Event Planning Guide









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

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

<u>Agenda</u>

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 A/V 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 vendors providing services you have contracted for your event.
- Reserved function space is available as outlined on your signed contract. Should your group require function space for additional hours, please notify your Event Manager so we may attempt to accommodate the additional time requested. Time outside of the above quidelines is based on availability and fees may apply in half day increments.

Deposits and Payments

Initial | Date

A deposit of 50% of anticipated revenue is due with contract to guarantee the space. The 2nd 50% is due 30 days prior to arrival. An invoice will be provided for both deposits and payment may be made by check, cash, ACH, or credit card. Credit card payments of \$5,000 or more are subject to a 3% surcharge. Credit card payments may be made by calling Sheli Irwin directly at 218.855.5953. A final bill, containing receipts and other back-up information, will be mailed to the Group within thirty (30) days of the Group's departure. All master account charges not paid within thirty (30) days of the billing date will bear interest at the lower of the rate of 1.5% per month, compounded monthly, if permissible by law, or the highest rate permissible by law.

Pre-Event Activity Initial | Date

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 availability**.

Billing Initial | Date

Review <u>all</u> charges 10 days prior to arrival with your billing coordinator. Upon the group's departure your charges will be reviewed 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 will apply per contract.

Rooming List

Initial | Date

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

Final Detail of Events Initial | Date

Required <u>Ten business days prior</u> to arrival: Final details of events including menu selections, number of guests, meeting room set ups and audio visual requirements. Additional fees may be assessed if information is not received or changes are made after the deadline. 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 event. A signed BEO for each event is required. This includes food and beverage guarantees for events requiring catering. Events will not move forward without a signed Banquet Event Order and must be received prior to arrival.

<u>Changes</u> 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.

Madder MINNESOTA'S CLASSIC RESORT

Initial | Date



CORPORATE/ASSOCIATION GUIDELINES continued

Check-In

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.

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.

Function Space Initial | Dat

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 spaces.

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 will be assessed). Minnesota Health Department regulations prohibit guests from removing any remaining food from an event, including "to-go" boxes.

Alcoholic Beverages Initial | Date

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 areas for the purpose of hospitality entertainment. Last call for all private bar set ups is midnight. 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. Identification is required for service.

Service Charge and Taxes

 $\mathsf{Initial} \mid \mathsf{Date}$

Current Minnesota state sales tax, 20% service charge, and sales tax (7.375%) and alcohol sales tax (9.875%) will be added to all items posted to your Master Account.

<u>Transportation</u> 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.

Noise Ordinance Initial | Date

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. Outdoor functions (after 10pm) that result in quests complaints will be shut down.

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.

Initial | Date

Information contained in this Planning Guide is subject to change without notice.





Wilson Bay Breakfast Buffet

Scrambled eggs, Buttermilk pancakes, or French toast Country bacon and sausage or Kielbasa* Breakfast potatoes or hash browns* Seasonal fresh fruit Bread pudding or caramel rolls Orange, and apple juice Coffee \$20 per person/Included for meal plan guests

* Requires private dining/\$500

Working Breakfast

Babe's Hot Breakfast Buffet

Set up outside your meeting room for up to one hour If required in the meeting space, an additional fee will apply. Minimum 20 people | Maximum 40 people

> Scrambled eggs* Sausages and country bacon* Breakfast potatoes* Apple walnut coffee cake Orange and apple juices Seasonal fresh fruit \$20 per person

> > *\$275 Set up fee



Beverage Breaks

Coffee (regular and decaffeinated), an assortment of hot tea and soft drinks. (Pepsi products) Replenished for four hours. \$10 per person

Package Additions

Minimum 15 people

Items are not refreshed; packages must be ordered for your entire group guarantee.

Continental (AM)

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

Fit & Fun (AM)

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

Bagel Bliss (AM)

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

Cheese & Meat Platter (PM)

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

Farmers Market (PM)

Hummus, tzatziki dip, crudité, pita chips deviled eggs \$14 per person

Popcorn Break (PM)

Assorted flavors of popcorn (buttered, cheddar, caramel, plain) \$8 per person

Cookies & Milk (PM)

Assorted fresh baked cookies, ice cold milk \$9 per person

Á la Carte Breaks

Refreshments		Snacks (serves 6	-8 people)	ople) Pastries	
Coffee, (regular, decaffeinate	ed)	Mixed nuts*	\$15 lb.	Fresh baked pastries	\$25 doz.
and hot tea	\$45 gallon	Mini pretzels	\$10 lb.	Fresh baked muffins	\$25 doz.
Hot chocolate	\$40 gallon	Tortilla chips and salsa*	\$11 lb.	Fresh donuts/holes	\$25 doz.
Hot apple cider	\$35 gallon	Potato chips and dip*	\$10 lb.	Fresh baked cookies	\$25 doz.
Chilled fruit juice	\$12 liter	Popcorn	\$15 lb.	Assorted bars	\$25 doz.
Lemonade	\$12 liter	Toasted almonds*	\$15 lb.	Fruit kabobs*	\$20 doz.
lced tea	\$12 liter	Chex® Mix	\$15 lb.	Whole fruit*	\$15 doz.
Assorted Pepsi soft drinks	\$4 ea.	Trail mix*	\$15 lb.	Granola bars	\$30 doz.
Assorted bottled juices	\$3 ea.	Dry Snacks		Energy bars	\$45 doz.
Bottled water	\$3 ea.	(individual packets)	\$4-\$6 ea.	Yogurt*	\$25 doz.
Bubly®sparkling water	\$4 ea.				

*Indicates gluten free All prices are subject to service charge & MN state sales tax



Lunch Buffets

All lunch buffets include a lemonade station and chef's choice dessert.

When private dining is required, a rental fee may be incurred. A minimum of 20 people required.

\$24 per person/Included for select meal plan quests

Gull Dam

Coleslaw*

Potato Salad*

House-Made Baked Beans*

Grilled Hamburgers*

Veggie Burgers

Beer Brats*

Potato Chips*

Assorted Condiments

Half & Half

House-made soup du jour

Cobb salad*

Ham and Swiss on Croissant

Vegetarian wrap

Turkey club wrap

Fresh fruit salad*

Deli

Soup du Jour

Garden Salad Bowl*

Cucumber Vinaigrette Salad*

Deli meats including ham, turkey, salami, tuna salad, lettuce,

tomato, onion, relish platter

Assorted Cheeses*

Assorted Breads

Potato Chips*

The Harrison

Orchard Salad*

Spring greens, spinach, strawberries, apples, candied pecans, lime pineapple vinaigrette

Chipotle Cole Slaw*

Southwest Black Bean and Corn Salad*

Artisan Cheddar Mac 'n Cheese

Grilled Chicken Breasts*

Smoked Pulled Pork*

House-made Carolina and KC BBQ Sauces*

Sliced Watermelon*

Assorted Breads

Mexican Fiesta

Beef and chicken tacos'

Corn and flour tortillas

Topping bar

Chicken enchiladas

Spanish rice*

Refried beans*

Chips and salsa*

Churros

Plated Lunch

Lunch includes a lemonade station & chefs choice dessert. One choice for entire group.

Chicken Salad Croissant \$22

House-Made rotisserie chicken salad* on a croissant, fresh fruit*, kettle chips*.

Local Turkey Dinner \$24

Sliced Wild Acres© smoked turkey breasts* mashed potatoes*, gravy*, green beans*.

Turkey Club Wrap \$22

Wild Acres© smoked turkey, Swiss cheese, lettuce, tomato on a herb tortilla with coleslaw* and kettle chips*.

Southwest Mahi Mahi \$24

Chipotle butter sauces*, Cilantro lime rice*, Mexican corn*.

*Indicates gluten free

All prices are subject to service charge & MN state sales tax



LUNCHES | BOX & WORKING

Grab & Go

Selections include whole fruit, potato chips, cookie and bottled water. Choice of up to 3 options, \$18 each; 4 or more, \$20 each/Included for select meal plan guests

Wraps

Chicken BLT Wrap

Rotisserie chicken, bacon, lettuce, tomato, 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, herb and garlic tortilla

Sandwiches

Italian Croissant
Turkey, ham, salami, cheese, lettuce, tomato

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

Cobb Salad*

Grilled chicken breast, romaine lettuce, tomato, hard boiled eggs, bacon, avocado, black olives, Roquefort, choice of dressing

Working Lunches

Available outside of your meeting room; \$275 set up fee applies. \$25 per person, minimum 15 people; maximum 40 people.

Sandwich Platter

Assorted deli meats and cheeses*
Tuna salad*
Greek vegetable salad*
Fresh fruit salad*
Potato chips*
Assorted breads
(gluten free available upon request)
Chef's choice dessert

Half & Half

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

*Indicates gluten free All prices are subject to service charge & MN state sales tax





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

Jerved Crimed	
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 sau	ice
	\$50 per dozen
Vegetable cups, dill ranch dipping sauce	5
	\$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

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*Indicates gluten free All prices are subject to service charge & MN state sales tax



DINNERS | PLATED | PRIVATE DINING

Three-courses included for meal plan guests (salad, entree, dessert). 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. Private dining is required for plated dinners—available in Town Hall or Wilson Bay. Private dining fee will be incurred. Minimum of 20 people. (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

Vegetable Kebabs (Vegan)* \$28
Grilled vegetable Skewers including peppers, yellow squash, tomatoes, zucchini, and red onion drizzled with a red pepper coulis

chickpeas, red onion, zucchini, yellow squash, and enoki mushrooms.

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

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*Indicates Gluten Free All prices are subject to service charge & MN state sales tax

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

\$52 per person/\$10 upcharge for packaged quests - All dinners include a lemonade station and fresh baked bread. Private dining required for family style—available in Town Hall or Wilson Bay. Private dining fee will be incurred.

Green Salads

(Choose One)

Madden's House Salad* Mesclun greens, walnuts, craisins, feta. Apple Vinaigrette

Garden Salad* Mixed greens, tomatoes, cucumbers, red onion, carrots, ranch dressing

Spinach Pear Salad* Spinach, Pear, Orange Segments, Cranberries,

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

Candied Pecans, Feta, Blood Orange Vinaigrette

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

<u>Vegetables</u>

(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 glace

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*



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



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. When private dining is required, a fee will be incurred. Minimum of 30 people. \$48 per person/Included for meal plan quests

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 glace 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)

Veaetable (Choose One)

Starch (Choose One)

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

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 Salad

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

Green Salads

(Choose One)

Garden Salad * Mixed greens, cucumbers, tomatoes, red onions, carrots, ranch dressing

Madden's House Salad * Mesclun greens, walnuts, craisins, 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

All prices are subject to service charge & MN state sales tax





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

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*

Beet 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



^{*} Ask your Event Manager about dessert enhancements.



WILSON BAY BEACH COOKOUTS

All cookouts include a variety of fresh rolls and a lemonade station . Vegetarian option available upon request. A \$1500 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* 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 quests.

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 quests.

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 quests. 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

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. Pavilion rental fee, \$1500. \$57 per person/\$15 upcharge for package guests

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

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 Add a third side or salad \$15 per person

\$10 per person

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

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

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



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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 Tangueray 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

Beer—\$6-\$7 per can A selection of domestic, Minnesota Craft Beers, and Seltzers

Private Bar Minimums

*applies per bartender

1 hour

\$400

2 hours

\$600

3 hours

\$800

(does not apply for weddings)

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/qlass 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 guests 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 quests. 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.





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

(16 gal keg)	<u>cctions</u>
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Miller Lite	\$395
Coors Light	\$395
Michelob Golden Light	\$395
Leinenkugel (seasonal)	\$450

\$450

Domestic/Craft Selections

Specialty Kegs

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



Summit



Audio Visual & Meeting Services

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

Video Equipment

LCD 1024 x 768 XGA with VGA hook u	p \$325/day
*85" flat screen (Olson Board Room)	\$175/day
Anderson Room includes 4 65" flat screer	ns \$300/day
*65" flat screen (On cart)	\$150/day
*65" Dual Flat Screen (Wall mount)	\$200/day
(Sibley, 1/2 Anderson, Pillsbury)	
Laptop Dongle (Mac or mini USB to VGA)	
HDMI hook up (where available)	N/C

Video Conference Owl \$200/day

*Note

All LED, TV and AV cart rentals include wireless presenter, sound hook up and a variety of assorted dongles for video presentation hook up.

\$45/hour

Presentations

AN technician (4 hour minimum)

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Individual power hook up in meeting room (up to 30 ppl)			
	\$4 per person		
Laptop computer	\$225/day		
Screen (Tripod)	\$45/set up		
Screen (4:3 portable)	\$65/set up		
Screen (16:9 portable)	\$100/set up		
Laser pointer/wireless presenter	\$40/day		
A/V stand/cart	\$95/set up		
Includes VGA cord, power, sound			
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		
3 x 4 White board			
Includes stand & markers	\$35/set up		
Self-standing podium			
Includes microphone	\$60/set up		

Staging/Risers

**Standard (8' x 16')	\$200/set up
**Full (12' x 32')	\$300/set up
Dance floor (15 x 15)	\$200/set up
Larger dance floors	Inquire

^{**}All stage setups include self-standing podium/mic

Communications

Phone line with local and long distance dial out \$60/installation* Direct dial phone line with dedicated number \$100/installation*

*Local and long distance charges will be assessed if incurred

Speaker phone (PolyCom) \$60/day

+ line installation (\$10 for each additional phone pod up to three)

Broadband internet service* (hardwire) \$100/day

Internet hookups at each seat See planner (In addition to broadband internet fee listed above)

Sound Systems - Microphones

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

Portable Mixers/PA Systems

Portable mixer, stand with microphone, CD player or iPod hook up, speakers

\$175/day

Exhibit Space

Includes 8' banquet table, linens, chair, exhibit storage

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

Electrical \$50 per vendor Additional table \$25 per table Additional chair \$15 each

High top table, black or white linen

\$25 each

\$75





Airport 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.

1-4 guests \$60 one way

5-14 guests \$15 per person, one way

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)

Sifts (room delivery)

No charge

\$10 per person

\$10 per room

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 (not for golf course use). Quantities are limited and it is recommended that reservations are made as soon as possible.

Daily cart rental (8-25 hrs) \$125 per day Half Day (4hr rental) \$70 Hourly cart rental \$30 per hour

Bonfire

Private bonfire setup \$125 for 3 hours S'mores and roasting sticks (minimum of 10ppl) \$4 per person Roasting sticks \$15 for 6 sticks

Specialized Golf Clinics

Let Madden's skilled teaching professionals put together a custom clinic for you and your guests! Clinics can cover any aspect of golf skills and can range in size to meet your needs. All clinics will utilize Trackman® technology and can be accommodated to fit your schedule while at Madden's.

Group of 3-6 \$45 per person
Group of 7-10 \$35 per person
Group of 10+ \$25 per person

<u>Special Services</u>

Ask your Event Manager about:

• Gift baskets or gift cards

Specialty cakes and desserts

• Special order logo clothing, golf balls, tee gifts



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



Shipping of Exhibit Materials

Inbound Deliveries

Please use the following quidelines 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.

Shipping charges may be billed to your personal shipping account, credit card, or your hotel quest 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				
Company				
Address		Residential?		
City		State_	ZIP	
Phone				
<u>From</u>				
Your Name				
Conference Attend	ed			
Address				
City		Sta	ate ZIP	
Phone				
SHIP VIA:	UPS	FedEx USPS	Other	
Method of Payme	nt			
Personal Shipp	ing Account Num	nber		
Hotel Guest A	ccount Number _			
Master Accour	nt (only with prior	approval)		
Location of items at	t this time:			

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

