Weddings at Madden's











We invite you to arrive early to enjoy our wide array of recreational activities. There's no better way to kick off your wedding celebration than with a round of golf for the guys, while the gals are properly pampered at The Spa at Madden's. ..or vice versa! Of course, we offer many other activities that will suit your group, such as pontoon cruises, trapshooting, tournaments at the Tennis & Croquet Club, or relaxing at the beach.

After the nuptials have been rehearsed to perfection, your party will enjoy dinner prepared by our culinary staff. We offer private dining for gatherings of all sizes. The evening will be free to dance the night away in The O'Madden Pub or share stories around a crackling bonfire.







Madden's on Gull Lake offers a variety of beautiful indoor and outdoor locations for your ceremony and we guarantee an indoor location in case of inclement weather.









Wilson Bay Lodge Capacity 200















Wilson Bay Lodge (continued)







Town Hall Capacity 500







Madden's vast array of accommodations range from hotel rooms to 2-bedroom cabins to multibedroom houses. With the most shoreline of any resort in the Brainerd Lakes area, most rooms feature a beautiful lake view. What better way to spend your wedding weekend than falling asleep to the sound of loons and waking up refreshed to a day full of wedding festivities with friends and family.





Complete Wedding Reception Packages

Tie The Knot

Reception One Hour Hosted Beer & Wine Package One Hors d'oeuvre

Dinner

Choice of Salad Choice of Entrée Choice of Dessert

Select Wine Pour during Salad or Entrée Service *Choice of Cabernet or Merlot and Chardonnay or Pinot Grigio* \$70 per person

Bride's Choice

Reception One Hour Platinum Hosted Bar Package Three Hors d'oeuvres

Dinner One Hour Platinum Hosted Bar Package

> Choice of Salad Choice of Entrée Choice of Dessert

Continuous Wine Pour throughout Dinner

Choice of Cabernet or Merlot and Chardonnay or Pinot Grigio

\$120 per person

Classic Wedding

Reception One Hour Silver Hosted Bar Package Two Hors d'oeuvres

Dinner

Choice of Salad Choice of Entrée Choice of Dessert

Continuous Wine Pour throughout Dinner

Choice of Cabernet or Merlot and Chardonnay or Pinot Grigio \$95 per person

Opulent Package

Reception One Hour Platinum Hosted Bar Package Four Hors d'oeuvres

Dinner Three Hour Platinum Hosted Bar Package Choice of Salad Choice of Entrée Choice of Dessert

Continuous Wine Pour throughout Dinner

Choice of Cabernet or Merlot and Chardonnay or Pinot Grigio Champagne Toast Late Night Pizza \$150 per person



Hors d'oeuvres

Plattered or Passed

Trio of Deviled Eggs (*Dill, Curry, and Classic*) Curried Chicken, Grape & Almond Tartlets Caprese Skewers Antipasto Skewers Smoked Salmon Pate Crostini Hand Breaded Coconut Chicken Fingers *Served with Plum Sauce* Chipotle Shrimp & Avocado Cucumber Bites Pimento Tartlets Spinach & Feta Wrapped in Phyllo Bacon Wrapped Scallops House-Made Coconut Shrimp *Served with Plum Sauce*

Plattered

Wild Acres© Honey Sriracha Turkey Meatballs Meatballs (BBQ or Swedish) Chicken Wings (Buffalo or Jerk) Stuffed Mushroom Caps (Spinach & Blue Cheese or Sausage & Merlot) Vegetable Egg Rolls Served with Sweet & Sour Sauce Chicken Satay Served with Sweet Thai Chili Sauce Hand-Made Canadian Walleye Fingers Served with Chipotle Remoulade Beef Satay Served with Hoisin Sauce

Displayed Specialties

International Cheese Display

Premium domestic and international cheeses including blue-veined, herbed, smoked, aged, soft and hard varieties. Served with assorted crackers.

Bruschetta

Grilled baguettes accompanied by olive tapenade, balsamic, tomato basil salsa, fresh basil, and fresh mozzarella.

Smoked Salmon

Honey-cured Atlantic smoked salmon, capers, egg, red onion, and lemons. Served with garlic crostinis and assorted crackers.

Vegetable Crudité An array of crisp garden vegetables served with buttermilk ranch dip.

Brie en Crôute

Baked brie cheese in a puff pastry topped with apples and pears. Served with baguette slices.

Chilled Beef Tenderloin

Sliced, medium-rare beef tenderloin, red onion marmalade, horseradish sauce, spicy olive tapenade, and garlic rosemary aioli. Served with dollar buns. *(approx. 3 oz. per person) Additional \$12 per person*

Charcuterie

Selection of three Minnesota & Wisconsin cheeses, speck, beef summer sausage, dry cured ham, toasted almonds, and dried fruit. Served with crackers & soft rolls. *Additional \$10 per person*

Three Assorted Dips

Chilled Dips

Traditional Salsa Avocado, Cucumber & Red Pepper Salsa Hummus **Chilled Dips** Roasted Red Pepper Hummus Guacamole Olive Tapenade Warm Dips Parmesan & Artichoke Dip Spinach Dip Reuben Dip Con Queso Dip



Entrees are accompanied by fresh seasonal vegetables & fresh rolls.

Starters

Garden Salad Madden's House Salad Mesclun greens, walnuts, craisins, feta, honey mustard dressing Arcadia Salad Mesclun greens, watermelon radishes, nuts, lime vinaigrette Minnesota Salad Kale, green cabbage, brussel sprouts, broccoli, pepitas, craisins, scallions, wild rice, poppy seed dressing

Entrees

Roasted Chicken Breast Topped with brandy caper sauce Chicken Prosciutto Topped with melted gruyere cheese on a bed of spinach & fig balsamic Chicken Oscar Chicken breast, crab cake, asparaqus topped with hollandaise sauce Bacon Wrapped Pork Tenderloin Medallions Topped with pepper demi-glace Jerk Pork Tenderloin Topped with pineapple mango salsa Scottish Salmon Topped with beurre blanc 10 ounce Top Sirloin Topped with béarnaise 12 ounce Ribeye Topped with caramelized mushrooms and onions. Additional \$15 per person 8 ounce Filet Mignon Topped with béarnaise. Additional \$15 per person 14 ounce New York Strip Steak Topped with honey tarragon butter. Additional \$20 per person

Multiple choice entrée menus will incur a \$10 additional fee per person.

Entrees are accompanied by fresh seasonal vegetables and fresh rolls.

Vegetarian Options

Chef's Choice vegetarian meal included at no additional fee

Duet Plates

4 ounce Top Sirloin & Spinach Blue Cheese Stuffed Shrimp *Topped with cabernet demi glace & lemon beurre blanc* 4 ounce Top Sirloin with Chicken *Topped with cabernet demi-glace & lemon beurre blanc* 4 ounce Top Sirloin with Swordfish *Topped with cabernet demi glace & lemon beurre blanc*

Choose a Dessert

Cupcake Display

An assortment of cupcakes in a variety of flavors and decorations

Custom Sugar Cookies Uniquely hand crafted and personalized for your celebration *(extra charge for multiple designs)*

> Chocolate Mousse Cake Plated cake served with dessert sauce, whipped cream and garnish

Chocolate Fondue

Fresh pineapple, apple, bananas, strawberries, marshmallows, pretzel rods, Mini Rice Krispie bars, bread pudding squares, dark chocolate fondue for dipping *(additional \$6 per person)*

> Two Tiered Wedding Cake Starting at \$125



Kids Meals

\$11 per child (12 and under) All meals include a fruit cup & broccolini

> Chicken Breast 4 oz. Top Sirloin Macaroni & Cheese

Late Night Snacks

\$4/person

ParFecto Pizza (Choose from Cheese, Supreme, Meat Lovers and Margherita)

Sandwich Station Assorted meats & cheese, lettuce, onion, tomato, dollar buns, condiments, potato chips

Chicken Wings Jerk, sweet & sour or buffalo; ranch & blue cheese

> Mini Sliders Beef or chicken with chips



Private Bar Service

Private Bar Service

Whether indoors, outdoors, or in a hospitality room, Madden's has just the right place for your group's social gathering. To accommodate a wide range of tastes and budgets we offer several different bar packages. Bar minimum of \$250 first hour; \$150 per bar, per hour additional. We suggest one bar per 75 people. Prices and available brands subject to change. All liguor must be purchased through Madden's.

Per-Guest Package Bars

Package Bar Service is ideal for those who wish to know bar charges up-front. All packages include bartender, liquor, assorted beer, select wines, Pepsi products, orange juice, cranberry juice, bar mix for manhattans, martinis, margaritas, sweet & sour, bloody mary mix, and appropriate garnishes. Charges are per adult attendee. No substitutions on packages (see next page for package inclusions.)

> **SILVER PACKAGE** 1 hour: \$15 per quest

Each additional hour: \$8 per quest

PLATINUM PACKAGE 1 hour: \$19 per quest

Each additional hour: \$10 per quest

Cash & Ticket Bar Service

Guests purchase individual drinks with cash. If your group would like to purchase a pre-determined number of drinks the ticket/cash option should be selected. You may purchase any number of tickets and distribute the tickets at your discretion. All tickets must be provided by Madden's on Gull Lake.

SILVER TICKETS \$7 each

PLATINUM TICKETS \$9 each

Tickets can be redeemed for any drink available at the service bar. After tickets are redeemed, guests may then purchase drinks with cash.

SILVER CASH PACKAGE		PLATINUM CASH PACKAGE	
Cocktails:	\$7	Cocktails:	\$9
Wine:	\$7/glass	Wine:	\$9/glass
Canned Beer:	\$4.50 domestic	Canned Beer:	\$4.50 domestic
	\$5.50 import		\$5.50 import
Sodas:	\$2.25	Sodas:	\$2.25

Beer & Wine Package

Offer your guests only beer and wine from the selections below. \$10 per person, per hour

Beer:

Miller Lite, Coors Light, Leinenkugel Honey Weiss, Summit EPA, O'Doul's.

Wine selection (choose 3):

Lost Angel Cabernet, Lost Angel Chardonnay, Peirano Estate Merlot, Trapiche Pinot Grigio, Trapiche Malbec, Kenwood White Zinfandel

Consumption Bars Billed on actual consumption, using pricing above.



Private Bar Service (continued)

Package Brands

Beer selection includes Leinenkugel Honey Weiss, Leinenkugel Seasonal, Summit EPA & O'Doul's. Choose Two Light Beers: Bud Light, Coors Light, Miller Lite, Michelob Golden Draft Light,

SILVER PACKAGE

Prairie Vodka Absolut Citron Vodka Beefeater Gin Bacardi Rum Captain Morgan Spiced Rum Jose Cuervo Tequila Windsor Canadian Whiskey Jack Daniels Whiskey Jim Beam Bourbon Dewar's Scotch Christian Brothers Brandy Lost Angel Cabernet Lost Angel Chardonnay **Trapiche Malbec** Trapiche Pinot Grigio Kenwood White Zinfandel

PLATINUM PACKAGE

Grey Goose Vodka Grey Goose Citrus Bombay Sapphire Gin Bacardi Rum Myers's Dark Rum Captain Morgan Spiced Rum Patron Silver Tequila Jameson Irish Whiskey Maker's Mark Bourbon Johnnie Walker Black Scotch Hennessey VS Cognac Bailey's Irish Cream Kahlua Di Saronno Amaretto Trapiche Malbec Trapiche Pinot Grigio Dreyer Sonoma Chardonnay Peirano Estate Merlot Kenwood White Zinfandel

Keg Selection

Each 16 gallon keg (1/2 barrel) provides approximately 120 16 oz. servings. Two weeks advance notice required. Subject to availability and prices subject to change.

Domestic/Craft Selections (16 gal keg)

Miller Lite Leinenkugel	\$350 \$375
(Seasonal, Honey Weiss)	
Coors Light	\$350
Budweiser	\$350
Bud Light	\$350
Michelob Golden Light	\$350
Summit EPA	\$400
Surly	\$475

Specialty Kegs

For special requests please ask about availability and pricing



Design & Rentals

Party World	218.828.2127 www.partyworldbrainerd.com
Party Time Rental	218.829.6300; www.partytimerentalmn.com
We've Got It Covered	651.214.4473; wevegotitcovered.net
Unique Avenue Designs	320.250.7282 or 320.493.6487 www.uniqueavenuedesigns.blogspot.com
<u>Florists</u>	
Petals & Beans	218.961.7385; www.petalsbeans.com

Celebrations	218.839.0721 www.celebrationsfloraldesign.com
Bloom Design	218.330.2867 www.katekuepers.com
Lily Grass Floral	320.293.4025; www.lilygrassfloral.com

Hair & Make Up All will work on site

Captivating Beauty	218.831.5372; captivating-beauty.com
J Amelia's	218.568.4950; www.jamelias.com
<u>DJ'S</u>	
DJ D'Angelo	763.234.8507; www.djdangelo.com
Dynamite Reflections	218.851.7082 www.dynamitereflections.com
Midwest Sound	651.644.4111; www.midwestsound.com
Spectrum Entertainment	218.675.5718; www.spectrummn.com
<u>Officiates</u>	
Mike Kennedy	602.469.2677; www.arizonaweddingceremonies.com
Ginger Beck	320.634.3055; gingerb86@hotmail.com

Bands

651.260.3787; www.bergetmusic.com
218.232.9498; www.jimolsenguitar.com 218.839.4833; www.thekelloggduo.com
651.217.4452; www.powerof10.com
218.251.6786; www.grace-notes.us; <i>(flute, violin, cello, piano)</i>
218.855.5917 (facials, nails, massage) www.maddens.com

Photographers

Tim Larsen Photography	218.820.2660; www.timlarsenphoto.com	
Kelli Engstrom Photogra	phy 218.692.4626; www.kelliengstrom.com	
Chelsea Elizabeth Photography 218.587.2771; www.chelseaelizabeth.com		
Vick Photography	952.929.4295	

	www.vickphotography.com
Graddy Photography	952.649.0525; www.graddyphotography.com
Luminous Prints	218.330.7846; www.luminousprints.com

Videographers/Photo Booths

One Guy Short	218.851.3158; www.oneguyshort.com	
Bellagala	651.227.1202; www.bellagala.com	
Aurora Lights Media	218.851.9919; www.auroralightsmedia.com	
Time Into Pixels	612.564.8468; www.tipbooth.com	
<u>Miscellaneous</u>		
Dry Cleaning & Alterations Anderson Cleaners; 218.829.5269, www.andersoncleaners.com		
MSP Airport Shuttle	Executive Express 320.253.2226; www.executiveexpress.biz;	
Local Shuttle		

Fry Guys Safe Ride	218.454.7438
Worry Free Safe Ride	763.607.1618



Guidelines & Policies

Food & Beverage Minimums

The \$12,000 food and beverage minimums apply to all weddings held at Madden's. This minimum does not include tax, service charge or rental items. If you fail to meet the designated minimum for the space you have booked, you will be responsible for the variance between the food and beverage minimum and your total food and beverage.

Deposits & Payment

To reserve your space, a deposit of 50% of the food and beverage minimum plus rental fees are required at the time of contract and the remaining 50% is due 30 days prior to the event. A banquet event order will be sent at 10 days out and if this exceeds the deposit, the balance will be then due before the event can move forward. Any remaining balance in addition to that will be charged to the required credit card held on file within a week after the event.

Service Charge & Taxes

An 18% service charge and current Minnesota sales tax will be added to all food and beverage and special services.

Room Deliveries / Gift Bag Distribution

Any gift bags handed out at check-in or delivered to rooms are subject to a \$4 per room delivery fee.

Menu Selections & Food Regulations

You may select from the options provided in the planning guide. To ensure that every detail is handled in a professional manner, Madden's requires menu selections and specific requests to be finalized 30 days prior to your function. You will receive a copy of your banquet event orders on which you may make additions and/or deletions and return it to us with your signature no later than 10 days prior to your event. Any deviation of the menus or guest count after this point may incur a charge. Due to MN Health Department regulations, liquor ordinances and liability insurance, it is required that all food and beverage must be purchased through Madden's. Food and beverage not consumed is prohibited from leaving event location.

Guarantees

It shall be the client's responsibility to notify Madden's of changes in the number of attendees in respect to any function. Changes will be accepted up to 10 business days prior to the event. The guaranteed counts must include children, vegetarian, and other dietary needs. Increases after 10 days will be accepted based on approval from Madden's.

Guest Room Reservations

You may hold up to 10 guest rooms under your wedding block up to 90 days out. It is your responsibility to communicate the rates and minimum stay requirements to your guests. Madden's requires a 2 night minimum stay on weekends. Check-in time is 4:30pm on the day of arrival and 11:00am check-out time on day of departure.

Liability & Damages

Madden's on Gull Lake shall not assume responsibility for damage to or loss of personal belongings. If function space requires additional cleanup, a fee may be assessed.

Rental Fees

Madden's rental fee of \$2000 includes your entire setup of chairs, tables, dance floor, microphone, and white linens as well as access from 8:00am day of the wedding until 8:00am the day after. A ceremony fee of \$750 includes chairs, a sound system with two microphones, small platform, and indoor location. Your wedding planner can line up a rehearsal location onsite as well. All coordination of ceremony details are the responsibility of the guest.



Guidelines & Policies (continued)

Event Planning Appointment / Entrée Tastings

Requests for site tours and event planning appointments must be scheduled through Madden's planner Monday through Friday. The bride and groom will receive a complimentary food tasting, while additional guests will be charged \$35 per person. Food selection for the tasting must be made 10 days in advance.

Outside Vendors

Please ask your wedding planner for Madden's preferred vendor list. All vendors are required to contact Madden's wedding planner with the details of their arrival time, contact number and any additional set up questions or requirements. This is the responsibility of the vendor at least one week prior to the event. A certificate of insurance may be requested.

Set up & Tear Down

You may access the facility no sooner than 8:00am the day of the wedding. All items brought in for the event must be removed from the function space by 8:00am the next day or you will incur a \$250 cleaning fee. Madden's is not responsible for any items left overnight, or for lost or stolen items. All decorations are the responsibility of the wedding party and not of Madden's staff. Any decorations involving an open flame must be approved first and Madden's may remove anything deemed unsafe at any point during the wedding. The dance and bar must both end by midnight.

Miscellaneous

While Madden's does hold a back up space for outdoor functions, there is not guarantee on location and it is based on availability. Back up locations are subject to change prior to an event.

What is the Role of Madden's Wedding Planner?

What you can expect from your Wedding Planner:

- Answer questions pertaining to any onsite events, provide suggestions, and act as your primary contact throughout the planning process
- Conduct site visits Monday through Friday
- Act as menu consultant for all food and beverage selections
- Detail your Banquet Event Orders, outlining the event specifications.
- Create a cost estimate of charges and your payment schedule for Madden's on Gull Lake
- · Assist in the coordination of guest rooms and reservations, and upon request, provide a rooming list for your guest rooms
- Oversee the set up of the contracted banquet space for the rehearsal, the ceremony, the reception, and any other events at Madden's on Gull Lake.
- Ensure a seamless transition to the resort's banquet captain on the day of your event
- Recommend preferred vendors
- Recommend resort contacts to assist you with arrangements for golf, spa, and recreation



Special Services

Shuttle Service

Please contact Event Manager to schedule shuttles from the Brainerd Lakes Regional Airport. Guest names, flight numbers, arrival and departure times will be required. It is recommended that shuttles are scheduled two weeks prior to date required. In the event of a 'no show' the guest will be charged. Complimentary transportation is provided on Madden's property.

Airport shuttle fees:

1-4 guests	\$40 one way
5-12 guests	\$10 per person, one way

Golf Cart Rental

Madden's on Gull Lake is a 'pedestrian friendly' resort, however, should you prefer transportation on property, rental golf carts are available. Quantities are limited and it is recommended that reservations are made as soon as possible.

Daily Cart Rental	\$100 per day
Hourly Cart Rental	\$20 per hour

Delivery Services (10 day advance notice required)

	Packet distribution at Front Desk (8-1/2 x 11 max)	No charge		
	Luggage (includes both delivery and pick up)	\$7 per guest		
	Gifts	\$4 per room		
Bonfire				
	Bonfire setup and re-stocking charge	\$125/location/3 hours		
	S'mores	\$4 per person		

Entertainment

Outdoor entertainment (including bands, DJs, etc.) is permissible from 10:00am – 10:00pm. Indoor entertainment may perform until midnight; bar service will end at midnight. *Entertainment must be approved by Madden's management. Bands and DJ's must contact Madden's two weeks prior to event to schedule AV and electrical needs.*

Adventure Cove Children's Program

Mid-June-September 1

Halfday (8:30am-11:30am)	\$25 per child
Full day (8:30am-4:00pm, includes lunch)	\$40 per child
Friday night pizza party	\$25 per child
Includes pizza, pop, dessert, and whole fruit.	

Audio Visual

All audio visual equipment prices are based on Madden's availability. If your wedding event requires additional needs, prices will be based on out-sourced rental costs. Madden's facility rental fee of \$2000 includes your entire setup of chairs, tables, dance floor, microphone, and white linens as well as access from 8:00am day of the wedding until 8:00am the day after. Our ceremony fee of \$750 includes chairs, a sound system with two microphones, small platform, and indoor location.

Additional Rental Enhancements

LCD Projectors	
1024 x 768 XGA with VGA hook up	\$225/day
Video Equipment	
Blue Ray player	\$50/day
DVD player	\$40/day
42" flat screen	\$100/day
Screen (6 x 6 tripod)	\$25/set up



Bride's Spa Package

What a great start to the wedding festivities! Treat your wedding party to pampering at The Spa at Madden's.

The Spa Bridal Package includes a choice of two 30-minute services. Choose from:

- A Classic Massage *or* Mini-Facial
- An Essential Manicure *or* Pedicure
 - A Mimosa or Wine

(Four person minimum; Saturday availability is limited) Sunday-Wednesday: \$90/person Thursday-Friday: \$105/person

Groom's Golf Event

Award winning golf at Madden's makes for a memorable outing for the guys to celebrate with the groom.

Groom's Golf Package Includes:

- 18 holes of golf* with cart
- Two beverage tickets
- Tournament coordination

*The Classic at Madden's: \$125/person (caddie gratuity additional) *Pine Beach East: \$65/person *Pine Beach West: \$54/person