



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

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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

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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.

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***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.

## 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.

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## 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.

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## 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.

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## 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.

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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.

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## **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.

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## **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*

# 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
<b>Pavilion</b>		
May	\$4,000	\$9,000
June-September	\$6,000	\$16,000
<b>Wilson Bay</b>		
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 Crudité \$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, 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 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
<i>Mussels, shrimp, corn on the cob, baby red potatoes, crab legs</i>	

### VEGETABLE (Choose One)

Artesian seasonal blend  
Asparagus  
Maple balsamic green beans  
Bacon Brussels sprouts skillet  
Stir fry blend

### STARCH (Choose One)

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

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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.*

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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 & 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 1<sup>st</sup>) 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

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### 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 crust available on 10" only— Add \$5

### Build Your Own Pizza

	16" Pizza
Basic Cheese Pizza	19
Extra Toppings	1.75

Start with a freshly made sauce

Madden's Specialty Red  
Alfredo  
BBQ

Then choose from a selection  
of tasty toppings:

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

### Additional Late Night Snacks

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

### 16" House-Made Pizza

#### Buffalo Chicken 21

Grilled chicken, red onion, alfredo sauce, cheese blend, buffalo sauce

#### Bacon Cheeseburger 21

Ground beef, bacon, pickles, red onion, tangy homemade burger 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 *Vegetarian* 22

Mushrooms, green pepper, kalamata olives, artichoke, red onion, roasted red pepper, Madden's red sauce

# 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](http://www.madisenwatsonphotography.com)  
Kelley Jo Imaging 320.232.3325  
[www.kelleyjoimaging.com](http://www.kelleyjoimaging.com)  
Veronica Barry Photography  
<https://veronicabarryphotography.com>  
Jordan Joseph Photography 320.630.8535  
[www.jordanjosephphotographymn.com](http://www.jordanjosephphotographymn.com)  
Tim Larsen Photography 218.820.2660  
[www.timlarsenphoto.com](http://www.timlarsenphoto.com)

## **Videographers/Photo Booths**

Northerly Photobooth [northerlyphotobooth.com](http://northerlyphotobooth.com)  
Bellagala 651.227.1202  
[www.bellagala.com](http://www.bellagala.com)  
Time Into Pixels Photo Booth  
612.564.8468  
[www.tipbooth.com](http://www.tipbooth.com)  
Stage One DJ 218.831.5192 | [www.stageonedj.com](http://www.stageonedj.com)  
(Make Up, Officiants, décor, Photo booth)

## **Day Of Wedding Coordination**

Captivating Beauty 218.831.5372  
[www.captivating-beauty.com](http://www.captivating-beauty.com)  
Bloom Design 218.831.7813  
[jaci.bloomdesigns@gmail.com](mailto:jaci.bloomdesigns@gmail.com)  
[bloomdesigns218.com](http://bloomdesigns218.com)  
The Events Paige 715.225.6324  
[theeventspaige@gmail.com](mailto:theeventspaige@gmail.com)  
<https://www.theeventspaige.com>  
Gathered Gold Co [gatheredgoldco@outlook.com](mailto: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](http://www.captivating-beauty.com)  
Bliss Salon & Boutique 218-568-5185  
Cindy Rose Hannah [www.blissalonandboutique.net](http://www.blissalonandboutique.net)

## **Spa**

The Spa at Madden's 218.855.5917  
[www.maddens.com](http://www.maddens.com)

## **Live Music**

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

## **DJ'S**

Midwest Sound 651.644.4111  
[www.midwestsound.com](http://www.midwestsound.com)  
DJ Mega Matt 507.382.7283  
[www.djmegamatt.com](http://www.djmegamatt.com)  
First Choice DJ Service 651.777.7402  
[www.firstchoicedjservice.com](http://www.firstchoicedjservice.com)  
Spectrum Entertainment 218-675-5718  
[www.spectrummn.com](http://www.spectrummn.com)

## **Transportation**

Groome Transportation 320.316.0943  
[www.groometransportation.com](http://www.groometransportation.com)  
Ole's Shuttle Service 218.821.1615  
[www.olesshuttleservice.com](http://www.olesshuttleservice.com)

## **Design and Rentals**

Gathered Gold Co [gatheredgoldco@outlook.com](mailto:gatheredgoldco@outlook.com)  
<https://www.gatheredgoldco.com>  
Dee's Decorating 320.232.5676  
[www.deesdecorating.com](http://www.deesdecorating.com)  
Jessica Richau 320.309.8071  
[www.curatedclosetco.com](http://www.curatedclosetco.com)  
North Star Fireworks 612.743.3512  
[northstarfireworksmn@gmail.com](mailto:northstarfireworksmn@gmail.com)  
Stage One DJ 218.831.5192  
(Make Up, Officiants, décor, Photo booth) [www.stageonedj.com](http://www.stageonedj.com)

## **Florists**

Petals & Beans 218.961.7385  
[www.petalsbeans.com](http://www.petalsbeans.com)  
Bloom Design 218.831.7813  
[jaci.bloomdesigns@gmail.com](mailto:jaci.bloomdesigns@gmail.com)  
[bloomdesigns218.com](http://bloomdesigns218.com)  
Lily Grass Floral 320.293.4025  
[www.lilygrassfloral.com](http://www.lilygrassfloral.com)

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

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# 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 <b>not</b> 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

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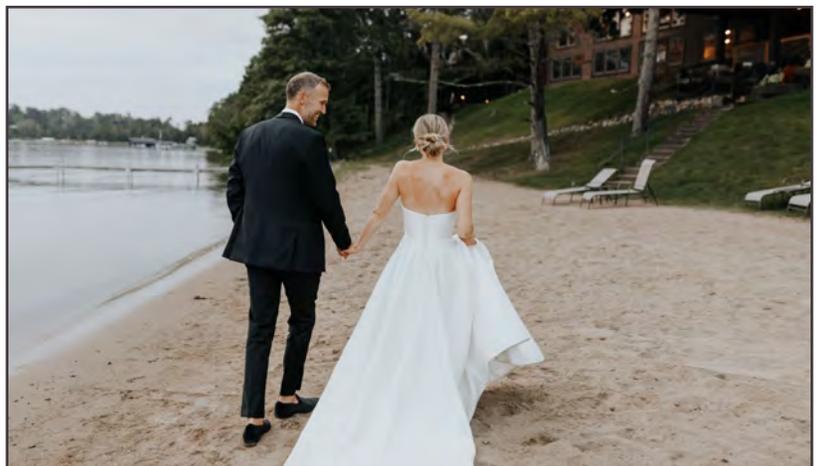
# GALLERY



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2024

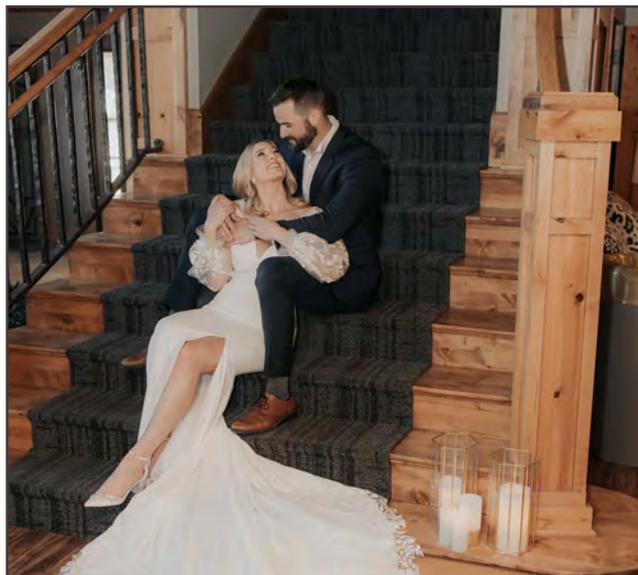
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2024

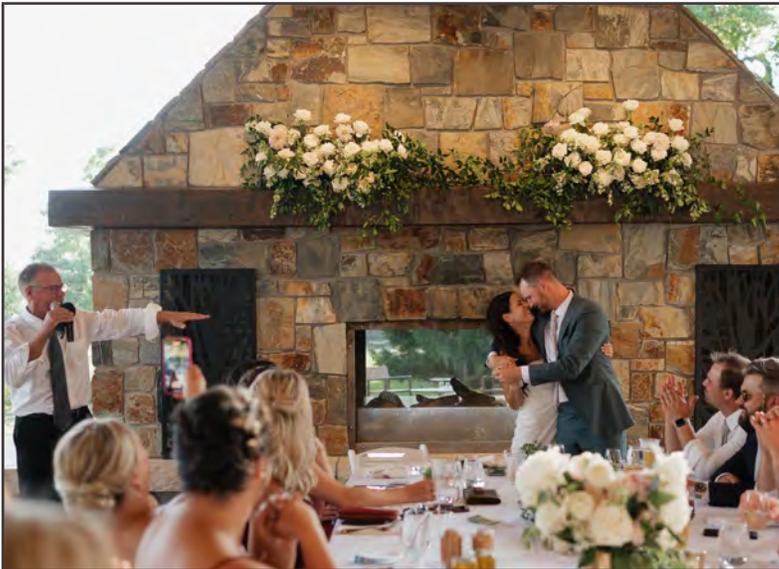
# GALLERY



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# 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