



2019 WEDDING GUIDE



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HOT HORS D'OEUVRES

2019

All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2019 and subject to change for 2020. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

MOST POPULAR

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

Smoked Gouda Macaroni & Cheese Bites	\$24/dozen
Chicken Pot Stickers Sesame Soy Dipping Sauce.....	\$30/dozen
Beef & Blue Cheese Sliders Smoked Tomato Preserve, Brioche Bun, Garlic Aioli.....	\$36/dozen

ADDITIONAL

Three dozen minimum per item.

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
Italian Sausage Stuffed Mushrooms	\$30/dozen
Crab Stuffed Mushrooms	\$36/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
Bacon Wrapped Scallops Sea Scallops, Apple Smoked Bacon.....	\$45/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

COLD HORS D'OEUVRES

MOST POPULAR

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

Roasted Tomato & Goat Cheese Bruschetta	\$24/dozen
Asian Chicken Salad Grilled Chicken, Napa Cabbage, Carrots, Scallions, in a Wonton Cup.....	\$30/dozen
Grilled Jumbo Shrimp Smoked Tomato Aioli (approx. 16/pound).....	\$45/pound

ADDITIONAL

Chipotle Deviled Eggs Sugar Cured Bacon.....	\$22/dozen
Mini Potato Pancake Boursin Cheese, Sun Dried Tomatoes, Chives.....	\$24/dozen
Tomato Mozzarella Bruschetta	\$24/dozen
Thai Crab Puff Spicy Crab Salad in a Profiterole.....	\$28/dozen
Bacon Wrapped Pork Tenderloin Grilled French Bread, Apple Cranberry Chutney.....	\$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, Pumpernickel Rye.....	\$36/dozen
Smoked Trout Salad Cucumber Bite Spicy Red Pepper Salsa.....	\$36/dozen
Steak Bruschetta Plum Tomatoes, Wild Mushrooms, Grand View Steak Sauce.....	\$38/dozen
Iced Jumbo Shrimp Cocktail Sauce (approx. 16/pound).....	\$45/pound

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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 25-50 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

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Pizza Station	\$24/pizza
16" Pizzas - Cheese, Pepperoni, Sausage, Deluxe	
S'mores	\$3.50/person
Graham Crackers, Marshmallows, Chocolate Squares	
Gourmet S'mores Station	\$6/person
Graham Crackers, Marshmallows, Chocolate Squares, Andes Mints, Mini Chocolate Bars, Mini Peanut Butter Cups, Rolos, Assorted Chocolate Sauces, Indoor Fire Pit Display	
Gourmet Hot Chocolate Station	\$6/person
Hot Chocolate, Mini Marshmallows, Andes Mints, Assorted Chocolate Chips, Caramel Sauce, Whipped Cream, Cinnamon Shaker, Candy Canes (when in season)	
Omelet Station	\$7/person
Assorted Toppings Available Including Ham, Onions, Peppers, Mushrooms and Cheese	
<i>Add \$100 per chef for every 50 Guests</i>	
Ice Cream Sundae Station	\$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	
Mini Burger Station	\$9/person
Cheese, Lettuce, Tomatoes, Onions, Pickles and Condiments	
Macaroni & Cheese Station	\$9/person
Macaroni, Aged Cheddar Cheese Sauce, Bacon, Roasted Chicken, Tomatoes and Portabella Mushrooms	
<i>Add \$100 per chef for every 50 Guests</i>	
Fajita Station	\$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>	
Pasta Station	\$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>	

DINNER BUFFETS

2019

All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2019 and subject to change for 2020. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

All Dinner Buffets Include Coffee, Water, Hot Tea and Pepsi Products Additional \$2 per person to add Plated Salad Option

TUSCAN TRIO | \$35 PER PERSON

Warm Garlic Bread | Caesar Salad

Tomato Mozzarella Salad | Antipasto Platter

Lasagna Bolognese | Chicken Parmesan | Grilled Salmon, White Punttanesca Sauce

Stuffed Portabella Mushrooms, Grilled Vegetables | Fresh Seasonal Vegetables

Assorted Cookies and Bars

THE "PRETTY GOOD" BUFFET | \$40 PER PERSON

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

Assorted Cookies and Bars

TOWERING PINES | \$45 PER PERSON

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

Assorted Cookies and Bars

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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**All Plated Dinners Include a Basket of Fresh Bread, Fresh Seasonal Vegetables,
Coffee, Water, Hot Tea and Pepsi Products**

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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Maximum of three entrée selections. Vegetarian entrée available upon request.

Entrée Icon must be placed in top right corner on each name card.

ENTRÉES

Grand View Chicken | \$28 per person

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

Mediterranean Chicken | \$28 per person

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

Gruyere Crusted Chicken Breast | \$32 per person

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

Minnesota Walleye | \$32 per person

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

Pan Seared Salmon | \$32 per person

Sautéed Greens, Charred Tomato Relish, Roasted Fingerling Potatoes

Scampi Style Shrimp | \$32 per person

Charred Lemon, Minnesota Wild Rice Blend

Wild Acres Game Hen | \$32 per person

Bacon Blue Cheese Gnocchi, Sautéed Cabbage, Rosemary Jus

Roast Prime Rib of Pork | \$35 per person

Vanilla Brined, Peach Red Onion Salsa, Sweet Potato Mash

Braised Boneless Short Ribs | \$36 per person

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

Grand View Walleye | \$38 per person

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

New York Strip Steak | \$38 per person

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

Chicken Wellington | \$40 per person

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

Filet of Beef | \$40 per person

(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 | \$38 per person

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

Peperonata, Saffron Basmati Rice and Peas

Surf and Turf | \$48 per person

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

VEGETARIAN ENTRÉES

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VEGETARIAN ENTRÉES | \$28 PER PERSON

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, Roasted Tomato-Basil

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 Golden Potatoes, Curry Blend of Spices, Tomatoes, Onions, Spinach, Slow Cooked Lentils, Fresh Herbs

CHILDREN'S ENTRÉES

Children's entrées are available for children ages 12 and under. Choice of one entrée for all children. All Children's Entrées Include Milk/Soda and a Fruit Cup

CHILDREN'S ENTRÉES | \$13 PER PERSON

Macaroni & Cheese

Served with Applesauce and Kettle Chips

Chicken Tenders

Served with Applesauce and Kettle Chips

Spaghetti & Meatballs

Served with Fresh Seasonal Vegetables

Steak Bites

Served with Mashed Potatoes and Fresh Seasonal Vegetables

Fried Mahi Mahi Bites

Served with Applesauce and Kettle Chips

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All Rehearsal Dinner Buffets Include Coffee, Water, Hot Tea, Pepsi Products and Assorted Fruit Pies

All buffets are available outdoors - additional \$150 setup fee to apply.

BURGER BAR | \$23 PER PERSON

Buns and Breads

Hamburgers and Turkey Burgers

Apple Cider Coleslaw | Baked Beans | Kettle Chips

Fried Onions, Jalapenos, Sautéed Mushrooms, Cheeses, Pickles and Sauces

RAGING CAJUN | \$25 PER PERSON

Fresh Cornbread

Mixed Green Salad with Roasted Garlic Peppercorn Dressing

Blackened Chicken, Fried Catfish, Shrimp and Sausage Jambalaya

Fresh Seasonal Vegetables | Assorted Dipping Sauces

BBQ BUFFET | \$27 PER PERSON

Buns and Breads

Fresh Cut Fruit | Flame Roasted Pulled Pork | Slow Roasted Pulled Chicken

Smoked Beef Brisket | Apple Cider Coleslaw

Scalloped Corn | Assorted BBQ Sauces

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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 12 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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All tortes and cheesecakes are 10" and yield 10-16 slices each.

SHARED

Single Layer Torte | \$38 per dessert

(choice of one)

Chocolate Decadence, Black and White Mousse

Two Layer Torte | \$38 per dessert

(choice of one)

Chocolate Mascarpone, Turtle, Pistachio

Cheesecake | \$38 per dessert

Comes in 16 pre-cut Slices *(choice of one)*

White Chocolate, Turtle, Vanilla Bean, Strawberry Swirl

Three Layer Torte | \$44 per dessert

(choice of one)

Tiramisu, Double Chocolate, Bailey's Irish Cream

ADDITIONAL

3 Dozen Minimum Per Order

Petite Desserts and Petit Fours | \$40 per dozen

Cupcakes | \$2.50 per cupcake | \$30 per dozen

Chocolate, White or Red Velvet Cupcakes

Chocolate or Vanilla Buttercream Frosting

All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2019 and subject to change for 2020. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

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

GRAND VIEW LODGE BUFFET | \$15 PER PERSON

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 | \$15 PER PERSON

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

THE SPA BUFFET | \$15 PER PERSON

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 | \$21 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 | \$25 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

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

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* | \$17 PER PERSON

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* | \$17 PER PERSON

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 | \$17 PER PERSON

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 | \$17 PER PERSON

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 | \$17 PER PERSON

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

Prices valid for 2019 and subject to change for 2020.

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
Rombauer, Napa Valley.....	\$50/bottle

SAUVIGNON BLANC

Barnard Griffin Fume Blanc, Washington.....	\$25/bottle
Ponga, New Zealand.....	\$30/bottle

PINOT GRIGIO

*Hayes Ranch, California.....	\$25/bottle
Santa Margarita, Italy.....	\$45/bottle

RIESLING | MOSCATO

Chateau Ste. Michelle Riesling, Washington....	\$25/bottle
Centorri Moscato, Italy.....	\$25/bottle

SPARKLING | CHAMPAGNE

Blu Prosecco, Italy.....	\$25/bottle
Wycliff Brut, California.....	\$25/bottle
Les Vignerons de Buzet Rose, France.....	\$30/bottle
Korbel, Sonoma.....	\$30/bottle
Argyle, Willamette Valley.....	\$45/bottle
Taittinger, France.....	\$65/bottle

REDS

CABERNET SAUVIGNON

*Grand View Lodge Private Label, California...	\$25/bottle
*Hayes Ranch, California.....	\$30/bottle
*Aviary, Napa Valley.....	\$45/bottle
Smith & Hook, Central Coast.....	\$45/bottle

PINOT NOIR

Toschi, California.....	\$25/bottle
Francis Berwyn, Willamette Valley.....	\$35/bottle

MERLOT

Wente 'Sandstone', Livermore.....	\$25/bottle
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RED BLENDS

*Hayes Ranch, California.....	\$30/bottle
(Cabernet, Petite Shirah, Barbera)	
Primo, Italy	\$30/bottle
(Sangiovese & Merlot)	

* Available on Property Only: Not Available in Liquor Stores

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Items may be subject to an 18% service charge, MN state taxes, liquor taxes and any applicable county taxes.*

\$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..... \$395 and up/keg

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

2 HOUR BAR PACKAGE

\$35 per person

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

3 HOUR BAR PACKAGE

\$45 per person

Includes keg beer (select one domestic), bottled beer, Grand View Lodge house wine, mixed drinks/cocktails and soda

FOR ADDITIONAL HOURS (EXCEEDING THE 3 HOUR BAR PACKAGE)

Add \$10 per person /per hour

EACH 'BAR PACKAGE' WILL INCLUDE THE FOLLOWING LIQUORS FOR MIXED DRINKS/COCKTAILS

Vodka	Tito's, New Amsterdam, Grey Goose*
Gin	Tanqueray, Bombay Sapphire*
Rum	Bacardi, Bacardi Limon, Captain Morgan, Malibu
Whiskey	Canadian Club, Crown Royal*
Bourbon	Maker's Mark
Brandy	E&J
Scotch	Glenlivet*
Tequila	Hornitos
Cordials	Kahlua, Amaretto di Saronno*, Bailey's*
Bottled Beers	Assorted Domestic and Craft Beers

**Premium*

IF A BAR PACKAGE IS NOT SELECTED
PLEASE ASK YOUR PLANNING MANAGER TO ASSIST YOU WITH AN
ESTIMATE FOR A CUSTOMIZED HOSTED BAR

Prices valid for 2019 and subject to change for 2020.

Ceremony fee is subject to an 18% service charge, MN state taxes and any applicable county taxes.

CEREMONY SITE

Ceremony fee of \$6++ per person (minimum of \$1,000)++; Discounted fees applicable November through April. Provided by GVL (as needed) - White Plastic Chairs, Power, Speakers, Music Stands and 2 Microphones. A birch arbor is available to rent for \$150++. Any extra décor you wish to add to the arbor is your responsibility.

Your guaranteed backup location is your contracted RECEPTION SITE. If signage is provided by the wedding couple, it must be collected immediately after the event. Golf carts are driven by Grand View Lodge employees if needed to transport guests to/from the ceremony location. Golf carts are not allowed to be rented unless otherwise required due to medical reasons. Grand View Lodge will require a signed liability waiver and charge per day for use of the golf cart. An Audio/Visual Technician is available at \$50 per hour. Additional microphones are available at \$50 per microphone.

The Gathering House approx. 80 guests maximum

Ceremony Fee: \$800++ | If rented as a backup site for Grand Staircase \$600

ROOM RENTAL | FOOD & BEVERAGE MINIMUMS

Gull Lake Center

Room Rental: \$3,000 | F&B Minimum: \$13,000 | Deposit: \$6,500 | Last Call at 12:30am; event must end by 1:00am

Norway Center

Room Rental: \$1,500 | F&B Minimum: \$9,000 | Deposit: \$4,500 | Last Call at 12:30am; event must end by 1:00am

Heritage Room

Room Rental: \$1200 | F&B Minimum: \$6,000 | Deposit: \$3,000 | Last Call at 11:30pm; event must end by 12:00am

Headwaters Private Dining Room

Room Rental: \$600 | F&B Minimum: \$2,000 | Deposit: \$1,000 | Last Call at 11:30pm; event must end by 12:00am

Beach Lawn *(Available for Rehearsal Dinners Only)*

Room Rental: \$600 | F&B Minimum: \$2,000 | Deposit: \$1,000 | Last Call at 10:00pm; event must end by 10:30pm

Off-season rates are available November through May. Ask your Event Planner for more details.

All outdoor events require a backup/indoor location based on the number of guests and availability. Rate will reflect space blocked.

ROOM SETUP

Included in Room Rental Fee & Provided by Grand View Lodge:

- Standard White Linens
- Black/White Cotton Napkins
- Dance Floor
- Tables for gifts, place cards, dessert, etc...
- Table Settings
- Three Cocktail Tables *(additional cocktail tables available upon request - additional fees to apply; see below)*

Available for an Additional Fee & Provided by Grand View Lodge:

- Upgraded/Colored Linens Arranged through Grand View Lodge | See Event Planner to Obtain Quote
- Additional Cocktail Tables | \$10 per table
- Spandex Linens with Copper Tops for Cocktail Tables | \$10 per table
- White Garden Chairs | \$3 per chair
- Gold Chiavari Chairs | \$6 per chair
- Additional Sound System for use at Social Hour ONLY | \$150
- Wireless Speaker for Headwaters Room | \$75
- Customized Light Options Available | Starting at \$50 *(see your Event Planner for options)*

Any additional decorating is at the discretion of the wedding couple.

See your Event Planner for restrictions, as well as possible ideas and referrals.

LODGING | ROOM BLOCKS

Reserved rooms are available for weddings with guests of 100 or more. Rooms are reserved after your deposit and signed contract have been received by Grand View Lodge and there are 11 Months or less until your wedding date. Grand View Lodge strongly suggests reserving lodging rooms as early as possible to ensure the widest variety of room availability to your guests and families.

- Five–ten rooms will be held in your room block and are held until 60 days prior to your wedding date.
- Room blocks will not be opened until there are 11 Months or less until your wedding day.
- Once you are within 60 days of your wedding date, any rooms in your block without deposits will be released.
- Guests may still call our Reservations Department within 60 days of the wedding to book a room - based on availability.
- The standard room block consists of one bedroom lodging units - based on availability.
- A two-night minimum stay is required for any lodging reservations at Grand View Lodge. Holiday weekends require a three-night minimum stay. Off-season stays may allow a one-night stay based on availability. Please contact our Reservations Department for more information.

TRANSPORTATION

Grand View Lodge provides shuttle service as needed for our guests. Shuttles are complimentary for lodging guests to and from Grand View Lodge properties only. Parking is complimentary throughout the resort. Please see your Event Planner or our website for information on off-site shuttles.

DECORATING

As the wedding couple, decorating is your sole responsibility. Access to your venue will be contracted at **1:00pm** and all items brought in will be required to be removed immediately following your event by you and/or your decorator.

- Any decorating above the table top must be handled by a licensed, bonded party.
- Any additional help needed from Grand View Lodge employees will be subject to an additional fee.
- Grand View Lodge requires all decorations to be in compliance with local and state fire codes. Nothing can block exit doors. Any flammable materials used to decorate must be pre-approved by your Event Planner.
- Low voltage lighting and contained candles are the only acceptable forms of additional lighting.
- Confetti and Rice are not allowed on-property.
- Real flower petals can be used outdoors. A \$100 cleanup fee will apply.
- Nothing can be placed on the projection wall of the Norway Center or fastened to the walls of any reception venue.

Outside vendors are welcome to decorate your wedding venue. Please note, any visible marks or damages to Grand View Lodge property will not be tolerated and may result in a damage fee. Vendors must adhere to Grand View Lodge Resort Policy. See your Event Planner with any decorating questions or for approval on any questionable actions. Please notify your Event Planner of all outside vendors.

BREAKFAST

Existing Breakfast Buffet

- Adults..... \$15 per person
- Children Ages 3-11..... \$8 per person
- Children Ages 0-2..... Complimentary

Private Breakfast or Brunch Buffet

- Setup Fee..... \$150
- Room Rental Fee..... See Event Planner

FOOD TASTINGS

Grand View Lodge hosts two wedding fairs each year. Each wedding fair will showcase our hors d’oeuvres, variety of plated dinners and Grand View Lodge House Wine for you to sample and enjoy. You will also have the opportunity to speak with several of our preferred vendors and Event Planners to address any questions you may have.

- Wedding Couple is complimentary
- Additional Guests are \$35 per person

If you are unable to attend the GVL wedding fair, we also have a private tasting option available. Private tastings are available Monday-Friday only at either 2:00pm or 3:00pm - based on availability - and require a minimum of 20 days notice. Please contact your Event Planner to book a private tasting.

- Wedding Couple is \$125
- Additional Guests are \$50 per person
- Private tastings include two salads, three entrées and Grand View Lodge House Wines

DANCE | ENTERTAINMENT

A dance floor is included in your room rental fee for the Gull Lake Center, Norway Center and Heritage Room.

- Heritage Room..... Existing
- Norway Center..... Standard Size - 18’ x 21’
- Gull Lake Center..... Standard Size - 18’ x 21’

If a larger dance floor is required, additional fees may apply.

Stage sections are available at \$35 per section. Each sections is 4’ x 8’. Stage steps are available at \$15 per set. If a band is booked as entertainment, there may be a facilitation fee to handle additional power/electrical needs if applicable. Green Rooms may be available at an additional charge.

REHEARSALS

Rehearsals will be scheduled closer to the actual ceremony date by your Event Planner. The rehearsal will be based on space and availability. **Rehearsals are limited to 30 minutes.** A \$50 fee will apply if the rehearsal runs longer than 30 minutes.

GENERAL

In keeping with our policy of impeccable service, you will be assigned an Event Planner to assist you in every detail of your wedding. You will be introduced to the Banquet Captain the day of your event. Any last minute concerns that arise can be addressed to either the Banquet Captain or your Event Planner.

LOCATION LIMITATIONS

In order to respect the privacy of our Grand View Lodge guests and businesses, wedding photography is prohibited in The Chocolate Ox, Glacial Waters Spa and any other space currently open for business. This includes restroom and spa facilities. The use of Glacial Waters Spa's Relaxation Room and Locker Room is strictly for the use of spa guests. The Get-Ready Room space provided to the Wedding Couple is based on availability and must be requested in advance. Additional rooms may be reserved for \$250 per room and is based on availability.

DEPOSITS & PAYMENTS

Grand View Lodge requires a 50% deposit of the established food and beverage minimum to confirm event space held. **All deposits are non-refundable.** A final payment will be due 30 days prior to the event.

FOOD & BEVERAGE

Menu selections and special requests are to be finalized 30 days 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 wedding dessert and wine by the bottle (\$25 corkage fee).
- Butler service is available for passed hors d'oeuvres, beer, wine and signature cocktails for a fee of \$100 per hour.
- If the wedding couple chooses to use a Grand View Lodge attendant to cut, plate, serve and clear wedding cakes (sheet cakes) a fee will be applied starting at \$2 per person. An additional fee may apply based on the size of the cake. All wedding desserts brought in must be produced by a licensed baker and be ServSafe® Certified. Ask your Event Planner or visit our website for preferred vendors.
- 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.

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.