

Weddings at Madden's





The Day Before

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 our 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.





Ceremony Locations

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



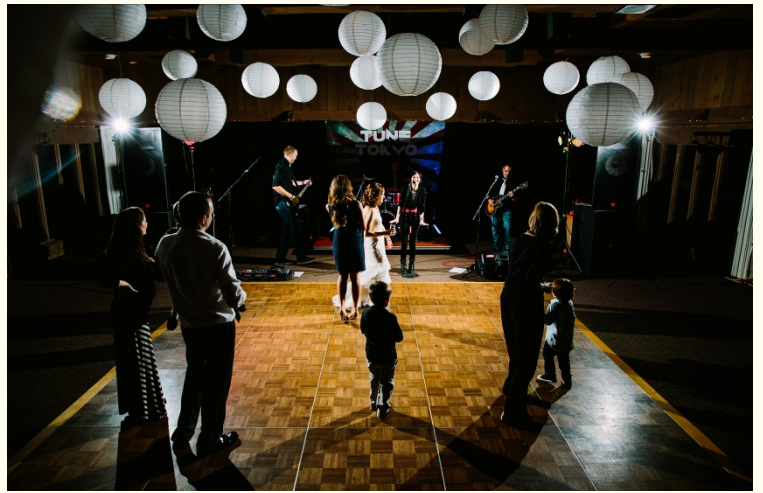
New in 2016

Exciting New
Dining Room
and Reception
Room at
Wilson Bay





Wilson Bay Lodge (continued)



Town Hall Capacity 500





Accommodations

Madden's vast array of accommodations range from hotel rooms to 2-bedroom cabins to multi-bedroom reunion 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 Specialty Display 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
Two Butler Passed hors d'oeuvres
One Specialty Display hors d'oeuvre

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
One Butler Passed hors d'oeuvre
One Specialty Display hors d'oeuvre

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
Two Butler Passed hors d'oeuvres
Two Specialty Display 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

All prices are subject to service charge and MN State Sales Tax



Hors d'oeuvres

Butler Passed Hors d'oeuvres

Chilled Hors d'oeuvres

Old Fashioned Deviled Eggs

Curried Chicken, Grape, and Almond Salad
in Tartlet Shell

Goat Cheese Stuffed Strawberries

Caprese Skewers

Salmon Mousse in Cucumber Cup

Bay Shrimp, Guacamole, and Dill in Tartlet Shell

Warm Hors d'oeuvres

Coconut Shrimp with Plum Sauce

Coconut Chicken Fingers with Plum Sauce

Vegetable Kabobs with Garlic Sauce

Spinach and Feta wrapped in Phyllo

Petite Brie Wonton Puff

Egg Rolls with Sweet & Sour Sauce

Jerk Chicken Satay

Specialty Displayed Hors d'oeuvres

International Cheese Display
Premium domestic and international cheeses with
assorted crackers

Seasonal Fruits
A variety of sliced fresh fruits

Bruschetta
Grilled baguettes and flatbreads, olive tapenade,
balsamic tomato basil salsa, fresh basil, and fresh mozzarella

Vegetable Crudit 
An array of crisp garden vegetables, pita bread, baguettes,
hummus and buttermilk ranch dip

Layered Mexican Dip
Spiced cream cheese, lettuce, cheese, tomato, black olives,
red onions, layered. Served with tri-color tortilla chips

Smoked Salmon
Honey cured smoked salmon, capers, egg, red onion,
lemons, garlic crostinis, and assorted crackers

Charcuterie
Selection of Minnesota and Wisconsin cheeses, domestic salami,
beef summer sausage, dry cured ham, toasted almonds,
dried fruit, crackers, and soft rolls

Brie en Croute
French brie cheese encased in puff pastry, baked,
warm with apples and baguettes

All prices are subject to service charge and MN State Sales Tax



Choose a Salad

Garden Salad

Caesar Salad

Strawberry and Feta Salad

Madden's House Salad

Dried cranberries, feta, walnuts, and honey mustard

Choose a Starch

Garlic Mashed Potatoes

Rosemary Roasted Baby Red Potatoes

Wild Rice Pilaf

Wild Mushroom Risotto

Entrée Choices

Entrees are accompanied by fresh seasonal vegetables

Roasted Chicken Breast with Brandy Caper Sauce

Pan-Seared Chicken Breast with Rosemary Lemon Cream

Madden's Chicken Cordon Bleu with Cranberry Compote and Mornay Sauce

Pork Prime Rib with Apricot Brandy Glaze

Bacon Wrapped Pork Tenderloin Medallions with Calvados Demi-Glace

Broiled Pork Rib Chop with Spiced Apple Chutney

4 ounce Top Sirloin and Stuffed Shrimp and Cabernet Demi-Glace and Lemon Beurre Blanc

4 ounce Top Sirloin and Walleye with Cabernet Demi-Glace and Lemon Beurre Blanc

4 ounce Top Sirloin and Chicken with Cabernet Demi-Glace and Lemon Beurre Blanc

Vegetarian Selections

Vegetable Wellington

Portobello Mushroom Lasagna

Vegetarian Sausage

Entrée Enhancements

Additional \$15 per person

12 ounce Ribeye with Caramelized Mushrooms and Onions

8 ounce Filet Mignon with Béarnaise Sauce

4 ounce Filet Mignon and Jumbo Shrimp with Cabernet Demi-Glace and Lemon Beurre Blanc

4 ounce Filet Mignon and Walleye with Cabernet Demi-Glace and Lemon Beurre Blanc

14 ounce New York Strip Steak with Honey Tarragon Butter

Late Night Pizza Enhancement

\$4 per person

Cheese

Supreme

Meat Lovers

Margarita

Choose a Dessert

Chocolate Fondue

Fresh pineapple, apples, bananas, strawberries, marshmallows, pretzel rods, mini Rice Krispies bars, bread pudding squares, and dark chocolate fondue for dipping

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

All prices are subject to service charge and MN State Sales Tax



Kids Meals

\$11 per child (12 and under)

All meals include a fruit cup

Spaghetti and Meatballs

Macaroni and Cheese with Broccoli

Chicken Fingers and Fries

Late Night Pizza Enhancement

Cheese

Supreme

Meat Lovers

Margarita

\$4 per person

Vegetarian Options

Vegan option available upon request

Vegetable Wellington

Spinach, asparagus, Portobello mushrooms, onion, carrots, red peppers, gruyere cheese wrapped in puff pastry, baked to golden brown, served with red pepper coulis

Portobello Mushroom Lasagna

Broiled Portobellos, zucchini, onions, fresh basil, fennel, ricotta cheese, fresh spinach, mozzarella, layered with lasagna noodles and marinara sauce, topped with parmesan cheese.

Vegetarian Sausage

Two vegetarian sausages, grilled and placed on wild mushroom farro risotto cakes, served with red pepper coulis.

All prices are subject to service charge and MN State Sales Tax



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 liquor must be purchased through Madden's.*

Per-Guest Package Bars

Package Bar Service is ideal for those who wish to know private 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 guest
Each additional hour: \$8 per guest

PLATINUM PACKAGE

1 hour: \$19 per guest
Each additional hour: \$10 per guest

Cash and 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

Cocktails: \$7
Wine: \$7/glass
Canned Beer: \$4.50 domestic
\$5.50 import
Sodas: \$2.25

PLATINUM CASH PACKAGE

Cocktails: \$9
Wine: \$9/glass
Canned Beer: \$4.50 domestic
\$5.50 import
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, Michelob Golden Draft Light, Leinenkugel Honey Weiss, Heineken, and O'Doul's.

Wine selection (choose 3):

Canyon Road Cabernet Canyon Road Chardonnay Canyon Road Merlot Canyon Road Pinot Grigio Kenwood White Zinfandel

Consumption Bars Billed on actual consumption, using pricing above.

All prices are subject to service charge and MN State Sales Tax



Private Bar Service (continued)

Package Brands

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

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
Canyon Road Cabernet
Canyon Road Chardonnay
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
Hennessy VS Cognac
Bailey's Irish Cream
Kahlua
Di Saronno Amaretto
Estancia Cabernet
Brancott Sauvignon Blanc
Two Vines Merlot
Two Vines Chardonnay
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	\$300
Leinenkugel (Seasonal, Honey Weiss)	\$350
Coors Light	\$300
Budweiser	\$300
Bud Light	\$300
Michelob Golden Light	\$300
Summit EPA	\$375
Surly	\$450

Specialty Kegs

For special requests please ask about availability and pricing

All prices are subject to service charge and MN State Sales Tax



Preferred Vendors

Design & Rentals

- Party World** 218.828.2127 or 877.328.2127
www.partyworldbrainerd.com
- Party Time Rental** 218.829.6300; www.partytimerentalmn.com
- We've Got It Covered** 763.234.7991; wevegotitcovered.net;
paula@wevegotitcovered.net
- O'Designs** 218.340.6172; www.odesignmn.com;
PJ Overvold
- Unique Avenue Designs** 320.250.7282;
www.uniqueavenuedesigns.com

Florists

- Petals & Beans** 218.961.7385; www.petalsbeans.com;
petalsbeans@brainerd.net
- Celebrations** 218.678.3900;
www.celebrationsfloraldesign.com;
donna@celebrationsfloraldesign.com
- Bergman Floral** 218.829.7825; Kathy Bergman
- Kate Kuepers** 218.330.2867;
www.bloomdesignsmn.com;
bloomdesignsmn@gmail.com
- Lily Grass Floral** 320.293.4045; lilygrassfloral@gmail.com;
Marci Hoard

Hair All will work on site

- Captivating Beauty** Hair & Air Brush Make up
218.831.5372; Tracy Watson
tracy@captivating-beauty.com
- J Amelia's** 218.568.4950; www.jamelias.com;
Joanie Wegman
- Amanda Renee Glam** 612.998.0376;
www.amandareneeglam.com;
amandareneeglam@gmail.com

Spa

- The Spa at Madden's** 218.855.5917 (facials, nails, massage)

DJ'S

- DJ D'Angelo** 763.234.8507; www.djdangelo.com;
minneapolisdj@comcast.net
- Bill Satre** 218.820.4558; bill.satre@gmail.com
- Dynamite Reflections** 218.851.7082; www.karrielynn.com;
karielynn@dynamitereflections.com
- Midwest Sound** 651.644.4111; www.midwestsound.com

Officiates

- Debbie Endres** 218.831.2729; www.lifecarebrainerd.com
- Mike Kennedy** 602.469.2677;
www.arizonaweddingceremonies.com
- Ginger Beck** 320.634.3055; gingerb86@hotmail.com

Bands

- Lakes Trio** 218.851.1461; thelakestrio.tds.net
(cello/violin/piano)
- Paul Berget** 651.260.3787; www.bergetmusic.com;
paul@bergetmusic.com
- Jeff & Kristi** www.kristimorris.com
- Power of 10** 651.226.1472; www.powerof10.com
- Orange Whip** www.orange-whip.com;
info@orange-whip.com
- Grace Notes** 218.251.6785; www.grace-notes.us;
sandy@scicable.com
(flute, violin, cello, piano)

Photographers

- Lisa Sherwood Photography** 320.232.9672;
www.lisasherwoodphotography.com;
mail@lisasherwoodphotography.com
- Tim Larsen Photography** 218.820.2660; timlarsenphoto.com
- Kelli Engstrom Photography** 218.692.4626; www.kelliengstrom.com
- Treeline Photography** 218.587.2771; Chelsie Anderson,
www.chelsieanderson.com
- Living Room Studios** 952.929.4295; Andrew Vick,
vick@livingroomstudios.com
- Graddy Photography** 952.649.0525;
www.graddyphotography.com
- Laura Radniecki** 218.851.4854;
www.lauraradnieckiimages.com;
lauraradniecki@gmail.com

Videographers/Photo Booths

- One Guy Short** 218.851.3158; Mark Ambroz;
www.oneguysshort.com
- TIP Photo Booth** 612.568.6943; www.tipbooth.com;
ann@tipbooth.com
- Bellagala** 651.227.1202; www.bellagala.com

Miscellaneous

- Dry Cleaning & Alterations** Anderson Cleaners; 218.829.5269,
www.andersoncleaners.com;
- Fireworks** Zambelli Fireworks; 218.330.1788;
www.zambellifireworks.com
- MSP Airport Shuttle** Lakes Area Express;
www.lakesexpress.com; 218.855.6973



Guidelines and Policies

Food and 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 and 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 card held on file within a week after the event.

Service Charge and 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 and 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 and 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. Our 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 and 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 the full price noted in the planning guide. Food selection for the tasting must be made 10 days in advance. The couple may sample 2 entrees (i.e., chicken and sirloin), 2 salad options, and 2 starch options.

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 and 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 at Madden's on Gull Lake
- 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, and 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