



2019 EVENT PLANNING GUIDE

MINNESOTA'S PREFERRED MEETING  
DESTINATION

53<sup>RD</sup> Best Resort in the World | Best Resort in Minnesota | Top 10 Resort in the Midwest  
Condé Nast Traveler Magazine

MINNESOTA'S CLASSIC RESORT | Gull Lake | Brainerd, MN | 800.247.1040 | maddens.com



# GUIDELINES

The following guidelines have been established to assure a smooth, seamless event for you and your attendees.

Please read carefully and address any questions with your Event Manager.

## **Agenda**

A tentative meeting agenda should be provided to your Madden's Event Manager to ease the planning for both parties. Please include the following information:

- Starting and ending times for all events and activities.
- Meeting event titles along with all room set up styles and requirements.
- Audio visual requirements (sound/power, projectors, flipcharts, internet etc.); contact name and phone number for your company's onsite contact, if other than yourself.
- Contact information for outside vendor providing services you have contracted for your event.
- As outlined in your contract, meeting space is available from noon on arrival day to 1pm on departure day unless you've made arrangements in advance for extended meeting times.

## **Pre-Event Activity**

Your Event Manager will be your main point of contact for all details. Should another department be required to assist you, your Event Manager will introduce you to the appropriate contact.

Please consider scheduling **immediately**: golf tee times, spa services, horseback riding, entertainment requests, pontoons, guided fishing, trapshooting, and any other recreation Madden's offers. **Activities are based on availability.**

## **Billing Instructions**

Review all charges 10 days prior to arrival with your Event Manager.

## **Rooming List**

It is the group's responsibility to collect the names and email addresses of all attendees (per your signed contract) and submit to your Event Manager by the deadline outlined on your contract. Attrition for rooms released after the deadline will be charged upon final billing.

## **Final Detail of Events**

Required **nine business days prior** to arrival: Final details of events including menu selections, number of guests, room set ups and audio visual requirements must be received nine days prior to arrival. Additional fees may be assessed if information is not received or changes are made after the deadlines. Catered food requested after the guarantees are submitted will be charged at 1.5 times the menu pricing and based on availability. Please note that Madden's reserves the right to select a menu for your group should your selections not be made by the deadline for meals requiring private dining.

Once final details have been submitted to your Event Manager, you will receive Banquet Event Orders (BEO's) for each day of your event. A signed BEO for each day is required, including food and beverage guarantees for events requiring catering.

## **Changes**

Guarantees are not subject to change after the deadline. Final billing will be based on this guarantee or the actual number of guests served, whichever is greater.

**Events will not move forward without a signed Banquet Event Order and must be received prior to arrival.**



# GUIDELINES



## **Check-In**

Guest rooms are available for check-in at **4:30pm**; however, guests may register early to use resort amenities. Check-out time is 11am. Check-outs after 11am are subject to a one-time late checkout fee. Requests for early check in and/or late check out **cannot** be guaranteed and fees may apply.

## **Private Function Spaces**

Available on a first-come-first-served basis in accordance with your group guarantees. Madden's reserves the right to change function rooms with advance notice. You will be notified to discuss the change. Please note that public spaces, i.e., pool decks, Tennis & Croquet Club, and golf courses are available to all Madden's guests and will not be closed for private functions. Private dining will be assessed a setup fee of \$300-\$500 depending on the meal, location and number of guests. Private dining is based on availability. An Indoor space will be reserved as a weather backup for all outdoor events with catering. Rain calls will be made at least four hours prior to the event. Madden's reserves the right to make the final weather call.

## **Function Space**

No materials may be taped, nailed or affixed to walls, furniture or fixtures of the resort. Madden's management must approve all signage prior to being displayed in public areas.

## **Food Regulations**

In compliance with Minnesota Health Department regulations and Madden's company policy, it is required that all food and beverages consumed on the property be prepared and provided by Madden's. No food of any kind is permitted to be brought into any contracted event space by guests (with the exception of cakes from a licensed Minnesota vendor in which a cake cutting fee will be assessed). Minnesota Health Department regulations prohibit guests from removing any remaining food from an event (including "to-go" boxes).

## **Alcoholic Beverages**

The sale and service of all alcoholic beverages is regulated by the Minnesota State Liquor Commission. Madden's is responsible for the administration of those regulations. It is policy therefore that no alcohol may be brought into the resort and served in public area for the purpose of hospitality entertainment. Last call for all private bar set ups is 12am. There are no exceptions. Minnesota state law prohibits anyone under the age of 21 to consume alcoholic beverage. All guests that appear under the age of 30 will be carded. I.D. is required for service.

## **Service Charge and Taxes**

Current Minnesota state sales tax, 18% service charge, and sales tax on alcohol (9.875%) will be added to all items posted to your Master Account.

## **Transportation**

Complimentary on-property. Fees would then be assessed based on the length of time. Other than airport shuttles, offsite transportation is not available by Madden's. We are happy to supply contact information for local transportation services.

## **Noise Ordinance**

Outdoor entertainment (including bands, DJ's, etc.) is permissible 10am-10pm. Indoor entertainment may perform until midnight. Entertainment must be approved by Madden's. Madden's reserves the right to control noise volume in any function space. Bands and DJ's must contact Madden's two weeks prior to event to schedule A/V and electrical needs.

## **Security**

Madden's shall not assume responsibility for damage to or loss of personal belongings. Meeting Planners assume full responsibility for the conduct of their attendees and for any damage done to persons or property.

## **Billing**

Upon the group's departure your charges will be reviewed by Madden's event planner and sent to you once approved by Madden's Accounting Department (approximately 14 days). Final payment will be due within 30 days of receipt of final statement. Finance charges may apply per contract.



## Lumberjack Breakfast Buffet

Served 7-9am at Fairways Restaurant at Madden Inn and Mission Point Restaurant at Madden Lodge

Scrambled Eggs, Assorted Toppings\*  
Buttermilk Pancakes, French Toast, Waffles, Assorted Toppings  
Country Bacon and Maple Sausage\*  
Breakfast Potatoes\*  
Seasonal Fresh Fruit including Cantaloupe, Honeydew and Pineapple\*  
Yogurt, Assorted Toppings\*  
Assorted Cold Cereals  
Bread Pudding or Caramel Rolls  
Orange, Apple, Grapefruit Juices  
Coffee  
\$17 per person

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## Working Breakfast

### Babe's Hot Breakfast Buffet

Set up outside your meeting room for up to one hour; \$200 set up fee.

If required in the meeting space, an additional fee will apply.

*Minimum 15 people*

Scrambled Eggs\*  
Sausage Links and Hickory Smoked Bacon\*  
Breakfast Potatoes\*  
Apple Walnut Coffee Cake  
Orange, Apple, Grapefruit Juices  
Seasonal Fresh Fruit including Cantaloupe, Honeydew and Pineapple\*  
\$17 per person



BUFFET BREAKFASTS



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\*Indicates Gluten Free

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# Beverage Break

Coffee (regular and decaffeinated), an assortment of hot tea and soft drinks.

Replenished for four hours.

\$6 per person

## Package Additions

Minimum 15 people

Please note: Items are not refreshed; packages must be ordered for your entire group guarantee

### Continental

Seasonal Fresh Fruit\*  
Muffins and Donut Holes  
Orange, Apple, Grapefruit Juices  
\$7 per person

### Fit & Fun Break AM

Greek and Low-Fat Yogurts\*  
Sweet Breads  
Fruit Kabobs\*  
Orange, Apple, Grapefruit Juices  
\$9 per person

### Mid-Afternoon Refresh

Granola Bars  
Bananas\*  
Cookies and Bars  
\$6 per person

### Fit & Fun Break PM

Fresh Crudité\*  
Pita Chips  
Roasted Red Pepper Hummus  
Ranch Dressing\*  
\$7 per person

## à la Carte Breaks

### Refreshments

Coffee, Regular or Decaffeinated,  
and Hot Tea \$39 gallon  
Hot Chocolate \$35 gallon  
Hot Apple Cider \$25 gallon  
Chilled Fruit Juice \$9.50 liter  
Lemonade \$9.50 liter  
Iced Tea \$9.50 liter  
Assorted Soft Drinks \$2.75 ea.  
Bottled Water \$3 ea.  
Assorted Bottled Juices \$2.50 ea.

### Pastries

Fresh Baked Pastries \$25/doz.  
Fresh Baked Muffins \$25/doz.  
Freshly Made Donuts \$25/doz.  
Bagels, Cream Cheese,  
Preserves \$25/doz.  
Fresh Baked Cookies \$25/doz.  
Assorted Bars \$25/doz.  
Fruit Kabobs\* \$20/doz.  
Whole Fruit\* \$15/doz.  
  
Granola Bars \$24/doz.  
By consumption \$3.25/ea.  
Energy Bars \$36/doz.  
By consumption \$4.75/ea.  
Yogurt\* \$20/doz.  
By consumption \$2.50/ea.

### Snacks

(serves 6-8 people)  
Mixed Nuts\* \$15/lb.  
Mini Pretzels \$10/lb.  
Tortilla Chips and Salsa\* \$11/lb.  
Potato Chips and Dip\* \$10/lb.  
Popcorn \$15/lb.  
Toasted Almonds\* \$15/lb.  
Chex® Mix \$15/lb.  
Trail Mix\* \$15/lb.  
Individual Packets Dry Snacks \$2.50-\$5 ea.



# Lunch Buffets

All lunch buffets include iced tea or lemonade, coffee and chef's choice dessert.  
Buffets are available Noon-1:30pm. Deviation from dining hours may incur a \$100 fee per 30 minutes.  
When private dining is required, a set up fee may be incurred. **A minimum of 30 people required.**  
\$22 per person

## The Harrison

Minnesota Salad\*  
*(Kale, green cabbage, brussel sprouts, broccoli, pepitas, craisins, scallions, wild rice, poppy seed dressing)*  
Chipotle Cole Slaw\*  
Southwest Black Bean and Corn Salad\*  
Artisan Cheddar Mac 'n Cheese  
Himalayan Red Rice Sauté with  
Edamame, Mushroom and Spinach\*  
Grilled Chicken Breasts\*  
Smoked Pulled Pork\*  
House-Made Carolina and KC BBQ Sauces\*  
Sliced Watermelon\*  
Assorted Breads

## Lean 'n Green

Orchard Salad\*  
*(Spring greens, spinach, strawberries, apples, candied pecans, lime pineapple vinaigrette)*  
Greek Vegetable Salad\*  
Broccolini and Black Beluga Lentil Sauté\*  
Lemon Roasted Chicken\*  
Cod Tapenade\*  
Fingerling Potatoes\*

## Executive

Soup du jour  
Tossed Garden Salad Bowl\*  
Cucumber Vinaigrette Salad\*  
Mediterranean Pasta Salad  
Deli Meats including Ham, Turkey, Salami,  
Tuna Salad and Egg Salad  
Lettuce, Tomato, Onion, Relish Platter  
Assorted Cheeses\*  
Potato Chips\*

## Gull Dam

Coleslaw\*  
Potato Salad\*  
House-Made Baked Beans\*  
Grilled Hamburgers\*  
Veggie Burgers  
Beer Brats\*  
Assorted Condiments  
Potato Chips

## Mexican

Taco-Seasoned Beef\*  
Enchilada Chicken  
Bean Burrito  
Spanish Rice\*  
Refried Beans\*  
Hard and Soft Shells  
Lettuce, Tomato, Onions, Guacamole,  
Salsa, Black Olives, Cheese, Sour Cream  
Tortilla Chips\*

## Soup & Salad Bar

Two Soups du jour  
*(One soup will be gluten free)*  
Cobb Salad\*  
*(Grilled chicken, romaine lettuce, tomato, Roquefort, hard boiled eggs, bacon, avocado, black olives)*  
Tuna Salad and Egg Salad Sliders  
Creamy Pesto Pasta Salad  
Southern Potato Salad\*  
Potato Chips\*



LUNCHES | BUFFETS



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\*Indicates Gluten Free

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# Plated Lunches

Includes coffee, iced tea or lemonade and chef's choice dessert. **Minimum of 20 guests.**  
Requires a private dining location and a set up fee will apply.

## West Shore

Smoked Chicken Salad Croissant, Fresh Fruit  
\$17 per person

## Lumbertown Caesar

Grilled Chicken Breast, Romaine Lettuce, Roasted Tomatoes,  
Parmesan Cheese, Garlic Croutons, Caesar Dressing  
\$22 per person

## Gull Lake\*

Chicken Florentine, Greek Vegetable Salad  
\$22 per person

## Lakeside\*

Oven Roasted Salmon, Roasted Fennel Arugula Salad,  
Lemongrass Mint Balsamic  
\$25 per person



LUNCHES | PLATED



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# Family Style Lunches

Plentiful bowls and platters served to the table **for groups of 40 or more.**  
Includes coffee, iced tea or lemonade and chef's choice dessert.  
\$23 per person

## Entrees

*(Select **two** entrees)*

- Seared Sirloin Medallions\*
- Oven Roasted Cod
- Chicken Parmesan
- Pork Tenderloin Medallions\*
- Garlic Marinated Chicken Breast\*
- Blackened Grouper\*

## Vegetables

*(Select **one**)*

- Rainbow Carrots\*
- Green Beans Amandine\*
- Asparagus\*
- Roasted Brussel Sprouts and Butternut Squash\*

## Starch

*(Select **one**)*

- Tuxedo Orzo
- Wild Rice Pilaf\*
- Basil Pesto Penne Pasta
- Rosemary Roasted Potatoes\*

## Enhancement

Add **one** salad for an additional \$4 per person

- Garden Salad\*
- Orchard Salad\*
- Minnesota Salad\*
- Caesar Salad
- Arcadia Salad\*



LUNCHES | FAMILY STYLE



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## Grab 'N' Go

Selections includes whole fruit, potato chips, cookie and bottled water.  
Choice of up to 3 options, \$16 each; 4 or more, \$18 each

### Sandwiches

#### Italian Hoagie

Turkey, Ham, Salami,  
Cheese, Lettuce, Tomato

#### Turkey Swiss Croissant

Wild Acres® Smoked Turkey, Swiss Cheese,  
Lettuce, Tomato

### Salads

*Salads include a fresh roll from our bakery*

#### Chef Salad\*

Ham, Turkey, Iceberg Lettuce, Tomatoes,  
Carrots, Cucumbers, Onions, Cheese,  
Buttermilk Ranch Dressing

#### Spring Salad\*

Grilled Chicken Breast, Spring Greens,  
Candied Pecans, Feta, Dried Cherries, Tomato,  
Chipotle Lime Vinaigrette

### Wraps

#### Chicken BLT Wrap

Rotisserie Chicken, Bacon, Lettuce, Tomato,  
Lime Cilantro Dressing, Herb and Garlic Tortilla

#### Turkey Club Wrap

Wild Acres® Smoked Turkey, Baked Ham, Cheese, Lettuce,  
Tomato, Chipotle Ranch Dressing, Herb and Garlic Tortilla

#### Vegetarian Wrap

Red Peppers, Cucumbers, Carrots, Jicama, Broiled Portobello,  
Hummus, Cilantro, Honey Ginger Balsamic, Spinach Tortilla

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## Working Lunches

Available outside of your meeting room; \$200 set up fee applies.  
If required in the meeting space, an additional fee will apply.  
\$25 per person

### Wrap It Up

Assortment of Wraps  
Quinoa Salad  
Super Slaw, Pineapple Lime Vinaigrette  
Fresh Fruit Salad\*  
Potato Chips\*  
Chef's Choice Dessert

### Sandwich Platter

Assorted Deli Meats and Cheeses\*  
Chicken Salad and Tuna Salad\*  
Asian Cabbage Salad  
Quinoa Salad  
Fresh Fruit Salad\*  
Potato Chips\*  
Assorted Breads  
Chef's Choice Dessert  
*(Gluten free bread available with advance request)*



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# Hors d'oeuvres

Priced per dozen; **minimum of three dozen must be ordered.** May be displayed for a maximum of 1-1/2 hours



HORS D'OEUVRES

## Plattered or Passed – Cold

Trio of Deviled Eggs (Dill, Curry, Classic)*	\$24
Curried Chicken, Grape and Almond Tartlets	\$24
Caprese Skewers*	\$24
Antipasto Skewers*	\$28
Chipotle Shrimp and Avocado Cucumber Bites*	\$32
Atlantic Jumbo Shrimp Cocktail*	\$44
Smoked Salmon Mousse Crostini	\$30
Tender Beef Pesto Focaccia Bites	\$34
Cucumber Lox Wraps*	\$33

## Plattered – Hot

Beef Satay, Hoisin Sauce*	\$38
Chicken Satay, Sweet Thai Chili Sauce*	\$36
Stuffed Mushroom Caps (Sausage and Mertlot or Spinach and Blue Cheese)	\$32
Walleye Fingers, Chipotle Remoulade	\$38
Vegetable Egg Rolls, Sweet and Sour Sauce	\$36
Meatballs (BBQ or Swedish)	\$30
Wild Acres® Cajun Turkey Meatballs, Bourbon Sauce	\$30
Chicken Wings (Buffalo or Jerk)	\$30
Bacon Wrapped Scallops	\$55
House-Made Coconut Shrimp, Plum Sauce	\$48
Hand-Breaded Coconut Chicken Fingers, Plum Sauce	\$30
Spinach and Feta Wrapped in Phyllo	\$36

## Displayed Specialties

Priced per person; hors d'oeuvres must be ordered for your entire group count. **Minimum of 15 guests.**

## Warm & Chilled Dips

Homemade and served with a variety of crostini, flatbread and crackers. Must be ordered for entire group count. **Minimum of 15 guests**

Choice of 2 dips | \$6 per person

Choice of 3 dips | \$8 per person

Choice of 4 dips | \$10 per person

### International Cheese Display

Premium Domestic and International Cheeses including Blue-Veined, Herbed, Smoked, Aged, Soft and Hard Varieties, Assorted Crackers\* \$10

### Bruschetta

Grilled Baguettes, Olive Tapenade, Balsamic, Tomato Basil Salsa, Fresh Basil, Fresh Mozzarella \$8

### Smoked Salmon

Honey-Cured Atlantic Smoked Salmon, Capers, Egg, Red Onion, Lemons. Served with Garlic Crostini, Assorted Crackers\* \$11

### Vegetable Crudité\*

An Array of Crisp Garden Vegetables, Buttermilk Ranch Dip \$8

### Brie en Crôte

Baked Brie in Puff Pastry served with Apples, Pears and Baguette Slices \$9

### Chilled Beef Tenderloin

Sliced, Medium-Rare Beef Tenderloin, Red Onion Marmalade, Béarnaise, Spicy Olive Tapenade, Aioli, served with Rolls (approx. 3 oz. per person) \$18

### Charcuterie

Selection of Three Minnesota and Wisconsin Cheeses, Speck, Salami, Prosciutto, Toasted Almonds, Dried Fruit, served with Crackers\* and Rolls \$14

### Chilled Dips

Traditional Salsa\*

Hummus\*

Roasted Red Pepper Hummus\*

Olive Tapenade\*

Guacamole\*

Avocado, Cucumber,

Red Pepper Salsa\*

### Warm Dips

Parmesan and

Artichoke\*

Spinach\*

Con Queso\*

Buffalo Chicken\*

\*Gluten Free crackers available with advance request

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## Starters

All salads are served with fresh rolls.  
\$8 per person

Madden's House Salad\*  
Mesclun Greens, Walnuts, Craisins, Feta, Honey Mustard Dressing

Minnesota Salad\*  
Kale, Cabbage, Brussel Sprouts, Broccoli, Pepitas, Craisins, Scallions, Wild Rice, Poppy Seed Dressing

Arcadia Salad\*  
Mesclun Greens, Watermelon Radishes, Pepitas, Chipotle Lime Vinaigrette

Garden Salad\*  
Mixed Greens, Cucumbers, Tomatoes, Red Onion, Radish, Carrots, Ranch Dressing

## Entrees

Choice of up to two pre-ordered dinner entrees available at Wilson Bay. Additional charge of \$5 per person.

Chicken Piccata\*  
Lime Cilantro Linguine  
\$19 per person

Chicken Prosciutto\*  
Prosciutto, Melted Gruyere, Chateau Sauce  
\$21 per person

Chicken Oscar  
Crab Cake, Asparagus, Hollandaise  
\$22 per person

Grouper\*  
Chia Seed, Lime Pepper, Blood Orange Gastrique  
\$25 per person

Mahi Mahi\*  
Black Bean Pineapple Salsa, Spiced Honey Ginger Balsamic  
\$25 per person

Pan-Fried Walleye  
Lemon Beurre Blanc  
(Based on availability)  
Market priced

10 oz. Top Sirloin\*  
Mushroom, Onion, Peppercorn Demi-Glace  
\$25 per person

12 oz. Ribeye\*  
Roasted Cipollini  
\$36 per person

8 oz. Filet Mignon\*  
Béarnaise  
\$38 per person

Bacon-Wrapped Pork Tenderloin Medallions  
Pepper Demi-Glace  
\$22 per person

Jerk Pork Tenderloin\*  
Pineapple Salsa, House-Made Jerk Sauce  
\$22 per person

Duroc Pork Prime\*  
Roasted Bone-in Pork Loin, Apple Chutney  
\$24 per person

## Duet Plates\*

Available at Wilson Bay or Town Hal

4 oz. Top Sirloin

With your choice of Broiled Shrimp Skewer, Seared Chicken with a Chateau Sauce, Swordfish with a Curry Caper Sauce or Broiled Walleye with Lemon Beurre Blanc  
\$25 per person

Substitute a 4 oz. Filet Mignon  
(additional \$13 per person)

## Vegetable choose one

Seasonal Vegetable\*  
Rainbow Glazed Carrots\*  
Green Beans\*  
Asparagus\*

## Starch choose one

Seasonal Risotto\*  
Roasted Fingerling Potatoes\*  
Yukon Gold Mashed Potatoes\*  
Wild Rice Pilaf\*

## Dessert

Chef's Daily Creation  
\$8 per person

Private Dining Fee \$300



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# Family Style

Plentiful bowls and platters served to the table, **for groups of 40 or more.**  
\$34 per person

## Salads Choose one

Garden Salad\*  
Fresh Greens, Tomatoes, Cucumbers, Red Onion,  
Carrots, Radishes, Ranch Dressing

Orchard Salad\*  
Spring Greens, Spinach, Strawberries, Apples,  
Candied Pecans, Lime Pineapple Vinaigrette

Minnesota Salad\*  
Kale, Cabbage, Brussel Sprouts, Broccoli, Pepitas,  
Craisins, Scallions, Wild Rice, Poppy Seed Dressing

Caesar Salad  
Romaine, Asiago Cheese, Kalamata Olives,  
Pepperoncini's, Croutons, Anchovies,  
Caesar Dressing

Arcadia Salad\*  
Mesclun Greens, Watermelon Radishes, Pepitas,  
Chipotle Lime Vinaigrette

## Prepared Salads Choose one

Caprese\*  
Sliced Heirloom Tomatoes, Fresh Mozzarella,  
Fresh Basil, Red Onion, Balsamic Dressing

Quinoa Asian Slaw\*  
Quinoa, Red Cabbage, Snap Peas,  
Mandarin Oranges, Fresh Orange Ginger Vinaigrette

Greek Vegetable Salad\*  
Cucumbers, Heirloom Cherry Tomatoes,  
Peppers, Olives, Onions, Italian Vinaigrette

Shrimp and Crab\*  
Baby Shrimp, Crab Meat, Fresh Dill, Celery,  
Onions, Citrus Balsamic

Roasted Garlic Orzo  
Peppers, Onions, Lemon, Harissa Dressing

## Vegetables Choose one

Asparagus\*  
Baked Cauliflower\*  
Eggplant Parmesan\*  
Garlic Green Beans\*  
Honey Ginger Glazed Rainbow Carrots\*  
Seasonal Medley\*

## Entrees Choose two

Jerk Pork Tenderloin\*  
Pineapple Salsa, House-Made Jerk Sauce

Chicken Prosciutto\*  
Prosciutto, Melted Gruyere, Chateau Sauce

Chicken Piccata\*  
Capers, Prosciutto, Lemon Beurre Blanc

Chicken Marsala\*  
Wild Mushroom Marsala Sauce

Apricot Dijon Pork Loin\*  
Caper Brandy Sauce

Pork Tenderloin Medallions\*  
Sauce Robert

Top Sirloin\*  
Mushroom, Onion, Peppercorn Demi Glacé

Blackened Hanger Steak\*  
Blue Cheese Crumbles, Demi Glacé

Herbed Salmon\*  
Honey Ginger Apple Glacé

Broiled Seasoned Grouper\*  
Lemon Beurre Blanc

Broiled Walleye\*  
Lemon Beurre Blanc

## Starch Choose one

Wild Mushroom Risotto\*  
Wild Rice Pilaf\*  
Roasted Baby Red Potatoes\*  
Au Gratin Potatoes\*  
Yukon Gold Mashed Potatoes\*

## Dessert

Chef's Daily Creation  
\$8 per person



DINNERS | FAMILY STYLE



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# Takin' it to the Lake Hors d'oeuvres

*Includes a tray of the appetizers listed below to take out on the lake*  
\$140 (serves up to 10 people)

## **Cheese & Crackers**

Premium Domestic and International Cheeses Including  
Blue-Veined, Herbed, Smoked, Aged, Soft and Hard Varieties,  
Toasted Baguettes, Assorted Crackers

## **Vegetable Crudit \***

Array of Crisp Garden Vegetables, Buttermilk Ranch Dip

## **Bruschetta**

Olive Tapenade, Balsamic, Tomato and Basil Salsa, Fresh Basil,  
Fresh Mozzarella; Grilled Baguettes, Flatbreads



HORS D'OEUVRES | PORTABLE



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# Dinner Buffets

Buffets may be displayed for a **maximum of two hours**. All dinner buffets include iced tea or lemonade, fresh baked bread and chef's choice dessert.

When a private dining room is required, a set up fee will apply. **Minimum of 30 people.**

## Birdie

Garden Salad\*  
(Mixed Greens, Cucumbers, Tomatoes, Red Onions, Radishes, Carrots)  
Wild Rice Salad \*  
Broccoli Raisin Salad \*  
Chicken Marsala\*  
Seared Chicken Breast, Mushrooms, Onions, Marsala Demi Reduction  
Pork Carbonara  
Green Peas, Pancetta, Mornay Sauce  
Vegetable Paella\*  
Saffron Rice, Wild Mushrooms, Onions, Red Peppers, Peas  
Indian Harvest® Risotto Cakes  
Red Pepper Coulis, Fig Balsamic  
Seasonal Vegetables  
\$33 per person

## Eagle

Orchard Salad\*  
(Spring Greens, Spinach, Strawberries, Apples, Candied Pecans, Lime Pineapple Vinaigrette)  
Roasted Garlic Orzo Salad  
Lemon Harissa Dressing  
Tri-Pepper Artichoke Salad  
Black and Blue Hanger Steak\*  
Oven Broiled Cod, Spinach  
Egg Plant Parmesan  
Seasonal Vegetables\*  
Yukon Gold Mashed Potatoes\*  
\$35 per person

## Classic Italian

Caesar Salad  
Fresh Fennel and Cabbage Salad\*  
Caprese Salad\*  
Shrimp Pesto Penne  
Spinach and Cheese Manicotti  
Classic Lasagna, Italian Sausage  
Seasonal Vegetables\*  
\$37 per person

## Bogie

Madden's House Salad  
(Walnuts, Craisins, Feta, Honey Mustard Dressing)  
Cauliflower, Applewood Smoked Bacon and Blue Cheese Salad  
Tzatziki Bowtie Salad  
Top Sirloin Steaks  
Caramelized Mushrooms and Onions, Demi Glace  
Seared Chicken Breast Florentine  
Seared Chicken Breast Roma Tomatoes, Peppers, Onions, Garlic, Spinach, White Wine Sauce  
Vegetable Crepes  
Red Pepper Coulis, Fig Balsamic  
Wild Rice Pilaf and Roasted Baby Red Potatoes  
Seasonal Vegetable  
\$35 per person

## Hole in One

Kale Caesar Salad  
Heirloom Caprese Salad  
Barrel Aged Balsamic  
Cous Cous and Quinoa Salad  
Honey Ginger Balsamic Salmon  
Caramelized Apples  
Beef Tenderloin Medallions, Gorgonzola Pesto  
Vegan Picadillo  
Spiced Lentils, Potatoes, Tomatoes, Olives, Raisins, Rice  
Seasonal Vegetables  
Duck Fat Fingerling Potatoes  
\$51 per person

## Caribbean

Sweet Green Salad  
(Spinach Greens, Strawberries, Goat Cheese, Red Onion, Miso Ginger Dressing\*)  
Island Mango Slaw\*  
Southwest Black Bean and Corn Salad\*  
Pork Tenderloin  
Fresh Pineapple Salsa, Authentic Jerk Sauce (served on side) \*  
Blackened Red Snapper  
Spiced Ginger Glace\*  
Coconut Rice and Red Beans\*  
Seasonal Vegetables\*  
\$37 per person

## Carving Station Buffet Enhancement

Pricing valid when added to a buffet

Wild Acres® Turkey*	\$9 per person
Honey Glazed Ham*	\$9 per person
Beef Prime Rib*	\$12 per person
House Smoked Pork Tenderloin*	\$12 per person
Beef Tenderloin*	\$17 per person



MINNESOTA'S CLASSIC RESORT

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

\*Indicates Gluten Free

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# Action & Grazing Stations

Choose a minimum of four stations. **Minimum of 50 people required.** A private dining fee applies.

## Stations

### Carving Station

Wild Acres® Turkey*	\$19 per person
Honey Glazed Ham*	\$19 per person
Beef Prime Rib*	\$25 per person
House-Smoked Pork Tenderloin*	\$20 per person
Beef Tenderloin*	\$30 per person

### Asian Stir Fry Station\*

Peppers, onions, Snap Peas, Bok Choy, Bean Sprouts, Zucchini, Yellow Squash, Chicken, Beef, Fried Rice, Szechwan Sauce, Sweet and Sour Sauce, Thai Peanut Sauce

	\$10 per person
Add Shrimp	\$14 per person

### Spanish Paella Station\*

Andouille Sausage, Shrimp, Saffron Rice, Peas, Peppers, Onions, Chicken, Broccoli

	\$12 per person
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### Jambalaya Station\*

Shrimp, Chicken, Andouille Sausage, Cajun Spiced Rice, Peas, Onions, Okra, Roasted Tomatoes

	\$12 per person
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### Pasta Station

Gluten free pasta available upon request

Alfredo and Marinara Sauces, Penne Pasta, Broccoli, Zucchini, Artichokes, Peppers, Garlic, Sun-Dried Tomatoes, Basil, Mushrooms, Italian Sausage, Prosciutto, Garlic Bread Sticks

	\$11 per person
Add Shrimp	\$15 per person

### Slider Station

Choose two of the following:

Pulled Chicken Sliders, Italian Sausage Sliders, Ground Beef Sliders, Hummus Sliders.

	\$10 per person
Substitute Walleye	\$14 per person
Substitute Hanger Steak	\$14 per person

## Grazing Stations

### Mashed or Baked Potato Bar\*

Idaho and Yukon Gold Potatoes, Cheese, Sour Cream, Bacon, Black Olives, Blue Cheese, Broccoli, Butter

	\$6 per person
Add Beef Tips with Mushroom Sauce	\$11 per person

### Salad Station\*

Quinoa Salad, Pesto Pasta Salad, Build-Your-Own Salad featuring Mixed Greens, Tomatoes, Cucumbers, Carrots, Shredded Cheese, Bacon Bits, Croutons, Assorted Dressings

	\$10 per person
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### Antipasto Station

Assorted Artisan Cheeses, Salami, Prosciutto, Pepperoni, Speck, Black Olives, Kalamata Olives, Artichoke Hearts, Pepperoncini's, Roasted Red Peppers, Grilled Vegetables, Fresh Italian Bread

	\$12 per person
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### Mac 'n Cheese Bar

Cheddar and Pumpkin Cheese Sauces, Penne Pasta, Gorgonzola, Bacon Bits, Ham, Kielbasa, Peas, Sour Cream, Diced Tomatoes, Scallions, Cheese

	\$10 per person
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### Taco Bar\*

Hard and Soft Taco Shells, Ground Beef, Pulled Chicken, Grated Cheese, Onions, Tomatoes, Lettuce, Jalapeños, Black Olives, Guacamole, Salsa, Sour Cream

	\$12 per person
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### Seafood Display\*

Little Neck Clams, Jumbo Shrimp, Crab Legs, Crawfish, Oysters on the Half Shell

	Market Price
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# Cookouts

All cookouts include a variety of fresh rolls, mini-fruit pies and lemonade. Vegetarian option available with all cookouts. A \$500 set up fee will be assessed. Cookouts may be displayed for a maximum of 1-1/2 hours.

**Minimum of 40 people required**, based on availability.

**Available Memorial Day to Labor Day.**

## Gull Lake

Grilled Hamburgers\*, Veggie Burgers  
Brats\*, Hot Dogs\*  
Grilled Chicken Breast\*  
Coleslaw\*  
Potato Salad\*  
Fresh Watermelon Slices\*  
Home-Made Baked Beans\*  
Assorted Condiments  
Potato Chips\*  
\$33 per person

## Madden's

Flat Iron Steak, Mushrooms, Onions\*  
Rotisserie Chicken\*  
Idaho Rainbow Trout\*  
Greek Vegetable Salad\*  
Broccoli Mushroom Salad\*  
Fresh Watermelon Slices\*  
Western Potatoes\*  
Corn on the Cob\*  
\$36 per person

## BBQ

Rotisserie Chicken\*  
Boneless Pork Chop, House BBQ  
Sauce\*  
Coleslaw\*  
Potato Salad\*  
Fresh Watermelon Slices\*  
Western Potatoes\*  
Corn on the Cob\*  
\$32 per person

## Chicken & Ribs

Rotisserie Chicken\*  
BBQ Baby Back Ribs\*  
Macaroni Cole Slaw  
Tropical Fruit Salad\*  
Fresh Watermelon Slices\*  
Au Gratin Potatoes\*  
Corn on the Cob\*  
\$41 per person

## Midwest

Hand-Cut 14 oz. Ribeye Steaks\*  
Maple-Planked Smoked Salmon\*  
Seasonal Grilled Vegetable Station\*  
Cucumber Vinaigrette Salad\*  
Asian Cabbage Salad\*  
Fresh Watermelon Slices\*  
Roasted Tri-Colored Potatoes\*  
\$51 per person

### Cookout Enhancements

Whole Roasted Suckling Pig\* \$15 Per Person  
Grilled Vegetable Station\* \$7 Per Person



# The Grand Finale

A dinner or event topped off with a pastry or dessert made fresh in Madden's bakery is truly 'the icing on the cake'.

## Cupcake Display

An assortment of cupcakes in a variety of flavors & decorations  
\$7 per person

## Custom Sugar Cookies

Uniquely hand-crafted for birthdays, weddings, or any celebration  
Starting at \$4 per cookie

## Chocolate Fondue

Fresh pineapple, apples, bananas, strawberries, marshmallows, pretzel rods, mini Rice Krispies® bars, bread pudding squares, dark chocolate fondue for dipping  
\$12 per person

## Bite Sized Sweets

Assorted bite sized cakes, éclairs, cheesecakes & tarts  
(Minimum 50 people)  
\$15 per person

## Celebration Cakes

To honor birthdays, anniversaries, retirement, special achievement...or any occasion, beautifully decorated to suit the event.  
Choose from:

### Round Cakes

Size	Serves	Cost
6"	2-6	\$35
8"	6-8	\$40
10"	10-18	\$45

# 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 \$275 first hour; \$175 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 house wines, Pepsi products, bar mixes and appropriate garnishes. Charges are per adult attendee.

### SILVER PACKAGE

First hour: \$16 per guest  
Each additional hour: \$8 per guest

### PLATINUM PACKAGE

First hour: \$20 per guest  
Each additional hour: \$10 per guest

## Cash, Host (by Consumption) or Ticket Bar Service

All tickets must be provided/pre-approved by Madden's on Gull Lake.

### SILVER PACKAGE: Cash or Host Pricing

Cocktails: \$7  
Wine: \$7/glass  
Beer: \$4.50 domestic; \$5.50 craft  
Sodas: \$2.50

### PLATINUM PACKAGE: Cash or Host Pricing

Cocktails: \$10  
Wine: \$10/glass  
Beer: \$4.50 domestic  
\$5.50 craft  
Sodas: \$2.50

### SILVER TICKETS \$7 each

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

### PLATINUM TICKETS \$10 each

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## Beer & Wine Package

Offer your guests only beer and wine from the selections below.  
\$12 per person, per hour

### Beer

Miller Lite, Coors Light, Leinenkugel Seasonal, Summit EPA, Bent Paddle IPA, Corona, Castle Danger Cream Ale. Non-alcoholic beer available upon request.

### Wines

Select Two House Reds: Cabernet, Merlot or Pinot Noir  
Select Two House Whites: Chardonnay, Sauvignon Blanc or Pinot Grigio



# Package Brands



BEVERAGE SERVICES

## SILVER PACKAGE

Tito's Vodka  
Two Gingers Irish Whiskey  
Beefeater Gin  
Bacardi Rum  
Captain Morgan Spiced Rum  
Jose Cuervo Tequila  
Windsor Canadian Whiskey  
Jack Daniel's Whiskey  
Jim Beam Bourbon  
Dewar's Scotch  
Christian Brothers Brandy

*Select Two House Reds:*  
Cabernet, Merlot or Pinot Noir  
*Select Two House Whites:*  
Chardonnay, Sauvignon Blanc  
or Pinot Grigio

## PLATINUM PACKAGE

Grey Goose Vodka  
Tito's Vodka  
Absolut Citron  
Bombay Sapphire Gin  
Bacardi Rum  
Mount Gay Rum  
Captain Morgan Spiced Rum  
Patrón Silver Tequila  
Jameson Irish Whiskey  
Maker's Mark Bourbon  
Johnnie Walker Black Scotch  
Baileys Irish Cream  
Jack Daniel's Whiskey  
Crown Royal Whiskey  
Kahlua  
Di Saronno Amaretto  
McManis Cabernet  
Peirano Estates Merlot  
Santa Christina Pinot Grigio  
Chateau St. Jean Chardonnay

## Beer Selections:

Leinenkugel Seasonal, Summit EPA, Bent Paddle IPA, Corona,  
Coors Light and Castle Danger Cream Ale. Non-alcoholic beer available upon request.

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## Keg Selection

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

## Domestic/Craft Selections

(16 gal keg)

Miller Lite	\$375
Leinenkugel (seasonal)	\$450
Coors Light	\$375
Bud Light	\$375
Michelob Golden Light	\$375
Summit	\$450
Surly	\$500
Bent Paddle	\$500
Jack Pine	\$500
Castle Danger	\$500

## Specialty Kegs

For special requests please ask  
about availability & pricing



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# Audio Visual & Meeting Services

All audio visual equipment prices are based on Madden's availability. Madden's meeting room set ups include tables, liners, chairs, in-room screen, basic Wi-Fi and iced water on tables. For pricing on business services contact your Event Manager. *Madden's is not responsible for damage to or loss of personal belongings including audio visual equipment.* If you will not be removing your personal equipment or belongings from the meeting room, please inform your Event Manager as to the time you wish your meeting room to be locked.

## LCD Projectors\*

1024 x 768 XGA with VGA hook up	\$225/day
Laptop Dongle (Mac or mini USB to VGA)	\$25/set up
HDMI hook up (where available)	\$50/set up

## Video Equipment

Blue Ray/DVD player	\$50/day
50" Flat screen	\$100/day

## Presentations

A/V technician (4 hour minimum)	\$45/hour
Individual Power hook up (in mtg)	\$4/person (up to 30 ppl)
Laptop computer	\$225/day
Screen (6 x 6 tripod)	\$25/set up
Screen (8x6 Portable)	\$65/set up
Screen (9'x 12' Portable)	\$65/set up
Laser pointer/wireless presenter	\$40/day
A/V stand/cart (includes VGA cord, power, sound)	\$85/set up
Laptop or iPod sound hook up	\$35/set up
Tri-pod or Flip chart easels	\$20 set up
3M Post it@ flipchart pad (includes stand & markers)	\$50/unit
White board (3 x 4, includes stand & markers)	\$35/set up
Tabletop Podium	\$25/set up
Self-standing Podium (includes microphone)	\$60/set up

## Staging/Risers:

Standard (8' x 16')	\$200/set up
Full (12' x 32')	\$300/set up
Dance Floor (15 x 15)	\$200/set up
Larger Dance Floors	Contact Event Manager

## Communications

Phone line with local and long distance dial out	\$60/installation*
Direct dial phone line (with dedicated number)	\$100/installation*
*Local and long distance charges will be assessed if incurred	
Speaker phone (PolyCom)	\$60/day + line installation
<b>(\$10 for each additional phone pod up to three)</b>	
Broadband internet service* (hardwire)	\$100/day + line installation
Internet hookups at each seat (In addition to broadband internet fee listed above)	
1-5 seats:	\$35 one time fee, 6-10 seats: \$60, 11-15 seats:
\$85 & 16+:	Contact Event Manager

## Sound Systems - Microphones

Hand-held cordless	
(includes microphone stand)	\$40/set up
Lavalier cordless	\$40/set up
Microphone table stand	\$10/set up
Microphone floor stand	\$10/set up

## Portable Mixers/PA Systems

Portable mixer, stand with microphone, CD player or iPod hook up, speakers	\$175/day
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## Exhibit Space

	\$75
<i>Includes linen, chair, exhibit storage and 8' banquet table</i>	
<i>NOTE- Substitute 6' table for Golf Villa exhibit set up.</i>	
Electrical	\$50/vendor
Additional table	\$25/table
Additional chair	\$15/each
High top table with black or white linen	\$25/each



AUDIO VISUAL



# Special Services



## Shuttle Service

Please contact your 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 Shuttles:

1-4 guests	\$40 one way
5-14 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

Private Bonfire setup	\$125/location
S'mores and Roasting Sticks (minimum of 10 ppl)	\$4 per person
Roasting Sticks	\$15/6 sticks

### Special Services

#### Ask your Event Manager about:

- Gift baskets and/or gift cards
- Specialty cakes and desserts
- Special order logo clothing, golf balls, tee gifts

# Shipping of Exhibit Materials



## Inbound Deliveries:

Please use the following guidelines so we may provide you with the timely receipt of your conference materials. You may contact your Event Manager for additional instructions or information.

Address all conference materials to:

### **Madden's on Gull Lake**

11266 Pine Beach Peninsula  
Brainerd MN 56401  
HOLD FOR (name)  
XYZ CONFERENCE  
CONFERENCE DATES

Include on the label: Your name, the name of the conference you will be attending, and the conference dates.

Use any shipping agent/common carrier of your choice. Conference materials should arrive no earlier than one week prior to your conference. All shipments must be prepaid.

Deliveries are accepted Monday-Friday, 8am-5pm. Saturday deliveries will be accepted with prior notification.

## Outbound Shipments:

For prompt return of all conference materials, we request the following:

1. Obtain a REQUEST FOR SHIPPING form from your Event Manager. Complete the form in its entirety.
2. Pack, seal and label all materials and attach the REQUEST FOR SHIPPING form.
3. Notify your Event Manager when all materials are ready for shipping and if you have made the pick up arrangements, or if shipping must be arranged by Madden's.

## Payment:

Shipping charges may be billed to your personal shipping account, credit card, or your hotel guest account. Any shipping charges to the Master Account must be pre-authorized by the meeting planner.

## Unclaimed Materials:

Conference materials left in meeting rooms after departure will be held for a period of one week before being disposed of.

## Please Note:

*Madden's on Gull Lake is not responsible for any delay in receipt or delivery of conference materials nor any special handling fees assessed by a carrier due to inadequate or improper labeling. Packages bearing insufficient destination information will be held for not more than 15 days, after which time it will be returned to originator 'freight collect'.*

*Madden's on Gull Lake assumes no liability for the condition in which a package is received.*



# REQUEST FOR SHIPPING

Date \_\_\_\_\_

## Destination

Name \_\_\_\_\_

Company \_\_\_\_\_

Address \_\_\_\_\_ Residential? \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

Phone \_\_\_\_\_

## From

Your Name \_\_\_\_\_

Conference Attended \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

Phone \_\_\_\_\_

SHIP VIA:            UPS            FedEx            USPS            Other \_\_\_\_\_

## **Method of Payment:**

\_\_\_ Personal Shipping Account Number \_\_\_\_\_

\_\_\_ Hotel Guest Account Number \_\_\_\_\_

\_\_\_ Master Account (only with prior approval) \_\_\_\_\_

Location of items at this time: \_\_\_\_\_

Madden's on Gull Lake is not responsible for any delay in receipt or delivery of conference materials nor any special handling fees assessed by a carrier, due to inadequate or improper handling. Packages bearing insufficient information to identify the conference or USE DATE once received will be held in our warehouse for a period not to exceed 15 days and will be returned to originating shipper 'freight collect'.

