



GRAND VIEW LODGE®  
— SPA AND GOLF RESORT —

# FAMILY REUNION GUIDE

2019

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WWW.GRANDVIEWLODGE.COM





# DINING GUIDELINES

## CHAR

- Groups of 1-20: reservations at any time
- Groups of 20+: reservations at 5:30pm and 8:00pm

### Menu Requirements

- 15 guests & under: order from existing menu
- 15-20 guests: order from limited menu
- 20+ guests: pre-order from limited menu

## CRU

- Groups of 1-8: reservations at any time
- Groups of 12-16: reservations at 5:30pm and 8:00pm
- No groups larger than 16

### Menu Requirements

- 1-8 guests: order from existing menu
- 8-16 guests: order from limited menu

## CRUST PIZZA

- Groups of 1-16: no reservations required
- Groups of 16+: reservations required, indoor seating

### Menu Requirements

- 1-16 guests: order from existing menu
- 16+ guests: pre-order from existing menu

## HEADWATERS PRIVATE DINING

- Minimum of 15 guests
- Maximum of 40 guests
- Family-style menu: 1 salad, 2 entrees, 2 starches, 1 vegetable and 1 dessert

## CABIN COOKOUTS & DELIVERIES

- Maximum of 25 guests
- To be delivered to cabins only (*unit must be specified by group and approved by planner to ensure it can accommodate the group and cookout*)
- Cabin is backup site in case of inclement weather

### Dietary Needs

- See Planner for vegetarian options

## NORTHWOOD'S PUB

- Not available for reservations
- Best suited for groups of 1-15

## TANQUE VERDE CANTINA

- Not available for reservations
- Best suited for groups of 1-15

## FREDDY'S SPORTS GRILL

- Can reserve back room for larger group events
- Maximum of 60 guests

## SUMMER BUFFETS

### Grand Buffet (Sundays June 30 – August 11)

- Groups 1-30: reservations required
- Served in Heritage Room

### Trip to Italy Buffet (Mondays July 1 – August 12)

- Groups 1-30: reservationst required
- Served in Heritage Room

*All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes.  
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Chef reserves right to make substitutions.*



# DINING GUIDELINES

## PLATED DINNERS & BUFFETS

- Room rental charge if not on MAP
- See Planner for rental charge
- \$150 set-up fee to apply for outdoor functions

### Buffet Menu Requirements

- Minimum of 25 guests
- Prices vary depending on buffet chosen
- Children ages 3-11 will be ½ price

## Plated Dinner Menu Requirements

- 1 entrée for entire group (*no additional charges*)
- 2 entrées pre-ordered by group  
(*no additional charges*)
- 3 or 4 entrées pre-ordered by group  
(*additional \$5.00/person*)
- Children's menu available (*ages 3-11*)
- 1 entrée for all children (*no additional charges*)
- 2 entrées pre-ordered by children  
(*no additional charges*)
- 3 or 4 entrées by children  
(*additional \$5.00/child*)
- 14 day notice required for all pre-orders



# POLICIES & FAQs

## CHECK - IN CHECKOUT

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.

## 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 person equipment.

Clients accept liability in case of damage to banquet rooms or any Grand View Lodge Property.

## NOISE ORDINANCE

Quiet hours at Grand View Lodge is in effect at 10:00pm daily.



# POLICIES & FAQs

## FOOD AND 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 Grand View Lodge 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 will be assessed).
- All bar charges are subject to a 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), Grand View Lodge 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, pontoons and pool areas.

## 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

## PICNIC TABLES / \$25/TABLE /

## GRILLS / \$25/GRILL /

Charcoal Grills are available to be brought down to your unit. They come with one bag of charcoal.



# BUFFETS

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

## THE GRAND BREAKFAST BUFFET

\$15.95/adult | \$10.00/child | Included for MAP guests

**Sample Menu** *Buffet 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  
Waffle Station, Fresh Berries, Whipped Cream

## THE GRAND DINNER BUFFET

Offered Sundays from 5:00pm-8:00pm in the Main Lodge | June 30-August 11

\$31.00/adult | \$10.00/child | Included for MAP guests

Fresh Rolls and Butter | Salad Bar, Assorted Dressings | Chickpea Edamame Salad  
Fingerling Potato Salad | Gruyere-crusting Chicken, Truffle Mushroom Cream Sauce  
Whole Roasted Striploin, Roasted Shallot Demi | Arctic Char, Bacon Leek Butter  
Oven-roasted Potatoes | Quinoa Grilled Vegetable Stuffed Mushrooms  
Fresh Seasonal Vegetables | Chicken Strips | Tater Tots | Assorted Desserts | Fruit

## TRIP TO ITALY BUFFET

Offered Mondays from 5:00pm-8:00pm in the Main Lodge | July 1-August 12

\$31.00/adult | \$10.00/child | Included for MAP guests

Warm Bread Sticks | Caesar Salad | Caprese Salad | Fresh Fruit  
Campanelle Bolognese | Grilled Salmon Puttanesca | Roasted Vegetable Lasagna  
Grilled Chicken, Sage Prosciutto Wine Sauce | Herb-crusting Cod, Citrus Butter  
Fresh Season Vegetables | Buttered Noodles | Marinara Sauce, Alfredo Sauce | Assorted Desserts

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# CHAR

Included for MAP guests | Some items are subject to upcharge for MAP guests

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

## SOUPS & SALADS

**Soup du Jour** | \$7

**Summer Salad** | \$7

Mixed Greens, Watermelon, Feta, Pickled Onions, Pepitas, Mint-apple Vinaigrette

## ENTRÉES

*All entrees are served with Fresh Seasonal Vegetables.*

**Whole Roast Prime Rib** | \$32 **gf**

12oz Certified Piedmontese, Garlic Au Jus, Horseradish Cream

**10 oz Flat Iron Steak** | \$32 **gf**

Revier Black Angus

**Pan-seared Arctic Char** | \$28

Blackberry Ginger Sauce

**Cote Family Walleye** | \$27

Pan-fried, Broiled, or Blackened, Bacon Braised Sweet Corn

**Dry Rub Ribs** | \$22 **gf**

GVL BBQ Sauce

**Quinoa** | \$22 **v gf**

Butternut Squash, Dried Cranberries, Kale, Pepitas, Chevre

## DESSERT

**Chef's Selection** | \$7

**v Vegetarian** | **gf Gluten Friendly**

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# CRU

Included for MAP guests | Some items are subject to upcharge for MAP guests

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

## SOUPS & SALADS

**Village Salad** | \$8 v gf

Local Spring Greens, Feta, Pickled Red Onion, Chickpeas,  
Pepperoncini, Peppadews, Sicilian Lemon Vinaigrette

## ENTRÉES

**Kushari** | \$19 v gf

Rice Vermicelli Rice Pasta, Garbanzo Beans, Red Lentils, Fried Leeks

Add Shrimp/Scallops | \$10

Add Bronzini | \$16

**Smoked Pork Tenderloin** | \$28 gf

Moroccan Harissa Beet Puree, Apples, Brussel Sprouts

**Short Rib** | \$28 gf

Celery Root Puree, Braising Jus, Haricot Verts

**Basque Risotto** | \$30 gf

Langoustines, Chorizo, Scallops, Roasted Red Peppers, Asparagus

**Grilled Bronzini** | \$31 gf

Polenta, Tomatoes, Olives, Artichokes, Fresh Herbs

## DESSERT

**Chef's Selection** | \$7

v Vegetarian | gf Gluten Friendly

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# CRUST PIZZA

## STARTERS

**Garlic Cheese Toast** | \$6

Italian Gardens Marinara

**Bruschetta Pizza** | \$7

Roasted Garlic, Shaved Parmesan,  
Reduced Balsamic

## SALADS

**House Salad** | \$7 sm | \$12 lg

Spring Greens, Tomatoes, Fresh Mozzarella,  
Fresh Basil, Balsamic Vinaigrette

**Classic Caesar Salad** | \$7 sm | \$12 lg

Chopped Romaine, Anchovies,  
Garlic Croutons, Shaved Parmesan

## PASTA

**Bucatini** | \$15

Red Sauce, Shaved Parmesan  
Add Meatballs \$3

**Mostaccioli** | \$16

Alfredo Sauce, Red Sauce, Ricotta Cheese,  
Truffle Bread Crumbs

**Lasagna Alla Bolognese** | \$17

Traditional Ragu Bolognese, Red Sauce,  
Fresh Mozzarella

## SANDWICHES

*All Sandwiches served with Chips on Rustic Italian Bread*

**Caprese** | \$11

Spinach, Mozzarella, Roasted Tomatoes,  
Basil, Balsamic Glaze

**Meatball Hero** | \$12

Italian Gardens Meatballs, Tomato Basil Sauce,  
Fresh Mozzarella

## DESSERTS

**Double Chocolate Cake** | \$7

Whipped Cream, Raspberry Coulis

**Tiramisu** | \$7

Lady Fingers, Mascarpone, Whipped Cream

**Canolis** | \$7

Chocolate Chip Ricotta, Whipped Cream

/ PIZZAS ON NEXT PAGE /

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# CRUST PIZZA

## BUILD YOUR OWN PIZZA

### Five Cheese Pizza

12-inch \$14

16-inch \$18

10-inch Gluten Friendly Crust \$12

### Additional Toppings | \$1.50 ea.

Pepperoni, Italian Sausage, Bacon, Canadian Bacon, Ham, Ground Beef, Grilled Chicken, Meatballs, BBQ Pulled Pork, Mixed Peppers, Black Olives, Wild Mushrooms, Roasted Tomatoes, Green Olives, Anchovies, Pineapple, Onions, Spinach, Fresh Basil, Extra Cheese, Smoked Cheddar Cheese, Fresh Mozzarella

## SPECIALTY PIZZAS

### Garden Deluxe 12" - \$19 | 16" - \$23

Pepperoni, Sausage, Mushrooms, Peppers, Onions, Olives

### Wild Mushroom v 12" - \$17 | 16" - \$21

Wild Mushrooms, Roasted Tomatoes, Fresh Basil, Parmesan Cream

### Chicken Bacon Ranch 12" - \$18 | 16" - \$22

Chicken, Bacon, Scallions, Tomatoes, Spinach, Ranch

### Tater Tot Hotdish 12" - \$18 | 16" - \$22

Ground Beef, Wild Mushrooms, Parmesan Cream, Scallions, Celery, Onions, Tater Tots

## SPECIALTY PIZZAS / CONTINUED /

### Meatlovers 12" - \$19 | 16" - \$23

Pepperoni, Sausage, Canadian Bacon, Ground Beef, Bacon

### Veggie Delight v 12" - \$17 | 16" - \$21

Onions, Tomatoes, Peppers, Olives, Mushrooms, Spinach, Garlic Olive Oil

### Chicken Wild Rice 12" - \$18 | 16" - \$22

Chicken, Wild Rice, Celery, Onion, Peppers, Alfredo Sauce

### BBQ Pulled Pork 12" - \$18 | 16" - \$22

Pulled Pork, Smoked Cheddar Cheese, Crispy Apple Slaw

### Pizza Caprese v 12" - \$17 | 16" - \$21

Fresh Mozzarella, Vine Ripe Tomatoes, Basil, Garlic Olive Oil

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# HEADWATERS PRIVATE DINING

Included for MAP guests | Some items are subject to upcharge for MAP guests | Served Family Style \$40 per adult | \$13 per child

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

## BREAD SERVICE

Basket of Fresh Breads & Butter

## SALADS / CHOICE OF ONE /

*(served plated)*

**Garden Salad** Mixed Greens, Tomatoes, Cucumbers, Radishes, Red Onions, Carrots, Balsamic Vinaigrette

**Caesar Salad** Romaine, Herb Croutons, Parmesan Cheese, Roma Tomatoes, Caesar Dressing

**Citrus Salad** Mixed Greens, Dried Cranberries, Toasted Almonds, Oranges, Cranberry-pear Vinaigrette

## ENTRÉES / CHOICE OF TWO /

**Seared Wing On Chicken**  
Sage Prosciutto Wine Sauce

**Beef Au Poivre** Beef Medallions, Chimichurri

**Braised Short Ribs** Braising Jus

**Pan Seared Arctic Char** Bacon Leek Butter Sauce

**Pan Seared Salmon** Sweet Chili Soy

**Roasted Pork Loin** Port Grape Demi

## ENTRÉES / CHOICE OF TWO /

**Grand View Walleye**

Cote Family Breeding, Lemon-caper Remoulade

**Gruyere Crusted Chicken**

Truffle Mushroom Cream Sauce

**Grilled Shrimp Kabob** Mango Salsa

## SIDES / CHOICE OF THREE /

**Bacon Braised Sweet Corn**

**Roasted Garlic Mashed Potatoes**

**Sweet Potato Hash**

**Quinoa Kale**, Dried Cranberries, Mixed Peppers

**Roasted Vegetables**

**Grilled Asparagus**

**Roasted Cauliflower** Lemon-basil Pesto

**Seared Risotto Cakes**

**Au Gratin Potatoes**

**Haricot Verts** Caramelized Onions

## DESSERTS / CHOICE OF ONE /

**Banana Bundt Cake** Salted Caramel Sauce

**Chocolate Mosaic Cake** Milk Chocolate Anglaise

**Strawberry Crème Brulee Cheesecake**

Raspberry Coulis

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# CABIN COOKOUTS & DELIVERIES

## 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 - \$28 per person

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

### GRADE A - \$34 per person

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

### GOURMET GRILL - \$42 per person

Local Greens, Blood Orange Vinaigrette | Asian Noodle Salad | Purple Potato-Celery Root Mash | Asparagus  
Risotto Cakes | 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 - \$25 per person

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 - \$32 per person

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

### BLOCK PARTY - \$32 per person

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

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# DINNER BUFFETS

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 – \$26 PER PERSON** No upcharge for MAP guests

## **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 | Wild Rice Meatloaf  
Red Lake Walleye Fish Fry, Lemon Caper Remoulade | Roasted Garlic Mashed Potatoes | Roasted Vegetables

**OPTION B – \$35 PER PERSON** No upcharge for MAP guests

## **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-crusting Chicken  
Truffle Mushroom Cream Sauce | Whole Roasted Striploin, Roasted Shallot Demi | Oven-roasted Potatoes  
Herb-crusting Cod, Citrus Butter | 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

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# DINNER BUFFETS

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

**OPTION C – \$45 PER PERSON** Additional \$5/person for MAP guests

## **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

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# WATERFRONT RENTALS

## PONTOONS

1 hour .....	\$125
2 hours .....	\$225
3-4 hours .....	\$300
5-6 hours .....	\$375
7-8 hours .....	\$425

*Add \$30 per hour, per pontoon for driver*

## MOTORS

1-4 hours .....	\$125
Full day .....	\$100
Full week .....	\$300

*Gas available upon request. Call for current pricing.*

## WATERFRONT CANCELLATION POLICY

We kindly ask that all cancellations be made at least 24 hours prior to the time of your rental. To cancel a waterfront rental, please contact your planner.

- All rental cancellations made at least 24 hours prior to the time of the rental will not incur a charge.
- All cancellations within 24 hours of the reserved rental time will be billed for half the amount of the rental.
- "No Shows" for all rental will be billed the full amount of the rental.

## INCLEMENT WEATHER POLICY

Should there be inclement weather at the time of your rental; a cancellation fee will not apply. Grand View Management will determine if the weather is not appropriate for the rental

## BOAT LIFTS

Gull Lake Lifts .....	\$50/nt
Gull Lake Lifts ( <i>main property only</i> ) .....	\$300/wk
Roy Lake Lifts .....	\$30/nt

## JET SKIS

Our friends at Boats and Beyond Rentals can accommodate any of your rental needs. They are conveniently located a mile from the Main Lodge. [www.boatsandbeyondrentals.com](http://www.boatsandbeyondrentals.com) | 218.963.7700