



2025

Wedding Guide

 **Madden's**
on Gull Lake

Minnesota's Classic Resort

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.

What can you 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.

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/>

Deposits and Payments

Initial | Initial

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), service charge and taxes will be divided into two 50% deposits (three equal deposits if you are contracting nine months or more in advance), the second or third 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 by calling Sheli Tiffany at 218.855.5953 directly (April–Oct/ Mon–Friday 8am–4:30pm). 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.

Food and Beverage

Initial | Initial

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.

Any food and beverage not consumed is **prohibited** from leaving the event location. 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.

Personal Alcohol Beverage Policy

Initial | Initial

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.

Changes

Initial | Initial

Changes received post deadline are subject to a \$60 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

Service Charge and Taxes

Initial | Initial

A 20% Service Charge and Minnesota State Sales Tax (7.375%) will be added to all items related to catering, including rental fees that are posted to your master account. Sales tax on alcoholic beverages is 9.875%. The Service Charge is not a gratuity. Prices outlined in guide include service charge.

Gratuity Guidelines

Initial | Initial

An 18% gratuity will be applied for groups over 10 people in resort outlets. E.g. Groom's dinner in a restaurant. Gratuities for the bell staff, housekeeping, forecaddies, and other service staff (such as recreation or marina) may be given at your discretion. There is NOT an auto gratuity added to catering guaranteed on BEO's. Automatic gratuity also applies to pontoon drivers and other organized recreational events.

Initial | Initial

Information contained in this guide is subject to change at any time without notice.

Prices inclusive of service charge, subject to sales tax.

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POLICIES

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.

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. 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 per person. The exact date will be determined approximately 4 months in advance. You will be notified once the dates become available.

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

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

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 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

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

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

Initial | Initial



POLICIES

Miscellaneous

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

Private Function Spaces for Pre-Wedding Events

Initial | Initial

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 setup 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.

Food Regulations

Initial | Initial

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.

Transportation

Initial | Initial

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.

Liability and Damages

Initial | Initial

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

RECEPTION SETTINGS

Depending on your final number of guests, we have two venues to choose from. Nestled in the tree tops, Wilson Bay Lodge sits right on the water and provides the “up north” feel with a wall of windows overlooking the bay. The Pavilion is an upscale outdoor setting with fireplaces, natural stone columns, granite countertops and wood pergolas. Please note capacity is dictated by meal service and set up requests. Capacity numbers are subject to change.

Wilson Bay Lodge | Max Capacity 200



The Pavilion | Max Capacity 250



Prices inclusive of service charge, subject to sales tax.

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CEREMONY & RECEPTIONS

2025 CEREMONY PRICING

Wilson Bay Beach, Voyageur Lawn, or Pavilion

Includes facilitation of rehearsal & ceremony, ceremony space, white garden chairs, sound system with technician, two mics, unity table.

Month	Rental Fees
November—April	\$810
May	\$1,800
* Sunday, May 25th	\$1,350
June—October	\$2,400



2025 RECEPTION PRICING

Includes space rental (Wilson Bay 8am-1am, Pavilion 10am-12am), tables, cross back chairs (Wilson Bay ONLY), white garden chairs (Pavilion), china, glassware, silverware, white lap length linens, white or black cloth napkins, gift and escort tables, up to six high top tables, dance floor (Wilson Bay only)

Pavilion	Rental Fees	Food & Beverage Minimums
May	\$4,800	\$9,000
*Sunday, May 25th	\$3,600	\$7,000
June-September	\$7,200	\$16,000
*Sunday, August 31st	\$5,400	\$13,000
** Special Rate Available		

Wilson Bay

November—April	\$3,000	\$8,500
May	\$4,800	\$10,000
*Sunday, May 25th	\$3,600	\$8,500
June-October	\$7,200	\$13,000
*Sunday, August 31st	\$5,400	\$8,500
** Special Rate Available		



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ACCOMMODATIONS

Madden's vast array of accommodations range from hotel rooms to multi-bedroom houses. With the most extensive accessible shoreline of any resort in the Brainerd Lakes area, most rooms feature a beautiful lake view or golf course view. What better way to spend your wedding weekend than falling asleep to the sound of loons and waking up refreshed to a day full of wedding festivities with friends and family.

Guest Room Reservations

Madden's offers a 10-room rolling block of guest rooms up to 90 days out from your wedding date. Specific locations will not be guaranteed until 11 months in advance of your wedding date. Madden's requires a two-night minimum stay on weekends, a **three night** minimum starting the 3rd weekend in June– Labor Day, holiday weekends and for multi-bedroom houses. 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 by securing with a deposit of one nights stay per room.** Guest room check-in time is guaranteed at 4:30pm on the day of arrival. *Early check in or late departure requests are NOT guaranteed so please communicate with your guests and plan accordingly.*



Prices inclusive of service charge, subject to sales tax.

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THE MORNING OF

SNACKS

Minimum 10 people

Continental

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

Bagel Bliss

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

Fit & Fun

Greek and low fat yogurts, muffins, fruit kabobs, orange, cranberry juices
\$14.40 per person

Cheese & Meat Platter

Assorted deli meats, cheeses, crackers
\$16.80 per person

MIMOSA BAR

Available after 8am. Includes orange & pineapple juice. Minimum 10 people.

Sparkling wine by the bottle from the following selections:

Wycliff Brut	\$30
Prosecco	\$36
Mumm Cuvee	\$60
Fritz Muller Non- Alcoholic	\$36

* Suggested serving size — 10 mimosas per bottle & offerings are subject to change.

À LA CARTE SNACKS

Refreshments

Coffee, (regular, decaffeinated) and Hot Tea	\$60 gallon
Hot chocolate	\$48 gallon
Hot apple cider	\$48 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.
Soda by consumption	\$6 each
Bottled water by consumption	\$4.80 each

Pastries

Fresh baked pastries	\$36 doz.
Fresh baked muffins	\$36 doz.
Fresh donuts/holes	\$36 doz.
Fresh Baked Scones	\$36 doz.
Fruit kabobs	\$24 doz.
Yogurt	\$30 doz.

Prices inclusive of service charge, subject to sales tax.

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THE AFTERNOON OF

GRAB & GO

Selections include potato chips, cookie & bottled water.

Choice of up to 3 (including vegetarian)

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

WRAPS

Chicken BLT *df*

Rotisserie chicken, bacon, lettuce, tomato, ranch dressing, herb & 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

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

DELI PLATTER \$30

Assorted deli meats and cheeses

Egg salad

Fresh fruit salad

Cucumber salad

Potato chips

Assorted breads

(gluten free available upon request)

Dessert

*Minimum 15ppl/Max 50ppl \$400 set up fee

TO-GO LUNCH

5-Choice limited menu
available from the 19th Hole.

Delivery fee of \$60

HORS D'OEUVRES

Three dozen minimum per selection.
May be displayed for a maximum of 1-1/2 hours. Butler passing \$60 per selection. 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
14" vegetarian pizza gf, 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,	\$43.20 per dozen
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, chipotle ranch dressing *approx. 40 pieces	\$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 and 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 tortilla chips, crostini, mini naan, chips and crackers

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

Prices inclusive of service charge, subject to sales tax.

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PLATED | WILSON BAY

Three course plated dinners include one of each of the following to be served to all guests: salad, fresh baked bread, entrée, artisan vegetable blend & side. Gourmet vegetable choices incur an extra charge per guest. If you choose to offer multiple selections, a \$6 per person surcharge applies. The group is responsible for providing place cards for two or more entrees indicating each guest's name & entree selection along with a detailed seating arrangement. Maddens can provide place cards for \$3.60 per person.

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, radish, carrots, ranch dressing

GOURMET VEGETABLES

Roasted Asparagus **\$3.60** additional per person

Bacon Braised Brussels Sprouts **\$4.80** additional per person

Maple Roasted Green Top Carrot **\$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 \$22.80 per child *Ages 0-12yrs (Choose one)

Includes a fruit skewer

Macaroni & Cheese

Chicken Strips & Fries

Cheeseburger & Fries

*Gluten free bun available upon request with advance notice



PLATED | WILSON BAY

CHICKEN ENTREES

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

House Smoked Pork Tenderloin \$48
Dijon Maple Demi

BEEF ENTREES

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
Roasted garlic herb butter

Beef Wellington \$78
8oz beef tenderloin in a mushroom duxelles sauce wrapped in a flaky puff pastry.

FISH ENTREES

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

4oz Salmon *gf* honey ginger glaze

6 oz Top Sirloin *gf* peppercorn 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

BUFFETS | WILSON BAY

Buffets may be displayed for a **maximum of two hours**. All dinner buffets include lemonade and fresh baked bread.
\$57.60 per person

PROTEINS (Choose Two)

Chicken Florentine *gf*

Searched 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 *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, 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, grapefruit, orange segments, candied pecans, dill lemon vinaigrette

Broccoli Raisin *gf*

Broccoli, bacon, onion, raisins, and sunflower seeds in a red wine mayo vinaigrette sauce

DECONSTRUCTED SALADS (Choose One)

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

VEGAN (Choose one to be served plated)

Roasted 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 Chickpea and Sweet Potato Curry *gf & df*

Vegetable blend with chickpea 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 Boi	Market
Mussels, shrimp, corn on the cob, baby red potatoes, crab legs	

VEGETABLE (Choose One)

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

STARCH (Choose One)

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

KIDS \$22.80 per child *Ages 0-12yrs (Choose one)

Includes a fruit skewer

Macaroni & Cheese

Chicken Strips & Fries

Cheeseburger & Fries

*Gluten free bun available upon request with advance notice



THE PAVILION

Pavilion dinner stations include lemonade & fresh baked bread. Cookouts may be displayed for a maximum of 1- 1 1/2 hours.
\$70.80 per person

PROTEINS (choose two)

FROM THE ROTISSERIE

Whole Turkey House-seasoned, cranberry BBQ

Whole Marinated Chicken Jerk & BBQ sauces

Pork Ribs House-made BBQ Sauce

Suckling Pig Carolina & raspberry chipotle BBQ

*market/requires 3 week notice

FROM THE SMOKER

Pork Tenderloin Bourbon sauce

Beef Brisket House-made BBQ sauce, horseradish

Prime Rib *Market Price

FROM THE GRILL

6oz Top Sirloin Mushrooms, onions

Red Snapper Fillets Creamy creole sauce

Sea Bass Lemon caper beurre blanc

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 fourth entrée \$14.40 per person

Add a third side or salad \$7.20 per person

CHILDREN (Choose one) \$22.80 per child *Ages 0-12yrs

All meals include a fruit skewer

Macaroni & Cheese

Chicken Fingers, Potato wedges

Cheese Burger, Potato wedges

*Guarantees of 10+ kids, will result in a small kids only buffet

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 Gold Potatoes

Corn on the Cob

Bacon Balsamic Brussels Sprouts

Artisan Fresh Vegetable Blend

Four Cheese Mac

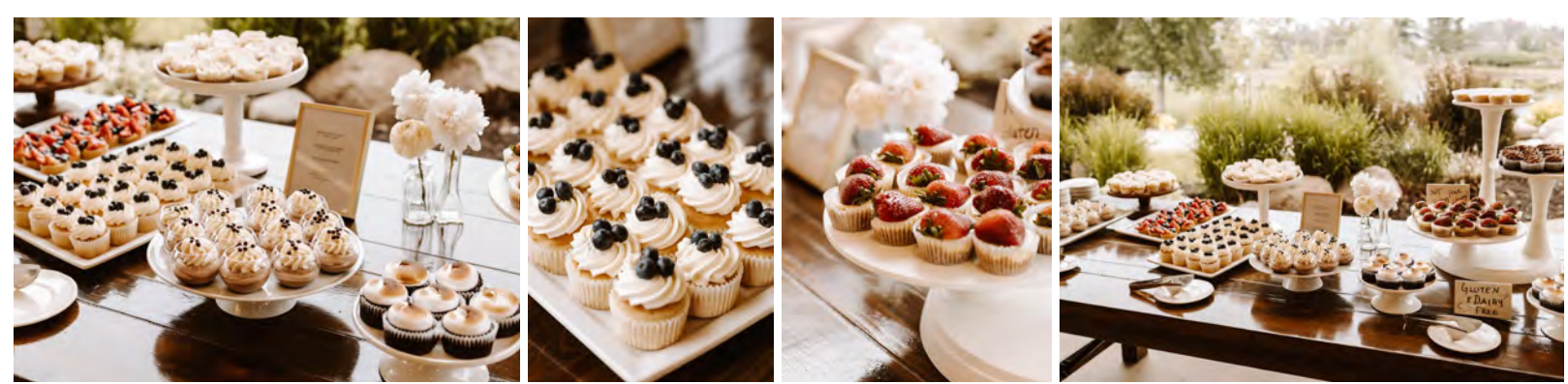
VEGAN (Choose one, available plated)

Roasted 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.

2025



DESSERTS

Madden's offers freshly made sweet treats from our own on-site bakery.

Select one of the following display options or consult with our pastry chef to create a customized display of desserts for your event!

CUPCAKE DISPLAY

\$9.60 per person/Choose up to *three* flavors

Strawberries & Cream

White Cake, chantilly cream, 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 ganache, & 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

Smores

Chocolate cake, toasted meringue, graham crust, Hershey bar topping

Carrot Cake

Carrot cake, cream cheese frosting, and candied pineapple chunks

Earl Grey & Lavender

Earl grey sponge cake & lavender swiss meringue

SMORES BAR

\$12 per person—optional, chef attended, occurs an additional \$120 fee

CREPES BAR

\$12 per person—optional, chef attended, occurs an additional \$120 fee

MINI CHEESECAKE DISPLAY

\$12 per person/Choose up to *three* flavors

Vanilla topped with fresh berries | smores | turtle | lemon & white chocolate | peanut butter | espresso martini

GOURMET BARS

\$7.20 per person/Choose up to *three* flavors

Brownies | chocolate chip | key lime | lemon crumb | smores | peanut butter rice Krispies gf | 7-layer gf

COOKIE DISPLAY

\$6 per person/Choose up to *three* flavors

Chocolate chip | peanut butter | monster | oatmeal raisin | snickerdoodle | double chocolate chip

MACARON DISPLAY

\$7.20 per person/Choose up to *three* flavors

Vanilla bean | coconut mocha | raspberry strawberry | violet | blueberry | pistachio | lemon | tea & honey | salted caramel | milk chocolate | bittersweet chocolate

MINI TARTS

\$9.60 per person/Choose up to *three* flavors

Mixed berry | lemon meringue | smores | bourbon pecan | apple hazelnut | peanut butter cup

MINI SEASONAL PIES

\$8.40 per person/Choose up to *three* flavors

French silk | key lime | bourbon pecan | strawberry & rhubarb | apple crumb | lemon meringue

DESSERT SHOOTERS

\$12 per person/choose up to two flavors

Chocolate mousse | strawberry shortcake | tiramisu | tres leches | Biscoff cheesecake | white chocolate & lemon cheesecake | dulce de leche | banana pudding

DONUT WALL

\$12 per person/yeast, cake, and old fashioned donuts with a variety of glazes, icings, and sugar topping options

PLATED OR WHOLE CAKE DISPLAY

\$8.40 per person/Choose one selection . Plated available at Wilson Bay or Town Hall only

Fruit Tart

Shortbread crust, vanilla pastry, topped with fresh berries, and a sweet glaze

Red Velvet Cake

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

Baileys Chocolate Cake

Baileys chocolate cake, chocolate ganache, & mousse

Triple Chocolate

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

Vanilla Chantilly Lemon Cake

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

ELEVATED CAKES

\$12 per person/Choose one selection . Plated available at Wilson Bay or Town Hall only

*Dulce De Leche **

Dulce de leche cake, dulce de leche mousse, & caramel glaze

*Opera Cake **

Three layers of joconde sponge, espresso Italian meringue, & chocolate ganache

*Tiramisu Cake **

Chocolate cake, espresso & kahlua soaked lady fingers, mascarpone cream, dusting of cocoa powder, & espresso bean

*Turtle Cheesecake **

Oreo crust, salted caramel cheesecake, toasted pecan syrup, & Chantilly cream

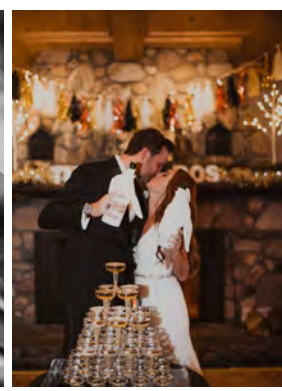
CUSTOM CAKES

6" starting at \$48

Gluten and vegan friendly dessert options available upon request- additional charges may apply.

Prices inclusive of service charge, subject to sales tax.

2025



PRIVATE BAR SERVICE

We provide one bar per 100 people (101+ guests = 2 bartenders or one bar per 75 people for cash bar). Includes bartender(s), liquor, assorted beer, select house wines, Pepsi products, bar mixes & appropriate garnishes. **Due to product availability, pricing & selections are subject to change.** Additional bar staff \$75 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

\$9.60/glass or wine pour with dinner \$36/bottle

- Wycliff Brut
- Excelsior Chardonnay
- Excelsior Cabernet
- Pinot Project Pinot Noir
- Krus Pinot Grigio

BEER

\$7.20-\$9.60 per can

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

N/A CANNED MOCKTAILS

\$9.60 per can

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 request 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 1st) has additional wines by the glass that can be substituted for one or more of the standard house wine selection offerings. A maximum of four wines may be offered by the glass at an event.

\$14.40/glass

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

SIGNATURE COCKTAIL/MOCKTAILS

Many events like to add a "Signature Cocktail" to their bar offerings. Specialty cocktails/mocktails will be priced individually and are not included in any bar package.

Strawberry Basil Smash strawberries, fresh basil, simple syrup, topped with limonata

Spicy Margarita Madden's house blend margarita mix, muddled jalapeno

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

Mocktails: \$9.60

Cocktails: \$14.40 - spirit of your choice



PRIVATE BAR SERVICE

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 \$600
- Jack Pine Lone Wolf \$600
- Kona Big Wave \$600
- Lupulin Hooey \$660
- Modelo \$600
- Legalize Mulligans Elm Creek \$660
- Cali Squeeze \$600
- Bent Paddle 14 Degree \$600
- Bent Paddle Light Lager \$600
- Big Axe Blood Warrior \$600

DOMESTIC SELECTIONS

(16 gal keg)

- Coors Light \$540
- Michelob Golden Light \$540
- Miller Lite \$540

SPECIALTY KEGS

For special requests, please ask about availability and pricing.

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

OTHER

- Pepsi Fountain Drink \$4.20 each (unlimited refills)
- Coffee Station \$60

PREFERRED VENDORS

Officiates

Ginger Beck 320.634.3055
gingerb86@hotmail.com
Lisa Cassman 218.252.0233
lac7mn@gmail.com
Terri Smith 218-831-5192

Photographers

Ashton Skylar Co. <https://www.ashtonskylar.com>
Chelsea Elizabeth
218.587.2771
<http://www.chelseielizabeth.com>
Madisen Watson
952.649.0525
www.madisenwatsonphotography.com
Kelley Jo Imaging 320.232.3325
www.kelleyjoimaging.com
Veronica Barry Photography
<https://veronicabarryphotography.com>
Jordan Joseph Photography 320.630.8535
www.jordanjosephphotographymn.com
Tim Larsen Photography 218.820.2660
www.timlarsenphoto.com

Videographers/Photo Booths

Northerly Photobooth northerlyphotobooth.com
Bellagala 651.227.1202
www.bellagala.com
Time Into Pixels Photo Booth 612.564.8468
www.tipbooth.com
Stage One DJ 218.831.5192 | www.stageonedj.com
(Make Up, Officiants, décor, Photo booth)

Day Of Wedding Coordination

Captivating Beauty 218.831.5372
www.captivating-beauty.com
Bloom Design 218.831.7813
jaci.bloomdesigns@gmail.com
bloomdesigns218.com
The Events Paige 715.225.6324
theeventspaige@gmail.com
<https://www.theeventspaige.com>
Gathered Gold Co gatheredgoldco@outlook.com
<https://www.gatheredgoldco.com/>
Bride Support 612-466-0411

Hair and Make Up

Captivating Beauty 218.831.5372
www.captivating-beauty.com
Bliss Salon & Boutique 218-568-5185
Cindy Rose Hannah www.blissalonandboutique.net

Spa

The Spa at Madden's 218.855.5917
www.maddens.com

Live Music

Jim Olsen 218.232.9498
www.jimolsenguitar.com
Some Shitty Cover Band www.sscb.com
Grace Notes Classical Trio 218.251.6786
www.grace-notes.us
Rock It Man Entertainment 651.214.2197
www.rockitmanentertainment.com
Sharon Planer 612.845.1970 (pianist)
Trillium Strings 218.825.9263
Bluewater Kings Band www.bluewaterkingsband.com

DJ'S

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

Transportation

Groome Transportation 320.316.0943
www.groometransportation.com
Ole's Shuttle Service 218.821.1615
www.olesshuttleservice.com

Design and Rentals

Gathered Gold Co gatheredgoldco@outlook.com
<https://www.gatheredgoldco.com>
Dee's Decorating 320.232.5676
www.deesdecorating.com
Jessica Richau 320.309.8071
www.curatedclosetco.com
North Star Fireworks 612.743.3512
northstarfireworksmn@gmail.com
Stage One DJ 218.831.5192
(Make Up, Officiants, décor, Photo booth) www.stageonedj.com

Florists

Petals & Beans 218.961.7385
www.petalsbeans.com
Bloom Design 218.831.7813
jaci.bloomdesigns@gmail.com
bloomdesigns218.com
Lily Grass Floral 320.293.4025
www.lilygrassfloral.com

SPECIAL SERVICES

Airport Shuttles

Should you require service from the Brainerd Lakes Regional Airport you may schedule through your wedding planner. Guest names, flight numbers, arrival and departure times must be provided. 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.

1-4 guests	\$60 one way
5-12 guests	\$15 per person, one way

Delivery Services (10 day advance notice required)

Itinerary distribution at Front Desk (8-1/2 x 11 max)	No charge
Luggage (includes both delivery and pick up)	\$10 per guest
Gift / Swag Bags (room delivery only, front desk distribution is not available)	\$10 per room

Golf Cart Rentals

Four Passenger Golf Carts (for use on resort grounds, not golf courses)

*Rentals are based on a 24 hour time period

\$125/day

Private Bonfire

Bonfire setup and re-stocking charge	\$150/3 hours*
S'mores and Roasting Sticks	\$7.20 per person*
Roasting Sticks Only	\$18 per 6 sticks*

Pavilion Staging & Dance Floor

Outsourced only, please contact your coordinator.

Wedding Arch

\$360*

Champagne/Wine Wall

\$600*

*Includes product

Audio Visual/Miscellaneous Items

65" Flat Screen	\$360/day*
Handheld Cordless or Lapel Microphone	\$48 each*
Portable Sound System	\$210/day*
Additional 30" High Top Table	\$30 each*



Prices inclusive of service charge, subject to sales tax.

2025

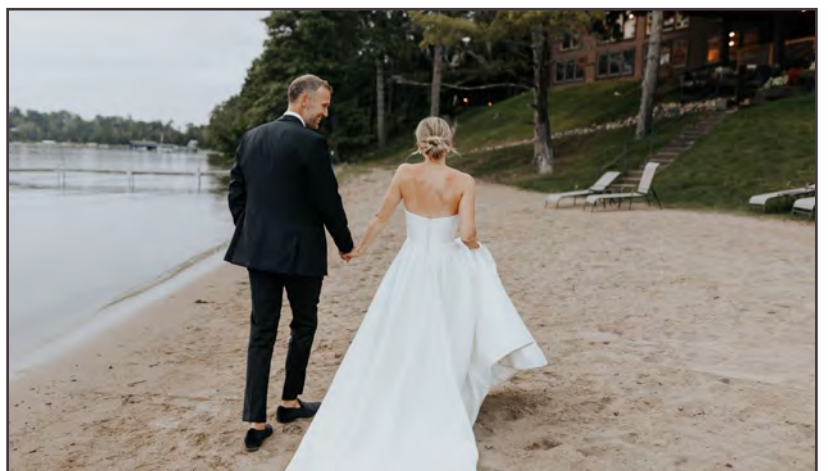
GALLERY



Prices inclusive of service charge, subject to sales tax.

2025

GALLERY



Prices inclusive of service charge, subject to sales tax.

2025

GALLERY



Prices include a 10% service charge, subject to sales tax.

2025

GALLERY



MARRY at **MADDEN'S**
MINNESOTA'S CLASSIC RESORT

2025 Wedding Deadlines



ACTIVITY

Due 90 Days from Event

Date: _____

- Room Block Release Date

Due 30 Days from Event

Date: _____

- Second Deposit Due
- Menu Selections/Bar Choice Submitted

Due 20 Days from Event

Date: _____

- Final F&B Head Count Guarantee Due

Due 14 Days from Event

Date: _____

- Ceremony Form Due - - Submit online
- Final Details Due
- Custom Signage —Including Bar Signage and Escort Cards Due for review
(If you are supplying signage, review/finalize with Madden's contact.)
- Vendor Information (contact info & arrival times)

Due 10 Days from Event

Date: _____

- Signed BEOs (Banquet Event Order) Due
- Pre-Wedding payment (pay difference between deposits & actual expected amount)
- Confirm Credit Card on File for Final Payment

LATE NIGHT SNACKS

PARFECTO PIZZA

Recommend 1 16" pizza for every 4-5 guest.
Gluten Free crust available on 10" only— Add \$5

Build Your Own Pizza

	16" Pizza
Basic Cheese Pizza	19
Extra Toppings	1.75

Start with a freshly made sauce

Madden's Specialty Red
Alfredo
BBQ

Then choose from a selection
of tasty toppings:

Pepperoni	Pineapple
Grilled chicken	Pickles
Italian sausage	Roasted Red Peppers
Bacon	Green peppers
Canadian bacon	Banana peppers
Ground Beef	Red onion
Artichoke hearts	Mushrooms
Jalapeño peppers	Black olives
Chopped garlic	Kalamata olives
Tomatoes	
Basil	

Additional Late Night Snacks

Chips & Dip
Guacamole, Salsa, Queso
\$10 per person

16" House-Made Pizza

Buffalo Chicken 21

Grilled chicken, red onion, alfredo sauce, cheese blend, buffalo sauce

Bacon Cheeseburger 21

Ground beef, bacon, pickles, red onion, tangy homemade burger sauce

Chicken Bacon Ranch 25

Grilled chicken, bacon, roasted red peppers, banana peppers, mozzarella, alfredo sauce, ranch drizzle

Carnivore 25

Bacon, Italian sausage, Canadian bacon, pepperoni, mozzarella cheese, Madden's red sauce

Hawaiian 24

Canadian bacon, pineapple, cheese blend, Madden's red sauce

Madden's Supreme 26

Pepperoni, Canadian bacon, sausage, mushrooms, black olives, onions, green peppers, mozzarella cheese, Madden's red sauce

Herbivore *Vegetarian* 22

Mushrooms, green pepper, kalamata olives, artichoke, red onion, roasted red pepper, Madden's red sauce