



Congratulations ~ you are getting married!

Breezy Point Resort Wedding Venues ~ Guidelines and Policies

Please review the following wedding information. If you have further questions just ask your group sales manager. We are here to assist you in planning the wedding you have always imagined!

Ceremony Sites

-The Point Lawn: Venue fee is \$400.00 which includes one microphone, two speakers and one portable amplifier, unity table with white linen, and a program table with white linen. If you require additional sound equipment, you may bring it with you, but electricity may be limited. Chairs are an additional fee of \$3.00 plus service charge and tax (\$2.56) and are set up by 10:00 AM. Your guaranteed back up location is your reception site. Additional rentals are available, see rental sheet. If signage is provided by the wedding couple, it must be removed immediately after the event. Ceremony can start after 4:00 PM.

-The Antlers Pavilion: Venue is \$700.00 for 50 people. Add \$7.00, plus service charge and tax (\$9.03) for additional person, not to exceed 200 people. Rental fee includes white, wood wedding chairs, one microphone, unity table and a program table with white linen. If you require additional sound equipment, you may bring it with you, but electricity may be limited. Your guaranteed back up location is your reception site. Additional rentals are available, see rental sheet. If signage is provided by the wedding couple, it must be removed immediately after the event. Ceremony can take place between 3:00PM and 4:00PM

Rehearsals

Your contracted space for your ceremony is available for your rehearsal the night prior to your actual ceremony. Your Group Sales Manager does not attend the rehearsal, there is no additional rental fee but the site will not be set up. If you require the portable amplifier during your rehearsal a \$50.00 (plus service charge and tax) will be charged.

Room Rental/Food Minimums: Lakeside Ballroom: \$1000 room rental fee at all times includes white chair covers; Food minimums is \$5000 June-September; \$4000 October-May. If the food minimums are met, there is no ADDITIONAL room rental fee. 200 people max occupancy.

Whitebirch Room and Minnesota Room: \$5000 June-September; \$4000 October -May. If the food minimums are met, there is no room rental fee. 400 people max occupancy.

Breezy Belle Paddle Boat: The Belle can accommodate up to 100 people. The rental fee for the Belle is \$800.00 + tax for 40 people or less. \$14.00 + tax (\$15.03) if the guarantee is over 40 people. There is NO food minimum but all food and beverage must be provided through Breezy Point Resort. The Belle goes out for a 2-hour cruise. Additional hours may be purchased at \$100 + tax.

Buffet Price: Kids 0-2 are complimentary; Kids 3-12 are half price

Waters Edge

Maximum of 50 people; no room rental fee, no food minimum but there is a special, limited menu at two price points. Available for groom's dinner and small receptions.



Palmer's Grille

Maximum of 30 people; no room rental fee, no food minimum but there is a special, limited menu at two price points. Available for groom's dinner and small receptions after 7:00 PM.

Linens and Room Set Up

Included in room rental fee and provided by Breezy Point Resort

White linens, white skirts, white cloth napkins, table settings, and all necessary tables for reception including but not limited to: Cake table, gift table, food tables, guest book table etc...

Your reception room is guaranteed by 8:00 AM on the morning of your event. If the room is not occupied on the day prior, we will do what we can to get you in as early as possible. You have the room until 1:00 AM but all items must be cleared out the following morning, by 9:00 AM, unless otherwise noted.

Decorating

Decorating is the responsibility of the group, with the exception of what is ordered through Breezy Point Resort. Decorations must be removed by 9:00 AM the following day, unless otherwise noted. NO confetti of any sort will be allowed, which means, no small jewels, beads, loose glitter, etc... Candles are allowed but must have something under the candle to catch the wax and must be contained. *If there is excessive cleaning needed or damages to your rented space, additional fees may be charged to the credit card we have on file. NO SPRAY PAINT ALLOWED IN ANY BALLROOM!* Please note that any visible marks or damages to the property will not be tolerated and will be assessed a damage fee. See your planner with any decorating questions/approval. Fog machines are also prohibited.

Dance Floor/Stage

Each room has a permanent dance floor installed. Whitebirch 21x21; Minnesota 30x30; Lakeside 19.5x26 Stage sections and steps are complimentary.

Food Tastings

Breezy Point Resort is happy to do food tastings at no additional charge for up to 3 entrees. Please contact your Group Sales Manager to schedule an appointment 2 weeks in advance. If additional entrees are ordered there will be a \$25 per additional entrée fee.

Lodging & Room Blocks

Breezy Point Resort will hold 10 rooms per 100 people. The bride and groom will receive a complimentary King Executive Suite for 2 nights. There is a two-night minimum in all units June-September. The room block will be



released 60 days prior to your wedding. Guests can book online at www.breezypointresort.com and click on ONLINE reservations. Your Sales Manager will provide you with a group number. Guests may still call after the cutoff date; lodging is based on availability.

There is a 30-day cancelation policy for hotel rooms and suites; a 90-day cancelation policy for two-bedroom units or larger. If units are cancelled within the 30/90 days the deposit will be forfeited. If cancelled prior to the 30/90 days, Breezy Point Resort will keep a \$25 handling fee and refund the rest of the deposit.

It is your responsibility to communicate the rates and minimum stay requirements to your guests. Check-in time is 5:00PM, check out time is 12:00PM.

Vendors

Breezy Point Resort offers a list of local vendors that you are welcome to use but you are not limited to this list. Please note that any visible marks or damages to the property will not be tolerated and will be assessed a damage fee. See your planner with any decorating questions/approval.

Transportation

Breezy Point Resort offers complimentary shuttle service, as needed, for all lodging guests. Shuttle is available to all Breezy Point Resort facilities only. If you want specific drop off and pick up times, please hire shuttle service from an outside vendor. See your Sales Manager for recommendations. **Policies**

Deposits/Cancellation Policy

Breezy Point Resort requires a 50% deposit based on the estimated cost of your ceremony and reception, according to the estimated invoice your sales manager prepared for you. Your deposit is NON-REFUNDABLE and is required at the time of booking your event. This deposit amount is applied toward the final bill. Prepayment of your entire function, based on your guarantee, is due 10 days prior to your event. Any additional charges over and above your guarantees will be due at the conclusion of the event. A 20% service charge is added to catering charges, the service charge is taxed.

Food and Beverage Guarantee

You must notify your Group Sales Manager of the exact number of guests attending your wedding 10 days before the event. This will be considered a guarantee, which will be the number of meals prepared and tables and chairs set up, and for which you will be charged. We will prepare only for this number. If the number of people exceeds the guarantee, an alternate meal choice will be offered, but a time delay should be expected. Your final payment is due 10 days before the event. NO EXCEPTIONS.

Food and Beverage

Due to MN Health Department regulations, any food not consumed is prohibited from leaving Breezy Point Resort property. No food or beverage, of any kind is allowed to be brought into any contracted space with the exception of the wedding cake/dessert. A \$25 per server, per hour fee will be applied for butler passed hors d'oeuvres or drinks.



Candy Buffets

If you require a table for set up of your candy buffet, there is a \$25 ++ charge per table. You are allowed to bring in your own candy. We request that you order any “salty snacks” through Breezy Point Resort.

Bar Service

We set up one full bar per 100 people. You decided how you want the bar service to be handled, drink tickets, host bar, keg only, etc...All bar charges are subject to a 20% service charge and MN liquor tax, the service charge is taxed. Last call is 12:30AM. If you would like a cocktail reception on the canopy deck, after the ceremony/before the dinner, there is a \$200.00 rental fee for deck space. See your Sales Manager for availability. No moving kegs from one location to another for weddings.

What is expected of your Group Sales Manager?

Your Group Sales Manager will answer questions pertaining to Breezy Point Resort and will be your primary contact for all of your planning needs; this includes tee times, spa appointments, Groom’s dinner, ceremony, reception, and gift opening. She will be your primary contact with all planning details that involve the resort.

- Will assist with and answer questions regarding menu selections.
- Will create a Banquet Event Order (BEO) detailing your event specifications.
- Will oversee the setup of all contracted event space.
- Will oversee all food and beverage specifications.
- Basically, anything that involves or includes Breezy Point Resort, your Sales Manager will be your primary contact for all of your needs.
- If you require a day-of coordinator, please hire an outside vendor.



POINT LAWN WEDDING CEREMONY

\$400 rental fee

Ceremony can be held at any time after 4 p.m.

Set-up:

- Chair rental fee is \$3 per plastic chair, \$7 per wood or resin chair.
- White chairs will be set up by 11 a.m. (Point Lawn) on the day of the ceremony. Rehearsals the day before the wedding are welcome, however, the chairs will not be set up.
- A unity and program table is provided.
- Decorations may be done starting the day of the ceremony.
- Breezy Point Resort is not responsible for any items left behind.

Sound System:

- Amplifier and one microphone provided at no charge.
- Additional mics are \$25 each *(plus tax and service charge.)*
- Additional tables are \$25 each *(plus tax and service charge.)*
- Arbor \$100 *(plus tax and service charge.)*

Your Group Sales Manager will be on-site at least a 1/2 hour prior to ceremony.

ANTLERS PAVILION WEDDING CEREMONY

\$700 rental fee for 50 people or less. \$7, plus tax and service charge for each additional person, max. 200 people.

Ceremony can be held between 3 p.m. and 4 p.m.

Set-up:

- Chairs are INCLUDED in the rental fee
- White, wooden or resin chairs will be set up by 10 a.m. on the day of the ceremony. Rehearsals the day before the wedding are welcome, however, the chairs will not be set up.
- A unity and program table is provided.
- Decorations may be done starting the day of the ceremony.
- Breezy Point Resort is not responsible for any items left behind.

Sound System:

- Amplifier and one microphone provided at no charge.
- Additional mics are \$25 each *(plus tax and service charge.)*
- Additional tables are \$25 each *(plus tax and service charge.)*
- Arbor \$100 *(plus tax and service charge.)*





ANTLERS PAVILION RECEPTIONS ~ OUR OUTDOOR RECEPTION VENUE

\$700 rental fee for 50 people or less. \$7 for each additional person, max. 100 people. Event must end by 11 p.m.

Rental Fee Includes:

- Tables to seat 8-10 people with white linens
- White, wooden or resin chairs
- Head table, gift table, and cake table with linens
- Portable sound system with microphone and speakers
- Additional microphones are available for \$25
(plus tax and service charge.)

BUFFET DINNER OPTIONS

Hamburgers & Brats Buffet | \$23

Includes: Bakery Fresh Buns, Potato Salad, Cole Slaw, Seasoned Kettle Chips, Condiments, Iced Tea, Milk, Iced Water, and Coffee

Grilled Chicken Breast Buffet | \$29

Includes: Tossed Salad, Baked Potato, Rolls, Iced Tea, Milk, Iced Water, and Coffee

BBQ Ribs & Chicken Breast Combo Buffet | \$36

Includes: Tossed Salad, Baked Potato, Rolls, Iced Tea, Milk, Iced Water, and Coffee

Grilled Salmon Buffet | \$35

Includes: Tossed Salad, Baked Potato, Rolls, Iced Tea, Milk, Iced Water, and Coffee

Steak Fry | \$44

Choose from a 12 oz. NY Strip Steak or a 12 oz. Rib Eye
Includes: Tossed Salad, Baked Potato, Rolls, Iced Tea, Iced Water, and Coffee

6 oz. Filet & Salmon Combo Buffet | \$41

Includes: Tossed Salad, Baked Potato, Rolls, Iced Tea, Iced Water, and Coffee

Kids menu is available upon request.

A full bar set up is available upon request.

20% service charge and tax are additional.





These packages include everything you need for a memorable wedding reception!

Minnesota Room Package

Reception/Dinner/Dance

This special reception package in Breezy Point's Minnesota Room, for up to 150 people is \$7,250.00. \$47 for each additional person. Price includes service charge. Tax additional.

Room Set-Up

- Use of the Minnesota Room
- Table linens & skirting (chair covers are extra).
- Head table on risers for the wedding party
- Skirted cake, gift table & guest book table
- Mirror tile & candle centerpieces

Food & Drink

- Deluxe Dinner Buffet (see menu), substitute Prime Rib for Roast Beef – add \$10/person
- 2 Kegs of beer – Domestic
- Cash bar set up – no minimums

Wedding Weekend!

- 2 Night stay in King Executive Suite for the wedding couple!

Whitebirch Room Package

Reception/Dinner/Dance

This special reception package in Breezy Point's Whitebirch Room, for up to 150 people is \$10,500. \$70 for each additional person. Price includes service charge. Tax additional.

Room Set-Up

- Use of the Whitebirch Room
- Table linens & skirting PLUS chair covers
- Head table on risers for wedding party
- Skirted cake, gift table & guest book table
- Mirror tile & candle centerpieces
- Backdrop for wedding party table (with lights)
- Ceiling draping (6 panels – with lights)
- Chandelier
- Up lighting

Food & Drink

- Prime Rib Buffet (see menu), plus two other entrée choices
- 2 Kegs of beer – Domestic
- Cash bar set up – no minimums

Wedding Weekend!

- 2 Night stay in King Executive Suite for the wedding couple!



Explore Beautiful Pelican Lake!



Explore beautiful Pelican Lake aboard the Breezy Belle, a unique paddle-wheel excursion boat.

Designed and built in the Brainerd Lakes Area, the Breezy Belle is under the command of a licensed captain. The Breezy Belle can accommodate up to 100 passengers and features an enclosed main deck and an open upper deck (which can be equipped with banquet tables and chairs), as well as a full service restroom. The main deck is handicapped accessible.

The Breezy Belle offers 2-hour guided cruises of Pelican Lake, May through mid-October, departing from Breezy Point Resort.



PRIVATE RENTAL & MENU

Two-hour cruise: \$16/person with a minimum of \$950+ tax. Each additional hour is \$100+ tax. Table and chairs are provided. There are 120-volt outlets available. A microphone is included, as well as a portable amplifier with the ability to connect to an iPod. 100 person maximum.

Meals are served Buffet Style (Minimum 30 person)

| | |
|---|------|
| *Grilled Chicken Breast | \$29 |
| BBQ Ribs & Chicken | \$41 |
| *Grilled Salmon | \$35 |
| *12 oz. New York Strip Steak or Rib Eye | \$44 |
| *6 oz. Filet & Salmon | \$49 |

***\$100 Chef charge**

Meals include: Tossed Salad, Baked Potato, Rolls, Iced Tea, Coffee, Soft Drinks, and Dessert

Hamburger/Brats \$23

Meals include: Buns, Condiments, Potato Salad, Cole Slaw, Seasoned Kettle Chips, Iced Tea, Coffee, and Soft Drinks (**No chef charge unless cooked on the boat.**)

Kids 3-12 are half-price, and children 2 and under are complimentary.
Cash bar or host bar is on board every cruise.

20% service charge and tax are additional.

To book your special event on the Breezy Belle, call 800.432.3777.



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Winter Wedding Package



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Winter Wedding Package Includes:

(Offered November – March)

Ballroom for your dinner/dance

Table linens and chair covers

Head table on risers for the wedding party

Skirted cake, gift and guest book tables

Mirror circle and candle centerpieces

Cash bar – no minimums

Two-night stay in a King Executive Suite for the wedding couple

1 Keg of domestic beer (1 per 100 guests)

Champagne toast for the head table

Deluxe Dinner Buffet

Set up and tear down

\$42.00 per person

(Plus 20% service charge and tax)

(100 Person Minimum)

(You provide your own cake)

Ceremony Venue Includes:

Warm and cozy indoor ceremony site

Chairs with chair covers

Draped unity table

Draped program table

Microphone

Set up and tear down

\$5.00 per person

(plus 20% service charge and tax)

(must be sold with dinner)



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Wedding Vendors

FLORISTS

| | |
|----------------------------|--------------|
| The Wild Daisy | 218 568 5454 |
| Celebrations Floral Design | 218 839 0721 |
| Lily Grass Floral | 320 293 4025 |
| Bloom Designs | 218 330 2867 |
| Petals & Beans | 218 961 7385 |

DECORATORS/RENTALS

| | |
|-------------------------------|--------------|
| Dee's Professional Decorating | 320 232 5676 |
| Party Time Rental | 218 829 6300 |
| Party World | 218 828 2127 |
| Geyer Rentals | 800 450 7368 |
| Jim's Formal Wear | 218 568 5185 |
| The Party Store | 218 751 6455 |

BAKERIES/DESSERT

| | |
|------------------------------|--------------|
| Sweet "little Things" | 218-256-1137 |
| Laurie's Sweet Petite Treats | 218 820 5002 |
| Reed's Market | 218 692 2711 |
| Schaefer's Foods | 218 963 2265 |
| Brainerd Lakes Cakes | 218-537 0596 |

BEAUTY

| | |
|------------------------|--------------|
| Serenity Spa (nails) | 218 562 7158 |
| Cindy Hannah (make-up) | 218 330 6937 |
| Bliss Salon | 218 568 5185 |
| Salon Couture | 218 568 8771 |
| Moxy's | 218 961 1015 |

PHOTOGRAPHY

| | |
|-----------------------------|--------------|
| Garrett Tetrick Photography | 218 833 2229 |
| Kelli Engstrom Photography | 218 232 0333 |
| Studio North Photography | 218 330 3299 |
| Tim Larsen Photography | 218 820 2660 |
| Maple Leaf Photography | 218 851 5425 |

You are not required to use these vendors.

MUSICIANS

| | |
|-------------------------|--------------|
| Trillium Strings | 218 825 9263 |
| Grace Notes | 218 251 6786 |
| Jim Olsen (guitar) | 218 232 9498 |
| Pianist for Parties | 612 845 1970 |
| Marja Healy (harp) | 218 255 1966 |
| James Thompson (violin) | 218 821 8102 |
| B3lla Strings Trio | 218-839-1085 |

DJS

| | |
|-----------------------------|--------------|
| Spectrum Entertainment | 218 675 5718 |
| Midwest Sound | 651 644 4111 |
| Dynamite Reflections | 218 851 7082 |
| Electrifying Dynamics | 612 619 4176 |
| High NRG Entertainment | 218 259 6743 |
| Music General | 218 829 0076 |
| Music on Demand | 320 493 9424 |
| Music in Motion | 320 253 8946 |
| Premier Party Entertainment | 612 518 1849 |

OFFICIANTS

| | |
|------------------|--------------|
| Lisa Cassman | 218 252 0233 |
| Rhonda Jean | 218 824 3192 |
| Bill Ingvaldstad | 218 831 0144 |
| Shannon Zook | 218 251 6932 |
| Annette Lahr | 320 291 0316 |

BRIDAL BOUTIQUE

| | |
|---------------------|--------------|
| Emily Kaye Boutique | 218-330-7687 |
|---------------------|--------------|

EXTRAS

| | |
|------------------------------|--------------|
| Doug Taylor (carriage rides) | 218 839 2514 |
| Dove Release | 218 631 1378 |
| Lakes Luxury Limos | 218 963 2628 |





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RENTAL FEES

| | |
|---|--|
| Crystal Chandelier (2' X 4")..... | \$100.00 |
| Backdrop for Head Table..... | \$300.00 |
| Up-Lighting..... | \$25.00 per light (5) |
| Lighted Ceiling Draping..... | \$750.00 for 6 panels (2) <i>(Only to be used in Whitebirch or Minnesota Rooms)</i> |
| LCD projector <i>(you provide laptop)</i> | \$75.00 <i>(screens are free)</i> |
| White Folding Chairs..... | \$3.00 each |
| White Deluxe Folding Chairs..... | \$7.00 each |
| Arbor..... | \$100.00 (3) |
| Power Board..... | \$100.00 (1) |
| Additional Microphones..... | \$25.00 each |
| 4-Seater Golf Cart..... | \$200.00 for the day (1) |
| Cake Stands..... | \$2.50 (25) |
| Music Keyboard..... | \$100.00 |

Plus 20% Service Charge & tax.





Wedding Vendors

FLORISTS

| | |
|----------------------------|--------------|
| The Wild Daisy | 218 568 5454 |
| Celebrations Floral Design | 218 839 0721 |
| Lily Grass Floral | 320 293 4025 |
| Bloom Designs | 218 330 2867 |
| Petals & Beans | 218 961 7385 |

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Resort Honeymoon Package

Honeymoon ~ Breezy Point Style

Your Three Night/Four Day Package Includes:

- Lodging in a Deluxe Breezy Inn Suite
- Gourmet dinner each evening in the Marina II Restaurant or Antlers Restaurant
- Buffet Breakfast daily in the Marina II Restaurant
- Bottle of champagne and two keepsake Breezy Point champagne glasses
- Use of indoor pool
- Beaches
- Tennis Courts
- Two cocktails of your choice, per person at Dockside Lounge
- Nightly Entertainment – Dockside Lounge (May-September)

ANY 3 NIGHTS BETWEEN:

May 1st – June 23rd & August 28th – October 15th

Sunday – Thursday \$750 per couple

Thursday – Sunday \$850 per couple

June 24th – August 27th

Sunday – Thursday \$850 per couple

Thursday – Sunday \$950 per couple

15% Resort Service Charge and State Tax will be added.



CATERING MENUS



2023



| | |
|---|---|
| Private Dinner Entrees | 2 |
| Private Dinner Vegetarian Entrees | 2 |
| Private Dinner Kids Menu..... | 3 |
| Private Dinner Salads..... | 3 |
| Private Dinner Vegetables..... | 3 |
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| Main Course Buffets | 4 |
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| Themed Parties & Special Buffets..... | 6 |
| Hors D'Oeuvres | 7 |
| Private Bar Services | 8 |
| Late Night Snacks | 9 |



9252 Breezy Point Drive
Breezy Point, MN 56472
800-432-3777
breezypointresort.com

PRIVATE PLATED DINNERS



Private dinners are served for a minimum of 30 people. The meal includes an entrée, choice of salad, choice of vegetable, and choice of potato/rice. All dinners served with homemade rolls and beverage (coffee and iced tea). *Room charge may be added if under 30 people. 20% service charge and tax are additional.* Gluten free alternatives are available upon request.

ENTREES

Roast Turkey Dinner | \$28

Whipped Potatoes, Home-Style Gravy and Herb Stuffing

Roasted Boneless Chicken Breast | \$28

Roasted Boneless Chicken Breast served with Basil Pesto Cream Sauce, Champagne Cream Sauce, Mornay Sauce, Rosemary Demi, Wild Mushroom Demi, or Lemon Caper Butter

Airline Chicken Breast | \$28

Bone-in Chicken Breast served with Basil Pesto Cream Sauce or Mornay Sauce

Chicken Parmesan | \$28

Boneless Breast of Chicken rolled in Italian Breading, topped with Marinara and Shaved Aged Parmesan

Pork Tenderloin Medallions | \$30

Sliced Pork Tenderloin with Dijon Cream Sauce

Porterhouse Pork Chop | \$32

Rosemary Mushroom Sauce or Pan Gravy

8 oz. Top Sirloin * | \$39

Broiled U.S.D.A. Choice Sirloin

12 oz. Broiled New York Strip Sirloin * | \$46

12 oz. Roast Prime Rib of Beef * | \$46

12 oz. Broiled Ribeye * | \$46

Filet – 8 oz Tenderloin of Beef | \$49

Seasoned – Broiled

Grilled Chicken Breast & Broiled Norwegian Salmon Duo | \$49

1/2 Rack BBQ Ribs & Chicken Duo | \$46

Succulent BBQ Ribs with Herb Roasted Chicken

Mousseau Bay Duo | \$46

Combination of Boneless Breast of Chicken and Choice Sirloin

The Gable & Lombard Duo | \$49

Broiled Jumbo Shrimp and Choice Sirloin Steak

Gooseberry Island Duo | \$49

Sirloin Steak and Broiled Norwegian Salmon

Choice Steak & Walleye Duo | \$49

U.S.D.A Choice Sirloin with Broiled Walleye Fillet

Walleye Pike | \$35

Choice Of: Herb Crusted or Broiled and topped with Lemon Butter Sauce

Broiled Salmon | \$35

Broiled Salmon filet topped with Béarnaise or Hollandaise Sauce

**Choose one sauce: Béarnaise, Sautéed Mushrooms, or Bordelaise*

VEGETARIAN

All entrees will accommodate vegetarian AND gluten free diets. Can be made dairy free and vegan on request.

Wild Rice Polenta with Ratatouille | \$28

Creamy Grilled Polenta topped with our Rich Stewed Ratatouille and Parmesan

Butternut Squash Risotto | \$28

Creamy Arborio Rice Sautéed with Diced Butternut Squash, fresh Sage, Asparagus, and Parmesan

Wild Mushroom Ravioli | \$28

Ravioli stuffed with Wild Mushrooms and topped with a Basil Pesto Cream Sauce

Braised Chickpea & Kale | \$18

Chickpea braised in Marinara with Sautéed Kale, Portabella Mushroom, and Sweet Onion, Served with Crostini Garlic Toast

PRIVATE PLATED DINNERS



Private dinners are served for a minimum of 30 people. The meal includes an entrée, choice of salad, choice of vegetable, and choice of potato/rice. All dinners served with homemade rolls and beverage (coffee and iced tea). *Room charge may be added if under 30 people. 20% service charge and tax are additional.* Gluten free alternatives are available upon request.

KIDS MENU

Breaded Chicken Strips | \$17.50

Served with French Fries, Vegetable and Beverage

Mini Corn Dogs | \$17.50

Served with Macaroni and Cheese, Vegetable and Beverage

SALADS

Mixed Green Salad

Blend of Romaine and Iceberg Lettuce, Cucumber Slices, Tomatoes, and Croutons

Caesar Salad

Crisp Romaine topped with Grape Tomatoes, Croutons, and Parmesan Cheese topped with Creamy Caesar Dressing

Spinach Salad

Fresh Spinach Leaves with Mandarin Oranges, Craisins, Green Onions and Candied Almonds topped with Raspberry Vinaigrette Dressing **add'l \$1.50*

Arugula Salad

Arugula Blend, Blueberries, Pear, Shaved Almonds, and Feta Cheese with Poppy Seed Vinaigrette **add'l \$1.50*

VEGETABLES

Roasted Citrus Asparagus Spears

Honey Glazed Carrots

Broccoli

Roasted Brussel Sprouts

Green Bean Almandine

California Blend

Broccoli, Cauliflower, and Carrots

STARCHES

Baked Potato

Garlic Mashed Potatoes

Baby Yukon Gold Potatoes

Wild Rice Pilaf



Buffets and cookouts are served for a minimum of 50 people (unless otherwise noted). The meal includes a main course, one starter, one standard salad, one vegetable, one potato (unless otherwise noted), and two variety salads. All buffets include rolls with butter and beverages (coffee and iced tea). *20% service charge and tax are additional.*

MAIN COURSE OPTIONS

Deluxe Dinner Buffet | \$39

Choose two of the following:

Roast Beef with Demi Glaze | Beef Tenderloin Tips over Wide Egg Noodles | Thick Sliced Roast Turkey with Pan Gravy | Roasted Stuffed Pork Tenderloin | Barbecue Loin Back Ribs | Roasted Herb Chicken | Broiled or Herb Crusted Wild Caught Walleye Fillets | Broiled Salmon | Jumbo Pasta Shells Stuffed with Creamy Ricotta Cheese | Pork Prime Rib | Garlic Shrimp Linguini

AND

Choose one of the following:

Butternut Squash Risotto | Wild Rice Polenta with Ratatouille | Wild Mushroom Ravioli

Prime Rib Buffet | \$49

Add two of the above entrees

The juiciest, tastiest meat around
Chef carved at your buffet

Italian Buffet | \$35

There is no potato served on this buffet.

Supreme Lasagna or Vegetarian Lasagna | Chicken Parmesan or Chicken Piccata | Garlic Shrimp Linguini and Garlic Toast

South Fork Buffet | \$35

Grilled Herb Chicken and BBQ Ribs

Pelican Shore Fish Fry | \$37

Walleye Pike Fish Fry

Deluxe Steak Fry | \$48

12 oz. New York Strip Steak or Ribeye grilled while you watch

Whiz Bang Steak Fry | \$44

12 oz. New York Strip Steak grilled while you watch, served with Baked Potato, Mixed Green Salad, and Rolls

BUFFET ADD-ONS

Choose one style of each dish

Starter

Vegetables & Dill Dip | Fresh Fruit Platter

Standard Salad

Caesar Salad | Mixed Greens Salad
Spinach Salad **add'l \$1.50* | Arugala Blend **add'l \$1.50*

Vegetable

Roasted Citrus Asparagus Spears | Honey Glazed Carrots
Broccoli | Roasted Brussel Sprouts | California Blend
Green Bean Almandine | Green Bean Medley
Italian Blend | Island Blend

Potato

Baked Potato | Garlic Mashed
Baby Yukon Gold Potatoes | Mashed with Heavy Cream



Buffets and cookouts are served for a minimum of 50 people (unless otherwise noted). The meal includes a main course, one starter, one standard salad, one vegetable, one potato (unless otherwise noted), and two variety salads. All buffets include rolls with butter and beverages (coffee and iced tea). *20% service charge and tax are additional.*

VARIETY SALADS

Choose any two of these dishes to accompany your buffet or cookout

Garden Coleslaw

Hearty Coleslaw with Green Cabbage, Vine Ripened Tomatoes, Cucumbers and Red Onions tossed in our Creamy Coleslaw Dressing

Broccoli & Cauliflower Florette Salad*

Broccoli, Cauliflower, Red Onion, and Mango Pineapple Vinaigrette

Rainbow Tortellini Salad

Tricolored Cheese filled Tortellini, Black Olives, Sundried Tomatoes, Green & Red Onions, and Feta Cheese tossed in Tuscan Italian Vinaigrette

DG Rotini Salad

Tri-colored Rotini Pasta with Broccoli Florets, Red Onion, Chopped Crisp Bacon, Red Grapes, and Sunflower Seeds tossed in Herb Ranch Dressing

Asian Kale Salad

Chopped Kale, Napa Cabbage, Oranges, Carrots, Edamame, Bok Choy, and tossed in a Sesame Vinaigrette

Shrimp & Radiatore Pasta Salad*

Nugget Pasta, Shrimp, Celery, Red Onion and Buttermilk Ranch Dressing

Chicken Caesar & Bowtie Pasta Salad*

Bowtie Pasta mixed with Garlic Herb Chicken, Green and Red Peppers, Celery, Julienne Green Onions, Parmesan Cheese, and Creamy Caesar Dressing

Homemade Potato Salad*

Home-style Potato Salad with Celery, Onions and Hard Boiled Eggs mixed in Tangy Dijon Salad Dressing

Caprese Salad*

Fresh Mozzarella, Whole Grape Tomatoes, and Fresh Basil tossed in a Balsamic Vinaigrette

Spinach Salad*

Fresh Spinach, Blueberries, Glazed Pecans, Goat Cheese, and a Raspberry Vinaigrette

Quinoa Salad*

Tender Quinoa tossed with Roasted Tomatoes, Avocado, Chopped Kale, Fresh Cucumbers, and Citrus Vinaigrette

**salads are an additional \$1.50*

THEMED PARTIES & SPECIAL BUFFETS



Themed parties and special buffets are served for a minimum of 100 people. *20% service charge and tax are additional.* Decorations for buffets available upon request and at an additional charge.

What Minnesotans Like | \$59

Fresh Fruit Platter | Pasta Salad
Roast Turkey with Country Stuffing | Mashed Potatoes & Giblet Gravy | Broiled Walleye Pike with Lemon Butter on top of Sautéed Wild Rice | Chef Carved Prime Rib of Beef AuJus | Vegetable DuJour, Rolls with Butter | Cranberry Sauce | Dessert display with assorted Pies, Cakes, and Mousse

Island Barbecue Luau | \$45

Includes two additional Variety Salads (see page 4)

Slow Roasted, Chef Carved Whole Pig | Island Jerk Chicken | Vegetable DuJour | Rolls with Butter

Beverage and:

Choice of:

Caesar Salad | Mixed Greens | Spinach Salad
Arugala Salad

Choice of:

Fresh Vegetables and Dill Dip | Pickled Relish Tray
or Fresh Fruit Platter

Choice of:

Baked Potato | Mashed | Fingerling
Sweet Potatoes | Yukon Gold Potatoes

HORS D'OEUVRES



HOT

| | |
|---|-----------------------|
| Pork, Vegetarian, or Southwest Egg Rolls with Choice of Sauces | \$35/dozen |
| Vegetarian Spring Rolls with Sauce | \$25/dozen |
| Cream Cheese Wontons | \$20/dozen |
| Pork Pot Stickers | \$30/dozen |
| BBQ Cocktail Sausages | \$25/dozen |
| Chicken Drummies | \$50/dozen |
| Buffalo, Teriyaki, or Sweet Chili Wings | \$40/dozen |
| Walleye Fingers | \$40/dozen |
| Meatballs w/Sweet-Sour Sauce, BBQ Sauce or Swedish Style | \$35/dozen |
| Seafood Stuffed Mushroom Caps | \$40/dozen |
| Mini Crab Cakes | \$50/dozen |
| Thai Peanut Chicken Satay | \$33/dozen |
| Crab & Artichoke Dip with Bread Bites | \$95/tray (50 peices) |
| Coconut Shrimp (U-15s) | \$40/dozen |
| Beef Wellington Bites with Hollandaise Sauce | \$65/dozen |
| Bacon Wrapped Scallops | \$65/dozen |
| Asian Sweet Chili Chicken Skewers | \$32/dozen |
| Mini Quiche Lorraine | \$36/dozen |

COLD

| | |
|--|--------------------|
| Tomato & Basil Bruschetta | \$19/dozen |
| Jumbo Shrimp Cocktail | \$36/dozen |
| Marinated Shrimp | \$39/dozen |
| Tortilla Chips – Tri-Colored Corn Chips w/Cheese Dip or Pico De Gallo | \$55/platter |
| Chips & Dips | \$55/platter |
| Spinach Dip & Loaf | \$60/platter |
| Deviled Eggs | \$30/dozen |
| Mixed Nuts | \$35/pound |
| M & M Trail Mix | \$30/pound |
| Party Mix | \$20/pound |
| Pretzels | \$20/pound |
| Maine Blue Point Oysters on the Half Shell | Market Price/dozen |
| Split Side of Smoked Salmon 4 lb side | \$150 |
| Fruit Basket | \$30/delivered |
| Chocolate-Dipped Strawberries (in season) | \$35/dozen |
| California Rolls | \$45/dozen |
| Genoa Salami Cornucopia, Herbed Cream Cheese & Olives | \$35/dozen |
| Silver Dollar Sandwiches | \$5 each |
| Popcorn | \$25 – large bowl |
| Gluten Free Pretzels | \$29/pound |

Minimum order of 3 dozen.

PLATTERS

| | | | |
|-----------------------------|-------|---------------------------|-------|
| Cheese Tray w/Fruit Garnish | | Raw Iced Vegetables & Dip | |
| 100 people | \$350 | 100 people | \$295 |
| 50 people | \$250 | 50 people | \$175 |
| 25 people | \$150 | 25 people | \$100 |
| Fresh Fruit & Yogurt Dip | | Assorted Sliced Meats | |
| 100 people | \$325 | 100 people | \$450 |
| 50 people | \$195 | 50 people | \$300 |
| 25 people | \$115 | 25 people | \$155 |

Butler Passed Service: \$25/hour/per server.
20% service charge and tax are additional.



LATE NIGHT PIZZAS

Our 16" pizzas are just the ticket for the late night munchies. Our crust is made from twice raised dough flavorfully enhanced by herbs and Parmesan. We use only the freshest ingredients for toppings including Grande Mozzarella Cheese, widely known as the finest Mozzarella made in the world. *20% service charge and tax are additional.*

CUSTOM PIZZAS

Cheese

Extra Toppings: Cheese, Meat and Veggies

Meat

Canadian Bacon | Italian Sausage | Pepperoni
Hamburger | Chicken | Bacon

Veggies

Onions | Fresh Tomatoes | Pineapple | Bell Pepper
Black Olives | Green Olives | Mushrooms | Jalapenos

SPECIALTY PIZZAS

Elvis

Our most popular specialty pizza!

Red Sauce | Sliced Pepperoni | Fresh mushrooms
Black Olives | Onions | Cheese

Vegetarian

Black Olives | Green Olives | Mushrooms | Onions
Bell Peppers | Tomato | Cheese

Chicken Ranch

Ranch Sauce | Fresh Garlic | Cracked Pepper
Chicken | Bacon | Onion | Tomatoes | Cheese

Meat Lovers

Red Sauce | Sausage | Pepperoni | Hamburger
Canadian Bacon | Cheese

Perfect 10

Red Sauce | Sausage | Pepperoni | Canadian Bacon
Hamburger | Onions | Bell Pepper | Green Olives
Black Olives | Mushrooms | Extra Cheese

Hawaiian

Aloha!

Canadian Bacon | Pineapple | Cheese

LATE NIGHT SANDWICHES

\$5 each, for assorted pre-made Beef, Ham and Turkey on dollar buns (50 piece minimum). Includes mustard, mayo and horseradish sauce. To be served in addition to a meal only.