



2026 MEETINGS & EVENTS PLANNING GUIDE





MEET at MADDEN'S

MINNESOTA'S CLASSIC RESORT

Experience An Award-Winning Minnesota Meeting Destination

Madden's on Gull Lake is an award-winning, family-owned Minnesota resort destination offering productive, successful gatherings in a serene lakeside setting just two hours from the Twin Cities. With stunning waterfront views, flexible meeting spaces, high-speed internet, and full audiovisual support, our team ensures every event runs seamlessly. Elevate your meeting experience with exceptional service and the perfect blend of business and relaxation.



Tim Larsen Photography

MEETING SPACES THAT INSPIRE

Over 48,000 sq ft of indoor or outdoor meeting space

With 32 meeting rooms of varying sizes and layouts, Madden's meeting facilities provide the flexibility you need for large conferences, meetings with breakout sessions, outdoor events, and more. Guest rooms conveniently located in close proximity to meeting rooms create the ideal experience for your group.



IN-HOUSE CULINARY TEAM

For delicious and memorable events

Whether it's a summertime al-fresco dining, an awards banquet, or casual boxed lunch, every meal receives the utmost attention to detail and careful deliberation to ensure your event is memorable for all the right reasons. Plus, you can enjoy freshly-baked desserts hand-crafted by a pastry chef in our on-site bakery.

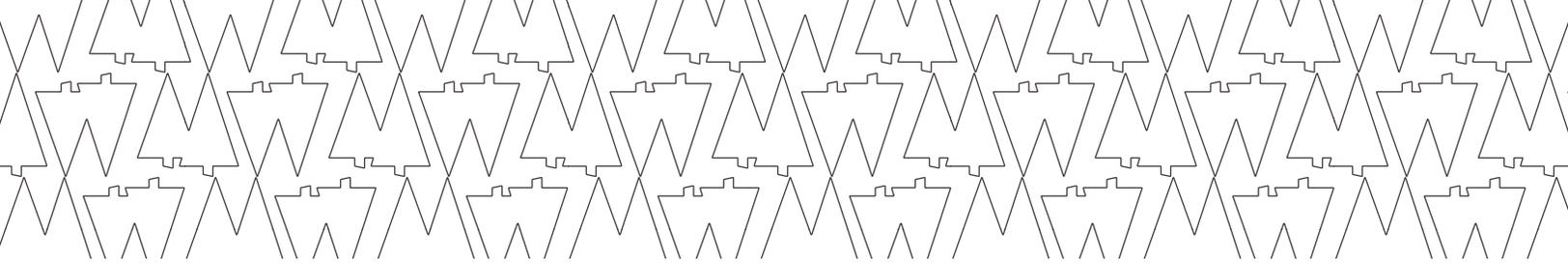


Cameron & Tia

DEDICATED EVENTS TEAM

To ensure a seamless celebration

Madden's dedicated wedding and events planning team is here to make every step effortless—from early inspiration to day-of coordination. With years of experience and an eye for detail, Madden's team ensures every moment flows seamlessly, allowing you to focus on what truly matters—enjoying your day.



CULINARY



Cameron & Tia





BREAKFAST

BREAKFAST BUFFETS

FAIRWAYS

Fairways offers a full breakfast buffet 7-10am daily to all resort guests.

- Country bacon & sausage or kielbasa
- Buttermilk pancakes, waffles, French toast
- Syrup
- Biscuits with sausage gravy
- Scrambled egg bar
- Breakfast potatoes
- Assorted seasonal fruits
- Toaster station
- Assorted pastries
- Caramel rolls
- Juice, milk, chocolate milk, coffee
- Assorted yogurts, granola & dried cereal

\$26 per person | Included for meal plan guests

WILSON BAY

Dine in Wilson Bay Pemmican or Dining Room

- Scrambled eggs
- Buttermilk pancakes or French toast
- Syrup
- Country bacon & sausage or kielbasa
- Breakfast potatoes
- Seasonal fresh fruit
- Yogurt bar
- Caramel or cinnamon rolls
- Assorted pastries
- Orange and apple juice
- Coffee

Enhancement: Omelet Station +\$15 per person

\$30 per person | Included for meal plan guests

\$600 Private Dining Fee

WORKING BREAKFASTS

RISE & DINE BREAKFAST

For groups of 15-50. Set up outside your meeting room for up to one hour (not available for setup in a meeting room)

- Scrambled eggs
- Sausage and country bacon
- Breakfast potatoes
- Pastries
- Orange and apple juices
- Seasonal fresh fruit

\$30 per person | Included for meal plan guests

\$480 Set up fee in Golf Villas or Madden Inn
\$840 Set up fee in Town Hall

THE BREAKFAST CLUB

For groups of 15-50.

- Choose Two:
 - Croissant: sausage egg and cheese
 - English muffin: bacon egg and cheese
 - Breakfast burrito
 - Vegetarian burrito
available with advance notice
- Fruit kebabs

\$26 per person | Included for meal plan guests

\$480 Set up fee in Golf Villas or Madden Inn
\$840 Set up fee in Town Hall



SNACKS & REFRESHMENTS

Minimum 15 people. Packages must be ordered for your entire group guarantee. Food packages are not replenished.

Beverage Break.....\$15/person
Includes regular and decaffeinated coffee, an assortment of hot tea and canned Pepsi products (Replenished for up to four hours)

Morning Grind.....\$23/person
Regular coffee, decaffeinated coffee, cold brew, cream, cold foam, assorted syrup flavorings (Replenished for up to four hours)

Sunrise Social\$18/person
Assorted fruit, assortment of fresh baked pastries (mini donuts, assorted muffins, chef-selected Danishes), whipped honey butter, orange juice, apple juice, cranberry juice

Fit & Fun Yogurt Bar.....\$15.50/person
Greek and low fat yogurt, granola, hand-cut fruit and berry selection, peanut butter, honey, orange juice, apple juice, cranberry juice, assortment of fresh baked pastries

Add a Wellness Shot \$8/person

Bagel Bliss\$18.50/person
Assorted bakery bagels, individual assorted flavors of whipped cream cheese, assorted specialty jams, sliced hard-boiled eggs, sliced tomato, arugula, red onion

Add Cold Smoked Salmon +\$10/person

Garden Gathering.....\$21/person
Roasted red pepper hummus, green goddess, tzatziki dip, hand sliced radishes, celery, cucumber, carrots, red bell peppers, mini naan bread, pretzel thins

Trailhead Provisions.....\$21/person
Build your own trail mix with a variety of roasted nuts, dried fruits, Chex mix, mini pretzels, assorted candies

Peninsula Platter.....\$18/person
Assorted hard and soft cheeses and imported meats, specialty crackers, assorted jams, mustards

Dip Trio\$16/person
Queso, salsa, guacamole, tortilla chips

***Retro Ice Cream Bar**\$6/person
Assortment of Klondike bars, Ice cream sandwiches, Snickers bars, Dove ice cream sandwiches bars, Drumsticks
*Coordinated timing required

Inquire with your Event Manager for Afternoon Happy Hour suggestions

A LA CARTE SNACKS

Mixed Nuts\$20/lb.

Mini Pretzels\$14/lb.

Popcorn.....\$18/lb.

Add seasonings.....+\$4.50/lb.

Bacon Cheddar, Ranch, Garlic Parmesan, Caramel

Chex® Mix.....\$12/2lb.

Trail Mix\$24/lb.

Dry Snacks\$58/dz

Assortment of individually packaged crackers, nuts, trail mix, etc.

Blue Corn Chips & Salsa\$11/person

Blue Corn Chips with Street Corn Elote.....\$11/person

Kettle Chips & French Onion Dip.....\$13/lb.

Fruit Kabobs.....\$48/dz

Whole Fruit.....\$20/dz

SNACKS & REFRESHMENTS | PAGE 2

SWEETS

Pastries.....	\$38/dz	Protein Balls.....	\$38/dz
Muffins.....	\$38/dz	CLIF Bars.....	\$54/dz
Scones.....	\$38/dz	Greek Yogurt.....	\$20/lb
Seasonal Breads.....	\$38/dz	Assorted Filled Croissants.....	\$40/dz
Mini Donuts.....	\$36/dz	Assortment of Nutella, Strawberries & Cream, Pistachio, Tiramisu, Almond, Lemon Meringue	
Fresh-Baked Cookies.....	\$36/dz	Milk & Cookie Break.....	\$38/dz
Assorted Bars.....	\$38/dz	Assorted cookies and milk crafts	
Granola Bars.....	\$38/dz		

A LA CARTE REFRESHMENTS

Regular Coffee.....	\$60 gallon	Lemonade.....	\$32/gallon
Decaffeinated Coffee.....	\$60/gallon	Iced Tea.....	\$32/gallon
Stok Cold Brew.....	\$75/gallon	Assorted Pepsi Soft Drinks.....	\$55/dz.
Hot Tea.....	\$55/gallon	Assorted Bottled Juices.....	\$50/dz.
Hot Chocolate.....	\$50/gallon	Bottled Water.....	\$55/dz
Hot Apple Cider.....	\$50/gallon	Wellness Shots.....	\$8/person
Chilled Fruit Juice.....	\$50/gallon	Bubly Sparkling Water.....	\$60/dz.
Apple, Orange, Cranberry			

HOUSE-MADE FRUIT INFUSED WATERS

\$25 per gallon | Choose 1-3 flavors per gallon (up to 3 flavor combinations)

Refresh and recharge with fruit-infused waters, crafted to keep your group energized and focused throughout the day.

Some of our favorite combinations:

- Lemon · Lime · Mint
- Orange · Lemon · Mint
- Lime · Orange · Cucumber
- Cucumber · Mint · Lemon
- Cucumber · Mint · Lime
- Strawberry · Mint · Lemon

Strawberries: Rich in antioxidants that boost immunity and support healthy skin

Lemons: A natural detoxifier that helps cleanse the body and balance pH levels

Limes: High in vitamin C and minerals that aid hydration and fight free radicals

Oranges: Packed with vitamin C to strengthen immunity and promote natural energy

Cucumbers: Deeply hydrating; help flush toxins and reduce inflammation

Mint: Soothes digestion, refreshes breath, and calms the body



LUNCH

WILSON BAY LUNCH BUFFET

\$33 per person | Included for meal plan guests

All lunch buffets include lemonade and water. A minimum of 20 people is required. Available 12-1:30pm. If a buffet option not offered on a specific day is selected, a private dining fee will apply to accommodate the request.

MONDAY ASIAN

- Asian chili shrimp *gf, df*
- Orange chicken
- Vegetable lo mein
- Fried rice
- Cream cheese wontons
- Asian chopped salad
- Honey ginger salad with honey ginger vinaigrette
- Matcha macarons & almond cookies

TUESDAY FIESTA

- Marinated barbacoa beef
- Shredded chicken tinga
- Blue corn & flour tortillas
- Spanish rice & cilantro lime rice
- Roasted corn and poblano peppers
- Blue corn chips and pico
- Shredded lettuce, pico de gallo, cheese, guacamole, crema, cotija cheese, salsa verde, sliced jalapeño
- Mexican Wedding Cookie

WEDNESDAY SOUTHERN COMFORT

- Pulled pork in bourbon bacon BBQ sauce
- Grilled chicken with citrus chipotle BBQ
- Artisan macaroni & cheese
- Corn bread & honey butter
- Chipotle coleslaw
- Southwest spring salad
- Assorted fruit
- Assorted fresh bread from Madden's Bakery
- Assorted tarts from Madden's Bakery

THURSDAY MEDITERRANEAN

- Lemon butter baked salmon or blackened shrimp
Both +\$10/person
- Mediterranean chicken
- Mediterranean salad
- Quinoa salad
- Medley of grilled zucchini, bell peppers, roasted cauliflower tossed in olive oil and oregano
- Fresh focaccia bread
- Orange Citrus Cake

FRIDAY PAR 3

- House-made soup du jour
- Cobb salad
- Ham & cheddar on croissant
- Caprese sandwich
- Chicken Caesar wrap
- Penne pasta salad
- Fresh fruit
- Kettle chips
- Chef's choice dessert

LUNCH PAGE 2

LUNCH ON THE GO

\$28/person | Included for select meal plan guests
Choose up to 3 options | +\$2/person for additional option

Selections include potato chips, cookie & bottled water. Condiments available on the side.

SALADS

Chef *gf*

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

Spring *gf/df/vegan without chicken*

Spring greens, dried cherries, tomato, cucumber, fresh strawberry, balsamic dressing

Optional: add chicken

Cobb *gf*

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

Mediterranean Quinoa *gf*

Quinoa, tomatoes, artichoke, kalamata olives, cucumbers, kale, feta, red wine vinaigrette

Optional: add chicken

WRAPS

Chicken Bacon Ranch

Rotisserie chicken, bacon, shredded cheddar, lettuce, ranch dressing, herb & garlic tortilla

Smoked Turkey

Smoked turkey, cheddar cheese, lettuce, tomato, dijon aoli, herb & garlic tortilla

Loaded Veggie *vegan*

Spinach, carrots, cucumber, red bell peppers, hummus, herb & garlic tortilla

Buffalo Chicken

Rotisserie chicken, romaine, bleu cheese crumbles, buffalo sauce, herb & garlic tortilla

SANDWICHES

Served with condiments (gluten free roll available with advance notice)

Pastrami & Swiss

Smoked pastrami, swiss, dijon aoli, caramelized onions

Italian

Turkey, ham, salami, provolone, lettuce, Italian dressing

Turkey Bacon Club

Smoked turkey, ham, bacon, swiss cheese, lettuce,

Ham & Cheddar

Smoked ham, cheddar cheese, lettuce, pickles, onion, mustard aoli

Caprese

Mozzarella, tomatoes, balsamic reduction, basil pesto aoli (contains garlic & onions)

LUNCH PAGE 3

WORKING LUNCH

\$35 per person

Minimum 15 people; maximum 50 people.
Available outside of your meeting room; \$480 setup fee applies.

DELI PLATTER

- Assorted deli meats and cheeses
- Egg salad
- Fresh fruit salad
- Cucumber salad
- Kettle chips
- Assorted breads
(gluten free available upon prior request)
- Chef's choice dessert

PARFECTO PIZZAS

Gluten free crust available upon prior request

- Choose up to 3 Perfecto Pizza flavors
(inquire for specialty options)
- Penne pasta salad
- Caesar salad
- Garlic bread
- Chef's choice dessert

BURRITO BOWL

- Cilantro rice
- Marinated grilled chicken breasts
- Romaine
- Corn & flour soft tortillas
- Roasted corn & poblano peppers
- Avocado
- Sour cream
- Pico de gallo
- Cheese
- Salsa
- Chipotle ranch dressing
- Chef's choice dessert

BUILD-YOUR-OWN POWER BOWL

- Marinated chicken
- Quinoa
- Kale
- Chickpeas
- Cherry tomatoes
- Cucumber
- Feta
- Red onion
- Kalamata olives
- Green goddess dressing
- Chef's choice dessert

Add Blackened Shrimp or Salmon +\$10/person

THE LAGOON

- Coleslaw
- Grilled hamburgers
- Impossible veggie burgers
(available upon prior request)
- Chicken sliders
- Kettle chips
- Condiment selection
- Roasted red pepper aioli
- Dijon aioli
- Chef's choice dessert



RECEPTION CANAPÉS

Three dozen minimum per selection

May be displayed for a maximum of 1 1/2 hours.

Butler passing \$60 per item. *Indicates passable items. Butler service pricing is based on 20 minutes of passing; after that time, hors d'oeuvres are displayed

COLD

- | | |
|--|--|
| <p>*Caprese Skewers <i>gf</i>..... \$31/dz
Basil, mozzarella, tomato, balsamic reduction, fleur de sel</p> <p>*Fig & Prosciutto Crostini with Honey\$32/dz
Toasted baguette, fig compote, prosciutto, ricotta, hot honey</p> <p>*Smoked Salmon & Cream Cheese Crostini..... \$42/dz
Cold-smoked salmon, roasted garlic cream cheese, caper, onion, lemon zest</p> <p>*Jumbo Shrimp Cocktail Cups <i>gf/df</i>.....\$41/dz
Jumbo shrimp, Zesty cocktail sauce, lemon wedge</p> <p>*Goat Cheese & Fig Crostini.....\$36/dz
Toasted baguette, Roasted garlic goat cheese, fig compote, micro greens</p> <p>*Roasted Red Pepper Hummus Bites.....\$35/dz
Naan bread, roasted red pepper hummus, olive oil, feta, micro greens</p> <p>Charcuterie Cones.....\$40/dz
Italian cured meats, cheese, olives, grissini</p> <p>Handmade Spring Rolls.....\$57/dz
Shrimp, fresh vegetables, ponzo and peanut sauce</p> | <p>*Crab Cucumber Rounds <i>gf</i>..... \$48/dz
Lump crab meat, lemon, sriracha, fresh herbs, lime juice, diced bell pepper on a cucumber round</p> <p>*Bruschetta Crisps.....\$28/dz
Toasted baguette, Madden's bruschetta mix, balsamic drizzle, feta, basil chiffonade, fleur de sel</p> <p>*Feta & Olive Tapenade..... \$30/dz
Toasted baguette, olive tapenade, crumbled feta, micro greens</p> <p>*Brie & Mango Chutney \$30/dz
Toasted baguette, creamy brie, mango chutney, micro greens, fleur de sel</p> <p>Brie with Strawberries & Prosciutto\$32/dz
Toasted baguette, creamy brie, fresh sliced strawberries, prosciutto, honey drizzle</p> <p>Trio of Deviled Eggs <i>gf</i>.....\$36/dz
Trio of chipotle, bacon ranch, and classic deviled eggs</p> <p>*Antipasto Skewers <i>gf</i>.....\$34/dz
Salami, sun-dried tomato, Kalamata olive, pepperoncini, artichoke, mozzarella ball</p> |
|--|--|

RECEPTION CANAPÉS PAGE 2

Three dozen minimum per selection.

May be displayed for a maximum of 1 1/2 hours. Hot items are not passable.

HOT

Chicken Satay <i>gf/df</i> \$48/dz Grilled chicken skewers, Thai peanut drizzle	Bacon Wrapped Dates <i>gf</i> \$33/dz Bleu cheese stuffed dates, bacon
Duck Confit Baguette Crostinis \$64/dz Toasted baguette, shredded duck confit, gorgonzola, microgreens, hot honey drizzle	Bacon Wrapped Scallops <i>gf/df</i> \$78/dz Scallops, bacon
Steak & Gorgonzola <i>gf</i> \$50/dz Steak, crumbled gorgonzola, microgreens, balsamic drizzle, fleur de sel, toasted baguette	Kielbasa Bacon Cups <i>gf</i> \$48/dz Kielbasa sausage, wrapped with bacon, stuffed with cream cheese
Buffalo Chicken & Bleu Cheese Crostinis \$36/dz Toasted baguette, shredded rotisserie chicken, buffalo sauce, crumbled bleu cheese, green onion	Coconut Chicken Fingers <i>df</i> \$49/dz Coconut chicken fingers, spicy szechuan orange sauce
Pork Belly Cubes <i>gf/df</i> \$46/dz Braised pork belly, housin ginger sauce, sesame seeds and scallions	Walleye Fingers \$63/dz Walleye fingers, remoulade
	Chicken Wings <i>gf/df</i> \$39/dz Choose from: Buffalo, BBQ, rotisserie rub

DISPLAYED SPECIALTIES

Priced per person | Minimum of 15 guests

International Cheese Display \$21 Premium domestic & international cheeses including blue-veined, herbed, smoked, aged, soft & hard varieties, assorted crackers	Smoked Salmon \$26 Honey-cured Atlantic smoked salmon, capers, egg, lemons, red onion, garlic crostini, assorted crackers
Vegetable Crudité \$13 Array of crisp garden vegetables, buttermilk ranch dip	Charcuterie \$24 Selection of three Minnesota & Wisconsin cheeses, speck, prosciutto, gin & juice salami, bresaola, dried fruit, assorted crackers & rolls
Bruschetta \$18 Grilled crostini, balsamic tomato basil, fresh mozzarella	Vegetarian Sushi \$24 Nori sheet filled with rice, avocado, carrots, cucumber, and red pepper. Served with Ponzu sauce

DIPS

Served with a variety of crostini, flatbread, crackers & house-made blue corn chips.

Gluten free crackers available with advance notice.

Choose 1 \$11 per person | Choose 2 \$13 per person | Choose 3 \$16 per person

CHILLED

Traditional Salsa
Regular Hummus
Roasted Red Pepper Hummus
Minnesota Ham & Pickle Dip
Guacamole

WARM

Con Queso
Brie & Berry Compote
Crab Dip
Spinach & Artichoke Dip
Buffalo Chicken Dip



DINNER

PLATED DINNERS

Includes: salad, fresh-baked bread, entrée(s), artisan vegetable blend & side.

A minimum of 20 people is required for plated dinners.
Private dining fees apply, included for meal plan guests unless otherwise noted.

ENTREES

Choose One Protein and One Vegetarian/Vegan Option | +\$8/person when offering a choice of entrées
Multiple entrées are not available in Town Hall

CHICKEN ENTREES

Lemon Baked Airline Chicken *gf*..... \$49/person
Balsamic glaze, herbal lemon cream

Chicken Florentine *gf* \$49/person
Seared chicken with mushrooms, garlic and spinach in a Dijon Mornay sauce

Chicken Oscar \$53/person
Chicken breast topped with a crab cake, asparagus and hollandaise sauce

PORK ENTREES

House Smoked Pork Tenderloin *gf*\$47/person
8oz pork tenderloin topped with dijon maple demi

BBQ Baby Back Ribs *gf*..... \$47/person
Half rack house smoked ribs with bacon bourbon BBQ sauce

BEEF ENTREES

8oz Top Sirloin *gf* \$55/person
Mushrooms, onions, peppercorn demi

Braised Beef Short Rib *gf* \$55/person
Red wine braised short rib with pearl onion

12 oz Grilled New York Strip *gf*\$76/person
Roasted garlic herb butter +\$12 for meal plan guests

FISH ENTREES

Red Snapper Piccata *gf*..... \$52/person
Pancetta, lemon beurre blanc, oven roasted capers

Oven Roasted Walleye *gf*..... \$55/person
with chipotle remoulade

Honey Ginger Glazed Salmon *gf*..... \$52/person
Honey ginger glaze

VEGETARIAN/VEGAN ENTREES

Kebobs *gf/vegan* \$45/person
Grilled kebobs of yellow squash, bell pepper, zucchini, tomato, red pepper coulis on a bed of quinoa chickpea pilaf

Creamy Sundried Tomato Pasta *vegan* \$48/person
Al dente pasta in a creamy tomato sauce with garlic fresh herbs and arugula

Roasted Cauliflower *gf/df/vegan*..... \$45/person
Served on a bed of quinoa with red pepper coulis sauce

Marinated Grilled Portabella Mushroom..... \$45/person
gf/df/vegan
Served on a bed of lemon stir fry rice with balsamic drizzle

Coconut Chickapea & Sweet Potato Curry..... \$45/person
gf/df/vegan
Vegetable blend with chickapea and sweet potato bites sautéed in a curry coconut sauce

DINNER PAGE 2

PLATED DINNERS (CONTINUED)

DUET ENTREES

Choose two entrées \$65 | +\$8 for package guests

4oz Honey Ginger Glazed Salmon *gf*

6oz Top Sirloin *gf*
with peppercorn demi glaze

6oz Hanger Steak *gf*
with bleu cheese, demi

4oz Broiled Shrimp Skewer *gf*
with chipotle coconut sweet lime sauce

4oz Seared Chicken Thighs *gf*
with mornay sauce

4 oz Oven Roasted Walleye *gf*
with chipotle remoulade

SALADS

Choose One

Madden's House Salad *gf*

Mesclun greens, walnuts, raisins, feta, raspberry vinaigrette

Caesar Salad

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

Garden Salad *gf*

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

SIDES

Choose One

Wild Rice Pilaf

Roasted Baby Red Potatoes

Smoked Gouda Mashed Potatoes

Au Gratin Pave

Roasted Sweet Potatoes

GOURMET VEGETABLES

Upgrade from artisan vegetable blend

Roasted Asparagus +\$4/person

Bacon Balsamic Brussels Sprouts \$5/person

Maple Roasted Green Top Carrots \$4/person

KIDS AGES 4-12

\$23/child | Includes a fruit skewer

Macaroni & Cheese

Chicken Strips & French Fries

Cheeseburger & French Fries

*Gluten free bun available with advance notice

DINNER PAGE 3

DINNER BUFFETS

\$63/person | Included for meal plan guests

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.

ENTREES

Choose Two

Chicken Marsala *gf*

Marsala wine and mushroom demi-glace

Chicken Piccata *gf*

Lemon caper butter sauce, grilled lemon wheel, parsley

Blackened Cajun Chicken *gf*

Roasted red pepper cream sauce, sweet corn relish

Grilled Hanger Steak *gf*

Chimichurri, grilled green onions

Braised Short Rib *gf*

Wine demi, roasted pearl onions

Peppercorn Crusted Steak Tips

Cognac peppercorn cream chive oil drizzle

Southwest Mahi Mahi *gf*

Roasted poblano cream, charred corn and black bean salsa

Peg Madden's Herb and Parsley Seared Walleye

Lemon garlic herb cream sauce, roasted cherry tomato

Smoked Pork Tenderloin *gf/df*

Bourbon sauce

Chicken Florentine *gf*

Seared chicken breast, mushrooms, spinach, garlic,
Dijon mornay sauce

Smoked Pork Chop *gf*

Topped with fruit chutney

BBQ Pork Ribs *gf*

Bacon bourbon BBQ

Red Snapper Piccata *gf*

Pancetta, lemon beurre blanc, capers, oven-roasted cherry
tomatoes

BUFFET ENHANCEMENTS

priced per person

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

CARVING STATION

Smoked Turkey\$15/person

Honey Glazed Ham.....\$15/person

House Roasted Pork Loin.....\$15/person

NY Strip Steak.....Market

Beef TenderloinMarket

Prime RibMarket

Steamship Roast Beef*Market

*Requires 2 week notice

VEGETABLES

Choose One

Roasted Seasonal Vegetables *gf/df*

Carrots, cauliflower, broccoli, Brussels sprouts, tossed in
citrus herb vinaigrette.

Grilled Asparagus with Lemon Butter *gf*

Honey-Glazed Green Top Carrots *gf/df*

Maple balsamic, roasted Brussels sprouts with bacon

Roasted Brussels Sprouts & Sweet Potatoes with Herbs *gf/df*

Roasted Carrots and Parsnips with Butter & Herbs *gf*

Seasonal Vegetable Blend *gf/df*

Roasted Bacon Brussels Sprouts *gf/df*

DINNER PAGE 4

DINNER BUFFETS (CONTINUED)

STARCHES

Choose One

Roasted Garlic Mashed Potatoes *gf*
Herb Roasted Fingerling Potatoes *gf*
Wild Rice Mushroom Pilaf *gf*
Roasted Red Potatoes with Rosemary & Sea Salt
Scalloped Potatoes
Wild Rice Pilaf *gf/df*
Smoked Gouda Mashed Potatoes *gf*
House-Made Au Gratin Potatoes *gf*
Four Cheese Mac

VEGAN

(Choose one to be served plated)

Roasted Cauliflower *gf/df*
Served on a bed of quinoa with red pepper coulis sauce
Marinated Grilled Portabella Mushroom *gf/df*
Served on a bed of lemon stir fry rice with balsamic drizzle
Coconut Chickpea & Sweet Potato Curry *gf/df*
Vegetable blend with chickpea and sweet potato bites
sautéed in a curry coconut sauce

SALADS

Choose Two

COMPOSED SALADS

Italian Pasta Salad *gf/df*
Pasta, artichoke, peppers, onions, tomato, pepperoni & Italian vinaigrette
Caprese *gf*
Sliced heirloom tomatoes, fresh mozzarella, fresh basil, red onion, balsamic dressing
Cucumber Salad *gf/df*
Red onion, red pepper, red wine vinaigrette
Cauliflower Bleu Cheese *gf*
Cauliflower, green onion and bacon in a bleu cheese dressing sauce
Roasted Beet *gf*
Spinach greens, feta cheese, tomatoes, avocado, grapefruit, orange segments, candied pecans, dill lemon vinaigrette
Broccoli Raisin *gf*
Broccoli, bacon, onion, raisins, and sunflower seeds in a red wine mayo vinaigrette sauce

DECONSTRUCTED GREEN SALADS

Garden Salad *gf*
Mixed greens, cucumbers, tomatoes, red onions, carrots, ranch & balsamic dressing
Madden's House Salad *gf*
Mesclun greens, walnuts, raisins, feta, raspberry vinaigrette
Caesar Salad
Romaine, parmesan cheese, Kalamata olives, croutons, Caesar dressing

DINNER PAGE 5

CHEF ATTENDED & DISPLAY STATIONS

Choose a minimum of four different stations to create a meal. Requires a minimum of 50 people.

Private dining fee \$600-\$1200 based on location.

*Indicates chef-attended station, +\$120 per station

CARVING STATION* *gf*

Smoked Turkey \$25/person

Honey Glazed Ham..... \$25/person

Roasted Pork Loin..... \$26/person

Smoked Brisket..... \$32/person

Rotisserie Chicken..... \$20/person

Beef Tenderloin Market

Prime Rib Market

Steamship Roast Beef* Market

**Requires 2 week notice*

Louisiana Seafood Boil..... Market

SALAD STATION *gf*..... \$21/person

Roasted Beet Salad

Italian Vegetable Salad

Build-Your-Own Salad

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

STIR FRY STATION* *gf*

Vegetable Stir Fry \$26/person

With Shrimp \$32.50/person

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

MAC & CHEESE BAR..... \$18/person

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

PASTA STATION* \$26/person

Add shrimp \$32.50/person

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

Gluten-free pasta available upon prior request

SWEET POTATO BAR *gf* \$17/person

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

MASHED OR BAKED POTATO BAR *gf*.... \$18/person

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

Add beef tips with mushroom sauce +\$20/person

DINNER PAGE 6

THE PAVILION

\$77/person | +\$10 upcharge for meal plan guests

All cookouts include lemonade, water and baked bread. Cookouts may be displayed for a maximum of 1- 1 1/2 hours. Minimum of 40 people required, based on availability. Pavilion rental fee \$1,800. No backup space provided.

PROTEINS

Choose Two | + \$12/person for 3rd option

FROM THE ROTISSERIE

Whole Turkey House-seasoned with cranberry BBQ sauce

Whole Marinated Chicken with Jerk & BBQ sauces

Pork Ribs with House-made BBQ Sauce

Suckling Pig* with Carolina & Raspberry Chipotle Sauces

**market price, requires 3 week notice*

FROM THE SMOKER

Pork Tenderloin with Bourbon Sauce

Beef Brisket with House-made BBQ Sauce & Horseradish

Prime Rib* with Au Jus and Horseradish

**market price*

FROM THE GRILL

6oz Top Sirloin with Mushrooms & Onions

Red Snapper Fillet with Creamy Creole Sauce

Sea Bass with Lemon Caper Beurre Blanc

Wood Plank Smoked Salmon with Honey Ginger Glaze

Shrimp Skewers with Sweet Coconut Lime Chili Sauce

Shrimp, Mussel & Andouille Paella with Saffron Rice, Broccoli, Onions, Peppers & Peas

Porterhouse Pork Chop with Mushroom Demi-glaze

ENHANCEMENT

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

KIDS AGES 4-12

\$23/child | Includes a fruit skewer

Macaroni & Cheese

Chicken Strips & Potato Wedges

DECONSTRUCTED GREEN SALADS

Choose One

Madden's House Salad

Garden Salad

Caesar Salad

COMPOSED SALADS

Choose One

Cauliflower Bleu Cheese Salad

Broccoli Raisin Salad

Roasted Corn Salad

Cucumber Salad

Roasted Beet Salad

Fresh Fruit

Potato Salad

SIDE DISH ACCOMPANIMENT

Choose Two

Roasted Parmesan Fingerling Potatoes

House-Made Au Gratin Potatoes

Smoked Gouda Mashed Potatoes

Fiesta Street Corn

Bacon Balsamic Brussels Sprouts

Artisan Fresh Vegetable Blend

Four Cheese Mac

VEGAN

Choose one to be served plated

Roasted Cauliflower

Served on a bed of quinoa with red pepper coulis sauce

Marinated Grilled Portabella Mushroom

Served on a bed of lemon stir fry rice with balsamic drizzle

Additional Side, Green or Composed Salad +\$6/person

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 \$90/hour/staff. * Shots are not permitted on private bars

PRIVATE BAR MINIMUMS

First hour.....\$500/bartender
Each additional hour.....\$260/bartender

CLASSIC BAR.....\$10.50-\$13/cocktail

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Captain Morgan Spiced Rum
- Crown Apple
- Jameson Irish Whiskey
- Jack Daniel's Whiskey
- Crown Royal Whiskey
- Bullet Bourbon

SPECIAL REQUESTS.....\$13-\$15.50/cocktail

These items can be added to the Classic bar with advance notice:

- Grey Goose Vodka
- Kettle One Vodka
- Bombay Sapphire Gin
- Hendrick's Gin
- Maker's Mark Bourbon
- Johnnie Walker Black Scotch
- Baileys Irish Cream
- Kahlua
- Johnnie Walker Red
- EJ Brandy
- Bulleit Rye
- El Jimador- Tequila

BEER.....\$7.75-\$10.50/can

A selection of domestic, Minnesota Craft Beers and a variety of seltzers.

HOUSE WINE

By the Glass.....\$10.50/glass
Wine Pour with Dinner\$36/bottle
Excelsior Chardonnay
Excelsior Cabernet
Pinot Project Pinot Noir
Krus Pinot Grigio
Wycliff Brut

WINE UPGRADES.....\$15.50/glass

The Resort's wine list has additional wines by the glass that can be substituted for one or more of the standard house wine selections. A **maximum of four wines** may be offered by the glass at an event.

- Daou Cabernet
- Ken Wright Cellers Pinot Noir
- Pighin Friuli Pinot Grigio
- Trefethen Eshcol Chardonnay

N/A CANNED MOCKTAILS.....\$10.50 per can

- N/A Gin & Tonic
- N/A Mojito
- N/A Mai Tai

SIGNATURE COCKTAIL/MOCKTAIL

Specialty cocktails/mocktails will be priced individually and are not included in any bar package.

Mocktails.....\$10.50
Cocktails with Spirit of Choice.....\$15.50

Strawberry Basil Smash

Strawberries, fresh basil, simple syrup, topped with limonata

Spicy Margita

Madden's house blend margarita mix, muddled jalapeno

Mojito

Fresh lime juice, honey infused simple syrup, muddled mint, sparkling water

BEER & WINE PACKAGE

\$23.50/person/hour
(available in full hour increments only)

BEER

- Coors Light
- Michelob Golden
- Modelo
- White Claw
- Specialty selection of Minnesota brews
- Non-alcoholic beer available upon request*

WINES

Includes 2 reds and 2 whites (selection subject to change)

SPARKLING

Wyckliff Brut

N/A CANNED MOCKTAILS

N/A Gin & Tonic

N/A Mojito

N/A Mai Tai

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.

CRAFT SELECTIONS (16 gal keg)

Bemidji Brewing Blonde.....	\$650
Jack Pine Lone Wolf	\$650
Kona Big Wave	\$650
Lupulin Hooey	\$700
Modelo	\$650
Legalize Mulligans Elm Creek.....	\$700
Cali Squeeze.....	\$650
Bent Paddle 14 Degree	\$650
Bent Paddle Light Lager	\$650
Big Axe Blood Warrior	\$650

DOMESTIC SELECTIONS (16 gal keg)

Coors Light	\$600
Michelob Golden Light	\$600
Miller Lite	\$600
Leinenkugel Seasonal	\$600

SPECIALTY KEGS

For special requests, please ask about availability and pricing

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



DESSERTS

Madden's offers freshly made sweet treats from our own on-site Bakery. Select one of the following displays or consult with our Pastry Chef to create a customized display of desserts for your event. Most desserts are included for meal plan guests, elevated options will incur an additional charge per person.

PLATED DESSERTS

\$11/selection | Choose one flavor per section
Plated desserts only available at Town hall or Wilson Bay

Vanilla Cheesecake

Graham cracker crust, vanilla cheesecake, fresh mixed berries, and whipped chantilly cream

Baileys™ Chocolate Cake

Baileys™ Irish Cream chocolate cake, chocolate mousse

Triple Chocolate

Two chocolate layers with one white cake layer, chocolate and white chocolate mousse

Vanilla Chantilly Lemon Cake

Three layers of lemon velvet cake, lemon curd, vanilla Chantilly cream

Carrot Cake

Moist carrot cake, maple cream cheese frosting, maple pecan glaze

Irish Tea Cake

Irish spongy vanilla cake, topped with mascarpone whipped cream and fresh berries

Tres Leches Cake

Moist tres leches cake, whipped cream, and topped with fresh berries

Apple Tarte Tatin

Caramelized apple tart, with vanilla bean creme anglaise, and crumble

Salted Caramel Panna Cotta

Creamy caramel panna cotta on top of a shortbread crust

Tiramisu

Layers of ladyfinger sponge cake soaked in espresso, with a sweet mascarpone cream

DESSERT STATIONS

S'MORES STATION

\$13/person

Marshmallows, graham crackers, Hershey bars, peanut butter cups, Andes mints, Oreo

CREPES STATION

\$13/person

Crepes, Nutella, strawberries, banana, blueberries, raspberries, peanut butter, lemon curd, mini chocolate chips, Chantilly cream

DESSERTS PAGE 2

DISPLAYED DESSERTS

Choose up to three items total

CUPCAKE DISPLAY

\$10/person

Strawberries & Cream

White cake, white chocolate whipped ganache, with a strawberry filling

Wedding Cake

White almond cake, vanilla Swiss meringue, topped with candied almonds

Red Velvet

Red velvet cake, cream cheese frosting, & cake crumb topping

Baileys™ Chocolate Cake

Baileys™ chocolate cake, chocolate mousse

Lemon Raspberry

Lemon velvet cake, raspberry mousse filling, Swiss meringue buttercream, and candied lemon peel

Peanut Butter Cup

Peanut butter cake, chocolate ganache, crushed peanut butter cups

White Chocolate Mocha

White chocolate mocha cake, espresso Swiss meringue buttercream, chocolate espresso bean, white chocolate curls

Cookie Overload

Vanilla chocolate chip cake, raw cookie dough filling, Swiss meringue buttercream & mini chocolate chip cookie

Carrot Cake

Carrot cake, maple cream cheese icing, toasted pecans

Honey Lavender Vanilla

Vanilla cake with a hint of honey and lavender, and a honey Swiss meringue buttercream

Dirty Chai Vanilla

Vanilla cake infused with chai, paired with an espresso Swiss meringue buttercream

Salted Caramel Mocha

Chocolate cake with espresso and a salted caramel Swiss meringue buttercream

COOKIES

\$7/person

Chocolate Chip
Peanut Butter
Monster
Oatmeal Raisin
Snickerdoodle
Double Chocolate Chip

DESSERT SHOOTERS

\$12/person

Chocolate Hazelnut Mousse
Tiramisu
Tres Leches
Biscoff Cheesecake
Strawberry Shortcake
Banoffee-Banana and Dulce de Leche

MINI CHEESECAKE

\$12/person

Vanilla Topped with Fresh Berries
Strawberry Crumble
Peanut Butter Cup
Espresso Martini
Apple Crumble
Pumpkin Swirl
Chocolate Overload
Key Lime

MACARON DISPLAY *gf*

\$8/person

Vanilla Bean
Coconut Mocha
Raspberry
Strawberry
Blueberry
Pistachio
Lemon
Tea & Honey
Salted Caramel
Chocolate
Matcha

GOURMET BARS

\$7/person

Brownies
Chocolate Chip
Lemon Crumb
S'mores
Raspberry Crumble
Chocolate Chunk Blondies
Peanut Butter Toffee Chocolate
Chunk
Raspberry Lemonade Cheesecake
Pumpkin Bars
Peanut Butter Rice Krispies *gf*
7-layer *gf*

MINI TARTS

\$11/person

Mixed Berry
Lemon Meringue
S'mores
Key Lime
Apple Hazelnut
Blueberry
Passion Fruit & Chocolate
Lemon-Mint with Berries
Creme Brulee
Strawberry
Chocolate Salted Caramel

AUDIO VISUAL & MEETING SERVICES



AUDIO VISUAL

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	\$400/day
85" Flat Screen (Olson Board Room).....	\$225/day
65" Flat Screen (On cart).....	\$195/day
65" Flat Screen (On cart) (Wilson Bay & Pavilion).....	\$315/day
65" Dual Flat Screen (Wall mount) (Sibley).....	\$250/day
Laptop Dongle (Mac or mini USB to HDMI).....	\$35/set up
HDMI Hook Up (where available).....	N/C
Video Conference Owl	\$260/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).....	\$60/hour
Individual Power Hook-up in Meeting Room (up to 30 ppl).....	\$5/person
Laptop Computer	\$290/day
Screen (4:3 portable)	\$80/set up
Screen (16:9 portable)	\$130/set up
Laser Pointer/Wireless presenter	\$50/day
A/V stand/cart	\$130/set up
Includes VGA cord, power, sound	
Laptop or iPod Sound Hook Up	\$50/set up
Tri-pod or Flip chart Easels	\$25/set up
3M Post it® Flipchart Pad	\$65/unit
Includes stand & markers	
3 x 4 White board	\$50/set up
Includes stand & markers	
Self-Standing Podium	\$80/set up
Includes microphone	

Wireless Presenter & Dongle included with LCD & TV Rental

COMMUNICATIONS

Phone Line	\$72/installation*
with local & long distance dial out	
Direct Dial Phone Line	\$120/installation*
with dedicated number	
*Local and long distance charges will be assessed if incurred	
Speaker Phone (PolyCom)	\$72/day + line installation
Broadband Internet Service* (hardwire).....	\$120/day
Internet Hookups at Each Seat	Inquire
In addition to broadband internet fee listed above	

SOUND SYSTEMS /MICROPHONES

Hand-held Cordless	\$50/set up
Includes microphone stand	
Lavalier Cordless	\$50/set up
Microphone Table Stand	\$12/set up
Microphone Floor Stand	\$12/set up

PORTABLE MIXERS/PA SYSTEMS

Portable mixer, stand with microphone,	
iPod Hook Up, Speaker	\$230/day

EXHIBIT SPACE	\$100
Includes 8' banquet table (6' in Golf Villas), linens, chair, exhibit storage	
Electrical	\$70 per vendor
Additional Table	\$30 per table
Additional Chair	\$20 each
High Top Table	\$30 each
With black or white linen	

STAGING & RISERS

**Standard (8' x 16').....	\$265/set up
**Full (12' x 32').....	\$395/set up
Dance Floor (15 x 15).....	\$265/set up
Larger Dance Floors	Inquire
Podium Mic??	

**All stage setups include self-standing podium/mic

TEAMBUILDING ACTIVITIES



TEAMBUILDING

These group activities are designed to enhance teamwork through fun and interactive team building exercises. The goal is to increase the participants' understanding of team dynamics and to improve how the team works together.

MADDEN'S SIGNATURES

MADDEN'S OLYMPICS

For groups of 10-140

Groups are divided into teams to compete in a variety of classic Madden's activities like Axe Throwing, Shuffle Board, Lawn Bowling, Cornhole, or Croquet. Teams must work together to accumulate points for the overall standings.

Objectives: Communication, team work

Cost: Starting at \$400

View chart below for pricing based on group size

Length: 1-3 hrs

PRICING GUIDE

\$400 minimum

Up to 40 people.....	\$15/person
40-59	\$12.50/person
60-79	\$10/person
80-99	\$8.75/person
100+	\$8/person

AMAZING RACE

For groups of 10-140

Your group will star in its own Amazing Race with this exciting team-driven scavenger hunt. Once divided into teams, participants are given instructions to navigate a custom route. Along the way they'll hunt for clues, complete challenges, answer quiz questions, solve puzzles and more as they race to cross the finish line first.

Objectives: Communication, team work, critical thinking, time management, leadership

Cost: Starting at \$600

View chart below for pricing based on group size

Length: 1-3 hrs

PRICING GUIDE

\$600 minimum

Up to 40 people.....	\$25/person
40-59	\$22.50/person
60-79	\$20/person
80-99	\$18.75/person
100+	\$18/person

ACTIVE ADVENTURES

AXE THROWING

For groups of 4-30

Teams compete against each other in several challenges designed to test aim and targeting skills. Points are awarded for each challenge and the team with the highest score at the end of the event is declared the winning team.

Objectives: Relationship building

Cost: \$20 per person

Length: 1-3 hrs

ARCHERY

For groups of up to 10

Madden's 9-station archery course provides a challenging and scenic adventure for both beginners and seasoned archers.

Objectives: Relationship building

Cost: Starting at \$200

Length: 1-2 hrs

TRAPSHOOTING

For groups of 5-15

Try something new and different! If you've never had the opportunity, our expert instructors will teach you everything you'll need to know to learn to enjoy this popular sport. Teams compete against each other in several challenges designed to test aim and targeting skills. Points are awarded for each challenge and the team with the highest score at the end of the event is declared the winning team.

Objectives: Relationship building

Cost: \$60 per person

Length: 1-3 hrs

TEAMBUILDING PAGE 2

CASUAL CONNECTIONS

YARD GAMES

For groups of any size

Yard Games offer a low-pressure, high-engagement way for groups to connect. Designed for all group sizes, these interactive outdoor games encourage communication, collaboration, and strategic thinking—making them ideal for both structured team-building and casual downtime.

Choose from:

- Bags/ Cornhole
- Giant Yard Pong
- Koob
- Ladder Golf
- Yardzee
- Giant Jenga
- Hammerschlagen
- Kan Jam
- Spike Ball

Objectives: Communication, team work, critical thinking, time management, leadership

Cost: \$80/game / Choose 3, get one FREE

Length: 1-2 hrs

MINUTE TO WIN IT GAMES

For groups of any size

\$200

Choose your games and make your own competition. Break up into teams and who ever can complete the challenges the fastest is the winner. Can accommodate special requests.

Choose from:

- Caddy stack
- Suck It Up
- Separation Anxiety
- See planner the full list
- Cookie Crawl
- Noodling Around
- & more!

Objectives: Communication, team work, critical thinking, time management, leadership

Cost: Starting at \$200

Length: 1-2 hrs

PHOTO SCAVENGER HUNT

For groups of 10-100

Teams compete against each other in a resort-wide photo scavenger hunt. Hunt can include up to 20 items.

Objectives: Communication, team work, critical thinking, time management, leadership

Cost: \$200

Length: 1-2 hrs

TOURNAMENTS

For groups of any size

Keep it casual, with a little bit of friendly competition! Choose one or multiple of the tournaments down below for your group to enjoy. Madden's team will guide everyone through the rules of the games.

Choose from:

- Pickleball
- Corn Hole
- Lawn Bowling
- Croquet

Cost: \$200

Objectives: Relationship building, teamwork

Length: 1-2 hrs

AFTER-HOURS ACTIVITIES

For groups of any size

After-Hours Activities offer the perfect way to unwind and connect once the day's meetings or events wrap up. These casual, crowd-pleasing experiences create space for conversation, laughter, and relationship building in a relaxed, social setting.

Choose from:

- Bingo & Beverages
- Karaoke
- Family Feud
- Bags, Bonfire & Brews

Cost: \$125 equipment rental fee + \$200-\$400 room rental free + \$100 per hour

Objectives: Relationship building

Length: 1-2 hrs

TEAMBUILDING

FITNESS EXPERIENCES

MADDEN'S 5K

For groups of any size

Runs will begin at Madden's Tennis & Croquet Club and follow a route along the paved drive through the resort. Activity can be customized depending on group's fitness levels, itinerary, and goal.

Objectives: Relationship Building

Cost: Starting at \$200

Length: 1-5 hrs

BEACH BOOT CAMP

For groups of any size

Bootcamp is better on the beach! Join the team from Takedown Gym for a morning full-body workout on the shores of Gull Lake.

Objectives: Relationship Building

Cost: Starting at \$200

Length: 1-2 hrs

YOGA

For groups of 10-20

Join Treff Brock, RYT-200 and Ayurvedic Health Counselor, for a rejuvenating group yoga experience. Treff offers Vinyasa-based Yoga Flow, which links movement with breath to challenge and inspire growth, as well as Slow Flow Yoga, a gentler practice focused on strength, breathwork, and relaxation. Both classes are accessible to all levels and conclude with a calming Savasana.

Objectives: Relationship Building

Cost: Inquire for custom pricing based on group size

Length: 1-2 hrs

CUSTOMIZE YOUR EXPERIENCE!

RECREATION PASS

With a Recreation Pass, guests get access to activities like lawn games at The Tennis & Croquet Club, golf on the Social 9 (carts and clubs additional) and non-motorized watercraft at the Marina. It's the perfect way to add some fun, but at each attendee's own leisure.

Cost: Inquire for custom group pricing

CREATE YOUR OWN

Have an idea you want to bring to life, or looking to create something out-of-the-ordinary? Madden's Recreation Director will assist in developing activities specific to your groups' needs.

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/person, one way

DELIVERY SERVICES

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)

4-Seater	\$125 per day
6-Seater	\$200 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.

BONFIRES

Private Bonfire Setup	\$150 for 3 hours
S'mores & Roasting Sticks (min of 10ppl)	\$7/person
Roasting Sticks Only	\$18 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

SHIPPING

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. You must provide a shipping label
2. Obtain a SHIPPING CONTACT INFORMATION form from your Event Manager. Complete the form in its entirety.
3. Pack, seal and label all materials and attach the SHIPPING CONTACT INFORMATION form.
4. Notify your Event Manager when all materials are ready for shipping and if you have made the pick up arrangements.

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.

SHIPPING CONTACT INFORMATION

Date: _____

CONTACT INFORMATION

Your Name: _____

Conference Attended: _____

Address: _____

City: _____ State: _____ ZIP: _____

Phone: _____

SHIP VIA:

UPS

FedEx

USPS

Other: _____

Number of Packages: _____

Location of items at this time: _____

Description of packages:

POLICIES & GUIDELINES PAGE 1

AGENDA

A tentative 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.

Initial | Date

DEPOSITS AND PAYMENTS

A deposit of 50% of anticipated revenue is due with contract to guarantee the event. 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 as outlined in your contract. Credit card payments may be made by calling Jean Pettis directly at 218-855-5954. A summary of the charges will be emailed to the group within 30 days of departure. All master account charges not paid within thirty (30) days of the billing date will bear interest at the lower rate 1.5% per month, compounded monthly, if permissible by law, or the highest rate permissible by law.

Initial | Date

MASTER ACCOUNTS

A Master Account is a primary account established for a group, company, or event to centrally manage reservations, charges, and billing related to multiple guest rooms or services.

Initial | Date

The Master Account may be used to:

- Consolidate room charges, taxes, and approved incidentals for a group or event
- Link multiple individual guest reservations to a single billing account
- Provide centralized invoicing and payment for authorized charges
- Enable reporting and reconciliation of group-related expenses

Individual guest accounts may still be maintained for personal charges not designated to the Master Account. Only charges specifically authorized by the Master Account Holder will be applied to the Master Account.

The Master Account Holder is responsible for payment of all charges posted to the Master Account and for communicating approved billing arrangements to guests and the property in advance.

TAXES

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

Initial | Date

BILLING

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.

Initial | Date

POLICIES & GUIDELINES PAGE 2

PRE-EVENT ACTIVITY

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 on availability.

Initial | Date

ROOMING LIST

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/Event Manager by the deadline outlined on your contract. Attrition fees (if applicable) will be charged upon final billing. Cancellations made after the attrition deadline will be charged at the full contracted rate.

Initial | Date

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 | Date

FINAL DETAIL OF EVENTS

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 will be assessed if information is not received or changes are made after the ten day 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. **Events will not move forward without a signed Banquet Event Order and must be received prior to arrival.** (Activities such as teambuilding events, golf, spa, and marina rentals will be posted directly to your account and will not appear on a BEO unless catering is ordered.)

Initial | Date

CHANGES

Each change received post deadline is subject to a \$100 reprocessing fee. Final billing will be based on the guarantee or the actual number of guests served, whichever is greater. With changes pertaining to catering, the chef reserves the right to make substitutions.

Initial | Date

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 and 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 \$480-\$1800 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.

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FUNCTION SPACE

No materials may be taped, nailed or affixed to walls, furniture, or fixtures of the resort. Group acknowledges responsibility to repair any damages caused by failure to comply. Madden's management must approve all signage prior to being displayed in public spaces.

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POLICIES & GUIDELINES PAGE 3

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. Food cannot be displayed more than 2 hours. 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 \$4.80 per 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 11:45pm. 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

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.

DINING RESERVATION GUIDELINES

Parties of 20-29 may create a reservation where they can dine together and will be broken into 2-3 tables. Parties 30+ will be directed to work with a planner to arrange dining options. The planner will then work with the Food & Beverage team to execute and provide the best guest experience. Applies to Fairways and Mission Point only. Private spaces are based on availability and will incur a fee of \$300.

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.

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NOISE ORDINANCE

Outdoor entertainment (including bands, DJs, 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.

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GRATUITY GUIDELINES

Gratuity is not included in any package plans. An 18% gratuity for restaurant charges (groups of 10 or more dining together) posted to your master account will automatically be applied to the food and beverage, not included in your meal package. Gratuities for package meals, guest service staff, housekeeping, forecaddies, and other service staff (such as recreation or marina) may be given at your discretion.

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