

MADDEN'S ON GULL LAKE PLANNING GUIDE

2024



MINNESOTA'S PREFERRED MEETING
DESTINATION



CORPORATE/ASSOCIATION 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.

Agenda

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 (a link to a meeting room plan will be provided.)
- 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 guidelines 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 Tiffany directly at 218.855.5953. A final bill, containing receipts and other back-up information, will be emailed 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, entertainment requests, pontoons, guided fishing, trapshooting, and any other recreation Madden's offers. **Activities are based availability.**

Billing

Initial | Date

Review all charges 10 days prior to arrival with your billing coordinator/Event Manager. 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 fees (if applicable) will be charged upon final billing.

Check-In/Out

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.

Final Detail of Events

Initial | Date

Required Ten business days prior to arrival: Final details of events including food & beverage 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.

Changes

Initial | Date

Each change received post deadline is subject to a \$50 processing fee. 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.

Initial | Date

CORPORATE/ASSOCIATION POLICIES continued

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 \$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.

Initial | Date

Function Space

No materials may be taped, nailed or affixed to walls, furniture, or fixtures of the resort. Madden's management must approve all signage prior to being displayed in public spaces.

Initial | Date

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 (a copy of the license is required) in which a cake cutting fee will be assessed \$4per person). **Minnesota Health Department regulations prohibit guests from removing any remaining food from an event, including "to-go" boxes.**

Initial | Date

Alcoholic Beverages

The sale and service of all alcoholic beverages is regulated by the Minnesota State Liquor Commission. Madden's is responsible for the administration of those regulations. It is policy therefore that no alcohol may be brought into the resort and served in public 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.

Initial | Date

Personal Alcoholic Beverage Policy

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. It is the group planner's responsibility to relay this to their guests. If a situation arises, the guest will 1st be asked to dispose of the beverage if the occurrence continues the guest will be removed from the venue.

Initial | Date

Service Charge and Taxes

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

Gratuities Guidelines

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 | Date

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 | Date

Noise Ordinance

Outdoor entertainment (including bands, DJ's, etc.) is permissible 10am-10pm. Indoor entertainment may perform until midnight. Entertainment must be approved by Madden's. Madden's reserves the right to control noise volume in any function space. Bands and DJ's must contact Madden's two weeks prior to event to schedule A/V and electrical needs. Outdoor functions (after 10pm) that result in guests complaints will be shut down.

Initial | Date

Liability and Damages

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



BREAKFAST

FAIRWAYS BREAKFAST BUFFET

Fairways offers a full breakfast buffet daily to all our resort guests.

Daily offerings include the following:

Country bacon

Kielbasa or Sausage Links

Buttermilk pancakes, waffles, French toast & syrup

Biscuits with sausage gravy

Scrambled egg bar - salsa, sour cream, shredded cheese, bacon, sausage, onions & peppers, mushrooms, ranchero sauce, tortillas (build your own breakfast burrito)

Cheesy eggs or egg bake Florentine

Assorted seasonal fruits

Toaster station- bagels, sliced breads, English muffin, assorted jams, butter, peanut butter, Nutella, honey

Hashbrowns or breakfast potatoes

Assorted pastries

Caramel rolls, cinnamon rolls, or fruit cobbler

Juice, milk, chocolate milk, coffee

Assorted yogurts & granola

\$20 per person/Included for meal plan guests

WILSON BAY Breakfast Buffet

For groups requiring private dining

*Fees for private breakfast at Wilson Bay are:

\$500 Memorial-Labor Day and \$1000 April, May, September & October

Scrambled eggs, buttermilk pancakes, or French toast

country bacon and sausage or kielbasa

Breakfast potatoes or hash browns

Seasonal fresh fruit

Yogurt

Caramel or cinnamon rolls

Toast station with accompaniments

Orange and apple juice

Coffee

\$20 per person/Included for meal plan guests

WORKING BREAKFAST

Babe's Hot Breakfast Buffet

Set up outside your meeting room for up to one hour

(not available for set up in a meeting room)

Minimum 20 people | **Maximum 50 people**

*\$350 Set up fee

Scrambled eggs

Sausages and country bacon

Breakfast potatoes

Coffee cake

Orange and apple juices

Seasonal fresh fruit

\$20 per person



REFRESHMENTS & SNACKS

BEVERAGE BREAK

Coffee (regular and decaffeinated), an assortment of hot tea and soft drinks. (Pepsi products)
Replenished for up to four hours \$10 per person, six hours \$15 per person.

SNACKS

Minimum 15 people

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

Continental \$14 per person

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

Fit & Fun \$12 per person

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

Bagel Bliss \$14 per person

Bagels, individual cream cheeses, jam, peanut butter, hard boiled eggs, yogurt

Cheese & Meat Platter \$15 per person

Assorted deli meats, cheeses, assorted crackers

Farmers Market \$14 per person

Hummus, tzatziki dip, crudité, pita chips, deviled eggs

~See Hors d'oeuvres page for additional snack ideas~

Inquire with your Event Manager for afternoon Happy Hour suggestions.

À LA CARTE

REFRESHMENTS

Regular coffee	\$45 1.5 gallons
Decaffeinated coffee	\$45 1.5 gallons
Hot tea	\$45 1.5gallons
Hot chocolate	\$40 gallon
Hot apple cider	\$35 gallon
Chilled fruit juice	\$12 liter
Lemonade	\$12 liter
Iced tea	\$12 liter
Assorted Pepsi soft drinks	\$48 dz.
Assorted bottled juices	\$48 dz.
Bottled water	\$36 dz.
Bubly® sparkling water	\$48 dz.

*Special order items require a specific quantity and you will be responsible for the entire order.

SNACKS (serves 10-12 people)

Mixed nuts	\$15 lb.
Mini pretzels	\$10 lb.
Tortilla chips & salsa	\$15 2lb.
Potato chips & dip	\$10 lb.
Popcorn	\$15 lb.
Chex® Mix	\$20 2lb.
Trail mix	\$20 lb.
Dry Snacks	\$48 dz
<i>Assortment of individually packaged crackers, nuts, trail mix etc..</i>	

SWEETS

Fresh baked pastries	\$30 doz.
Fresh baked muffins	\$30 doz.
Fresh donuts	\$30 doz.
Fresh donut holes	\$25 doz.
Fresh baked cookies	\$25 doz.
Assorted bars	\$30 doz.
Fruit kabobs	\$20 doz.
Whole fruit	\$15 doz.
Granola bars	\$30 doz.
Energy bars	\$45 doz.
Yogurt	\$25 doz.

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

2024



LUNCH BUFFET

All lunch buffets include a lemonade station.

When private dining is required, a \$300 rental fee will apply up to 50 ppl, thereafter \$8 per person.

A minimum of 20 people required. \$25 per person/Included for meal plan guests.

GULL DAM

Seasonal vegetable salad
 Potato salad
 House-made baked beans
 Grilled hamburgers
 Impossible veggie burgers (**upon prior request only**)
 Beer brats
 Potato chips
 Watermelon
 Assorted condiments
 Rice Krispie Bars

PAR 3

House-made vegetarian soup du jour
 Cobb salad
 Ham & cheddar on croissant
 Egg salad sliders
 Chicken Caesar wrap
 Penne pasta salad
 Fruit salad—whipped cream
 Potato chips
 House made chipper cookie

MEDITERRANEAN (\$4 per person for meal plan guests)

Kofta (fried meatballs) with pita bread
 Gyro with vegetables and Tzatziki
 Greek salad
 Israeli salad with lemon dressing
 Greek lemon rice
 Italian drunken noodles
 Chef's choice dessert

BOGIE

Orchard salad
 Spring greens, golden raisins, apples, candied pecans,
 lime pineapple vinaigrette
 Coleslaw
 Artisan cheddar mac 'n cheese
 Grilled chicken breasts
 Smoked pulled pork
 House-made Carolina and KC BBQ Sauces
 Melon
 Assorted breads
 Brownies

FIESTA

Vegetarian taquitos
 Beef & chicken tacos
 Corn & flour tortillas
 Cilantro lime rice
 Peppers & onions
 Black beans
 Chips & salsa
 Shredded lettuce, avocado, tomato, corn salsa, cheese,
 sour cream, onion, & black olives
 Tres leches cake

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

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LUNCH-ON-THE GO

GRAB & GO

Selections include granola bar, potato chips, cookie & bottled water. Choice of up to 4 options (including vegetarian option), \$20 each; 5 or more, \$22 each/included for select meal plan guests. 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 *df

SANDWICHES

On croissant buns

Italian

Turkey, ham, salami, cheese, lettuce, tomato

Turkey Swiss

Smoked turkey, Swiss cheese, lettuce, tomato

Ham & Cheddar

Smoked ham, cheddar cheese, lettuce, 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

WORKING LUNCHES

Available outside of your meeting room; \$350 set up fee applies. \$25 per person, minimum 15 people; **maximum 50 people**.
Surcharge \$4 per person meal plan guests.

DELI PLATTER

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

PIZZA

Parfecto assorted pizzas
Penne Pasta salad
Caesar Salad
Bread Stick
Dessert

THE LAGOON

Coleslaw
Grilled hamburgers
Impossible veggie burgers
(upon prior request only)
Beer brats
Potato chips
Assorted condiments
Dessert

BURRITO BOWL

Cilantro rice
Grilled chicken breasts
Beef tips
Romaine
Black beans
Peppers & onions
Avocado | sour cream
Tomato | cheese | corn salsa
Dessert

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

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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 and 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 on German bread	\$30 per dozen*
Guacamole and Pico De Gallo, tortilla cups	\$30 per dozen*

WARM

Beef kebobs, onions, peppers & 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 in 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 and feta wrapped in phyllo	\$36 per dozen*
Smoked chicken wings, buffalo or parmesan garlic	\$30 per dozen
Pig shots bacon wrapped Kielbasa, cheddar cheese, jalapeno cream cheese and drizzled with BBQ	\$36 per dozen*
Prosciutto Firecracker Shrimp honey sriracha sauce	\$48 per dozen

DISPLAYED SPECIALTIES

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 & artichoke dip

WARM DIPS

Served with a variety of crostini, flatbread, crackers

Parmesan and artichoke dip
Con queso
Brie & berry compote
Crab dip

Choose 1 \$8 per person

Choose 2 \$10 per person

Choose 3 \$12 per person



PLATED DINNERS | PRIVATE DINING

Three course plated dinners include one of each of the following (served to the whole group): salad, entrée, and side. Dessert is available for an additional charge (included for package guests). Gourmet salad and vegetable choices incur an extra charge per guest. If you choose to offer multiple selections, a \$5 per person surcharge applies (multiple entrees are not available in Town Hall). The group is responsible for providing seating cards for multiple selections. Cards should include the guest's name and selection. Maddens can provide name cards for an additional \$3 per person. A minimum of 20 people is required for plated dinners. Private dining fees will apply.

SALAD

Madden's House Salad

Mesclun greens, walnuts, craisins, 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

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

Caprese Salad \$3

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

GOURMET VEGETABLES

Roasted Asparagus \$3

Bacon Balsamic Brussels Sprouts \$4

Stir Fry Blend \$3

Steamed Broccolini \$3

SIDES

Wild Rice Pilaf

Roasted Baby Red Potatoes

Yukon Gold Mashed Potatoes

Au Gratin Potatoes

Roasted Sweet Potatoes

HOUSE MADE DESSERT

Vanilla Cheesecake \$5

Double Chocolate Cake \$4

Lemon Cake \$4

For upgraded and display dessert options please see page 17/SWEETS

KIDS (4-12yrs) \$19

Includes a fruit cup

Macaroni & Cheese

Chicken Strips & Potato Wedges

Cheeseburger & Potato Wedges



PLATED DINNERS | PRIVATE DINING

CHICKEN ENTREES

Served with Seasonal Artisan Vegetable Blend

Chicken Cacciatore \$38

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

Chicken Florentine \$38

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

Chicken Oscar \$40

Chicken breast topped with a crab cake, asparagus and Hollandaise sauce

PORK ENTREES

Served with Seasonal Artisan Vegetable Blend

Porterhouse Pork Chop \$40

Topped with fruit chutney

House Smoked Pork Tenderloin \$36

Topped with Dijon Maple Demi

BBQ Baby Back Ribs \$36

Half rack house smoked ribs with 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 Ribeye \$60 *(\$10 upcharge for package guests)*

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 *(vegan option available 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

(\$5 upcharge for packaged guests)

Served with Seasonal Artisan Vegetable Blend

4oz Glazed Salmon Honey Ginger Glaze

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 Chipotle Remoulade



FAMILY STYLE

Plentiful bowls and platters served to the tables **for groups of 30 to 120.**
 \$52 per person/\$5 upcharge for packaged guests - All dinners include lemonade and fresh baked bread.
 Private dining required for family style—available in Town Hall or Wilson Bay.
 Private dining fee \$500-\$1000 based on location.

GREEN SALADS (Choose One)

Madden's House Salad

Mesclun greens, walnuts, raisins, feta, raspberry vinaigrette

Garden Salad

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

Caesar Salad

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

PREPARED SALADS (Choose One)

Caprese

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

Greek

Olives, cucumbers, banana peppers, onions, bell peppers, heirloom tomatoes, oregano balsamic dressing

Roasted Beet

Spring greens, feta cheese, tomatoes, avocado, grapefruit, orange segments, candied pecans, dill lemon vinaigrette

VEGETABLE (Choose One)

Asparagus

Maple balsamic green beans

Brussels sprout bacon skillet

Artesian fresh vegetable blend

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

Beef Short Rib

Simmered in a Sicilian wine sauce

Blackened Hanger Steak

Chimichurri sauce

Herbed Salmon

Honey ginger apple glaze

Broiled Walleye

Lemon Pepper, chipotle remoulade

STARCH (Choose One)

Roasted baby red potatoes

Wild Rice pilaf

Yukon Gold mashed potatoes



DINNERS | BUFFETS

Buffets may be displayed for a **maximum of two hours**. All dinner buffets include lemonade and fresh baked bread.

Available at Town Hall or Wilson Bay. **Minimum of 30 people.**

\$48 per person/Included for meal plan guests

PROTEINS (Choose Two)

Chicken Florentine

Seared chicken, mornay, garlic, mushroom, spinach

Chicken Cacciatore

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

Smoked Pork Chop

Topped in a fruit chutney

BBQ Pork Ribs

House BBQ

Sirloin Steak Tips

Peppers, onions, in a rich beef cream sauce

Blackened Hanger Steak

Chimichurri sauce

Southwest Mahi Mahi

Chipotle butter Sauce

Red Snapper Piccata

Pancetta, lemon beurre blanc, oven roasted capers, lemon

Walleye

Broiled with chipotle remoulade

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 Boil	Market
<i>Mussels, shrimp, corn on the cob, baby red potatoes, crab legs</i>	

COMPOSED SALADS (Choose One)

Italian Pasta Salad

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

Caprese

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

Cucumber Salad

Red onion, red pepper, rice wine vinaigrette

Greek

Olives, cucumbers, banana peppers, onions, bell peppers, heirloom tomatoes, oregano balsamic dressing

Roasted Beet

Spinach greens, 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, raisins, feta, raspberry vinaigrette

Caesar Salad

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

VEGETABLE (Choose One) STARCH (Choose One)

Artisan seasonal blend

Asparagus

Maple balsamic green beans

Brussels sprout bacon skillet

Stir fry blend

Wild Rice Pilaf

Seasonal risotto

Roasted baby red potatoes

Garlic mashed potatoes

Au gratin potatoes

Four cheese mac & cheese

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

2024



CHEF STATIONS

CHEF ATTENDED & DISPLAYED STATIONS

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

CHEF ATTENDED STATIONS

\$5 per person, per attended station

CARVING STATION

Smoked Turkey	\$19 per person
Honey Glazed Ham	\$19 per person
Roasted Pork loin	\$20 per person
Beef Tenderloin	Market
Prime Rib	Market
Steamship Roast beef*	Market

*Requires 2 week notice

STIR FRY STATION

\$20 per person | add shrimp \$25 per person

Peppers, onions, snap peas, bok choy, bean sprouts, zucchini, yellow squash, chicken, beef, fried rice, Szechwan sauce, sweet & sour sauce, Thai peanut sauce

PASTA STATION

\$20 per person | add shrimp \$25 per person

Gluten free pasta available upon PRIOR request.

Alfredo, marinara, penne pasta, broccoli, zucchini, artichokes, peppers, garlic, roasted tomatoes, basil, mushrooms, chicken, prosciutto, Italian sausage, parmesan cheese

DISPLAYED STATIONS

MASHED OR BAKED POTATO BAR

\$14 per person | Add beef tips with mushroom sauce \$20 per person

Baked Idaho or Yukon Gold mashed potatoes, cheese, sour cream, black olives, blue cheese, bacon, broccoli, butter, scallions

SALAD STATION

\$16 per person

Roasted Beet Salad
Greek Vegetable Salad
Build-Your-Own Salad

Featuring romaine lettuce, tomato, bleu cheese, hard-boiled eggs, bacon, avocado, black olives, cucumbers, cheese, assorted dressings

MAC & CHEESE BAR

\$14 per person

Cheddar cheese sauce, alfredo sauce, Cavatappi pasta, Blue cheese, bacon bits, ham, Kielbasa, peas, sour cream, diced tomatoes, scallions, cheese

SWEET POTATO BAR

\$14 per person

Baked sweet potatoes, butter, sour cream, marshmallows, bacon, brown sugar, raisins, candied pecans, maple syrup, cinnamon butter



BEACH COOKOUTS

All cookouts include a lemonade station . A vegetarian option is available with **prior notice**.
 A \$1,500 set up fee will be assessed for the Wilson Bay beach location. Beach cookouts available Memorial-Labor Day ONLY.
 Cookouts may be displayed for a maximum of 1-1/2 hours.
Minimum of 40 people, maximum 100, based on availability. Available Memorial Day to Labor Day.

GULL LAKE

\$48 per person/Included for meal plan guests.

Grilled Hamburgers
 Brats
 Grilled Chicken Breast
 Coleslaw
 Potato Salad
 Watermelon
 Home-Made Baked Beans *vg
 Assorted Condiments
 Potato Chips

MADDEN'S

\$55 per person/\$7 surcharge for meal plan guests.

6oz Sirloins mushrooms, onions
 Smoked Rotisserie Chicken
 Grilled Snapper
 Greek Vegetable Salad
 Garden Salad
 Watermelon
 Western Potatoes
 Corn on the Cob
 Fresh Rolls

***Ask your Event Manager for dessert options**



COOKOUTS—HOUSES

GRILL IT YOURSELF

Available for Madden's Multi-Bedroom Houses only (Strawberry Hill, Madden, Beach and Lakehouse)

Arrangements may be made through your Event Manager.

Your selection will be delivered to the house. Included for meal plan guests.

OPTION 1

(Available for lunch or dinner)

\$30 per person + tax

COOK YOUR OWN

Hamburger Patties

Beer Bratwurst

Corn on the cob

ACCOMPANIED BY READY-TO-EAT:

Potato salad

Cole slaw

Buns

Condiments

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

Mini Fruit Pies

OPTION 2

(Available for dinner)

\$45 per person + tax

COOK YOUR OWN KABOBS (*choose 2*)

~Thai Peanut Sirloin Steak, Onions, Mushrooms

~Sweet & Sour Chicken, Bell Peppers, Pineapple

~Chipotle Lime Shrimp, Red Onion, Bell Peppers, Zucchini

ACCOMPANIED BY READY-TO-EAT:

Sesame Slaw

Vegetable Fried Rice

Szechuan Green Beans

White Chocolate Matcha Cookies

OPTION 3

(Available for dinner)

\$40 per person + tax

COOK YOUR OWN

6oz. Top Sirloin steaks

Chicken breast

Vegetable kebob

ACCOMPANIED BY READY-TO-EAT:

Au gratin potatoes

Garden salad

Cucumber salad

Condiments

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

Gourmet brownies

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

2024



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.
Pavilion rental fee \$1,500
\$59 per person/\$11 upcharge for package guests

PROTEINS (choose two)

FROM THE ROTISSERIE

Whole Turkey House seasoned, cranberry BBQ sauce

Whole Marinated Chicken Jerk & BBQ sauces

Pork Ribs House-made BBQ Sauce

Suckling Pig Carolina & raspberry chipotle sauces
*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 Fillet 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

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 Sprouts

Artisan Fresh Vegetable Blend

Four Cheese Mac & Cheese

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

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

2024



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 for your event!

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

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

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). A set –up 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
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, White Claw Seltzers & Wooden Hill canned cocktails.

AVAILABLE ON REQUEST

These items can be added to our Classic bar with advance notice 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 event manager for full resort wine list*

SIGNATURE COCKTAIL

Many events 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 MINIMUMS

*applies per bartender

1st hour	\$400
Each additional hour	\$200



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*

AUDIO VISUAL

AUDIO VISUAL & MEETING SERVICES

Equipment is based on availability. Madden's meeting room set up includes tables, linens, chairs, basic Wi-Fi, and a water station. 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 up	\$325/day
*85" flat screen (Olson Board Room)	\$175/day
*65" flat screen (On cart)	\$150/day
*65" flat screen (On cart) (Wilson Bay & Pavilion)	\$250/day
*65" Dual Flat Screen (Wall mount) (Sibley)	\$200/day
Laptop Dongle (Mac or mini USB to VGA)	\$25/set up
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.

PRESENTATIONS

A/V technician (4 hour minimum)	\$45/hour
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*
<i>*Local and long distance charges will be assessed if incurred</i>	
Speaker phone (PolyCom)	\$60 per day + line installation
Broadband internet service* (hardware)	\$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
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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



SPECIAL SERVICES

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)

No charge

Luggage (*includes both delivery and pick up*)

\$10 per person

Gifts (room delivery)

\$10 per room

****Distribution of gifts at the front desk is not allowed.**

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 (24hrs)

\$125 per day

Half Day (4hr rental)

\$70, based on availability

Hourly cart rental

\$30 per hour, based on availability

****Outside golf cart rentals are restricted unless approved by management.**

BONFIRE

Private bonfire setup

\$125 for 3 hours

S'mores and roasting sticks (min of 10ppl)

\$6 per person

Roasting sticks only

\$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

SPECIAL SERVICES

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 service charge & MN state sales tax

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SHIPPING

SHIPPING OF MATERIALS

INBOUND DELIVERIES

Please use the following guidelines so we may provide you with the timely receipt of your conference materials. You may contact your Event Manager for additional instructions or information.

Address all conference materials to:

Madden's on Gull Lake

11266 Pine Beach Peninsula

Brainerd MN 56401

HOLD FOR (name)

XYZ CONFERENCE

CONFERENCE DATES

Include on the label: Your name, the name of the conference you will be attending, and the conference dates.

Use any shipping agent/common carrier of your choice. Conference materials should arrive no earlier than one week prior to your conference.

All shipments must be prepaid.

Deliveries are accepted Monday-Friday, 8am-5pm. Saturday deliveries will be accepted with prior notification.

OUTBOUND SHIPMENTS

For prompt return of all conference materials, we request the following:

1. Obtain a REQUEST FOR SHIPPING form from your Event Manager. Complete the form in its entirety.
2. Pack, seal and label all materials and attach the REQUEST FOR SHIPPING form.
3. Notify your Event Manager when all materials are ready for shipping and if you have made the pick up arrangements, or if shipping must be arranged by Madden's.

PAYMENT

Shipping charges may be billed to your personal shipping account, credit card, or your hotel guest account. Any shipping charges to the Master Account must be pre-authorized by the meeting planner.

UNCLAIMED MATERIALS

Conference materials left in meeting rooms after departure will be held for a period of one week before being disposed of.

Please Note:

Madden's on Gull Lake is not responsible for any delay in receipt or delivery of conference materials nor any special handling fees assessed by a carrier due to inadequate or improper 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'.

Madden's on Gull Lake assumes no liability for the condition in which a package is received.

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

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SHIPPING Continued...

REQUEST FOR SHIPPING

Date _____

Destination

Name _____

Company _____

Address _____ Residential? _____

City _____ State _____ ZIP _____

Phone _____

From

Your Name _____

Conference Attended _____

Address _____

City _____ State _____ ZIP _____

Phone _____

SHIP VIA: UPS FedEx USPS Other _____

Method of Payment

___ Personal Shipping Account Number _____

___ Hotel Guest Account Number _____

___ Master Account (only with prior approval) _____

Location of items at 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'.