**Thunderbird Lodge**

**Meeting and Event/Wedding Packages**

**Our Event/Wedding Packages Include:**

Banquet room rental (up to 130 people) 10:00am – 12:30am

 linen package (tablecloths, napkins, table skirting)

dance floor **/** table and chair set up **/** general cleanup of banquet room

 glassware, dishware, silverware **/** cake cutting **/** general staffing

indoor bar and bartender set up **/** outdoor ceremony site

 firepit for bonfire **/** event coordinator to assist with planning

**Basic Meeting:**

Table and Chair set up only **$50.00**

**Bronze Event Package:**

Up to 25 people **$100.00**

**Silver Event Package:**

25-50 people **$150.00**

**Gold Event Package:**

50-75 people **$300.00**

**Platinum Event Package:**

75-130 people **$500.00**

**Event Décor Ala Carte Menu**

Votives and Tealights $40.00

Candle Holders $50.00

Fabric Draped Back Drop $100.00

Chair Covers (White or Ivory) $2.00 (each)

Arbor with Greenery/Floral $200.00

Centerpieces / Floral Arrangements $250.00

White Chair Rental Onsite Event $1.50 (each)

White Chair Rental Offsite Event $2.50 (each)

Movie Screen $25.00

Projector $100.00

Outdoor Ceremony Set up (Chair rental not included) $100.00

Champagne or Wine Service $50.00

Corking Fee $10.00 per bottle

**Frequently Asked Questions**

**How many people can you accommodate in the banquet room?**

We can accommodate up to 130 people. Our round banquet tables seat up to 10 guests per table.

**What is your deposit?**

The initial deposit is 25%, (which includes all banquet fees and food ordered) due when the contract is signed and returned or as discussed with event planner. A credit card number is required when the contract is signed.

Your remaining balance is due the at the time of your event or as discussed with the event planner.

Any miscellaneous charges, if applicable, will be requested immediately following the event and upon receipt of final invoice. If necessary, the credit card on file will be charged.

**Do you have decoration limitations?**

There can be no candles or glass hanging from the ceiling. We do not allow glitter or confetti to be used outside or in the banquet room. We do not allow smoke or fog machines of any sort. We do not allow anything to be adhered to our walls, nor allow you to cover or remove our artwork. You may certainly throw organic items such as bubbles, real petals, birdseed, etc. outside. Candles are permitted indoors however, we do not supply candle holders\*, candles\*, nor do we allow the candle wick to be outside of its container. We do not supply ladders or other equipment. We authorize only licensed vendors to decorate the ceiling. Any damages associated with decorating or not adhering to these policies are the sole responsibility of the event holder and damage fees may be added.

***\* Candles, candle holders, chair covers, back drop, arbor, arranging flowers, centerpieces or other decorations are ala carte items that can be added to your event package. Please see event décor ala carte menu.***

**Do we block rooms?**

We do not hold/block rooms. We ask that your guests call to check availability and make reservations with our reservation’s office. Monday-Sunday 1-218-286-3151

**Can we get an early check-in/late check-out?**

With over 15 rooms on property, and 11 cabins, we cannot guarantee check–in any earlier that 3:00pm. If your room is clean and vacant upon arrival, we will check you in as early as possible. We appreciate your understanding that we try to stay as firm as we can to the 11:00 am check-out.

**How long do we have the banquet room?**

You will have access to the banquet room on the day of your event starting at 10:00 am until 12:30 am. We do a last call at 12:15 am.

**When can we start decorating?**

You will have access to the banquet room at 10:00 am on the day of your event. (Unless discussed with coordinator.) **\*Decorating is the sole responsibility of the event/wedding party, or the licensed vendor they are working with unless previously discussed with event coordinator. It is the event/wedding party’s responsibility to hold the vendor responsible to uphold all of Thunderbird Lodge’s policies regarding decorating and property.** Please see Event Coordinator if you do not know these policies, or with any questionable actions on behalf of your vendor. Please note all your belongings must be out of the banquet room by 10:00 am the day following your event.

**Do you have a wedding planner?**

We have an Events Planner that will work with you on setting the date, the contract, and will also assist in planning in terms of menu selection, room set details, timeline, organizing the set- up of the room, staffing, bar, etc., as well as provide basic contact information for local vendors, etc.

**Can we bring in our own caterer?**

Thunderbird Lodge does all the catering for food and beverage; the exception is a wedding cake. Due to MN Health Code laws, any wedding cakes brought in must be purchased from a licensed vendor or a non-licensed cake would need to be preapproved. Please note any unauthorized food brought into our banquet room will be subject to removal.

**Can we have a bar?**

We can provide a host bar, cash bar, or a combination of the two. You will not be charged a Bartending Service unless you have less than $250.00 in liquor sales. Thunderbird Lodge provides all beverage selections; you or any of your guests may not bring in any outside alcohol to any Thunderbird Lodge function held in our banquet room. All beer, liquor and/or wine must be ordered through and served by Thunderbird Lodge. Please note any unauthorized beverage brought into our banquet room will be subject to removal. We do not serve or allow keg beer. Banquet cash bars are cash bars only; credit cards and room charges are not allowed. We do have an ATM on-site.

**When can we ‘lock-in’ our food prices?**

Because of ever-changing food prices, all price points on the banquet menu are subject to change, **without notice**, the guaranteed price point is not locked in until the food and beverage contract is signed and 25% deposit is received. Final number of guests is due 10 days prior to your event. If you do not meet your guaranteed number, you will still be charged for your guaranteed amount regardless of actual number. However, if you exceed your guaranteed number, you will be charged for each additional guest.

**What if we delay serving time?**

If you delay your dinner more than 30 minutes a late fee of $100.00 will be added to your bill. If a buffet is set out over 2 hours a $40.00 charge per hour is added to your bill.

**What is the back-up plan if it rains?**

If inclement weather is the case, the ceremony will be held in our banquet room.

**Can we have a bonfire?**

 Our firepit is open to all guests staying at our resort. Enough wood is provided to replenish the fire until 12:00 am. We ask that you remove any empty plastic bottles, cans, or other garbage. Guests are welcome to take bar drinks from the lounge to the

firepit but should request a plastic cup. Anything picked up by morning will result in a $100 cleanup fee.

**Appetizer Menu**

**\*\*Food prices may vary depending on market prices at the time of your event.**

**Hot Hors d’oeuvres**

**Stuffed Mushrooms** 100 pieces - $100.00 200 pieces - $200.00

**Chicken Drummies** 100 pieces - $250.00 200 pieces - $500.00

**Boneless Wings** 100 pieces - $125.00 200 pieces - $250.00

**Meat Balls** 150 pieces - $140.00 300 pieces - $280.00

**Chicken Sate** 100 pieces - $150.00

**Rumaki** 100 pieces - $150.00

**Spinach Artichoke Dip** Small - $80.00 Large - $160.00

**Chilled Hors d’oeuvres**

**Spinach Dip** Small - $70.00 Large - $140.00

**Taco Spread** Small - $60.00 Large - $120.00

**Veggies & Dip** 100 pieces - $75.00 200 pieces - $150.00

**Fruit & Dip**(seasonal)100 pieces - $100.00 200 pieces - $200.00

**Cheese & Fruit** 100 pieces - $100.00 200 pieces - $200.00

**Cheese & Sausage** 100 pieces - $100.00 200 pieces - $200.00

**Deviled Eggs** 100 pieces - $100.00 200 pieces - $200.00

**Smoked Salmon** 3-4 pounds - $200.00

**Cold Shrimp & Cocktail Sauce** - $ 3.25 per shrimp

***Tax and 20% gratuity will be applied.***

**Sit Down Dinners**

*Dinners include your choice of baked or gourmet potatoes (unless specified), and your choice of Tossed or Caesar salad and comes with rolls, butter, coffee and tea.*

Assorted bars are available for an additional $2.00 per bar.

**3 Choice Menu**

For Groups of 25 or More

Please select **three** of the following choices for your party:

**Roast Prime Rib**

Slow roasted Prime Rib of beef served with au jus.

Choose from a 10 oz. or 14oz. cut.

**10 oz**. **$30.00** **14 oz**. **$36.00**

**Shrimp**

Six succulent deep-fried jumbo shrimp.

**$25.00**

**Walleye**

A parmesan crusted walleye fillet. Served deep fried.

**$28.00**

**Chicken Oscar**

Sautéed breast of chicken with asparagus spears, crab flakes, and hollandaise sauce, served on a bed of wild rice. (No side choice)

**$24.00**

**Chicken Alfredo**

Sautéed breast of chicken atop linguini and tossed in a creamy alfredo sauce with shaved parmesan. Served with asparagus. (No side choice)

**$22.00**

**Chicken Kiev**

Butter stuffed chicken breast served over wild rice and a side of asparagus. (No side choice)

**$22.00**

**Goldshores Pasta**

Chicken, Italian sausage, creamy sundried tomato sauce and asparagus tossed with pasta. Can be spicy or non spicy. (No side choice)

**$21.00**

***Tax and 20% gratuity will be applied.***

**Single Choice Menu**

For Groups of 25 or More

Please select **one** of the following choices for your party:

**Chicken Cordon Bleu**

Bacon wrapped chicken breast stuffed with ham and swiss, topped with hollandaise sauce served on a bed of wild rice and asparagus. (No side choice)

**$22.00**

**Chicken Oscar**

Sauteed breast of chicken served over a bed of wild rice and topped with crab flakes, asparagus, and hollandaise sauce. (No side choice)

**$24.00**

**Chicken Roulade**

Bacon-wrapped chicken breast stuffed with prosciutto ham, spinach, sun-dried tomatoes, and mozzarella cheese. Topped with lemon-cream sauce. Served over wild rice and with asparagus. (No side choice)

**$23.00**

**Sliced Roast Turkey**

Served with sage dressing, mashed potatoes and gravy, green beans, and baby carrots.

**$18.00**

**Seasoned Roast Beef**

Served with glazed carrots and your choice of mashed potatoes and gravy or gourmet potatoes.

**$18.00**

**Roast Pork Loin**

Served with sage dressing, mashed potatoes and gravy, green beans, and bell pepper medley.

**$18.00**

*Dinners include your choice of baked or gourmet potatoes (unless specified), and your choice of Tossed or Caesar salad and comes with rolls, butter, coffee and tea.*

Assorted bars are available for an additional $2.00 per bar.

***Tax and 20% gratuity will be applied.***

**Dinner Buffet Meal Menu**

for groups of 20 or more

**Price per person: $21.95 + tax and gratuity**

**Children 12 and Under $ 9.95 plus tax and gratuity.**

**Entree (Choice of two):** Beef tenderloin Tips in wine sauce / served over wild rice (no potato)

 Sliced Smoked Ham

 Roast Round of Beef

 Honey Touched Chicken

 Sliced Roast Turkey

 Roast Pork and Sage Dressing

 Barbecue Ribs

**Potato (Choice of one):** Gourmet, Baked, Mashed Potatoes and Gravy, or Garlic Mashed Potatoes.

**Vegetable (Choice of one):** Glazed Carrots, California Blend or Green Beans mixed with Baby Carrots

**Salad:** Caesar Salad or Tossed Salad with three dressing choices.

 **Rolls, butter, coffee and tea will be served with buffet.**

**Additional Items**

**Dessert:** Order assorted bars for an additional $2.00 per person or we can serve cake at an additional $2.00 per piece.

**Punch:**  Small $30.00 plus tax and gratuity

 Large $55.00 plus tax and gratuity

**Fruit Basket:** Watermelon basket filled and surrounded with seasonal fruit adds a very appetizing touch to any buffet. We charge an additional $3.00 per person.

***Tax and 20% gratuity will be applied.***

**Breakfast and Lunch Buffet Menu**

**BREAKFAST BUFFETS**

**Continental Breakfast**: **$10.00 plus tax and gratuity.**

An assortment of fresh baked goods such as Muffins, Donuts, Sweet Rolls or Cookies on a serving table.

**Breakfast Buffets**: **$13.00 plus tax and gratuity.**

**Scrambled Eggs**, Bacon, Sausage, Breakfast Potatoes or Hashbrowns

**Western Scrambled Eggs** (eggs with ham, onion, green peppers, and cheese) Sausage, Breakfast Potatoes or hashbrowns.

**Pancakes**, Bacon, Ham, Scrambled Eggs.

**Biscuits and Gravy**, Hash browns, Bacon, Scrambled Eggs.

*Note: Add seasonal fruit to your buffet for an additional $3.00 per person.*

**LUNCH BUFFETS**

**Sandwich Buffet**: **$14.00 plus tax and gratuity.**

Assorted Cold Cut Sandwiches served with a steamy Kettle of Soup, Crisp Pickles, Potato Chips and Cookies.

**Salad Buffet**: **$14.00 plus tax and gratuity**

Assorted Cold Salads and Dressings, served with Fresh Bread, potato chips and Cookies.

Add chicken $5.00 per person

**LUNCH - SANDWHICH BASKETS**

**You may select two of the following choices for your guest to choose from:**

**French Dip**:  Thinly sliced prime rib on a bun, served with creamy horseradish, au jus and Fries.

**$17.00**

**1/2 Walleye Sandwich**:  served with lettuce, tomato, tartar sauce and a cup of Wild Rice Soup.

**$16.00**

**Grilled Chicken**:  served with Lettuce and Tomato and a cup of Wild Rice Soup.

**$15.00**

**½ Chicken Caesar Salad**: grilled chicken fillet, crisp romaine lettuce, mushrooms, Caesar dressing, parmesan cheese, real bacon and croutons. Served with a cup of Wild Rice Soup.

**$15.00**

*Note: Add seasonal fruit to your buffet for an additional $3.00 per person.*

***Tax and 20% gratuity will be applied.***