



2026
WEDDING
Planning Guide



Tim Larsen Photography



Your Dream Wedding Awaits!

Learn more and connect with Madden's Events Team online at maddens.com/weddings or email info@maddens.com



MARRY at MADDEN'S

MINNESOTA'S CLASSIC RESORT

Timeless Celebrations at Minnesota's Classic Resort

Madden's on Gull Lake is a romantic destination for classic Minnesota weddings in the Brainerd Lakes Area. With a premiere Gull Lake location on a secluded peninsula, Madden's offers a selection of venues that embrace the beauty of nature in Minnesota.



Tim Larsen Photography

2 LAKESIDE VENUES

For up to 250 guests

Say "I do" with the shimmer of Gull Lake as your backdrop. Madden's features two distinctive lakeside venues that both offer breathtaking views and unmistakable up north magic.

The Pavilion: A stunning open-air venue right on the water's edge

Wilson Bay: A serene, private setting framed by towering pines and panoramic lake views



ON-SITE ACCOMMODATIONS

So your guests can celebrate all weekend long!

At Madden's, your wedding isn't limited to one perfect day—it's a weekend to remember. With over 250 guest rooms, suites, and cottages nestled along the shores of Gull Lake, your celebration naturally extends beyond the ceremony. On-site accommodations mean everyone stays close to the heart of the celebration—no need to worry about travel or transportation when the evening winds down.

Plus, as the newlyweds, you'll receive a complimentary night in one of our suites!



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.

VENUES



THE PAVILION

An Elegant, Open-Air Event Venue with Gull Lake Views

The Pavilion is an upscale outdoor setting with fireplaces, natural stone columns, granite countertops and wood pergolas. The 10,000 sq ft event space sits on the sparkling shores of Gull Lake and offers a unique destination for wedding ceremonies and receptions that embraces the beauty of the surrounding nature. Available late spring through early fall, The Pavilion is the perfect destination for the outdoor wedding you've been dreaming of.

Features

- Seating for up to 250 Guests
- Two outdoor ceremony locations: Pavilion Pergola or Pavilion Lawn
- Available Late May–September
- Buffet-style meal with chef-attended stations
- Water features, lounge seating areas



Cameron & Tia



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Hayley Bodin



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Ashton Skylar

VENUES



WILSON BAY

Elegant and Rustic Charm on the Shores of Gull Lake

Located on Madden's West shoreline, Wilson Bay is a favorite venue for gatherings that include a dinner or banquet. Designed to complement the classic rustic elegance of the area, Wilson Bay Dining Room provides sweeping views of Gull Lake and can seat up to 200 guests. Weddings held in Wilson Bay typically utilize Pemmican for the dance and Manitou room as a prep area for the bridal party. The lower level features welcome and gathering areas, a bar, and a deck overlooking Wilson Bay.

Features

- Seating for up to 200 Guests
- Beach or indoor ceremony options
- Available year-round
- Plated or buffet meal options
- Covered deck area
- Sunset views over Gull Lake



Taylor Dumas Photography



Taylor Dumas Photography



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CULINARY



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Chelsie Elizabeth



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CULINARY EXPERIENCES

Plated, Buffet, and Dinner Stations

At Madden's, dining is an experience as memorable as the day itself. The in-house culinary team brings artistry and passion to every detail, crafting menus that reflect your style. Every dish is prepared with care and presented with the same genuine hospitality that defines Madden's.



Cameron & Tia



No celebration is complete without something sweet!

Madden's in-house bakery crafts everything from custom wedding cakes and petite desserts to morning pastries for farewell brunches, ensuring each moment is beautifully—and deliciously—complete.



THE MORNING OF

DISPLAYED BREAKFASTS

Minimum 15 people.

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
 Fresh 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

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

SWEETS

- Pastries**\$38/dz
- Muffins**\$38/dz
- Scones**\$38/dz
- Seasonal Breads**\$38/dz
- Mini Donuts**\$36/dz
- Fruit Kebabs**\$48/dz
- Greek Yogurt & Granola**\$20/lb
- Assorted Filled Croissants**\$40/dz
 Assortment of Nutella, Strawberries & Cream, Pistachio, Tiramisu, Almond, Lemon Meringue

REFRESHMENTS

- Regular Coffee**\$60/gallon
- Decaffeinated Coffee**\$60/gallon
- Stok Cold Brew**\$75/gallon
- Chilled Fruit Juice**\$50/gallon
 Apple, Orange, Cranberry
- Assorted Pepsi Soft Drinks**\$55/dz
- Bottled Water**\$55/dz
- Wellness Shots**\$8/person

HOUSE-MADE FRUIT INFUSED WATERS

\$25 per gallon

Choose 1-3 flavors per gallon (up to 3 flavor combinations)

Some of our favorite combinations:

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



LUNCH

LUNCH ON THE GO

\$28/person | 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, mustard aioli

Caprese

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

DISPLAYED LUNCH

\$35/person

Minimum 15 people; maximum 50 people.
Available outside of your room; \$400 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

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



Hayley Huotari Photography



Cameron & Tia

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, microgreens
- *Roasted Red Pepper Hummus Bites**.....\$35/dz
Naan bread, roasted red pepper hummus, olive oil, feta, microgreens
- 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, microgreens
- *Brie & Mango Chutney** \$30/dz
Toasted baguette, creamy brie, mango chutney, microgreens, 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

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</i> / <i>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</i> / <i>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 Bacon wrapped kielbasa sausage, cheddar cheese, jalapeño cream cheese, BBQ drizzle
Buffalo Chicken & Bleu Cheese Crostinis \$36/dz Toasted baguette, shredded rotisserie chicken, buffalo sauce, crumbled bleu cheese, green onion	Coconut Chicken Fingers \$49/dz Coconut chicken fingers, spicy szechuan orange sauce
Pork Belly Cubes <i>gf</i> / <i>df</i> \$46/dz Braised pork belly, sticky Asian sauce, sesame seeds and scallions	Walleye Fingers \$63/dz Walleye fingers, remoulade
	Chicken Wings <i>gf</i> / <i>df</i> \$39/dz Choose from: Buffalo, BBQ, rotisserie rub

DISPLAYED SPECIALTIES

Priced /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 <i>gf</i> \$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 <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 /person | Choose 2 \$13 /person | Choose 3 \$16 /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



Cameron & Tia



WILSON BAY DINNER

PLATED DINNERS

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

ENTRÉES

Choose One Protein and One Vegetarian/Vegan Option | +\$8/person when offering a choice of entrées

CHICKEN ENTRÉES

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 ENTRÉES

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 ENTRÉES

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

12oz Grilled New York Strip *gf* \$76/person
Roasted garlic herb butter

FISH ENTRÉES

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 ENTRÉES

Choose one to be served plated

Kebabs *gf | 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 *vegetarian*.... \$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

WILSON BAY DINNER PAGE 2

PLATED DINNERS (CONTINUED)

DUET ENTRÉES

Choose two entrées \$65/person

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, 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 *gf*

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

WILSON BAY DINNER PAGE 3

DINNER BUFFETS

\$63/person

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

ENTRÉES

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 *gf*

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 *gf*

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 | df*

Topped with fruit chutney

BBQ Pork Ribs *gf | df*

Bacon bourbon BBQ

Red Snapper Piccata *gf*

Pancetta, lemon beurre blanc, capers,

oven-roasted cherry tomatoes

BUFFET ENHANCEMENTS

priced /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

VEGAN ENTRÉES

Choose One

Roasted Cauliflower *gf | df | vegan*

Served on a bed of quinoa with red pepper coulis

Marinated Grilled Portabella Mushroom *gf | df | vegan*

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

Coconut Chickpea & Sweet Potato Curry *gf | df | vegan*

Vegetable blend with chickpea and sweet potato bites
sautéed in a curry coconut sauce

WILSON BAY 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*
- 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

THE PAVILION

\$77/person | Additional Side or Salad +\$6/person

All dinners include lemonade, water and baked bread. dinners may be displayed for a maximum of 1- 1 1/2 hours.
No backup space provided.

PROTEINS

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

FROM THE ROTISSERIE

- Whole Turkey** *gf | df*
House-seasoned with cranberry BBQ sauce
- Whole Marinated Chicken** *gf | df* with Jerk & BBQ sauces
- Pork Ribs** *gf | df* with House-made BBQ Sauce
- Suckling Pig*** *gf | df* with Carolina & Raspberry Chipotle Sauces
**market price, requires 3 week notice*

FROM THE SMOKER

- Pork Tenderloin** *gf | df* with Bourbon Sauce
- Beef Brisket** *gf* with House-made BBQ Sauce & Horseradish
- Prime Rib*** *gf* with Au Jus and Horseradish
**market price*

FROM THE GRILL

- 6oz Top Sirloin** *gf | df* with Mushrooms & Onions
- Red Snapper Fillet** *gf* with Creamy Creole Sauce
- Sea Bass** *gf* with Lemon Caper Beurre Blanc
- Wood Plank Smoked Salmon** *gf | df*
with Honey Ginger Glaze
- Shrimp Skewers** *gf | df* with Sweet Coconut Lime Chili Sauce
- Shrimp, Mussel & Andouille Paella** *gf | df*
with Saffron Rice, Broccoli, Onions, Peppers & Peas
- Porterhouse Pork Chop** *gf | df* with Mushroom Demi-glaze

SIDE DISH ACCOMPANIMENT

Choose Two

- Herb-Roasted Fingerling Potatoes** *gf | df*
- House-Made Au Gratin Potatoes** *gf*
- Smoked Gouda Mashed Potatoes** *gf*
- Fiesta Street Corn** *gf*
- Bacon Balsamic Brussels Sprouts** *gf | df*
- Artisan Fresh Vegetable Blend** *gf | df*
- 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

SALADS

Choose One Deconstructed and One Composed

COMPOSED SALADS

- 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
- Roasted Corn Salad** *gf | df*
- Potato Salad** *gf*
- Fresh Fruit** *gf | df*

DECONSTRUCTED GREEN SALADS

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

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**



LATE NIGHT OPTIONS

PARFECTO PIZZA

Recommended One 16" Pizza for Every 4-5 Guests
Gluten Free crust available on 10" only +\$5

BUILD YOUR OWN

- Basic Cheese \$24
- Extra Toppings \$2 each

SAUCES

- Madden's Specialty Red Alfredo
- BBQ Pesto

TOPPINGS

- Pepperoni Grilled Chicken
- Italian Sausage Bacon
- Canadian Bacon Brisket
- Jalapeño Peppers Chopped Garlic
- Tomatoes Basil
- Roasted Red Peppers Green Peppers
- Banana Peppers Red Onion
- Mushrooms Black Olives
- Kalamata Olives Pineapple
- Artichoke Hearts

16" HOUSE-MADE PIZZA

- BBQ Bacon Brisket Supreme** \$25
Brisket, smoked bacon, red onion, cheddar & BBQ swirl, red sauce
- Greek Pizza** \$24
Kalamata olives, feta, artichoke, red onion, tomato, arugula, mozzarella, green goddess drizzle, Madden's Red Sauce
- Hot Honey Pepperoni** \$25
Classic pepperoni with a spicy-sweet hot honey drizzle and mozzarella, red sauce
- Carnivore** \$27
Bacon, Italian sausage, Canadian bacon, pepperoni, mozzarella cheese, Madden's red sauce
- Chicken Pesto Garden** \$25
Grilled chicken, basil pesto, feta, roasted tomatoes, a sprinkle of parmesan, alfredo sauce
- Madden's Supreme** \$28
Pepperoni, Canadian bacon, sausage, mushrooms, black olives, onions, green peppers, mozzarella cheese, Madden's red sauce
- Herbivore** *Vegetarian* \$24
Mushrooms, green pepper, kalamata olives, artichoke, red onion, roasted red pepper, Madden's red sauce

MORE OPTIONS

- Chips & Dip Trio** \$16/person
Queso, salsa, guacamole, tortilla chips
- Peninsula Platter** \$18/person
Assorted hard and soft cheeses and imported meats, specialty crackers, assorted jams, mustards
- Blue Corn Chips & Salsa** \$11/person



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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.

PLATED DESSERTS

\$9/selection | Choose up to two plated desserts
Plated desserts only available at 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

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





Hayley Bodin Photography



Cameron & Tia



Cameron & Tia

BAR & BEVERAGES

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
Truly	Inquire for pricing

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.

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

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 jalapeño

Mojito

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

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 /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

AUDIO VISUAL

65' Flatscreen.....\$360/day

Handheld Cordless or Lapel Microphone..... \$48 each

Portable Sound System.....\$210/day

Additional 30" High Top Table \$30 each

ADDITIONAL RENTALS



Taylor Dumas Photography



Cameron & Tia



Ashton Skylar

WEDDING ARCH \$360



Taylor Dumas Photography



Ashton Skylar

CHAMPAGNE/WINE WALL \$600 (includes product)

PREFERRED VENDORS

PHOTOGRAPHERS

Ashton Skylar Co.
ashtonskylar.com

Chelsie Elizabeth
218.587.2771
chelsieelizabeth.com

Madisen Watson
952.649.0525
madisenwatsonphotography.com

Kelley Jo Imaging
320.232.3235
kelleyjoimaging.com

Cameron & Tia
cameronandtia.com

Jordan Joseph Photography
jordanjosephphotography.com

Tim Larsen Photography
218.820.6260
timlarsenphoto.com

DAY-OF COORDINATION

Captivating Beauty
218.831.5372
captivating-beauty.com

Bloom Design
218.831.7813 | jaci.bloomdesigns@gmail.com

The Events Paige
715.225.6324 | theeventspaige@gmail.com
theeventspaige.com

Gathered Gold Co.
gatheredgoldco@outlook.com
gatheredgoldco.com

HAIR AND MAKE UP

Captivating Beauty
218.831.5372
captivating-beauty.com

Bliss Salon & Boutique
218.568.5185

Cindy Rose Hannah
www.blissalonandboutique.net

SPA

The Spa at Madden's
218.855.5917 | spa@maddens.com
maddens.com

OFFICIANTS

Ginger Beck
320.634.3055
ginger6b6@hotmail.com

Lisa Cassman
218.252.0233
lcm@midco1.com

Teri Smith
218.831.5152

PHOTO BOOTHS

Northerly Photobooth
northerlyphotobooth.com

Bellagala
651.227.1202 | bellagala.com

Time Into Pixels Photo Booth
612.564.8468 | www.tipbooth.com

Stage One DJ
218.831.5192
stageonedj.com

PREFERRED VENDORS

LIVE MUSIC

Jim Olsen

218.232.9498

www.jimolsenguitar.com

Grace Notes Classical Trio

218.251.6786

www.grace-notes.us

Rock It Man Entertainment

651.214.2197

www.rockitmanentertainment.com

Sharon Planer (pianist)

612.845.1970

Trillium Strings

218.825.9263

Bluewater Kings Band

www.bluewaterkingsband.com

DJs

Midwest Sound

651.644.4111

www.midwestsound.com

DJ Mega Matt

507.382.7283

www.djmegamatt.com

First Choice DJ Service

651.777.7402

www.firstchoicedjservice.com

Spectrum Entertainment

218.675.5718

www.spectrummn.com

DESIGN AND RENTALS

Gathered Gold Co.

gatheredgoldco@outlook.com

www.gatheredgoldco.com

320.252.5676

Dee's Decorating

www.deesdecorating.com

Jessica Richau Custom Menswear

320.980.3071

www.curatedclosetco.com

North Star Fireworks

612.743.3152

northstarfireworksmn@gmail.com

Party Time Rental

www.partytimerentalmn.com

FLORISTS

Petals & Beans

218.961.7385

www.petalsbeans.com

Bloom Design

218.831.7813

jaci.bloomdesigns@gmail.com

bloomdesignsjaci28.com

Lily Grass Floral

320.293.4035

www.lilygrassfloral.com

TRANSPORTATION

Groome Transportation

320.316.0934

www.groometransportation.com

Ole's Shuttle Service

218.821.1615

www.olesshuttleservice.com

POLICIES & GUIDELINES PAGE 1

DEPOSITS AND PAYMENTS

To reserve your wedding venue, a deposit is required at the time of contract. The estimated total including food and beverage minimum, function space rental, ceremony fee (if applicable), and taxes will be divided into two 50% deposits (three equal deposits if you are contracting nine months or more in advance), the final deposit is due 30 days prior to arrival. Payments may be made by check, cash, ACH payment, or credit card (Credit card payments of \$5,000 or more are subject to a 3% surcharge). Credit card payments may be made online at maddens.com/group-payment-form. At 10 days out, a credit card is required to be on file. Upon the deadline for guaranteed guest count, if the total amount of the event exceeds the deposits received, an additional deposit for the balance will then be due before the event date. Any additional charges will be debited to the required credit card held on file within two weeks after the event.

Initial | Initial

GUEST ROOM RESERVATIONS

Madden's offers a 10-room rolling block of guest rooms for your wedding at the point of contract. We will replenish the block as guests secure their rooms based on availability. Room blocks will not be made available until 11 months in advance of your wedding date. Madden's requires a two-night minimum stay on weekends (three night minimum required on holiday weekends and the 3rd weekend in June to Labor Day weekend). It is your responsibility to communicate the rates and minimum stay to your guests. Rates vary based on the time of year and Madden's does not offer a discounted wedding rate. Should more than 10 rooms be required, you may reserve additional rooms with the first night stay per room deposit. Exact room locations are not guaranteed until 11 months prior to event.

Initial | Initial

MADDEN'S WEDDING COORDINATOR

Here is what you can expect from your Madden's Wedding Coordinator:

- Answer questions and provide suggestions pertaining to any onsite events and act as your primary contact throughout the planning process.
- Menu consultation for all food and beverage selections.
- Assist in the coordination of guest rooms and reservations. A guest reservation list will be provided upon request.
- Recommend preferred vendors.
- Create a cost estimate of charges once menu selections have been made.
- Detail your Banquet Event Orders and Event Schedule outlining event specifications.
- Oversee the set-up of the contracted banquet space for the rehearsal, ceremony, reception and any other events held at Madden's. Installation and removal of decorations are the responsibility of the wedding party.
- Onsite the day of your wedding to ensure a seamless & smooth event.

Initial | Initial

PRE-WEDDING ACTIVITY

Your wedding coordinator will be your main contact for all details. Should another department be required to assist, we will introduce you to the appropriate contact. Consider scheduling any on-site activities as soon as possible, including golf tee times, spa services, golf cart rentals, pontoon rentals, trapshooting, and any other recreation activities Madden's offers. All activities are based on availability. Interested in pricing? Please visit our website for a quick reference. <https://www.maddens.com/>

Initial | Initial

EVENT PLANNING APPOINTMENT AND TASTING

Requests for site tours and event planning appointments must be scheduled in advance through your wedding coordinator. There will be designated dates scheduled for group tastings. Included in your tasting: two salads, two proteins, two starches, two vegetables, and two desserts.

Initial | Initial

If you are unable to attend the scheduled group tastings, a fee of \$240 per couple will be incurred for a private tasting. Additional guests are welcome to attend tastings at a fee of \$50 /person. The exact date will be determined approximately 4 months in advance. You will be notified once the dates become available.

POLICIES & GUIDELINES PAGE 2

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 | Initial

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 (Contract Signer) 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.

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. Please consider guaranteed check-in time when scheduling your rehearsal.

Initial | Initial

PRIVATE FUNCTION SPACES FOR GROOM'S DINNER OR WELCOME RECEPTIONS

Available on a first-come-first-served basis in accordance with your group guarantees, Madden's reserves the right to change function rooms with advance notice. You will be notified of the change. Please note that public spaces i.e., pool decks, lobbies, Tennis & Croquet Club, and golf courses are available to all Madden's guests and will not be closed for private functions. Private dining will be assessed a fee of \$420-\$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. Rain calls will be made at least four hours prior to the event. Madden's reserves the right to make the final weather call. Pavilion events do not have a back up location reserved.

Initial | Initial

ALCOHOLIC BEVERAGES

Minnesota State Law prohibits anyone under the age of 21 to consume alcoholic beverages. All guests that appear under the age of 30 will be carded and a valid ID is required for service. Madden's policy is one drink per ID. Should the bar need to move locations or the bar options change, the bar will temporarily close until the transition has been made. One bartender per 100 people will be included. (e.g. 110 guests = 2 bartenders) Bar service must end by midnight. Shots are not permitted at private bars. All liquor served at the venue must be purchased from Madden's.

Initial | Initial

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.

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.

POLICIES & GUIDELINES PAGE 3

FOOD AND BEVERAGE

We require that all food and beverages be purchased through Madden's. To ensure every detail is handled in a professional manner, menu selection and special requests are to be submitted 30 days prior to your wedding date. Guaranteed guest counts are due 20 days prior to your wedding date. The guaranteed count must include children, allergies, and other dietary needs and will not be subject to reduction. i.e. last minute guest cancellations.

Initial | Initial

MENU SELECTION AND GUARANTEES

You may select from the options provided in this guide. Once guarantees are submitted, you will receive your Banquet Event Orders outlining guest counts, menu selections, bar services, rental fees, and other pertinent information. Any deviation of the menus or guest count after this point may incur a charge and must be approved by Madden's. If guarantees are not provided 20 days before the event date, the contracted guest count will be considered your guarantee and is not subject to reduction.

Initial | Initial

FOOD REGULATIONS

In compliance with Minnesota Health Department regulations and Madden's company policy, it is required that all food and beverages consumed on the property be prepared and provided by Madden's. No food or beverage of any kind is permitted to be brought into any contracted event space by guests (with the exception of desserts from a licensed Minnesota vendor in which a \$360 table fee will be assessed). Minnesota Health Department regulations prohibit guests from removing any remaining food from an event, including "to-go" boxes. Food cannot be displayed more than 2 hours.

Initial | Initial

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 | Initial

CHANGES

Changes received post deadline are subject to a \$100 for the reprocessing of the BEO. Final billing will be based on the guarantee or the actual number of guests served, whichever is greater. The chef reserves the right to make substitutions to items changed after the deadline.

Initial | Initial

SET UP AND TEAR DOWN

You may access the venue no sooner than 8am for Wilson bay and 10am at the Pavilion on the day of the wedding to begin set up. All items brought in for the event must be removed from the venue by 1am the night of the event (storage room available until 10am the day following). Madden's is not responsible for any items left overnight or any items that are lost or stolen. All decorations are the responsibility of the wedding party. All décor must be pre-approved by your wedding planner prior to set up. No materials may be taped, nailed or affixed to walls, furniture, or fixtures of the resort. Group acknowledges responsibility to repair any damages caused by failure to comply. Madden's CANNOT provide a ladder, during set up or tear down. If a ladder is required, you or your vendor must provide the ladder. Madden's has the right to remove anything deemed unsafe at any point during the wedding. Candles must be enclosed (electric candles are highly recommended for Pavilion weddings). Confetti, rice and glitter are prohibited. Décor that is prohibited or not removed may be subject to a \$360 fee.

Initial | Initial

POLICIES & GUIDELINES PAGE 4

OUTSIDE VENDORS

All vendors are required to contact your wedding planner with the details of their arrival time, contact number and any additional set up questions or requirements. This is the responsibility of the vendor at least one week prior to the event date. A certificate of insurance will be requested. Madden's reserves the right to adjust volumes during the course of the event. It is your responsibility to communicate this deadline to all vendors. The couple is financially responsible for any damages to Madden's property caused by outside vendors.

Initial | Initial

NOISE ORDINANCE

The dance and bar must both end by midnight if located indoors. City ordinances dictate all outdoor Pavilion live music and DJ functions must conclude at 10pm. Only low level background music through in-house systems may be played after 10pm with volume controlled by Madden's staff. Outdoor functions (after 10pm) that result in guests complaints will be shut down.

Initial | Initial

TRANSPORTATION

Complimentary shuttle service available on-property. Fees may be assessed based on the length of time needed, e.g. times exceeding 30 minutes. Other than airport shuttles, offsite transportation is not available by Madden's. We are happy to provide contact information for local transportation services.

Initial | Initial

MISCELLANEOUS

Parking is complimentary throughout the resort. Directional signage will be provided and set out on the day of your wedding.

Initial | Initial

LIABILITY AND DAMAGES

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

Initial | Initial

BILLING

All catering and Banquet Event Orders are subject to Minnesota State Sales Tax (7.375%) will be added to all items related to catering that are posted to your master account. Sales tax on alcoholic beverages is 9.875%.

Initial | Initial

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.

GRATUITY

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 | Initial

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4 Venues
5 Winter Golf

Overview Page (highlight differences, 2 venues, on-site team, event planner, in-house f&b)
Venue - The Pavilion (ceremony photos, details, and pricing on one page, reception info on next)
Venue - Wilson Bay (ceremony photos, details, and pricing on one page, reception info on next)

