

Thunderbird Lodge

Event/Wedding Packages

Our events packages include:

Banquet room rental (up to 130 people) 10:00am – 12:30am
| linen package (tablecloth, napkin, 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 |

Bronze Package:

Up to 25 people

\$100.00

Silver package:

25-50 people

\$150.00

Gold Package:

50-75 people

\$300.00

Platinum Package:

75-130 people

\$500.00

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 10 guests per.

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.

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 wedding party 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 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 than 3:00pm. If your (or any guest's) 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 11:00am check-out.

How long do we have the banquet room?

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

When can we start decorating?

You will have access to the banquet room at 10:00am on the day of your event.

*Decorating is the sole responsibility of the event/wedding party, or the licensed vendor they are working with. 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 10:00am the day following your event.

**Please talk with the Banquet Event Coordinator a week before your arrival to coordinate this time specifically, as it may be such that you can access the room earlier.*

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 12:00pm. 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.

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	\$2.50 (each)
Outside Bar Set-up	\$100.00
Movie Screen	\$25.00
Projector Power Point	\$100.00
Outdoor Ceremony Set up	\$100.00
Champagne or Wine Service	\$50.00
Corking Fee	\$10.00 per bottle

Appetizer Menu

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

Hot Hors d'oeuvres

Stuffed Mushrooms	100 pieces	\$90.00	200 pieces	\$180.00
Chicken Drumsticks	100 pieces	\$180.00	200 pieces	\$360.00
Marinated Wings	100 pieces	\$150.00	200 pieces	\$300.00
Meat Balls	150 pieces	\$110.00	300 pieces	\$220.00
Chicken Sate	100 pieces	\$100.00		
Rumaki	100 pieces	\$100.00		
Spinach Artichoke Dip	Small	\$70.00	Large	\$120.00
Buffalo Bites	100 pieces	\$100.00	200 pieces	\$200.00

Chilled Hors d'oeuvres

Spinach Dip	Small	\$60.00	Large	\$120.00
Taco Spread	Small	\$50.00	Large	\$100.00
Veggies & Dip	100 pieces	\$60.00	200 pieces	\$120.00
Fruit & Dip (seasonal)	100 pieces	\$85.00	200 pieces	\$170.00
Cheese & Fruit	100 pieces	\$90.00	200 pieces	\$180.00
Cheese & Sausage	100 pieces	\$90.00	200 pieces	\$155.00
Deviled Eggs	100 pieces	\$100.00	200 pieces	\$190.00
Smoked Salmon	3-4 pounds	\$175.00		
Cold Shrimp & Cocktail Sauce		\$ Market Price		

Tax and 20% gratuity will be applied.

Sit Down Dinner

3 Choice Menu

For Groups of 25 or More

Dinners include your choice of baked or gourmet potatoes (unless specified), and your choice of a Tossed or Caesar salad.

Dinners come with rolls, butter coffee and tea.

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

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. \$28.00 14 oz. \$36.00

Shrimp

Six succulent deep-fried jumbo shrimp.

\$22.00

Walleye

A parmesan crusted walleye fillet. Served deep fried.

\$25.00

Chicken Oscar

Sautéed breast of chicken with asparagus spears, crab flakes, and hollandaise sauce, served on a bed of wild rice. (potato choice not included)

\$19.00

Chicken Alfredo

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

\$19.00

Tax and 20% gratuity will be applied to all meals.

Sit Down Dinner **Single Choice Menu**

For Groups of 25 or More

Dinners include your choice of baked or gourmet potatoes (unless specified), and your choice of a Tossed or Caesar salad.

Dinners come with rolls, butter coffee and tea.

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

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

Chicken Cordon Bleu

Breaded chicken breast stuffed with ham and swiss, topped with hollandaise sauce served on a bed of wild rice and asparagus.

\$20.00

Petite Chicken Oscar

Sauteed breast of chicken served over a bed of wild rice and topped with crab flakes, asparagus, and hollandaise sauce.

\$17.00

Petite 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.

\$18.00

Sliced Roast Turkey

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

\$16.00

Seasoned Roast Beef

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

\$16.00

Roast Pork Loin

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

\$16.00

Tax and 20% gratuity will be applied to all meals.

Buffet Meal Menu

for groups of 20 or more

Price per person: \$20.95 + tax and gratuity

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

Entree (Choice of two): Beef tenderloin tips in wine sauce, served on a bed of 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 to all meals.

Banquet Room **Conference/Group Menu**

Meals come with Ice Water, Chilled Fruit Juices or Soft Drink and Coffee or Hot Tea.

BREAKFAST

Continental Breakfast: \$9.00 plus tax and gratuity.

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

Breakfast Buffet: \$11.00 plus tax and gratuity.

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes

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

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

\$12.50 plus tax and gratuity

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

French Dip: hot delicious beef on a bun, served with au jus and French Fries

1/2 Walleye Sandwich: served with crisp Lettuce and fresh Tomato and a cup of Wild Rice Soup.

Grilled Chicken Filet: topped with Lettuce and Tomato on a Kaiser roll with a cup of Wild Rice Soup.

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

Pretzel Prime Rib Sandwich: sliced prime rib on a pretzel bun with au jus for dipping and French fries.

BUFFET LUNCHEON FOR GROUPS OF 20 OR MORE

Sandwich Buffet: \$12.00 plus tax and gratuity.

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

Salad Buffet: \$12.00 plus tax and gratuity

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

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

Tax and 20% gratuity will be applied.