



Event & Conference Guide

Meet. Stay. Dine. Experience.

From meetings and corporate retreats
to private dinners and celebrations,
The Hotel at Falcon Lake brings
accommodations, meeting spaces, dining
and experiences together in one destination.

Whether you're joining us for a few hours
or staying for a multi-day retreat,
our team will help bring the details together.



*More Than a Hotel. **An Experience.***



OUR VENUES

From focused meetings to private dinners, receptions and multi-day retreats, The Hotel at Falcon Lake offers a collection of spaces that can be tailored to your event.

Our Conference Room, Sinatra's Lounge and 1964 are all conveniently located on the second floor of the hotel, making it easy to combine meetings, meals, breaks and evening events throughout the day.

Room capacities vary depending on the setup and style of event. Our Event Planner will work with you to determine the best configuration for your group.



CONFERENCE ROOM

A comfortable and professional meeting space located on the second floor of the hotel, designed for smaller groups who want a dedicated space to meet, collaborate and get down to business.

The room can be arranged to suit your meeting, presentation or working session, with audio/visual requirements coordinated in advance.

Meeting Capacity:
Up to 20 guests comfortably

Ideal For:

- Corporate Meetings
- Training Sessions
- Presentations
- Workshops
- Planning Sessions
- Small Group Meetings

Features:

- Flexible Setup
- Audio/Visual Capabilities
- Food & Beverage Service
- Convenient Second-Floor Location
- No Elevator Access



SINATRA'S LOUNGE AND ENTERTAINMENT ROOM

A warm, intimate and versatile space located on the second floor of the hotel, complete with its own full-service bar.

Sinatra's can be set up your way. Host a meeting during the day and transform the room into a cocktail reception, private dinner or social space when the work is done.

Meeting Capacity:
Up to 35 guests

Receptions & Social Events:

Larger capacities available depending on setup.

Ideal For:

- Meetings
- Cocktail Receptions
- Private Dinners
- Corporate Socials
- Celebrations
- Entertainment
- Holiday Parties



Features:

- Full-Service Bar
- Flexible Setup
- Audio/Visual Capabilities
- Intimate Atmosphere
- Food & Beverage Service

THE WILDERNESS LODGE

Take Your Meeting Beyond the Boardroom.

Located separately from the main hotel, The Wilderness Lodge is a private seven-bedroom lakefront cottage that gives your group the opportunity to stay, meet, dine and unwind together.

It is an ideal option for leadership retreats, executive teams and private groups looking for a more relaxed and exclusive environment than a traditional meeting space.

Spend the day working together, enjoy dinner as a group and end the evening by the lake - all without having to leave your retreat.

Ideal For:

- Corporate Retreats
- Leadership Meetings
- Executive Getaways
- Team Building
- Private Groups
- Multi-Day Retreats



Features:

- Seven Bedrooms
- Lakefront Setting
- Private Gathering Spaces
- Full Gourmet Kitchen
- Private Hot Tub
- Steam Room
- Private Dock



1964

Located on the second floor of the hotel, 1964 offers a unique setting for groups looking for something beyond a traditional conference room.

We can transform a dedicated section of the restaurant into your meeting or event space, with views overlooking Falcon Lake in the distance.

Set it up your way. From a full meeting and presentation setup with audio/visual equipment to a private dinner, reception or celebration, our team can configure the space around your event.

Meeting Capacity:
Up to 80 guests

Receptions & Social Events:

Larger capacities available depending on setup and event style.

Ideal For:

- Conferences
- Corporate Meetings
- Presentations
- Private Dinners
- Receptions
- Celebrations
- Workshops
- Group Events



Features:

- Lake Views
- Flexible Setup
- Audio/Visual Capabilities
- Food & Beverage Service
- Restaurant Setting
- Second-Floor Location
- No Elevator Access



ONE FLOOR. ENDLESS POSSIBILITIES.

With the Conference Room, Sinatra's Lounge and 1964 all located on the second floor, groups can easily use multiple spaces throughout their event.

Host your morning meeting in the Conference Room, move into 1964 for lunch or dinner and finish the evening with cocktails in Sinatra's Lounge.

Or take your entire team to The Wilderness Lodge for a private Falcon Lake retreat.



TEAM BUILDING AND EXPERIENCES

TAKE THE MEETING OUTSIDE THE MEETING ROOM.

Some of the best connections happen when the agenda is put away. Add something different to your conference or retreat with a selection of group activities and experiences that can be arranged through The Hotel at Falcon Lake.

KARAOKE - \$150

Turn Sinatra's Lounge into your group's own karaoke night. A relaxed and entertaining way to finish the day, celebrate with your team and have a little fun after the meetings are over.

PONTOON RIDES - \$460

Get out on the water and experience Falcon Lake together. Group pontoon rides can be arranged for a relaxing break from the meeting room and a chance to see the lake from a different perspective. Seasonal and weather dependent.

THE FALCON LAKE AMAZING RACE - \$60 PP

Put your team to the test with a Falcon Lake-style Amazing Race. Teams work together through a series of challenges, clues and activities designed to encourage teamwork, communication and a little friendly competition.



GAMES IN THE BACKYARD

Keep things casual with an afternoon or evening in The Backyard. Our outdoor space provides a relaxed setting for group games, friendly competition, drinks and time together outside the meeting room.

MASSAGE EXPERIENCE - \$230 PP

Enhance your retreat with a relaxing massage experience designed to promote rest, relaxation, and well-being. A thoughtful addition to conferences, corporate retreats, and group stays, offering guests an opportunity to unwind and recharge during their time at Falcon Lake.

Advance booking required. Availability is subject to scheduling.

E-BIKE RENTALS

Explore Falcon Lake and the surrounding area at your own pace with one of our e-bikes. Perfect for exploring local trails, taking in the scenery, or simply enjoying a leisurely ride around the lake.

4-Hour Rental — \$40 per bike

8-Hour Rental — \$80 per bike

Helmets included with every rental.

COOKING CLASS - \$75 PP

Join our culinary team for an interactive, hands-on cooking experience designed to bring your group together. Guests will learn professional techniques, prepare a featured dish, and enjoy their creations together at the conclusion of the class.

Choose Your Culinary Experience

Gnocchi & Bruschetta

Learn the art of preparing fresh, handmade gnocchi paired with classic Italian bruschetta.

Arancini

Discover the techniques behind creating traditional Italian risotto balls, from preparation to the perfect crispy finish.

Lasagna

Build a classic lasagna from the ground up while learning the techniques behind this Italian favourite.

Sushi Making

Learn the fundamentals of sushi preparation and rolling while creating your own selection to enjoy.

Ravioli & Bruschetta

Create fresh handmade ravioli from scratch, paired with classic Italian bruschetta.

A relaxed, engaging and memorable experience perfect for corporate retreats, team building, celebrations and private groups.



MAKE IT YOUR OWN

Activities can be incorporated into a conference, corporate retreat, celebration or multi-day itinerary.

***Advance arrangements are required. Pricing and availability vary by activity and group size.
Please speak with your Event Planner for options and current pricing.***



EVENT PLANNER'S GUIDE

From productive meetings to memorable evenings, our team is here to make planning your event at Falcon Lake simple.

Once your event is confirmed, a member of our team will work with you to coordinate accommodations, meeting spaces, food & beverage, room setups, activities and the details that bring everything together.



PLANNING DEADLINES

ACTIVITY	DEADLINE
Billing Instructions	At Contract Signing
Preliminary Event Agenda	30 Days Prior to Arrival
Guest Rooming List	15 Days Prior to Arrival
Meeting Room & Setup Requirements	21 Days Prior to Arrival
Audio/Visual Requirements	21 Days Prior to Arrival
Menu Selections	21 Days Prior to Arrival
Dietary Restrictions & Allergies	21 Days Prior to Arrival
Final Guest Count / Meal Guarantee	21 Days Prior to Arrival
Final Event Details	21 Days Prior to Arrival

YOUR EVENT DETAILS

- Event start and end times
- Meeting and breakout requirements
- Preferred room setups
- Meal and break times
- Audio/visual requirements
- Dietary restrictions and allergies
- Guest accommodation requirements
- Billing contact and instructions
- Team building or activity requests
- Entertainment or special requests
- Contact information for outside vendors







POLICIES & FAQs

CHECK-IN / CHECK-OUT

Hotel check-in begins at 4:00 PM and check-out is 11:00 AM.

Early check-in and late check-out may be requested; however, they are subject to availability and cannot be guaranteed.

FOOD & BEVERAGE

Menu selections should be finalized 21 days prior to your event.

A final guaranteed guest count is required 21 days prior to the event. Final billing will be based on the guaranteed number of guests or the actual number served, whichever is greater.

Outside food and beverage is not permitted in contracted event spaces unless approved in advance by hotel management.

All alcoholic beverages served within licensed areas must be provided and controlled by The Hotel at Falcon Lake in accordance with Manitoba LGCA regulations.

DIETARY REQUIREMENTS

We are happy to accommodate dietary restrictions and allergies whenever possible.

All dietary requirements should be submitted with your final guaranteed guest count, 21 days prior to the event. While every effort will be made to accommodate special requests, some substitutions or menu modifications may be required.

GUEST ROOMS & ROOM BLOCKS

Group room blocks, rates and applicable booking deadlines will be outlined in your event agreement.

A final rooming list should be submitted 15 days prior to arrival, unless otherwise specified in your agreement.

Reservations requested after the group's cut-off date will be subject to availability and the hotel's prevailing rates.

MEETING & EVENT SPACES

Meeting room layouts and setup requirements should be confirmed at least 21 days prior to arrival.

Changes requested closer to the event will be accommodated whenever possible but may be subject to availability, staffing requirements and additional charges.

AUDIO / VISUAL

Please advise your Event Planner of any audio/visual requirements at least 21 days prior to your event.

This includes screens, projectors, microphones, speakers, presentation equipment, extension cords, power requirements or equipment being supplied by an outside vendor.

DECORATIONS & SIGNAGE

Decorations and event signage are welcome with prior approval.

Items may not be attached to walls, ceilings, doors, windows or hotel furnishings in a manner that could cause damage.

Confetti, glitter and similar materials are not permitted.

OUTSIDE VENDORS

Outside entertainment, decorators, photographers, rental companies, DJs, musicians or other vendors must be approved in advance.

Vendors are responsible for coordinating arrival, setup and removal times with the hotel.

The Hotel at Falcon Lake is not responsible for equipment or personal property belonging to outside vendors.

QUIET HOURS

Quiet hours are in effect from 11:00 PM to 7:00 AM.

All events and attendees are expected to respect hotel guests, neighbouring properties and the surrounding Falcon Lake community.

DAMAGES

The contracting organization is responsible for any damage caused by attendees, representatives, contractors or vendors associated with the event beyond reasonable wear and tear.

Additional cleaning or repair charges may be applied when required.

SHIPPING & DELIVERIES

Packages and event materials being shipped to the hotel should be clearly labelled with the event or group name and event date.

SHIP TO:

The Hotel at Falcon Lake
Attn: [Event / Group Name]
1 Falcon Blvd
Falcon Beach, Manitoba
R0E 0N0

Please coordinate any large or special deliveries with your Event Planner in advance.



CONFERENCE & EVENT MENU

All prices are per person unless otherwise noted and are subject to an 18% service charge and applicable taxes. Our Culinary Team can accommodate special dietary needs when requested in advance. Due to product availability, pricing and menu selections are subject to change and will be discussed with you by your Event Planner in advance. Our Chef reserves the right to make substitutions when necessary.

Buffets require a minimum of 15 guests.





CLASSIC BREAKFAST BUFFET.....\$28.50

Minimum 15 guests required.

A traditional hot breakfast featuring scrambled eggs, toast, bacon, sausage, golden hash browns, yogurt, fresh fruit and assorted Danish pastries.

Includes freshly brewed coffee and tea.

CLASSIC PLATED BREAKFAST\$28.00

Scrambled eggs served with toast, bacon, sausage and golden hash browns.

Includes freshly brewed coffee and tea.

SWEET SUNRISE BUFFET\$28.00

Minimum 15 guests required.

A selection of pancakes, French toast and waffles served with bacon, sausage and a selection of fresh fruit toppings and accompaniments.

Includes freshly brewed coffee and tea.

CHEF'S OMELET STATIONADD \$115.00

Made-to-order omelets prepared by our Chef with a selection of seasonal vegetables, cheese, sausage, bacon, ham, green onion and peppers.

Flat station fee in addition to breakfast pricing.

BREAKFAST PASTRIES\$5.50 each

Minimum order of 12.

Danish

Muffin

Cinnamon Bun

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À LA CARTE BEVERAGES

Assorted Juices	\$4.50
Apple, orange, pineapple, grapefruit, lemonade or cranberry	
Freshly Brewed Coffee	\$4.25
White Milk	\$4.00
Chocolate Milk	\$4.25
Hot Chocolate	\$4.00
Apple Cider	\$3.50
Bottled Water	\$4.00
Pepsi Products, 12 oz	\$4.00



BAKERY SWEETS

PRICED PER DOZEN

Warm Cinnamon Buns	\$60.00/dozen
Assorted Bagels & Cream Cheese	\$90.00/dozen
Plain • Everything	
Assorted Muffins	\$60.00/dozen
Blueberry • Chocolate • Banana Nut • Carrot • Cranberry Orange • Raisin Bran	
Assorted Danish Pastries	\$60.00/dozen
Apple • Chocolate • Strawberry Cream Cheese	
Freshly Baked Cookies	\$36.00/dozen
Chocolate Chip • Double Chocolate • Monster Cookie	
Glazed Donuts	\$42.00/dozen





REFRESHMENT BREAKS

MORNING BREAKS

YOGURT PARFAIT.....\$10.00

Vanilla yogurt layered with berries and crunchy granola.

FRESH FRUIT SKEWERS WITH YOGURT\$9.50

A colourful selection of fresh seasonal fruit.

WELLNESS BREAK.....\$13.00

A refreshing smoothie paired with a granola bar.

Smoothie Selection: Strawberry Banana
• Blueberry Banana • Peanut Butter Banana

HFL GRANOLA BAR\$4.50

Freshly made in-house with granola, oats, honey, peanut butter, chocolate chips, peanuts and a touch of vanilla.



AFTERNOON BREAKS

FRESH VEGETABLE PLATTER.....\$6.25

A selection of crisp seasonal vegetables served with dip.

CHARCUTERIE BOARD\$156.00 PER BOARD

A curated selection of cured meats, cheeses and traditional accompaniments.

INDIVIDUAL BAGS OF CHIPS\$3.00

CHIPS & SALSA\$4.00

CHIPS & QUESO.....\$5.50

BRUSCHETTA PLATTER.....\$7.90

Toasted bread served with fresh tomato, garlic, basil and traditional bruschetta topping.



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LUNCH

CHICKEN CAESAR SALAD\$22.00

Crisp romaine lettuce tossed in Caesar dressing with Parmesan and croutons, topped with roasted chicken breast.

LUNCH BREAK TO GREECE\$26.00

Mediterranean-inspired chicken served with peppers, red onion, cucumber and potatoes, finished with tzatziki.

CHICKEN PARMESAN SANDWICH.....\$25.00

Breaded chicken breast with tomato sauce and melted cheese, served with Caesar salad.

FISH & CHIPS.....\$25.00

Crispy battered fish served with golden fries and traditional accompaniments.

BLACK BEAR BURGER & FRIES.....\$18.00

Our signature Black Bear burger served on a brioche bun with golden fries.

CHICKEN BACON RANCH WRAP.....\$22.00

Chicken, bacon and ranch wrapped with fresh vegetables and served with Caesar salad.





LUNCH BUFFETS

Minimum 15 guests required for all lunch buffets.

SOUP & SANDWICH\$26.50

Soup Selection: Beef & Barley • Chicken Noodle • Tomato Cheddar • Potato Bacon • Butternut Squash • Seafood Chowder

Sandwich Selection: Classic Cold Cut • Salami • Garden Vegetable • Pesto & Mozzarella • Prosciutto

CHILI & SANDWICH\$26.50

Hearty house chili accompanied by an assortment of sandwiches.

Sandwich Selection: Cold Cut • Salami • Garden Vegetable • Pesto & Mozzarella • Prosciutto

SALAD & SANDWICH\$20.00

Your choice of House Salad or Caesar Salad, accompanied by an assortment of sandwiches.

Sandwich Selection: Cold Cut • Salami • Garden Vegetable • Pesto & Mozzarella • Prosciutto

BURGER BAR\$29.00

Build your own burger with your choice of beef or chicken, cheese, bacon and classic burger toppings. Served with fries and gravy.

PIZZA & SALAD BAR\$29.00

Choose three pizzas, served alongside our House Salad.

Pizza Selection: Tre Carne • Pepperoni • Quattro Formaggi • Margherita • Hawaiian • Funghi

TACO BAR\$28.00

Seasoned beef and chicken with cheese, tortillas and a selection of classic taco toppings and accompaniments.

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Buffets require a minimum of 15 guests.



PLATED DINNERS

THE FALCON BURGER.....\$28.00

A pork and beef patty topped with cheddar, bacon, fried onions and garlic aioli on a brioche bun. Served with golden onion rings and House Salad.

THE LAKEHOUSE DINNER.....\$49.00

Your choice of tender brisket or roasted chicken served with garden mashed potatoes and seasonal vegetables.

STEAK DINNER.....\$52.00

Steak prepared medium and served with creamy mashed potatoes, seasonal vegetables and garlic mushroom sauce.

PENNE ROSÉ\$32.00

Penne tossed in a rich rosé sauce with spicy 'nduja, cherry tomatoes, garlic and basil, finished with a drizzle of truffle oil. Choice of roasted chicken breast or garlic shrimp.

DINNER BUFFETS

Minimum 15 guests required for all dinner buffets.

SIGNATURE DINNER BUFFET\$50.00

A generous Italian-inspired dinner spread featuring two pizzas of your choice, two pastas of your choice, bruschetta, burrata, house-made bread, fresh salads, roasted chicken, brisket and mushroom risotto.

PIZZA & SALAD\$29.00

A selection of house pizzas served with fresh House Salad.



WINE TASTINGS

Elevate your dining experience with a guided wine tasting, thoughtfully curated to complement your event. Explore a selection of wines while learning about their unique characteristics, regions, and flavour profiles. Perfect as a pre-dinner experience or an elegant addition to your evening.





FAMILY-STYLE ITALIAN DINNER

\$57.00 PER PERSON

A GUEST FAVOURITE

Designed for sharing around the table and served family-style.

TO START

Bruschetta • Arancini • House Salad • Caesar Salad • House-Made Bread

FROM THE OVEN

Tre Carne Pizza • Margherita Pizza

PASTA

Penne Rosé • Bolognese • Fettuccine

MAIN TABLE

Roasted Chicken Breast • Italian Meatballs • Mushroom Risotto



SEASONAL FRUIT PLATTER\$12.00 PP

A colourful arrangement of freshly sliced seasonal fruits and berries, prepared for easy sharing.

FRESH SUSHI\$20.00 PP

A fresh assortment of California, tuna and vegetable rolls served with traditional accompaniments.

CRUDITÉS PLATTER\$11.00

A colourful assortment of crisp seasonal vegetables served with a creamy house dip.

CHARCUTERIE\$17.00

A thoughtfully arranged selection of cured meats, artisan cheeses and traditional accompaniments, ideal for receptions, cocktail hours or pre-dinner gatherings.

CAPRESE SKEWERS\$12.00 PP

Cherry tomatoes, bocconcini, fresh basil & balsamic glaze.

MINI CHEESEBURGER SLIDERS\$20.00 PP

Seasoned beef and pork patties, melted cheese & ketchup on soft slider buns.



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Buffets require a minimum of 15 guests.



DESSERT COLLECTION

\$14 per slice

Complete your event with something sweet. Our dessert collection offers an elegant finish to your dining experience, perfect for corporate gatherings, weddings, celebrations, and special occasions.

CHOCOLATE SIN CAKE

An indulgent chocolate cake layered with rich chocolate filling and finished with a decadent chocolate glaze.

CARROT CAKE

A classic spiced carrot cake layered with smooth cream cheese icing for the perfect balance of richness and warmth.

PROSECCO CAKE

A light and elegant celebration cake infused with Prosecco, featuring delicate layers and a smooth, luxurious finish.

ESPRESSO CHEESECAKE

A rich and creamy cheesecake infused with bold espresso, offering a sophisticated balance of coffee and sweetness.

RED VELVET CAKE

A rich, velvety cocoa cake layered with smooth cream cheese icing and a timeless finish.

CUSTOM CAKES & DESSERTS

Our culinary team is pleased to create custom cakes and desserts tailored to your event, from weddings and milestone celebrations to corporate gatherings and special occasions.

Custom creations and pricing available upon request.





BAR AND BEVERAGE SERVICE

Whether you're planning a casual cocktail reception, corporate dinner, wedding or private celebration, our team can create a bar service that fits your event.

From beer and wine to classic highballs and handcrafted cocktails, beverage service can be tailored to the style and size of your gathering.

BAR SERVICE OPTIONS

HOST BAR

Beverages are charged to the event host based on consumption.

CASH BAR

Guests purchase their own beverages individually.

LIMITED HOST BAR

The event host may select specific beverages to be hosted, such as beer, wine and house spirits, with additional selections available for individual purchase.

DRINK TICKETS

Pre-arranged drink tickets may be provided to guests, with beverages charged to the event master account.

WINE SERVICE

A selection of red, white, rosé and sparkling wines is available for your event. Wine selections may be arranged in advance for dinner service, receptions or placed directly on guest tables. Please speak with your Event Planner regarding our current wine selections and pricing.

SIGNATURE COCKTAILS

Add a personal touch to your event with a custom or signature cocktail. Our team can work with you to select one or more featured cocktails that complement your event, theme or dinner menu.

BAR DETAILS

Final bar arrangements and beverage selections should be confirmed with your Event Planner prior to the event.

Bartender requirements, minimum sales, bar setup fees and additional staffing charges may apply depending on the size, location and duration of your event.

Last call and bar service times will be determined in accordance with hotel policies and Manitoba LGCA regulations.

Outside alcoholic beverages are not permitted in licensed event spaces. All alcoholic beverages must be supplied and served by The Hotel at Falcon Lake in accordance with Manitoba LGCA regulations.



YOUR EVENT. YOUR WAY.

At The Hotel at Falcon Lake, every gathering is an opportunity to create something memorable.

From thoughtfully prepared meals and flexible event spaces to lakefront experiences, overnight accommodations and evenings spent together, our team is here to bring every detail into place.

Whether you're planning a meeting, retreat, celebration or private gathering, we'll help create an experience that feels effortless, personal and uniquely Falcon Lake.

Meet. Stay. Dine. Experience.





*More Than a Hotel. **An Experience.***



1 Falcon Blvd
Falcon Beach, Manitoba
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