

A *Natural* DESTINATION



GRAND ELY LODGE
RESORT & CONFERENCE CENTER



ELY, MINNESOTA • 218-365-6565 • grandelylodge.com

*M*ake the rocky shores and tall pines of Shagawa Lake the setting for your next event or wedding celebration. With indoor and outdoor venues, a large banquet facility and 61 deluxe guest rooms and suites, Grand Ely Lodge is an ideal destination for an unforgettable Ely, Minnesota event.

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RESOURCES

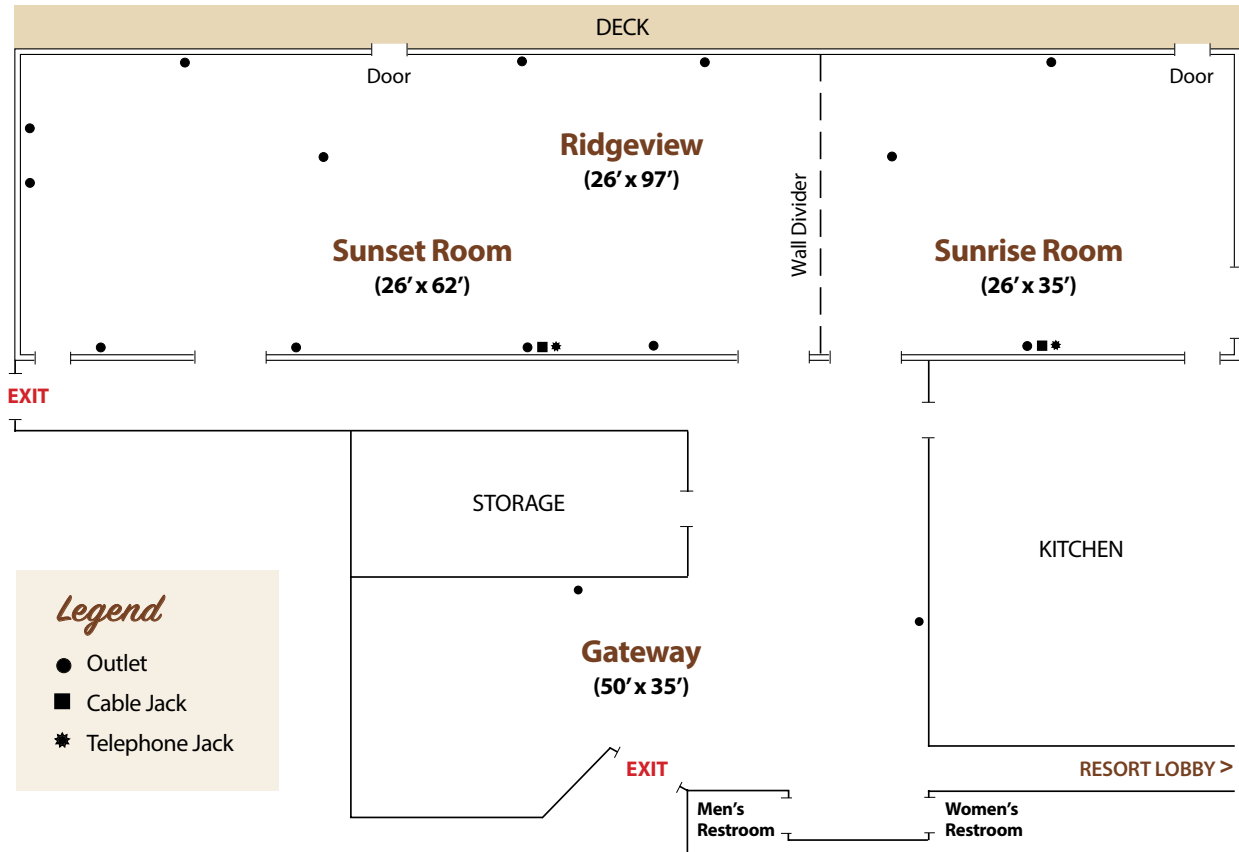
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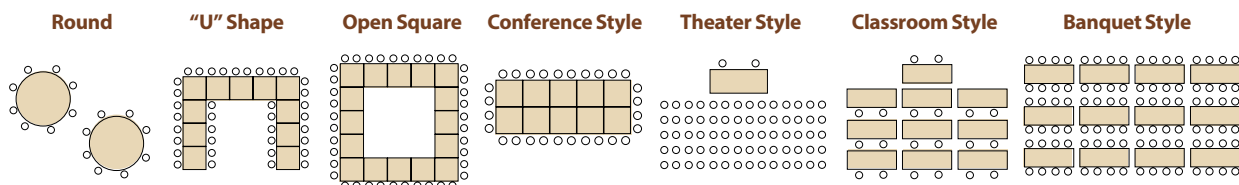
BANQUET *Accommodations*

RIDGEVIEW CONFERENCE CENTER



Room Name	Sunrise	Sunset	Ridgeview	Bear Den	Gateway
Setup/Capacity	26' x 35'	26' x 62'	26' x 97'	23' x 38'	50' x 35'
Round	40	120	160	24	?
U-Shape	30	50	–	30	?
Open Square	36	50	–	30	?
Conference Style	28	28	–	50	?
Theater Style	75	175	250	50	?
Classroom Style	36	64	100	30	?
Banquet Style	72	180	252*	30	?

*Based on a sit-down dinner





EVENT EQUIPMENT *Rental*

Audio/Visual Equipment

LCD Projector

\$50.00 for up 2 hours use
\$10.00 per additional hour

Alesis Portable Sound System

\$50.00 for up 2 hours use
\$10.00 per additional hour

Screen

\$10.00

Podium w/ Microphone

\$10.00

Wireless Microphone

\$5.00

Decor

Napkins

\$.50 per napkin

Arbor

\$50.00

Mirror Tiles

\$1.00 piece

Vases

\$1.00 piece

Candles

\$1.00 piece

Fish Bowls

\$1.00 piece

All Prices subject to change. Rental prices are per day. Plus applicable sales tax of 7.375. All hours/prices are for consecutive time/day of equipment's use.





APPETIZER *Menu*

Serves Approximately 50 People

Broccoli Raisin Salad	\$100.00	Asparagus Wraps	\$60.00
		Asparagus, Bacon Wrapped in a Puff Pastry	
Charcuterie Tray	\$150.00	Baked Artichoke & Spinach Dip	\$125.00
Deviled Eggs	\$75.00	Topped with Bruschetta, Served with Toasted French Bread.	
Deli Meat & Cheese Tray		Bulls in a Blanket	
With Rolls and Condiments	\$175.00	With Your Choice of Sauce	50pcs \$30.00
Ham, Turkey, Swiss, Cheddar, Pepper Jack, Rolls		Beef Hot Dogs Wrapped in a Croissant	100pcs \$55.00
Fresh Bowl		Chicken Wings	
Seasonal Fresh	Large \$150.00 Medium \$75.00	With Your Choice of Sauce	75pcs \$125.00
With Strawberry Yogurt		Buffalo	Honey Chipotle BBQ
Fresh Vegetable & Dip Tray	\$100.00	Garlic	Parmesan Ranch
Broccoli, Celery, Carrots, English Cucumber, Snap Peas and Grape Tomato		General Tso's	Jack Daniel's
Pasta Salad	\$100.00		Sweet Thai Chili
Ham & Dill Pinwheel	\$55.00	Duck Bacon Wontons	
Ham and Dill Pickle Rolled in a Tortilla with Cream Cheese		Served with Sweet & Sour or Plum Sauce	50pcs \$90.00
Jalapeño Cheddar Pinwheel	\$55.00	Smoked Duck, Bacon, Roasted Sweet Corn with Cream Cheese in a Crispy Wonton Wrapper	
Jalapeño, Cheddar Rolled in a Tortilla with Cream Cheese		Egg Rolls	50pcs \$50.00
Reuben Pinwheel	\$55.00	Meatballs	
Kraut, Corn Beef, Swiss Rolled in a Tortilla with Cream Cheese		With Your Choice of Sauce	\$100.00
Mini Cucumbers with Smoked Salmon	\$60.00	BBQ	Swedish
Mini Cucumbers Topped with Smoked Salmon and Lemon Dill Cream Cheese		Italian	Sweet & Sour
Smoked Salmon Spread	\$75.00	Pork Pot Stickers	50pcs \$40.00
Salmon Spread with Crackers.		Potato Canoes	
		Stuffed with Your Choice of Cheese & Broccoli Sour Cream & Chive	\$120.00

*All prices are per person and subject to change * All prices are subject to 20% Service Charge * Applicable Sales Tax*





DINNER BUFFET *Menu*

Served 4:00 p.m. – 9:00 p.m.

(Minimum 25 people) Served with Rolls & Butter and your choice of Coffee, Iced Tea or Lemonade. For two out of the three add \$1.00.

Two Entrée Buffet

\$19.95

Select two salads, two starches and one vegetable.

Three Entrée Buffet

\$23.95

Select two salads, two starches and one vegetable.

Entrées

Beef

Beef Burgundy with Mushroom Sauce

Roast Beef Bourbon

Home-style Beef Roast

BBQ Beef

Chicken/Turkey

Champagne Chicken

Broasted Chicken

Chicken Parmesan

Roasted Turkey - w/Traditional Dressing & Gravy

Pork

BBQ Ribs

Pork Loin with Apple Cognac Glaze

Sliced Honey Glazed Ham

Pork Shanks – BBQ or Honey Chipotle

Pasta

Chicken Alfredo

Chicken Florentine

Meat or Vegetable Lasagna

Wild Mushroom Ravioli

Beef Stroganoff

Seafood

Norwegian Salmon

Golden Fried Shrimp... Add \$2.00

Salads

Ambrosia Fruit Salad

Broccoli Raisin Salad

Cranberry Fluff

Homemade Pasta Salad

Strawberry Spinach Salad

w/sweet vinaigrette

Tossed Salad with Condiments

Watergate Salad

Starches

Herb Roasted Baby Reds

Mashed Potatoes & Gravy

Scalloped

Seasoned Wild Rice Blend

Wild Rice Casserole

Vegetables

Asparagus (Seasonal)

Bacon Blue Brussels Sprout

Buttered Kernel Corn

Green Beans Amandine

Honey Glazed Baby Carrots

Vegetable Medley

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PLATED DINNER *Menu*
Served 4:00 p.m. – 9:00 p.m.

All plated dinners include your choice of Coffee, Iced Tea or lemonade. For two out of the three add \$1.00.

***The following meals are served with tossed salad,
baked potato, fresh baked rolls & butter.
ADD Vegetable de jour for \$2.50 a plate**

Home-style Beef Roast \$15.95
A slow cooked beef roast in au jus served with
mashed potatoes and gravy.

10oz Prime Rib Au Jus \$20.95
Perfectly aged then specially seasoned and
slow roasted to seal in the juices.

½ Rack of BBQ Ribs 18.95
Meaty pork loin back ribs hand rubbed with our
special seasonings and finished with homemade
maple BBQ sauce.

Honey Glazed Ham \$15.95
Sliced ham with a honey glaze on top

Chicken & Rib Combo \$21.95
A half rack or our hearty pork loin back maple BBQ
ribs and two pieces of our crispy broasted chicken.

¼ Broasted Chicken \$13.95
Two pieces of our own crispy broasted chicken

Roasted Turkey \$15.95
Turkey slow cooked, then sliced. Served with
herb stuffing.

Baked Norwegian Salmon \$19.95
An 8 oz Norwegian Salmon fillet charbroiled.

Broiled Walleye (1 Fillet) \$19.95
8oz walleye fillet, the Minnesota state fish,
a local favorite.

Butterfly Shrimp \$16.95
Eight of our butterfly shrimp crispy to perfection.

***The following meals are served with tossed salad,
fresh baked rolls & butter**

Champagne Chicken \$18.95
A sautéed breast of chicken simmered in a
champagne herb sauce and served over wild rice.

Chicken Parmesan \$17.95
6 oz chicken breast served over fettuccini noodles
with marinara sauce, mozzarella and Parmesan cheese.

Salmon Oscar \$21.95
Seasoned salmon fillet with surimi crab, asparagus
spears, then finished with creamy Hollandaise sauce.

Spaghetti & Meatballs \$14.95
The traditional all-time favorite

Fettuccini Alfredo \$13.95
Fettuccini tossed with creamy Alfredo sauce.
Add a charbroiled chicken breast for \$3.00.

Wild Mushroom Ravioli \$18.95
Wild mushroom stuffed ravioli tossed with sautéed
asparagus, portabella and button mushrooms in a
cream sherry sauce.

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BEVERAGE *Menu*

Serves Approximately: Carafe – 5 glasses, Urn – 20 Cups, Coffee Pot – 5 Cups

Hot Beverages

Coffee (Regular or Decaf)	\$25.00 <i>large urn</i>
Coffee (Regular or Decaf)	\$8.00 <i>coffee pot</i>
Hot Apple Cider w/Cinnamon Sticks	\$25.00 <i>urn</i>
Hot Chocolate w/ Marshmallows	\$35.00 <i>urn</i>
Hot Tea	\$25.00 <i>urn</i>

Cold Beverages

Raspberry Lemonade	\$9.00 <i>carafe</i>
Fruit Punch	\$9.00 <i>carafe</i>
Lemonade	\$9.00 <i>carafe</i>
Iced Tea	\$7.00 <i>carafe</i>
Juice	\$9.00 <i>carafe</i>
<i>Apple, Orange, Cranberry, Pineapple, Grapefruit, Tomato</i>	

Juice – Bottled	\$2.75
<i>Apple or Orange</i>	

Water – Bottled	\$1.75
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Soda

Fountain Soda	\$7.00 <i>carafe</i>
<i>Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Mellow Yellow</i>	

Soda Host Bar	\$150.00 <i>for up to 3 hours</i>
	\$35.00 <i>each additional hour</i>
<i>Coke, Diet Coke, Sprite, Dr. Pepper & Root Beer</i>	

Soda Specialty- Bottled	\$2.50
<i>Dorothy Molter Root Beer, Ely Soda, Vanilla Cream Soda, Orange Cream Soda</i>	

Soda - Bottled	\$2.50
<i>Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Mellow Yellow</i>	

Soda – Canned	\$1.50
<i>Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Mellow Yellow</i>	

Root Beer

Root Beer Keg 8 Gallon	\$125.00
Root Beer Keg 16 Gallon	\$240.00

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WINE, BEER & SPIRITS *Menu*

Wine

House Wines-Vendange

By the Glass \$5.50

By the Bottle \$19.00

*Cabernet Sauvignon * Chardonnay * Merlot * White Zinfandel*

Premium Wines

By the Glass \$6.00-\$8.50

By the Bottle \$21.00-\$30.00

Serves About 5 Glasses

Champagne *(Listed Driest to Fruitiest)*

Chandon Brut \$28.00 bottle

Wm. Wycliff Brut \$12.95 bottle

Ballatore Gran Spumante \$16.95 bottle

Meier's Sparkling Pink Catawba \$12.95 bottle

Serves About 6 Glasses

Champagne Punch \$35.00 gallon

Beverage Minimum

A \$100.00 bartender fee will be charged when

Porta Bar liquor sales are less than \$200.00.

Cash Bar Service

Individuals pay cash for each drink.

Host Bar

Bar set includes liquor, beer, house wine and mixers.

Beverages are charged per drink, plus applicable taxes and service charge, and billed to client's master account.

Bottled Beer

Domestic \$4.25

Canadian & Specialty \$5.00

Imported \$5.25

Microbrews \$5.25

Keg Beer

5.5 Gallon Domestic \$185.00

Summit Extra Pale Ale, Killians Red,

Leinenkugel Honey Weiss. Each serve about 70 people.

8 Gallon Domestic \$180.00

Michelob Golden Light, Coors Light, Miller Light, MGD,

Budweiser & Bud Light. Each serve about 100 people.

16 Gallon Domestic \$300.00

Michelob Golden Light, Coors Light, Miller Light, MGD,

Budweiser & Bud Light. Each serve about 200 people.

Spirits

Bar Brand \$4.50 each

Call Brand \$5.00 each

Premium Brand \$5.25-\$6.00 each

Top Shelf \$6.00 & up each

Cocktail \$6.00 & up each

Ticket Bar Service

Choose a number of tickets to distribute to your guests.

Tickets are then redeemed by guests for drinks they specify.

The amount will be billed to the client's account.

This service runs in conjunction with Cash Bar Sales.

Corkage Fee

If Grand Ely Lodge cannot source your particular choice of wines, a \$15.00 per bottle corkage fee shall be applied.



All items listed below are per dozen (except where listed)

Bagels

Bagels with Cream Cheese \$30.00

Breakfast Pastries

Blueberry White Chocolate Chip Scone \$39.00

Donuts \$15.00

Pastries \$40.00

Fresh Baked Jumbo Muffins \$30.00

Sweets

Assorted Cookies \$21.00

Brownies 50pcs \$30.00

100pcs \$55.00

Carmel Rolls \$45.00

Fruit & Yogurt

Fresh Sliced Fruit (Seasonal) \$2.95 per person

Fresh Whole Fruit \$20.00

Individual Yogurts \$2.95 each

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ELY AREA WEDDING *Resources*

Accessories

Northland Creations
218-365-2131

Corner Bungalow
www.cornerbungalow.etsy.com
651-324-5400

Alterations

Marie Hren
218-365-3608
cakelady1@frontiernet.net

Bakery/Wedding Cakes

Marie Hren
218-365-3608
cakelady1@frontiernet.net

Northern Grounds
218-235-6162

Zups Bakery – Babbitt
218-827-3561

Decorating

Bridal Family Decorating
218-741-9549

Kupz N Kakez
218-290-4414
www.kupznkakez.com

DJ's

Pro Sound & Light Show
218-722-1355
www.pro-1.com
prosound@pro-1.com

Florists

Bloomers
218-365-STEM
www.elybloomers.com
stem@frontiernet.net

Ely Bouquet Shop
218-365-3120
www.elybouquetshop.com

Invitations/Printing

Ely Echo
218-365-3141

Party Supplies

J&L Hardware Hank
(Chairs & Tables)
218-365-6724

Lefty's
218-245-1387
www.rentatentandparty.com

Photography

Eric Sherman Images
218-235-9493
ericshermanimages@hotmail.com

Tara Kay Photography
218-290-7142
Tarakay2@yahoo.com

Thomas Leonard Studio
218-744-1021
www.thomasleonardstudio.com

Salons

Roots Salon
218-365-7668

The Haircut Shop
218-365-6500

Shuttle Service

Ely Safe Ride
218-380-7433

Spas

The Pebble Spa Company
218-365-0809
www.pebbespaco.com
pebbespaco@gmail.com

Evergreen Cottage
218-365-2288

Tux Rentals

J.D. Mills Company
218-365-3376

Wedding Officiators

Jean Wagner
715-817-4815

Denise Mikkola
218-750-9900

John Schultz
218-235-1459

Bill Defenbaugh
218-365-4977
Michelle Fon Contact





WEDDING PLANNING *Checklist*

18-12 Months Before

- ☐ Announce Engagement.
- ☐ Decide Budget and Ceremony Site.
- ☐ Make Necessary Reservations.

12-16 Months Before

- ☐ Choose Attendants.
- ☐ Select Music, Flowers, Photographer and Videographer.
- ☐ Order Wedding Dress, Attendant's and Mother's Dresses.
- ☐ Plan New Home.

6-4 Months Before

- ☐ Complete Guest List.
- ☐ Order Invitations, Thank You Notes and Stationery.
- ☐ Plan Honeymoon Trip (Don't Forget Your Passport).
- ☐ Order Rings.
- ☐ Select Bridal Registry.

3 Months Before

- ☐ Address and Mail Wedding Invitations (Don't Forget to Send One to the Grand Ely Lodge!)
- ☐ Confirm Delivery Date for Wedding Dress and Bridal Party Dresses.
- ☐ Purchase Bridal Party Gifts.
- ☐ Choose Formal Wear for Men.
- ☐ Plan and Host Luncheon for Bridal Attendants.

2 Months Before

- ☐ Arrange to Get Marriage License.
- ☐ Contact Local Newspapers for Wedding Announcement.

1 Month Before

- ☐ Discuss Details & Menu at Grand Ely Lodge
- ☐ Arrange for Final Fitting of All Gowns.
- ☐ Have Wedding Portrait Taken.
- ☐ Make Hair, Makeup and Manicure Appointments.
- ☐ Confirm Arrangements with Band/DJ.
- ☐ Confirm Photographer/Videographer.
- ☐ Make Rehearsal Dinner Reservations.
- ☐ Write Thank You Notes as Gifts Arrive.
- ☐ Change Name on Legal Documents.

Two Weeks Before

- ☐ Arrange to Move Belongings to New Home.
- ☐ Pick Up Wedding Rings.
- ☐ Give Guaranteed Guest Count to Grand Ely Lodge and Finalize Details.

5 Days Before

- ☐ Call Photographer, Videographer, Band/DJ.
- ☐ Begin Packing for Honeymoon.

3 Days Before

- ☐ Pick up Men's Formal Wear.
- ☐ Check your Luggage.

1 Day Before

- ☐ Rehearsal.
- ☐ Attend Groom's Dinner.
- ☐ Present Gifts to Attendants.

Wedding Day

- ☐ Relax and Enjoy Your Special Day!

