

2019 EVENT PLANNING GUIDE

MINNESOTA'S PREFERRED MEETING DESTINATION

53RD 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



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

GIIIDFI INFS

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

Aaenda

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.

Roomina 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 is12am. 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 & 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.

<u>Security</u>

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





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

Mid-Afternoon Refresh

Granola Bars

Bananas*

Cookies and Bars

\$6 per person

Fit & Fun Break AM

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

Fit & Fun Break PM

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

á la Carte Breaks

Refreshments

Coffee, Regular or Deco	affeinated,
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 Fresh Baked Muffins Freshly Made Donuts Bagels, Cream Cheese, Preserves Fresh Baked Cookies Assorted Bars Fruit Kabobs* Whole Fruit*

Granola Bars By consumption Energy Bars By consumption Yogurt* By consumption

Snacks

	JINCKS	
\$25/doz.	(serves 6-8 people)	
\$25/doz.	Mixed Nuts*	\$15/lb.
\$25/doz.	Mini Pretzels	\$10/lb.
	Tortilla Chips and Salsa*	\$11/lb.
\$25/doz.	Potato Chips and Dip*	\$10/lb.
\$25/doz.	Popcorn	\$15/lb.
\$25/doz.	Toasted Almonds*	\$15/lb.
\$20/doz.	Chex® Mix	\$15/lb.
\$15/doz.	Trail Mix*	\$15/lb.
	Individual Packets Dry Sr	nacks
\$24/doz.	\$2.50)-\$5 ea.
\$3.25/ea.		
\$36/doz.		
\$4.75/ea.		
\$20/doz.		
\$2.50/ea.		



All prices are subject to service charge & MN State Sales Tax *Indicates Gluten Free m

Lunch Buffets

All lunch buffets include iced teg 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.

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* Finaerlina Potatoes*

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*

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*

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*



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.

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*



Grab 'N' Go

Selections includes whole fruit, potato chips, cookie and bottled water. Choose up to three options; add \$2 per person for four or more options

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





Hors d'oeuvres

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

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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	,∍20
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* Chicken Satay, Sweet Thai Chili Sauce*	\$38 \$36
Stuffed Mushroom Caps (Sausage and	
Merlot 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.

International Cheese Display

Premium Domestic and International Cheeses including Blue-Veined, Herbed, Smoked, Aged, Soft and Hard Varieties, Assorted Crackers*	9 \$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* Vegetable Crudité* An Array of Crisp Garden Vegetables, Buttermilk Ranch Dip Brie en Crôute Baked Brie in Puff Pastry zderved with Apples, Pagra and Baguatto Slicor	\$11 \$8 \$9
Pears and Baguette Slices Chilled Beef Tenderloin Sliced, Medium-Rare Beef Tenderloin, Red Onion Marmalade, Béarnaise, Spicy Olive Tapenade, Aioli, served with Rolls (approx. 3 oz. per person)	\$9 \$18
Charcuterie Selection of Three Minnesota and Wisconsin Cheeses, Speck, Salami, Prosciutto, Toasted Almonds, Dried Fruit, served with Crackers* and Rolls	\$14

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

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



DINNERS | PLATED | PRIVATE DINING

When a private dining room is required, a rental fee will apply.

Starters

All salads are served with fresh rolls.

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

Chicken Piccata* Lime Cilantro Linguine

Chicken Prosciutto* Prosciutto, Melted Gruyere, Chateau Sauce

Chicken Oscar Crab Cake, Asparagus, Hollandaise

Grouper* Chia Seed, Lime Pepper, Blood Orange Gastrique

Mahi Mahi* Black Bean Pineapple Salsa, Spiced Honey Ginger Balsamic

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

Vegetable choose one

Seasonal Veaetable*

Rainbow Glazed Carrots*

Green Beans*

Asparagus*

10 oz. Top Sirloin* Mushroom, Onion, Peppercorn Demi-Glace

Bacon-Wrapped Pork Tenderloin Medallions Pepper Demi-Glace

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

Duroc Pork Prime* Roasted Bone-in Pork Loin, Apple Chutney

Duet Plates*

Available at Wilson Bay or Town Hall

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

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

Starch choose one

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

Dessert Chef's Daily Creation



Family Style

Plentiful bowls and platters served to the table, for groups of 40 or more.

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 Dressina

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*

E**ntrees** 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

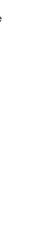
Starch Choose one

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

Dessert

Chef's Daily Creation





AP Gull Lake MINNESOTA'S CLASSIC RESORT

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 Crudité*

Array of Crisp Garden Vegetables, Buttermilk Ranch Dip

Bruschetta

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



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

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*

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

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*

Classic Italian

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

Carving Station Buffet Enhancement

Pricing valid when added to	o 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



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* BBQ

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

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*

Cookout Enhancements

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



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:\$7Wine:\$7/glassBeer:\$4.50 domestic; \$5.50 craftSodas:\$2.50

PLATINUM PACKAGE: Cash or Host Pricing

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

SILVER TICKETS \$7 each

PLATINUM TICKETS \$10 each

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

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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

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

Grev 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



Audio Visual & Meeting Services

All audio visual equipment prices are based on Madden's availability. Madden's meeting room set ups include tables, linens, chairs, in-room screen, basic Wi-Fi and iced water on tables. For pricing on business services contact your Event Manger. 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	Proj	ect	ors*
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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

Staging/Risers:

Tabletop Podium

Standard (8' x 16') Full (12' x 32') Dance Floor (15 x 15) Larger Dance Floors

Communications

Phone line with local and long distance dial out

Self-standing Podium (includes microphone)

\$60/installation* \$100/installation* Direct dial phone line (with dedicated number) *Local and long distance charges will be assessed if incurred Speaker phone (PolyCom) \$60/day + line installation

(\$10 for each additional phone pod up to three) Broadband internet service* (hardwire)

\$100/day + line installation

\$25/set up

\$60/set up

\$200/set up

\$300/set up

\$200/set up

Contact Event Manager

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/dav

\$75

Exhibit Space

Includes linen, chair, exhibit storage and 8' banquet table

NOTE- Substitute 6' table for Golf Villa exhibit set up.

Electrical \$50/vendor Additional table \$25/table Additional chair \$15/each High top table with black or white linen

\$25/each

Gull Lake MINNESOTA'S CLASSIC RESORT

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



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 5-14 guests \$40 one way \$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 Hourly cart rental

\$100 per day \$20 per hour

Delivery Services (10 day advance notice required)

Packet distribution at Front Desk (8-1/2 x 11 max) Luggage (includes both delivery and pick up) Gifts

Bonfire

Private Bonfire setup S'mores and Roasting Sticks (minimum of 10ppl) **Roasting Sticks**

No charge

\$7 per quest

\$4 per room

\$125/location \$4 per person \$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					
<u>Destination</u>					
Name					
Address			R	esidential?	
City			State	ZIP	
Phone					
From					
Your Name					
Conference A	Attended				
Address					
				ZIP	
Phone					
SHIP VIA:	UPS	FedEx	USPS	Other	
Method of Pa	yment				
Personal S	Shipping Acco	ount Number			
Hotel Gue	est Account N	lumber			
Master Ac	count (only v	vith prior app	roval)		
Location of it	ems at this tin	ne:			

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'.



SPECIAL SERVICES