



GRAND VIEW LODGE®
— SPA AND GOLF RESORT —

MEETINGS & EVENTS GUIDE

CMP 2019

WWW.GRANDVIEWLODGE.COM

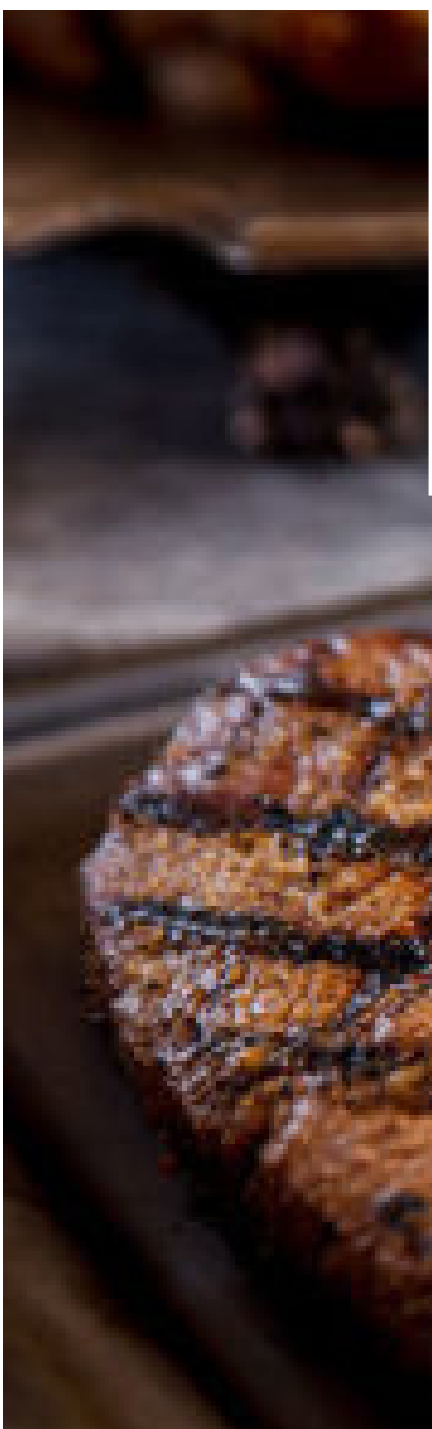


TABLE OF CONTENTS

MINNESOTA'S MOST AWARDED — 2018

Planner's Guide.....	2
Policies & FAQs.....	3-4
Audio Visual Guide.....	5
Breakfast Buffets.....	6
Classic & Specialty Breaks.....	7
A La Carte Menu.....	8
Lunch Buffets.....	9
Executive Boxed Lunches.....	10
Hors d'Oeuvres & Displays / Platters.....	11-14
Culinary Stations.....	15-16
Carving Stations.....	16
Dinner Buffets.....	17-18
Plated Dinners.....	19-20
Vegetarian Entrees.....	21
Cabin Cookouts & Deliveries.....	22
Wine.....	23
Beer & Cocktails.....	24
Bar Packages.....	24
Cooler & Room Deliveries.....	25



Best of MN, Best Winter Staycation

WCCO-TV CBS Minnesota

Couples' Choice Award

Wedding Wire

Best Golf Venue

MN Meetings & Events Magazine

Best Resort / Lodge

MN Meetings & Events Magazine



PLANNER'S GUIDE



Prices are valid for 2019 and subject to change for 2020. All menu items in this guide 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 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
Billing Instructions (if not provided when contract was signed)	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
General meeting agenda (including all events, room setups, meal choices...)	2 weeks prior to arrival	Event Planner
Menu selections, room setups, A/V requirements and decor	2 weeks prior to arrival	Event Planner
Final details for guided fishing, golf tee times, spa appointments and entertainment requests	10 days prior to arrival (based on availability)	Event Planner
Finalize details of event (signed BEOs, group resume and rooming list)	7-10 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



POLICIES & FAQs

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 2 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 and food preparation purposes. You will be billed for the final guaranteed number or actual numbers; whichever is greater.

- You may select menu items provided in this guide. 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 12:30am, there are no exceptions.
- Minnesota State Law prohibits anyone under the age of 21 to consume alcoholic beverages (340A.503). GVL servers and bartenders reserve the right to card any/all guests. ID is required for service.
- An 18% service charge will be added to events. Under Minnesota Statute 177.24 this charge is not a gratuity for employee service.

GLASS RESTRICTIONS

Glass is prohibited on the beach and pontoons.

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.



POLICIES & FAQs

LUGGAGE HANDLING / AMENITY DELIVERING

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

NOISE ORDINANCE

Quiet hours at all of GVL is in effect at 10:00pm daily.

SHUTTLE SERVICE

Grand View Lodge provides shuttle service as needed for our guests. Advanced notice is required for transportation of groups. See planner to arrange transportation schedule.

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



AUDIO VISUAL GUIDE

Prices are valid for 2019 and subject to change for 2020.

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)

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

RENTAL ITEMS

All prices are per day unless otherwise noted.

4 Channel Audio Mixer.....	\$200
Additional Meeting Space (breakout rooms).....	\$250+
Audio Visual Tech (per hour).....	\$50
Dance Floor.....	\$250
DVD Player.....	\$50
Easels.....	\$10
Executive Meeting Set (bottled water, pen, paper).....	\$2.50/pp
Flipchart (non-sticky).....	\$20
Flipchart (sticky).....	\$30
Laptop.....	\$250
Lavalier Mic (max. 3 per room).....	\$50
LCD Package.....	\$250
Pipe & Drape 8'x10' Booth.....	\$30
Pipe & Drape Booth with Electricity.....	\$40
Podium.....	\$30
Portable PA System.....	\$150
Portable Screen.....	\$50
Speaker Phone.....	\$50
Staging (4'x8' sections).....	\$35
Video Conferences Available (see Event Planner).....	\$200+
Whiteboards.....	\$10
Wireless Projector Remote (\$50 charge if not returned).....	\$10
Wireless/Wired, Handheld Mic.....	\$50

PURCHASE ITEMS

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

SHIPPING INFO

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

SHIP TO:

Grand View Lodge
Attn: GVL Planner's Name
Group Name/Contact Person.
23521 Nokomis Avenue
Nisswa, Minnesota 56458

GRAND VIEW LODGE
— SPA AND GOLF RESORT —



BREAKFAST BUFFETS

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

***All Breakfast Buffets include Coffee, Water, Hot Tea and Pepsi Products**

GRAND VIEW LODGE BUFFET

Sample Menu-Buffer Changes Daily and is Served in the Main Lodge
Fruit Juices | Assorted Breads w/ Butter and Preserves | Bagels w/ Flavored Cream Cheese | Warm Cinnamon or Caramel Rolls | Fresh Pastries and Donuts | Fresh Seasonal Fruit, | Assorted Yogurt | 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

***Additional Breakfast & Brunch Options - Minimum 20 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 Juice Shots | Fresh Diced Fruit Display | Greek Yogurt, Granola | Hard Boiled Eggs | Breakfast Breads | Muffins | Assorted Bagels, Assorted Cream Cheese, Peanut Butter, Whipped Honey Butter, Fruit Preserves
Add: Egg Whites, Assorted Cheeses, Roast Vegetables \$3 per person

BREAKFAST TO-GO

Choose Two Options:

- Buttermilk Biscuit, Sausage Patty, Fried Egg, American Cheese
- Breakfast Burrito, Chorizo, Scrambled Egg, Cheddar Cheese, Potatoes, Black Beans, Grilled Vegetables, Flour Tortilla
- English Muffin, Ham, Fried Egg, Cheddar Cheese
- Low Carb Breakfast Bowl - Avocado, Cheese, Eggs, Grilled Vegetables, Quinoa



REFRESHMENT BREAKS

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CLASSIC BREAK

CLASSIC BEVERAGE STATION

(Available for the duration of your meeting)

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

CLASSIC MORNING BREAK

(Served Tuesday and Thursday - Available 9:30am-11:00am)

Assorted Fresh Muffins and Breakfast Breads | Whole Fresh Fruit | Assorted Yogurts

CLASSIC AFTERNOON BREAK

(Served Tuesday and Thursday - Available 2:00pm-3:30pm)

Pretzels | Chex Mix | Granola Bars | Individual Vegetable Cup w/Ranch Dip | Fresh Baked Brownies and Bars

SEASONAL MORNING & AFTERNOON BREAK

(Served Monday, Wednesday, Friday)

Items vary by season

SPECIALTY BREAKS — Additional \$3 per person, per break

(Specialty Breaks include Classic Beverage Station)

COTE'S CARNIVAL

Fruit Kabobs | Warm Soft Pretzels w/ Cheese Sauce | Apples w/ Caramel Dip | Individual Bags of Chicago Blend Popcorn | Homestyle Lemonade

SOUTHWESTERN

Jalapeno Bacon Dip | Roasted Tomato Salsa | Tortilla Chips | Spicy Snack Mix | Lemonade

MINNESOTA NORTHLAND

Build-Your-Own Trail Mix Bar | Assorted Yogurt | Homemade Granola | Fresh Berries | Whole Pieces of Fresh Seasonal Fruit | Freshly Baked Oatmeal Raisin Cookies

HEALTH NUT

Assorted Mixed Nuts | Berry Parfait | Sliced Apples w/ Peanut Butter | String Cheese | Individual Vegetable and Hummus Cups

ICE CREAM BAR

Assorted Mini Ice Cream Bars and Sandwiches | Strawberry and Pina Colada Smoothies | Fruit Kabobs



A LA CARTE MENU

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BEVERAGES

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

INDIVIDUAL BEVERAGES

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

BAKERY & SWEETS

Freshly Baked Cinnamon Rolls.....	\$30/dozen
Assorted Freshly Baked Scones.....	\$30/dozen
Assorted Bagels.....	\$27/dozen
(w/cream cheese & preserves)	
Assorted Freshly Baked Danish Pastries..	\$24/dozen
Assorted Freshly Baked Muffins.....	\$24/dozen
Assorted Freshly Baked Cookies.....	\$24/dozen
Freshly Baked Fudge Brownies.....	\$24/dozen
Gourmet Rice Crispy Treats.....	\$24/dozen
Assorted Donuts.....	\$21/dozen
Assorted Dessert Bars.....	\$20/dozen

DRY SNACKS

Served by the bowl - each bowl serves 10-12 ppl

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

INDIVIDUAL SNACKS

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

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LUNCH BUFFETS

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

Minimum 20 people. If your guarantee falls below 20 people, your meal will be charged for 20 people.

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

DELICATESSEN * —

(Add soup for \$3 per person)

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

ALL AMERICAN * —

Buns and Breads | Mixed Green Salad, Assorted Dressings | Caprese Salad | Baked Beans | Hamburgers | Grilled Chicken Breasts | Black Bean Burgers | Cheeses | Lettuce, Tomatoes | Red Onions and Pickles | Condiments | Kettle Chips | Apple Crisp, Bourbon Whipped Cream

SOUP & SALAD —

Fresh Breads and Rolls | Mixed Green Salad, Assorted Dressings | Grilled Chicken, Broccoli and Red Grape Salad | Chicken Wild Rice Soup | Tomato Corn Chowder, Seasoned Sour Cream | Fried Tortilla Strips | Grilled Vegetable Pinwheels | Smoked Turkey Sandwiches | Assorted Cookies

SIZZLIN' SOUTHWEST —

Flour Tortillas | Corn Tortillas | Southwest Salad, Roasted Corn, Black Beans, Tomatoes, Jicama, Tortilla Strips, Cumin Vinaigrette | Marinated Chicken | Beef | Sauteed Peppers and Onions | Shredded Cheddar Cheese | Sour Cream | Gaucamole | Salsa | Pico de Gallo | Assorted Hot Sauces | Spanish Rice | Ranchero Beans | Tortilla Chips | Mexican Bread Pudding | Vanilla Bean Whipped Cream

HEALTHY LIVING — Additional \$2 per person

Spinach Salad, Farm Fresh Vegetables, Sunflower Seeds, Oil and Vinegar, Assorted Dressings | Cranberry Spinach Quinoa Salad | Grilled Salmon, Tomato Cucumber Relish | Whole Wheat Pasta, Roasted Vegetables and Garlic White Wine Sauce | Roasted Cauliflower, Lemon Pesto | Fruit Platter



EXECUTIVE BOXED LUNCHES

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SANDWICHES

All Sandwiches Include Fresh Fruit Salad, Composed Salad, Kettle Chips, Chef's Selection Dessert, Bottled Water, Wet Nap, Napkin, Fork and Knife

HAM & BRIE

Honey Ham | Sliced Brie | Honey Mustard | Sliced Apples | Lettuce | Tomatoes | 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 | Balsamic Reduction | Grilled Naan

SALADS

All Salads Include Fresh Roll w/ Butter, Chef's Selection Dessert, Bottled Water, Wet Nap, Napkin, Fork and Knife

GARDEN SALAD

Mixed Greens | Tomatoes | Cucumbers | Radishes | Red Onions | Carrots | Sun Flower Seeds | Cheddar Cheese | Chickpeas | Served with Ranch, Balsamic Vinaigrette or Italian Dressing

COBB SALAD

Fresh Romaine | Grilled Chicken | Blue Cheese | Hard Boiled Egg | Tomatoes | Apple Smoked Bacon | Cucumbers | Served with Ranch, Balsamic Vinaigrette or Italian Dressing

GRAB & GO SNACK LUNCH

Build Your Own Box or Bag, Individually Packaged Snack Items, Napkins, Bottled Water and Pepsi Products Included

Cheese, Salami, Crackers | Chex Mix | Trail Mix | Pretzels | Hummus | String Cheese | Apple Slices | Bananas | Fresh Baked Cookies

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HORS D'OEUVRES

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HOT HORS D'OEUVRES

Three Dozen Minimum Per Item.

BACON WRAPPED SCALLOPS	Sea Scallops, Apple Smoked Bacon.....	\$45/dozen
MINI BEEF WELLINGTONS	Beef Tenderloin, Mushroom Duxelles, Puff Pastry.....	\$36/dozen
MINI MEATLOAF	Balsamic Roast Tomatoes, Roast Garlic Potato Puree.....	\$36/dozen
WALLEYE WILD RICE CAKES	Lemon Caper Remoulade.....	\$36/dozen
CRAB STUFFED MUSHROOMS	\$36/dozen
BEEF & BLUE CHEESE SLIDERS	Smoked Tomato Preserve, Brioche Bun, Garlic Aioli.....	\$36/dozen
CRAB STUFFED ARTICHOKE	Mustard Aioli, Scallions.....	\$36/dozen
BBQ PORK SLIDERS	Apple Cranberry Slaw.....	\$32/dozen
ASIAN SHORT RIB SLIDERS	Mango Slaw.....	\$32/dozen
BACON WRAPPED SHRIMP	Mango BBQ Sauce.....	\$32/dozen
CRAB CAKES	Asian Spoons, Lime Creme Fraiche.....	\$32/dozen
KUALA PORK SLIDERS	Pulled Pork, Sweet Chili BBQ, Pineapple, Cabbage, Onions....	\$32/dozen
BUTTERMILK FRIED CHICKEN	Rosemary Blini, Blueberry Compote.....	\$30/dozen
BACON WRAPPED DATES	Almond Cream Cheese.....	\$30/dozen
EGG ROLLS	Choice of Chicken, Pork or Shrimp; Sweet and Sour Sauce, Hot Mustard	\$30/dozen
THAI PEANUT SATAY	Choice of Chicken or Shrimp, Scallions, Peanuts.....	\$28/dozen
MINI BRIE GRILLED CHEESE	Raspberry Preserve.....	\$28/dozen
DRY RUB CHICKEN WINGS	Creamy Peppercorn Dipping sauce.....	\$25/dozen
MEDITERRANEAN MEATBALLS	Spicy Tomato Sauce, Chevre Cheese.....	\$25/dozen
CHICKEN POT STICKER	Sesame Soy Dipping Sauce.....	\$25/dozen
ITALIAN SAUSAGE STUFFED MUSHROOMS	\$25/dozen
BLACKBERRY MEATBALLS	Asian Blackberry Sauce, Scallions.....	\$25/dozen





HORS D'OEUVRES



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COLD HORS D'OEUVRES

Three Dozen Minimum Per Item. See planner for recommended passable items - \$100 fee for butler service.

GRILLED JUMBO SHRIMP Smoked Tomato Aioli (approx. 16/pound).....	\$45/dozen
ICED JUMBO SHRIMP Cocktail Sauce (approx. 16/pound).....	\$45/dozen
STEAK BRUSCHETTA Plum Tomatoes, Wild Mushrooms, Grand View Steak Sauce....	\$38/dozen
SMOKED CHICKEN SALAD CONE Avocado Mousse.....	\$36/dozen
SMOKED SALMON CROSTINI Dilled Cream Cheese, Caviar, Pumpernickel Rye.....	\$36/dozen
ASIAN NOODLE BOX Chili Soy Sauce, Chop Sticks.....	\$36/dozen
ANTIPASTO KABOBS Tomatoes, Olives, Salami, Roasted Red Pepper, Artichoke Hearts, Balsamic Glaze.....	\$35/dozen
ASIAN CHICKEN SALAD Grilled Chicken, Cabbage, Carrots, Scallions, Wonton Cup...	\$30/dozen
SEARED PORK TENDERLOIN Grilled French Bread, Apple Cranberry Chutney.....	\$30/dozen
SMOKED SALMON Cucumber Rondel, Herb Crema, Fried Capers.....	\$28/dozen
BLOODY MARY SHOOTER Grilled Shrimp, Celery, Herbs.....	\$28/dozen
PISTACHIO CRUSTED BOURSIN CHEESE ENCRUSTED GRAPES	\$28/dozen
CHIPOTLE DEVILED EGGS Sugar Cured Bacon.....	\$25/dozen
MINI POTATO PANCAKES Boursin Cheese, Sun Dried Tomatoes, Chives.....	\$25/dozen
ROASTED TOMATO & GOAT CHEESE BRUSCHETTA	\$25/dozen
TOMATO MOZZARELLA BRUSCHETTA	\$25/dozen
HUMMUS CUP Carrots, Celery, Peppers, Naan.....	\$25/dozen
CAPRESE SKEWER Balsamic Reductions, Extra-Virgin Olive Oil.....	\$25/dozen
BRIE & BERRY CANAPE Herb Crostini, Brie, Berry Compote, Micro Greens.....	\$25/dozen





CHIPS & DIPS

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Choose your Chips: Wontons (Fried in House), Flour Tortilla, White Corn Tortilla, Potato Chips

HUMMUS

Chickpeas, Garlic Tahini Paste, Lemon, Olive Oil (Plain, Roasted Garlic or Roasted Red Pepper)

Serves 10-15 people..... \$20
Serves 20-25 people..... \$36

BUFFALO CHICKEN DIP

(Hot) Buffalo Chicken, Cream Cheese, Scallions, Cheese, Sour Cream

Serves 10-15 people..... \$35
Serves 20-25 people..... \$60

ARTICHOKE SPINACH DIP

(Hot or Cold) Artichokes, Spinach, Asiago Cream Cheese, Spices

Serves 10-15 people..... \$30
Serves 20-25 people..... \$50

JALAPENO BACON DIP

(Hot or Cold) Jalapenos, Bacon, Scallions, Cheddar, Cream Cheese, Spices

Serves 10-15 people..... \$30
Serves 20-25 people..... \$50

SEVEN LAYER TACO DIP

Served w/ Blue Corn Tortilla Chips

Serves 50 people..... \$75

CAJUN CRAB DIP

(Hot) Crab, Peppers, Onions, Celery, Cream Cheese, Spices

Serves 10-15 people..... \$40
Serves 20-25 people..... \$75

CARAMELIZED ONION GRUYERE

(Hot or Cold) Onions, Sherry, Thyme, Gruyere Cheese, Sour Cream

Serves 10-15 people..... \$30
Serves 20-25 people..... \$50

ROASTED TOMATO SALSA

Tomatoes, Onions, Jalapenos, Garlic, Cilantro, Seasoning

Serves 10-15 people..... \$18
Serves 20-25 people..... \$30

CHILI CON QUESO

(Hot)

Serves 10-15 people..... \$30
Serves 20-25 people..... \$50





DISPLAYS & PLATTERS

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FRESH SEASONAL FRUIT

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

FRESH SEASONAL VEGETABLES

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

CHEESE BOARD

Served with Assorted Crackers, Dried Fruit, Fig Jam, Grilled Bread, Grapes, Berries	
Serves 15-25 people.....	\$50
Serves 25-50 people.....	\$100
Serves 75-100 people.....	\$200

GRILLED VEGETABLES

Zucchini, Squash, Eggplant, Carrots, Roasted Tomatoes, Portobello Mushrooms, Red Onions, Red Peppers, Balsamic Reduction, Roasted Garlic Aioli	
Serves 25 people.....	\$70
Serves 50 people.....	\$130

ANTIPASTO DISPLAY

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

BRIE WRAPPED IN PUFF PASTRY

Wheel of Brie, Brown Sugar, Almonds, Currents in Puff Pastry	
Serves 25 people.....	\$150

CHARCUTERIE DISPLAY

Local Cheeses, Cured Meats, Sausages, Served w/ Assorted Spreads and French Bread	
Serves 25 people.....	\$175

DELI MEAT & CHEESE DISPLAY

Sliced Ham, Turkey, Salami, Roast Beef, Cheeses, Condiments, Rolls	
Serves 25 people.....	\$200

SMOKED SALMON DISPLAY

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

BUILD-YOUR-OWN BRUSCHETTA DISPLAY

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

SEAFOOD DISPLAY

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

WHOLE ROAST BEEF TENDERLOIN DISPLAY

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

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CULINARY STATIONS

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Enhancement to hors d' oeuvres or buffet until 10:00pm. Minimum of 50 people. Minimum of 4 stations if selected as the dinner menu. *Add \$125 per Chef for every 50 guests

GOURMET S'MORES STATION — \$6 per person

Graham Cracker 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 per person

Hot Chocolate, Mini Marshmallows, Chocolate Squares, Andes Mints, Assorted Chocolate Chips, Caramel Sauce, Whipped Cream, Cinnamon Shaker, Candy Canes (when in season)

ICE CREAM SUNDAE STATION — \$7 per person

Vanilla Bean Ice Cream, Strawberry, Chocolate, Caramel and Butterscotch Toppings, Chocolate Chips, Butterfinger Pieces, Oreo Cookie Pieces, Toasted Almonds and Peanuts, Whipped Cream and Cherries

MINI BURGER STATION — \$9 per person

Cheese, Lettuce, Tomatoes, Onions, Pickles and Condiments

MACARONI & CHEESE STATION* — \$9 per person

Macaroni, Aged Cheddar Cheese Sauce, Bacon, Roasted Chicken, Tomatoes, Portabella Mushrooms

BUILD-YOUR-OWN CHOPPED SALAD* — \$9 per person

Mixed Greens, Grilled Chicken, Grilled Shrimp, Bacon Bits, Green Peas, Shredded Cheese, Tomatoes, Onions, Cucumber, Croutons, Assorted Dressings

SHABU SHABU STATION* — \$10 per person

Custom Noddle Box Built to Order, Fresh Vegetables, Grilled Chicken, Soba Noodles, Choice of Ginger Soy Sauce, Coconut Curry Sauce, Sweet and Sour Sauce, Condiments

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CULINARY STATIONS

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Enhancement to hors d' oeuvres or buffet until 10:00pm. Minimum of 50 people. Minimum of 4 stations if selected as the dinner menu. *Add \$125 per Chef for every 50 guests

FAJITA STATION* — \$9 per person

Flour and Corn Tortillas, Beef, Chicken, Shrimp, Diced Tomatoes, Lettuce, Onions, Shredded Cheese, Black Olives, Guacamole, Sour Cream, Assorted Salsa

PASTA STATION* — \$11 per person

Pasta Cooked to Order, Garlic Breadsticks, Penne Pasta, Bow Tie Pasta, Rainbow Tortellini, Pesto Cream, Marinara, Alfredo Sauce, Tomatoes, Mushrooms, Onions, Peppers, Broccoli, Fresh Basil, Parmesan Cheese

PIZZA STATION — \$24 per pizza

16" Pizzas, Cheese, Pepperoni, Sausage, Deluxe

RACLETTE CHEESE STATION* — \$7 per person

Chef Carved Melted Cheese, Roasted Vegetables, Grilled Bread



CARVING STATIONS

All carving stations include dinner rolls and appropriate condiments. Enhancement to an existing dinner buffet. Additional \$125 per chef attendant fee to apply.

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



DINNER BUFFETS

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

All Dinner Buffets include coffee, water, hot tea, Pepsi products and Chef's selection dessert. Minimum 20 people. If your guarantee falls below 20 people, your meal will be charged for 20 people.

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

OPTION A

THE LAKESIDE*

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

MINNESOTA NICE*

Artisan Breads and Rolls | Local Greens, Farm Fresh Vegetables, Assorted Dressings | Wild Rice Waldorf Chicken Salad | Mushroom Stroganoff | Tater Tot Hotdish | Red Lake Walleye Fish Fry, Lemon Caper Remoulade | Wild Rice Meatloaf | Roasted Garlic Mashed Potatoes | Roasted Vegetables

OPTION B

TUSCAN TRIO

Warm Garlic Bread | Caesar Salad | Caprese Salad | Grilled Vegetables | Campanelle Bolognese | Grilled Salmon Puttanesca | Roasted Vegetable Lasagna | Grilled Chicken, Sage Prosciutto Wine Sauce

THE GOLDEN TEE

Fresh Rolls | Chickpea Edamame Salad | Fingerling Potato Salad | Gruyere Crusted Chicken. Truffle Mushroom Cream Sauce | Whole Roasted Striploin, Roasted Shallot Demi | Herb Crusted Cod, Citrus Butter | Oven Roasted Potatoes | Risotto Cakes, Roasted Red Pepper Coulis | Season Fresh Vegetables

BACKYARD BBQ*

Buttermilk Biscuits | Cornbread, Whipped Honey Butter | Garden Salad, Assorted Dressings | Coleslaw | Potato Salad | Grilled Shrimp, Mango Salsa | BBQ Ribs | Honey Roasted Chicken | Quinoa Stuffed Mushrooms

ISLAND GETAWAY

Udon Noodle Salad in Asian Box, Chop Sticks, Fortune Cookie | Bibb Lettuce, Mandarin Oranges, Toasted Almonds, Jicama, Sesame Vinaigrette | Chicken Pot Stickers, Asian Blackberry Sauce | Snap Pea Pod Medley | Pork Loin, BBQ Jerk Sauces | Jasmine Coconut Rice | Grilled Mahi Mahi, Tropical Fruit Salsa | San Pai Chicken



DINNER BUFFETS

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

OPTION C — Additional \$5 per person

NORTHWOODS NOURISHMENT

Fresh Rolls | Wedge Salad, Blue Cheese, Bacon, Tomatoes, Ranch and Blue Cheese Dressings | Spinach Couscous Salad | Herb Roasted Potatoes | Fresh Vegetables | Vegetable Pot Pie | Spicy Shrimp and Sausage Pasta | Braised Short Ribs | Roasted Pork Loin, Port Grape Demi

TOWERING PINES

Fresh Rolls | Spinach Greek Salad, Lemon Herb Vinaigrette | Orzo Pasta Salad | Tomato Cucumber Salad | Grilled Chicken, Edamame Corn Succotash | Arctic Char, Bacon Leek Butter | Roasted Vegetable Farro Stuffed Acorn Squash | Chef Carved Prime Rib, Garlic Au Jus, Horseradish Cream | Au Gratin Potatoes | Seasonal Vegetables

TASTE OF GRAND VIEW

3 STATIONS INCLUDED | 4 STATIONS ADDITIONAL \$10 PER PERSON | 5 STATIONS ADDITIONAL \$20 PER PERSON

STATION 1: CRU (Chef Action Station)

BLT Salad, Heirloom Tomatoes, Candied Thick Slab Bacon, Blue Cheese, Harissa Dressing | Crab Cakes, Tomato Cucumber Salad, Saffron Aioli | Asian Short Ribs, Wasabi Mashed Potatoes | Assorted Desserts

STATION 2: CHAR (Chef Action Station)

Carved Prime Rib, Au Jus, Horseradish Sauce | Fresh Rolls | Seared Walleye, Bacon Corn Hash, Wild Rice Pilaf | Cheese Platter, Dried Fruit, Fresh Fruit, Nuts, Grilled Crostini, Crackers, Flatbread | Assorted Desserts

STATION 3: NORTHWOODS PUB

Mini Beef Sliders | Walleye Chowder or Wild Rice Chowder (Seasonal) | Tater Tot Hotdish | Assorted Desserts

STATION 4: ITALIAN GARDENS

Mushroom Lasagna | Caprese Salad, Extra Virgin Olive Oil, Balsamic Glaze | Chicken Saltimbocca | Risotto Cakes | Assorted Desserts

STATION 5: TANQUE VERDE CANTINA

Build-Your-Own Tacos or Nachos w/ Beef, Shredded Pork, Chips, Guacamole, Bean Dip, Salsa, Cheese Sauce | Assorted Desserts



PLATED DINNERS

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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

MIXED BERRY SALAD

Spinach | Fresh Berries | Red Onion | Goat Cheese | Hazel Nuts | Raspberry Balsamic Vinaigrette

CITRUS MIXED GREEN SALAD

Blend of Mixed Greens | Dried Cranberries | Toasted Almonds | Oranges | Cranberry Pear Vinaigrette

BABY ARUGULA SALAD

Argulua Mixed Greens | Sun Dried Tomatoes | Feta Cheese | Kalamata Olives | Honey Ginger White Balsamic

ROASTED BEET SALAD

Orange Segments | Cambozola | Pistachios | Red Onions | Tangerine Balsamic Vinaigrette

GRAND VIEW LODGE
— SPA AND GOLF RESORT —



PLATED DINNERS

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ENTREES

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.

SEARED FONTINA STUFFED WING ON CHICKEN BREAST

Roasted Red Pepper Coulis, Roasted Yukon Hash

GRUYERE CRUSTED CHICKEN

Truffle Mushroom Cream Sauce, Roasted Root Vegetables

ARCTIC CHAR

Tomato Fennel Sauce, Roasted Vegetable Farro Pilaf

PAN SEARED SALMON

Sweet Chili Soy, Confetti Rice

HERB CRUSTED COD

Citrus Butter, Sun-Dried Tomato Pesto Orzo Pasta

SEARED WING ON CHICKEN

Sage Prosciutto Wine Sauce, Risotto Cake

BEEF AU POIVRE

Beef Medallions, Brandy Demi Sauce

ROASTED PORK LOIN

Port Grape Demi, Sweet Potato Hash

SHORT RIBS

Braising Jus, Roasted Garlic Mashed Potatoes

GRAND VIEW WALLEYE

Lemon Caper Remoulade, Bacon Braised Sweet Corn, Wild Rice Pilaf

NEW YORK STRIPLOIN

Caramelized Shallot Demi, Au Gratin Potatoes

GRILLED BREAST OF CHICKEN & 3 GARLIC JUMBO SHRIMP

(Additional \$12 per person to substitute 6oz Filet of Beef) Peperonata, Saffron Basmati Rice and Peas

SURF & TURF - Additional \$8 per person

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



PLATED DINNERS

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VEGETARIAN ENTREES

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.

SQUASH RAVIOLI

Roasted Butternut Squash Cream, Spinach, Tomatoes

MUSHROOM RAVIOLI

Truffle Cream, Asparagus, Tomatoes, Spinach, Shaved Parmesan

UDON NOODLES

Fresh Vegetables, Asian Sweet Chile Sauce

GNOCCHI

Butternut Squash, Dried Cranberries, Kale, Brown Butter Sauce

ROASTED ACORN SQUASH

Roasted Vegetable Couscous Stuffed Acorn Squash

SPAGHETTI SQUASH PRIMAVERA

Roasted Vegetables, Marinara

HERB POLENTA CAKE

Roasted Tomato Mushroom Ragu, Spinach

GRAND VIEW LODGE
— SPA AND GOLF RESORT —



CABIN COOKOUTS & DELIVERIES

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

CABIN COOKOUTS

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. Chef Grill Attendant - \$125 per hour

TAILGATE TIME

Broccoli Slaw | Chips | Corn on the Cob | Garden Salad | Watermelon | Pasta/Potato Salad | Brats | Hot Dogs | Hamburgers | Buns & Accompaniments | Assorted Bars | Strawberry Shortcake

GRADE A

Garden Salad w/ Assorted Dressing | Baked Potato Bar | Squash Au Gratin | Tomato Cucumber Salad | Chicken Breasts | New York Striploins | Trout | Pico de Gallo | Balsamic Glaze | Brandy Demi Sauce | Assorted Desserts

GOURMET GRILL - Additional \$2 per person

Asian Noodle Salad, Local Greens, Blood Orange Vinaigrette | Purple Potato-Celery Root Mash | Risotto Cakes | Asparagus | Salmon | Halibut | Beef Tenderloin | Pepperonata | Black Demi | Asian Blackberry Sauce | Assorted Desserts

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. Maximum of 25 people.

SUMMER GRILLING

Assorted Chips | Corn on the Cob | Garden Salad | Fresh Fruit | Pasta/Potato Salad | Brats | Hot Dogs | Hamburgers | Buns and Accompaniments | Assorted Bars and Cookies

LITTLE ITALY

Caprese Salad | Caesar Salad | Breadsticks | Chicken Parmesan | Sausage w/ Peppers & Onions | Clams and Mussels | Marinara | Bolognese | Alfredo Sauce | Buttered Pasta | Cannoli | Cheesecakes

BLOCK PARTY

Fresh Rolls | Garden Salad | Fresh Fruit | Corn on the Cob | Mac and Cheese | Grilled Chicken | BBQ Ribs | Pulled Pork | Mango Salsa | BBQ Sauce | Pies and Cookies



WINE

Prices are 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. Listed wine subject to change.

SPARKLING, CHAMPAGNE & ROSE

Taittinger, France.....	\$65/bottle
Argyle, Willamette Valley.....	\$45/bottle
Korbel, Sonoma.....	\$30/bottle
Cavit Lunetta Prosecco, Italy.....	\$25/bottle
Ferrari Carano Dry Sangiovese Rose, Sonoma.....	\$25/bottle
Wycliff Brut, California.....	\$25/bottle

WHITES

Caposalda Moscato, Italy.....	\$25/bottle
Chateau St. Michelle Riesling, Washington.....	\$25/bottle
Hayes Ranch Pinot Grigio, California.....	\$28/bottle*
Oyster Bay Sauvignon Blanc, New Zealand.....	\$30/bottle
Ferrari Carano Fume Blanc, California.....	\$30/bottle
GVL Chardonnay, California.....	\$25/bottle*
Hayes Ranch Chardonnay, California.....	\$30/bottle*
Ferrari Carano Chardonnay, Sonoma.....	\$40/bottle

REDS

Oyster Bay Pinot Noir, New Zealand.....	\$30/bottle
Alias Pinot Noir, California.....	\$28/bottle
Wente 'Sandstone' Merlot, Livermore.....	\$25/bottle*
GVL Cabernet Sauvignon, California.....	\$25/bottle*
Hayes Ranch Cabernet Sauvignon, California.....	\$30/bottle
Aviary Cabernet Sauvignon, Napa/Sonoma.....	\$35/bottle
Hayes Ranch Red Blend, California.....	\$30/bottle*
(Cabernet, Petite Sirah, Barbera)	
Barossa Valley GSM, Australia.....	\$25/bottle
(Grenache, Syrah, Mouvedre)	

*On premise only, not available in liquor stores
 See planner for additional/featured wines
 \$25 per bottle corkage fee



BEER, COCKTAILS & BAR PACKAGES

Prices are 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.

BEER & COCKTAILS

BOTTLED BEER

Assorted Domestic & Craft Beers..... \$5-6/each

KEGS

Domestic Kegs..... \$325/each

Craft Kegs..... See Planner

MIXED DRINKS & COCKTAILS

Mixed Drinks & Cocktails..... \$7-9/each

BAR PACKAGES

1 HOUR BAR PACKAGE - \$20 per person

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

Vodka.....	Tito's, Pinnacle, Grey Goose*
Gin.....	Tanqueray, Bombay Sapphire*
Rum.....	Bacardi, Bacardi Limon, Captain Morgan, Malibu
Whiskey.....	Windsor, Crown Royal*
Bourbon.....	Maker's Mark
Brandy.....	E&J
Scotch.....	Glenlivet*
Tequila.....	Hornito's
Cordials.....	Kahlua, Amaretto di Saronno*, Bailey's*
Bottled Beer.....	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.....	Tito's, Pinnacle, Grey Goose*
Gin.....	Tanqueray, Bombay Sapphire*
Rum.....	Bacardi, Bacardi Limon, Captain Morgan, Malibu
Whiskey.....	Windsor, Crown Royal*
Bourbon.....	Maker's Mark
Brandy.....	E&J
Scotch.....	Glenlivet*
Tequila.....	Hornito's
Cordials.....	Kahlua, Amaretto di Saronno*, Bailey's*
Keg Options (select one).....	Miller Lite, Michelob Golden Light, Coors Light

*Premium



COOLER & ROOM DELIVERIES

Prices are 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.

BEVERAGES

DOMESTIC BEER

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

IMPORTED & CRAFT BEER

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

NON-ALCOHOLIC

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

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

SNACKS

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

