



2024

Wedding Guide

 **Madden's**
on Gull Lake

Minnesota's Classic Resort

POLICIES

The Fine Print

From booking to checking in, planning your trip to check-out. And a few things you should know while you're here. All the details about your Madden's Resort stay, from start to finish. Still have questions? Please contact us at any time.

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

- 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
- 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 coordinator will be your main contact for all details. Should another department be required to assist, we 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 | Initial

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. If the total amount exceeds the deposits, 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 | Initial

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 change, 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.

Personal Alcohol Beverage Policy

Initial | Initial

Guests are welcome to consume their own alcoholic beverage items in their guest room. They are not permitted to bring such items into any of Madden's public space including but not limited to bars, restaurants, lobbies, outdoor seating areas, or events.

Changes

Initial | Initial

Changes received post deadline are subject to a \$50 processing fee per change. 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 | Initial

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.

Gratuity Guidelines

Initial | Initial

A service charge (which is not a gratuity) will automatically be added to your account for all items arranged in the banquet event orders. An 18% gratuities for restaurant charges posted to your master account will automatically be applied to the food and beverage. Gratuities for the bell staff, housekeeping, forecaddies, and other service staff (such as recreation or marina) may be given at your discretion.

Initial | Initial

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

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 | Initial

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 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 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.

Initial | Initial

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 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.

Initial | Initial

Check-in/Out

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.

Initial | Initial

Set Up and Tear Down

You may access the venue no sooner than 8am for Wilson bay and 10am at the 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.

Initial | Initial

Noise Ordinance

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.

Initial | Initial

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 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 | Initial



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 coordinator about any audio visual requirements.

Private Function Spaces

Available on a first-come-first-served basis in accordance with your group guarantees, Madden's reserves the right to change function rooms with advance notice. You will be notified 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 \$350-\$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. Pavilion events do not have a back up location reserved.

Initial | Initial

Food Regulations

In compliance with Minnesota Health Department regulations and Madden's company policy, it is required that all food and beverages consumed on the property be prepared and provided by Madden's. No food 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.

Initial | Initial

Transportation

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.

Initial | Initial

Liability and Damages

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

Initial | Initial

Initial | Initial



THE MORNING OF

SNACKS

Minimum 10 people

Continental

Seasonal fresh fruit, muffins, donut holes, orange, apple, cranberry juices

\$14 per person

Bagel Bliss

Mini bagels, individual cream cheeses, jam, peanut butter, hard boiled eggs, yogurt

\$14 per person

Fit & Fun

Greek and low fat yogurts, muffins, fruit kabobs, orange, apple, cranberry juices

\$12 per person

Cheese & Meat Platter

Assorted deli meats, cheeses, crackers

\$15 per person

MIMOSA BAR

Includes orange & pineapple juice. 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 & offerings are subject to change

À LA CARTE SNACKS

Refreshments

Coffee, (regular, decaffeinated) and Hot Tea	\$45
Hot chocolate	\$40
Hot apple cider	\$35
Lemonade	\$12
Iced tea	\$12
Assorted Pepsi soft drinks	\$48
Assorted bottled juices	\$48
Bottled water	\$36
Bubly® sparkling water	\$48

Pastries

Fresh baked pastries	\$30 doz.
Fresh baked muffins	\$30 doz.
Fresh donuts/holes	\$30 doz.
Fruit kabobs*	\$20 doz.
Yogurt*	\$25 doz.

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

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THE AFTERNOON OF

GRAB & GO

Selections include granola bar, potato chips, cookie & bottled water. Choice of up to 3 options (including vegetarian option), \$20 each; 4 or more, \$22 each. Condiments available on the side.

WRAPS

Chicken BLT

Rotisserie chicken, bacon, lettuce, tomato, herb & garlic tortilla *df

Smoked Turkey

Smoked turkey, cheese, lettuce, tomato, ranch dressing, herb & garlic tortilla

Vegetarian

Red peppers, cucumbers, carrots, jicama, grilled portobello, hummus, cilantro, honey ginger balsamic, herb & garlic tortilla

SANDWICHES

Turkey Swiss

Smoked turkey, Swiss cheese, lettuce, tomato

Ham & Cheddar

Smoked ham, cheddar cheese, lettuce, and tomato

SALADS

Chef

Ham, turkey, iceberg lettuce, egg, avocado, tomatoes, carrots, cucumbers, cheese, buttermilk ranch & balsamic dressing

Spring

Spring greens, candied pecans, dried cherries, tomato, cucumber, balsamic & ranch dressing *vg

Cobb

Grilled chicken breast, romaine lettuce, tomato, hard boiled egg, bacon, avocado, black olives, Roquefort, buttermilk ranch & balsamic dressing

DISPLAYED DELI PLATTER \$25

- Assorted deli meats and cheeses
- Egg salad
- Fresh fruit salad
- Cucumber Salad
- Potato chips
- Assorted breads
- (gluten free available upon request)
- Dessert

*Minimum 15ppl/Max 50ppl \$350 set up fee

TO-GO LUNCH

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

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

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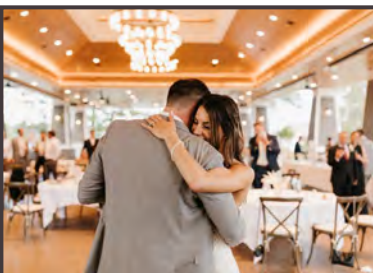
RECEPTION SETTINGS

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 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



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

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CEREMONY & RECEPTIONS

2025 CEREMONY PRICING

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
November—April	\$900
May	\$1,500
June—October	\$2,000



2025 RECEPTION PRICING

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

	Rental Fees	Food & Beverage Minimums
Pavilion		
May	\$4,000	\$9,000
June-September	\$6,000	\$16,000
Wilson Bay		
November—April	\$3,000	\$8,500
May	\$4,000	\$10,000
June-September (including Labor Day)	\$6,000	\$13,000



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

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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 by securing with a deposit of one nights stay per room.** 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.*



HORS D'OEUVRES

Three dozen minimum per item.

May be displayed for a maximum of 1-1/2 hours. Butler passing \$50 per item. Passable items*

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 bites avocado & cucumber	\$36 per dozen*
Jumbo shrimp cocktail	\$48 per dozen*
Fresh spring rolls ponzu and peanut sauce	\$50 per dozen
Grilled peach and Boursin cheese German bread	\$30 per dozen*
Guacamole and Pico De gallo tortilla cups	\$30 per dozen*

WARM

Beef kebobs onions, peppers and hoisin sauce	\$38 per dozen*
Chicken kebobs peppers, pineapple, sweet chili sauce	\$36 per dozen*
Sausage stuffed mushroom merlot sauce	\$36 per dozen
Stuffed mushroom spinach, Blue cheese	\$32 per dozen
Assorted mini quiches	\$30 per dozen*
Baked meatballs house BBQ	\$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 & feta wrapped in phyllo	\$36 per dozen*
Smoked chicken wings buffalo or parmesan garlic	\$30 per dozen
Pig shots bacon wrapped Kielbasa with cheddar jalapeno cream cheese & drizzled with BBQ	\$36 per dozen*
Prosciutto Firecracker shrimp honey siracha sauce	\$48 per dozen

DISPLAYED SPECIALTIES

Priced per person; Minimum of 10 guests.

International Cheese Display \$16

Premium domestic & international cheeses including blue-veined, herbed, smoked, aged, soft & hard varieties assorted crackers

Bruschetta \$15

Grilled crostini, balsamic tomato basil, fresh mozzarella

Smoked Salmon \$18

Honey-cured Atlantic smoked salmon, capers, egg, lemons, red onion, garlic crostini, assorted crackers

Vegetable Crudit  \$12

Array of crisp garden vegetables, buttermilk ranch dip

Charcuterie \$22

Selection of three Minnesota & Wisconsin cheeses, speck, prosciutto, gin & juice salami, bresaola, dried fruit, assorted crackers & rolls

**Gluten free crackers available with advance notice*

CHILLED DIPS

Served with a variety of crostini, flatbread, crackers

Traditional salsa

Hummus

Roasted red pepper hummus

Guacamole

Cucumber, avocado, red pepper salsa

Spinach and artichoke dip

Choose 1 \$8 per person

Choose 2 \$10 per person

Choose 3 \$12 per person

WARM DIPS

Served with a variety of crostini, flatbread, crackers

Parmesan and artichoke dip

Con queso

Brie & berry compote

Crab dip



PLATED | WILSON BAY

Three course plated dinners include choice of one of each of the following served to all guests: salad, entrée, & side. Dessert is available for an additional charge. Gourmet salad & vegetable choices incur an extra charge per guest. If you choose to offer multiple selections, a \$5 per person surcharge applies. The group is responsible for providing escort cards for two or more entrees indicating each guest's name & entree selection. Maddens can provide escort cards for \$3 per person.

SALAD

Madden's House Salad

Mesclun greens, walnuts, crains, feta, raspberry vinaigrette

Caesar Salad

Romaine, parmesan cheese, kalamata olives, croutons, Caesar dressing

Garden Salad

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

GOURMET SALAD

Spinach Pear Salad \$3 additional per person

Spinach, pear, orange segments, cranberries, candied pecans, feta, blood orange vinaigrette

Caprese Salad \$3 additional per person

Basil, heirloom tomatoes, red onion, fresh mozzarella, balsamic

GOURMET VEGETABLES

Roasted Asparagus \$3 additional per person

Bacon Braised Brussels Sprouts \$4 additional per person

Stir Fry Blend \$3 additional per person

Steamed Broccoli \$3 additional per person

SIDES

Wild Rice Pilaf

Roasted Baby Red Potatoes

Yukon Gold Mashed Potatoes

Au Gratin Potatoes

Roasted Sweet Potatoes

CHILDREN (Choose one) \$19 per child *Ages 0-12yrs

Includes a fruit cup

Macaroni & Cheese

Chicken Strips & Fries

Cheeseburger & Fries



PLATED | WILSON BAY

Three course plated dinners include choice of one of each of the following served to all guests: salad, entrée, & side. Dessert is available for an additional charge. Gourmet salad & vegetable choices incur an extra charge per guest. If you choose to offer multiple selections, a \$5 per person surcharge applies. The group is responsible for providing escort cards for two or more entrees indicating each guest's name & entree selection. Maddens can provide escort cards for \$3 per person.

CHICKEN ENTREES

Served with Seasonal Artisan Vegetable Blend

Chicken Cacciatore \$40

Rich Italian sauce of bell pepper, garlic, tomato, herbs

Chicken Florentine \$40

Seared chicken with mushrooms, garlic and spinach in a Dijon Mornay sauce

Chicken Oscar \$42

Chicken breast topped with crab cake, asparagus and Hollandaise sauce

PORK ENTREES

Served with Seasonal Artisan Vegetable Blend

Porterhouse Pork Chop \$40

Fruit chutney

House Smoked Pork Tenderloin \$40

Dijon Maple Demi

BBQ Baby Back Ribs \$40

Half rack house smoked, BBQ sauce

BEEF ENTREES

Served with Seasonal Artisan Vegetable Blend

8oz Top Sirloin \$42

Mushrooms, Onions, Peppercorn Demi

Braised Beef Short Ribs \$42

Simmered in a Sicilian wine sauce

12 oz Grilled Rib Eye \$60

Roasted garlic herb butter

FISH ENTREES

Served with Seasonal Artisan Vegetable Blend

Red Snapper Piccata \$40

Pancetta, Lemon Beurre Blanc, oven Roasted Capers

Broiled Walleye \$42

Lemon pepper, Chipotle Remoulade

Roasted Salmon \$40

Black Bean Pineapple Salsa, Honey Ginger Glaze

VEGETARIAN ENTREES

Vegetarian Risotto \$34

Creamy white wine risotto, Heirloom Tomatoes, Chickpeas, Red Onion, Zucchini, Yellow Squash, Enoki Mushrooms

Vegetarian Lasagna \$34 (available vegan friendly with advance notice)

Portabella Mushrooms, Spinach, Red Sauce, Mozzarella

Vegetable Kabobs (vegan) \$34

Grilled Kebobs of yellow squash, bell pepper, zucchini, tomato, Red Pepper Coulis on a bed of Quinoa Chickpea Pilaf

DUET ENTREES (choose two) \$50

Served with Seasonal Artisan Vegetable Blend

4 oz Top Sirloin Demi Glaze

6 oz Hanger Steak Chimichurri sauce

Broiled Shrimp Skewer Chipotle coconut lime chimichurri

Seared Chicken Breast Mornay Sauce

Broiled Walleye Lemon pepper, Chipotle Remoulade

4oz Roasted Salmon

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

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BUFFETS | WILSON BAY

Buffets may be displayed for a **maximum of two hours** & include fresh baked bread.
\$48 per person

PROTEINS (Choose Two)

Chicken Florentine

Seared chicken, mornay, mushrooms, garlic & spinach

Chicken Cacciatore

Rick Italian sauce of bell pepper, garlic, herbs, tomato

Smoked Pork Chop

Fruit chutney

BBQ Pork Ribs

House BBQ

Sirloin Beef Tips

Peppers, onions, in a rich beef cream sauce

Hanger Steak

Blackened blue cheese, demi glaze

Southwest Mahi Mahi

Chipotle butter sauce

Red Snapper Piccata

Pancetta, lemon beurre blanc, oven roasted capers, lemon

Broiled Walleye

Lemon pepper, chipotle remoulade

COMPOSED SALADS (Choose One)

Antipasto Salad

Pasta, artichoke, peppers, onions, tomato, pepperoni & Italian dressing

Caprese

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

Cucumber Salad

Red onion, red pepper, rice wine vinaigrette

Greek

Antipasto olives, cucumbers, banana peppers, onions, peppers, heirloom tomatoes, oregano balsamic dressing

Roasted Beet

Spinach greens, grapefruit, orange segments, candied pecans, dill lemon vinaigrette

DECONSTRUCTED GREEN SALADS

(Choose One)

Garden Salad

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

Madden's House Salad

Mesclun greens, walnuts, raisins, feta, raspberry vinaigrette

Caesar Salad

Romaine, parmesan cheese, kalamata olives, croutons,

CARVING STATION BUFFET ENHANCEMENTS

Pricing applies when added to a buffet

Smoked Turkey	\$12 per person
Honey Glazed Ham	\$12 per person
House Roasted Pork Loin	\$12 per person
Beef Tenderloin	Market
Prime Rib	Market
Steamship Roast Beef*	Market
*Requires 2 week notice	
Louisiana Seafood Boi	Market
Mussels, shrimp, corn on the cob, baby red potatoes, crab legs	

VEGETABLE (Choose One) STARCH (Choose One)

Artesian seasonal blend	Wild Rice Pilaf
Asparagus	Seasonal risotto
Maple balsamic green beans	Roasted baby red potatoes
Bacon Brussels sprouts skillet	Garlic mashed potatoes
Stir fry blend	Au gratin potatoes
	Four cheese Mac & Cheese

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THE PAVILION

Pavilion dinner stations include lemonade & fresh rolls. Cookouts may be displayed for a maximum of 1-1/2 hours.
\$59 per person

PROTEINS (choose two)

FROM THE ROTISSERIE

Whole Turkey House-seasoned, cranberry BBQ

Whole Marinated Chicken Jerk & BBQ sauces
Pork Ribs House-made BBQ Sauce

Suckling Pig Carolina & raspberry chipotle BBQ
*market/requires 3 week notice

FROM THE SMOKER

Pork Tenderloin Bourbon sauce

Beef Brisket House-made BBQ sauce, horseradish

FROM THE GRILL

6oz Top Sirloin Mushrooms, onions

Red Snapper Fillets Vegetable salsa

Sea Bass Lemon caper butter

Wood Plank Smoked Salmon Garlic ginger glaze

Shrimp Skewers Sweet Coconut lime chili sauce

Paella Shrimp, andouille sausage, mussels, saffron rice, broccoli, onions, peppers, peas

Porter House Pork Chop Mushroom demi-glaze

ENHANCEMENT

Louisiana Seafood Boil Market Price
Mussels, shrimp, corn on the cob, baby red potatoes, crab legs

Add a third entrée \$15 per person
Add a third side or salad \$10 per person

CHILDREN (Choose one) \$19 per child *Ages 0-12yrs

All meals include a fruit cup

Macaroni & Cheese

Chicken Fingers, Potato wedges

Cheese Burger, Potato wedges

DECONSTRUCTED GREEN SALADS

(Choose one)

Madden's House Salad
Garden Salad
Caesar Salad

COMPOSED SALADS (Choose one)

Greek Salad
Broccoli Slaw
Roasted Corn Salad
Cucumber Salad
Roasted Beet Salad
Fresh Fruit
Potato Salad

SIDE DISH ACCOMPANIMENT

(Choose two)

Roasted Parmesan Fingerling Potatoes
Au Gratin Potatoes
Mashed Yukon Gold Potatoes
Corn on the Cob
Bacon Balsamic Brussels Sprout
Artesian Fresh Vegetable Blend
Four Cheese Mac & Cheese

VEGAN & VEGETARIAN DINNER ENTREES

Vegetarian Risotto \$28

Creamy white wine risotto with heirloom tomatoes, green chickpeas, red onion, zucchini, yellow squash, and mushrooms.

Vegetable Kabobs (vegan) \$34

Grilled Kebobs of yellow squash, bell pepper, zucchini, tomato, Red Pepper Coulis on a bed of Quinoa Chickpea Pilaf

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

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SWEETS

CHOOSE A DESSERT

Madden's offers freshly made sweet treats from our own on-site bakery.

Select one of the following display options or consult with our pastry chef to create a customized, popular or traditional desserts display

CUSTOM SUGAR COOKIES

\$7 per cookie/Uniquely hand-crafted and personalized for your celebration. Our pastry chef will create up to three designs for your dessert.

CUPCAKE DISPLAY

\$8 per person/Choose up to *three* flavors

Berries & Cream

White cake, pastry cream, vanilla buttercream, topped with fresh berries

Triple Chocolate

Chocolate cake, chocolate mousse, chocolate buttercream

Red Velvet

Red velvet cake, cream cheese filling, vanilla buttercream

Carrot

Carrot cake, cream cheese filling, vanilla buttercream

Lemon Raspberry

Lemon poppyseed cake, raspberry filling, vanilla buttercream

Strawberry Shortcake

White cake, strawberry filling, vanilla buttercream

Celebration Sprinkle

Sprinkle cake, chocolate ganache filling, vanilla buttercream, topped with sprinkles

Classic Birthday

Yellow cake, chocolate ganache, chocolate buttercream

MINI CHEESECAKE DISPLAY

\$10 per person/Choose up to *three* flavors

Wide variety of flavors available including but not limited to classic with fresh fruit topping, chocolate, pumpkin, Butterfinger, turtle

GOURMET BARS

\$6 per person/Choose up to *three* flavors

Classic brownies, Blondies, 7-Layer, Scotcharoo, Fruit & Oat, Key Lime pie, Fudge Jumbles, razzamatazz

COOKIE DISPLAY

\$6 per person/Choose up to *three* flavors

Peanut Butter Monster, salted caramel crunch, chocolate chip, M&M, snickerdoodle, oatmeal raisin, Molasses, Red Velvet

DESSERT SHOOTERS

\$10 per person/choose up to two flavors

Chocolate mousse, pineapple upside down, tiramisu, strawberry shortcake, fruit cheesecake

DONUT WALL

\$10 per person/ Yeast, cake, and old fashioned donuts with a variety of glazes, icings, and sugar topping options



PLATED OR WHOLE CAKE DISPLAY

\$8 per person/Choose up to *two* options. *Plated available at Wilson Bay only.*

Fruit Tart

Sugar cookie crust, vanilla bean pastry cream, strawberry topping, fresh fruit, apricot glaze

Red Velvet Cake

Layered red velvet cake with cream cheese filling, topped with vanilla Swiss buttercream, fresh raspberries, and white chocolate ganache

Tiramisu

Espresso- Kahlua soaked lady fingers, mascarpone vanilla bean filling, chocolate ganache, mascarpone whipped cream, chocolate covered espresso beans

Turtle Cheesecake

Vanilla bean cheesecake, salted caramel, chocolate ganache, toasted pecans, Chantilly cream

Strawberry Shortcake

Layered white cake with strawberry filling, topped with vanilla Swiss buttercream, mallow meringue, and fresh strawberries

Death by Chocolate

Layered chocolate cake with chocolate mousse, chocolate Swiss buttercream, chocolate ganache

Tres Leches

Rich vanilla cake soaked with tres leches, topped with Chantilly cream, and fresh strawberries, ganache, mascarpone whipped cream, chocolate covered espresso beans

Gluten Friendly dessert options available upon request- additional charges may apply.

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

2024



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 & appropriate garnishes. **Due to product availability, pricing & selections are subject to change.**

CLASSIC BAR INCLUDES:

Priced at \$8–\$10 per cocktail.

Tito's Vodka
 Tanqueray Gin
 Bacardi Rum
 Captain Morgan Spiced Rum
 Crown Apple
 Jameson Irish Whiskey
 Jack Daniel's Whiskey
 Crown Royal Whiskey
 Bulleit Bourbon
 Johnnie Walker Red
 EJ Brandy
 Bulleit Rye
 El Jimador– Tequila

HOUSE WINE

\$8/glass

Wycliff Brut
 Blackridge: Cabernet, Chardonnay,
 Pinot Grigio & Red Blend

BEER

\$6-\$8 per can

A selection of domestic, Minnesota Craft Beers, and White Claw Seltzers & Wooden Hill canned cocktails.

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
 Hendrick's Gin
 Maker's Mark Bourbon
 Johnnie Walker Black Scotch
 Baileys Irish Cream
 Kahlua

WINE UPGRADES

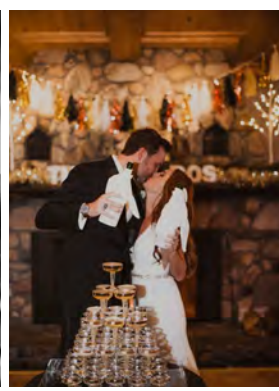
The Resort's wine list (available April 1st) has additional wines by the glass that can be substituted for one or more of the standard Classic Bar wine offerings. A maximum of four wines may be offered by the glass at an event.

Wines not offered by the glass on the resort wine list can be purchased by the bottle in advance. Any bottles purchased and not opened at the bar will be returned to the client after the event.

** Ask your wedding coordinator for a full wine list*

SIGNATURE COCKTAIL

Many guests like to add a "Signature Cocktail" to their bar offerings. Our beverage staff is happy to work with you in advance 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.



PRIVATE BAR SERVICE

BEER & WINE PACKAGE

\$18 per person, per hour

BEER

Coors Light, Michelob Golden, Modelo, 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.

DOMESTIC/CRAFT SELECTIONS

(16 gal keg)

Miller Lite	\$450
Coors Light	\$450
Michelob Golden Light	\$450
Leinenkugel (<i>seasonal</i>)	\$500
Castle Danger Cream Ale	\$500
Indeed Flavor wave IPA	\$500

SPECIALTY KEGS

For special requests, please ask about availability and pricing.

Madden's reserves the right to make substitutions anytime without notification

LATE NIGHT SNACKS

PARFECTO PIZZA

Recommend 1 16" pizza for every 4-5 guest.
Gluten Free Cauliflower crust available on 10" only— Add \$3

Build Your Own Pizza

	16" Pizza
Basic Cheese Pizza	18
Extra Toppings	1.50

Start with a freshly made sauce

Madden's Specialty Red
Alfredo
BBQ

Then choose from a selection of tasty toppings:

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

Additional Late Night Snacks

Chips & Dip
Guacamole, Salsa, Queso
\$10 per person

16" House-Made Pizza

Cubano 21

Pulled pork, Canadian bacon, pickles, banana peppers, mozzarella, provolone, alfredo sauce drizzled with whole grain mustard

Ultimate Garlic Cheese *Vegetarian* 21

Mozzarella, provolone, parmesan, garlic, Madden's red sauce

BBQ Chicken 23

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

Chicken Bacon Ranch 25

Grilled chicken, bacon, roasted red peppers, banana peppers, mozzarella, alfredo sauce, ranch drizzle

Carnivore 25

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

Hawaiian 24

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

Madden's Supreme 26

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

Herbivore 22

Mushrooms, green pepper, kalamata olives, artichoke, red onion, roasted red pepper

Up North 24

Chicken, sausage, mushrooms, onions, wild rice, alfredo sauce

Prices subject to change based on Parfecto 2024 menus.

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

2024

PREFERRED VENDORS

Officiates

Ginger Beck 320.634.3055
gingerb86@hotmail.com
Lisa Cassman 218.252.0233
lac7mn@gmail.com
Terri Smith 218-831-5192

Photographers

Ashton Skylar Co. <https://www.ashtonskylar.com>
Chelsea Elizabeth
218.587.2771
<http://www.chelseielizabeth.com>
Madisen Watson
952.649.0525
www.madisenwatsonphotography.com
Kelley Jo Imaging 320.232.3325
www.kelleyjoimaging.com
Veronica Barry Photography <https://veronicabarryphotography.com>
Jordan Joseph Photography 320.630.8535
www.jordanjosephphotographymn.com
Tim Larsen Photography 218.820.2660
www.timlarsenphoto.com

Videographers/Photo Booths

Northerly Photobooth northerlyphotobooth.com
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/>
Bride Support 612-466-0411

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

Live Music

Jim Olsen 218.232.9498
www.jimolsenguitar.com
Some Shitty Cover Band www.sscb.com
Grace Notes Classical Trio 218.251.6786
www.grace-notes.us
Rock It Man Entertainment 651.214.2197
www.rockitmanentertainment.com
Sharon Planer 612.845.1970 (pianist)
Trillium Strings 218.825.9263

DJ'S

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
Spectrum Entertainment 218-675-5718
www.spectrummn.com

Transportation

Groome Transportation 320.316.0943
www.groometransportation.com
Ole's Shuttle Service 218.821.1615
www.olesshuttleservice.com

Design and Rentals

Gathered Gold Co gatheredgoldco@outlook.com
<https://www.gatheredgoldco.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
Stage One DJ 218.831.5192
(Make Up, Officiants, décor, Photo booth) www.stageonedj.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 (includes both delivery and pick up)	\$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

Private Bonfire

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

Pavilion Staging

Please contact your coordinator for more information.

Wedding Arch

\$300

Champagne/Wine Wall

\$500



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

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

2024

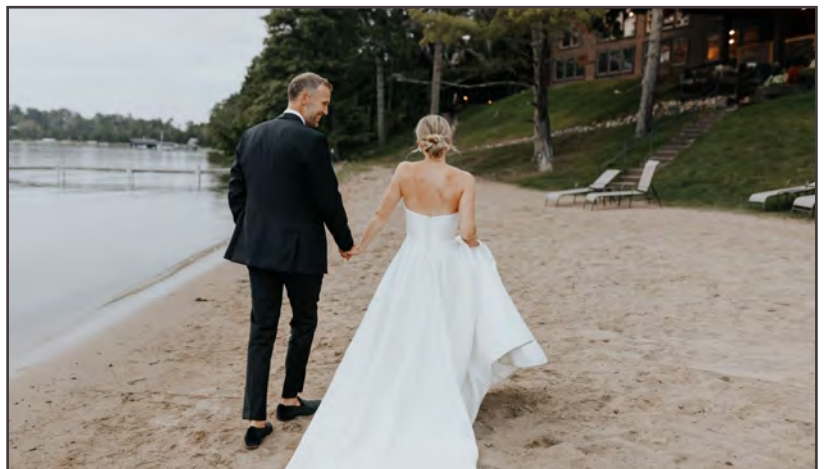
GALLERY



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

2024

GALLERY



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2024

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2024

GALLERY



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

2024 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