

Event Guidelines

Thank you for your interest in holding your function at The Edgewater Resort and Waterpark, Hotel and Conference Center. Here are a few event guidelines to help plan your event.

Room Rentals

- Room rental is based upon catered events, set-up, and guest attendance.

Audio/Visual Equipment

- Audio/Visual equipment is available at charges appropriate for the item or no extra charge.

Food and Liquor

- All food and beverage must be purchased and prepared by the Edgewater and consumed on the premises with the exception of decorated cakes for special events.
- Minnesota State Health Department regulations and the Edgewater 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. State law prohibits the Edgewater from serving alcohol to minors even though the space is rented for a private party.

Guarantees and Deposits

- Menus must be determined at least 4 weeks prior to the function, while menu prices will only be guaranteed with a deposit and signed contract.
- All packages require a deposit up to \$800.00 and are refundable up to 6 months prior to the event. All packages must be paid in full 4 days prior to the event. All other functions must be paid for prior to the event or the day of. Corporate events may be invoiced with approved credit.
- The Edgewater requires a guarantee of the number of persons expected to attend the function no less than 3 days before the event.

Cancellation Policy

- A cancellation fee may be applied for any event cancelled that has been confirmed as definite with a signed contract. A signed contract is required to guarantee an event or meeting space.

CONFERENCE ROOM SPECIFICATIONS

Room	Dimensions	Square Footage	Theater Seating	Classroom Seating	U Shape Seating	Banquet Seating
Lake Superior	80 x 32 ft	2,560	250	141	141	200
Lake Superior I	48 x 32 ft	1,536	150	72	72	96
Lake Superior II	32 x 32 ft	1,024	80	48	48	72
Outrigger	24 x 30 ft	720	60	36	40	48
Catamaran	24 x 30 ft	720	60	36	40	48
Vista	24 x 30 ft	720	60	36	40	48

Break, Alla Carte and Beverage Menu

AM Break- Regular & Decaffeinated French Roast Coffee, Herbal Teas, Assorted Juices,
Variety of Breakfast Pastries and Fresh Fruit Tray \$6.00 per person

PM Break- Assorted Soda, Mineral Water, Variety of Homemade Cookies and Snack Mix
\$6.00 per person

Break Combo \$11.00 per person per day

Ala Carte

Bagels with Cream Cheese	\$20 dozen/\$12 half dozen
Cookies (assorted)	\$12 dozen/\$ 7 half dozen
Pastries	\$18 dozen/\$10 half dozen
Doughnuts	\$18 dozen/\$12 half dozen
Muffins	\$18 dozen/\$11 half dozen

Whole Fruit (apples, bananas, oranges)	\$1.50 per piece
Chips, Pretzels (Individual Bags)	\$1.50 per piece

Sliced Fresh Fruit Tray

Small – Serves 15-25 ppl	\$65.00
Large – Serves 30-40 ppl	\$95.00

Vegetable Crudites with Spinach Dip

Small – Serves 15-25 ppl	\$58.00
Large – Serves 30-40 ppl	\$89.00

Seven Layer Taco Dip with Tortilla Chips

Small – Serves 15-25 ppl	\$45.00
Large – Serves 30-40 ppl	\$60.00

Beverages

Coffee – urn (40 cups)	\$36.00
Punch – bowl (50 servings)	\$32.00
Lemonade – per gallon	\$18.00
Iced Tea – per gallon	\$14.00
Juice (assorted)	\$ 1.75
Soda	\$ 1.50
Bottled Water	\$ 1.50

*Prices are subject to 9.75% sales tax and 17% service charge
All prices are subject to market change*

Breakfast Menus

Continental

\$7.25

Assortment of Breakfast Breads and Pastries

Fresh Fruit Platter

European Roast Coffee

Assorted Fruit Juices

All American

\$8.25

Scrambled Eggs

Sausage Link

Breakfast Potatoes

Coffee Cake

European Roast Coffee

Country Breakfast

\$12.99

Cream Cheese and Chive Scrambled Eggs

Applewood Smoked Bacon

Country Breakfast Potatoes

Fresh Fruit

Assorted Breakfast Breads

European Roast Coffee

Assorted Fruit Juices

Please keep in mind this is only a sample of the menu that Savories Catering is able to prepare for you.

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Brunch Menus

Brunch

\$18.99

One Carved Meat with Mini Buns and Condiments

One Egg Dish

One Breakfast Pastry Dish

Country Breakfast Potatoes

Fresh Fruit Display

Marinated Pasta Salad

Bagels with Cream Cheeses

Coffee, Milk, Juices

Carved Entrée – Choose One

Honey Cured Ham

Roasted Beef-Eye of Round

Herb Crusted Leg of Lamb

Apricot Glazed Turkey Breast

Egg Dishes – Choose One

Classic Quiche Lorraine

Ham, Broccoli and Cheese Strata

Roast Vegetable Egg Strata

Asparagus and Wild Mushroom Quiche

Breakfast Pastry Dish – Choose One

Peaches and Cream French Toast

Baked Apple Pancakes

Croissant French Toast

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Deluxe Box Lunches

Our Deluxe Box Lunches Come in a Completely Self Contained Box with All Necessary Condiments and Utensils

Deluxe Box Lunches

\$9.99

Filling Selections

Honey Cured Ham, Slow Roasted Beef Eye of the Round
Hard Salami, Turkey Breast
Roast Vegetable

Cheese Selections

Domestic Swiss, Mild Cheddar, Pepper jack, Provolone

Bread Selections

Multi Grain, Old Fashioned White, Honey Wheat

* Included with Sandwiches – Leaf Lettuce, Tomatoes, Red Onions,
and Condiments

Salad of the Day

Chef's Choice Dessert

*Add a cup of Homemade Soup for \$2.50 more

*Add and Assortment of Sodas and Mineral Waters for \$1.50 per person

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Executive Box Lunches

These are Beautifully Presented and Come Completely Self-Contained
with All the Necessary Condiments and Utensils
also includes salad and dessert of the day

Executive Box Lunches

\$11.99

Main Feature

Chicken Caesar Salad

Ham and Turkey Stacker with Cranberry-Apricot Mayonnaise on a Butter Croissant

Lemon Grilled Chicken Wrap

Turkey Club Croissant

Orange Chicken Cashew Salad on Romaine with a Tangy Balsamic Dressing

Savories Chef Salad

Piled High Roast Beef

Roast Vegetable Wrap

Add a cup of Homemade Soup for \$2.50 more

Add a Variety of Sodas and Mineral Waters for an Additional \$1.50 per person

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Plated Luncheons

Plated luncheons include baby green salad with balsamic vinaigrette, rolls, butter, coffee and milk, per request.
Lunch menus available until 2:00 PM

Traditional Cobb Salad

with Herb Vinaigrette
\$12.99

Three Cheese Chicken Manicotti

with Fresh Sage Cream Sauce and Italian Vegetable Medley
\$12.99

Smothered Cowboy Steaks

with Bourbon Gravy and Roasted Potatoes
\$14.99

Pork Tenderloin Medallions

with Shallot – Dijon Sauce and Smashed Baby Red Potatoes
\$13.99

Inside Out Chicken Cordon Blue

with Parsley New Potatoes
\$11.99

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Buffet Luncheon

*Lunch Menus available until 2:00 PM
Buffet Luncheon requires a minimum of 30 guests*

Soup and Sandwich Buffet

\$11.49

Choose from make your own Gourmet Deli Sandwiches OR
Chef's Choice Mini Sandwich Assortment
Chef's Homemade Soup of the Day
Marinated Pasta Salad
French Roast Coffee, Milk per Request

Homestyle Luncheon Buffet

\$13.99

Herb Roasted Chicken Breast
Swedish Meatballs
Homemade Whipped Potatoes
Candied Carrots
Garden Salad with Dressings
Corn Muffins
French Roast Coffee and Milk, per request

Italian Buffet

\$13.99

Traditional Lasagna Marinara
Pesto Fettuccini Alfredo
Garlic Bread
Caesar Salad
French Roast Coffee and Milk, per request

Make Your Own Chef's Salad Buffet

\$10.99

Includes Sliced Turkey and Ham
Romaine Lettuce
Shredded Cheeses
Hard Boiled Eggs
Diced Tomatoes, Cucumbers and Sweet Peppers
Three Dressing Choices
Rolls and Butter
French Roast Coffee and Milk, per request

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Formally Served Dinners

Formally served dinners include:

Choose One Salad –

Spinach Salad with Hot Bacon Dressing

Mixed Field Greens with Balsamic Vinaigrette

Orange, Cranberry, Fresh Fennel and Walnuts with Baby Greens and Citrus Vinaigrette

Romaine and Roquefort with Fresh Herb Vinaigrette

All Entrees Served with an Appropriate Side Dish, Chef's Choice Fresh Vegetable Medley,

Artful Plate Garnish, European Rolls with Whipped Butter,

French Roast Coffee, Herbal Tea and Milk per Request

Chicken Breast Sauté

A 6 oz. Lightly Dusted, Sautéed Breast of Chicken with Your Choice of Sauce

\$16.99

Grilled Duck Breast

Marinated Duck Breast, Lightly Grilled and Served with Lingonberry Sauce

\$24.99

Bacon Wrapped Pork Tenderloin

Tenderloin of Pork, Wrapped in Applewood Smoked Bacon, Served with Creamy Dijon Sauce

\$15.99

Individual Beef Wellingtons

Beef Tenderloin Steaks with Wild Mushroom Duxelles,

Artfully Wrapped in Puff Pastry with Classic Béarnaise Sauce

\$21.99

Wild Rice Stuffed, Peppercorn Beef Tenderloin

Filet of Beef, Stuffed with Wild Rice, Sundried Tomatoes and Brie Cheese,

Rolled in a Cracked Peppercorn Mélange, Served with Madeira Sauce

\$21.99

Proscuitto Wrapped Shrimp

Jumbo White Shrimp, Wrapped in Proscuitto Marinated

in a Fresh Basil Vinaigrette with a Light Scampi Sauce

\$22.99

Walleye Almondine

Fresh Walleye Lightly Dusted with Breadcrumbs and Slivered Almonds

\$23.99

Salmon Encroute

Fresh Salmon Wrapped in Puff Pastry with Leeks and Roasted Red Peppers

\$18.99

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Gourmet Buffet Dinners

~ Northwoods Spectacular ~

\$22.99

One Carved Entrée Choice
One Entrée Choice
One Side Dish Choice
One Vegetable Choice
Two Salad Choices
European Rolls with Whipped Butter
French Roast Coffee
Herbal Tea and Milk per Request

~ Great Lakes Feast ~

\$33.99

One Carved Entrée Choice
Two Entrée Choices
Two Side Dish Choices
One Vegetable Choice
Three Salad Choices
European Rolls and Whipped Butter
French Roast Coffee
Herbal Tea and Milk per Request

Carved Entrée Choices

Roast Eye of Round
Maple Glazed Turkey Breast
Center Cut Roast Pork Loin
Honey Cured Ham

Entrée Choices

Stuffed Chicken Breast with Fine Herb Sauce
Wild Mushroom-Tarragon Chicken Breast
Coq au Vin
Parmesan Roasted Chicken
Chicken Cordon Bleu
Orange Rosemary Grilled Game Hens
Pork Medallions with Dijon Shallot Sauce
Baked Walleye or Salmon
Eggplant Parmesan
Three Cheese Manicotti Marinara
Roast Vegetable Lasagna Napoleon

Side Dish Choices

Garlic Whipped Potatoes
Pilaf of White and Wild Rice
Savories Custard Dressing
Cream Cheese and Chive Smashed Baby Reds
White Cheddar Potato Gratin
Creamy Parmesan Risotto
Oven Roasted Garlic Potatoes
Parsley New Potatoes
Praline Sweet Potatoes

Vegetable Choices

Green Beans with Lemon Cream
Corn with Red Bell Peppers and Scallions
Zucchini, Yellow Squash, Red Pepper Sauté
Broccoli Spears with Hollandaise Sauce
Candied Carrots

Salad Choices

Field Green Salad with Balsamic Vinaigrette
Romaine and Roquefort Salad with Herb Vinaigrette
Savories Caesar Salad
Seasonal Fresh Fruit Salad
Oriental Cashew Bow Tie Salad
Marinated Tortellini Salad
Sunrise Broccoli Salad
Strawberry Spinach Salad
Greek Pasta Salad

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Elegant Hot and Cold Hors d'oeuvres Reception

Cold Hors d'oeuvres

\$23.99

Fresh Fruit and Import Cheese Kabobs
Tapenade in Cucumber Rounds
Cherry Tomatoes with Fresh Mozzarella and Basil

Hot Hors d'oeuvres – Choose Five

Crab and Brie Triangles
Beef Tenderloin Sates
Dijon Crusted Chicken Kabobs with Creamy Mustard Dip
Wild Rice Stuffed Mushrooms
BBQ Meatballs
Petite Crab Cakes with Roasted Red Pepper Sauce
Bacon Wrapped Jumbo Scallops with Mango Chutney
Garlic Roasted Potato Skins with Baby Spinach and Onion Dip
Grilled Vegetable Kabobs with Mustard Glaze
Smoked Salmon Cream Cheese Toasts
Vegetable Spring Rolls with Chili Sauce

Mini Sweets

Assorted specialty bite size sweets

Coffee and Herbal Tea

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Specialty Hors d'oeuvres

Savories' Catering specialty Hors d'oeuvres are a perfect way to begin and end your event. They are carefully handcrafted and beautifully presented. Hors d'oeuvres receptions require a minimum purchase of \$500.

Homestyle

Traditional Deviled Eggs
Corn Cakes with Goat Cheese and Red Pepper Sauce
Curried Chicken or Albacore Tuna Stuffed Profiteroles
Rolled Finger Sandwiches
Wild Rice Stuffed Mushrooms
Mini Ruebens
Wild Mushroom, Leek and White Cheddar Tartlets
Bleu Cheese Stuffed Mushrooms
Beef or Chicken Empanada

Homestyle Hors d'oeuvres are \$3.00 per person per piece prior to dinner and \$6.00 per person in lieu of dinner.

Gourmet

Cherry Tomatoes Stuffed with Fresh Mozzarella and Basil
Portobello Mushroom-Sundried Tomato Bruschetta
Bacon Wrapped Parmesan Breadsticks
Seasonal Fresh Fruit Platter
Import and Domestic Cheese Board with Whole Grain Crackers
Fresh Vegetable Crudités with Spinach Dip
Shredded Crab Stuffed Mushrooms
Garlic Roasted Potato Skins with Baby Spinach and Onion Dip
Mini Spanikopita Triangles with Creamy Cucumber Dip
Warm Crab and Artichoke Dip with French Crudités
Italian Sausage Stuffed Mushrooms
Buffalo or Teriyaki Chicken Wings
Oriental, Swedish or BBQ Meatballs

Gourmet Hors d'oeuvres are \$4.00 per person per piece prior to dinner and \$7.00 per person in lieu of dinner.

These menus are based on 5-6 pieces per person for hors d'oeuvres
10-12 pieces per person in lieu of dinner

Hors d'oeuvres continued

Savory

Fresh Fruit and Import Cheese Kabobs
Herb Boursin Phyllo Kisses
Jumbo Shrimp Cocktail with Garden Cocktail Sauce and Green Goddess Dressing
Whole Dressed Smoked Salmon with Condiment and Flatbreads
Baked Brie in Pastry with Cranberry-Apricot Relish
Petite Crab Cakes with Roasted Red Pepper Sauce
Dijon Crusted Chicken Kabobs with Creamy Mustard Dip
Beef Tenderloin Sates
Grilled Vegetable Kabobs
Bacon Wrapped Jumbo Scallops with Mango Chutney
Coconut Jumbo Shrimp with Spicy Fruit Dip
Antipasto Skewers

Savory Hors d'oeuvres are \$6.00 per person per piece prior to dinner and \$11.00 per person in lieu of dinner.

Specialty Stations – A great way to supplement your Hors d'oeuvres Reception

Specialty stations require a uniformed chef at an additional charge of \$75.00 per 30 guests attending

The Carvery

\$9.95 per person

Roast Eye of Round Beef w/Creamy Horseradish Sauce and Dollar Buns
Roast Turkey Breast w/Cranberry Orange Relish, Mango Chutney, Honey Mustard and Dollar Buns
Honey Glazed Ham w/Sweet Pineapple Relish, Honey Mustard and Dollar Buns

Pasta Station

\$11.95 per person

Penne Pasta and Cheese Tortellini with Marinara, Alfredo and Pesto Sauces
Variety of Vegetables and Italian Meats Served with Italian Breadsticks
add Caesar Salad for an additional fee

Dessert Station

\$9.95 per person

Variety of Homemade Specialty Cookies and Bars, Tortes, Cakes,
Dipped Berries and Specialty Cheesecakes

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Party Buffets

Traditional

\$14.99

Hand Patted 1/3 lb Burgers
Beer Braised Bratwurst
Homemade Baked Beans
Corn on the Cob with Melted Butter
Dijon Dill Potato Salad
Buns, Pickles, Condiments
Gourmet Bars and Homemade Cookies
Iced Tea and Lemonade

Southwest Fiesta

\$16.00

Grilled Fajitas (Choose Two)
Steak, Chicken, Shrimp or Vegetable
Flour Tortillas
Toppings Include: Cumin Sour Cream,
Fresh Tomato Pico de Gallo
Shredded Cheddar, Guacamole
Refried Beans and Spanish Rice
Confetti Corn
Seasonal Fresh Fruit
Homemade Cookies and Gourmet Bars
Limeade and Iced Tea

Luau

\$18.99

Roasted on the Grill Loin of Pork with Plum Sauce
Hawaiian Breast of Chicken
Fried Rice with Grilled Vegetables
Chinese Pot Stickers
Exotic Fruit Display with Mango Dip
Pineapple/Banana Bread
Fresh Vegetable Crudités
Fresh Fruit Punch

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Desserts

Cheesecakes:

Marbled Amaretto Swirl	\$3.50 per slice
Traditional New York	\$3.50 per slice
Raspberry Swirl	\$3.50 per slice

Cakes, Tortes, and Other Delights

Black Forrest Cake	\$3.50 per slice
Carrot Cake	\$3.50 per slice
Champagne Cake	\$3.50 per slice
Chocolate Binge	\$2.50 per slice
Lemon Mist Torte	\$3.50 per slice
Marquis an Chocolate	\$3.99 per slice

*Complimentary cutting and serving of all items on china

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Cocktail Service

Premium Cocktails	\$4.25
Wine	\$5.00
Cordials	\$5.50
Bottled Domestic Beer	\$3.25
Bottled Import Beer	\$3.50
Soda	\$1.50
Juice	\$1.50
16 gallon Domestic Keg	\$200.00
16 gallon Import Keg	\$225.00

Host bars are subject to a 17% service charge. A bartender fee of \$20.00 per hour is applicable if a minimum \$200 sale is not met within each two-hour period.

Wine Selections

Merlot– Crushed berry aromas, a touch of Aussie spice with a rich, soft and simple fruit finish.	\$16.99 per bottle
Chardonnay– Lovely peachy vanilla and coconut aromas, with a rich creamy toasted finish.	\$16.99 per bottle
White Zinfandel– Light, fruity and simple.	\$16.99 per bottle

Sparkling Wines

Grande Spumante– Sweet, with a smooth finish, a fruity Italian wine.	\$14.99 per bottle
Brut– Medium-dry, crisp, fruity aroma, with notes of fresh apple and pear.	\$14.99 per bottle
Catawba Juice– Non-Alcoholic Sparkling Grape Juice.	\$9.99 per bottle

Additional Wines and Champagne available upon request

*Prices are subject to a 12.25% sales tax and 17% service gratuity
All prices are subject to market change*

Audio and Visual

Audio/Sound Equipment

Microphone, Hand-held Wired and/or Wireless	\$35.00
Microphone, Lapel	

Visual Equipment

LCD Projector XGA.....	\$200.00
Overhead Projector with Screen.....	\$35.00
Slide Projector with Screen	\$35.00
TV/VCR Combo	\$50.00
TV/VCR/DVD Combo.....	\$75.00
Screen (6 feet by 6 feet)	\$30.00
Screen (8 feet by 8 feet).....	\$30.00

Miscellaneous Equipment

Flip Chart with Markers	\$20.00
White Board (6 feet by 4 feet) with Markers	\$25.00
Additional Flip Chart Pad	\$10.00
Audio Visual Cart	\$10.00
Laser Pointer	\$20.00

Complimentary Equipment/Services

Microphone Stand
Podium, Tabletop
Podium, Standing
Easel
Patch-in

Taxes Included