



Wedding Guide



Minnesota's Classic Resort

Guidelines & Policies

The following guidelines have been established to assure a smooth, seamless wedding weekend for you and your guests. Please read carefully and address any questions with your wedding planner.

What can you expect from your Madden's Wedding Planner?

- Answer questions and provide suggestions pertaining to any onsite events and act as your primary contact throughout the planning process
- Menu consultation for all food and beverage selections
- Assist in the coordination of guest rooms and reservations. A guest reservation list will be provided upon request
- Recommend preferred vendors
- Create a cost estimate of charges and your payment schedule
- Detail your Banquet Event Orders and Event Schedule outlining event specifications
- Oversee the set-up of the contracted banquet space for the rehearsal, ceremony, reception and any other events held at Madden's. Installation and removal of decorations are the responsibility of the wedding party.
- Onsite the day of your wedding to ensure a seamless & smooth event.

Pre-Wedding Activity

Your wedding planner will be your main contact for all details. Should another department be required to assist, your wedding planner will introduce you to the appropriate contact. Consider scheduling any on-site activities as soon as possible, including golf tee times, spa services, pontoon rentals, trapshooting, and any other recreation activities Madden's offers. All activities are based on availability.

Deposits and Payments

Initial | Date

To reserve your wedding venue, a deposit of 50% of the food and beverage minimum plus rental fees is required at the time of contract. The remaining 50% of the food and beverage minimum is due 30 days prior to your wedding date. An invoice will be provided for both deposits and payment may be made by check, cash, or credit card (credit card payments may be made by calling Jean Pettis, 218.855.5954 directly. A Banquet Event Order will be sent once guarantees are received 20 days from the event date. If the total amount exceeds the deposit, the balance will then be due before the event date. Any remaining balance in addition to that will be charged to the required credit card held on file within a week after the event.

Initial | Date

Food and Beverage

We require that all food and beverages be purchased through Madden's. To ensure every detail is handled in a professional manner, menu selection and special requests are to be submitted 30 days prior to your wedding date. Guaranteed guest counts are due 20 days prior to your wedding date. The guaranteed count must include children, allergies, and other dietary needs and will not be subject to reduction.

Any food and beverage not consumed is prohibited from leaving the event location. Minnesota State Law prohibits anyone under the age of 21 to consume alcoholic beverages. All guests that appear under the age of 30 will be carded and a valid ID is required for service. Madden's policy is one drink per ID. Should the bar need to move locations or the bar package changes, the bar will temporarily close until the transition has been made. One bartender per 100 people will be included. Bar service must end by midnight

Initial | Date

Service Charge and Taxes

An 18% Service Charge and Minnesota State Sales Tax will be added to all items posted to your final statement. Sales tax on alcoholic beverages is 9.875%. The Service Charge is not a gratuity and is dispersed at the discretion of the property.

Initial | Date

Information contained in this guide is subject to change at any time without notice.



Guidelines & Policies

Menu Selection and Guarantees

You may select from the options provided in this guide. Once guarantees are submitted, you will receive your Banquet Event Orders outlining guest counts, menu selections, bar services, rental fees, and other pertinent information. Any deviation of the menus or guest count after this point may incur a charge and must be approved by Madden's. If guarantees are not provided 20 days before the event date, the contracted guest count will be considered your guarantee and is not subject to reduction.

Initial | Date

Event Planning Appointment and Tasting

Requests for site tours and event planning appointments must be scheduled in advance through your wedding planner. There will be two designated dates scheduled for group tastings. The group tastings are complimentary for the bride and groom and will be held as follows: Pavilion weddings, October and May; Wilson Bay weddings, April and December. If you are unable to attend either of the scheduled group tastings, a fee of \$90 per couple will be incurred for a private tasting. Additional guests are welcome to attend tastings at a fee of \$45 per person. The exact date will be determined approximately 4 months in advance. You will be notified once the dates become available.

Initial | Date

Guest Room Reservations

Madden's offers a 10-room rolling block of guest rooms for your wedding. Room blocks will not be made available until 11 months in advance of your wedding date. Madden's requires a two-night minimum stay on weekends (three night minimum required on holiday weekends and mid-June to Labor Day weekend). It is your responsibility to communicate the rates and minimum stay to your guests. Rates vary based on the time of year and Madden's **does not offer a discounted wedding rate**. Should more than 10 rooms be required, you may reserve additional rooms with a \$200 per room deposit. Exact room locations are not guaranteed until 11 months prior to event. Guest room check-in time is guaranteed at 4:30pm on the day of arrival.

Initial | Date

Set Up and Tear Down

You may access the venue no sooner than 8am on the day of the wedding. All items brought in for the event must be removed from the venue by 1am the night of the event (storage room available until 10am the day following). Madden's is not responsible for any items left overnight or any items that are lost or stolen. All decorations are the responsibility of the wedding party. All décor must be pre-approved by your wedding planner prior to set up. Madden's has the right to remove anything deemed unsafe at any point during the wedding. Candles must be enclosed. Confetti, rice and glitter are prohibited. The dance and bar must both end by midnight if located indoors. City ordinances dictate all outdoor Pavilion functions must conclude at 10pm. Décor that is prohibited or not removed may be subject to a \$300 cleaning fee.

Initial | Date

Outside Vendors

All vendors are required to contact your 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 date. A certificate of insurance may be requested. Madden's reserves the right to adjust volumes during the course of the event. It is your responsibility to communicate this deadline to all vendors.

Initial | Date

Liability and Damages

Madden's shall not assume responsibility for damages to or loss of personal belongings.

Initial | Date

Miscellaneous

While Madden's does hold a back up space for Wilson Bay outdoor functions, there is no guarantee on location. Back up locations are subject to change prior to an event. Parking is complimentary throughout the resort. Directional signage will be provided and set out on the day of your wedding. Inquire with your wedding planner about any audio visual requirements.

Initial | Date



The Day Before

There's no better way to kick off your wedding celebration than with a round of golf for the guys while the gals are pampered at The Spa at Madden's – or vice versa! We offer many other activities you and your guests can take advantage of such as pontoon cruises, trapshooting, tournament style games at the Tennis & Croquet Club, relaxing at the beach, and much more.

Bride's Spa Package

Includes a mimosa or glass of wine and a choice of two 30-minute services.

Classic Massage *or* Mini-Facial
Essential Manicure *or* Pedicure

Sunday-Wednesday: \$90/person

Thursday-Saturday: \$105/person

Four person minimum. Saturday availability is limited.

Groom's Golf Event

Includes 18 holes of golf with cart, two beverage tickets and tournament coordination.

The Classic at Madden's: \$125/person*
(*Caddie fee not included*)

Pine Beach East: \$65/person*

Pine Beach West: \$54/person*

**Subject to Change*



Wedding Rehearsal

Rehearsals will be scheduled closer to your actual wedding date by your Wedding Planner. The rehearsal time will be based on space and availability. Rehearsals are limited to one hour.



Ceremony & Receptions

Madden's on Gull Lake offers a variety of beautiful indoor and outdoor locations for your ceremony and reception.

CEREMONY

(Wilson Bay Beach, Voyageur Lawn, or Pavilion)

Includes facilitation of rehearsal & ceremony, ceremony space, chairs, sound system with technician, two mics, unity table.

Month

Rental Fees

April-May	\$500
Memorial Day Weekend	\$800
June-September	\$1,000
October 1-10	\$700
October 15-December 31	\$500



RECEPTIONS

Includes space rental (8am-1am), tables, chairs, china, glassware, silverware, white lap length linens, white cloth napkins, gift and escort tables, four high top tables.

Pavilion

Rental Fees

Food & Beverage Minimums

May	\$2,000	\$6,000
Memorial Day Weekend	\$3,000	\$10,000
June-September	\$3,500	\$14,000
Cross Back Chair Rental (Pavilion only)	\$7.50/chair	



Wilson Bay

April-May	\$1,000	\$6,000
Memorial Day Weekend	\$2,000	\$8,000
June-September	\$2,500	\$12,000
Labor Day Weekend	\$2,500	\$12,000
October 1-10	\$2,000	\$8,000
October 15-December 31	\$1,000	\$6,000



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



MARRY at MADDEN'S
MINNESOTA'S CLASSIC RESORT

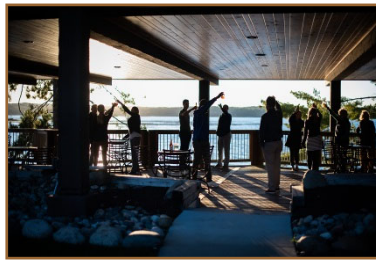
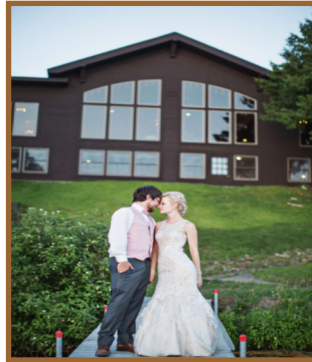
Reception Settings

Depending on your final number of guests, we have two different venues to choose from. Nestled in the tree tops, Wilson Bay Lodge sits right on the water and provides the “up north” feel with a wall of windows overlooking the bay.

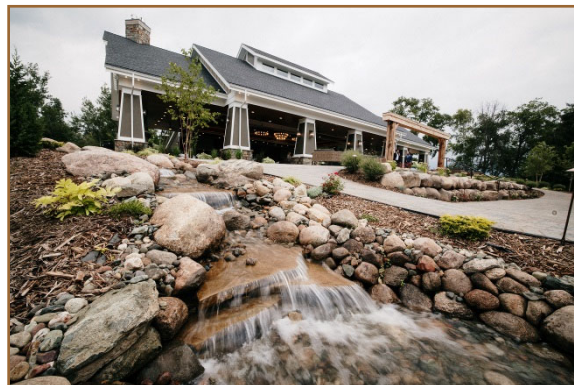
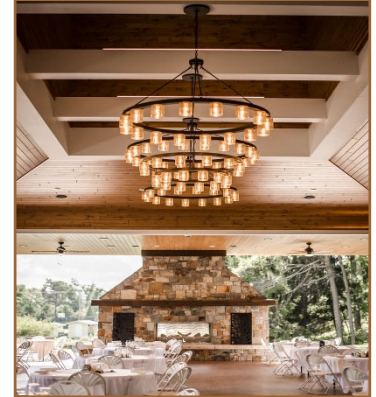
The Pavilion at Madden’s is an upscale outdoor setting with fireplaces, natural stone, granite and post and beam construction.

Please note capacity is dictated by meal service and set up requests. Capacity numbers are subject to change.

Wilson Bay Lodge | Max Capacity 200



The Pavilion | Max Capacity 250

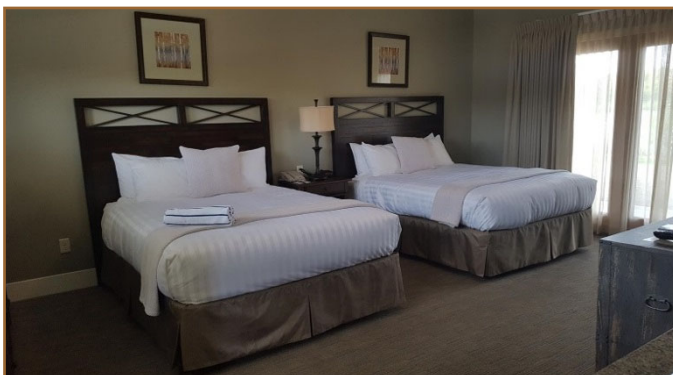
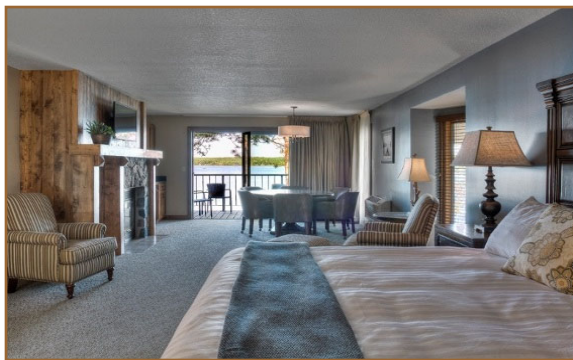


Accommodations

Madden's vast array of accommodations range from hotel rooms to multi-bedroom houses. With the most extensive accessible shoreline of any resort in the Brainerd Lakes area, most rooms feature a beautiful lake view or golf course 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.

Guest Room Reservations

Madden's offers a 10-room rolling block of guest rooms up to 90 days out from your wedding date. Specific locations will not be guaranteed until 11 months in advance of your wedding date. Madden's requires a two-night minimum stay on weekends, a **three night** minimum starting mid June– mid August, holiday weekends and for multi-bedroom houses. It is your responsibility to communicate the rates and minimum stay to your guests. Rates vary based on the time of year and Madden's **does not offer** a discounted wedding rate. **Should more than 10 rooms be required, you may reserve additional rooms with a \$200 per room deposit.** Guest room check-in time is guaranteed at 4:30pm on the day of arrival. *Early check in or late departure requests are NOT guaranteed so please plan accordingly.*



Hors d'oeuvres

Plattered Hors d'oeuvres

Appetizers must be ordered for your entire guest count.
\$10/person per appetizer

Cold

Trio of Deviled Eggs Dill, Curry, and Classic*
Caprese Skewers*
Antipasto Skewers*
Smoked Salmon Mousse on Rye Crostini, Onions, Capers, Egg
Chipotle Shrimp and Avocado Cucumber Bites*
Tender Beef Pesto Focaccia Bites
Cucumber Hummus Tomato Bites*

Hot

Beef Satay Peanut Sauce*
Chicken Satay, Sweet Thai Chili Sauce*
Stuffed Mushroom Caps, Sausage and Merlot*
Walleye Fingers, Chipotle Remoulade
Vegetable Egg Rolls, Sweet and Sour Sauce
Bacon Wrapped Scallops*
House-Made Coconut Shrimp, Plum Sauce
Spinach and Feta Wrapped in Phyllo
Crab Cakes, Remoulade
Poached Asparagus, Hollandaise Sauce

Displayed Specialties

International Cheese Display

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

Bruschetta

Grilled Baguettes, Olive Tapenade, Tomato Basil Salsa,
Fresh Basil, Fresh Mozzarella

Smoked Salmon

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

Charcuterie

Selection of Three Minnesota and Wisconsin Cheeses
Speck, Prosciutto, Gin & Juice™ Salami, Bresaola,
Dried Fruit. Served with Crackers* and Rolls.

Warm & Chilled Dips

Housemade, Served with a Variety of Crostini,
Flatbread and Crackers.

Chilled Dips

Traditional Salsa*
Hummus*
Roasted Red Pepper Hummus*
Olive Tapenade*
Guacamole*
Avocado, Cucumber, Red Pepper Salsa*
Crab Dip*

Warm Dips

Parmesan and Artichoke*
Spinach*
Con Queso*
Brie Berry Compote*

Late Night Snacks

Pizza
Cheese, Pepperoni, or Sausage
Chips & Dip
Guacamole, Salsa, Queso
\$6 per person

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



*Gluten Free

2021/2022

Dinner

Three-Course Plated Dinner

Entrees are accompanied by fresh bread and dessert from our bakery.

You may select one entrée to serve to all guests, multiple choice entrées will incur an additional \$5 per person fee. Maximum of three choices allowed. Assigned seating is required. \$55 per person.

Starters

Madden's House Salad*

Mesclun Greens, Walnuts, Craisins, Feta, Honey Mustard Dressing

Caesar Salad*

Romaine, Asiago Cheese, Kalamata Olives, Pepperoncini, Croutons, Anchovies, Caesar Dressing

Poached Pear & Pomegranate Salad*

Baby Salad Greens, Pomegranate Seeds, Bosc Pear, Raspberries, Pistachios, Poppy Seed Vinaigrette

Garden Salad*

Mixed Greens, Cucumbers, Tomatoes, Red Onion, Radish, Carrots, Ranch Dressing

Plated Entrees

Sirloin Oscar

Top Sirloin, Crab Cake, Asparagus, Hollandaise

10 oz. Top Sirloin*

Mushroom, Onion, Peppercorn Demi-Glace

Bacon-Wrapped Pork Tenderloin Medallions*

Pepper Demi-Glace

Jerk Pork Tenderloin*

Fresh Pineapple Salsa

Seared Chicken Thighs

Mushrooms, Spinach, Onions, Garlic, dressed in a Mornay Sauce with a hint of Dijon

Chicken Oscar

Chicken Breast, Crab, Asparagus, Hollandaise

Red Snapper Piccata

Pancetta, Lemon Beurre Blanc, Oven Roasted Capers, Lemon

Blackened Mahi Mahi

Black Bean Pineapple Salsa, Spiced Honey Ginger Balsamic

Starch

(Choose One)

Seasonal Vegetable Risotto*

Roasted Baby Red Potatoes*

Yukon Gold Mashed Potatoes*

Potatoes Gratin

Vegetable

(Choose One)

Seasonal Vegetable*

Honey Ginger Glazed Carrots*

Green Beans*

Asparagus*

Vegetarian Meals

Vegetable Paella

Saffron Rice, Wild Mushrooms, Onions, Red Peppers, Fig Balsamic

Stuffed Peppers

Sautéed MN Green Blend Kale & Grain Medley, (Roasted Wild Rice, Brown Rice, Kale, Green Lentils, Job's Tears, Red Quinoa) Onions, Mushrooms, Zucchini, Black Garlic Sauce

Duet Plates

4 oz. Top Sirloin, Demi Glace

With Choice of Broiled Shrimp Skewer,

Seared Chicken with Carbonara Sauce,

Swordfish with Curry Caper Sauce,

or Broiled Walleye with Lemon Beurre Blanc

Kid's Meals

All meals include a fruit cup

Chicken Breast, Potato, Vegetable

Macaroni & Cheese, Vegetable

Chicken Fingers, Vegetable, French Fries

\$16 per child (12 and under)



MARRY at MADDEN'S
MINNESOTA'S CLASSIC RESORT

*Gluten Free

2021/2022

Buffets

Wedding Buffets...Created Just for You

Served with fresh bread and dessert. Dinner may be displayed for a maximum of 1-1/2 hours.
\$55 per person

Proteins (Choose Two)

Chicken Marsala, Wild Mushroom Marsala Sauce

Seared Chicken Thighs, Mushrooms, Spinach, Onions,
Garlic, dressed in a Mornay Sauce with a hint of Dijon

Bacon Wrapped Pork Medallions, Pepper Demi Glace

Jerk Pork Tenderloin, Fresh Pineapple Salsa

Top Sirloin, Mushrooms, Onions

Hanger Steak, Blue Cheese, Cabernet Demi Glace

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

Red Snapper Piccata, Pancetta, Lemon Buerre Blanc,
Oven Roasted Capers

Swordfish, Curry Caper Sauce

Vegetables (Choose One)

Asparagus

Garlic Green Beans

Honey Ginger Glazed Carrots

Seasonal Medley

Starch (choose one)

Wild Mushroom Risotto

Roasted Baby Reds

Garlic Mashed Potatoes

Potatoes Gratin

Salads (Choose One)

Madden's House Salad*

Mesclun Greens, Walnuts, Craisins, Feta,
Honey Mustard Dressing

Garden Salad*

Mixed Greens, Cucumbers, Tomatoes, Red Onion,
Radish, Carrots, Ranch Dressing

Caesar Salad

Romaine, Parmesan Cheese, Kalamata Olives, Croutons,
Pepperoncinis, Anchovies, Caesar Dressing

Orchard Salad*

Spring Greens, Spinach, Strawberries, Apples,
Candied Pecans, Lime Pineapple Vinaigrette

Prepared Salads (Choose Two)

Caprese

Sliced Heirloom Tomatoes, Fresh Mozzarella,
Fresh Basil, Red Onion, Balsamic Dressing

Greek Vegetable Salad

Cucumbers, Heirloom Cherry Tomatoes, Peppers,
Olives, Onions, Italian Vinaigrette

Broccoli Raisin Salad

Bacon, Onion, Sunflower Seeds, Mayo, Red Wine Vinaigrette

Broccoli Mushroom Salad

Goat Cheese, Lemon Pepper, Lemon Vinaigrette

Cucumber Salad

Red Onion, Red Pepper, Rice Wine Vinaigrette

Cauliflower, Applewood Smoked Bacon & Blue Cheese Salad

Roasted Chickpea & Edamame Salad

Vegetarian Entrées (Choose One)

Vegetable Crepes

Vegetable Paella

All prices are subject to 18% service charge and MN State Sales Tax



*Gluten Free

2021/2022

The Pavilion

Dinner includes fresh bread and dessert. Dinner may be displayed for a maximum of 1-1/2 hours.
\$55 per person

From the Rotisserie or The Grill

(Choose Two)

Whole Wild Acres™ Turkey House-Made Brine

Whole Marinated Chicken Jerk and House-Made BBQ Sauce

Pork Tenderloin Bourbon Sauce

Beef Brisket House-Made BBQ Sauce

Flat Iron Steak Onions, Mushrooms

Korean Style Short Ribs Korean BBQ and Garlic Ginger Sauces

Red Snapper Filets Vegetable Salsa

Sea Bass Lemon Caper Butter

Wood Plank Smoked Salmon Garlic Ginger Glaze

Shrimp Skewers Mango Salsa

Grilled Rainbow Trout Tarter Sauce, Lemons

Paella Shrimp, Andouille Sausage, Mussels, Saffron Rice,

Broccoli, Onions, Peppers, Peas

Add a third entrée \$10 per person

Salads

(Choose Two)

Madden's House Salad

Caesar Salad

Greek Vegetable Salad

Potato Salad

Cole Slaw

Roasted Corn Salad

Cucumber Salad

Garden Salad, Assorted Toppings, Dressings

Broccoli Mushroom Salad

Red Cabbage, Basil Vinaigrette

Fresh Fruit

Side Dish Accompaniment

(Choose Two)

Fingerling Potatoes

Au Gratin Potatoes

Mashed Yukon Gold Potatoes

Corn on the Cob

Brussel Sprout Bacon Skillet

Ginger Glazed Carrots

Add an additional salad or side \$5 per person

Protein Enhancements

Additional per person cost

Prime Rib \$12

4 oz. Beef Tenderloin Steak \$15

Ribeye \$12

Lobster Market

Scallops \$10

Seafood Paella \$15

Crab, Shrimp, Crawfish, Scallops, Mussels

Whole Pig \$10

Grilled Vegetable Station \$7

Vegetarian

Marinated Grilled Vegetables

or

Vegetable Skewers

Kid's Meal

Chicken Breast Potato, Vegetable, Fruit

Mac 'n Cheese Vegetable, Fruit

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



Desserts

Choose a Dessert

Consult with Madden's Pastry Chef to create the wedding dessert of your dreams. Select one of the following dessert options. Additional fees may apply based on flavor variations, customization, and quantity.

Custom Sugar Cookies

Uniquely hand-crafted and personalized for your celebration. Our Pastry Chef will create up to two designs for your wedding dessert.

Cupcake Display

Choose up to three flavors

Chocolate Mousse Cupcakes
White Cupcake, Chocolate Mousse,
White Buttercream Frosting

Berries & Cream Cupcakes
White Cupcake, Pastry Cream, White Buttercream
Frosting, Topped with Fresh Berries

Triple Chocolate Cupcakes
Chocolate Cupcake, Chocolate Mousse,
Chocolate Buttercream Frosting

Red Velvet Cupcakes
Red Velvet Cupcake, Cream Cheese Filling,
White Buttercream Frosting

Carrot Cupcakes
Carrot Cake Cupcake, Cream Cheese Filling,
White Buttercream Frosting

Lemon Raspberry Cupcakes
Lemon Cupcake, Raspberry Mousse,
Lemon Buttercream Frosting

Mini Desserts

Choose up to three flavors of artfully
garnished bite-sized desserts

Fresh Fruit or Chocolate Cheesecakes

Gourmet Brownie Bites

Citrus Mini Tartelettes
(Key Lime, Orange Cream, Lemon)

Chocolate Mousse Eclairs

Peanut Butter Chocolate Tartelettes



Cakes

Choose up to three flavors

Madden's House Specialty Cake
White Cake, Chocolate Mousse, White
Buttercream Frosting

Salted Caramel Brownie Cake
Brownies and Cake Layers, Mousse,
Caramel Cream, Chocolate Ganache

Banana Cake
Banana Cake, Cream Cheese Filling, White and
Caramel Buttercream

White Chocolate Mocha Cake
Mocha and Chocolate Cake, White Chocolate Mousse,
Mocha Buttercream

Fresh Fruit Tart
Sugar Dough Crust, Cream Cheese and Strawberry
Filling, Fresh Fruit, Apricot Glaze, Whipped Cream

Seasonal Pies

Dutch Apple

Peach

Cherry

Blueberry

Small Tiered Cake (8"/6")

Simple Design, Starting at \$150

Custom Wedding 'Favor' Cookies

Starting at \$4 each

Desserts may be displayed outside for a limited time only and at Madden's discretion.

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



MARRY at MADDEN'S
MINNESOTA'S CLASSIC RESORT

Private Bar Service

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 100 people (Cash Bar: one bar per 75 people). Prices and available brands subject to change.

All packages include bartender, liquor, assorted beer, select house wines, Pepsi products, bar mixes and appropriate garnishes.

Additional bar staff \$75 per hour/per staff.

All liquor must be purchased through Madden's.

Per-Guest Package Bar Service

Package Bar Service is ideal for those who wish to know private bar charges up-front.

Charges are per adult attendee.

Silver Package

First hour: \$18 per guest
Each additional hour: \$10 per guest

Platinum Package

First hour: \$22 per guest
Each additional hour: \$12 per guest

Cash or Hosted (by consumption) Bar Service

Silver Package	Cash or Host Pricing
Cocktails:	\$10
Woodbridge House Wine:	\$7/glass; \$26/bottle
Beer:	\$6 domestic; \$7 craft
Sodas:	\$3.50

Platinum Package	Cash or Host Pricing
Cocktails:	\$12
Ava House Wine Wine:	\$10/glass; \$30/bottle
Beer:	\$6 domestic; \$7 craft
Sodas:	\$3.50

Beer & Wine Package

Offer your guests only beer and wine from the selections below.

\$14 per person, per hour

Beer

Heineken, Coors Light, Budweiser, Michelob Golden, Corona, White Claw, specialty selection of Minnesota brews.

Non-alcoholic beer available upon request.

Wines

Select Two Robert Mondavi Woodridge House Reds: Red Blend, Cabernet, Merlot, or Pinot Noir

Select Two Robert Mondavi Woodbridge House Whites: Chardonnay, Rosé, Sauvignon Blanc, Riesling, or Pinot Grigio

Sparkling: Wycliff Brut

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



Private Bar Service

Package Brands

Silver Package

Tito's Vodka
Beefeater Gin
Bacardi Rum
Captain Morgan Spiced Rum
José Cuervo Tequila
Jameson Irish Whiskey
Jack Daniel's Whiskey
Crown Royal Whiskey
Jim Beam Bourbon
Dewar's Scotch
Christian Brothers Brandy

Robert Mondavi Woodbridge Wines
Select Two Reds:
Cabernet, Merlot, Red Blend, Pinot Noir
Select Two Whites:
Chardonnay, Sauvignon Blanc, Riesling, Pinot Grigio

Sparkling: Wycliff Brut

Platinum Package

Grey Goose Vodka
Tito's Vodka
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

Ava Grace Wines:
Chardonnay, Pinot Grigio, Rose, Merlot, Cabernet

Sparkling: Segura Viudas Brut

Beer Selections

Non-alcoholic beer available upon request

Michelob Golden
Heineken
Budweiser
Corona

Coors Light
White Claw
Specialty selection of Minnesota brews

Keg Selection

Two weeks advance notice required. Subject to availability; prices subject to change.

Domestic/Craft Keg Selections

(A 16 gallon keg provides approximately 120 16 oz. servings.)

Miller Lite	\$375
Coors Light	\$375
Bud Light	\$375
Michelob Golden Light	\$375
Leinenkugel (seasonal)	\$450
Summit	\$450

Specialty Kegs

Local brewery kegs may be available. For special requests please ask about availability and pricing

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



Preferred Vendors

Officiates

Mike Kennedy 602.469.2677
mkennedyweddings@yahoo.com

Ginger Beck 320.634.3055
gingerb86@hotmail.com

Lisa Cassman 218.252.0233
lac7mn@gmail.com

Photographers

Tim Larsen Photography 218.820.2660
www.timlarsenphoto.com

Chelsea Elizabeth Photography
218.587.2771
www.chelseaelizabeth.com

Graddy Photography 952.649.0525
www.graddyphotography.com

Kelley Jo Imaging 320.232.3325
www.kelleyjoimaging.com

Todd Myra Photography 320.267.9310
www.toddmyra.com

Jordan Joseph Photography 320.630.8535
www.jordanjosephphotography.com

Videographers/Photo Booths

Bellagala 651.227.1202
www.bellagala.com

Time Into Pixels Photo Booth
612.564.8468
www.tipbooth.com

Day Of Wedding Coordination

Captivating Beauty 218.831.5372
www.captivating-beauty.com

Kate Kuepers 218.330.2867
www.katekuepers.com

Hair and Make Up

Captivating Beauty 218.831.5372
www.captivating-beauty.com

Bliss Salon & Boutique 218-568-5185
Cindy Rose Hannah
www.blissalonandboutique.net

Spa

The Spa at Madden's 218.855.5917
www.maddens.com

Bands

Jim Olsen 218.232.9498
www.jimolsenguitar.com

Kellogg Duo 218.839.4833
www.thekelloggduo.com

Grace Notes Classical Trio 218.251.6786
www.grace-notes.us

Rock It Man Entertainment 651.214.2197
www.rockitmanentertainment.com

Tim Fast 952.393.4474 (guitarist)
www.timfast.com

Sharon Planer 612.845.1970 (pianist)

Trillium Strings 218.825.9263

DJ'S

Dynamite Reflections 218.851.7082
www.dynamitereflections.com

Midwest Sound 651.644.4111
www.midwestsound.com

Spectrum Entertainment 218.675.5718
www.spectrummn.com

First Choice DJ Service 651.777.7402
www.firstchoicedjservice.com

Transportation

Groome Transportation 320.316.0943
www.groomtransportation.com

Ole's Shuttle Service 218.821.1615
www.olesshuttleservice.com

Design and Rentals

Party World 218.828.2127
www.partyworldbrainerd.com

Party Time Rental 218.829.6300
www.partytimerentalmn.com

Captivating Beauty 218.831.5372
www.captivating-beauty.com

Dee's Decorating 320.232.5676
www.deesdecorating.com

Florists

Petals & Beans 218.961.7385
www.petalsbeans.com

Bloom Design 218.330.2867
www.katekuepers.com

Lily Grass Floral 320.293.4025
www.lilygrassfloral.com



Special Services

Airport Shuttles

Should you require service from the Brainerd Lakes Regional Airport you may schedule through your wedding planner. Guest names, flight numbers, arrival and departure times must be provided. 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.

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

Delivery Services (10 day advance notice required)

Itinerary distribution at Front Desk (8-1/2 x 11 max)	No charge
Luggage (<i>includes both delivery and pick up</i>)	\$7 per guest
Gift / Swag Bags (room delivery only, front desk distribution is not available)	\$4 per room

Golf Cart Rentals

Four Passenger Golf Carts (for use on resort grounds, not golf courses)	\$100/day
---	-----------

Private Bonfire

Bonfire setup and re-stocking charge	\$125/location/3 hours
S'mores and Roasting Sticks	\$4 per person
Roasting Sticks	\$15 per 6 sticks

Pavilion Staging

8' x 20' or 8' x 12	\$300 set up
(If you require larger staging, you must contract that privately)	

Chair Rental (up to 300)	\$7.50/each
--------------------------	-------------

Audio Visual/Miscellaneous Items

55" Flat Screen	\$150/day
Handheld Cordless or Lapel Microphone	\$40 each
Portable Sound System	\$175/day
30" High Top Table	\$25 each

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



Gallery



Gallery

