

# MADDEN'S ON GULL LAKE PLANNING GUIDE

2025



MINNESOTA'S PREFERRED MEETING  
DESTINATION



# CORPORATE/ASSOCIATION POLICIES

## The Fine Print

From booking to checking in, planning your trip to check-out, and a few things you should know while you're here. All the details about your Madden's Resort stay, from start to finish. Still have questions? Please contact us at any time.

### Agenda

A tentative meeting 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.**

### Deposits and Payments

A deposit of 50% of anticipated revenue is due with contract to guarantee the space. 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. Credit card payments may be made by calling Sheli Tiffany directly at 218.855.5953. 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

### 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

### 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

### 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 by the deadline outlined on your contract. Attrition fees (if applicable) will be charged upon final billing.

Initial | Date

### Check-In/Out

Guest rooms are guaranteed for check-in at **4:30pm**, however, guests may register early to use resort amenities. Check-out time is 11am. Check-outs after 11am are subject to a one-time late checkout fee of \$75. Requests for early check in and/or late check out **cannot** be guaranteed and fees may apply.

Initial | Date

### Final Detail of Events

**Required ten business days prior to arrival:** Final details of events including food & beverage selections, number of guests, meeting room set ups and audio visual requirements. Additional fees will be assessed if information is not received or changes are made after the ten day deadline. Please note that Madden's reserves the right to select a menu for your group should your selections not be made by the deadline for meals requiring private dining. Once final details have been submitted to your Event Manager, you will receive Banquet Event Orders (BEO's) for each event. A signed BEO for each event is required. **Events will not move forward without a signed Banquet Event Order and must be received prior to arrival.**

Initial | Date

### Changes

Each change received post deadline is subject to a \$60 reprocessing fee. 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.

Initial | Date

Initial | Date

# CORPORATE/ASSOCIATION POLICIES continued

## 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.

## Function Space

No materials may be taped, nailed or affixed to walls, furniture, or fixtures of the resort. Madden's management must approve all signage prior to being displayed in public spaces.

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Initial | Date

## Food Regulations

In compliance with Minnesota Health Department regulations and Madden's company policy, it is required that all food and beverages consumed on the property be prepared and provided by Madden's. No food or beverage of any kind is permitted to be brought into any contracted event space by guests (with the exception of cakes from a licensed Minnesota vendor (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.**

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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.

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Initial | Date

## Personal Alcoholic Beverage Policy

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.

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Initial | Date

## Service Charge and Taxes

A service charge (which is not a gratuity) is automatically added to the pricing outlined in this guide. 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.

## Gratuity Guidelines

An 18% gratuity for restaurant charges (parties of 10 or more) posted to your master account will automatically be applied to the food and beverage, not included in your meal package. Gratuities for package meals, the bell staff, housekeeping, forecaddies, and other service staff (such as recreation or marina) may be given at your discretion. An 18% gratuity will be added onto the following activities: facilitation of recreational events, pontoon drivers and spa services

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Initial | Date

## Transportation

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

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Initial | Date

## Noise Ordinance

Outdoor entertainment (including bands, DJ's, 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.

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Initial | Date

## Liability and Damages

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

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Initial | Date

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Initial | Date





# BREAKFAST

## FAIRWAYS BREAKFAST BUFFET

Fairways offers a full breakfast buffet daily to all our resort guests.

Daily offerings include the following:

Country bacon

Kielbasa or sausage links

Buttermilk pancakes, waffles, French toast & syrup

Biscuits with sausage gravy

Scrambled egg bar - salsa, sour cream, shredded cheese, bacon, sausage, onions & peppers, mushrooms, tortillas (build your own breakfast burrito)

Cheesy eggs or egg bake Florentine

Assorted seasonal fruits

Toaster station- bagels, sliced breads, English muffin, assorted jams, butter, peanut butter, nutella, honey

Hashbrowns or breakfast potatoes

Assorted pastries

Caramel rolls, cinnamon rolls, or fruit cobbler

Juice, milk, chocolate milk, coffee

Assorted yogurts, granola & dried cereal

\$24 per person/Included for meal plan guests

### WILSON BAY Breakfast Buffet

\*Wilson Bay private dining \$600

Scrambled eggs, buttermilk pancakes, or French toast

country bacon and sausage or kielbasa

Breakfast potatoes or hash browns

Seasonal fresh fruit

Yogurt

Caramel or cinnamon rolls

Toast station with accompaniments

Orange and apple juice

Coffee

\$30 per person/\$6 surcharge for meal plan guests

### WORKING BREAKFAST

#### Babe's Hot Breakfast Buffet

Set up outside your meeting room for up to one hour

(not available for set up in a meeting room)

Minimum 20 people | **Maximum 50 people**

**\*\$480 Set up fee**

\*\$840 Set up fee/Town Hall

Scrambled eggs

Sausages and country bacon

Breakfast potatoes

Pastries

Orange and apple juices

Seasonal fresh fruit

\$30 per person/\$6 surcharge for meal plan guests



## BEVERAGE BREAK

Coffee (regular and decaffeinated), an assortment of hot tea and soft drinks. (Pepsi products)  
 Replenished for up to four hours \$14.40 per person.

## SNACKS

*Minimum 15 people*

Items are not refreshed; packages must be ordered for your entire group guarantee.

**Continental** \$16.80 per person  
 Seasonal fresh fruit, muffins, donut holes, orange, cranberry juices

**Fit & Fun** \$14.40 per person  
 Greek and low fat yogurts, muffins, fruit kabobs, orange, apple, cranberry juices

**Bagel Bliss** \$16.80 per person  
 Bagels, individual cream cheeses, jam, peanut butter, hard boiled eggs, yogurt

**Cheese & Meat Platter** \$16.80 per person  
 Assorted deli meats, cheeses, assorted crackers

**Farmers Market** \$19.20 per person  
 Hummus, tzatziki dip, crudité, pita chips, deviled eggs

*~See Hors d'oeuvres page for additional snack ideas~*

*Inquire with your Event Manager for afternoon Happy Hour suggestions.*

## À LA CARTE

### REFRESHMENTS

Regular coffee	\$60 gallon
Decaffeinated coffee	\$60 gallon
Hot tea	\$54 1.5gallon
Hot chocolate	\$48 gallon
Hot apple cider	\$48 gallon
Chilled fruit juice	\$30 gallon
Lemonade	\$30 gallon
Iced tea	\$30 gallon
Assorted Pepsi soft drinks	\$50.40 dz.
Assorted bottled juices	\$48 dz.
Bottled water	\$50.40 dz.
Bubly® sparkling water	\$57.60 dz.

### SNACKS (serves 10-12 people)

Mixed nuts	\$18 lb.
Mini pretzels	\$12 lb.
Tortilla chips & salsa	\$18 2lb.
Potato chips & dip	\$12 lb.
Popcorn	\$18 lb.
Chex® Mix	\$24 2lb.
Trail mix	\$24 lb.
Dry Snacks	\$57.60 dz
<i>Assortment of individually packaged crackers, nuts, trail mix etc..</i>	
Breakfast sandwich or wrap	\$14.40 each
<i>Bacon or sausage on croissant, wrap or bagel</i>	

### SWEETS

Fresh baked pastries	\$36 doz.
Fresh baked muffins	\$36 doz.
Fresh donuts	\$36 doz.
Fresh donut holes	\$30 doz.
Fresh baked cookies	\$30 doz.
Assorted bars	\$36 doz.
Fruit kabobs	\$24 doz.
Whole fruit	\$18 doz.
Granola bars	\$36 doz.
Energy bars	\$54 doz.
Yogurt	\$30 doz.

\*Special order items require a specific quantity and you will be responsible for the entire order.

\* For groups of 75 or larger, see Event Manager for pricing

*Prices inclusive of service charge, subject to sales tax.*

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# WILSON BAY LUNCH BUFFET SCHEDULE

All lunch buffets include lemonade and water.

A minimum of 20 people required. \$30 per person/Included for meal plan guests.

## ASIAN/MONDAY

- Asian chili shrimp
- Orange chicken
- Beef lo mein
- Fried rice
- Cream cheese wontons
- Vegetarian egg roll
- Asian chopped salad
- Chocolate fortune cookies & mango rice pudding

## FIESTA/TUESDAY

- Chicken Chili Flautas
- Beef & chicken tacos
- Corn & flour tortillas
- Cilantro lime rice
- Roasted corn poblano peppers
- Chips & salsa
- Shredded lettuce, avocado, pico de gallo, cheese, sour cream, & black olives
- Dessert

## BOGIE/WEDNESDAY

- Orchard salad
- Spring greens, golden raisins, apples, candied pecans, lime pineapple vinaigrette
- Coleslaw
- Artisan cheddar mac 'n cheese
- Grilled chicken breasts
- Smoked pulled pork
- House-made Carolina and KC BBQ sauces
- Melon
- Assorted breads
- Dessert

## GULL DAM/THURSDAY

- Seasonal vegetable salad
- Potato salad
- House-made baked beans
- Grilled hamburgers sliders & chicken sliders
- Impossible veggie burgers (*upon prior request only*)
- Potato chips
- Watermelon
- Assorted condiments & toppings
- Dessert

## PAR 3/FRIDAY

- House-made soup du jour
- Cobb salad
- Ham & cheddar on croissant
- Caprese slider
- Chicken Caesar wrap
- Penne pasta salad
- Fresh fruit
- Potato chips
- Dessert

*Prices inclusive of service charge, subject to sales tax.*

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# LUNCH-ON-THE-GO

## GRAB & GO

Selections include potato chips, cookie & bottled water.

Choice of up to 3 (including vegetarian) option

\$24 each; 4 or more, \$26.40 each. Condiments available on the side.

### WRAPS

#### Chicken BLT *df*

Rotisserie chicken, bacon, lettuce, tomato, herb ranch & garlic tortilla

#### Smoked Turkey

Smoked turkey, cheese, lettuce, tomato, ranch dressing, herb & garlic tortilla

#### Vegetarian *vg*

Red peppers, cucumbers, carrots, jicama, grilled portobello, hummus, cilantro, balsamic, herb & garlic tortilla

### SANDWICHES

On croissant buns, gf roll available with advance notice

#### Italian

Turkey, ham, salami, cheese, lettuce, tomato, Italian dressing

#### Turkey Swiss

Smoked turkey, Swiss cheese, lettuce, tomato

#### Ham & Cheddar

Smoked ham, cheddar cheese, lettuce, tomato

### SALADS

#### Chef *gf*

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

#### Spring *gf/vg*

Spring greens, dried cherries, tomato, cucumber, balsamic & ranch dressing

#### Cobb *gf*

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

## WORKING LUNCHES

Available outside of your meeting room; \$400 set up fee applies. \$30 per person, minimum 15 people; **maximum 50 people.**

Surcharge \$4.80 per person meal plan guests.

### DELI PLATTER

Assorted deli meats and cheeses

Egg salad

Fresh fruit salad

Cucumber salad

Potato chips

Assorted breads

(gluten free available upon request)

Dessert

### PIZZA

Parfecto assorted pizzas

Penne pasta salad

Caesar salad

Garlic bread

Dessert

### THE LAGOON

Coleslaw

Grilled hamburgers sliders

Impossible veggie burgers

(upon prior request only)

Beer brats

Potato chips

Assorted condiments

Dessert

### BURRITO BOWL

Cilantro rice

Marinated grilled chicken breasts

Romaine

Tortillas

Roasted corn & poblano peppers

Avocado | sour cream

Pico de gallo | cheese | salsa

Chipotle ranch dressing

Dessert

Prices inclusive of service charge, subject to sales tax.

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# HORS D'OEUVRES

Three dozen minimum per selection.  
May be displayed for a maximum of 1 1/2 hours. Butler passing \$60 per item. Passable items\*

## CHILLED

*Trio of deviled eggs (dill, curry, classic)	\$36 per dozen
*Caprese skewers	\$28.80 per dozen
*Antipasto skewers	\$33.60 per dozen
*Smoked salmon on rye onion, capers, egg, tzatziki sauce	\$42 per dozen
*Chipotle shrimp bites avocado and cucumber	\$43.20 per dozen
*Jumbo shrimp cocktail	\$57.60 per dozen
Fresh spring rolls, ponzu and peanut sauce	\$60 per dozen
*Grilled peach & boursin cheese on German bread	\$36 per dozen
*Guacamole and pico de gallo, tortilla cups	\$36 per dozen
Vegetable sushi roll, nori sheet filled with rice, avocado, carrots, cucumber, red pepper with ponzu sauce	\$42 per dozen
Vegetarian pizza <i>gf</i> , cauliflower crust with dill cream cheese topped with an array of vegetables	\$30 per pizza

## WARM

Mini beef wellington, mushroom sherry demi	\$57.60 per dozen
*Beef kebobs, onions, peppers & hoisin sauce	\$45.60 per dozen
*Chicken kebobs, peppers, pineapple, sweet chili sauce	\$43.20 per dozen
*Sausage stuffed mushroom, merlot sauce	\$43.20 per dozen
*Stuffed mushroom spinach, bleu cheese	\$38.40 per dozen
*Assorted mini quiches	\$36 per dozen
Baked meatballs in house BBQ	\$36 per dozen
Bacon wrapped scallops	\$72 per dozen
Coconut shrimp, plum sauce	\$57.60 per dozen
Walleye fingers chipotle remoulade	\$57.60 per dozen
Vegetable egg rolls	\$43.20 per dozen
*Spinach and feta wrapped in phyllo	\$43.20 per dozen
Smoked chicken wings, buffalo or parmesan garlic	\$36 per dozen
*Pig shots bacon wrapped Kielbasa, cheddar cheese, Jalapeno cream cheese and drizzled with BBQ	\$43.20 per dozen
Prosciutto firecracker shrimp honey sriracha sauce	\$57.60 per dozen
Duck wontons, orange sauce	\$60 per dozen
Bacon wrapped brussels sprouts, balsamic drizzle	\$57.60 per dozen
Avocado bites	\$36 per lb

## DISPLAYED SPECIALTIES

Priced per person; Minimum of 15 guests.

### International Cheese Display \$19.20

Premium domestic & international cheeses including blue-veined, herbed, smoked, aged, soft & hard varieties, assorted crackers

### Bruschetta \$15.60

Grilled crostini, balsamic tomato basil, fresh mozzarella

### Smoked Salmon \$18

Honey-cured Atlantic smoked salmon, capers, egg, lemons, red onion, garlic crostini, assorted crackers

### Vegetable Crudit  \$12

Array of crisp garden vegetables, buttermilk ranch dip

### Charcuterie \$21.60

Selection of three Minnesota & Wisconsin cheeses, speck, prosciutto, gin & juice™ salami, bresaola, dried fruit, assorted crackers & rolls.

*\*Gluten free crackers available with advance notice*

## CHILLED DIPS

Served with a variety of crostini, flatbread, crackers & tortilla chips

- Traditional salsa
- Hummus—regular & roasted red pepper
- Pickle dip—ham, cream cheese, pickles
- Guacamole
- Spinach & artichoke dip

- Choose 1 \$9.60 per person
- Choose 2 \$12 per person
- Choose 3 \$14.40 per person

## WARM DIPS

Served with a variety of crostini, flatbread, crackers

- Parmesan and artichoke dip
- Con queso & tortilla chips
- Brie & berry compote
- Crab dip





## PLATED DINNERS | PRIVATE DINING

Three course plated dinners include one of each of the following (served to the whole group): salad, fresh baked bread, entrée, vegetable medley and side. Gourmet vegetable choices incur an extra charge. If you choose to offer multiple selections, a \$6 per person charge applies (multiple entrees are not available in Town Hall). The group is responsible for providing place cards for multiple selections. Place cards should include the guest's name and entrée selection. Maddens can provide place cards for an additional \$3.60 per person. A minimum of 20 people is required for plated dinners. Private dining fees apply.

### SALAD

#### 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

### GOURMET VEGETABLES gf

Roasted Asparagus \$3.60 additional per person

Bacon Balsamic Brussels Sprouts \$4.80 additional per person

Maple Roasted Green Top Carrots \$3.60 additional per person

### SIDES gf

Wild Rice Pilaf

Roasted Baby Red Potatoes

Smoked Gouda Mashed Potatoes

Au Gratin Pave

Roasted Sweet Potatoes

KIDS (4-12yrs) \$22.80

Includes a fruit skewer

Macaroni & Cheese

Chicken Strips & French Fries

Cheeseburger & French Fries

\*Gluten free bun available upon request with advance notice



## PLATED DINNERS | PRIVATE DINING

### CHICKEN ENTREES

*Served with Seasonal Artisan Vegetable Blend*

**Lemon Baked Airline Chicken *gf* \$45.60**

Balsamic glaze

**Chicken Florentine *gf* \$45.60**

Seared chicken with mushrooms, garlic and spinach in a Dijon Mornay sauce

**Chicken Oscar \$48**

Chicken breast topped with a crab cake, asparagus and hollandaise sauce

### PORK ENTREES

*Served with Seasonal Artisan Vegetable Blend*

**House Smoked Pork Tenderloin *gf* \$43.20**

8oz pork tenderloin topped with dijon maple demi

**BBQ Baby Back Ribs *gf* \$43.20**

Half rack house smoked ribs with BBQ sauce

### BEEF ENTREES

*Served with Seasonal Artisan Vegetable Blend*

**8oz Top Sirloin *gf* \$50.40**

Mushrooms, onions, peppercorn demi

**Braised Beef Short Rib *gf* \$50.40**

Simmered in a Sicilian wine sauce

**12 oz Grilled New York Strip *gf* \$70** (\$12 upcharge for package guests)

Roasted garlic herb butter

**Beef Wellington \$78**

8oz beef tenderloin in a mushroom duxelles sauce wrapped in a flaky puff pastry.

### FISH ENTREES

*Served with Seasonal Artisan Vegetable Blend*

**Red Snapper Piccata *gf* \$48**

Pancetta, lemon beurre blanc, oven roasted capers

**Broiled Walleye *gf* \$50.40**

Lemon pepper, chipotle remoulade

**Roasted Salmon *gf* \$48**

Honey ginger glaze

### VEGETARIAN ENTREES

**Vegan Risotto *gf* \$40.80**

Creamy white wine risotto, heirloom tomatoes, chickpeas, red onion, zucchini, yellow squash, wild mushrooms

**Vegetarian Lasagna \$40.80** (vegan option available with advance notice)

Portabella mushrooms, spinach, red sauce, mozzarella

**Kebobs (vegan) *gf* \$40.80**

Grilled kebobs of yellow squash, bell pepper, zucchini, tomato, red pepper coulis on a bed of quinoa chickpea pilaf

**DUET ENTREES** (choose two) \$60

(\$6 upcharge for packaged guests)

*Served with Seasonal Artisan Vegetable Blend*

**4oz Salmon *gf*** honey ginger glaze

**6 oz Top Sirloin *gf*** demi glaze

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

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

**4 oz Seared Chicken Thighs *gf*** (boneless) mornay sauce

**4 oz Broiled Walleye *gf*** chipotle remoulade

*Prices inclusive of service charge, subject to sales tax.*

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## FAMILY STYLE

Plentiful bowls and platters served to the tables **for groups of 30 to 120**.  
\$59 per person/included for packaged guests - All dinners include lemonade and fresh baked bread.  
Private dining required for family style—available in Town Hall or Wilson Bay.  
Private dining fee \$600-\$1200 based on location.

### GREEN SALADS (Choose One)

**Madden's House Salad *gf***  
Mesclun greens, walnuts, craisins, feta, raspberry vinaigrette

**Garden Salad *gf***  
Mixed greens, tomatoes, cucumbers, red onion, carrots, ranch dressing

**Caesar Salad**  
Romaine, parmesan cheese, kalamata olives, croutons, Caesar dressing

### PREPARED SALADS (Choose One)

**Caprese *gf***  
Sliced heirloom tomatoes, fresh mozzarella, fresh basil, red onion, balsamic dressing

**Cauliflower Bleu Cheese *gf***  
Cauliflower, green onion & bacon in a bleu cheese dressing sauce

**Roasted Beet *gf***  
Spinach greens, feta cheese, tomatoes, avocado, grapefruit, orange segments, candied pecans, dill lemon vinaigrette

### VEGETABLE *gf* (Choose One)

Asparagus  
Maple balsamic green beans  
Brussels sprout bacon skillet  
Artesian fresh vegetable blend

### ENTREES (Choose Two)

**Roasted Pork Loin *gf***  
Caper brandy sauce

**Smoked Pork Tenderloin *gf***  
Bourbon sauce

**Chicken Prosciutto *gf***  
Prosciutto, melted gruyere, honey ginger apple balsamic glaze

**Chicken Marsala *gf***  
Wild mushrooms, marsala sauce

**Blackened Hanger Steak *gf***  
Bleu cheese demi

**Roasted Salmon *gf***  
Honey ginger glaze

**Broiled Walleye *gf***  
Lemon Pepper, chipotle remoulade

### STARCH *gf* (Choose One)

Roasted baby red potatoes  
Wild rice pilaf  
Smoked gouda mashed potatoes  
House made Au Gratin potatoes

# DINNERS | BUFFETS

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.**  
\$57.60 per person/Included for meal plan guests

## PROTEINS (Choose Two)

### Chicken Florentine *gf*

Seared chicken breast, mornay, garlic, mushroom, spinach

### Chicken Cacciatore *gf*

Rich Italian sauce of bell pepper, garlic, herbs, tomato

### Smoked Pork Chop *gf*

Topped in a fruit chutney

### BBQ Pork Ribs *gf*

House BBQ

### Sirloin Steak Tips *gf*

Peppers, onions, in a rich beef cream sauce

### Blackened Hanger Steak *gf*

Bleu cheese demi

### Southwest Mahi Mahi *gf*

Chipotle butter sauce

### Red Snapper Piccata *gf*

Pancetta, lemon beurre blanc, oven roasted capers

### Walleye *gf*

Broiled lemon pepper, chipotle remoulade

## COMPOSED SALADS (Choose One)

### Italian Pasta Salad

Pasta, artichoke, peppers, onions, tomato, pepperoni & Italian vinaigrette

### Caprese *gf*

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

### Cucumber Salad *gf*

Red onion, red pepper, rice 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

## GREEN SALADS (Choose One)

### 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

## VEGAN (Choose one)

### Grilled Cauliflower Steak *gf & df*

Served on a bed of quinoa with red pepper coulis sauce

### Marinated Grilled Portabella Mushroom Steak *gf & df*

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

### Coconut Chickapea and Sweet Potato Curry *gf & df*

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

## CARVING STATION BUFFET ENHANCEMENTS

Pricing applies when added to a buffet

Smoked Turkey	\$14.40 per person
Honey Glazed Ham	\$14.40 per person
House Roasted Pork Loin	\$14.40 per person
Beef Tenderloin	Market
Prime Rib	Market
Steamship Roast Beef*	Market *Requires 2 week notice
Louisiana Seafood Boil	Market
<i>Mussels, shrimp, corn on the cob, baby red potatoes, crab legs</i>	

## VEGETABLE (Choose One)

Artisan seasonal blend *gf*  
Asparagus *gf*  
Maple balsamic green beans *gf*  
Brussels sprout bacon skillet *gf*

## STARCH (Choose One)

Wild Rice Pilaf *gf*  
Seasonal risotto *gf & df*  
Roasted baby red potatoes *gf*  
Smoked gouda mashed potatoes *gf*  
House-made au gratin potatoes *gf*  
Four cheese mac

Prices inclusive of service charge, subject to sales tax.

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# CHEF STATIONS

## CHEF ATTENDED & DISPLAYED 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.

### CARVING STATION\* *gf*

- Smoked Turkey \$22.80 per person
- Honey Glazed Ham \$22.80 per person
- Roasted Pork loin \$24 per person
- Beef Tenderloin Market
- Prime Rib Market
- Steamship Roast Beef\* Market
- \*Requires 2 week notice*
- Louisiana Seafood Boil Market

### STIR FRY STATION\* *gf*

\$24 per person | add shrimp \$30 per person  
Peppers, onions, snap peas, bok choy, bean sprouts, zucchini, yellow squash, chicken, beef, fried rice, Szechwan sauce, sweet & sour sauce, Thai peanut sauce

### PASTA STATION\*

\$24 per person | add shrimp \$30 per person  
**Gluten free pasta available upon PRIOR request.**  
Alfredo, marinara, cavatappi pasta, broccoli, zucchini, artichokes, peppers, garlic, roasted tomatoes, basil, mushrooms, chicken, prosciutto, Italian sausage, parmesan cheese

### MASHED OR BAKED POTATO BAR *gf*

\$16.80 per person | Add beef tips with mushroom sauce \$20 per person  
Baked Idaho or yukon gold mashed potatoes, cheese, sour cream, black olives, bacon, broccoli, butter, scallions

### SALAD STATION *gf*

\$19.20 per 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

### MAC & CHEESE BAR

\$16.80 per person  
Cheddar cheese sauce, alfredo sauce, cavatappi pasta, blue cheese, bacon bits, ham, Kielbasa, peas, sour cream, diced tomatoes, scallions, cheese

### SWEET POTATO BAR *gf*

\$16.80 per person  
Baked sweet potatoes, butter, sour cream, marshmallows, bacon, brown sugar, raisins, candied pecans, maple syrup

Prices inclusive of service charge, subject to sales tax.



# BEACH COOKOUTS

All cookouts include a lemonade station . A vegetarian option is available with **prior notice**.  
 A \$1,800 set up fee will be assessed for the Wilson Bay beach location. (Back up space provided)  
 Beach cookouts available Memorial-Labor Day ONLY.  
 Cookouts may be displayed for a maximum of 1- 1 1/2 hours.  
**Minimum of 40 people, maximum 100.** Based on availability.

## GULL LAKE

\$57.60 per person/Included for meal plan guests.

- Grilled Hamburgers
- Brats
- Grilled Chicken Breast
- Coleslaw
- Potato Salad
- Watermelon
- Home-Made Baked Beans \*vg
- Assorted Condiments
- Potato Chips

## MADDEN'S

\$70.80 per person/\$3 surcharge for meal plan guests.

- 6oz Sirloins mushrooms, onions
- Smoked Rotisserie Chicken
- Grilled Snapper
- Cucumber Salad
- Garden Salad
- Watermelon
- Western Potatoes
- Corn on the Cob
- Fresh Rolls

**\*Ask your Event Manager for dessert options**





## COOKOUTS—HOUSES

### GRILL IT YOURSELF

Available for Madden's Multi-Bedroom Houses only (Strawberry Hill, Madden, Beach and Lakehouse)

Arrangements may be made through your Event Manager.

Your selection will be delivered to the house. Included for meal plan guests.

#### OPTION 1

(Available for lunch or dinner)

\$32 per person + tax

#### COOK YOUR OWN

Hamburger Patties  
Beer Bratwurst  
Corn on the cob

#### ACCOMPANIED BY READY-TO-EAT:

Potato salad  
Cole slaw  
Buns  
Condiments

(Lettuce, tomato, onions, American cheese, ketchup, mustard)

Dessert

#### OPTION 2

(Available for dinner)

\$40 per person + tax

#### COOK YOUR OWN

6oz. Top Sirloin steaks  
Chicken breasts  
Vegetable kebobs

#### ACCOMPANIED BY READY-TO-EAT:

Au gratin potatoes  
Garden salad  
Cucumber salad  
Condiments

(Ranch and French dressing, A-1 steak sauce)

Dessert



# THE PAVILION

All cookouts include lemonade, water and baked bread.  
 Cookouts may be displayed for a maximum of 1- 1 1/2 hours. **Minimum of 40 people required**, based on availability.  
 Pavilion rental fee \$1,800. No backup space provided.  
 \$70.80 per person/\$8.40 upcharge for package guests.

## PROTEINS (choose two)

### FROM THE ROTISSERIE

Whole Turkey House seasoned, cranberry BBQ sauce

Whole Marinated Chicken Jerk & BBQ sauces

Pork Ribs House-made BBQ Sauce

Suckling Pig Carolina & raspberry chipotle sauces  
\*market/requires 3 week notice

### FROM THE SMOKER

Pork Tenderloin Bourbon sauce

Beef Brisket House-made BBQ sauce, horseradish

### FROM THE GRILL

6oz Top Sirloin Mushrooms, onions

Red Snapper Fillet Creamy creole sauce

Sea Bass Lemon caper butter

Wood Plank Smoked Salmon Honey ginger glaze

Shrimp Skewers Sweet coconut lime chili sauce

Paella Shrimp, andouille sausage, mussels, saffron rice, broccoli, onions, peppers, peas

Porter House Pork Chop Mushroom demi-glaze

#### ENHANCEMENT

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

Add a third entrée \$14.40 per person  
 Add a third side or salad \$7.20 per person

## DECONSTRUCTED GREEN SALADS

(Choose one)

- Madden's House Salad
- Garden Salad
- Caesar Salad

## COMPOSED SALADS (Choose one)

- Cauliflower Bleu Cheese Salad
- Broccoli Raisin Salad
- Roasted Corn Salad
- Cucumber Salad
- Roasted Beet Salad
- Fresh Fruit
- Potato Salad

## SIDE DISH ACCOMPANIMENT

(Choose two)

- Roasted Parmesan Fingerling Potatoes
- House-Made Au Gratin Potatoes
- Smoked Gouda Mashed Potatoes
- Corn on the Cob
- Bacon Balsamic Brussels Sprouts
- Artisan Fresh Vegetable Blend
- Four Cheese Mac

## VEGAN (Choose one)

**Grilled Cauliflower Steak** Served on a bed of quinoa with red pepper coulis sauce

**Marinated Grilled Portabella Mushroom Steak** Served on a bed of lemon stir fry rice with balsamic drizzle

*Prices inclusive of service charge, subject to sales tax.*

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## PRIVATE BAR SERVICE

We provide one bar per 100 people (or one bar per 75 people for cash bar). A set-up includes bartender, liquor, assorted beer, select house wines, Pepsi products, bar mixes and appropriate garnishes. **Due to product availability, pricing, and selections will be subject to change.**

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

### CLASSIC BAR INCLUDES:

Priced at \$9.60—\$12 per cocktail.

Tito's Vodka  
 Tanqueray Gin  
 Bacardi Rum  
 Captain Morgan Spiced Rum  
 Crown Apple  
 Jameson Irish Whiskey  
 Jack Daniel's Whiskey  
 Crown Royal Whiskey  
 Bulleit Bourbon  
 Johnnie Walker Red  
 EJ Brandy  
 Bulleit Rye  
 El Jimador- Tequila

### HOUSE WINE

\$8/glass  
 Excelsior Chardonnay  
 Excelsior Cabernet  
 Pinot Project Pinot Noir  
 Krus Pinot Grigio  
 Wycliff Brut

### BEER

\$7.20-\$9.60 per can  
 A selection of domestic, Minnesota Craft Beers, White Claw Seltzers & Wooden Hill canned cocktails.

### N/A CANNED COCKTAILS

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

### AVAILABLE ON REQUEST

These items can be added to our Classic bar with advance notice and are priced at \$12-\$14.40 per cocktail.

Grey Goose Vodka  
 Kettle One Vodka  
 Bombay Sapphire Gin  
 Hendrick's Gin  
 Maker's Mark Bourbon  
 Johnnie Walker Black Scotch  
 Baileys Irish Cream  
 Kahlua

### WINE UPGRADES

The Resort's wine list (available April 1<sup>st</sup>) has additional wines by the glass that can be substituted for one or more of the standard house wine selections. A maximum of four wines may be offered by the glass at an event.

Wines not offered by the glass on the resort wine list can be purchased by the bottle in advance. Any bottles purchased and not opened at the bar will be returned to the client after the event.

\* Ask your event manager for full resort wine list

### SIGNATURE COCKTAIL/MOCKTAIL

Many events like to add a "Signature Cocktail" to their bar offerings. Our beverage staff is happy to work with you in advance to create a special drink to offer your guests. Pricing for Specialty Cocktails will depend on the ingredients selected and may be subject to a procurement fee if the ingredients used are not stocked at Madden's. Specialty cocktails/mocktails will be priced individually and are not included in any bar package.

### PRIVATE BAR MINIMUMS

\*Applies per bartender

1st hour	\$480
Each additional hour	\$240

Prices inclusive of service charge, subject to sales tax.

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## PRIVATE BAR SERVICE

### BEER & WINE PACKAGE

\$21.60 per person, per hour

#### BEER

Coors Light, Michelob Golden, Modelo, White Claw, specialty selection of Minnesota brews.  
Non-alcoholic beer available upon request.

#### WINES

(Subject to change)  
Includes 2 reds and 2 whites

#### SPARKLING

Wycliff Brut

#### N/A CANNED COCKTAILS

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

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### KEG SELECTION

Each 16 gallon keg (1/2 barrel) provides approximately 120 16 oz. servings. 5.2 gallon kegs available upon request.  
**Two weeks advance notice required.** Subject to availability; prices subject to change.

### DOMESTIC/CRAFT SELECTIONS

(16 gal keg)

Miller Lite	\$540
Coors Light	\$540
Michelob Golden Light	\$540
Leinenkugel ( <i>seasonal</i> )	\$600
Castle Danger Cream Ale	\$600
Indeed Flavor wave IPA	\$600

### SPECIALTY KEGS

For special requests, please ask about availability and pricing.

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

*Prices inclusive of service charge, subject to sales tax.*

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# AUDIO VISUAL

## AUDIO VISUAL & MEETING SERVICES

Equipment is based on availability. Madden's meeting room set up includes tables, linens, chairs, basic Wi-Fi, and a water station. For pricing on business services contact your Event Manager. Madden's is not responsible for damage to or loss of personal belongings including audio visual equipment. If you will not be removing your personal equipment or belongings from the meeting room, please inform your Event Manager as to the time you wish your meeting room to be locked

### VIDEO EQUIPMENT

LCD 1024 x 768 XGA with VGA hook up	\$390/day
*85" flat screen (Olson Board Room)	\$210/day
*65" flat screen (On cart)	\$180/day
*65" flat screen (On cart) (Wilson Bay & Pavilion)	\$300/day
*65" Dual Flat Screen (Wall mount) (Sibley)	\$240/day
Laptop Dongle (Mac or mini USB to VGA)	\$30/set up
HDMI hook up (where available)	N/C
Video Conference Owl	\$240/day

\*NOTE all LED, TV and AV cart rentals include wireless presenter, sound hook up, and a variety of assorted dongles for video presentation.

### PRESENTATIONS

A/V technician (4 hour minimum)	\$54/hour
Individual power hook up in meeting room (up to 30 ppl)	\$4.80 per person
Laptop computer	\$270/day
Screen (Tripod)	\$54/set up
Screen (4:3 portable)	\$78/set up
Screen (16:9 portable)	\$120/set up
Laser pointer/wireless presenter	\$48/day
A/V stand/cart	\$114/set up
Includes VGA cord, power, sound	
Laptop or iPod sound hook up	\$42/set up
Tri-pod or flip chart easels	\$24/set up
3M Post it® flipchart pad	
Includes stand & markers	\$60/unit
3 x 4 White board	
Includes stand & markers	\$42/set up
Self-standing podium	
Includes microphone	\$72/set up

### STAGING/RISERS

**Standard (8' x 16')	\$240/set up
**Full (12' x 32')	\$360/set up
Dance floor (15 x 15)	\$240/set up
Larger dance floors	Inquire

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

### COMMUNICATIONS

Phone line with local and long distance dial out	\$72/installation*
Direct dial phone line with dedicated number	\$120/installation*
*Local and long distance charges will be assessed if incurred	
Speaker phone (PolyCom)	\$72 per day + line installation
Broadband internet service* (hardwire)	\$120/day

Internet hookups at each seat. See planner (In addition to broadband internet fee listed above)

### SOUND SYSTEMS - Microphones

Hand-held cordless	
Includes microphone stand	\$48/set up
Lavalier cordless	\$48/set up
Microphone table stand	\$12/set up
Microphone floor stand	\$12/set up

### PORTABLE MIXERS/PA SYSTEMS

Portable mixer, stand with microphone, CD player or iPod hook up, speakers	\$210/day
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### EXHIBIT SPACE

Includes 8' banquet table, linens, chair, exhibit storage  
NOTE- Substitute 6' table for Golf Villa exhibit set up.

Electrical	\$60 per vendor
Additional table	\$30 per table
Additional chair	\$18 each
High top table, black or white linen	\$30 each



## SPECIAL SERVICES

### AIRPORT SHUTTLE SERVICE

Please contact your Event Manager to schedule shuttles from the Brainerd Lakes Regional Airport. Guest names, flight numbers, arrival and departure times will be required. It is recommended that shuttles are scheduled two weeks prior to date required. In the event of a 'no show' the guest will be charged. Complimentary transportation is provided on Madden's property.

1-4 guests	\$60 one way
5-14 guests	\$15 per person, one way

### DELIVERY SERVICES (10 day advance notice required)

Packet distribution at Front Desk (8-1/2 x 11 max)	No charge
Luggage (includes both delivery and pick up)	\$12 per person
Gifts (room delivery)	\$12 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)	\$125 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.**

### BONFIRE

Private bonfire setup	\$150 for 3 hours
S'mores and roasting sticks (min of 10ppl)	\$7.20 per 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

*Prices inclusive of service charge, subject to sales tax.*

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# SHIPPING

## SHIPPING OF MATERIALS

### 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. Obtain a REQUEST FOR SHIPPING form from your Event Manager. Complete the form in its entirety.
2. Pack, seal and label all materials and attach the REQUEST FOR SHIPPING form.
3. Notify your Event Manager when all materials are ready for shipping and if you have made the pick up arrangements, or if shipping must be arranged by Madden's.

### PAYMENT

Shipping charges may be billed to your personal shipping account, credit card, or your hotel guest account. Any shipping charges to the Master Account must be pre-authorized by the meeting planner.

### 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.*

*Prices inclusive of service charge, subject to sales tax.*

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# SHIPPING Continued...

## REQUEST FOR SHIPPING

Date \_\_\_\_\_

### Destination

Name \_\_\_\_\_

Company \_\_\_\_\_

Address \_\_\_\_\_ Residential? \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

Phone \_\_\_\_\_

### From

Your Name \_\_\_\_\_

Conference Attended \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

Phone \_\_\_\_\_

SHIP VIA:            UPS            FedEx    USPS            Other \_\_\_\_\_

### **Method of Payment**

\_\_\_ Personal Shipping Account Number \_\_\_\_\_

\_\_\_ Hotel Guest Account Number \_\_\_\_\_

\_\_\_ Master Account (only with prior approval) \_\_\_\_\_

Location of items at this time: \_\_\_\_\_

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