



# 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.



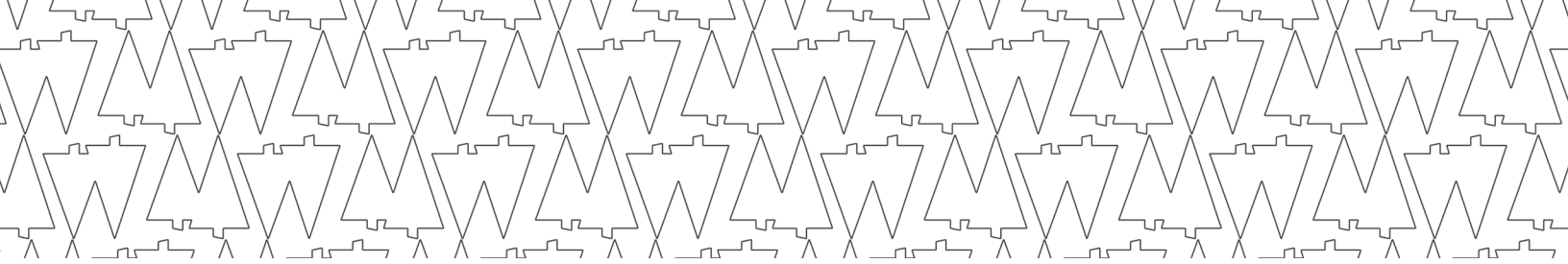
Cameron & Tia

### 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.

Information is subject to change without notice.



# CULINARY





# 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
- Toast Station
- 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. Setup 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

Information is subject to change without notice



# 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 sandwich 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/each  
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 Kebab** .....\$48/dz

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

Information is subject to change without notice

# SNACKS & REFRESHMENTS | PAGE 2

## SWEETS

Pastries.....	\$38/dz	Protein Balls.....	\$38/dz
Muffins.....	\$38/dz	CLIF Bars.....	\$54/dz
Scones.....	\$38/dz	Greek Yogurt.....	\$/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 carafe	
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

Information is subject to change without notice



# 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
- 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

Information is subject to change without notice

# 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 aioli, 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 aioli, caramelized onions

#### **Italian**

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

#### **Turkey Bacon Club**

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

#### **Ham & Cheddar**

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

#### **Caprese**

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

Information is subject to change without notice

# 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

Information is subject to change without notice.



# 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

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

Information is subject to change without notice

# 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

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

## DISPLAYED SPECIALTIES

Priced per person | Minimum of 15 guests

<b>International Cheese Display</b> ..... \$21 Premium domestic & international cheeses including blue-veined, herbed, smoked, aged, soft & hard varieties, assorted crackers	<b>Smoked Salmon</b> ..... \$26 Honey-cured Atlantic smoked salmon, capers, egg, lemons, red onion, garlic crostini, assorted crackers
<b>Vegetable Crudité</b> <i>gf</i> ..... \$13 Array of crisp garden vegetables, buttermilk ranch dip	<b>Charcuterie</b> ..... \$24 Selection of three Minnesota & Wisconsin cheeses, speck, prosciutto, gin & juice salami, bresaola, dried fruit, assorted crackers & rolls
<b>Bruschetta</b> ..... \$18 Grilled crostini, balsamic tomato basil, fresh mozzarella	<b>Vegetarian Sushi</b> <i>gf</i> ..... \$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

Information is subject to change without notice



# 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/df* .....\$47/person  
8oz pork tenderloin topped with dijon maple demi

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

### BEEF ENTREES

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

**Braised Beef Short Rib** *gf/df* ..... \$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/df* ..... \$52/person  
Honey ginger glaze

### VEGETARIAN/VEGAN ENTREES

**Kebabs** *gf/df/vegan* ..... \$45/person  
Grilled kebabs 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 Chickpea & Sweet Potato Curry**..... \$45/person  
*gf/df/vegan*  
Vegetable blend with chickpea and sweet potato bites sautéed in a curry coconut sauce

Information is subject to change without notice

# DINNER PAGE 2

## PLATED DINNERS (CONTINUED)

### DUET ENTREES

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

**4oz Honey Ginger Glazed Salmon** *gf/df*

**6oz Top Sirloin** *gf/df*  
with peppercorn demi glaze

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

**4oz Broiled Shrimp Skewer** *gf/df*  
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, craisins, 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

Information is subject to change without 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*

Demi, bleu cheese, 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 Tenderloin .....Market

#### Prime Rib .....Market

#### Steamship Roast Beef\* .....Market

\*Requires 2 week notice

### VEGAN ENTREES

Choose one to be served plated

#### Roasted Cauliflower *gf/df*

Served on a bed of quinoa with red pepper coulis

#### 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

Information is subject to change without notice

# DINNER PAGE 4

## DINNER BUFFETS (CONTINUED)

### STARCHES

Choose One

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

### 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*
- 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*

### SALADS

Choose Two

#### COMPOSED SALADS

- Italian Pasta Salad** *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 creamy red wine vinaigrette

#### 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

Information is subject to change without notice.

# 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

*Information is subject to change without notice*

# DINNER PAGE 6

## THE PAVILION

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

All dinners include lemonade, water and baked bread. Dinners 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 Boil** .....Market 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

**Herb-Roasted 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

Information is subject to change without notice

# PRIVATE BAR SERVICE

We provide one bar per 100 people for a hosted bar 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 member. \* 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
- Jameson Irish Whiskey
- Jack Daniel's Whiskey
- Bulleit Bourbon
- El Jimador- Tequila

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

These items can be added to the Classic Bar with advance notice. Special request upgrades will replace Classic Bar items.

- 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
- Crown Royal
- Crown Apple

## 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 Margarita

Madden's house blend margarita mix, muddled jalapeno

### Mojito

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

Information is subject to change without notice.

# 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

Wycliff 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.*

Information is subject to change without notice.



# 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. All dessert options listed are included for meal plan guests.

## PLATED DESSERTS

\$9/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

### CRÊPES STATION

\$13/person | Requires Chef Attendant + \$120

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

Information is subject to change without notice

# DESSERTS PAGE 2

## DISPLAYED DESSERTS

\$9/person | Choose up to three items total

### CUPCAKE DISPLAY

#### 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

### GOURMET COOKIES

Chocolate Chip  
Peanut Butter  
Monster  
Oatmeal Raisin  
Snickerdoodle  
Double Chocolate Chip

### DESSERT SHOOTERS

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

### MINI CHEESECAKE

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

### MACARON DISPLAY *gf*

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

### GOURMET BARS

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

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

Information is subject to change without notice

# AUDIO VISUAL & MEETING SERVICES



Information is subject to change without notice.

# 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

<b>LCD 1024 x 768 XGA with VGA hook up</b> .....	\$400/day
<b>85" Flat Screen</b> (Olson Board Room).....	\$225/day
<b>65" Flat Screen</b> (On cart).....	\$195/day
<b>65" Flat Screen</b> (On cart) (Wilson Bay & Pavilion).....	\$315/day
<b>65" Dual Flat Screen</b> (Wall mount) (Sibley).....	\$250/day
<b>Laptop Dongle</b> (Mac or mini USB to HDMI).....	\$35/set up
<b>HDMI Hook Up</b> (where available).....	N/C
<b>Video Conference Owl</b> .....	\$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

<b>A/V Technician</b> (4 hour minimum).....	\$60/hour
<b>Individual Power Hook-up in Meeting Room</b> (up to 30 ppl).....	\$5/person
<b>Laptop Computer</b> .....	\$290/day
<b>Screen (4:3 portable)</b> .....	\$80/set up
<b>Screen (16:9 portable)</b> .....	\$130/set up
<b>Laser Pointer/Wireless presenter</b> .....	\$50/day
<b>A/V stand/cart</b> .....	\$130/set up
Includes VGA cord, power, sound	
<b>Laptop or iPod Sound Hook Up</b> .....	\$50/set up
<b>Tri-pod or Flip chart Easels</b> .....	\$25/set up
<b>3M Post it® Flipchart Pad</b> .....	\$65/unit
Includes stand & markers	
<b>3 x 4 White board</b> .....	\$50/set up
Includes stand & markers	
<b>Self-Standing Podium</b> .....	\$80/set up
Includes microphone	

## Wireless Presenter & Dongle included with LCD & TV Rental

## COMMUNICATIONS

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

## SOUND SYSTEMS /MICROPHONES

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

## PORTABLE MIXERS/PA SYSTEMS

Portable mixer, stand with microphone,	
<b>iPod Hook Up, Speaker</b> .....	\$230/day

<b>EXHIBIT SPACE</b> .....	\$100
Includes 8' banquet table (6' in Golf Villas), linens, chair, exhibit storage	

<b>Electrical</b> .....	\$70 per vendor
<b>Additional Table</b> .....	\$30 per table
<b>Additional Chair</b> .....	\$20 each
<b>High Top Table</b> .....	\$30 each
With black or white linen	

## STAGING & RISERS

<b>**Standard</b> (8' x 16').....	\$265/set up
<b>**Full</b> (12' x 32').....	\$395/set up
<b>Dance Floor</b> (15 x 15).....	\$265/set up
<b>Larger Dance Floors</b> .....	Inquire
<b>Self-Standing Podium</b> .....	\$80/set up
Includes microphone	

Information is subject to change without notice

# TEAMBUILDING ACTIVITIES



Information is subject to change without notice.

# 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

Information is subject to change without notice

# 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

Information is subject to change without notice

# 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.

Information is subject to change without notice

# 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.

**Shuttle To/From Brainerd Airport (BRD)**.....\$40/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

Information is subject to change without notice

# 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.

Information is subject to change without notice

# 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:

---

---

---

Information is subject to change without notice

# 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

Information is subject to change without notice.

# 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 fee starting at \$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.

Initial | Date

## 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.

Initial | Date

*Information is subject to change without notice.*

# 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.

Initial | Date

## 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.

Initial | Date

## GRATUITY GUIDELINES

**Gratuity is not included** in banquet pricing. Gratuity for all services is at your discretion. There is NOT an auto gratuity added to beverage or catering guaranteed on BEO's.

Initial | Date

*Information is subject to change without notice*