



2017 FAMILY REUNIONS GUIDE

**MINNESOTA'S
MOST
AWARDED
RESORT**

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800.368.1885
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All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2017 and subject to change for 2018. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

LODGE DINING ROOM

Recently renovated, the Lodge Dining Room, formerly known as the Main Dining Room, is located in the Main Lodge.

Days of Operation

- Open..... Monday - Saturday
- Closed..... Sunday

Maximum Capacity..... 30 people per half hour

Maximum Size of a Single Party..... 30 people

Reservation Times for Groups 20-30..... 5:30pm, 7:30pm & later

Group Menu Requirements:

- 14 Guests or Less..... Order from existing menu
- 15-30 Guests..... Order from 4 item group menu
- MAP Groups receive Chef's Choice Dessert (*dessert menu is also available, additional charges may apply*)

ITALIAN GARDENS

Italian Gardens is located on the main property, serving an assortment of family-style Italian fare.

Days of Operation

- Open..... Tuesday - Sunday
- Closed..... Monday

Maximum Capacity..... 70 people

Maximum Size of a Single Party..... 70 people

Group Menu Requirements:

- Mama Mia - Includes starter, salad, three entrées and dessert (*included for MAP guests*)

CRU

Complete with intimate atmosphere and its own wine cellar, Cru is located in the lower level of the Gull Lake Center and is the perfect place for a fine dining experience.

Days of Operation

- Open..... Wednesday - Monday
- Closed..... Tuesday

Maximum Capacity..... 60 people

Maximum Size of a Single Party..... 35 people

Reservation Times for Groups 20-30..... 5:30pm, 7:30pm & later

Group Menu Requirements:

- 19 Guests or Less..... Order from existing menu
- 20-30 Guests..... Order from 4 item group menu
- 30-60 Guests..... Pre-Order from 3 item group menu
- MAP Groups receive Chef's Choice Dessert (*dessert menu is also available, additional charges may apply*)

HEADWATERS PRIVATE DINING ROOM

This private dining venue is located on the lower level of the Main Lodge and is a stones throw from the Northwoods Pub.

- Room Rental Fee to Apply to All EP Groups
- See Event Planner for availability

Maximum Group Size..... 40 people

Minimum Group Size..... 15 people

Group Menu Requirements:

- Family Style Menu



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HERITAGE ROOM

Recently renovated, the Heritage Room, formerly known as the Pine Room, is located in the Main Lodge just past the Lodge Dining Room.

- Room Rental Fee to Apply to All EP Groups
- See Event Planner for availability

Maximum Capacity..... 120 Guests

Maximum Capacity..... 30 people

Buffet Menu Requirements:

- 25 person minimum

Plated Dinner Menu Requirements:

- 1 Entrée for entire group..... No additional charge
- 2 Entrées pre-ordered by group..... No additional charge
- 3 or 4 Entrées pre-ordered by group..... Additional \$5.00/person
- 10 day notice required for all pre-orders

CABIN COOKOUTS

Cabin cookouts take place at a group unit. Groups are to cook on their own, or request a grill attendant for \$100. In case of inclement weather, the backup/rainsite is the selected unit.

Minimum Group Size..... 15 people

Maximum Group Size..... 25 people

Group Menu Requirements:

- Options A & B: Groups are to choose one meat
- Option C: Both meats are included

CABIN DELIVERIES

Cabin cookouts take place at a group unit.

Minimum Group Size..... 15 people

Maximum Group Size..... 25 people

PLATED DINNERS & BUFFETS

Plated dinners and buffets take place at a designated and available venue at Grand View Lodge. See your Event Planner for available options.

- \$150 Setup Fee to Apply for Outdoor Functions

Buffet Menu Requirements:

- 25 person minimum

Plated Dinner Menu Requirements:

- 1 Entrée for entire group..... No additional charge
- 2 Entrées pre-ordered by group..... No additional charge
- 3 or 4 Entrées pre-ordered by group..... Additional \$5.00/person
- 10 day notice required for all pre-orders



THE GRAND BREAKFAST BUFFET

2017

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Breakfast Buffet Includes Coffee, Water, Hot Tea and Pepsi Products

THE GRAND BREAKFAST BUFFET

\$15.95 per adult | \$7.95 per child | Included for MAP Guests

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

THE GRAND DINNER BUFFET

Dinner Buffet Includes Coffee, Water, Hot Tea and Pepsi Products
Offered Sundays from 5:00pm - 8:00pm

THE GRAND DINNER BUFFET

\$45 per adult | \$5 Upcharge for MAP Guests

Sample Menu served in the Main Lodge

Fresh Artisan Breads and Rolls with Butter
Greek Salad with Lemon Oregano Vinaigrette | Roast Beet Salad
Broccoli, Cauliflower and Grape Salad
Chef Carved Prime Rib of Beef, Garlic Au Jus, Horseradish Cream
Grilled Breast of Chicken, Apple Cranberry Wild Rice Stuffing, Natural Herbed Jus
Pan Seared Stripped Bass, Roast Tomato Ragu | Vegetable Korma, Basmati Rice
Smoked Cheddar Au Gratin Potatoes | Fresh Seasonal Vegetables

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Included for MAP Guests | Some Items are Subject to Upcharge for MAP Guests

SAMPLE MENU

Menu changes seasonally. Please see your Event Planner for this season's menu.

SOUPS & SALADS

Asparagus Soup | \$6

Lemon Chive Crème Fraîche

Walleye Chowder | \$6

Sour Dough Crouton

Lodge Side Salad | \$7

Mixed Greens, Apples, Dried Cranberries, Red Onions, Alma Blue Cheese, Walnuts, House Made Balsamic Vinaigrette

ENTRÉES

All entrées are served with Fresh Seasonal Vegetables and Choice of Side

Cote Family Walleye | \$23

Minnesota Walleye, Cracker Crumb Crusted, Lemon Caper Remoulade, Minnesota Wild Rice, Bacon Braised Sweet Corn

Herb Roast Chicken | \$23

Tarragon Vermouth Sauce, Quinoa Date Salad

Roast Local Hen | \$23

Sweat Pea and Asparagus Risotto, Wild Rice Pilaf, Oven Roasted Asparagus

BBQ Beef Ribs | \$24

Whipped Potatoes with Aged Cheddar, Oven Roasted Asparagus

Pecan-Smoked BBQ Ribs | \$24

House Made BBQ Sauce, French Fries, Bacon Blue Cheese Slaw

Prime Rib of Beef | \$28

Garlic Au Jus, Horseradish Cream, Parsnip Mashed Potatoes

6oz Filet of Beef | \$38

Spaghetti Squash Au Gratin, Oven Roasted Asparagus, Cognac Wild Mushroom Sauce

DESSERT

Chef's Selection | \$7

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Included for MAP Guests | Some Items are Subject to Upcharge for MAP Guests
\$30 per adult | \$12 per child

SAMPLE MENU

Menu changes seasonally. Please see your Event Planner for this season's menu.

MAMA MIA

Served Family Style

Includes Starter, Salad, Three Entrées and Dessert

ANTIPASTI STARTER

Pizza

Roasted Garlic Pizza, Tomato Bruschetta, Shaved Parmesan, Balsamic Reduction

INSALATA

Caprese Mixed Green Salad

Mesclun Greens, Cherry Tomatoes, Bocconcini, Fresh Basil, Balsamic Vinaigrette
Served with Warm Garlic Bread

ENTRÉES

Choice of Three

Parmigiano de Pollo

Breaded Chicken Breast, Fresh Mozzarella, Marinara, Fettuccini Alfredo, Parmesan Cheese

Piccata di Pollo

Seared Breast of Chicken, Cappers, Caramelized Shallots, Crispy Pancetta, Lemon Cream, Penne Pasta

Lasagna alla Bolognese

Traditional Ragu Bolognese, Tomato Basil Sauce, Fresh Mozzarella

Spaghetti e Polpette

Traditional Spaghetti and Meatballs, Shaved Parmesan Cheese

Gnocchi di Verdure Arrosto

Roast Summer Vegetables, Basil Mascarpone, Herb Infused Olive Oil

Ravioli di Toscano

Blood Orange Infused Olive Oil, Arugula Salad, Shaved Parmesan

Bue Brasato al Vino Rosso

Red Wine Braised Short Ribs, Wild Mushroom Potato Gnocchi

Tonno Caponata alla Siciliana

Pan Seared Tuna, Eggplant Caponata, Asiago Polenta Cake

DESSERT

Double Chocolate Cake

Vanilla Bean Gelato



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Included for MAP Guests | Some Items are Subject to Upcharge for MAP Guests

SAMPLE MENU

Menu changes seasonally. Please see your Event Planner for this season's menu.

SOUPS & SALADS

Cru Salad | \$5

Mixed Greens, Carrots, Cherry Tomatoes, Cucumbers, Peppercorn Dressing

Caesar Salad | \$7

Romaine Lettuce, Herbed Croutons, Shaved Parmesan, House Made Caesar Dressing

Cru Clam Chowder | \$9

Steamer Clams, Golden Fingerling Potatoes, Salt Pork, Oyster Crackers

ENTRÉES

Pasta Carbonara | \$18

Bacon, Sweet Peas, Fried Egg, Pecorino Romano Cheese

Pork Tenderloin | \$22

Chipotle-Cinnamon Rubbed, Sweet Potato Hash, Seasonal Vegetables, Roasted Garlic Pecan Demi

10oz Beef Sirloin | \$24

Roasting Fingerling Potatoes, Seasonal Vegetables, Black Garlic Demi Glace

Chicken Marsala | \$28

Cheesy Polenta, Seasonal Vegetables, Wild Mushroom Sauce

Salmon | \$29

Pan Seared, Roasted Fingerling Potatoes, Grilled Broccolini, Sauce Gribiche

Beef Tenderloin | \$46

7oz Cut, Smoked Cheddar Au Gratins, Grilled Asparagus, Chilled Horseradish Béarnaise

DESSERT

Chef's Selection | \$7

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Included for MAP Guests | Some Items are Subject to Upcharge for MAP Guests | Served Family Style
\$40 per adult | \$13 per child

SAMPLE MENU

Menu changes seasonally. Please see your Event Planner for this season's menu.

SALADS

Choice of One

Mixed Green Garden Salad: Organic Greens, Grape Tomatoes, Cucumbers, Sun Flower Sprouts, Sun Dried Tomato Vinaigrette

Caesar Salad: Chopped Romaine, Garlic Croutons, Pecorino Cheese, House Made Caesar Dressing

ENTRÉES

Choice of Two

Grand View Stuffed Chicken: Almond Crusted, Stuffed with Pancetta, Tomatoes, Onions and Fresh Herbs

Pistachio Crusted Chicken: Apricot Glaze

Whole Roast Strip Loin of Beef: Red Wine Reduction

Braised Short Ribs: Bourbon Peppercorn Glace

Minnesota Walleye: Parmesan Cracker Breading

Crab Stuffed Jumbo Prawns: Cognac Infused Remoulade

Cajun Seafood Pasta: Sweet Peppers, Onions, Tomatoes, Smoked Sausage, Scallops and Shrimp

Grilled Stripped Bass: Lemon Caper Butter

Apple Wood Bacon Wrapped Pork Tenderloin: Port Reduction

STARCHES

Choice of Two

Smoked Cheddar Potatoes

Spanish Rice: Peppers, Onions, Tomatoes

Wild Rice Pilaf

Herb Roasted Baby Red Potatoes

Oven Roast Couscous: Peppers, Onions, Tomatoes, Basil

Sweet Corn Risotto: Apple Wood Smoked Bacon, Green Onions, Sweet Peas

VEGETABLES

Choice of One

Grilled Vegetable Medley

Roasted Asparagus

Green Bean Blend

Broccolini

DESSERT

Choice of One

Carrot Cake: Butterscotch Caramel

Double Chocolate Cake: Raspberry Coulis

Banana Torte: Rum Caramel Sauce



CABIN COOKOUTS

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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 (Minimum of 15 people)

OPTION A

\$38 per person

(choice of one)

12oz New York Strip Steak | 12oz Ribeye

OPTION B

\$26 per person

(choice of one)

8oz Chicken Breast | Pork Loin | Salmon Filet

OPTION C

\$21 per person

(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

\$25 per person

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

ITALIAN

\$25 per person

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

ALL AMERICAN

\$25 per person

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



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\$24 per Pizza | 16"

BUILD YOUR OWN PIZZA

Toppings

Extra Cheese | Pepperoni | Italian Sausage
Bacon | Canadian Bacon | Ham | Ground Beef
Grilled Chicken | Mushrooms | Mixed Peppers
Black Olives | Green Olives | Tomatoes
Onions | Pineapple | Anchovies | Spinach

SIGNATURE PIZZAS

Deluxe

Pepperoni, Italian Sausage, Mushrooms, Mixed Peppers, Onions & Olives

Meat Lovers

Pepperoni, Canadian Bacon, Italian Sausage, & Ground Beef

BBQ Chicken

BBQ Ranch Sauce, Grilled Chicken, Mixed Peppers, Onions, Bacon & Spinach

Veggie Delight

Onions, Tomatoes, Mixed Peppers, Olives, Mushrooms & Spinach

Hawaiian

Canadian Bacon, Mixed Peppers & Pineapple

SIDES

Garlic Bread Sticks (order of 6) | **\$6**

Individual House Salad | **\$7**

Served with Choice of Dressing

Family Size House Salad (serves 4) | **\$15**

Served with Choice of Dressing