



**CMP | 2017 MEETINGS & EVENTS GUIDE**

**MINNESOTA'S  
MOST  
AWARDED  
RESORT**



23521 Nokomis Avenue  
Nisswa, Minnesota 56468  
800.368.1885  
www.grandviewlodge.com

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*Prices are valid for 2017 and subject to change for 2018.  
All menu items in this packet are priced based on our Complete Meeting Package (CMP).*

*Grand View Lodge has a dedicated and professional team of Event Planners to exceed your expectations.  
At the time your event is contracted, an Event Planner and Housing Specialist will be assigned to you.*

A tentative meeting agenda should be provided to our Event Planner to ease the planning process for both parties. Please include the following information:

- Start and end times for all events and activities
- Breakout meeting and event titles with all room setup styles and requirements
- Audio/Visual and setup requirements
- Contact names, phone numbers and a description of responsibilities for any staff that GVL may be working with in addition to the main contact person
- Contact information for any outside vendors

ACTIVITY	DEADLINE	CONTACT
Guided fishing, golf tee times, spa appointments and entertainment requests	60 days prior to arrival	Event Planner
Billing Instructions (if not provided when contract was signed)	30 days prior to arrival	Event Planner
General Meeting Agenda (including all events, room setups, meal choices...)	30 days prior to arrival	Event Planner
Rooming List (Attrition for rooms released less than 120 days will be assessed after group departure)	30 days prior to arrival	Group Housing Specialist
Menu selections, room setups, A/V requirements and décor	3 weeks prior to arrival	Event Planner
Finalize details of event (signed BEOs, group resume and rooming list)	10 days prior to arrival	Event Planner
Food and Beverage guarantees due for each meal and break event	72 hours prior to first event	Event Planner
Outstanding balance due	30 days after receipt	Accounting



## CHECK-IN | CHECK-OUT

Check-in time is after 4:30pm | Check-out time is before 11:30am  
Early check-in and late check-out may be requested, but cannot be guaranteed.

## FOOD & BEVERAGE

Menu selections and special requests are to be finalized 3 weeks prior to function. A final guaranteed number of guests is required 72 hours prior to your event. This number is considered a guarantee and is not subject to reduction. If not received, the estimated figure will be used as the guarantee for billing purposes. You will be billed for the final guaranteed number or actual numbers; whichever is greater.

- You may select menu items provided in this packet. Due to health regulations, any food not consumed is prohibited from leaving GVL property. No food or beverage of any kind is permitted to be brought into any contracted event space, by the patron or patron's guests with the exception of wine by the bottle (\$25 corkage fee).
- All bar charges are subject to an 18% service charge and MN state liquor tax.
- Last call is at 12:30am, there are no exceptions.
- Minnesota State Law prohibits anyone under the age of 21 to consume alcoholic beverages (340A.503). All guests that appear under the age of 30 will be carded. ID is required for service.

## GLASS RESTRICTIONS

Glass is prohibited on the beach, pontoons and speed boats.

## LIMITED LIABILITY

Grand View Lodge reserves the right to inspect and control all private parties, bands and receptions being held on premise. Grand View Lodge accepts no responsibility for damage or loss of personal equipment. Clients accept liability in case of damage to banquet rooms or any Grand View Lodge property.

## LUGGAGE HANDLING | AMENITY DELIVERING

- Luggage Handling - \$5/each
- Room Amenity Delivery - \$5/each
- Room Amenity Handout at Front Desk - \$6/each

## NOISE ORDINANCE

Noise ordinance at all of GVL is in effect at 10:00pm daily.

## TRANSPORTATION

Grand View Lodge provides shuttle services as needed for our guests.

- On-property locations: complimentary
- Off-property locations: \$50/vehicle each way

*Parking is complimentary throughout the resort.*

*Prices valid for 2017 and subject to change for 2018.  
Items may be subject to an 18% service charge, MN state taxes and any applicable county taxes.*

Throughout your stay, our professional Conference/Event Services Staff will take care of all your audio visual needs. Please review our list of equipment and services, and contact your Event Planner to add any of these items to your event.

## CMP PACKAGE

Includes the following - fees apply for additional items

<b>LCD Package</b> .....	1 package
LCD Projector, VGA Cable, screen, interface cables, power for laptop and surge suppressor	
<b>Podium/Mic Package</b> .....	1 package
Standing or Tabletop Podium & Microphone	
<b>Flipchart with Markers</b> .....	1 flipchart

## RENTAL ITEMS

All prices are per day unless otherwise noted.

4 Channel Audio Mixer.....	\$200
Additional Meeting Space (breakout rooms).....	\$250-\$500
Audio Visual Tech (per hour).....	\$50
Dance Floor.....	\$250
DVD Player.....	\$50
Easels.....	\$10
Executive Meeting Set.....	\$2.50/p
<i>(Bottled Water, Pen and Paper)</i>	
Flipchart (non-sticky).....	\$20
Flipchart (sticky).....	\$30
Laptop.....	\$250
Lavalier Microphone (max. 3 per room).....	\$50
LCD Package.....	\$250
Pipe & Drape 8' x 10' Booth.....	\$30
Pipe & Drape Booth with Electricity.....	\$40
Podium.....	\$30
Portable PA System.....	\$150
Portable Screen.....	\$50
Speaker Phone.....	\$50
Staging (4' x 8' sections).....	\$35
Video Conferences Available (see Event Planner).....	\$200+
Whiteboards.....	\$10
Wireless Projector Remote (\$50 chg if not returned)....	\$10
Wireless/Wired, Handheld Microphone.....	\$50

## PURCHASE ITEMS

Faxes.....	\$1/page
Color Photocopies.....	\$1/page
Black & White Photocopies.....	\$0.25/page

## SHIPPING INFORMATION

First 5 Packages.....	Comp
Additional Packages.....	\$5/pkg

### Ship To:

Attn: GVL Planner's Name  
Group Name/Contact Person  
Grand View Lodge Planning Dept.  
23521 Nokomis Avenue  
Nisswa, Minnesota 56468



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## All Breakfast Buffets Include Coffee, Water, Hot Tea and Pepsi Products

### GRAND VIEW LODGE BUFFET

*Sample Menu - Buffet changes daily and is served in the Main Lodge*

Fruit Juices | Assorted Breads, Butter, Preserves | Bagels, Flavored Cream Cheese  
Warm Cinnamon or Caramel Rolls | Fresh Pastries and Donuts | Fresh Seasonal Fruit  
Assorted Yogurts | Cold Cereal, 2% Milk, Skim Milk | Hot Oatmeal, Brown Sugar, Dried Fruit  
French Toast or Pancakes, Warm Maple Syrup | Scrambled Eggs | Specialty Eggs  
Hash Browns | Potatoes O'Brien | Bacon | Maple Smoked Sausage | Grilled Ham | Omelet Station  
Waffle Station, Fresh Berries, Whipped Cream, Warm Maple Syrup

### ADDITIONAL BREAKFAST & BRUNCH OPTIONS

*Minimum 25 people. Feel free to speak to your planner about customizing a breakfast buffet.  
Locations based on availability, additional charges may apply.*

### GULL LAKE BUFFET

Fresh Orange Juice | Assorted Muffins and Pastries | Fresh Seasonal Fruit  
Scrambled Eggs, Scallions | Hash Browns | Choice of Bacon, Ham or Sausage

### THE SPA BUFFET

Fresh Orange Juice | Fresh Diced Fruit Display  
Low Fat Bran and Blueberry Muffins | Assorted Yogurts, Dried Fruits and Granola  
Swiss Muesli, Apples, Strawberries and Low Fat Milk

### LOON LODGE BUFFET

**Additional \$6 per person**

Fresh Juices | 2% Milk, Skim Milk | Assorted Breads, Butter, Preserves  
Scrambled Eggs | Hash Browns | Bacon | Soup Du Jour | Salad Bar  
Assorted Gourmet Sandwiches | Table of Assorted Desserts

### NORTHWOODS BUFFET

**Additional \$10 per person**

Fresh Juices | 2% Milk, Skim Milk | Warm Cinnamon or Caramel Rolls  
Fresh Pastries | Fresh Fruit Medley | Homestyle O'Brien Potatoes  
Vegetable Medley | Table of Assorted Desserts

#### Choice of Two Entrée Options

House Made Biscuits and Sausage Gravy  
Blueberry Pancakes  
Bananas Foster French Toast  
Scrambled Eggs with Cheddar Cheese  
Breakfast Casserole

#### Choice of One Entrée Option

Prime Rib of Beef  
Grilled Salmon  
Brown Sugar Glazed Ham



# CLASSIC REFRESHMENT BREAKS

2017

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## CLASSIC BEVERAGE STATION

*Available for the duration of your meeting.*

Fresh Brewed Coffee (regular & decaffeinated) | Assorted Mighty Leaf Tea  
Pepsi Products | Assorted Sparkling & Flavored Waters | Assorted Iced Teas | Ice Water Station

## CLASSIC MORNING BREAK

*Served Tuesday & Thursday*

*Available 9:30am-11:00am*

Assorted Fresh Muffins & Breakfast Breads  
Whole Fresh Fruit  
Assorted Individual Yogurts

## CLASSIC AFTERNOON BREAK

*Served Tuesday & Thursday*

*Available 2:00pm-3:30pm*

Pretzels, Goldfish, Granola Bars  
Fresh Vegetables with Ranch Dip  
Fresh Baked Brownies & Rice Crispy Bars

## SEASONAL MORNING & AFTERNOON BREAKS

*Served Monday, Wednesday & Friday*

Changes Seasonally

*No additional fee for break in Lobby.*

*Additional fee for private break service - \$3 per person.*

# SPECIALTY BREAKS

**\$3 per person**

*Specialty Breaks Include Classic Beverage Station*

## COTE'S CARNIVAL

Mini Donuts | Watermelon Kabobs | Warm Soft Jumbo Pretzels  
Corn Dogs and Condiments | Homestyle Lemonade

## CHOCOLATE LOVERS

Double Chocolate Brownies with Fudge Frosting | Assorted Cupcakes | Chocolate Fondue

## MINNESOTA NORTHLAND

Build-Your-Own Trail Mix Bar | Vanilla Yogurt | Whole Pieces of Fresh Seasonal Fruit  
Individual Bags of Pretzels | Freshly Baked Oatmeal Raisin Cookies

## HEALTH NUT

Assorted Mixed Nuts | Strawberry Shortcake Parfait | Sliced Apples with Peanut Butter  
String Cheese | Assorted Vegetables & Pita Chips with Hummus





# A LA CARTE MENU

2017

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## BEVERAGES

Apple or Cranberry Juice.....	\$40/gallon
Coffee or Tea.....	\$36/gallon
Fresh Lemonade.....	\$29/gallon
Fruit Punch.....	\$29/gallon
Hot Apple Cider.....	\$36/gallon
Hot Chocolate.....	\$36/gallon

## INDIVIDUAL BEVERAGES

Bottled Fruit Juice.....	\$4/each
Bottled Water.....	\$2/each
Chilled Grip & Go Milk.....	\$4/each
Soda (Pepsi Products).....	\$2/each
Sparkling Mineral Water.....	\$4/each

## DRY SNACKS

*Served by the bowl - each bowl serves 10-12 people.*

Chex Snack Mix.....	\$24/bowl
Five Star Nut Mix.....	\$27/bowl
Fresh Popped Popcorn.....	\$14/bowl
Honey Mustard Pretzel Snackers.....	\$27/bowl
Jumbo Salted Cashews.....	\$33/bowl
Sea Salt & Black Pepper Pretzel Snackers.....	\$27/bowl
Whoppers or M&Ms.....	\$27/bowl

## BAKERY & SWEETS

Assorted Bagels.....	\$27/dozen
<i>(Served with Assorted Cream Cheeses and Preserves)</i>	
Assorted Dessert Bars.....	\$20/dozen
Assorted Donuts.....	\$21/dozen
Assorted Freshly Baked Danish Pastries.....	\$24/dozen
Assorted Freshly Baked Muffins.....	\$24/dozen
Assorted Freshly Baked Scones.....	\$30/dozen
Assorted Freshly Baked Cookies.....	\$24/dozen
Freshly Baked Fudge Brownies.....	\$24/dozen
Freshly Baked Cinnamon Rolls.....	\$30/dozen
Gourmet Rice Crispy Treats.....	\$24/dozen

## INDIVIDUAL SNACKS

Assorted Bags of Potato Chips.....	\$2/each
Assorted Individual Cereal with Milk.....	\$4/each
Assorted Individual Yogurts.....	\$3/each
Assorted Whole Fresh Fruit.....	\$2/each



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## All Lunch Buffets Include Coffee, Water, Hot Tea and Pepsi Products

### OPTION A

Minimum 25 people. If your guarantee falls below 25 people, your meal will be charged for 25 people.

\* Available Outdoors - additional \$150 setup fee to apply.

### DELI BUFFET\*

#### Add Soup for \$3 per person

Fresh Breads and Rolls | Mixed Green Salad with Assorted Dressings  
Creamy Coleslaw | Assorted Deli Meats | Egg Salad | Tuna Salad  
Cheeses, Lettuce, Tomatoes, Red Onions and Pickles | Kettle Chips  
Assorted Cookies

### BURGER BUFFET\*

Buns and Breads | Mixed Green Salad with Assorted Dressings  
Bacon and Blue Cheese Potato Salad | Hamburgers | Grilled Chicken Breasts | Black Bean Burgers  
Cheeses, Lettuce, Tomatoes, Red Onions, Pickles and Condiments | Kettle Chips  
Assorted Cookies

### SOUP & SALAD BUFFET

Fresh Breads and Rolls | Mixed Green Salad with Assorted Dressings  
Grilled Chicken, Broccoli and Red Grape Salad  
Grand View Wild Rice Soup | Tomato Basil Soup  
Grilled Cheese Sandwiches | Smoked Turkey Sandwiches  
Assorted Cookies

### BAKED POTATO BUFFET

Fresh Breads and Rolls | Mixed Green Salad with Assorted Dressings  
Grand View Black Bean Chipotle Chili | White Chicken Chili  
Loaded Baked Potatoes | Plain Baked Potatoes | Sweet Potatoes  
Assorted Cookies

### SOUTHWEST FAJITA BUFFET

Flour Tortillas | Mixed Green Salad with Assorted Dressings  
Marinated Chicken and Beef Fajitas with Sautéed Sweet Peppers and Onions  
Sour Cream, Guacamole, Shredded Cheddar Cheese  
Spanish Rice | Refried Beans  
Assorted Cookies

• THE HISTORIC •

**GRAND VIEW LODGE**  
• ON GULL LAKE •



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All Lunch Buffets Include Coffee, Water, Hot Tea and Pepsi Products

## OPTION B ADDITIONAL \$2 PER PERSON

Minimum 25 people. If your guarantee falls below 25 people, your meal will be charged for 25 people.

### CLASSIC COMFORT BUFFET

Fresh Breads and Rolls | Mixed Green Salad with Assorted Dressings  
Slow Roast Chuck Roast, Mushroom Gravy | Roast Turkey, Sausage and Sage Stuffing  
Golden Whipped Mashed Potatoes | Fresh Seasonal Vegetables  
New York Cheesecake

### TANQUE VERDE BUFFET

Mixed Green Salad with Assorted Dressings  
Corn and Flour Tortillas | Chicken Verde | Beef Colorado  
Toppings, Salsa and Sour Cream | Black Bean Sweet Corn Enchiladas | Southwestern Rice  
Mexican Chocolate Bread Pudding

### CHINA TOWN BUFFET

Mixed Green Salad with Assorted Dressings  
Pork Egg Rolls | Beef and Broccoli | Chicken Lo Mein  
Cashew Chicken | Jasmine Rice | Vegetable Fried Rice  
Assorted Desserts

### ITALIAN BUFFET

Assorted Gourmet Breads and Breadsticks | Caesar Salad  
Tomato Mozzarella Salad, Balsamic Reduction | Chicken Parmesan, Marinara, Mozzarella  
Fettuccine Alfredo | Grilled Vegetable Primavera  
Tiramisu

### CARIBBEAN BUFFET

Jalapeno Cornbread | Tropical Spinach Salad  
Grilled Jerk Chicken, Pineapple Cilantro Salsa | Grilled Flank Steak, Spicy BBQ Sauce  
Chickpea Curry | Rice and Beans | Assorted Grilled Vegetables  
Assorted Desserts

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## SANDWICHES

All Sandwiches Include Whole Fruit, Kettle Chips, Fresh Baked Cookie and Bottled Water

### GRAND VIEW LODGE DELI

Oven Roast Turkey | Ham | Salami  
Provolone Cheese | Lettuce | Tomatoes | Onions | Pesto Vinaigrette  
French Bread

### ROAST BEEF

Thin Sliced Roast Beef  
Swiss Cheese | Lettuce | Tomatoes | Onions  
Focaccia Bread

### SMOKED TURKEY

Smoked Turkey | Apple Smoked Bacon  
Lettuce | Tomatoes | Onions | Chipotle Ranch Mayonnaise  
Multi Grain Bread

### GRILLED VEGETABLE FLATBREAD

Grilled Vegetables | Baby Spinach | Roasted Garlic Hummus | Cucumber-Mint Sauce  
Garlic Rosemary Flatbread

## SALADS

All Salads Include Fresh Wild Rice Cranberry Bread, Fresh Baked Cookie and Bottled Water

### GARDEN SALAD

Mixed Greens | Tomatoes | Cucumbers | Radishes | Red Onions  
Carrots | Sunflower Seeds | Alfalfa Sprouts  
Served with your choice of dressing

### COBB SALAD

Fresh Romaine | Grilled Chicken | Blue Cheese | Hard Boiled Egg  
Tomatoes | Apple Smoked Bacon | Sliced Avocado  
Served with your choice of dressing

# HOT HORS D'OEUVRES

2017

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## MOST POPULAR

Three dozen minimum per item.

Crab Stuffed Mushrooms.....	\$36/dozen
Beef & Blue Cheese Sliders Smoked Tomato Preserve, Brioche Bun, Garlic Aioli.....	\$36/dozen
Bacon Wrapped Scallops Sea Scallops, Apple Smoked Bacon.....	\$45/dozen

## ADDITIONAL

Three dozen minimum per item.

Smoked Gouda Macaroni & Cheese Bites.....	\$24/dozen
Dry Rub Chicken Wings Creamy Peppercorn Dipping Sauce.....	\$25/dozen
Mediterranean Meatballs Spicy Tomato Sauce, Chevre Cheese.....	\$25/dozen
Mini Smoked Chicken Quesadillas Black Bean Corn Salsa, Sour Cream.....	\$30/dozen
Spanakopita Spinach and Cheese Wrapped in Phyllo.....	\$30/dozen
Chicken Pot Stickers Sesame Soy Dipping Sauce.....	\$30/dozen
Italian Sausage Stuffed Mushrooms.....	\$30/dozen
Mini Brie Grilled Cheese Raspberry Preserve, Candied Walnuts.....	\$35/dozen
Asian Noodle Box Rice Noodle Salad, Spicy Peanut Sauce, Coconut Curry Satay.....	\$36/dozen
BBQ Pork Sliders Apple Cranberry Slaw.....	\$36/dozen
Egg Rolls Choice of Chicken, Pork or Shrimp; Sweet and Sour Sauce and Hot Mustard.....	\$36/dozen
Mini Beef Wellingtons Beef Tenderloin, Mushroom Duxelles, Puff Pastry.....	\$36/dozen
Mini Meatloaf Balsamic Roast Tomatoes, Roast Garlic Potato Puree.....	\$36/dozen
Mini Potato Skins Apple Smoked Bacon, White Cheddar Cheese, Chives, Cajun Sour Cream.....	\$36/dozen
Walleye Wild Rice Cakes Lemon Caper Remoulade.....	\$36/dozen
Maryland Style Crab Cakes Roasted Tomato Aioli.....	\$45/dozen

# COLD HORS D'OEUVRES

## MOST POPULAR

Three dozen minimum per item. See planner for recommended passable items; \$100 fee for butler service.

Thai Crab Puff Spicy Crab Salad in a Profiterole.....	\$28/dozen
Bacon Wrapped Pork Tenderloin Grilled French Bread, Apple Cranberry Chutney.....	\$30/dozen
Steak Bruschetta Plum Tomatoes, Wild Mushrooms, Grand View Steak Sauce.....	\$38/dozen

## ADDITIONAL

Three dozen minimum per item. See planner for recommended passable items; \$100 fee for butler service.

Chipotle Deviled Eggs Sugar Cured Bacon.....	\$22/dozen
Mini Potato Pancake Boursin Cheese, Sun Dried Tomatoes, Chives.....	\$24/dozen
Roasted Tomato & Goat Cheese Bruschetta.....	\$24/dozen
Tomato Mozzarella Bruschetta.....	\$24/dozen
Asian Chicken Salad Grilled Chicken, Napa Cabbage, Carrots, Scallions, in a Wonton Cup.....	\$30/dozen
Marinated Asparagus Salad Puff Pastry Cup.....	\$30/dozen
Antipasto Kabobs Grape Tomatoes, Olives, Salami, Roasted Red Pepper, Artichoke Hearts, Balsamic Glaze.....	\$35/dozen
Melon Kabobs Sea Salt, Cayenne, Lime.....	\$35/dozen
Smoked Chicken Salad Cone Avocado Mousse.....	\$36/dozen
Smoked Salmon Crostini Dilled Cream Cheese, Caviar, Pumpnickel Rye.....	\$36/dozen
Smoked Trout Salad Cucumber Bite Spicy Red Pepper Salsa.....	\$36/dozen
Grilled Jumbo Shrimp Smoked Tomato Aioli (approx. 16/pound).....	\$45/pound
Iced Jumbo Shrimp Cocktail Sauce (approx. 16/pound).....	\$45/pound

• THE HISTORIC •

**GRAND VIEW LODGE**  
• ON GULL LAKE •

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### Display of Fresh Seasonal Fruit

Serves 15-25 people.....	\$50
Serves 25-50 people.....	\$100
Serves 75-100 people.....	\$200

### Display of Fresh Seasonal Vegetables

Roasted Garlic Peppercorn Dip	
Serves 20-50 people.....	\$50
Serves 50-100 people.....	\$85

### Imported & Domestic Fruit & Cheese Display

Served with Assorted Crackers	
Serves 15-25 people.....	\$50
Serves 25-50 people.....	\$100
Serves 75-100 people.....	\$200

### Seven Layer Taco Dip

Served with Blue Corn Tortilla Chips	
Serves 50 people.....	\$75

### Artichoke Au Gratin

Served with Crackers and Grilled French Bread	
Serves 50 people.....	\$110

### Antipasto Display

Cured Meats, Assorted Vegetables, Fresh Cheeses, Served with Grilled French Bread	
Serves 25 people.....	\$125

### Brie Wrapped in Puff Pastry

Wheel of Brie, Brown Sugar, Almonds and Currents in Puff Pastry, Served with Assorted Crackers	
Serves 25 people.....	\$150

### Build-Your-Own Bruschetta Display

Served with Assorted Toppings and Spreads with Grilled Artisan Bread	
Serves 25 people.....	\$175

### Charcuterie Display

Local Cheeses, Cured Meats and Sausages, Served with an Assortment of Spreads and Grilled French Bread	
Serves 25 people.....	\$175

### Deli Meat & Cheese Display

Sliced Ham, Turkey, Salami and Roast Beef, Sliced Cheddar, Swiss and Pepper Jack Cheese, Assorted Condiments and Rolls	
Serves 25 people.....	\$200

### Smoked Salmon Display

Hot Smoked Salmon, Side of Lox, Served with Traditional Accompaniments	
Serves 25 people.....	\$200

### Whole Roast Beef Tenderloin Display

Served Medium Rare, Red Pepper Aioli, Horseradish Cream, Grilled French Bread	
Serves 25 people.....	\$250

### Seafood Display

Grilled Shrimp, Scallops, Crab Claws, Oysters, Served with Traditional Sauces and Grilled French Bread	
Serves 25 people.....	\$300



# CULINARY STATIONS

2017

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Enhancement to Hors D'oeuvres or Buffet until 10:00pm. Minimum 50 people.

<b>S'mores</b> .....	\$3.50/person
Graham Crackers, Marshmallows, Chocolate Squares	
<b>Gourmet S'mores Station</b> .....	\$6/person
Graham Crackers, Marshmallows, Chocolate Squares, Andes Mints, Mini Chocolate Bars, Mini Peanut Butter Cups, Rolos, Assorted Chocolate Sauces, Indoor Fire Pit Display	
<b>Gourmet Hot Chocolate Station</b> .....	\$6/person
Hot Chocolate, Mini Marshmallows, Andes Mints, Assorted Chocolate Chips, Caramel Sauce, Whipped Cream, Cinnamon Shaker, Candy Canes (when in season)	
<b>Omelet Station</b> .....	\$7/person
Assorted Toppings Available Including Ham, Onions, Peppers, Mushrooms and Cheese <i>Add \$100 per chef for every 50 Guests</i>	
<b>Ice Cream Sundae Station</b> .....	\$7/person
Vanilla Bean Ice Cream, Strawberry, Chocolate, Caramel and Butterscotch Toppings, Chocolate Chips, Butterfinger Pieces, Oreo Cookie Pieces, Toasted Almonds, Peanuts, Whipped Cream and Cherries	
<b>Mini Burger Station</b> .....	\$9/person
Cheese, Lettuce, Tomatoes, Onions, Pickles and Condiments	
<b>Macaroni &amp; Cheese Station</b> .....	\$9/person
Macaroni, Aged Cheddar Cheese Sauce, Bacon, Roasted Chicken, Tomatoes and Portabella Mushrooms <i>Add \$100 per chef for every 50 Guests</i>	
<b>Build-Your-Own Chopped Salad</b> .....	\$9/person
Mixed Greens, Grilled Chicken, Grilled Shrimp, Bacon Bits, Green Peas, Shredded Cheese, Tomatoes, Onions, Cucumbers, Croutons, Assorted Dressings <i>Add \$100 per chef for every 50 Guests</i>	
<b>Fajita Station</b> .....	\$9/person
Flour and Corn Tortillas, Beef, Chicken, Shrimp, Diced Tomatoes, Lettuce, Onions, Shredded Cheese, Black Olives, Guacamole, Sour Cream, Assorted Salsas <i>Add \$100 per chef for every 50 Guests</i>	
<b>Shabu Shabu Station</b> .....	\$10/person
Fresh Vegetables, Grilled Chicken, Soba Noodles, Your Choice of Ginger Soy Sauce, Coconut Curry Sauce, Sweet and Sour Sauce, Assorted Condiments <i>Custom Noodle Box Built to Order - Add \$100 per chef for every 50 Guests</i>	
<b>Pasta Station</b> .....	\$11/person
Garlic Breadsticks, Penne Pasta, Bow Tie Pasta, Rainbow Tortellini, Pesto Cream, Marinara, Alfredo Sauce, Tomatoes, Mushrooms, Onions, Peppers, Broccoli, Fresh Basil, Parmesan Cheese <i>Pasta Cooked to Order - Add \$100 per chef for every 50 Guests</i>	
<b>Pizza Station</b> .....	\$24/pizza
16" Pizzas - Cheese, Pepperoni, Sausage, Deluxe	



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**All Dinner Buffets Include Coffee, Water, Hot Tea, Pepsi Products and Chef's Selection Dessert**

## OPTION A

Minimum 25 people. If your guarantee falls below 25 people, your meal will be charged for 25 people.  
\* Available Outdoors - additional \$150 setup fee to apply.

### BEACH BUFFET\*

Fresh Buns & Breads | Mixed Green Salad with Assorted Dressings | Creamy Coleslaw  
Display of Fresh Seasonal Fruit | Brats, Hamburgers, Grilled Chicken, Black Bean Burgers  
Cheeses, Lettuce, Tomatoes, Red Onions, Condiments | Grand View Calico Baked Beans | Kettle Chips, Pickles, Relishes

### MINNESOTA HOTDISH BUFFET

Fresh Buns and Breads | Display of Fresh Seasonal Fruit | Mixed Green Salad with Assorted Dressings  
Grand View Wild Rice Soup | Tater Tot Hotdish | Tomato Macaroni Hotdish | Tuna Noodle Hotdish

### HEADWATERS BUFFET

Whole Grain Rolls and Flatbreads | Mango Spinach Salad with Poppy Seed Vinaigrette  
Cucumber Tomato Salad with Herbed Champagne Vinaigrette | Honey Glazed Roast Chicken  
Pan Seared Salmon, Tomatoes, Fennel and Sweet Corn | Vegetable Pot Pie | Au Gratin Potatoes | Fresh Seasonal Vegetables

### GULL LAKE BUFFET

Fresh Artisan Breads and Rolls | Greek Salad with Lemon Oregano Vinaigrette | Citrus Cranberry Couscous Salad  
Beef Tips Braised in Red Wine | Grilled Chicken, Artichokes and Tomatoes | Wild Mushroom Lasagna  
Whipped Golden Potatoes | Fresh Seasonal Vegetables

## OPTION B

Minimum 25 people. If your guarantee falls below 25 people, your meal will be charged for 25 people.  
Available Outdoors - additional \$150 setup fee to apply.

### ITALIAN BUFFET

Warm Garlic Bread | Caesar Salad | Tomato Mozzarella Salad | Antipasto Platter | Lasagna Bolognese | Chicken Parmesan  
Grilled Salmon, White Puntanesca Sauce | Stuffed Portabella Mushrooms, Grilled Vegetables | Fresh Seasonal Vegetables

### LODGE BUFFET

Fresh Artisan Breads and Rolls | Citrus Mixed Green Salad with Sweet Vinaigrette | Edamame-Corn Pasta Salad  
Artichoke Potato Salad with Lemon Tarragon Vinaigrette | Gruyere Crusted Dijon Chicken, Wild Mushroom Sauce  
Whole Roast Strip Loin, Green Peppercorn Sauce | Oven Poached Cod, Citrus Butter Sauce | Mushroom Stroganoff  
Truffle Whipped Potatoes | Fresh Seasonal Vegetables

### FISH FRY BUFFET

(Additional \$5 per person to add Roasted Herb Chicken)

Fresh Artisan Breads and Rolls | Mixed Green Salad with Assorted Dressings | Apple Cranberry Coleslaw  
Fresh Red Lake Walleye, Lemon Caper Remoulade | Diced Golden Potatoes, Caramelized Onions | Corn on the Cob

### GRAND VIEW BBQ BUFFET\*

Buttermilk Biscuits and Jalapeno Cornbread | Garden Salad with Garlic Peppercorn Dressing | Crunchy Coleslaw  
Traditional Potato Salad | BBQ Pork Ribs | Country Fried Chicken | Spicy Shrimp and Grits | Black Bean Burgers  
Red Beans and Rice | Sweet Corn on the Cob





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All Dinner Buffets Include Coffee, Water, Hot Tea, Pepsi Products and Chef's Selection Dessert

## OPTION C ADDITIONAL \$5 PER PERSON

Minimum 25 people. If your guarantee falls below 25 people, your meal will be charged for 25 people.

### NORTHWOODS BUFFET

Fresh Artisan Breads and Rolls | Mixed Green Salad with Balsamic Vinaigrette  
Broccoli, Cauliflower and Bacon Salad | Smoked Turkey Dried Cranberry Pasta Salad  
Bourbon Braised Short Rib, Spicy Onion Rings | Moroccan Chicken, Natural Jus  
Spicy Shrimp and Sausage Bowtie Pasta | Mediterranean Lentil Bake | Herb Roasted Potatoes | Fresh Vegetables

### THE GRAND BUFFET

Fresh Artisan Breads and Rolls | Greek Salad with Lemon Oregano Vinaigrette  
Roast Beet Salad | Marinated Tomatoes and Cucumbers  
Chef Carved Prime Rib of Beef, Garlic Au Jus  
Grilled Breast of Chicken, Apple Cranberry Wild Rice Stuffing  
Pan Seared Stripped Bass, Garlic Clams and Mussels | Vegetable Korma, Basmati Rice  
Smoked Cheddar Au Gratin Potatoes | Fresh Seasonal Vegetables

# CARVING STATIONS

All Carving Stations Include Dinner Rolls and Appropriate Condiments

Enhancement to Existing Dinner Buffet  
Additional \$100 per Chef Attendant Fee to Apply

Turkey Breast	\$8 per person
Pork Loin	\$9 per person
Honey Glazed Ham	\$9 per person
Prime Rib of Beef	\$12 per person
Tenderloin of Beef	\$14 per person

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Choice of 2 dinner entrées (pre-ordered) with additional vegetarian option - included in price.

Choice of 3 entrées (pre-ordered) with additional vegetarian option - **additional \$5 per person.**

Group is responsible for providing menu place cards for 2 or more entrées; indicating each guest's name and selection.

Grand View Lodge can provide name cards upon request - **additional \$2 per person.**

## SALADS

*(choice of one)*

### Grand View Caesar Salad

Chopped Romaine Hearts, Herb Croutons, Parmesan Cheese,  
Roma Tomatoes, Caesar Dressing

### Garden Salad

Blend of Mixed Greens, Tomatoes, Cucumbers, Radishes,  
Red Onion, Carrots, Balsamic Vinaigrette

### Citrus Mixed Green Salad

Blend of Mixed Greens, Dried Cranberries, Toasted Almonds,  
Oranges, Sweet Vinaigrette

### Mixed Berry Salad

Blend of Mixed Greens, Fresh Berries, Red Onion, Goat Cheese,  
Hazel Nuts, Raspberry Balsamic Vinaigrette

### Baby Arugula Salad

Blend of Mixed Greens, Sun Dried Tomatoes, Feta Cheese,  
Roasted Red Peppers, Balsamic Vinaigrette

### Roasted Beet Salad

Orange Segments, Cambozola, Pistachios,  
Radish Sprouts, Balsamic Reduction

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Grand View Lodge can provide name cards upon request - **additional \$2 per person.**

## ENTRÉES

### Grand View Chicken

Stuffed with Spinach, Tomatoes and Pancetta, Toasted Almond Crust, Wild Rice Pilaf, Chardonnay Cream Sauce

### Gruyere Crusted Chicken Breast

Garlic Mushrooms, Chives, Chardonnay Cream, Olive Oil Root Vegetable Mash

### Mediterranean Chicken

Plum Tomatoes, Artichoke Hearts, Greek Olives, Feta Cheese, Herbed Basmati Rice

### Minnesota Walleye

Pretzel Crusted, Minnesota Wild Rice Blend, Tomato-Caper Vinaigrette, Stone Ground Remoulade

### Pan Seared Salmon

Sautéed Greens, Charred Tomato Relish, Roasted Fingerling Potatoes

### Scampi Style Shrimp

Charred Lemon, Minnesota Wild Rice Blend

### Wild Acres Game Hen

Bacon Blue Cheese Gnocchi, Sautéed Cabbage, Rosemary Jus

### Roast Prime Rib of Pork

Vanilla Brined, Peach Red Onion Salsa, Sweet Potato Mash

### Braised Boneless Short Ribs

Braised in Tomato and Fennel, Basil Gremolata, Roasted Garlic Mashed Potatoes, Cabernet Reduction

### Grand View Walleye

Stuffed with Crab, Ritz Cracker Crust, Bacon Braised Sweet Corn, Minnesota Harvested Wild Rice

### New York Strip Steak

12oz Black Angus Strip, Smoked Cheddar Au Gratin Potatoes, Smoked Peppercorn Glace

### Chicken Wellington

Boneless Breast of Chicken Wrapped in Puff Pastry, Wild Mushroom Duxelle, Foie Gras, Roast Garlic Cream Sauce

### Filet of Beef

*(Additional \$10 per person for 8oz filet)*

6oz Black Angus Tenderloin, Smoked Gouda Au Gratin, Porcini Mushroom Sauce

### Grilled Breast of Chicken & 3 Garlic Jumbo Shrimp | Additional \$10 per person

*(Additional \$12 per person to substitute 6oz Filet of Beef)*

Peperonata, Saffron Basmati Rice and Peas

### Surf and Turf | Additional \$10 per person

6oz Filet of Beef, Green Pepper Sauce, Grilled Salmon, Sun Dried Tomato Cream, Rosemary Roast Potatoes



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Choice of 2 dinner entrées (pre-ordered) with additional vegetarian option - included in price.

Choice of 3 entrées (pre-ordered) with additional vegetarian option - **additional \$5 per person.**

Group is responsible for providing menu place cards for 2 or more entrées; indicating each guest's name and selection.

Grand View Lodge can provide name cards upon request - **additional \$2 per person.**

## VEGETARIAN ENTRÉES

### Vegetable Korma

Curried Vegetables, Biryani Rice, Grilled Broccoli

### Vegetarian Polenta Lasagna

Tomatoes, Onions, Wild Mushrooms, Spinach, Layered with Polenta, Roasted Tomato-Basil

### Vegetable Fajitas

Grilled Peppers, Onions, Squash, Tomatoes, Spicy Tomatoes, Warm Corn Tortillas, Rice and Beans

### Vegetable Stew

Root Vegetables, Seitan, Cranberry Cashew, Basmati Pilaf, Grilled Broccoli

### Spicy Stir Fried Vegetables

Fresh Vegetables Tossed with Rice Noodles and Tofu, Spicy Asian Sauce, Toasted Cashews

### Squash Ravioli

Extra Virgin Olive Oil, Roast Butternut Squash Sauce, Spinach Pesto Sauce

### Mediterranean Lentils

Oven Roasted Yukon Gold Potatoes, Curry Blend of Spices, Tomatoes, Onions, Spinach, Slow Cooked Lentils, Fresh Herbs

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### Cabin Cookouts to be Delivered to Cabins Only.

*Plastic plates and cutlery provided. Meals can be delivered at desired time.  
In inclement weather, your cabin is your backup site.  
Additional seating is available upon request - additional charges to apply.  
Meats are ready for grilling. All other accompaniments are ready to serve.  
Maximum of 25 people.*

All Cabin Cookouts Include Corn on the Cob, Fresh Vegetable Display with Dip, Roasted Baby Red Potatoes, Salad with Assorted Dressing Packets, Dinner Rolls (served with options A & B) and Chef's Selection Dessert

Chef Grill Attendant | \$100 per hour

#### OPTION A

*(choice of one)*

12oz New York Strip Steak | 12oz Ribeye

#### OPTION B

*(choice of one)*

8oz Chicken Breast | Pork Loin | Salmon Filet

#### OPTION C

*(One Burger and One Brat per person)*

Burgers & Brats

# CABIN DELIVERIES

### Cabin Deliveries to be Delivered to Cabins Only.

*Plastic plates and cutlery provided. Meals can be delivered at desired time.  
In inclement weather, your cabin is your backup site.  
Additional seating is available upon request - additional charges to apply.  
Available for groups of 15-25 people.*

#### MEXICAN

Beef and Cheese Enchiladas | Chicken Fajitas | Black Bean and Corn Salad  
Spanish Rice | Fried Tortilla with Cinnamon Ice Cream

#### ITALIAN

Garlic Breadsticks | Mixed Greens with Italian Dressing | Chicken Parmesan  
Baked Meat Lasagna | Vegetable Medley | Tiramisu

#### ALL AMERICAN

Assorted Breads and Rolls | Garden Salad with Ranch Dressing | Southern Fried Chicken  
BBQ Beef Brisket | Corn on the Cob | Mashed Potatoes with Gravy | Fresh Baked Pies

Prices valid for 2017 and subject to change for 2018.  
 Items may be subject to an 18% service charge, MN state taxes, liquor taxes and any applicable county taxes.

**WHITES**

**CHARDONNAY**

Grand View Lodge Private Label, California.....	\$25/bottle
Hayes Ranch, California.....	\$25/bottle
Ironstone, Lodi.....	\$30/bottle
Darcie Kent, California.....	\$35/bottle

**SAUVIGNON BLANC**

Barnard Griffin Fume Blanc, Washington.....	\$25/bottle
Darcie Kent, California.....	\$30/bottle

**PINOT GRIGIO**

Ca'Donini, Italy.....	\$25/bottle
Hayes Ranch, California.....	\$25/bottle
Ironstone, Lodi.....	\$25/bottle
Santa Margarita, Italy.....	\$45/bottle

**RIESLING | MOSCATO**

Chateau Ste. Michelle Riesling, Washington.....	\$25/bottle
Villa Pozzi Moscato, Sicily.....	\$25/bottle

**SPARKLING | CHAMPAGNE**

Riondo Prosecco, Italy.....	\$25/bottle
Wycliff Brut, California.....	\$25/bottle
Korbel, Sonoma.....	\$30/bottle
Blanc de Bleu, California.....	\$35/bottle

**REDS**

**CABERNET SAUVIGNON**

Grand View Lodge Private Label, California.....	\$25/bottle
Hayes Ranch, California.....	\$25/bottle
Ironstone, California.....	\$30/bottle
Darcie Kent, California.....	\$35/bottle
Liberty School, Paso Robles.....	\$40/bottle
Smith & Hook, Central Coast.....	\$45/bottle
Robert Mondavi, Napa.....	\$50/bottle

**PINOT NOIR**

Ventana, Monterey.....	\$35/bottle
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**ZINFANDEL**

7 Deadly Zins, Lodi.....	\$30/bottle
St. Francis Old Vines, Sonoma.....	\$40/bottle

**MERLOT**

Ironstone, Lodi.....	\$30/bottle
Darcie Kent, California.....	\$35/bottle

**RED BLENDS**

Hayes Ranch, California.....	\$25/bottle
Darcie Kent Petite Sirah, California.....	\$30/bottle





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**\$350 Bar Minimum; \$100 Fee to Apply if Not Met**  
For additional flavor options, please contact your Event Planner.

## BOTTLED BEER

Assorted Domestic & Craft Beers..... \$5.00-\$6.00/each

## KEGS

Domestic Kegs..... \$325/keg  
Craft Kegs..... See Planner for Prices

## MIXED DRINKS | COCKTAILS

Mixed Drinks/Cocktails..... \$7.00-\$9.00/each

# BAR PACKAGES

## 1 HOUR BAR PACKAGE

**\$20 per person**

*Includes bottled beer, Grand View Lodge house wine, mixed drinks/cocktails and soda*

**Vodka**..... Absolut Citron, Stoli, Grey Goose\*  
**Gin**..... Tanqueray, Bombay Sapphire\*  
**Rum**..... Bacardi, Captain Morgan, Malibu  
**Whiskey**..... Canadian Club, Crown Royal\*  
**Bourbon**..... Maker's Mark  
**Brandy**..... Christian Brothers  
**Scotch**..... Dewar's, Glenlivet\*  
**Tequila**..... Cuervo Gold  
**Cordials**..... Jagermeister, Kahlua, Amaretto di Saronno\*, Bailey's\*  
**Bottled Beers**..... Assorted Domestic and Craft Beers

## 3 HOUR BAR PACKAGE

**\$45 per person**

*Includes bottled beer, Grand View Lodge house wine, mixed drinks/cocktails, soda and your choice of one domestic keg*

**Vodka**..... Absolut Citron, Stoli, Grey Goose\*  
**Gin**..... Tanqueray, Bombay Sapphire\*  
**Rum**..... Bacardi, Captain Morgan, Malibu  
**Whiskey**..... Canadian Club, Crown Royal\*  
**Bourbon**..... Maker's Mark  
**Brandy**..... Christian Brothers  
**Scotch**..... Dewar's, Glenlivet\*  
**Tequila**..... Cuervo Gold  
**Cordials**..... Jagermeister, Kahlua, Amaretto di Saronno\*, Bailey's\*  
**Keg Options (select one)**..... Miller Lite, Michelob Golden Light, Coors Light  
*(Additional \$75 for craft keg)*



*\*Premium*

Prices valid for 2017 and subject to change for 2018.  
 Items may be subject to an 18% service charge, MN state taxes, liquor taxes and any applicable county taxes.

## BEVERAGES

### Domestic Beer

Budweiser.....	\$18/6pk
Coors Light.....	\$18/6pk
Michelob Golden Light.....	\$18/6pk
Miller Lite.....	\$18/6pk

### Import & Craft Beer

Bent Hop IPA.....	\$21/6pk
Corona.....	\$21/6pk
Heineken.....	\$21/6pk
Leinenkugel's Honey Weiss.....	\$21/6pk

### Malt Beverages

Loon Juice Cider.....	\$21/6pk
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### Wine

Black Box Cabernet.....	\$50/box
Black Box Chardonnay.....	\$50/box
Grand View Lodge Private Label Cabernet.....	\$25/bottle
Grand View Lodge Private Label Chardonnay.....	\$25/bottle
Wycliff Brut Champagne.....	\$25/bottle

### Non-Alcoholic

Bottled Water.....	\$2/bottle
O'Doul's Amber.....	\$18/6pk
Pepsi Products.....	\$2/can

## SNACKS

6 Jumbo Chocolate Covered Strawberries.....	\$15
Candy Bars.....	\$2/each
Fruit & Cheese Platter <i>(includes crackers)</i> .....	\$30
Granola Bars.....	\$2/each
Individual Snack Bags <i>(pretzels, potato chips, etc.)</i> .....	\$2/bag
Whole Fresh Fruit.....	\$2/piece

