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</tbody>
</table>
# A LA CARTE

**Beverages**

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

**Individual Beverages**

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

**Bakery & Sweets**

- Assorted Dessert Bars $20/dozen
- Assorted Donuts $21/dozen
- Gourmet Rice Crispy Treats $24/dozen
- Freshly Baked Fudge Brownies $24/dozen
- Assorted Freshly Baked Cookies $24/dozen
- Assorted Freshly Baked Muffins $24/dozen
- Assorted Freshly Baked Danish Pastries $24/dozen
- Assorted Bagels w/Cream Cheese & Preserves $27/dozen
- Assorted Freshly Baked Scones $30/dozen
- Freshly Baked Cinnamon Rolls $30/dozen

**Dry Snacks**

*Served by the bowl—each bowl serves 10-12 people*

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

**Individual Snacks**

- Assorted Individual Cereal with Milk $4/each
- Assorted Individual Yogurts $3/each
- Granola Bars $3/each
- Assorted Bags of Potato Chips $2/each
- Assorted Whole Fresh Fruit $2/each

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### HOT HORS D’OEUVRES

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

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

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

**SMOKED SALMON DISPLAY**
Hot Smoked Salmon, Side of Lox, Accompaniments
Serves 25 people $200

**DELI MEAT & CHEESE DISPLAY**
Sliced Ham, Turkey, Salami, Roast Beef, Cheeses, Condiments, Rolls
Serves 25 people $200

**CHARCUTERIE DISPLAY**
Local Cheeses, Cured Meats, Sausages, Served w/Assorted Spreads and French Bread
Serves 25 people $175

**BUILD-YOUR-OWN BRUSCHETTA DISPLAY**
Served with Assorted Toppings and Spreads, Artisan Grilled Bread
Serves 25 people $175

**BRIE WRAPPED IN PUFF PASTRY**
Wheel of Brie, Brown Sugar, Almonds, Currents in Puff Pastry
Serves 25 people $150

**ANTIPASTO DISPLAY**
Cured Meats, Assorted Vegetables, Fresh Cheeses Served w/French Bread
Serves 25 people $125

**GRILLED VEGETABLES**
Zucchini, Squash, Eggplant, Carrots, Roasted Tomatoes, Portobello Mushrooms, Red Onions, Red Peppers, Balsamic Reduction Roasted Garlic Aioli
Serves 25 people $50
Serves 50 people $70

**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

**IMPORTED & DOMESTIC FRUIT & CHEESE**
Served with Assorted Crackers
Serves 15-25 people $50
Serves 25-50 people $100
Serves 75-100 people $200

**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

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### CHIPS & DIPS

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

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>SEVEN LAYER TACO DIP</strong></td>
<td>Served w/Blue Corn Tortilla Chips</td>
</tr>
<tr>
<td>Serves 50 people</td>
<td>$79</td>
</tr>
<tr>
<td><strong>CAJUN CRAB DIP</strong></td>
<td>(Hot) Crab, Peppers, Onions, Celery, Cream Cheese, Spices</td>
</tr>
<tr>
<td>Serves 10-15 people</td>
<td>$42</td>
</tr>
<tr>
<td>Serves 20-25 people</td>
<td>$79</td>
</tr>
<tr>
<td><strong>BUFFALO CHICKEN DIP</strong></td>
<td>(Hot) Buffalo, Chicken, Cream Cheese, Scallions, Cheese, Sour Cream</td>
</tr>
<tr>
<td>Serves 10-15 people</td>
<td>$37</td>
</tr>
<tr>
<td>Serves 20-25 people</td>
<td>$63</td>
</tr>
<tr>
<td><strong>ARTICHOKE SPINACH DIP</strong></td>
<td>(Hot or Cold) Artichokes, Spinach, Asiago, Cream Cheese, Spices</td>
</tr>
<tr>
<td>Serves 10-15 people</td>
<td>$32</td>
</tr>
<tr>
<td>Serves 20-25 people</td>
<td>$53</td>
</tr>
<tr>
<td><strong>JALAPENO BACON DIP</strong></td>
<td>(Hot or Cold) Jalapenos, Bacon, Scallions, Cheddar, Cream Cheese, Spices</td>
</tr>
<tr>
<td>Serves 10-15 people</td>
<td>$32</td>
</tr>
<tr>
<td>Serves 20-25 people</td>
<td>$53</td>
</tr>
<tr>
<td><strong>CARAMELIZED ONION GRUYERE</strong></td>
<td>(Hot or Cold) Onions, Sherry, Thyme, Gruyere Cheese, Sour Cream</td>
</tr>
<tr>
<td>Serves 10-15 people</td>
<td>$32</td>
</tr>
<tr>
<td>Serves 20-25 people</td>
<td>$53</td>
</tr>
<tr>
<td><strong>CHILI CON QUESO</strong></td>
<td>(Hot)</td>
</tr>
<tr>
<td>Serves 10-15 people</td>
<td>$32</td>
</tr>
<tr>
<td>Serves 20-25 people</td>
<td>$53</td>
</tr>
<tr>
<td><strong>HUMMUS</strong></td>
<td>Chickpeas, Garlic Tahini Paste, Lemon, Olive Oil (Plain, Roasted Garlic or Roasted Red Pepper)</td>
</tr>
<tr>
<td>Serves 10-15 people</td>
<td>$21</td>
</tr>
<tr>
<td>Serves 20-25 people</td>
<td>$38</td>
</tr>
<tr>
<td><strong>ROASTED TOMATO SALSA</strong></td>
<td>Tomatoes, Onions, Jalapenos, Garlic, Cilantro, Seasoning</td>
</tr>
<tr>
<td>Serves 10-15 people</td>
<td>$19</td>
</tr>
<tr>
<td>Serves 20-25 people</td>
<td>$32</td>
</tr>
</tbody>
</table>
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.

PIZZA STATION — $26 per pizza
16” Pizzas, Cheese, Sausage, Pepperoni, Deluxe

PASTA STATION — $12 per person
Pasta Cooked to Order, Penne Pasta, Bow Tie Pasta, Rainbow Tortellini, Pesto Cream, Marinara, Alfredo Sauce, Tomatoes, Mushrooms, Onions, Peppers, Broccoli, Fresh Basil, Parmesan Cheese, Garlic Breadsticks

Shabu Shabu Station — $11 per 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

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

MINI BURGER STATION — $10 per person
Cheese, Lettuce, Tomatoes, Onions, Pickles and Condiments

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

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

RACLETTE CHEESE STATION — $8 per person
Chef Carved Melted Cheese, Roasted Vegetables, Grilled Bread

ICE CREAM SUNDAE STATION — $8 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

GOURMET S’MORES STATION — $7 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 — $7 per person
Hot Chocolate, Mini Marshmallows, Chocolate Squares, Andes Mint, Assorted Chocolate Chips, Caramel Sauce, Whipped Cream, Cinnamon Shaker, Candy Canes (when in season)

S’MORES — $4 per person
Graham Crackers, Marshmallows, Chocolate Squares
DINNER BUFFETS

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All Dinner Buffets include Coffee, Water, Hot Tea and Pepsi Products and Chef’s selection of dessert. If an alternative dessert is selected a discount of $1.50 per person will be subtracted from the Dinner Buffet Price. Minimum of 25 people. *Available Outdoors—Additional setup fee will apply.

OPTION A — $30 per person

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 | 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 | Tator Tot Hotdish | Red Lake Walleye Fish Fry, Lemon Caper Remoulade | Wild Rice Meatloaf Roasted Garlic Mashed Potatoes | Roasted Vegetables

OPTION B — $38 per person

TUSCAN TRIO
Warm Garlic Bread | Caesar Salad | Caprese Salad | Grilled Vegetables | Campanella Bolognese | Grilled Salmon Puttanesca | Roasted Vegetables 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 | Fresh Seasonal Vegetables

OPTION C—$42 per person

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 Salad
DINNER BUFFETS

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OPTION D — $48 per person

NORTHWOODS NOURISHMENT
Fresh Rolls | Wedge Salad, Blue Cheese, Bacon, Tomatoes, Ranch and Blue Cheese Dressing | 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

OPTION E—$54 per person

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 Acorn Squash | Chef Carved Prime Rib, Garlic Au Jus, Horseradish Cream | Au Gratin Potatoes | Seasonal Vegetables

BUFFET 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

Tenderloin of Beef $15/person
Prime Rib of Beef $13/person
Pork Loin $10/person
Honey Glazed Ham $10/person
Turkey Breast $9/person
All Dinner Buffets include Coffee, Water, Hot Tea and Pepsi Products and Chef’s Selection of Dessert. If an alternative dessert is selected a discount of $1.50 per person will be subtracted from the Dinner Buffet Price.

*Available Outdoors—Additional setup fee will apply

TASTE OF GRAND VIEW

3 Stations $48 per person | 4 Stations $60 per person | 5 Stations $70 Per Person

STATION 1: CRU (Chef Action Station)
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 (Chef Action Station)
Carved Prime Rib, Au Jus, Horseradish Sauce | Fresh Rolls | Seared Walleye, Bacon Braised Sweet Corn, Wild Rice Pilaf | Cheese Platter, Dried Fruit, Fresh Fruit, Nuts, 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 and Corn Tortilla | Shredded Cheese | Tortilla Chips | Cotija Cheese | Pico | Shredded Lettuce
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**SALAD — 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

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

Choice of 2 Dinner Entrées with additional vegetarian option included in price.
Choice of 3 Dinner Entrées with additional vegetarian option additional $5 per person

*Bride & Groom required to provide place cards for all plated dinners. Please see page 25 for examples.

**SURF & TURF** — $55 per person
6oz Filet of Beef, Green Pepper Sauce, Grilled Salmon, Sun Dried Tomato Cream, Rosemary Potatoes

**GRILLED BREAST OF CHICKEN & 3 GARLIC JUMBO SHRIMP** — $44 per person
Peperonata, Saffron Basmati Rice and Peas, Roasted Red Pepper Coulis, Roasted Yukon Hash

**BRAISED SHORT RIBS & GRILLED ARTIC CHAR** — $48 per person
Braising Jus, Mango Salsa, Grilled Asparagus, Roasted Shallot Mashed

**BEEF AU POIVRE & PRETZEL CRUSTED WALLEYE** — $50 per person
Brandy Demi Sauce, Lemon Caper Remoulade, Bacon Braised Sweet Corn, Wild Rice Pilaf

**BEEF TENDERLOIN & GRILLED SALMON** — $55 per person
Green Peppercorn Sauce, Sun-Dried Tomato Cream, Rosemary Potatoes, Haricots Verts

**GRUYERE CRUSTED CHICKEN & CITRUS BUTTER ROASTED COD** — $44 per person
Mushroom Cream Sauce, Roasted Red Pepper Orza Pasta, Asparagus, Olives, Spinach

**ROASTED PORK LOIN & PAN SEARED SALMON** — $46 per person
Roasted Grape Demi Sauce, Sweet Chili Soy Glaze, Confetti Rice, Roasted Broccolinni
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Choice of 2 Dinner Entrées with additional vegetarian option included in price.
Choice of 3 Dinner Entrées with additional vegetarian option additional $5 per person

*Bride & Groom required to provide place cards for all plated dinners. Please see page 25 for examples.

SURF & TURF — $55 per person
6oz Filet of Beef, Green Pepper Sauce, Grilled Salmon, Sun Dried Tomato Cream, Rosemary Potatoes

GRILLED BREAST OF CHICKEN & 3 GARLIC JUMBO SHRIMP — $44 per person
(Additional $12 per person to substitute 6oz Filet of Beef) Peperonata, Saffron Basmati Rice and Peas

NEW YORK STRIPLOIN — $47 per person
Caramelized Shallot Demi, Au Gratin Potatoes

GRAND VIEW WALLEYE — $36 per person
Lemon Caper Remoulade, Bacon Braised Sweet Corn, Wild Rice Pilaf

SHORT RIBS — $39 per person
Braising Jus, Roasted Garlic Mashed Potatoes

BEEF AU POIVRE — $39 per person
Beef Medallions, Brandy Demi Sauce, Roasted Fingerling Potatoes

PAN SEARED SALMON — $36 per person
Sweet Chili Soy, Confetti Rice

GRUYERE CRUSTED CHICKEN — $32 per person
Truffle Mushroom Cream Sauce, Roasted Root Vegetables

ROASTED PORK LOIN — $35 per person
Port Grape Demi, Sweet Potato Hash

SEARED FONTINA STUFFED WING ON CHICKEN BREAST — $30 per person
Roasted Red Pepper Coulis, Roasted Yukon Hash

ARCTIC CHAR — $32 per person
Tomato Fennel Sauce, Roasted Vegetable Farro Pilaf

HERB CRUSTED COD — $29 per person
Citrus Butter, Sun-Dried Tomatoes Pesto Orzo Pasta

SEARED WING ON CHICKEN — $32 per person
Sage Prosciutto Wine Sauce, Risotto Cake
**VEGETARIAN ENTREES—$28 per person**

*Choice of 2 Dinner Entrées with additional vegetarian option included in price.*

*Choice of 3 Dinner Entrées with additional vegetarian option additional $5 per person.*

*Bride & Groom required to provide place cards for all plated dinners. Please see page 25 for examples.*

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**SQUASH RAVIOLI**
Roasted Butternut Squash Cream, Spinach, Tomatoes

**MUSHROOM RAVIOLI**
Truffle Cream, Asparagus, Tomatoes, Spinach, Shaved Parmesan

**UDON NOODLES**
Fresh Vegetables, Asian Sweet Chili 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
CHILDREN ENTREES — $13 per child

Children’s entrées are available for children ages 12 and under. Choice of one entrée for all children. All children’s entrées include milk/soda and a fruit cup.

- **Macaroni & Cheese**
  Served with Apple Sauce and Kettle Chips

- **Chicken Tenders**
  Served with Apple Sauce and Kettle Chips

- **Spaghetti & Meatballs**
  Served with Fresh Seasonal Vegetables

- **Steak Bites**
  Served with Mashed Potatoes and Fresh Seasonal Vegetables

- **Fried Mahi Mahi Bites**
  Served with Apple Sauce and Kettle Chips
MINIS
3 Dozen Minimum Per Order | $40 per Dozen *One Flavor per 3 Dozen; up to 3 Flavors Maximum*

MINI CHEESECAKE
French Silk | Vanilla Bean | Raspberry | Salted Caramel | Lemon | Chocolate Chip | Gluten Free Vanilla Bean

PETITE CUPCAKES
Vanilla Bean | White Vanilla Almond | Raspberry | Lemon | Coconut Cream
Triple Chocolate Truffle | Salted Caramel | Red Velvet | Key Lime | Gluten Free Vanilla Bean
Gluten Free Devil’s Food

DESSERT BARS
Lemon | Pumpkin Spice | Summer Berry Cobbler | Rice Krispy | Tollhouse | Carrot | Banana

TARTLETS | PIES
French Silk | Apple Streusel | Pecan | Key Lime | Summer Berry | Italian Raspberry | Pumpkin
Blueberry | Vanilla Bean Crème Brulee

TRUFFLES
French Silk | Bailey’s Irish Crème | Espresso | Andes Mints

BROWNIE BITES

CHOCOLATE DIPPED STRAWBERRIES

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DESSERT

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

CUPCAKES

3 Dozen Minimum Per Order | $45 per dozen *One Flavor Per 3 Dozen; up to 3 Flavors Maximum*
Lemon | Triple Chocolate Truffle | Salted Caramel | Raspberry Swirl | Carrot Cake | Coconut Cream
White Almond Vanilla with Fresh Strawberries | Vanilla Bean | Vanilla Bean Crème Brulee | Red Velvet
Red Velvet Cheesecake | Boston Cream Pie | Gluten Free Vanilla Bean | Gluten Free Devil’s Food

CAKES

Three Layers of Cake Per Tier; Buttercream Frosting or Cream Cheese Frosting; Simple Design *Additional charges will apply for Fondant or Detailed Design—See planner for more information*
Tuxedo | Triple Chocolate Truffle | Devil’s Food with Vanilla Buttercream | Salted Caramel | Raspberry Swirl
White Vanilla Almond | Vanilla Bean | Lemon | Red Velvet | Coconut Cream | Gluten Free Vanilla Bean | Gluten Free Devil’s Food

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<thead>
<tr>
<th>Size</th>
<th>Tier</th>
<th>Serves</th>
<th>Price</th>
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<tbody>
<tr>
<td>6” 1 Tier</td>
<td>Serves 4-8 people</td>
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<td>8” 1 Tier</td>
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<td>6”/10”/16” 3 Tier</td>
<td>Serves 150 people</td>
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## DESSERT PACKAGES

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

### TWO TIER WEDDING CAKE & CUPCAKES

<table>
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<th>Size/Type</th>
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<td>2 Tier + 4 Dozen Cupcakes</td>
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<td>2 Tier + 15 Dozen Cupcakes</td>
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### TWO TIER WEDDING CAKE & SHEET CAKE

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<tbody>
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<td>6”/9”</td>
<td>2 Tier + 2 Layer Quarter Sheet Cake</td>
<td>Serves 75 people</td>
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<td>2 Tier + 2 Layer Half Sheet Cake</td>
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<td>6”/9”</td>
<td>2 Tier + 3 Layer Sheet Cake</td>
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### TWO TIER WEDDING CAKE & MINIS

<table>
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<td>6”/9”</td>
<td>2 Tier + 9 Dozen Minis</td>
<td>Serves 50 people</td>
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<td>6”/9”</td>
<td>2 Tier + 30 Dozen Minis</td>
<td>Serves 150 people</td>
<td>$1290</td>
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CABIN COOKOUTS & DELIVERIES

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

CABIN COOKOUTS

Cabin cookouts to be delivered to cabins only (during the months of May through October). 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.

GOURMET GRILL — $42 per person
Local Greens, Asian Noodle Salad, Blood Orange Vinaigrette | Purple Potato-Celery Root Mash | Risotto Cakes Asparagus | Salmon | Halibut | Beef Tenderloin | Pepperonata | Black Demi Asian Blackberry Sauce | Cheesecake
GRADE A — $46 per person
Garden Salad, Assorted Dressing | 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 Dessert Bars
TAILGATE TIME — $28 per person
Broccoli Slaw | Chips | Garden Salad, Assorted Dressing | Watermelon | Pasta Salad | Brats | Hot Dogs Hamburgers | Buns & Accompaniments | Strawberry Shortcake

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.

LITTLE ITALY — $35 per person
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 — $35 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 | Fruit Pies
SUMMER GRILLING — $28 per person
Assorted Chips | Garden Salad, Assorted Dressings | Fresh Fruit | Pasta Salad | Brats | Hot Dogs | Hamburgers | Buns and Accompaniments | Assorted Cookies
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All Breakfast & Brunch Buffets include Coffee, Water, Hot Tea and Pepsi Products. Minimum of 20 people. If your guarantee falls below 20 people, your meal will be charged for 20 people.

**NORTHWOODS BUFFET—$26 per person**
Fresh Juices | 2% Milk, Skim Milk | Warm Cinnamon or Caramel Rolls | Fresh Pastries | Fresh Fruit Medley
Homestyle O’Brien Potatoes | Vegetable Medley | Assorted Dessert Bars

<table>
<thead>
<tr>
<th>Choice of Two Entrée Options:</th>
<th>Choice of One Entrée Option:</th>
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</thead>
<tbody>
<tr>
<td>House Made Biscuits &amp; Sausage Gravy</td>
<td>Prime Rib of Beef</td>
</tr>
<tr>
<td>Blueberry Pancakes</td>
<td>Grilled Salmon</td>
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<tr>
<td>Bananas Foster French Toast</td>
<td>Brown Sugar Glazed Ham</td>
</tr>
<tr>
<td>Scrambled Eggs with Cheddar Cheese</td>
<td>Grilled Chicken Breast</td>
</tr>
</tbody>
</table>

**LOON LODGE BUFFET—$21 per person**
Fresh Juices | 2% Milk, Skim Milk | Assorted Breads, Butter, Preserves | Scrambled Eggs | Hash Browns
Choice of Bacon or Sausage | Soup Du Jour | Salad Bar | Assorted Gourmet Sandwiches | Assorted Cookies

**GULL LAKE BUFFET—$17 per person**
Fresh Orange Juice | Assorted Muffins and Pastries | Fresh Seasonal Fruit | Scrambled Eggs, Scallions | Hash Browns
Choice of Bacon, Ham or Sausage

**THE SPA BUFFET — $19 per 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
**Add:** Egg Whites, Assorted Cheeses, Roast Vegetables $3 per person
LUNCH BUFFETS

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

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

HEALTHY LIVING — $20 per 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

DELICATESSEN* — $18 per person
Fresh Breads and Rolls | Mixed Green Salad, Assorted Dressings | Pasta Salad | Creamy Coleslaw | Grilled Portabella Mushroom Wrap, Baby Arugula, Hummus, Balsamic Glaze, Tortilla | Smoked Turkey, Bacon, Lettuce, Tomato, BBQ Mayo, French Bread | Honey Ham, Swiss, Lettuce, Tomato, Roasted Red Pepper Aioli, Multi Grain Bread | Pickles Condiments | Kettle Chips | Apple Crisp, Bourbon Whipped Cream

ALL AMERICAN* — $18 per person
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—$18 per person
Fresh Breads and Rolls | Mixed Green Salad, Assorted Dressings | Grill 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 — $18 per person
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
BOXED LUNCHES

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

SANDWICHES — $20 per person

All sandwiches included fresh fruit salad, 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 — $17 per person

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 — $17 per person

Build-Your-Own Box or Bag, Individually Packaged Snack Items, Napkin, bottled Water and Pepsi Products Included Cheese, Salami, Crackers | Chex Mix | Trail Mix | Pretzels | Hummus | String Cheese | Apple Slices | Bananas | Fresh Baked Cookies
All beverage is subject to 18% service charge, MN state taxes, liquor taxes and any applicable county taxes. Prices and listed wine selections are subject to change.

### SPARKLING & CHAMPAGNE

- **Taittinger Brut, France** - $65/bottle
- **Argyle Brut, Oregon** - $45/bottle
- **Nualonge Cava Brut Rose, Spain** - $35/bottle
- **Korbel Brut, Sonoma** - $30/bottle
- **Wycliff Brut, California** - $25/bottle
- **Cavit Lunetta Prosecco, Italy** - $25/bottle

### WHITES & ROSE

- **L’Agnostique Rose, France** - $25/bottle
- **Caposaldo Moscato, Italy** - $25/bottle
- **Chateau St. Michelle Riesling, Washington** - $25/bottle
- **Oyster Bay Sauvignon Blanc, New Zealand** - $30/bottle
- **Honig Sauvignon Blanc, Napa** - $35/bottle
- **Stone Cellars Pinot Grigio, California** - $25/bottle
- **Stone Cellars Chardonnay, California** - $25/bottle
- **Bread and Butter Chardonnay, Napa** - $35/bottle
- **Ferrari Carano Chardonnay, Sonoma** - $40/bottle

### REDS

- **L’Agnostique Pinot Noir, France** - $30/bottle
- **Oyster Bay Pinot Noir, New Zealand** - $30/bottle
- **Chemistry Pinot Noir, Oregon** - $40/bottle
- **Ponzi Pinot Noir, Oregon** - $70/bottle
- **Stone Cellars Merlot, California** - $25/bottle
- **L’Agnostique Merlot, France** - $30/bottle
- **Stone Cellars Cabernet Sauvignon, California** - $25/bottle
- **Joel Gott Cabernet, California** - $30/bottle
- **Coppola Directors Cut Cabernet, Sonoma** - $45/bottle
- **Chateau Malbat Red Blend, France** - $30/bottle
- **Smashberry Red Blend, California** - $30/bottle
- **Chronology Red Blend** - $50/bottle
- **The Prisoner Red Blend, Napa** - $70/bottle
BEER, COCKTAILS & BAR PACKAGES

All beverage is subject to 18% service charge, MN state taxes, liquor taxes and any applicable county taxes. Prices are subject to change.

BEER & COCKTAILS

BOTTLED BEER
Assorted Domestic & Craft Beers $6-7/each

KEGS
Domestic Kegs $375/keg
Miller Light | Michelob Golden Draft Light | Coors Light
Craft Kegs $400 and up/keg
Summit | Leinenkugel | Fat Tire | Blue Moon | Schell’s | Bent Paddle | Surly | Jack Pine | Big Axe | Roundhouse

MIXED DRINKS & COCKTAILS
Mixed Drinks & Cocktails $8-10/each

BAR PACKAGES
1 HOUR BAR PACKAGE — $20 per person
Includes bottled beer, Grand View Lodge House Wine, mixed drinks/cocktails and soda

3 HOUR BAR PACKAGE — $45 per person
Includes bottled beer, Grand View Lodge House Wine, mixed drinks/cocktails and soda and your choice of one domestic keg

*Premium

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 & Craft Beers
Keg Miller Light, Michelob Golden Light, Coors Light

All beverage is subject to 18% service charge, MN state taxes, liquor taxes and any applicable county taxes. Prices are subject to change.
RSVPs
Your RSVP due date should be at least 45 days prior to your wedding to allow yourself sufficient time to make
adjustments. Your current entrée counts are due to your wedding planner with your data sheet 1 month prior to your
wedding. Adjustments may be made to your final counts up to 72 hours before your wedding. Adding the following to
your RSVP card will help keep information clear and easy for your guests to complete and return in a timely fashion:

* List only the title of the entrée (i.e. steak, chicken, salmon) rather than detailing a specific menu item. This
allows you flexibility when making your final menu selections after RSVPs have been received.
* Include an area for guests to indicate needs for children, vegetarian or special dietary meals.

** According to Grand View Lodge policy, ages 12 and under are consider children**

PLACE CARDS — REQUIRED FOR PLATED DINNERS
Place cards are required for plated meals at Grand View Lodge in order for our banquet team to provide the correct
entrée to each of your guests. Each place card must list the guest’s name, table number and their entrée selection.
The following is the preferred method by Grand View Lodge:

* Standing Tent Card
* Entrée Icon placed in Top Corner of place card
* Below is the recommended option to clearly indicate guests meal choice (anything outside of the symbol
must have prior approval from GVL Wedding Event Planner)

* Symbols:
  - Beef =  
  - Fish =  
  - Pork=  
  - Chicken=  
  - Vegetarian=  
  - Children =

SEATING CHART — REQUIRED FOR PLATED DINNERS
Grand View Lodge requires all of your guests to be assigned to a table for plated meals. Grand View Lodge will provide
an entrée by table spreadsheet for you. When completing the entrée by table chart, please provide the following for
your planner:

* Guests Meal Selection: Include Dietary Restrictions (if any dietary restrictions, annotate their name and
entrée selection)
* High Chairs/Booster Seats
* Wheelchair Accessibility
### ROOM RENTAL | FOOD & BEVERAGE MINIMUMS

**Gull Lake Center**
- Room Rental: $3,000
- F&B Minimum: $13,000
- Deposit: $6,500
- Last Call at 12:30am—must end by 1:00am

**Norway Center**
- Room Rental: $1,500
- F&B Minimum: $9,000
- Deposit: $4,500
- Last Call at 12:30am—must end by 1:00am

**Heritage Room**
- Room Rental: $1,500
- F&B Minimum: $6,000
- Deposit: $3,000
- Last Call at 11:30pm—must end by 12:00am

**Headwater Private Dining Room**
- Room Rental: $600
- F&B Minimum: $2,000
- Deposit: $1,000
- Last Call at 11:30pm—must end by 12:00am

**Lake Itasca**
- Room Rental: $300
- F&B Minimum: $1,500
- Deposit: $1,200

### ROOM SETUP

**Included in Room Rental Fee & Provided by Grand View Lodge:**
- Standard Black/White Linens
- Black/White Cotton Napkins
- Dance Floor
- Tables
- Table Settings
- Three Cocktail Tables with linen

### ADDITIONAL & UPGRADE OPTIONS PROVIDED BY GRAND VIEW LODGE

<table>
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<th>Service</th>
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<td>$250</td>
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</tr>
<tr>
<td>LCD Projector</td>
<td>$250</td>
<td>Lawn Games</td>
</tr>
<tr>
<td>Birch Arbor</td>
<td>$150</td>
<td>Wine Barrels</td>
</tr>
<tr>
<td>Additional Sound System</td>
<td>$150</td>
<td>Stage Steps</td>
</tr>
<tr>
<td>Gobo Spotlight</td>
<td>$125</td>
<td>White on White Linens</td>
</tr>
<tr>
<td>Butler Service</td>
<td>$100</td>
<td>Additional Cocktail Tables w/linen</td>
</tr>
<tr>
<td>Flower Petal Cleanup</td>
<td>$100</td>
<td>Gold Chiavari Chairs</td>
</tr>
<tr>
<td>Wireless Bluetooth Speaker</td>
<td>$75</td>
<td>White Garden Chairs</td>
</tr>
<tr>
<td>Portable Bon Fire Pit</td>
<td>$60</td>
<td>Charger Plates</td>
</tr>
<tr>
<td>Uplighting</td>
<td>$50 per set</td>
<td>Upgraded Napkins &amp; Linens</td>
</tr>
<tr>
<td>Additional Microphones</td>
<td>$50 per mic</td>
<td></td>
</tr>
<tr>
<td>Stage (Sections 4X8)</td>
<td>$35 per section</td>
<td></td>
</tr>
<tr>
<td>Lawn Games</td>
<td>$25—$40</td>
<td></td>
</tr>
<tr>
<td>White Garden Chairs</td>
<td>$6 per chair</td>
<td></td>
</tr>
<tr>
<td>Gold Chiavari Chairs</td>
<td>$3 per chair</td>
<td></td>
</tr>
<tr>
<td>Upgrade Plates</td>
<td>$2 per charger</td>
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</tr>
<tr>
<td>See planner for quote</td>
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</tr>
</tbody>
</table>
CEREMONY SITES

Prices valid for 2020 and subject to change for 2021. Ceremony fee is subject to an 18% service charge, MN state taxes and any applicable fees.

GRAND STAIRCASE
Ceremony Fee: $6.00/per person (minimum of $1,000)
*Your guaranteed backup location is your contracted reception site*
**Transportation is available to transport guests to and from ceremony. Golf carts are not allowed to be rented unless otherwise required due to medical reasons. Please see event planner for more information**

THE CHAPEL (Max 80 guests)
Ceremony Fee: $800 | If rented as a backup site for Grand Staircase $600

CEREMONY SITE SETUP
White Ceremony Chairs | Power | Speakers | Music Stands | 2 Microphones | 1 High Top Table

BRUNCH & BUBBLY
Chapel & Room Rental: $1,000 | F&B Minimum: $1,500 | Deposit: $1,500
Unique package for 20-80 guests | Available any day of the week including Sundays
Package includes mid-morning ceremony at the Chapel and a private brunch to follow.
LODGING | ROOM BLOCKS
Reserved rooms are available for weddings with guests of 100 or more. Rooms are reserved after you have signed your contract and your deposit has been made to Grand View Lodge and there are 11 months or less until your wedding date. Grand View Lodge strongly suggests reserving lodging rooms as early as possible to ensure the widest variety of room availability to your guests and families.

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

Please contact our Reservations Department for more information 1-866-801-2951.

* 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.

OFF SEASON
Off season rates are available November through May. Ask your event planner for more details.

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

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

PRIVATE BREAKFAST OR BRUNCH BUFFET
Setup Fee: $150
Room Rental: See Event Planner—based on availability
DECORATING
As the wedding couple, decorating is your sole responsibility. Access to your venue will be contracted at 1:00pm and all items brought in will be required to be removed immediately following your event by you and/or your decorator. Outside vendors are welcome to decorate your wedding venue. Please note, any visible marks or damage to Grand View Lodge property will not be tolerated and may result in a damage fee. Vendors must adhere to Grand View Lodge Resort Policy. See your event planner with any decorating questions or for approval on any questionable actions.

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

FOOD TASTINGS
Grand View Lodge hosts a wedding fair each year. The wedding fair will showcase our hors d’oeuvres, a variety of plated dinners, and Grand View Lodge House Wine for you to sample and enjoy. You will also have the opportunity to speak with several of our preferred vendors and event planners to address any questions you may have.

* Wedding Couple is complimentary
* Additional Guests are $40/per person

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

* Wedding Couple is $125
* Additional Guests are $50/per person
* Private tastings include two salads, three entrées, and Grand View Lodge House Wines—hors d’oeuvres & dessert are an additional cost

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

* Heritage Room: Existing Wood Floor
* Norway Center: 18’x21’
* Gull Lake Center: 18’x21’

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

If a band is booked as entertainment, there may be a facilitation fee to handle additional power/electrical needs if applicable. Green Rooms may be available at an additional charge.
WEDDING INFORMATION

WEDDING EVENT PLANNER
We are excited to host your Wedding at Grand View Lodge!
Listed below is an overview of what you may expect from our Event Planning Team.

Grand View Lodge Wedding Event Planner will assist in coordinating all details relating to Grand View Lodge items only.
Your GVL Wedding Event Planner will:
- Provide you with a ‘Welcome Packet’ of resources, including the latest GVL Wedding Guide pricing information with food, beverage, audio visual, and other miscellaneous pricing; and a data sheet packet that is complete with all of the necessary items that are required to finalize your wedding details.
- Provide you with a floor plan of your venue space.
- Provide you with a Grand View Lodge estimated worksheet (after all catering items and counts have been concluded).
  Please note, Service Charge & tax will not count towards meeting the Food & Beverage minimum.
- Provide you with detailed Banquet Event Orders confirming all items that have been requested from GVL are accounted for.
- Provide you with a Rehearsal Checklist (if your ceremony is scheduled on premise).
- Be present at the Ceremony Rehearsal
- Be present at the Ceremony day of.

On the day of your Wedding, you may not see your GVL Wedding Event Planner until the Ceremony time. If it is important to you to have a dedicated Coordinator to assist you with all of the day of necessities, a Third Party Wedding Planner, or an outside ‘Go To’ person is highly recommended. Visit your GVL Wedding Event Planner person for recommendations.

All Third Party Wedding Planners hired by the wedding party are subject to rules and guidelines established by Grand View Lodge. Hired wedding planners must coordinate all details through the GVL Event Planner. Additional details, needs or services requested and planned through the Third Party Planner may be subject to additional fees or service charges. A list of outside vendors must be submitted to GVL planner along with setup and delivery times. Outside vendors are responsible for items brought onto property.
GENERAL
In keeping with our policy of impeccable service, you will be assigned an event planner to assist you in every detail of your wedding. You will be introduced to your Banquet Captain the day of your wedding. Any last minute concerns that arise can be addressed to either the Banquet Captain or your Event Planner.

DEPOSITS & PAYMENTS
Grand View Lodge requires 50% deposit of the established food and beverage minimum to confirm event space held. All deposits are non-refundable. A final payment will be due 14 days prior to the event.

LOCATION LIMITATIONS
In order to respect the privacy of our Grand View Lodge guests and businesses, wedding photography is prohibited in The Chocolate Ox, Glacial Waters Spa, and any other space currently open for business. This includes restroom and spa facilities. The use of Glacial Waters Spa’s Relaxation Room and Locker Room is strictly for the use of spa guests.

FOOD & BEVERAGE
Menu selections, special requests and entrée counts are to be finalized 30 days prior to your wedding. A final guaranteed number of guests is required 72 hours prior to your event. This number is considered a guarantee and is not subject to reduction. If not received, the estimated figure will be used as the guarantee for billing purposes. You will be billed for the final guarantee number or actual numbers; whichever is greater.

* You may select menu items provided in this packet. Due to health regulations, any food not consumed is prohibited from leaving GVL property. No food or beverage of any kind is permitted to be brought into any contracted event space, by the patron or patron’s guests with the exception of wedding dessert and wine by the bottle ($25 corkage fee per bottle).
* Butler service is available for passed hors d’oeuvres, beer, wine, and signature cocktails for a fee of $100 per hour.
* If the wedding couple chooses to use Grand View Lodge attendant to cut, plate, serve and clear out sourced wedding cakes (sheet cakes) a fee will be applied starting at $2 per person. An additional fee may apply based on the size of the cake. All wedding desserts brought in must be produced by a license baker and be ServSafe® Certified. Ask your event planner or visit our website for preferred vendors.
* Minnesota State Law prohibits anyone under the age of 21 to consume alcoholic beverages (340A.503). All guests that appear under the age of 30 will be carded. ID is required for service.
* An 18% Service Charge will be added. Under MN Statute 177.24, this charge is not a gratuity for employee service.

LIMITED LIABILITY
Grand View Lodge reserves the right to inspect and control all private parties, bands and receptions being held on premise. Grand View Lodge accepts no responsibility for damage or loss of personal equipment. Clients accept liability in case of damage to banquet rooms or any Grand View Lodge property.