MEETINGS & EVENTS
GUIDE
WWW.GRANDVIEWLODGE.COM
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**MINNESOTA’S MOST AWARDED**

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**2018 - 2019**

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**BEST OF MN, BEST WINTER STAYCATION 2018**

WCCO-TV CBS Minnesota

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**TOP 5 RESORTS IN THE MIDWEST 2019**

Reader’s Choice Awards
Conde Nast Traveler

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**BEST GOLF VENUE 2018**

MN Meetings & Event

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**BEST RESORT / LODGE 2018-2019**

MN Meetings & Event
Prices are valid for 2020 and subject to change for 2021. 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 of responsibilities for any staff that GVL may be working with in addition to the main contact person
- Contact information for any outside vendors

<table>
<thead>
<tr>
<th>ACTIVITY</th>
<th>DEADLINE</th>
<th>CONTACT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Billing instructions (if not provided when contract was signed)</td>
<td>30 days prior to arrival</td>
<td>Event Planner</td>
</tr>
<tr>
<td>Rooming list (attrition for rooms released less than 120 day will be assessed after group departure)</td>
<td>30 days prior to arrival</td>
<td>Group Housing Specialist</td>
</tr>
<tr>
<td>General meeting agenda</td>
<td>2 weeks prior to arrival</td>
<td>Event Planner</td>
</tr>
<tr>
<td>Menu selections, room setups, A/V requirements and decor</td>
<td>2 weeks prior to arrival</td>
<td>Event Planner</td>
</tr>
<tr>
<td>Final details for guided fishing, golf tee times, spa appointments, entertainment and activity requests</td>
<td>10 days prior to arrival Based on availability</td>
<td>Event Planner</td>
</tr>
<tr>
<td>Finalize details of event (sign BEOs, Group Resume &amp; Rooming List)</td>
<td>7-10 days prior to arrival</td>
<td>Event Planner</td>
</tr>
<tr>
<td>Food and beverage guarantees due for each meal and break event</td>
<td>72 hours prior to first event</td>
<td>Event Planner</td>
</tr>
<tr>
<td>Outstanding balance due</td>
<td>30 days after receipt</td>
<td>Accounting</td>
</tr>
</tbody>
</table>
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 outside 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
- Select off-property locations: $50 / vehicle each way
Prices are valid for 2020 and subject to change for 2021. 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**
  - (LCD Projector, VGA Cable, screen, interface cables, power for laptop and surge suppressor)
  - 1 package

- **Podium/Mic Package**
  - (Standing or Tabletop Podium & Microphone)
  - 1 package

- **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 (3M sticky)............................................................. $25
- 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..................Complimentary
- Additional Packages.............$5/pkg

### SHIP TO:

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

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**Audio Visual Guide**
BREAKFAST BUFFETS

All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices are valid for 2020 and subject to change for 2021. 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-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 | 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

*Additional Breakfast & Brunch Options - Minimum 20 people. Feel free to speak to your planner about customizing a breakfast buffet. Locations based on availability, additional $150 setup fee to 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

SPA BUFFET — additional $3/person

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 | Egg Whites, Assorted Cheeses, Roast Vegetables

BREAKFAST ON-THE-GO — additional $3/person

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 | Fresh Vegetables w/Ranch Dip | Fresh Baked Brownies and Bars

SEASONAL MORNING & AFTERNOON BREAK
(Served Monday, Wednesday, Friday) Items vary by season

SPECIALTY BREAKS - additional $6/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
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
- Granola Bars................................. $3 each
# 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/person)

- Mixed Green Salad, Assorted Dressings
- Pasta Salad
- Creamy Coleslaw
- Grilled Portabella Mushroom Wrap w/Baby Arugula, Hummus, Balsamic Glaze, Tortilla
- Smoked Turkey Sandwich w/Bacon, Lettuce, Tomato, BBQ Mayo, French Bread
- Honey Ham Sandwich w/Swiss, Lettuce, Tomato, Roasted Red Pepper Aioli, Multi Grain Bread
- Pickles
- Condiments
- 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

- 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
- Sautéed Peppers and Onions
- Shredded Cheddar Cheese
- Sour Cream
- Guacamole
- Salsa
- Pico de Gallo
- Assorted Hot Sauces
- Spanish Rice
- Ranchero Beans
- Tortilla Chips
- Mexican Bread Pudding, Vanilla Bean Whipped Cream

## HEALTHY LIVING — additional $3/person

- Spinach Salad, Farm Fresh Vegetables, Sunflower Seeds, Oil and Vinegar
- Assorted Dressings
- Cranberry Spinach Quinoa Salad
- Grilled Salmon, Tomato Cucumber Relish
- Grilled Chicken, Mango Salsa
- Whole Wheat Pasta
- Roasted Vegetables and Garlic White Wine Sauce
- Roasted Cauliflower, Lemon Pesto
- Fruit Platter
## EXECUTIVE BOXED LUNCHES

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### SANDWICHES — additional $3/person

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

**HAM & PROVOLONE**
Honey Ham | Provolone Cheese | Honey Mustard | Lettuce | Tomato | 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 WRAP**
Grilled Vegetables | Baby Spinach | Balsamic Reduction | Spinach Wrap

### 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 | Sunflower 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/Bag, Individually Packaged Snack Items, Napkins, Bottled Water and Pepsi Products

Cheese, Salami, Crackers | Chex Mix | Trail Mix | Pretzels | Hummus | String Cheese | Apple Slices | Bananas | Fresh Baked Cookies
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### HOT HORS D’ŒUVRES

Three dozen minimum per item

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

All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices are valid for 2020 and subject to change for 2021. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves the right to make substitutions.

## 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, Red Pepper, Artichoke, 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 Cream, 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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**HUMMUS**
Chickpeas, Garlic Tahini Paste, Lemon, Olive Oil (Plain, Roasted Garlic or Roasted Red Pepper)
Serves 10-15 people..............................$21
Serves 20-25 people..............................$38

**BUFFALO CHICKEN DIP**
(Hot) Buffalo Chicken, Cream Cheese, Scallions, Cheese, Sour Cream
Serves 10-15 people..............................$37
Serves 20-25 people..............................$63

**ARTICHOKE SPINACH DIP**
(Hot or Cold) Artichokes, Spinach, Asiago Cream Cheese, Spices
Serves 10-15 people..............................$32
Serves 20-25 people..............................$53

**JALAPENO BACON DIP**
(Hot or Cold) Jalapenos, Bacon, Scallions, Cheddar, Cream Cheese, Spices
Serves 10-15 people..............................$32
Serves 20-25 people..............................$53

**SEVEN LAYER TACO DIP**
Served w/ Blue Corn Tortilla Chips
Serves 50 people..............................$79

**CAJUN CRAB DIP**
(Hot) Crab, Peppers, Onions, Celery, Cream Cheese, Spices
Serves 10-15 people..............................$42
Serves 20-25 people..............................$79

**CARAMELIZED ONION GRUYERE**
(Hot or Cold) Onions, Sherry, Thyme, Gruyere Cheese, Sour Cream
Serves 10-15 people..............................$32
Serves 20-25 people..............................$53

**ROASTED TOMATO SALSA**
Tomatoes, Onions, Jalapenos, Garlic, Cilantro, Seasoning
Serves 10-15 people..............................$19
Serves 20-25 people..............................$32

**CHILI CON QUESO**
(Hot)
Serves 10-15 people..............................$32
Serves 20-25 people..............................$53
**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 Cracker, 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 with 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, Serves 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
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 — $7/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 — $7/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 — $8/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 — $10/person
Cheese, Lettuce, Tomatoes, Onions, Pickles and Condiments

MACARONI & CHEESE STATION* — $10/person
Macaroni, Aged Cheddar Cheese Sauce, Bacon, Roasted Chicken, Tomatoes, Portabella Mushrooms

BUILD-YOUR-OWN CHOPPED SALAD STATION* — $10/person
Mixed Greens, Grilled Chicken, Grilled Shrimp, Bacon Bits, Green Peas, Shredded Cheese, Tomatoes, Onions, Cucumber, Croutons, Assorted Dressings

SHABU SHABU STATION* — $11/person
Custom Noodle Box Built to Order, Fresh Vegetables, Grilled Chicken, Soba Noodles, Choice of Ginger Soy Sauce, Coconut Curry Sauce, Sweet and Sour Sauce, Condiments
CULINARY STATIONS

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FAJITA STATION* — $10/person
Flour and Corn Tortillas, Beef, Chicken, Shrimp, Diced Tomatoes, Lettuce. Onions, Shredded Cheese, Black Olives, Guacamole, Sour Cream, Assorted Salsa

PASTA STATION* — $12/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 — $26/pizza
16" Pizzas, Cheese, Pepperoni, Sausage, Deluxe

RACLETTE CHEESE STATION* — $8/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................................. $9/person
- Pork Loin........................................ $10/person
- Honey Glazed Ham........................... $10/person
- Prime Rib of Beef............................ $13/person
- Tenderloin of Beef............................ $15/person
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. 

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

**MINNESOTA NICE**
Artisan Breads or 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

**TUSCAN TRIO**
Warm Garlic Breadsticks | 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 | Seasonal 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 | Bibb Lettuce, Sesame Vinaigrette | San Pai Chicken | Pot Stickers, Asian Blackberry Sauce | Snow Pea Medley | Roasted Pork Loin, BBQ Jerk Sauces | Jasmine Coconut Rice | Grilled Mahi Mahi, Tropical Fruit Salsa
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*Available Outdoors - additional $150 setup fee to apply.

**NORTHWOODS NOURISHMENT - additional $5/person**
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—additional $10/person**
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 Acorn Squash | Chef Carved Prime Rib, Garlic Au Jus, Horseradish Cream | Au Gratin Potatoes | Seasonal Vegetables

**TASTE OF GRAND VIEW**

3 Stations: Add $8/person | 4 Stations: Add $20/person | 5 Stations: Add $30/person
40 person minimum, Gull Lake Center or Norway Center only. Includes Chef’s choice assorted desserts.

**STATION 1: CRU**
Crab Cakes | Tomato Cucumber Salad, Saffron Aioli | Short Ribs, Roasted Garlic Mashed Potatoes | Caesar Salad, Romaine Lettuce, Tomatoes, Shaved Parmesan, Mixed Olives, Croutons, Caesar Dressing

**STATION 2: CHAR**
Carved Prime Rib, Au Jus, Horseradish Sauce | Fresh Rolls | Grand View Walleye, Bacon Braised Sweet Corn, Wild Rice Pilaf | Cheese Platter, Dried Fruit, Fresh Fruit, Grilled Crostini, Crackers, Flatbread

**STATION 3: NORTHWOODS PUB**
Mini Beef Sliders | Walleye Chowder or Wild Rice Chowder (Seasonal) | Tater Tot Hotdish

**STATION 4: ITALIAN GARDENS**
Mushroom Lasagna | Caprese Salad, Extra Virgin Olive Oil, Balsamic Glaze | Chicken Saltimbocca | Risotto Cakes

**STATION 5: TANQUE VERDE CANTINA**
Build-Your-Own Tacos: Shredded Pork, BBQ Jackfruit, Fajita Chicken | Salsa | Guacamole | Sour Cream | Cheese Sauce | Flour & Corn Tortillas | Shredded Cheese | Tortilla Chips | Cotija Cheese | Pico | Shredded Lettuce
PLATED DINNERS

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All Plated Dinners include coffee, water, hot tea, Pepsi products, salad and Chef’s selection dessert.

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
Arugula 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
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.

PAN SEARED BREAST of CHICKEN
Stuffed w/Fontina Cheese, Roasted Red Pepper Coulis, Roasted Yukon Hash

GRUYERE CRUSTED CHICKEN
Truffle Mushroom Cream Sauce, Roasted Root Vegetables

GRILLED ARCTIC CHAR
Tomato Fennel Ragout, Roasted Vegetable Farro

PAN SEARED SALMON
Sweet Chili Soy Glaze, Confetti Rice

ATLANTIC COD
Citrus Butter, Sun-Dried Tomato Pesto Orzo Pasta

CHICKEN SALTIMBOCCA
Sage Prosciutto Wine Sauce, Risotto Cake

BEEF AU POIVRE
Beef Medallions w/Cracked Pepper Crust, Brandy Demi Sauce

ROASTED PORK LOIN
Caramelized Grapes, Tawny Port Reduction, Sweet Potato Hash

BRAISED SHORT RIBS
Natural Pan Jus, Roasted Garlic Mashed Potatoes

GRAND VIEW WALLEYE
Ritz Cracker Crust, Lemon Caper Remoulade, Bacon Braised Sweet Corn, Wild Rice Pilaf

NEW YORK STRIPLOIN — additional $7/person
Caramelized Shallot Demi, Au Gratin Potatoes

GRILLED BREAST OF CHICKEN & GARLIC JUMBO SHRIMP — additional $5/person
(Additional $12 per person to substitute 6oz Filet of Beef)
Peperonata, Saffron Basmati Rice, Peas

SURF & TURF — additional $15/person
Filet of Beef, Green Pepper Sauce
Grilled Salmon, Sun Dried Tomato Cream Rosemary Potatoes

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**VEGETARIAN ENTREES**

**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
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**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, and all other accompaniments are ready to serve. Maximum of 25 people. Chef Grill Attendant - $125 per hour.

**TAILGATE TIME**
Broccoli Slaw | Chips | Garden Salad, Assorted Dressings | Watermelon | Pasta Salad | Brats | Hot Dogs | Hamburgers | Buns & Accompaniments | Assorted Bars | Strawberry Shortcake

**GRADE A — additional $5/person**
Fresh Rolls | Garden Salad, Assorted Dressings | Tomato Cucumber Salad | Grilled Chicken Breasts, Pico De Gallo | New York Striploin, Brandy Demi Sauce | Trout, Balsamic Glaze | Squash Au Gratin | Baked Potato Bar | Assorted Desserts

**GOURMET GRILL — additional $15/person**

**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 | Garden Salad, Assorted Dressings | Fresh Fruit | Pasta Salad | Brats | Hot Dogs | Hamburgers | Buns and Accompaniments | Assorted Bars and Cookies

**LITTLE ITALY**
Caprese Salad | Caesar Salad | Breadsticks | Chicken Parmesan | Build Your Own Pasta: Butter Pasta, Alfredo Sauce, Marinara Sauce, Clams and Mussels, Sausage and Peppers | Assorted Cheesecake

**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
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<table>
<thead>
<tr>
<th>SPARKLING &amp; CHAMPAGNE</th>
<th>Price</th>
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<tbody>
<tr>
<td>Taittinger Brut, France</td>
<td>$65/bottle</td>
</tr>
<tr>
<td>Argyle Brut, Oregon</td>
<td>$45/bottle</td>
</tr>
<tr>
<td>Nualonge Cava Brut Rose, Spain</td>
<td>$35/bottle</td>
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<tr>
<td>Korbel Brut, Sonoma</td>
<td>$30/bottle</td>
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<tr>
<td>Wycliff Brut, California</td>
<td>$25/bottle</td>
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<tr>
<td>Cavit Lunetta Prosecco, Italy</td>
<td>$25/bottle</td>
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<thead>
<tr>
<th>WHITES &amp; ROSE</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>L’Agnostique Rose, France</td>
<td>$25/bottle</td>
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<tr>
<td>Caposaldo Moscato, Italy</td>
<td>$25/bottle</td>
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<tr>
<td>Chateau St. Michelle Riesling, Washington</td>
<td>$25/bottle</td>
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<tr>
<td>Oyster Bay Sauvignon Blanc, New Zealand</td>
<td>$30/bottle</td>
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<tr>
<td>Honig Sauvignon Blanc, Napa</td>
<td>$35/bottle</td>
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<tr>
<td>Stone Cellars Pinot Grigio, California</td>
<td>$25/bottle</td>
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<tr>
<td>Stone Cellars Chardonnay, California</td>
<td>$25/bottle</td>
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<tr>
<td>Bread and Butter Chardonnay, Napa</td>
<td>$35/bottle</td>
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<tr>
<td>Ferrari Carano Chardonnay, Sonoma</td>
<td>$40/bottle</td>
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<thead>
<tr>
<th>REDS</th>
<th>Price</th>
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<tbody>
<tr>
<td>L’Agnostique Pinot Noir, France</td>
<td>$30/bottle</td>
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<tr>
<td>Oyster Bay Pinot Noir, New Zealand</td>
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<tr>
<td>Chemistry Pinot Noir, Oregon</td>
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<tr>
<td>Ponzi Pinot Noir, Oregon</td>
<td>$70/bottle</td>
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<tr>
<td>Stone Cellars Merlot, California</td>
<td>$25/bottle</td>
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<tr>
<td>L’Agnostique Merlot, France</td>
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<tr>
<td>Stone Cellars Cabernet Sauvignon, California</td>
<td>$25/bottle</td>
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<tr>
<td>Joel Gott Cabernet, California</td>
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<tr>
<td>Coppola Directors Cut Cabernet, Sonoma</td>
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<td>Chateau Malbat Red Blend, France</td>
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<tr>
<td>Smashberry Red Blend, California</td>
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<tr>
<td>Chronology Red Blend, California</td>
<td>$30/bottle</td>
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<tr>
<td>The Prisoner Red Blend, Napa</td>
<td>$70/bottle</td>
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</tbody>
</table>

See planner for additional/featured wines.
$25 per bottle corkage fee
BEER, COCKTAILS & BAR PACKAGES

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BEER & COCKTAILS

BOTTLED BEER
Coors Light, Michelob Golden Light, Bent Hop IPA, Dead Branch Cream Ale, Loon Juice Cider, White Claw................................................................. $6-7/each

DOMESTIC KEGS
Miller Light, Michelob Golden Light, Coors Light...................................................... $400/keg

CRAFT KEGS
Summit, Bent Paddle, Surly, Jack Pine, Big Axe, Roundhouse................................. $400 and up/keg

MIXED DRINKS & COCKTAILS
Mixed Drinks & Cocktails....................................................................................... $8-10

BAR PACKAGES

1 HOUR BAR PACKAGE — $20/person
Includes bottled beer, Grand View Lodge house wine, mixed drinks/cocktails and soda.

3 HOUR BAR PACKAGE — $45/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, Jameson, Crown Royal*
Bourbon......................................... Maker's Mark
Brandy............................................. E&J
Scotch............................................. Glenlivet*
Tequila.......................................... Casamigos Blanco
Cordials......................................... Kahlua, Amaretto di Saronno*, Bailey's*
Keg Options (select one).................... Miller Lite, Michelob Golden Light, Coors Light

*Premium
## Cooler & Room Deliveries

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### Beverages

**Domestic Beer**
- Budweiser, Coors Light, Michelob Golden Light, Miller Light
  - $21/6pk

**Malt Beverages**
- Black Cherry White Claw, Loon Juice Cider
  - $21/6pk

**Imported & Craft Beer**
- Bent Hop IPA, Corona
  - $25/6pk

**Wine**
- Merf Cabernet Cans, Merf Chardonnay Cans
  - $9/can
- Stone Cellars Cabernet, Stone Cellars Chardonnay, Lunetta Prosecco
  - $25/bottle

**Non-Alcoholic**
- Bottled Water
  - $2/bottle
- O’Doul’s Amber
  - $21/6pk
- Pepsi Products
  - $2/can

### Snacks

- Fruit & Cheese Platter (includes crackers)
  - $30
- 6 Jumbo Chocolate Covered Strawberries
  - $18
- Candy Bars
  - $2 each
- Granola Bars
  - $2 each
- Individual Snack Bags (pretzels, potato chips, etc.)
  - $2 each
- Whole Fresh Fruit
  - $2 each