



(Meeting & Event Edition)

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www.wendigolodge.com*

WENDIGO LODGE

FAIRWAYS RESTAURANT & LOUNGE

Welcome to the Wendigo Lodge, Golf, & Conference Center. Immersed in the breathtaking beauty of Northern Minnesota, just minutes from downtown Grand Rapids, it's the perfect destination for work, relaxation or recreation, any time of the year!

There's something for everyone at Wendigo. Whether planning the wedding of your dreams, a corporate retreat or a weekend getaway, we'll keep you coming back with our excellent service, charming atmosphere, superb food and comfortable lodging.

Come and experience the rustic charm of the beautiful 40 room Wendigo Lodge.
Choose from elegant sleeping rooms to gorgeous two room suites.

Standard Handicap King (1)

A restful handicapped accessible room with extra wide doorways, assistance bars and walk in shower and 1 King bed

Standard Queen/Queen (22)

Inviting room featuring 2 Queen beds and a table with 2 chairs

King Whirlpool Suite (6)

A relaxing room with a soothing whirlpool adjacent to 1 King bed and table with 2 chairs

Deluxe Whirlpool Suite (2)

A lavish larger Suite featuring 1 King bed and a private 2 person whirlpool parallel to a warm seating area.

Executive King Suite (1)

The vaulted ceiling accentuates this unique large suite with its 1 King bed, fireplace, leather sofa, 2 over stuffed chairs and table with chairs.

Executive 2 room Suite with full kitchen (8)

Spacious 2 room suite features a full size kitchen with breakfast bar with stools, living room with a fireplace, sofa sleeper, 2 over stuffed chairs, DVD & VCR and access to either a private balcony or patio. A separate bedroom offers 2 Queen beds.

The following amenities are available to every guest:

- Complimentary hot & cold breakfast from 6a-10am
- Indoor pool, whirlpool, and sauna
- In-room microwave and refrigerator
- In-room coffeemaker, hairdryer, iron, and ironing board
- In-room High Speed internet

Group & Event Discounts -

Discounted Group Rates and blocks are available for any group requesting 10 or more rooms.

Discounted Group Rates and blocks are offered to all parties hosting an event at the Convention Center.

A complimentary guest room is offered to the planner, VIP or Bride and Groom for all events held at the Convention Center of 150 people or more for the night before or night of the event. Additional nights required are offered at 50% off regular room rate.

Fairways Restaurant and Lounge -

Enjoy the classic log setting of Fairways Restaurant & Lounge overlooking scenic Wendigo golf course. Restaurant is open for lunch and dinner, featuring contemporary American cuisine and a variety of fine wines. Enjoy the game on the big screen with a bite from the "Quick Fire" menu and sip on your spirit of choice. Dining area for personal dining and can accommodate small groups, grooms dinners and cocktail socials.

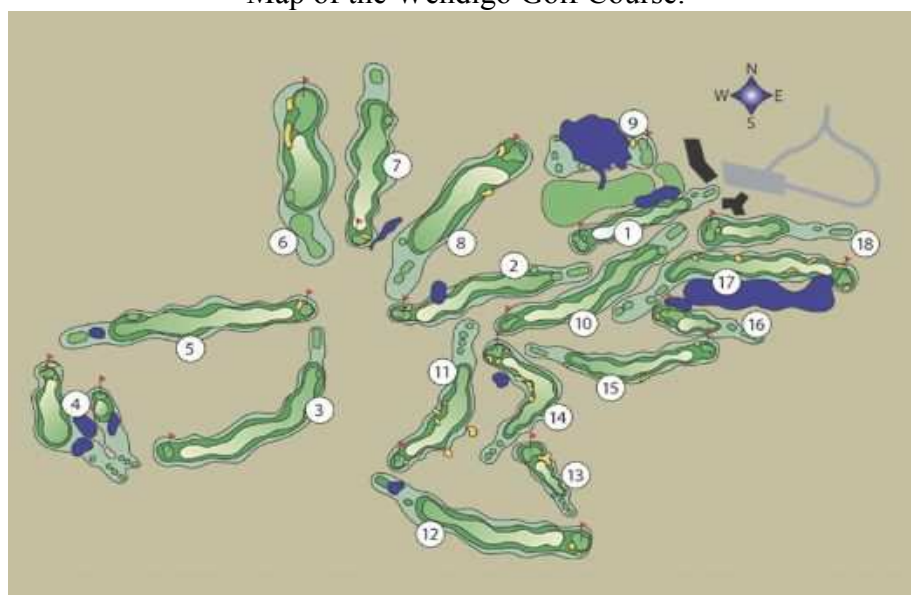
***Lodging rates are subject to 6.875% sales tax and 3% bed tax
All Food & Beverage prices are subject to 6.875% tax***

WENDIGO GOLF

Wendigo's award winning 18-hole Joel Goldstrand course was designed to challenge the most seasoned while infusing the natural beauty of Northern Minnesota.

This 6784-yard, par 72 course wanders over and through the spectacular north woods terrain and offers many challenges with the changes in elevation and uneven lies. Its rolling hills make it a challenge to even the best players, yet with 4 different tee-box options, all players can enjoy the course. The greens are fast, and the fairways are narrow with many trees that can alter your shots as well as numerous sand bunkers incorporated into the course's design. Wendigo offers on site Pro shop, driving range, cart rentals, and beverage cart service

Map of the Wendigo Golf Course.



2010 Rates

Pre & Post Season open-5/17 & 9/7-close

18 holes w/cart **\$40** single/**\$37** double
9 holes w/cart **\$30** single/**\$27** double

Group & Event Discounts -

Tournaments and groups of 10 golfers or more are offered the 9 hole price for 18 holes.

Prime Season 5/17/10- 9/7/10

Fri & Sat
18 holes w/cart **\$60** single/**\$57** double
9 holes w/cart **\$45** single/**\$42** double

Sun-Thur
18 holes w/cart **\$55** single/**\$52** double
9 holes w/cart **\$40** single/**\$37** double

Twilight (Sun-Thurs after 3pm)
18 holes w/cart **\$40** single/**\$37** double
9 holes w/cart **\$30** single/**\$27** double

Golf Rates include tax

BREAKFAST

BREAKFAST BUFFETS

- Express Continental** \$4 pp
Assorted danishes, assorted muffins, coffee, tea and orange juice
- Healthy Breakfast** \$5 pp
Fresh fruit tray, yogurt and bagels with cream cheese.
- Traditional Breakfast Buffet.**\$7 pp
Fluffy scrambled eggs, roasted baby reds, choice of bacon or sausage and warm biscuits.
Served with coffee and orange juice.
- Fairway's Breakfast**\$8 pp
Fluffy scrambled eggs, bacon, sausage, roasted baby reds, and buttermilk pancakes.
Served with coffee and orange juice.
- Sunrise Breakfast** \$8 pp
Fluffy scrambled eggs, bacon, sausage, roasted baby reds, and french toast.
Served with coffee and orange juice.
- Natureview Breakfast** \$8 pp
Country style biscuits with sausage gravy, scrambled eggs, roasted baby reds.
Served with coffee and orange juice.
- Burrito Breakfast**\$8 pp
Build your own breakfast burrito with fluffy scrambled eggs, ham, sausage, shredded cheese, roasted potatoes, warm flour tortillas, sour cream and salsa.
Served with coffee and orange juice.
- Add whole fruit bowl to any buffet** (apples, bananas, oranges) **\$1 pp**
Add fruit tray to any buffet (seasonal melons, berries, etc) **\$3 pp**

MUFFINS, ROLLS & PASTRIES

- Assorted Muffins (Blueberry, Poppy Seed, Banana) \$20 per doz
Assorted Cookies \$15 per doz
Assorted Bakery Donuts \$20 per doz
Brownies \$20 per doz
Cinnamon Rolls/Buns \$24 per doz
Caramel Sticky Buns \$24 per doz
Assorted Bars (Lemon, Raspberry & 7 layer) \$20 per doz
Bagels and Cream Cheese \$20 per doz
Danishes \$20 per doz

*All Food & Beverage prices are subject to 6.875% tax and 17% service charge
All Liquor prices are subject to 9% tax and 17% service charge*

LUNCH BUFFETS

LUNCH BUFFETS - *All buffets include water, coffee, tea and milk.*

Deli Sandwich, Soup or Salad Buffet **\$10 pp**
Sliced bread, Sliced Ham, Turkey, Roast Beef, Assorted Cheeses, Lettuce, Tomato, Onion, Pickle and Condiments.
Potato Chips and Chef's Choice Soup OR Mixed Greens Salad

BBQ Buffet **\$10 pp**
Shredded Pork with a Tangy BBQ Sauce, Rolls, Baked Beans, Potato Salad, and Potato Chips

South of the Border Buffet. **\$10 pp**
Seasoned Chicken and Ground Beef, Hard and Soft Shell Tacos with all the fixings.
Spanish Rice, Refried Beans and Mixed Greens Salad

Burgers and Dogs Buffet **\$10 pp**
Burgers, Hot Dogs and Choice of Polish Sausage or Bratwurst,
Buns, Condiments, Baked Beans, Corn on the Cob, Potato Chips
Choice of Potato Salad, Cole Slaw or Pasta Salad

Meat & Potato Buffet **\$11 pp**
Sliced Roast Beef, Fresh Seasonal Vegetable, Mashed Potatoes and Gravy, Roll and Mixed Greens Salad

Italian Buffet **\$12 pp**
Choose 2 pastas –
Choice of Meat OR Vegetable Lasagna, Spaghetti with Meat Sauce OR Marinara Sauce,
Fettuccine Alfredo (add vegetables \$ 2 pp, Add Chicken \$ 3 pp, Add Shrimp \$ 4 pp)
Mixed Greens or Caesar Salad and Dinner Rolls and butter.

Stroganoff Buffet **\$12 pp**
Beef Stroganoff on Buttered Noodles, Green Beans, Dinner Rolls and butter, Mixed Green or Caesar Salad.

Chef Salad Buffet. **\$11pp**
Garden Fresh Lettuce, Julienne Turkey and Ham, Shredded Cheese, Black Olives, Eggs, Red Onion ,
Roma Tomatoes and Seasoned Croutons. Served with soup of the day and rolls.

Hot Sandwich Buffet. **\$10pp**
Hot Turkey or Beef served with your choice of Marble Rye, Wheat, or White Bread, Mashed Potatoes and
Gravy and Fresh Seasonal Vegetable.

Philly or French Dip Buffet. **\$10pp**
Served w/ choice of salad and chips

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LUNCH

LUNCH SALADS

Caesar Salad.	\$9
Hearts of romaine lettuce shaken with our special parmesan dressing with croutons.	
Add Chicken \$ 3.00	
Chef Salad.	\$10
Garden fresh lettuce, julienne turkey, ham, Monterey jack cheese, black olives, egg, red onion, and roma tomatoes.	
Cobb Salad.	\$10
Garden fresh spring mix, grilled chicken, black olives, egg, red onion, roma tomatoes and blue cheese crumbles.	

PLATED LUNCHES -served with choice of seasoned fries, soup of the day or salad

Deli Deli Sandwich.	\$7
Sliced deli meat, choice of ham, turkey or roast beef. Lettuce, tomato, onion, cheese, served on sourdough with choice of seasoned french fries or chips	
Smokey Chicken Sandwich.	\$8
Cedar wood smoked chicken, applewood smoked bacon, Swiss cheese, chipolte mayo, served on a toasted ciabatta roll	
Buffalo Chicken Sandwich.	\$8
Hot & spicy chicken breast served on a toasted ciabatta roll.	
Walleye Sandwich.	\$12
8oz Walleye fillet in our special potato breading, served on a sourdough hoagie.	
Philly Cheese Sandwich.	\$9
Shaved prime rib, Swiss cheese, sautéed peppers, onions, served on a grilled potato hoagie.	
Grilled Cheese Sandwich.	\$6
Fresh cheddar served on grilled sourdough bread. Add Bacon \$.50 Add Ham \$1.00	
Reuben or Rachel Sandwich.	\$8
Shaved corn beef or turkey, sauerkraut, Swiss cheese and Thousand Island dressing, served on rye bread.	
Chicken Caesar Wrap	\$8
Grilled Chicken, tomato, lettuce and Caesar dressing.	
Turkey Club Wrap	\$8
Turkey, tomato, lettuce roma tomato, bacon with a side of ranch dressing.	
Steak Wrap	\$9
Shaved Prime Rib, pepper jack cheese, lettuce, red onion and bell pepper.	
Wendigo Burger	\$7
½ lb ground sirloin burger served on a toasted ciabatta roll.	
Bunker Burger	\$8
½ lb ground sirloin burger, choice of cheese, served on a toasted ciabatta roll.	
Eagle Burger	\$9
½ lb ground sirloin burger, bacon, choice of cheese, served on a toasted ciabatta roll.	
Mushroom Swiss Burger	\$8
½ lb ground sirloin burger, fresh sautéed mushrooms, Swiss cheese, served on a toasted ciabatta roll.	
Boxed Lunches - All plated options can be made into a box lunch for \$.50 extra	

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BUFFET DINNERS

All Buffets include;

1 Vegetable Selection, 1 Starch Selection, 1 Salad Selection,
Rolls with butter, water, coffee, hot tea and milk

1 Entree \$15 pp
2 Entrees \$17 pp
3 Entrees \$20 pp

Additional Vegetable Selection Add \$2 pp
Additional Starch Selection Add \$2 pp
Additional Salad Selection Add \$2 pp

Entree Selections

* Chef carved or pan sliced Roast Beef
* Pan sliced Roasted Pork Loin

* Pan sliced Roasted Turkey
Chef Carved Prime Rib (Add \$3.00 pp)
Chef Carved or pan sliced Honey Baked Ham
* *Cooked Medium for entire buffet*

Smoked Tomato Butter Chicken Breast
Stuffed Tuscan Chicken Breast
Chicken Cordon Bleu
Meat or Vegetable Lasagna
Beef Stroganoff with Butter Noodles
Vegetarian Stir Fry

Vegetable Selections

California Medley
Garden Green Beans

Glazed Carrots
Fresh Corn

Starch Selections

Roasted Garlic Mashed Potatoes
Roasted Baby Reds

Mashed Potatoes & gravy
AuGratin Potatoes

Salad Selections

Potato Salad
Pasta Salad

Mandarin Orange Salad
Minnesota Wild Rice Salad

Mixed field greens with red onion, cucumber & raspberry vinaigrette dressing
Tossed green salad with red onion, cucumber, tomato, and croutons with 2 choice dressings
Caesar salad with fresh parmesan cheese and croutons

KIDS MENU

Adult Buffets

Children 2 & under eat free and children 3-7 years are 50% of adult price of adult buffet.

Children Buffets

Chicken Strips & fries and applesauce **\$8 pp**
Hamburger or cheeseburger w/fries and applesauce **\$8 pp**
Mini Corndogs, fries and applesauce **\$8 pp**

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PLATED DINNERS

All meat and fish entrees include vegetable, starch, roll with butter and choice of tossed greens or Caesar salad,
All pasta entrees include roll with butter and choice of tossed greens or Caesar salad.

CHICKEN

Smoked Tomato Butter Sauce Chicken Breast	\$16
Broiled 6oz chicken breast with a smoked tomato butter compound sauce.	
Wilderness Chicken -	\$16
Steamy Minnesota wild rice, topped with a broiled chicken breast, covered with a mushroom béchamel sauce.	
Chicken Cordon Bleu.	\$16

BEEF

All beef will be cooked **Medium to Medium Well** for large events

All Beef U.S.D.A. Choice or Prime Grade

Wendigo Sirloin -	\$19
8oz garlic marinated sirloin with our signature demi glaze.	
Flat Iron Steak -	\$23
10 oz. choice grade Black Angus with maple cherry compound.	
Rib Eye -	\$24
12 oz. select beef with garlic rosemary herb butter.	
New York Steak-	\$26
12 oz. hickory smoked premium grade loin with our signature demi glaze.	
Prime Rib - . . (10 person minimum).	\$25
Slow-roasted 12 oz. Prime Rib of Beef served with au jus and horse radish.	

PORK

Pork Loin.	\$20
8 oz pan seared, served with a caramel apple brandy sauce	

FISH

Sockeye Salmon.	\$22
Wild Alaskan salmon, served with a creamy dill sauce	
Northwood's Walleye	\$20
10 oz fillet in our special, one of a kind, potato breading	

PASTA

Penne Ala Vodka	\$16
Fresh Pasta, oven roasted tomato, fresh basil, garlic chicken, served in our specialty cream sauce.	
Pasta Alfredo	\$16
Thick and tasty alfredo sauce, full of cheese, herbs and spices. Add chicken \$3.00, Add shrimp \$4.00	

Vegetable Selections

California Medley
Garden Green Beans

Glazed Carrots
Fresh Corn

Starch Selections

Roasted Garlic Mashed Potatoes
Roasted Baby Reds

Mashed Potatoes & gravy
AuGratin Potatoes

KIDS MENU

Children Plated or Basket

Chicken Strips & fries and applesauce.	\$7 pp
Hamburger or cheeseburger w/fries and applesauce	\$7 pp
Mini Corndogs, fries and applesauce	\$7 pp

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HORS D'OEUVRES

Hors d'oeuvres Reception—In lieu of dinner, 12-16 pieces per person.

Cocktail Party prior to dance, 2 hour, 8-10 pieces per person.

Cocktail Hour prior to dinner, 4-6 pieces per person.

HOT SELECTIONS

Wild Rice Petit Crab Cakes \$25/dozen
Served w/citrus sauce

Chicken Wings. \$25/dozen
Served w/ choice of Sweet and Spicy Plum, Teriyaki,
BBQ, and Hot or Mild Sauce

Chicken Drumettes , \$10/dozen
Teriyaki or Buffalo Sauce

Chicken Strips. \$15/dozen
Served with BBQ sauce and ranch dressing

BBQ Chicken or Pork Sliders \$20/dozen
Pulled pork or chicken on a mini roll

Meatballs \$10/dozen
Swedish, BBQ or Italian

Cauliflower . .(serves 25) \$40
Breaded & fried cauliflower served w/cheese sauce

Mushrooms . .(serves 25) \$40
Breaded & fried mushrooms served w/cheese sauce

Stuffed Mushrooms Caps \$25/dozen
Spinach & Cheese or Italian Sausage & Parmesan

Kabobs
W/green pepper, cherry tomato, onion, pineapple,
mushroom and ..

Chicken	\$25/dozen	Steak	\$25/dozen
Shrimp	\$30/dozen	Vegetarian	\$20/dozen

Candied Kielbasa. \$10/dozen

Spinach Artichoke Dip (serves 25) \$60
Served with choice of tortilla chips or grilled toast points

Stuffed New Potatoes \$19/dozen
Twice Baked potato halves, stuffed w/bacon & cheese

PIZZAS

12" 1-topping \$10.50
Cheese, Pepperoni, Sausage or Canadian Bacon

12" 2-topping \$12.50
Pepperoni & Sausage

12" Deluxe/Supreme \$14.50

COLD SELECTIONS

Cream Cheese Wraps. \$10/dozen
Tortilla shells, stuffed w/ red and green peppers, ham,
and black olives

Shrimp Cocktail. \$20/dozen
Large gulf prawns served w/ cocktail sauce

Spinach Phyllo Dough Cups. \$10/dozen

Assorted Cured Meat Cornets \$23/dozen
Meat shaped into a horn filled w/cream cheese

Antipasto Salad (serves 25) \$40
Italian pasta w/artichoke hearts, olives, onion &
pepperoni

Ham wrapped Asparagus \$25/dozen
Asparagus spears wrapped in ham

Veggie Flatbread (serves 15). \$25
Cream cheese herb spread topped with fresh vegetables

Deviled Eggs \$12/dozen

Fresh Seasonal Fruit Kabobs \$20/dozen

Fresh Seasonal Fruit Tray (serves 25). \$50

Chocolate Dipped Strawberries \$25/dozen

Fresh Vegetable Tray. (serves 25) \$50

Broccoli, Cauliflower, Carrots, Celery, Dill Dip

Cheese Tray (serves 25) \$50
w/Cracker Assortment

3 Meat & 2 Cheese Tray (serves 25) .. \$50
Choose from

Canadian Bacon, Turkey, Pepperoni, Genoa Salami
Cheddar, Swiss, Pepper Jack, Dill Havarti

Stuffed Cherry Tomatoes. \$20/dozen
Cream cheese and Herb filling

Petit Sandwiches (serves 25) \$50
Choice of chicken, tuna, or egg salad

Smoked Salmon Display Market Price
Cakes

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DESSERTS & BEVERAGES

WINE & SPIRITS

DESSERTS

Carrot Cake	\$2 pp	Brownie.	\$2 pp/\$20 dozen
German Chocolate Cake	\$3 pp	Assorted Cookies	\$15 dozen
Strawberry Shortcake	\$3 pp	Assorted Bars	\$20 dozen
NY Style Cheesecake	\$2 pp	(Lemon, Raspberry & 7 layer)	
Chocolate Lava Cake.	\$5pp	Ala Mode.	\$.150pp

LIGHT REFRESHMENTS

Coffee - regular & decaffeinated	Cup	\$ 1.75	Carafe, serves 8	\$8
	½ Cambro, serves 56.	\$25	Cambro, serves 112.	\$45
Hot Tea, per bag				\$1
Soft Drinks and Bottled Water, each				\$1.75
Red Bull, each				\$4
Iced Tea			Carafe, serves 6	\$10
	½ Cambro, serves 28.	\$20	Cambro, serves 56	\$40
Lemonade or Fruit Punch, serves 40 cups 2 gallon punch bowl				\$24
Champagne Punch, serves 40 cups 2 gallon punch bowl				\$35
Apple Cider (Hot or Cold), serves 40 cups 2 gallon punch bowl				\$24
Fruit Juices (Grapefruit, Orange, Apple, Cranberry), serves 6 cups per carafe				\$10

WINE & SPIRITS

\$150 minimum charge for portable bar

Host Bar: You are responsible for payment for your guests' beverages

Cash Bar: Guests purchase their own beverages.

Host/Cash Bar: Host a portion of the beverage service (keg beer, champagne toast, wine, pre-set time or amount) with cash bar following.

Call Drinks	\$3.50	House Wine by the glass	\$.450
Premium Drink	\$4 and up	House Wine by the bottle.	\$17
Domestic Beer	\$3.50	Sparkling Cider by the bottle.	\$11
Keg Beer (15.5 Gallons)	\$200.00	House Champagne	\$17

(1 keg per 100 people permitted)

Minnesota state laws prohibit liquor to be brought on premises for any event

Minnesota State Health Department regulations and Wendigo prohibit any left over food or beverages to be taken off the premises.

State law prohibits Wendigo from serving alcohol to minors even though the space is rented for a private party.

Anyone under age 21 consuming alcohol or anyone supplying alcohol to minors will be required to leave the premises

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AUDIOVISUAL & DECOR


Please inform us of special needs.

These items may include: podium, riser, head table, speaker table and display tables.

If an item you require is not listed, please let us know.

Screen & AV Cart	\$10 per day
LCD projector with wireless remote and screen & AV Cart	\$50 per day
TV-VCR/DVD- 32"	\$15 per day
Portable stereo with CD and cassette	\$15 per day
PA System with choice of wired microphone, lapel or hand-held wireless	\$50 per day
Flipchart with paper and markers	\$10 per day
Flipchart stand	\$5 per day
Tripod easel	\$5 per day
Whiteboard and markers	\$8 per day
Permanente Markers	\$2 each
Ink Pens	\$1 each
Legal pads	\$2 each
Photo Copies	\$.10 each
Incoming Faxes	\$.10 per page
Out going Faxes	\$2.50 pages 1-5
12x12 Glass Mirrors	\$1 each
Glass Hurricane's	w/tapered candle \$3.00 Each w/o tapered candle \$2 each
Black table toppers	\$2 each
Sage green table toppers	\$1 each
Sage green table runner	\$1 each
Staging - 3x6 sections	\$25 each
	Plus Set Up fee \$100

All Equipment prices are subject to 6.875% tax and 17% service charge



MEETING RENTAL INFORMATION

MEETING SPACE

Maximum Occupancy listed below. Occupancy varies, depending on additional set up in event room.

Function Space	Size	Banquet	Classroom	Theater	U-Shape	Square	Per day	Multiple Days Multiple Rooms
Natureview	32x30	48	40	70	26	28	\$ 100	\$ 50
White Pine I	37x57	140	120	220	42	44	\$ 150	\$ 100
White Pine II	35x57	140	120	220	42	44	\$ 150	\$ 100
White Pine III	37x57	140	120	220	42	44	\$ 150	\$ 100
White Pines I & II	72x57	272	280	350			\$ 300	\$ 250
White Pine II & III	72x57	272	280	350			\$ 300	\$ 250
Entire White Pines	109x57	425	400	650			\$ 450	\$ 400

Rental Fees include;

- Room rental, set up, tear down & clean up of room.
- Rental, set up/clean up of tables, chairs, linens, glassware, dishware, flatware

CONFERENCE/MEETING ROOM RESERVATIONS

- Wendigo will arrange meeting/conference rooms according to instructions received from the client one week prior to the event.
- Any changes regarding room set up received after this time may incur additional set up costs.
- Wendigo reserves the right to assign function meeting space based upon guarantee number of attendees and the nature of the function.
- Space will be reserved based on the times provided when booking meeting, not on a 24 hour basis.
- Please advise if you will need additional time for set up, prior to your meeting.

ROOM RENTAL

- Space is reserved for the day of the event only, not on a 24-hour basis.
- Wendigo has no obligation to make space available for set up or decorating prior to the morning of the event.
- If the reserved space is not rented the previous day(s) before, Wendigo will make every possible effort to set the room early to allow clients to decorate/set up prior to the day of the event.
- Space may be reserved in advance for a fee, to secure access to reserved space the day prior.

MEETING DEPOSIT REQUIREMENTS

- A deposit equal to the amount of the room rental fee is required in full with a signed contract within 7 business days from the date the contract is issued.
- Deposit may be paid with Cash, Check, Credit Card Guarantee or authorized Direct Bill Account.
- Direct Bill accounts must be paid within 30 days from date of event.
- Client should advise as to how final bill will be paid or whom the on-site contact is for final payment the day of event.

MEETING CANCELLATION POLICY

Due to being a destination facility where customers book several months in advance, Wendigo reserves the right to assess the following cancellation charges;

More than 30 days prior	- No Charge
21 - 29 days prior	- \$50 Administrative Fee
14 - 21 days prior	- 50% of required Deposit
7 - 14 days prior	- 100% of the full deposit
0 - 7 days prior	- 100% of the full deposit + 50% of the guaranteed food

In the event that Wendigo cannot meet obligations to its clients due to unforeseen acts of nature, public emergency, damages to the premises or other unforeseen occurrences beyond the control of Wendigo Resort, the organizing sponsor agrees to waive any claims against Wendigo for inconvenience or cancellation of its functions.

TAXES

- 6.5% Sales Tax + 3% Bed tax charged for all lodging
- 6.5% Sales tax will be charged on all charges, except alcohol and golf.
- 9% Liquor Sales tax will be charged on all alcoholic beverages.
- 17% gratuity will be charged on all equipment, food, and beverage, including alcohol.

CONVENTION CENTER POLICIES

PRICE GUARANTEES

- All Convention Center Room Rental Fees are guaranteed when contracted with required deposit.
- Food prices may be contracted and price guaranteed no sooner than 12 months prior.
- Prices are guaranteed when contracted. Until contracted, prices are subject to change and client is subject to the current pricing in place at the time of contracting.

GUARANTEED ATTENDANCE

- Guaranteed attendance/food counts will be due 7 business days prior to event date.
- If the guarantee is not received, billing will be based upon the original estimate of attendees.
- Billing is based upon the guarantee or the actual number of attendees served, whichever is greater.
- Wendigo will be prepared to serve up to 5% more than the minimum guaranteed attendance.
- Children 0-2 eat free, and children under the age of 7 receive a discounted price if Wendigo is advised in advance of the age group and number of children when the guarantee is received.
- Last minute attendees received by the clients, after the guarantee has been given by the client, should be called in to the Director of Sales and Catering. Wendigo will make every attempt to accommodate the client.

DECORATIONS

- No glitter, confetti, dance dust, rice, birdseed or popcorn is allowed as decoration or for consumption.
- \$100 additional clean-up fee will be charged to the final bill for added cleaning costs for any decoration that requires additional cleaning by Wendigo.
- No tape, nails, staples or any other adherent may be used on walls, bars or floors without prior approval from the Banquet Manager.
- Open flame is prohibited. Candles are permitted in contained fixtures only.

FOOD & LIQUOR REGULATIONS

- All food and beverage must be prepared by the Wendigo and consumed on the premises with the exception of decorated cakes, party favors for special events.
- To ensure quality food and service for your guests, we require the meal be served within 15 minutes of the contracted serving time on your event order. For every 30 minutes of delayed service time, a fee of \$50.00 will be charged and Wendigo will not be held responsible for quality of food.
- Any overages in attendance may result in a different food item being served.
- Minnesota State Health Department regulations and Wendigo's policy prohibit any food product left over to be taken off the premises
- Minnesota state laws prohibit liquor to be brought on premises for any event. Clients, their guests or hired parties cannot bring their own beverages into the convention center or on the deck of the convention center. Any off-premises beverages being brought in may result in event termination.
- Wendigo reserves the right to refuse service of alcoholic beverages to anyone appearing intoxicated
- State law prohibits Wendigo from serving alcohol to minors even though the space is rented for a private party. We are under the same guidelines as other establishments serving alcohol, and anyone under age 21 consuming alcohol or anyone supplying alcohol to minors will be required to leave the premises.
- Bar service will close at 12:30am and the reception hall must be vacated by 1:00am.
- A maximum of 1 keg per 100 people will be permitted.

HOW TO BOOK

Call - Director of Sales & Catering 218-327-2211 ext 300 or 866-727-7345
Or email Meetingandconferencecenter@wendigolodge.com