilled with garlic and fresh herbs served on crispy ciabatta and a parmesan cream

roast port belly

sweet corn | chimichurri | crispy jalapeño

pan roasted scallop **

green pea | candied bacon | pea shoot | crispy shallot

coconut shrimp

served with mango salsa and black garlic aioli

cold 3rd course options

pickarel and scallop ceviche

jalapeño | lime | mango | avocado | tortilla chip

bruschetta

tomato | garlic | fresh basil

smoked goldeye crostini

fresh dill | cream cheese and smoked goldeye on a crostini

beef carpaccio rostini

roasted sliced rare beef tenderloin | horseradish cream | chimichurri

buffet salad options

creamy coleslaw

roasted garlic pasta salad

classic potato salad

quinoa greek salad

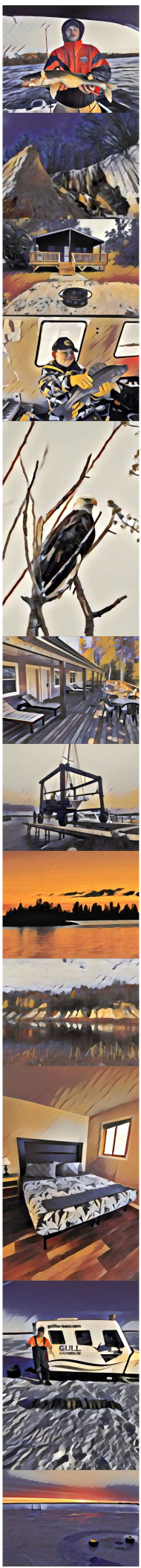
house salad

classic caesar

arugula salad

buffet options start at a minimum of 30 people. we include 2 main options | 2 side options and 3 salad options for the buffet salad option menu.

desserts with buffets will be assorted pastries | squares and fresh fruit platter





Space to Celebrate



From the very start, our vision has been to thoughtfully integrate a multitude of services perfectly suited to our guests and visitors into this ideal natural park setting.





Banquet Terms and Conditions

Welcome and thank you for your interest in Gull Harbour Marina

- Lighthouse Inn & Restaurant can provide banquet space for a maximum of 120 people inside.
- The fee for the Lighthouse Inn & Restaurant will be \$3000.00 per Dinner Period.
- The Beach side ceremony setup fee will be \$1000.00 per ceremony.
- 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 and charges are subject to applicable taxes & service charges such as 7% PST, 5% GST and a 18% service charge.
- Confirmation of the number of guests is required 21 days prior to the event and shall constitute your minimum guarantee. If you increase your numbers, every effort will be given to honour our menu commitment. However, we reserve the right to substitute an item if we are unable to order in time. Advance notice will be given when we are made aware.
- 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.



BAR & BEVERAGE SERVICE



CASH BAR SERVICE

This arrangement is appropriate when beverages are sold to guests on an individual basis.

Gull Harbour Marina will ensure the Bar is stocked with your selections from our Product list and make arrangements for customizations at the customer's request. Any such requests must be received two weeks prior. Guests will be charged on an individual basis.

HOST BAR SERVICE

This arrangement is appropriate when the Customer provides the reception and is paying for the individual consumption of the invited guests.

Gull Harbour Marina will ensure the Bar is stocked with your selections from the Product list and make arrangements for customizations at the customer's request. Additional selections such as Signature Cocktails or Martinis Bars can be included if ordered in advance. Any such requests must be received two weeks prior. The Customer will be charged only for what is consumed.

BARTENDING SERVICE

Bartending Services are included for bar sales of \$500 or more (before taxes and gratuities). Bartending Services are charged at \$25/hour for a minimum of 3 hours for bar sales less than \$500 (before taxes and gratuities)

BAR SET-UP

Bar Services include cocktail napkins, regular mix, Caesar mix, Orange Juice, Lemons, Limes, Straws, Ice and Glassware.

QUANTITY GUIDELINES

For traditional bar service, estimate approximately two drinks for every adult for the first hour, and one drink per hour thereafter.

CORKAGE WITH PERMIT BAR SERVICE

This Arrangement Is Appropriate When the Customer Would Like to Directly Arrange The Purchase, Delivery And Returns Of Their Own Liquor. An Occasional Permit is required, and the venue does not permit shots or doubles to be served. The Purchase of Beer shall be through Gull Harbour and Liquor through the Hecla General Store.

Full-Service Corkage Fees: \$15.00 per person 18 and over; \$7.00 per person 17 and under.

Beer & Wine Corkage Fee: \$7.00 per person 18 and over

Set Up Fee: \$250 (minimum)

Bartending Fee: \$25/Hour for a Minimum of 3 Hours; estimate 1 bartender per 100 guests and only Gull Harbour employees may provide bartending services



REGULATIONS FOR CORKAGE/PERMIT BARS

1. An occasional permit is required through the Liquor, Gaming and Cannabis Authority of Manitoba (LGCA) for the number of guests attending the function and the hours of alcohol served. You may apply to the LGCA at www.mylgca.ca.
2. All rules and regulations must be adhered to as per the LGCA occasional permit.
3. The permit holder is responsible for the behavior of the guests and must be in attendance from the opening to the closing of the bars.
4. The permit must be given to the Gull Harbour Manager 48 Hours in advance and before any liquor service can begin. This includes delivery of liquor, liquor purchase receipt and permit. The Gull Harbour Manager will perform an inventory audit with the permit holder prior to and after the event. All unconsumed liquor and empties will be separated at the end of the evening and will be removed at your earliest opportunity.
5. The selection of liquor must meet Gull Harbour Marina' standards for bar selection.
6. Cash bars with customers liquor will not be authorized by Gull Harbour.
7. The permit holder is LEGALLY responsible for all guests. The permit holder must ensure their safety and can be held liable in case of any accidents or injuries.
8. A person under the age of 18 years may be present at the social occasion. No liquor of any kind shall be bought by, consumed by, sold to, or given to the minor, while they are on the premises or present at the social occasion.
9. The bars will be open according to the time specified on the permit.
10. Only the alcohol stated on the permit may be consumed in the location stated on the permit.
11. Gull Harbour Marina cannot be held responsible for opened, unconsumed liquor or wine.
12. Gull Harbour Marina' licensed bartenders operate under the regulations of the Liquor, Gaming and Cannabis Authority of Manitoba. Gull Harbour Marina has the right to refuse liquor service if any of the above conditions are not adhered to.
13. Bartender fees are assessed in accordance with Gull Harbour Marina' Beverage Services program



CANADA

MANITOBA

LAKE WINNIPEG / LAC WINNIPÉG

GULL HARBOUR TO À RIVERTON

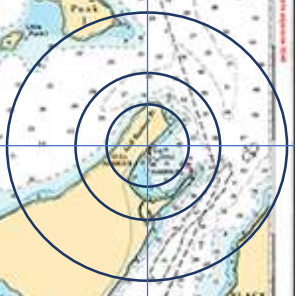
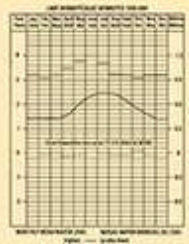
Scale 1 : 40 000 Échelle

Projet / Projection: Polygone

NOTES: This chart was prepared in 1982 from the latest available information. It is not intended to be used for navigation. It is a general reference chart and should not be used for navigation. It is not intended to be used for navigation. It is a general reference chart and should not be used for navigation.

CAUTION: DEPTH SOUNDINGS: All depths are in meters unless otherwise stated. The chart is based on the International Hydrographic Organization (IHO) standard. The chart is based on the International Hydrographic Organization (IHO) standard.

CAUTION: OBSTRUCTIONS: All obstructions are shown unless otherwise stated. The chart is based on the International Hydrographic Organization (IHO) standard. The chart is based on the International Hydrographic Organization (IHO) standard.





Contact

andrew@gullharbour.com

General Manager – Andrew Meyer

For anything at all, looking for a job, marina, initial group bookings and information about the area and its history.

jodi@gullharbour.com

Store Manager – Jodi Staples

For anything retail, rooms, and activity rentals

restaurant@gullharbour.com

Manager – Brayden Picard / Gabriela Gruenke

For anything attention to detail for restaurant events, larger groups, special functions, and menu planning



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