



2023 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, ACH, or credit card for a fee of 3% (credit card payments may be made by calling Sheli Irwin at 218.855.5953 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.

Food and Beverage

Initial | Date

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 options 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. Shots are not permitted at private bars. All liquor served at the venue must be purchased from Madden's.

Changes

Initial | Date

Catered food requested after the guarantees are submitted will be charged at 2 times the menu pricing and based on availability. Final billing will be based on the guarantee or the actual number of guests served, whichever is greater. The chef reserves the right to make substitutions.

Service Charge and Taxes

Initial | Date

A 20% Service Charge and Minnesota State Sales Tax (7.375%) 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.

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

Initial | Date

2023



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.

Event Planning Appointment and Tasting

Initial | Date

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—May; Wilson Bay weddings—April. Included in your tasting: two salads, two proteins, two starches, two vegetables, and two desserts. If you are unable to attend either of the scheduled group tastings, a fee of \$200 per couple will be incurred for a private tasting. Additional guests are welcome to attend tastings at a fee of \$50 per person. The exact date will be determined approximately 4 months in advance. You will be notified once the dates become available.

Guest Room Reservations

Initial | Date

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 the first night stay 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.

Check-in

Initial | Date

Guest rooms are guaranteed 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 of \$75. Requests for early check in and/or late check out **cannot** be guaranteed and fees may apply.

Set Up and Tear Down

Initial | Date

You may access the venue no sooner than 8am (10am Pavilion) 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. No materials may be taped, nailed or affixed to walls, furniture, or fixtures of the resort. Madden's **CANNOT** provide a ladder, during set up or tear down, if a ladder is required, you or your vendor must provide the ladder. Madden's has the right to remove anything deemed unsafe at any point during the wedding. Candles must be enclosed, electric candles are highly recommended for Pavilion weddings. Confetti, rice and glitter are prohibited. Décor that is prohibited or not removed may be subject to a \$300 fee.

Noise Ordinance

Initial | Date

The dance and bar must both end by midnight if located indoors. City ordinances dictate all outdoor Pavilion **live music** and **DJ** functions must conclude at 10pm. Only low level background music through in-house systems may be played after 10pm with volume controlled by Madden's staff. Outdoor functions (after 10pm) that result in guests complaints will be shut down.

Outside Vendors

Initial | Date

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 will 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. The couple is financially responsible for any damages to Madden's property caused by outside vendors.

Initial | Date



GUIDELINES & POLICIES

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.

Private Function Spaces

Initial | Date

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 of the change. Please note that public spaces i.e., pool decks, lobbies, 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 \$50-\$1500 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 beach 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.

Food Regulations

Initial | Date

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 or beverage 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 of \$6 per person will be assessed). Minnesota Health Department regulations prohibit guests from removing any remaining food from an event, including "to-go" boxes.

Transportation

Initial | Date

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

Security

Initial | Date

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.

Liability and Damages

Initial | Date

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

Initial | Date



THE DAY BEFORE

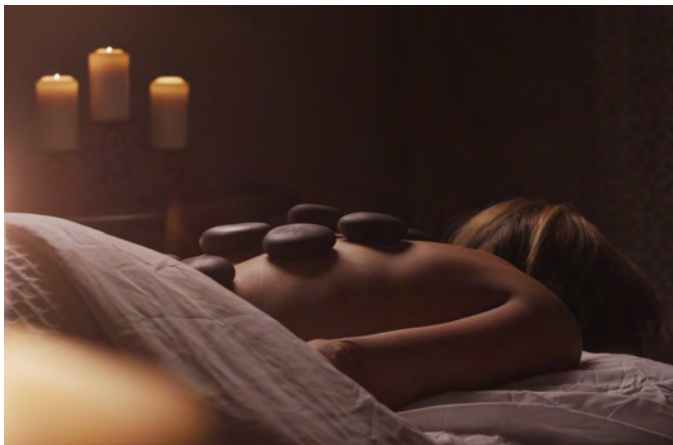
There's no better way to kick off your wedding celebration than with a round of golf for the guys while the gals are pampered at The Spa at Madden's – or vice versa! We offer many other activities you and your guests can take advantage of such as pontoon cruises, trapshooting, tournament style games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

Bride's Spa Package

20% off services and beverages for the group

Not valid on Saturdays

Please note: *Gel removals must be mentioned when booking as they take extra time*



Groom's Golf Event

Includes 18 holes of golf with cart, two beverage tickets

The Classic at Madden's: \$135/person*

(Caddie fee not included)

Pine Beach East: \$70/person*

Pine Beach West: \$60/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.



THE MORNING OF

Snacks

Minimum 10 people

Continental

Seasonal fresh fruit, muffins, donut holes,
orange, apple, grapefruit juices
\$12 per person

Bagel Bliss

Mini bagels, individual cream cheeses, Nutella,
peanut butter, hard boiled eggs, yogurt
\$12 per person

Fit & Fun

Greek and low fat yogurts, sweet breads, fruit
kabobs* orange, apple, grapefruit juices
\$9 per person

Cheese & Meat Platter

Assorted deli meats, cheeses, assorted crackers
\$15 per person

Mimosa Bar

Includes orange, grapefruit, pineapple juice, and berries for garnish fixings are \$8 per person. Minimum 10 people

Sparkling wine by the bottle from the following selections:

Wycliff Brut	\$25
Prosecco	\$30
Mumm Cuvee	\$50

* Suggested serving size — 10 mimosas per bottle

À la Carte Snacks

Refreshments

Coffee, (regular, decaffeinated) and Hot Tea	\$45 gallon
Hot chocolate	\$35 gallon
Hot apple cider	\$25 gallon
Lemonade	\$12 liter
Iced tea	\$12 liter
Assorted Pepsi soft drinks	\$3.25 ea.
Assorted bottled juices	\$3 ea.
Bottled water	\$3 ea.
Bubly® Sparkling water	\$4 ea.

Pastries

Fresh baked pastries	\$25 doz.
Fresh baked muffins	\$25 doz.
Fresh donuts/holes	\$25 doz.
Fruit kabobs*	\$20 doz.
Yogurt*	\$25 doz.



THE AFTERNOON OF

Grab 'n' Go

Lunch selections include whole fruit, potato chips, cookie and bottled water.
Choice of up to 3 options, delivered to destination of your choice \$18 each; 4 or more, \$20 each

Wraps

Chicken BLT Wrap

Rotisserie chicken, bacon, lettuce, tomato,
lime cilantro dressing, herb and garlic tortilla

Vegetarian Wrap

Red peppers, cucumbers, carrots, jicama, broiled
portobello, hummus, cilantro, honey ginger
balsamic, herb and garlic tortilla

Sandwiches

Turkey Swiss Croissant

Wild Acres® smoked turkey,
Swiss cheese, lettuce, tomato

Ham & Swiss

Smoked ham, Swiss cheese, lettuce, and
tomato on croissant

Salads

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

Displayed Lunches

Available outside of your getting ready room; \$275 set up fee applies. Gluten free available
upon request. \$25 per person, minimum 15 people; **maximum 40 people.**

Sandwich Platter

Greek vegetable salad*
Fresh fruit salad*
Assorted deli meats and cheeses*
tuna salad*
Potato chips*
Assorted breads
Chef's choice dessert

Half & Half

Cobb salad*
Fresh fruit salad*
Ham and Swiss on croissant
Chicken BLT wrap
Turkey club wrap
Potato chips
Chef's choice dessert

To-Go Lunch

5-Choice limited menu
available from 19th Hole.
Delivery fee of \$50



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



Prices are subject to change for 2024. All prices are subject to 20% service charge & MN State Sales Tax



CEREMONY & RECEPTIONS

CEREMONY

(Wilson Bay Beach, Voyageur Lawn, or Pavilion)

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

Month	Rental Fees
April-May, October 1—December 31	\$700
Memorial Day Weekend	\$950
June—September	\$1,500



RECEPTIONS

Includes space rental (Wilson Bay 8am-1am, Pavilion 10am-12am), tables, white garden chairs, china, glassware, silverware, white lap length linens, white or black cloth napkins, gift and escort tables, four high top tables, dance floor (Wilson Bay)

Pavilion	Rental Fees	Food & Beverage Minimums
May	\$2,500	\$9,000
Memorial Day Weekend	\$3,500	\$11,500
June-September	\$5,000	\$16,000

Wilson Bay

April-May	\$2,000	\$8,500
Memorial Day Weekend	\$3,000	\$10,000
June-September (including Labor Day)	\$3,500	\$13,000
October 1—14	\$3,000	\$10,000
October 21—December 31	\$2000	\$9,000



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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– Labor Day, 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 1st night stay 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 communicate with your guests and plan accordingly. I.E. consider NOT starting ceremony until after 5pm*



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HORS D'OEUVRES

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

Served Chilled

Trio of deviled eggs (dill, curry, classic)	\$30 per dozen
Caprese skewers	\$24 per dozen
Antipasto skewers	\$28 per dozen
Smoked salmon on rye, onion, capers, egg, tzatziki sauce	\$35 per dozen
Chipotle shrimp and avocado cucumber bites	\$36 per dozen
Jumbo shrimp cocktail	\$48 per dozen
Fresh spring rolls, ponzu and peanut sauce	\$50 per dozen
Vegetable cups, dill ranch dipping sauce	\$25 per dozen

Served Warm

Beef satay, Hoisin sauce	\$38 per dozen
Chicken satay, sweet chili sauce	\$36 per dozen
Sausage stuffed mushroom caps, merlot sauce	\$36 per dozen
Stuffed mushroom caps, spinach, Blue cheese	\$32 per dozen
Vegan mushroom cups	\$32 per dozen
Assorted mini quiches	\$30 per dozen
Baked meatballs, cognac, Peppercorn demi glace	\$30 per dozen
Grilled peach and Boursin cheese crostini	\$30 per dozen
Bacon wrapped scallops	\$60 per dozen
Coconut shrimp, plum sauce	\$48 per dozen
Walleye Fingers, Chipotle Remoulade	\$48 per dozen
Vegetable egg rolls	\$36 per dozen
Spinach and feta wrapped in phyllo	\$36 per dozen

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*
\$16

Bruschetta

Grilled baguettes, tomato basil salsa, fresh basil, fresh mozzarella
\$15

Smoked Salmon

Honey-cured Atlantic smoked salmon, capers, egg, lemons, red onion, served with garlic crostini, assorted crackers*
\$18

Vegetable Crudité*

Array of crisp garden vegetables, buttermilk ranch dip
\$12

Charcuterie

Selection of three Minnesota and Wisconsin cheeses, speck, prosciutto, Gin & Juice™ Salami, Bresaola, dried fruit. Served with crackers* and rolls.
\$22

*Gluten free crackers available with advance request

Chilled Dips

Served with a variety of crostini, flatbread, and crackers

Traditional Salsa*

Hummus*

Roasted Red Pepper Hummus*

Guacamole*

Avocado, Cucumber, Red Pepper Salsa*

Spinach and Artichoke*

Warm Dips

Served with a variety of crostini, flatbread, and crackers

Parmesan and Artichoke*

Con Queso*

Brie Berry Compote*

Crab Dip

Choose 2 \$8 per person

Choose 3 \$10 per person

*Indicates gluten free

Prices are subject to change for 2024. All prices are subject to 20% service charge & MN State Sales Tax



DINNERS | PLATED | PRIVATE DINING

If you choose to offer multiple selections, a \$5 per person surcharge applies.
A pre-order of each entrée guaranteed are due 10 business days prior to event. (Multiple entrees not available in Town Hall)

Salads \$8 (choose one)

Madden's House Salad*

Mesclun Greens, Walnuts, Craisins, Feta, Apple Vinaigrette

Caesar Salad*

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

Spinach Pear Salad*

Spinach, Pear, Orange segments, Cranberries, Candied Pecans,
Feta, Blood Orange Vinaigrette

Garden Salad*

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

Entrees

Chicken Florentine \$34

Spinach, Mushrooms, Creamy Garlic Sauce

10 oz. Top Sirloin* \$37

Mushroom, Onion, Peppercorn Demi-Glace

Porter House Pork Chop* \$34

Mushroom Demi-Glace

Pork Tenderloin* \$34

Bourbon Sauce

Seared Chicken Thighs \$34

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

Chicken Oscar \$34

Chicken Breast, Crab, Asparagus, Hollandaise

Red Snapper Piccata \$34

Pancetta, Lemon Beurre Blanc, Oven Roasted Capers, Lemon

Southwest Mahi Mahi \$34

Chipotle Butter Sauce

Walleye \$36

Chipotle Remoulade, Broiled or pan seared

Vegetarian Risotto (Vegetarian)* \$28

Creamy White Wine Risotto with heirloom tomatoes, green chickpeas, red onion, zucchini, yellow squash, and enoki mushrooms.

Vegetable Kebabs (Vegan)* \$28

Grilled vegetable Skewers including peppers, yellow squash, tomatoes, zucchini, and red onion drizzled with a red pepper coulis

Coconut Curry Ramen (Vegetarian) \$28

Ramen noodles, mushrooms, green onion, snap peas,
coconut curry broth

Burrito Bowl (Vegan)* \$28

Avocado, crema, roasted cauliflower, peppers, onion, black beans,
romaine lettuce, cilantro, lime rice

Vegetarian Lasagna (Vegetarian) \$28

Portabella mushroom, spinach, red sauce, mozzarella, lasagna noodles
(Can be vegan)

Duet Plates \$40

\$5 upcharge for meal plan guests

4 oz. Top Sirloin, Demi Glace

With Choice of Broiled Shrimp Skewer, Seared Chicken with
Mushroom Demi-Glace or Southwest Mahi Mahi
with Chipotle Butter Sauce

Starches (choose one)

Wild Rice Pilaf*

Seasonal Vegetable Risotto*

Roasted Baby Red Potatoes*

Yukon Gold Mashed Potatoes*

Vegetables (choose one)

Balsamic Green Beans*

Asparagus*

Bacon Braised Brussels Sprouts

Seasonal Vegetable Medley*

Kid's Meals

Choose one for ages 0-12

\$16 per child

All meals include a fruit cup

Macaroni & Cheese, Vegetable

Chicken Fingers, Vegetable, French Fries

Kids Burger, Vegetable, French Fries

Prices are subject to change for 2024. All prices are subject to 20% service charge & MN State Sales Tax

*Indicates Gluten Free



FAMILY STYLE

Plentiful bowls and platters served to the table for groups of 30 to 120.

All dinners include a lemonade station and fresh baked bread. Available in Town Hall or Wilson Bay.

\$52 per person

Green Salads

(Choose One)

Madden's House Salad*

Mesclun greens, walnuts, raisins, feta,
Apple Vinaigrette

Garden Salad*

Mixed greens, tomatoes, cucumbers, red onion,
carrots, ranch dressing

Spinach Pear Salad*

Spinach, Pear, Orange Segments, Cranberries,
Candied Pecans, Feta, Blood Orange Vinaigrette

Caesar Salad

Romaine, parmesan cheese, kalamata olives,
croutons, house-made caesar dressing

Prepared Salads

(Choose One)

Caprese*

Sliced heirloom tomatoes, fresh mozzarella,
fresh basil, red onion, balsamic dressing

Cucumber Salad*

Red onion, red pepper, rice wine vinaigrette

Broccoli Raisin Salad*

Bacon, onion, sunflower seeds, mayo,
red wine vinaigrette

Roasted Beet*

Spring Greens, Feta Cheese, Tomatoes, Avocado,
Grapefruit, Orange Segments, Candied Pecans,
Dill Lemon Vinaigrette

Vegetables

(Choose One)

Asparagus*

Balsamic green beans*

Brussels sprout bacon skillet

Seasonal vegetable medley*

Entrees

(Choose Two)

Roasted Pork Loin*

Caper brandy sauce

Smoked Pork Tenderloin*

Bourbon sauce

Chicken Prosciutto*

Prosciutto, melted gruyere, honey ginger
apple balsamic glaze

Chicken Piccata*

Capers, prosciutto, lemon beurre blanc

Chicken Marsala*

Wild mushroom marsala sauce

Top Sirloin*

Mushroom, onion, peppercorn demi glacé

Blackened Hanger Steak*

Blue cheese crumbles, demi glacé

Herbed Salmon*

Honey ginger apple glacé

Starch

(Choose One)

Seasonal risotto*

Roasted baby red potatoes*

Wild Rice pilaf

Yukon Gold mashed potatoes*

Au Gratin Potatoes*

*Indicates Gluten Free

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DINNERS | BUFFETS

Buffets may be displayed for a **maximum of two hours**. All dinner buffets include a lemonade station and fresh baked bread.
Available at Town Hall or Wilson Bay. **Minimum of 30 people**.
\$48 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
Smoked Pork Tenderloin * Bourbon sauce
Top Sirloin * Peppered demi-glaze, mushrooms, onions
Hanger Steak * Blue cheese, cabernet demi glaze
Southwest Mahi Mahi Chipotle Butter Sauce
Red Snapper Piccata Pancetta, lemon beurre blanc,
oven roasted capers, lemon

Vegetarian Risotto (Vegetarian) *

Creamy White Wine Risotto with heirloom tomatoes, green
chickpeas, red onion, zucchini, yellow squash, and enoki mushrooms.

Vegetable Kebabs (Vegan) *

Grilled vegetable Skewers including peppers, yellow squash,
tomatoes, zucchini, and red onion drizzled with a red pepper coulis

Coconut Curry Ramen (Vegetarian)

Ramen noodles, mushrooms, green onion, snap peas,
coconut curry broth

Burrito Bowl (Vegan)*

Avocado, crema, roasted cauliflower, peppers, onion, black beans,
romaine lettuce, cilantro, lime rice

Vegetarian Lasagna (Vegetarian)

Portabella mushroom, spinach, red sauce, mozzarella,
lasagna noodles (Can be vegan)

Vegetable

(Choose One)

Asparagus*
Balsamic green beans*
Brussels sprout bacon skillet*
Seasonal vegetable medley*

Starch

(Choose One)

Wild Rice Pilaf*
Seasonal risotto*
Roasted baby red potatoes*
Garlic mashed potatoes*
Au gratin potatoes*

Carving Station Buffet Enhancements

Pricing applies when added to a buffet

Wild Acres® Turkey	\$12 per person
Honey Glazed Ham	\$12 per person
House Smoked Pork Tenderloin	\$12 per person
Beef Tenderloin	Market

Composed Salads

(Choose One)

Cauliflower Salad*

Cauliflower, Applewood Smoked Bacon & Blue Cheese Sala

Caprese*

Sliced heirloom tomatoes, fresh mozzarella, fresh basil, red onion,
balsamic dressing

Cucumber Salad*

Red onion, red pepper, rice wine vinaigrette

Broccoli Raisin Salad*

Bacon, onion, sunflower seeds, mayo, red wine vinaigrette

Roasted Beet*

Spring Greens, Feta Cheese, Tomatoes, Avocado,
Grapefruit, Orange Segments, Candied Pecans, Dill, Tarragon,
Lemon Vinaigrette

Green Salads

(Choose One)

Garden Salad *

Mixed greens, cucumbers, tomatoes, red onions,
carrots, ranch dressing

Madden's House Salad *

Mesclun greens, walnuts, raisins, feta, apple vinaigrette

Caesar Salad

Romaine, parmesan cheese, kalamata olives, croutons,
house-made caesar dressing

Spinach Pear Salad*

Spinach, Pear, Orange Segments, Cranberries, Candied Pecans,
Feta, Blood Orange Vinaigrette

Kid's Meals

Choose one for ages 0-12—\$16 per child
All meals include a fruit cup

Macaroni & Cheese, Vegetable
Chicken Fingers, Vegetable, French Fries
Kids Burger, Vegetable, French Fries

* indicate gluten free

Prices are subject to change for 2024. All prices are subject to 20% service charge & MN State Sales Tax



DINNERS | CHEF STATIONS

Chef Attended & Displayed Stations

Choose a minimum of four different stations. Requires 50 people, Private dining fee applies.

Chef Attended Stations

Carving Station

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

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
\$20 per person
Add shrimp \$25 per person

Pasta Station

Gluten free pasta available upon request
Alfredo and marinara sauces, penne pasta,
broccoli, zucchini, artichokes, peppers, garlic,
sun-dried tomatoes, basil, mushrooms,
prosciutto, Italian sausage
\$20 per person
Add shrimp \$25 per person

* Ask your Event Manager about dessert enhancements.

Displayed Stations

Mashed or Baked Potato Bar*

Idaho and Yukon Gold potatoes, cheese, sour cream,
black olives, blue cheese, bacon, broccoli, butter
\$14 per person
Add beef tips with mushroom sauce
\$20 per person

Salad Station*

Beat Salad
Greek Vegetable Salad
Build-Your-Own Salad
Featuring romaine lettuce, tomato, Roquefort,
hard-boiled eggs, bacon, avocado, black olives,
cucumbers, cheese, assorted dressings
\$16 per person

Mac 'n Cheese Bar

Cheddar and mornay sauces, penne pasta,
gorgonzola, bacon bits, ham, Kielbasa, peas,
sour cream, diced tomatoes, scallions, cheese
\$14 per person

Sweet Potato Bar*

Baked sweet potatoes, butter, sour cream, creme
fresh, bacon, brown sugar, raisins, craisins,
maple syrup, scallions
\$14 per person

* indicate gluten free

Prices are subject to change for 2024. All prices are subject to 20% service charge & MN State Sales Tax



WILSON BAY BEACH COOKOUTS

All cookouts include a variety of fresh rolls and a lemonade station. Vegetarian option available upon request. 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*
Brats* and Hot Dogs*
Grilled Chicken Breast*
Coleslaw*
Potato Salad*
Fresh Watermelon Slices*
Home-Made Baked Beans*
Assorted Condiments
Potato Chips*

\$35 per person/Included for meal plan guests.

Madden's

Flank Steak, mushrooms, onions*
Smoked Rotisserie Chicken*
Grilled Snapper*
Greek Vegetable Salad*
Broccoli Raisin Salad*
Fresh Watermelon Slices*
Western Potatoes*
Corn on the Cob*

\$42 per person/included for meal plan guests.

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

Grill It Yourself

Menu options for Madden's Multi-Bedroom Houses (Strawberry Hill, Madden, Beach and Lakehouse ONLY!)
Available for EP and meal plan guests. Arrangements may be made through your Event Manager.
Your selection will be delivered to the house.

Option 1

(Available for lunch or dinner)
\$25 per person + tax

Cook Your Own

Burgers*
Brats*
Corn on the cob*

Accompanied by Ready-to-Eat:

Potato salad*
Cole slaw*
Buns
Condiments*

(Lettuce, tomato, onions, American cheese ketchup, mustard)

Dessert

Option 2

(Available for dinner)
\$35 per person + tax

Cook Your Own

10 oz. Top Sirloin steaks*
Chicken Breast*
Corn on the cob*

Accompanied by Ready-to-Eat:

Au gratin potatoes*
Garden salad*
Condiments*

(Ranch and French dressing, A-1 steak sauce)

Dessert

**Indicates Gluten Free*

Prices are subject to change for 2024. All prices are subject to 20% service charge & MN State Sales Tax



THE PAVILION

All cookouts include a lemonade station and a variety of fresh rolls.
Cookouts may be displayed for a maximum of 1-1/2 hours. **Minimum of 40 people required**, based on availability.
\$57 per person

Proteins

(choose two)

From the Rotisserie

Whole Wild Acres™ Turkey House-Made Brine
Whole Marinated Chicken Jerk & House-Made BBQ Sauce
Pork Ribs House-Made BBQ Sauce

From the Smoker

Pork Tenderloin Bourbon Sauce
Beef Brisket House-Made BBQ Sauce, horseradish

From the Grill

Flat Iron Steak Onions, Mushrooms
Red Snapper Filets Vegetable Salsa
Sea Bass Lemon Caper Butter
Wood Plank Smoked Salmon Garlic Ginger Glaze
Shrimp Skewers Coconut Lime Sweet chili sauce
Paella Shrimp, Andouille Sausage, Mussels, Saffron Rice,
Broccoli, Onions, Peppers, Peas
Porter House Pork Chop Mushroom Demi-Glace

Green Salads

(Choose one)

Madden's House Salad*
Garden Salad*
Caesar Salad

Composed Salads

(Choose one)

Greek Vegetable Salad
Potato Salad
Cole Slaw
Roasted Corn Salad
Cucumber Salad
Roasted Beet Salad
Fresh Fruit

Vegetarian Entrées

Talk to your event planner for vegan and vegetarian options

Add a third entrée \$15 per person

Add a third side or salad \$10 per person

Side Dish Accompaniment

(Choose two)

Fingerling Potatoes
Au Gratin Potatoes
Mashed Yukon Gold Potatoes
Corn on the Cob
Brussels Sprout Bacon Skillet
Vegetable Medley

Kid's Meals

Choose one for ages 0-12—\$16 per child
All meals include a fruit cup

Macaroni & Cheese, vegetable
Chicken Fingers, vegetable, potato wedges
Kids Burger, vegetable, potato wedges

All menu items are **gluten free**

Prices are subject to change for 2024. All prices are subject to 20% service charge & MN State Sales Tax



PRIVATE BAR SERVICE

We provide one bar per 100 people (or one bar per 75 people for cash bar). Includes bartender, liquor, assorted beer, select house wines, Pepsi products, bar mixes and appropriate garnishes. **Due to product availability, pricing and selections will be subject to change.**

Additional bar staff \$75 per hour/per staff. * *Shots are not permitted on private bars*

Classic Bar Includes:

Priced at \$8—\$10 per cocktail.

Tito's Vodka

Tanqueray Gin

Bacardi Rum

Captain Morgan Spiced Rum

Jameson Irish Whiskey

Jack Daniel's Whiskey

Crown Royal Whiskey

Bulleit Bourbon

Johnnie Walker Red

EJ Brandy

Bulleit Rye

Patrón Tequila

Wine —\$8/glass

Wycliff Brut

House Cabernet Black Ridge

House Chardonnay Black Ridge

Available on Request

These items can be added to our Classic bar on advance request and are priced at \$10-\$12 per cocktail.

Grey Goose Vodka

Kettle One Vodka

Bombay Sapphire Gin

Hendricks Gin

Maker's Mark Bourbon

Johnnie Walker Black Scotch

Baileys Irish Cream

Kahlua

Wine Upgrades

Available per glass only

Corvezzo Pino Grigio \$9/glass

Misty Cove Sauvignon Blanc \$9/glass

Sean Minor Pinot Noir \$10/glass

Canoe Ridge Merlot \$10/glass

* *Ask your event planner for full resort wine list*

Signature Cocktail

Many couples like to add a "Signature Cocktail" to their bar offerings for the reception. Our beverage staff is happy to work with you prior to the F&B deadline, to create a special drink to offer your guests. Pricing for

Specialty Cocktails will depend on the ingredients selected and may be subject to a procurement fee if the ingredients used are not stocked at Madden's. Specialty Cocktails will be priced individually and are not included in any bar package.

Madden's reserves the right to make substitutions.

Prices are subject to change for 2024. All prices are subject to 20% service charge & MN State Sales Tax



PRIVATE BAR SERVICE

Beer & Wine Package

\$16 per person, per hour

Beer

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

Non-alcoholic beer available upon request.

Wines

(Subject to change)

Includes 2 reds and 2 whites

Sparkling

Wycliff Brut



Keg Selection

Each 16 gallon keg (1/2 barrel) provides approximately 120 16 oz. servings. 5.2 gallon kegs available upon request. **Two weeks**

Domestic/Craft Selections

(16 gal keg)

Miller Lite	\$395
Coors Light	\$395
Michelob Golden Light	\$395
Leinenkugel (<i>seasonal</i>)	\$450
Summit	\$450

Specialty Kegs

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

Madden's reserves the right to make substitutions.

Prices are subject to change for 2024. All prices are subject to 20% service charge & MN State Sales Tax



LATE NIGHT SNACKS

PARFECTO PIZZA

Menu and pricing subject to change. Recommend 1 14" pizza for every 4-5 guest.
Gluten Free Cauliflower crust available on 10" only— Add \$3

Build Your Own Pizza

	14" Pizza
Basic Cheese Pizza	17
Extra Toppings	1.50

Start with a freshly made sauce

Madden's Specialty Red

Alfredo

BBQ

Parmesan Garlic Ranch (*side dipping sauce*)

Then choose from a selection of tasty toppings:

Pepperoni	Spinach
Grilled chicken	Pineapple
Italian sausage	Pepperoncinis
Bacon	Green peppers
Ground beef	Banana peppers
Canadian bacon	Red onion
Artichoke hearts	Mushrooms
Jalapeño peppers	Green olives
Chopped garlic	Black olives
Tomatoes	Kalamata olives
Basil	

Additional Late Night Snacks

Chips & Dip

Guacamole, Salsa, Queso

\$10 per person

*Subject to service charge & Tax

14" House-Made Pizza

Mediterranean 21

Artichokes, spinach, bacon, kalamata olives, red pepper flakes, feta, alfredo

Margherita *Vegetarian* 21

Roma tomatoes, fresh mozzarella, fresh basil, garlic, cheese blend, herbed olive oil

BBQ Chicken 23

Grilled chicken, bacon, red onions, cheese blend, tangy BBQ sauce

Chicken Carbonara 23

Grilled chicken, bacon, sweet peas, mozzarella cheese, alfredo, side of parmesan garlic ranch sauce

Meat Lovers 23

Bacon, Italian sausage, Canadian bacon, pepperoni, mozzarella cheese, Madden's red sauce

Hawaiian 23

Canadian bacon, pineapple, cheese blend, Madden's red sauce

Wilson Bay Supreme 25

Pepperoni, Canadian bacon, mushrooms, sausage, black olives, onions, green peppers, mozzarella cheese, Madden's red sauce

Vegetarian 21

Black olives, mushrooms, green pepper, kalamata olives, artichoke, spinach, roman tomatoes



PREFERRED VENDORS

Officiates

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

Ashton Skylar Co. https://www.ashtonskylar.com

Chelsea Elizabeth Photography 218.587.2771
http://www.chelsieelizabeth.com

Madisen Watson Photography 952.649.0525
www.madisenwatsonphotography.com

Kelley Jo Imaging 320.232.3325
www.kelleyjoimaging.com

Jordan Joseph Photography 320.630.8535
www.jordanjosephphotographymn.com

Videographers/Photo Booths

Bellagala 651.227.1202
www.bellagala.com

Time Into Pixels Photo Booth 612.564.8468
www.tipbooth.com

Stage One DJ 218.831.5192
www.stageonedj.com
(Make Up, Officiants, décor, Photo booth)

Day Of Wedding Coordination

Captivating Beauty 218.831.5372
www.captivating-beauty.com

Bloom Designs 218.831.7813
jaci.bloomdesignsmn@gmail.com

The Events Paige 715.225.6324
theeventspaige@gmail.com
https://www.theeventspaige.com

Gathered Gold Co gatheredgoldco@outlook.com
https://www.gatheredgoldco.com/

Hair and Make Up

Captivating Beauty 218.831.5372
www.captivating-beauty.com

Bliss Salon & Boutique 218-568-5185
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

DJ Mega Matt 507.382.7283
www.djmegamatt.com

First Choice DJ Service 651.777.7402
www.firstchoicedjservice.com

Transportation

Groome Transportation 320.316.0943
www.groometransportation.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

Jessica Richau 320.309.8071
www.curatedclosetco.com

North Star Fireworks 612.743.3512
northstarfireworksmn@gmail.com

Florists

Petals & Beans 218.961.7385
www.petalsbeans.com

Bloom Design 218.831.7813
jaci.bloomdesignsmn@gmail.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	\$60 one way
5-12 guests	\$15 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>)	\$10 per guest
Gift / Swag Bags (room delivery only, front desk distribution is not available)	\$10 per room

Golf Cart Rentals

Four Passenger Golf Carts (for use on resort grounds, not golf courses)	\$125/day
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Private Bonfire

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

Pavilion Staging

Please contact your planner for more information.

Pavilion Chair Rental (up to 300)

\$7.50/each



Audio Visual/Miscellaneous Items

65" Flat Screen	\$300/day
Handheld Cordless or Lapel Microphone	\$40 each
Portable Sound System	\$175/day
Additional 30" High Top Table	\$25 each

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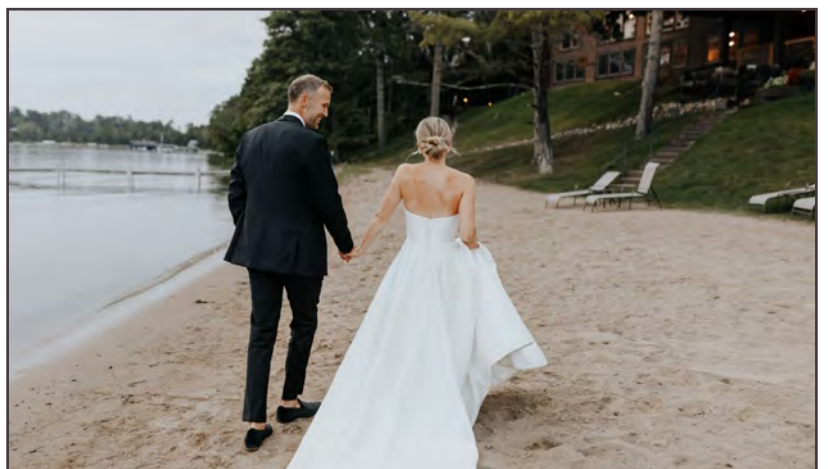
GALLERY



MARRY at **MADDEN'S**
MINNESOTA'S CLASSIC RESORT



GALLERY




MARRY at **MADDEN'S**
MINNESOTA'S CLASSIC RESORT



GALLERY



MARRY at MADDEN'S
MINNESOTA'S CLASSIC RESORT



2023 Wedding Deadlines

ACTIVITY

Due 90 Days from Event

Date: _____

- Room Block Release Date

Due 30 Days from Event

Date: _____

- Second Deposit Due
- Menu Selections/Bar Choice Submitted

Due 20 Days from Event

Date: _____

- Final F&B Head Count Guarantee Due

Due 14 Days from Event

Date: _____

- Ceremony Form Due - - Submit online
- Final Details Due
- Custom Signage —Including Bar Signage and Escort Cards Due for review
(If you are supplying signage, review/finalize with Madden's contact.)
- Vendor Information (contact info & arrival times)

Due 10 Days from Event

Date: _____

- Signed BEOs (Banquet Event Order) Due
- Confirm Credit Card on File for Final Payment