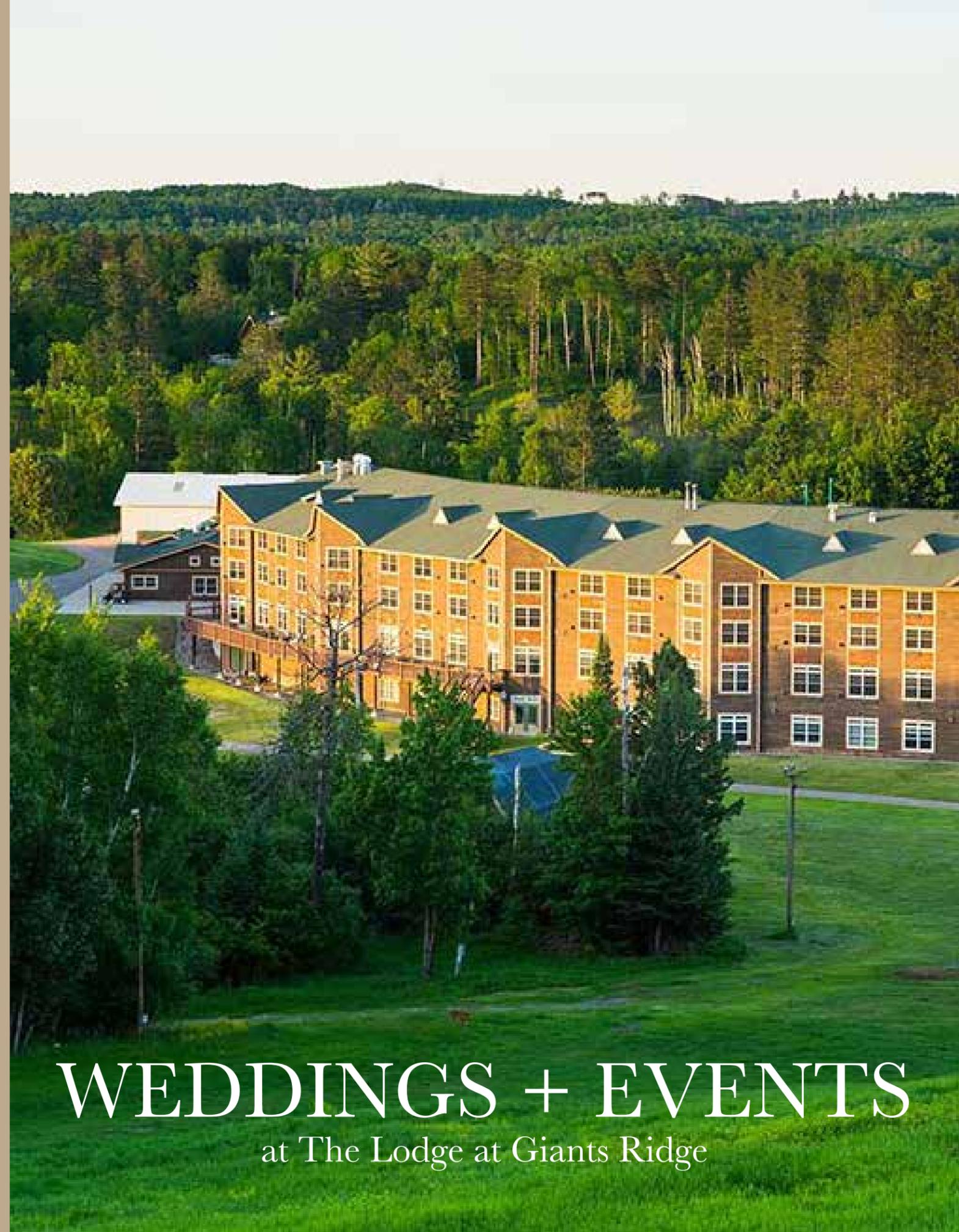




THE
LODGE
AT GIANTS RIDGE®



WEDDINGS + EVENTS
at The Lodge at Giants Ridge



The Lodge *at Giants Ridge*

is the perfect location for your wedding, reception, group gathering or meeting. Guests experience extraordinary connections to nature through our first-class resort situated in the true Northwoods of Minnesota.

With four meeting rooms that accommodate groups from 20 to 300, along with the beautifully-scenic outdoor areas, we are the premier wedding and banquet venue in northeastern Minnesota. We pride ourselves in offering the highest quality in creative cuisine, service and accommodations along with additional amenities to enhance your very special occasion.

The Lodge at Giants Ridge offers full service for all of life's special events including:

- grooms dinners
- rehearsal dinners
- bridal & baby showers
- birthday parties
- family reunions
- holiday parties
- day meetings
- business retreats
- conventions

In addition to the exceptional meeting, banquet and catering facilities, your guests have access to the Lodge amenities including an on-site restaurant, bar, indoor pool and hot tub, exercise room, Laurentian Divide Salon & Spa and an outdoor bonfire area. Enjoy recreational amenities situated amidst the Superior National Forest, two pristine lakes, plus championship golf at The Legend and The Quarry, skiing, snowmobiling, hiking, biking, mountain biking, ATVing, climbing, fishing and boating.

Meeting Rooms, Banquets & Receptions:

The Lodge at Giants Ridge offers four different gathering areas ranging from smaller, intimate spaces to large, spacious rooms accommodating groups from 20 to 300. We also have 67 all-suite condo rooms for your guests located at the base of the alpine mountain and adjacent to The Legend golf course. A natural, grassy area at the base of the mountain can be utilized for outdoor functions.



Room & Site *Rental Fees:*

includes tables and chairs/set up

	High Season	Low Season
Entire Ballroom:	\$1,500	\$875
Mesabi:	\$750	\$350
NorthFace:	\$750	\$350
Ridge:	\$750	\$350
Voyageur:	\$350	\$175
	<i>(no charge if this room is used for the buffet)</i>	
Outdoor Lodge Site:	\$225	

EVENT MINIMUMS:

Event minimums for specific venues at the Lodge at Giants Ridge will apply. Between June 1 and October 22, the wedding event minimum spend is \$3,000. Between October 23 and May 31 the minimum spend for a wedding is \$1,500, with the exception of Dec 24-Jan 1 being a \$3,000 minimum spend.

Minimums include food and beverage charges (including cash bar), room rental fee, service charge and sales tax. Lodging charges do not apply toward minimums. If the minimum is not met, the difference will be charged to master bill.

DECORATIONS AND MUSIC:

All decorations and music are your responsibility. Music and/or a dance at the Lodge at Giants Ridge must be completed by 12 a.m.



Chair Covers:	\$4 each
Tablecloths/Skirts, White:	<i>included in room rental fee</i>
Napkins:	\$0.15 per napkin
Dance Floor:	\$250
Wireless Internet:	no charge
Microphone:	\$50

ROOM BLOCKS:

The party setting up the room block must put down a deposit of \$100 per condo unit before the block will be set up. As soon as ALL of the condo units in the block are reserved and deposits are paid by individual guests, the \$100 per room deposit paid by the initiating party will be refunded. If any units in the block are not fully booked 30 days in advance of the check-in date the \$100 per room deposit will be forfeited and the rooms will be released from the block. Therefore, it is advised not to block more rooms than you think you will need for guests.

PAYMENT AND CANCELLATION:

All \$100 per room block deposits are non-refundable if the event is cancelled for any reason. Guests who have made a payment for a reservation in the block follow the same cancellation policy as all guests.

BANQUETS:

A 50% non-refundable down payment on banquet rooms is required at the time of reservation. A 50% non-refundable deposit on food & beverage and final guest counts are due 14 days prior to the event.

We look forward to welcoming you to The Lodge at Giants Ridge. If you have questions, or are interested in further information, please contact your Lodge at Giants Ridge representative.



WEDDING CAKE SERVICE *and Beverages:*

You are welcome to provide your own wedding cake. A cake cutting and plating fee of \$1 per person and a \$25 minimum applies. We can also provide sheet cake for serving. No outside beverages are allowed in the dining room. We do allow you to bring in your own wine (a per bottle corkage fee of \$18 applies).

Additional beverages that may be offered include keg beer starting at \$325 domestic and \$375 for craft or import beers, champagne at \$25-\$30 per 750ml bottle, and non-alcoholic punch at \$14 per gallon with a three-gallon minimum. Host or cash bars are available.

As with any bar, we serve a full variety of cocktails, liquor & wine. For host and cash bars, these are offered at per drink prices only and are based on consumption, with the exception of keg beer.

All of the aforementioned products and services (including food service) are subject to a 20% service charge and 6.875% MN state sales tax, 1% Giants Ridge food & beverage tax and 2% MN state liquor tax.

Prices subject to change without notice.





BREAKFAST *Buffets*

- Continental | Muffins, pastries, juice, coffee, tea, milk \$11
- New Day | Scrambled Eggs, Hash Browns or American Fries, Sausage or Bacon, coffee, tea \$14
- Sunrise | Pancakes or French toast, scrambled eggs, hash browns or American fries, sausage and bacon, assorted muffins, coffee, tea \$16
- Build Your Own Yogurt Parfait | Vanilla Greek yogurt, granola, assorted fresh berries \$12

ADD ONS:

- Assorted Cereal | Single serve\$2
- Milk | Single serve\$2
- Bagel and Cream Cheese | Plain bagels\$2
- English Muffin | Plain English muffins, butter, jelly, peanut butter\$2
- Toast | White and wheat bread, butter, jelly, peanut butter\$2
- Assorted Fresh Fruit | Bananas, pineapple, melon, berries, oranges\$2
- Assorted Oatmeal | Instant Oatmeal Packets w/ hot water\$2

All prices subject to change without notice.

PLATED *Lunches*

25 person minimum, 200 person maximum

COLD

- Ham or Turkey Croissant | sliced deli meat, lettuce, tomato and mayo or mustard on the side, served with chips, assorted cookies, brownies, bars \$9.5
- Cold Salad Croissant | Chicken, egg or tuna salad, lettuce and tomato, served with chips, assorted cookies, brownies, bars \$10
- Club Wrap | Turkey, ham, Swiss cheese, American cheese, bacon, lettuce, tomato & mayo in a tortilla, assorted cookies, brownies, bars \$11
- Chef Salad | Lettuce, turkey, ham, bacon, hard-boiled egg, tomato, cucumber, red onion & shredded cheese \$10
- Cobb Salad | Lettuce, diced chicken, tomato, bacon, hard-boiled egg, shredded cheese & avocado \$11

HOT

- Philly | Beef, onions, peppers, provolone on a hoagie roll, chips, assorted cookies, brownies, bars \$10
- California Chicken | Grilled chicken breast, Swiss, tomato, lettuce, avocado, mayo & brioche bun, chips, assorted cookies, brownies, bars \$11
- Cheeseburger | Grilled beef patty, American cheese, lettuce, tomato, red onion, brioche bun, chips, assorted cookies, brownies, bars \$10
- Caesar Wrap | Diced chicken, romaine, tomato, parmesan, Caesar dressing, tortilla, chips, assorted cookies, brownies, bars \$12
- Add-on per | Replace chips with potato or pasta salad \$1
- Add-on per | Boxing fee \$1.5

Luncheon Buffets 25 Person Minimum

- Deli Luncheon | Turkey, ham, roast beef, American cheese, Swiss cheese, lettuce, tomato, red onion, mayo, mustard, assorted breads, potato salad, pasta salad or coleslaw, assorted cookies, brownies, bars \$13
- Fiesta Bar | Hard & soft shells, beef, marinated chicken, fajita-style vegetables, lettuce, tomatoes, onions, black olives, jalapenos, shredded cheese, salsa, sour cream, refried beans, Spanish rice, tortilla chips, assorted cookies, brownies, bars \$16
- Chicken & Mac | Baked chicken, garden salad, macaroni & cheese, dinner rolls, butter, assorted cookies, brownies, bars \$15
- Baked Mostaccioli | Pasta, Italian sausage, tomatoes, basil, ricotta & mozzarella, garden salad, garlic bread, assorted cookies, brownies, bars \$14
- Brats & Polish | Bratwurst and polish sausages, sautéed onions, sauerkraut, pickles, tomato, relish, ketchup, mustard, buns, baked beans & coleslaw, assorted cookies, brownies, bars \$13
- Pulled Pork | Seasoned pork shoulder, bar-b-que sauce, brioche bun, potato salad \$13
- Soup & Salad | Garden salad, choice of homemade soup, dinner rolls, butter, crackers, assorted cookies, brownies, bars \$13

Hors D' Oeuvres
COLD

Bruschetta Diced tomatoes, garlic, fresh basil, toasted baguette	25 pieces	\$50
Shrimp Cocktail Poached, chilled shrimp, lemon wedges, cocktail sauce	50 pieces	\$150
Cheese Tray Assorted cheeses & crackers	25 ppl	\$75
Fresh Fruit Tray Seasonal fruit, dip	25 ppl	\$75
Vegetable Crudité Raw broccoli, cauliflower, carrots, pea pods, peppers with ranch dip	25 ppl	\$75
Caprese Skewers Cherry tomatoes, fresh mozzarella, & fresh basil drizzled with balsamic glaze	50 pieces	\$75
Antipasto Platter Cured Italian meats, olives, pepperoncini, mushrooms, artichoke hearts, cheeses	25 ppl	\$75
Deviled Eggs Hard boiled eggs halved and filled with a creamy yolk and mayonnaise mixture	50 pieces	\$75

Hors D' Oeuvres
HOT SELECTIONS

Swedish Meatballs Beef, Swedish spices, buttery cream sauce	50 pieces	\$75
Bar-b-que Meatballs Beef & pork, brown sugar & bourbon sauce	50 pieces	\$75
Chicken Wings Crisp fried chicken wings & drummies with choice of bar-b-que, Buffalo or Thai chili sauce	50 pieces	\$75
Bacon Wrapped Scallops Broiled sea scallops wrapped in bacon	50 pieces	\$100
Thai Chicken Satay Skewered, coconut milk marinated strips served with peanut-lime sauce	50 pieces	\$75
Pork Pot Stickers Asian dumplings filled with ground pork, green onions, ginger and cabbage. Served with dipping sauce	50 pieces	\$60
Mini Grilled Cheeses Mozzarella & pesto and/or cheddar & mango chutney on grilled bread	50 pieces	\$50
Mini Quiches	50 pieces	\$50
Spinach & Artichoke Dip Artichokes, spinach, garlic, Parmesan cheese, tortilla chips or toasted baguette	25 ppl	\$70
Jalapeño Popper Dip Jalapenos, green chiles and melted cheeses served with toasted baguettes or crackers	25 ppl	\$70
Reuben Dip Warm corned beef, sauerkraut, cheese & Thousand Island dip served with toasted cocktail rye bread	25 ppl	\$70

All prices subject to change without notice.



Plated *Dinners*

25 person minimum, 150 person maximum

Prime Rib Slow roasted, au jus & horseradish cream	\$31.99/pp
Bourbon Glazed Beef Tips Bourbon, honey, red pepper flakes	\$29.99/pp
Grilled New York Strip Shallots & red wine reduction	\$31.99/pp
Grilled Chimichurri Flank Steak Seared, sliced, garlic chimichurri sauce	\$25.99/pp
Classic Dijon Pork Loin Slow roasted, spicy apple chutney	\$22.99/pp
Chicken Piccata Butter and fresh lemon juice, capers, parsley	\$19.99/pp
Roast Chicken Herb-roasted Frenched chicken	\$22.99/pp
Honey Garlic Salmon Salmon filet, honey garlic glaze	\$25.99/pp
Beer Battered Walleye Golden crisp fried, homemade tartar sauce	\$22.99/pp
Pan Seared Walleye Lemon pepper sauté	\$22.99/pp
Grilled Portabella Mushroom Balsamic, soy, garlic, rosemary	\$21.99/pp
Butternut Squash Ravioli Brown butter, fresh sage, Parmesan	\$21.99/pp

All prices subject to change without notice.

DINNER *Buffets*
25 person minimum

ONE ENTRÉE \$22/pp TWO ENTRÉES \$28/pp THREE ENTRÉES \$34/pp

One potato or rice
One vegetable
One salad
Served with rolls, butter,
coffee and water

One potato or rice
One vegetable
One salad
Served with rolls,
butter, coffee and water.

Two potatoes or rice
One vegetable
Two salads
Served with rolls, butter,
coffee and water

Add \$3 per person for * items

Entrées

- Roast Turkey with cranberry sauce
- Roast Beef with sauteed onions and mushrooms
- Roast Pork with apple chutney
- Baked Ham with pineapple honey glaze
- Chicken Oskar* | stuffed chicken breasts with asparagus, crab meat and hollandaise sauce
- Champagne Chicken | chicken breasts with creamy champagne sauce
- Marsala Chicken | chicken breasts in a rich Marsala wine & mushroom sauce
- Tortellini | cheese tortellini, pasta sauce
- Stuffed Shells | marinara sauce
- Marinara Lasagna | ground beef, Italian sausage, mozzarella, marinara, ricotta
- *Salmon baked with a cucumber dill cream sauce
- *Prime Rib | medium rare, au jus

SERVED WITH: Rolls, butter, coffee and water.

- VEGETABLES**
- Green beans with red peppers
 - Corn with tri-color diced peppers and onions
 - Mixed vegetables, corn, green beans, peas, carrots
 - Baby carrots with honey orange glaze
 - Broccoli florets, seasoned and steamed

- POTATOES & RICE**
- Mashed potatoes with gravy
 - Garlic mashed potatoes
 - Baby reds oven roasted
 - Au gratin potatoes
 - Sweet potatoes oven roasted
 - White and wild rice
 - Stuffing

- SALADS**
- Garden Salad
 - Caesar Salad
 - Pasta Salad
 - Potato Salad
 - Caprese Salad
 - Coleslaw

Children's Plated *Dinners*

- Breaded chicken tenders, mixed vegetables, fries \$9.99
- Macaroni & cheese, mixed vegetables, fries \$8.99
- Cheeseburger, mixed vegetables, fries \$9.99

Plated *Desserts*
25 person minimum

- Flourless Chocolate Torte \$5.99
- Tiramisu \$5.99
- Apple Cobbler à la mode \$5.99
- Carrot Cake \$4.99
- Rum Cake \$4.99

Breaks/Snacks

- Dozen assorted cookies \$20.00
- Dozen brownies & bars \$24.00
- 25 ppl kettle chips & dip \$48.00
- 25 ppl chips & salsa \$30.00
- 2 lbs trail mix \$23.00
- 2 lbs snack mix \$18.00
- 25 ppl hummus & pita bread/chips \$23.00
- 1 lb mixed nuts \$30.00
- 25 ppl Whole fresh fruit assortment \$75.00
- 25 ppl Assorted cheeses & crackers \$75.00
- 25 ppl Raw vegetables & dip \$75.00
- Each canned soda \$02.00
- Each bottled water \$02.00
- Each sports drinks \$02.50
- Each sparkling water \$02.50
- Pitcher iced tea \$10.00
- Pitcher lemonade \$10.00
- Carafe coffee \$12.00



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