



WINTER EVENTS PLANNING GUIDE



HOLIDAY PARTIES | MEETINGS | CORPORATE EVENTS
FUNDRAISERS | TEAM BUILDING | PRIVATE DINING

VENUES

CHOOSE YOUR SETTING



Select Wilson Bay or The Classic Grill

At Madden's on Gull Lake, choose between the lakefront warmth of Wilson Bay and the intimate elegance of The Classic Grill, with beautiful settings for gatherings from intimate dinners to celebrations of up to 200 guests.



WILSON BAY



GROUP SIZE

20–200 guests



SETTING & SPACE

A welcoming winter setting with an inviting lobby, upper-level dining room and beautiful Gull Lake views



AVAILABILITY

Private winter gatherings hosted any day of the week



DINING OPTIONS

View full plated, buffet, and hors d'oeuvres menus on pages 5-7



FOOD & BEVERAGE MINIMUM

\$2,000 | Options starting at \$36 per person



THE CLASSIC GRILL



GROUP SIZE

Semi-private: up to 40 guests | Private: up to 100 guests



SETTING & SPACE

An intimate, upscale setting with a cozy fireplace and sweeping winter views across The Classic grounds



AVAILABILITY

Semi-private: Wednesday, Thursday, and Saturday
Private: Sunday, Monday, and Tuesday



DINING OPTIONS

Full menu available upon request



FOOD & BEVERAGE MINIMUM

Semi-private: \$3,000 | Private: \$6,000

WINTER EVENT VENUE

WILSON BAY



Available select dates November to April

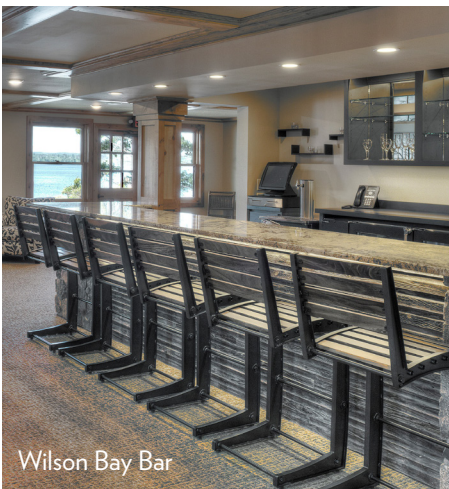
Located on Madden's West shoreline, Wilson Bay offers the perfect lakeside setting for your event, from small meetings to large-scale dinners. Stone fireplaces and inviting seating areas create a warm and welcoming environment for your winter meeting or event.

WILSON BAY DINING ROOM

Accommodates groups of up to 200
Grand windows with views of Gull Lake
Ideal for meetings, banquets and gatherings
Plated or buffet dinner options

MANITOU ROOM

Accommodates groups of up to 18
Cozy winter setting with Gull Lake views
Two 65-inch HDMI-compatible screens
Ideal for productive offsite meetings



Wilson Bay Bar



Wilson Bay Lower Lobby



Manitou Room



Wilson Bay Dining Room



Wilson Bay Upper Lobby

PLAN YOUR PARTY

BUILD YOUR CELEBRATION



Flexible options for winter events at Madden's on Gull Lake

1. Choose Your Setting → 2. Choose Your Dinner → 3. Add Enhancements → 4. Choose Bar Service

WILSON BAY

\$36 per person

HOMESTYLE MENU

Choose one entrée:

8oz Smoked Pork Tenderloin
or Airline Chicken,

Includes: Au Gratin Potatoes, Artisan
Vegetable Blend and Freshly Baked Bread

Minimum 30 guests.
See full menu on page 6.

\$42 per person

PLATED DINNER MENU

Select for all guests:

One Salad, Two Sides,
up to Three Entrée Choices
and Freshly Baked Bread

Pre-order required.
See full menu on page 6.

\$59 per person

BUFFET MENU

Select for all guests:

One Salad, One Composed Salad,
Two Protein Entrées,
Two Sides,
and Freshly Baked Bread

Minimum 30 guests.
See full menu on page 7.

Menu options for semi-private and private events at The Classic Grill are available from your event planner.

GATHERING ENHANCEMENTS

Ask your planner about personalized offerings that can help create an experience your group will remember.



HORS D'OEUVRES

Welcome guests with thoughtfully prepared bites served before dinner or throughout your gathering.



DESSERTS

End on a sweet note with festive desserts crafted by Madden's in-house bakery for the occasion.



BAR SERVICE

Choose from cash or hosted bar options, with the opportunity to add a toast to your celebration.



VIRTUAL GOLF

Add friendly competition with an interactive virtual golf experience for players of all skill levels.



CARVING STATIONS

Add an interactive carving station with smoked turkey, honey-glazed ham, beef tenderloin or prime rib.



TEAM BUILDING

Bring your group together with activities designed to encourage connection and collaboration.

MENU

HORS D'OEUVRES



Add to your event with thoughtfully prepared small bites designed to welcome guests, encourage conversation, and set the tone for a polished and memorable celebration.
Cold and warm hors d'oeuvres require a three-dozen minimum per item.

COLD Priced per dozen.

Madden's Shrimp Cocktail *gf* \$42

Cocktail sauce and lemons

Fresh Spring Rolls \$72

Blackened shrimp and julienned vegetables wrapped in rice paper

Trio of Deviled Eggs *gf* \$24

Classic chipotle and bacon ranch

Crab Cucumber Rounds *gf* \$48

Lump claw crab meat, lemon, sriracha, fresh herbs, lime juice, diced bell pepper on a cucumber round

Brie, Prosciutto, and Apple Butter Crostini \$36

Apple and brie crostini with prosciutto, fresh arugula, and housemade hot honey drizzle

Caprese Skewers *gf* \$29

Heirloom cherry tomatoes, mozzarella, basil, red onion, balsamic vinaigrette

Antipasto Skewers *gf* \$34

Salami, grilled artichoke, roasted tomatoes, mozzarella, basil, and pepperoncini

WARM Priced per dozen.

Spinach and Feta Phyllo Bites \$36

Spinach and Gorgonzola Mushroom Caps *gf* \$36

Vegetable Egg Rolls \$30

Sweet and sour sauce

Fried Ravioli \$26

Portobello and cremini mushroom ravioli, deep-fried and served with marinara, chipotle ranch, and pesto

Coconut Shrimp \$60

Plum sauce

Bacon-Wrapped Scallops *gf* \$54

Scallops wrapped in applewood-smoked bacon

Firecracker Shrimp \$45

Prosciutto-wrapped shrimp with honey-sriracha sauce

Baked Meatballs *gf* \$24

Choice of BBQ, Swedish, marinara and pesto, or peppercorn-cognac demi-glace

WARM cont. Priced per dozen.

Sausage Mushroom Caps *gf* \$42

Gruyère with merlot demi-glace

Pig Shots *gf* \$48

Kielbasa wrapped in bacon, filled with cheddar-chive cream cheese, and baked

Chicken Wings *gf* \$30

Choice of buffalo, BBQ, or sweet chili

Steak and Gorgonzola Crisps \$50

Steak, crumbled Gorgonzola, microgreens, balsamic drizzle, fleur de sel, toasted baguette

Walleye Fingers \$63

Walleye fingers served with remoulade

BOARDS & DIPS

Gluten-free crackers available upon request.

International Cheese

Premium international cheeses, hard and soft varieties, assorted crackers.

Serves up to 25: \$75 | 50: \$144 | 100: \$240

Regional Charcuterie

Selection of Minnesota and Wisconsin cheeses, prosciutto, gin & juice salami, dried fruits, crackers and assorted breads

Serves up to 25: \$150 | 50: \$300 | 100: \$600

Vegetable Crudités

Crisp garden vegetables with buttermilk ranch dip

Serves up to 50: \$100 | 100: \$200

Cold Raspberry Dip

Creamy cheddar cheese with pecans and green onions topped with raspberry compote

Serves up to 50: \$100 | 100: \$200

Warm Parmesan Artichoke Dip

Crostini and crackers

Serves up to 50: \$150 | 100: \$300

Warm Crab Rangoon Dip

Crostini and crackers

Serves up to 50: \$150 | 100: \$300

MENU

PLATED DINNERS



\$42/person | Includes freshly baked bread. Pre-order required.

SALADS *Select one*

Madden's House *gf*

Spring greens, walnuts, dried cranberries, feta, raspberry vinaigrette

Garden Salad *gf*

Spring greens, heirloom cherry tomatoes, cucumber, carrot, red onion, ranch or balsamic dressing

Caesar

Romaine lettuce, Parmesan cheese, croutons, Kalamata olives, Caesar dressing

SIDES *Select two*

Seasoned Roasted Red Potatoes *gf*

Smoked Gouda Mashed Potatoes *gf*

Roasted Sweet Potato Pavé *gf*

Au Gratin Potatoes *gf*

Wild Rice Pilaf *gf*

Maple-Glazed Bacon Brussels Sprouts *gf*

Artisan Vegetable Blend *gf*

Roasted Root Vegetable Blend *gf*

Green Top Carrots *gf*

ENTRÉES *Select up to three*

Chicken Cacciatore *gf*

Airline chicken, bell peppers, tomatoes, garlic, herbs

6oz Chicken Marsala *gf*

Chicken breast with rich wild mushroom Marsala sauce

6oz Chicken Piccata *gf*

Chicken breast with lemon-caper beurre blanc and prosciutto

10oz Pork Porterhouse *gf*

Mushroom demi-glace

8oz Top Sirloin *gf*

Mushrooms, onions, and peppercorn demi-glace

8oz Smoked Pork Tenderloin

Topped with Dijon-maple demi-glace

Lemon-Pepper Broiled Walleye *gf*

Lemon beurre blanc

Six Broiled Chipotle Shrimp *gf*

Broiled shrimp with chipotle cream

6oz Caprese Snapper *gf*

Snapper with mozzarella, basil, tomatoes, and balsamic drizzle

DUET PLATES *Available upon request*

6oz Top Sirloin with Walleye Add \$10/person

Hanger Steak with Broiled Shrimp Add \$10/person

New York Strip with Crab-Stuffed Shrimp Add \$12/person

Chicken Marsala with Salmon Add \$15/person

DESSERTS *Add a selection for \$6/person*

Pumpkin Swirl Cheesecake

Whipped white chocolate ganache, pecan-oat crumble, cinnamon apple compote

White Chocolate and Strawberry Panna Cotta *gf*

Roasted strawberries, caramelized white chocolate crumble

Black Forest Decadence

Chocolate sponge cake, cherry jam, whipped white chocolate ganache, dark chocolate crèmeux

HOMESTYLE MENU

\$36/person or \$42/person
with chef's choice dessert.

Minimum of 30 guests.

Includes:

Garden Salad

8oz Smoked Pork Tenderloin
or Airline Chicken

Au Gratin Potatoes

Artisan Vegetable Blend

Freshly Baked Bread

MENU

DINNER BUFFETS



\$59/person | Add a carving station for +\$20/person | Includes freshly baked bread. Minimum of 30 guests

SALADS *Select one*

Madden's House *gf*

Spring greens, walnuts, dried cranberries, feta, raspberry vinaigrette. served deconstructed

Garden Salad *gf*

Spring greens, heirloom cherry tomatoes, cucumber, carrot, red onion, ranch or balsamic dressing, served deconstructed

Caesar

Romaine lettuce, Parmesan cheese, croutons, Kalamata olives, Caesar dressing, served deconstructed

COMPOSED SALADS *Select one*

Roasted Beet Salad *gf*

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

Caprese Salad *gf*

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

Cauliflower Blue Salad *gf*

Cauliflower, green onion, and bacon in blue cheese dressing

PROTEIN ENTRÉES *Select two*

Chicken Marsala

Chicken with tri-color rotini and wild mushroom Marsala sauce

Snapper Piccata *gf*

Pancetta, lemon beurre blanc, oven-roasted capers

Grilled Hanger Steak *gf*

Cabernet demi-glace and blue cheese

Walleye with Chipotle Remoulade

Choose blackened, broiled, pan-fried or deep-fried
Chipotle remoulade

Braised Beef Short Ribs *gf*

Simmered in a Sicilian wine sauce

Tenderloin Steak Tips *gf*

Peppers and onions in a rich beef cream sauce

VEGAN ENTRÉES *Optional*

Coconut Chickpea and Sweet Potato Curry *gf df*

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

Roasted Cauliflower

Served on a bed of quinoa with red pepper coulis

SIDES *Select two*

Seasoned Roasted Red Potatoes *gf*

Smoked Gouda Mashed Potatoes *gf*

Roasted Sweet Potato Pavé *gf*

Au Gratin Potatoes *gf*

Wild Rice Pilaf *gf*

Maple-Glazed Bacon Brussels Sprouts *gf*

Artisan Vegetable Blend *gf*

Roasted Root Vegetable Blend *gf*

Green Top Carrots *gf*

DESSERTS *Select up to three Add \$6/person*

Mini Cheesecakes

Pumpkin Swirl | Eggnog | Vanilla Bean

Tarts

S'mores | Gingerbread Chocolate | Apple Hazelnut

Madeleines

Vanilla Bean | Red Velvet

Éclairs

S'mores | Strawberries & Cream | Tiramisu

Cream Puffs

Nutella | Banana Cream

BEVERAGES

PRIVATE BAR SERVICE



Enhance your event with flexible beverage options, from cash and hosted bars to a celebratory champagne toast, designed to suit your group and keep the celebration flowing.

Beverage minimum \$700. Setup includes a bartender, liquor, assorted beer, select house wines, Pepsi products, bar mixes and appropriate garnishes. Due to product availability, pricing and selections are subject to change. An 18% gratuity will be applied automatically to all hosted items. Shots are not permitted with private bar service.

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

BAR UPGRADES \$13–\$15.50/cocktail

Available with advance notice and will replace corresponding Classic Bar selections.

Grey Goose Vodka | Ketel One Vodka
Bombay Sapphire Gin | Hendrick's Gin
Maker's Mark Bourbon | Johnnie Walker Black Scotch
Baileys Irish Cream | Kahlúa | Johnnie Walker Red
E&J Brandy | Bulleit Rye | Crown Royal | Crown Apple

CLASSIC WINE \$10.50/glass | \$36/bottle

Excelsior Chardonnay | Excelsior Cabernet
Pinot Project Pinot Noir | KRIS Pinot Grigio | Wycliff Brut

WINE UPGRADES \$15.50/glass

Our 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.

DAUO Cabernet | Ken Wright Cellars Pinot Noir
Pighin Friuli Pinot Grigio | Trefethen Eshcol Chardonnay

BEER \$7.75–\$10.50/can

A selection of domestic, Minnesota craft beer and a variety of seltzers.

CANNED MOCKTAILS \$10.50/can

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

SEASONAL SIGNATURE DRINKS

\$10.50/mocktail | \$15.50/cocktail

Signature drinks are priced per drink and are not included in bar packages.



Rosemary Spritz

Prosecco, elderflower liqueur, rosemary simple syrup, club soda and fresh rosemary



Spiked Cinnamon Cider

Apple cider, bourbon, cinnamon syrup and fresh lemon, garnished with an apple slice



Cranberry Mojito

White rum, cranberry juice, fresh lime, club soda, garnished with cranberries and mint

WINTER ACTIVITIES

VIRTUAL GOLF SIMULATOR



LET'S *Par Tee!*

EAT. DRINK. SWING. CELEBRATE.

Perfect for birthdays, work outings, friend groups & winter parties!

Madden's Virtual Golf Simulators make group parties of 15-50 easy and unforgettable. Your group pricing includes simulator tee time and a delicious food package — an all-in-one celebration your crew will love.

Orders must be placed a minimum of 7 days in advance of the event.

Reserve Your Tee Time + Choose Your Food Package

TACO BAR

30/PERSON

Flour and corn tortillas, beef, chicken, shredded cheese, shredded lettuce, pico, guacamole, sour cream, black olives, cilantro lime rice and corn poblano

PIZZA BAR

30/PERSON

Cheese, sausage, pepperoni, supreme pizzas, garlic sticks with marinara and Caesar salad

ASIAN BAR

30/PERSON

Asian chili shrimp, orange chicken, fried rice, cream cheese wontons, Asian chopped salad and fortune cookies

To book your party or group event contact, Cody Mager | cmager@maddens.com | 218.855.5922

WINTER EVENTS



Your New Thanksgiving Tradition



November 26
11am–3pm
Wilson Bay

Adults \$49
Children 4–12 \$12
Ages 3 & under are free

Reservations Required
Call 218.855.5924



Slow-Roasted Beef Steamship

chef attended carving station with au jus and horseradish cream sauce

Classic Thanksgiving Turkey

chef attended carving station

Yukon Gold Mashed Potatoes

with homestyle gravy

Classic Italian Sausage Stuffing

mixed with italian sausage, celery, onions and fresh herbs

Mashed Sweet Potatoes

Green Bean Casserole *French-style green beans in a mushroom cream sauce topped with shoestring crispy onions*

Classic Cranberry Sauce

Seafood Crêpe *lobster meat and shrimp with seasoned cream cheese stuffed inside a crêpe, topped with champagne beurre blanc*

Roasted Carrots

seasoned with honey herb butter

Baby Kale Salad with Roasted Acorn Squash *roasted acorn squash, dried cranberries and roasted pepitas with cranberry vinaigrette*

Waldorf Salad *chopped apples, grapes, and walnuts mixed in a creamy yogurt dressing on top of crisp lettuce leaves*

Charcuterie Board *select cheeses, meats, crackers, bread and crostinis*

Herb Focaccia Bread *with honey butter*

Assortment of Housemade Seasonal Desserts

including bourbon pecan cookie, pumpkin bars, mini french silk pie, apple crumble mini cheesecake and more



WINTER EVENTS



BRUNCH WITH *Santa*

SUNDAY, DECEMBER 20

Seatings at 10am & 1pm
Wilson Bay at Madden's
11266 Pine Beach Peninsula Road

Activities

- * CHRISTMAS CRAFTS
- * COLORING CONTEST
- * LETTERS TO SANTA
- * MEET SANTA CLAUS!



Tickets

\$48 \$18 FREE
Adults Age 3-16 Age 0-2