

GORDON LODGE

— *on north bay* —



Group Event Information

1420 Pine Drive • Baileys Harbor, WI • 54202 • 920-839-1076

Gordon Lodge

Whether planning a corporate getaway, group retreat, or family reunion, our staff will assist you with personalizing your experience and optimizing your time on our beautiful Door County property. Surrounded by the waters of North Bay and Lake Michigan, Gordon Lodge is the perfect location to host your next event. We promise our very best to ensure your time here is tailored to the needs of you and your guests.

Located on 130 acres of picturesque wooded land, Gordon Lodge is a beautifully maintained and historically recognized Door County attraction. With facilities to accommodate groups of almost any size, Gordon Lodge is the ideal setting to host your retreat.

Gordon Lodge features 20 hotel rooms, 19 cottages, 8 suites, and a recently built five bedroom home. Property amenities include a heated outdoor swimming pool with hot tub and indoor fitness center, all overlooking North Bay. With three hundred feet of private sandy shore with quiet water crafts and 4 miles of quarry-washed nature trails for hiking and biking, there is no shortage of outdoor activity. We offer an assortment of bicycles and fishing rods for use on property, and feature tennis and basketball courts, equipment provided. A full-service breakfast buffet is offered daily to those staying on our property.

We partner with many great Door County professionals to offer kayak tours, zip-lining, golf, and many other activities for your team-building participation and enjoyment. We are happy to work with you to make the most of your stay here at Gordon Lodge and look forward to hosting you as our guest!



Please contact our Event Manager with any questions.

Amy Starr, Banquet & Events Manager

P: 920.839.1076

astarr@gordonlodge.com

Gordon House Event Center

The Gordon House Event Center features elegant, high wood-beamed ceilings, large floor to ceiling windows facing the water and woods, a full bar and generous dance floor, and seating available for up to 300 people. The Also featuring a large enclosed porch and indoor Garden Room, the Gordon House Event Center's smaller spaces are perfect for more intimate meetings or break-out sessions.

Pricing for facility rental and food and beverage minimums in the Event Center vary based on day of week and time of season. Please inquire for more information.

Professional Services

On-site Event Manager
Banquet Chef oversight on all events
Experienced security personnel
Well trained and experienced service staff
Set-up and break-down of Event Center and Lodge provided goods

Facility Features

Well-appointed and spacious banquet room
Water view
Easel with flip chart and markers, upon request
Gordon Lodge notepads and pens provided for each setting
Custom built-in dance floor measuring 1050 sq. feet with space for band or DJ
Large enclosed porch
High-end wooden upholstered banquet chairs
Extensive professionally landscaped property
Standard sound system with cordless microphone
Backup power generator
Polished China, flatware, glassware, and basic linens provided
Audio/Visual equipment available for an additional fee

Event Planning

Menu planning and guidance with updated menus every spring
Fully detailed Banquet Event Order, changes allowed up to 21 days prior to event
Preferred and approved vendor list provided upon receipt of contract

Outdoor Bar

A set-up fee of \$250 will be charged for the use of the outdoor bar for cocktail hour.
Gordon Lodge can provide lawn games for no additional fee.

Boat House

The Boat House at Gordon Lodge is located in the lower level of Top Deck Restaurant. The Boat House is a fully restored boat house along the shoreline of North Bay, featuring large, water-facing screen doors. Perfect for meetings, small dinners, or luncheons, the Boat House can accommodate 15 to 50 people. Attached to the Boat House is a large stone patio perfect for a team building exercise, luncheon, or breakout session.

Pricing for facility rental and food and beverage minimums in the Boat House vary based on day of week and time of season. Please speak to our Event Manager for more information.

Professional Services

On-site Event Manager
Executive Chef oversight on all events
Well trained and experienced service staff

Facility Features

Beautiful waterfront view
Easel with flip chart and markers, upon request
Gordon Lodge notepads and pens provided for each setting
High-end wooden upholstered banquet chairs
Extensive professionally landscaped property
Backup power generator
Polished China, flatware, and glassware provided

Event Planning

Menu planning and guidance with updated menus every spring
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If beverage sales do not exceed \$200.00, a bartender fee of \$50 per hour will apply.

Table linens are available for an additional cost per table, prices vary with linen selection.

Boat House Breakfast

\$9.00 per person

Lake Michigan Sunrise

Muffins, Bagels, Assorted Danish, Fresh Fruit, Oatmeal, Cereal,
Orange and Cranberry juices, freshly brewed Door County coffee

Add any of the following for \$2.00 per person, per item:

Scrambled Eggs, Egg and Sausage McGordon, Bacon, Sausage, Pancakes,
French Toast Sticks, Breakfast Potatoes, Yogurt and Granola

Mid-Morning Breaks

\$12.00 per person

The Lambeau – Featuring green & gold items to celebrate our home team!

Freshly brewed Door County coffee, lemon & lime infused water, Green Bay fruit display, mini soft pretzels with warm cheese

The Energizer – Items to keep your group alert and focused!

Freshly brewed Door County coffee, Red Bull, trail Mix (dried fruits, mixed nuts, sunflower seeds, M&M's), Greek yogurt parfaits with granola & honey, fresh whole fruit

Tea Time – Take a moment to get acquainted over a mid-morning tea.

Freshly brewed Door County coffee, selection of hot teas, variety of scones and pastries, assorted tea sandwiches

Snacks

Chex Mix (per pound)	\$16.00
Granola Bars (per dozen)	\$17.00
Dry-Roasted Peanuts (per pound)	\$18.00
Gardetto's Snack Mix (per pound)	\$20.00
Trail Mix (per pound)	\$20.00
Nutri-Grain Fruit Bars (per dozen)	\$22.00
Individual Bags of Kettle Chips (per dozen)	\$18.00

Boxed Lunches

Boxed lunches are great to take on your corporate or group teambuilding activity, group hikes, or even to the salon or golf course. Our staff will deliver lunches to your meeting space. All boxed lunches include chips, cookie, pickle, and bottled water.

\$19.00 per person

Wraps

Choose from turkey, ham, vegetarian, chicken salad, or BLT. Includes lettuce, tomato, cheese and mayonnaise

Sandwiches

Choose from turkey, ham, chicken salad, or BLT. Includes lettuce, tomato, cheese and mayonnaise

Lunch Displays

Ten person minimum, priced per person. Great for an informal break-out session.

Fresh Fruit Display

\$4.50

Freshly cut fruit served with house made yogurt dip

Fresh Vegetable Platter

\$4.00

Fresh seasonal vegetables served with house made hummus

Domestic Cheese & Sausage Display

\$5.00

Havarti, Gouda, and Muenster cheeses, plus Genoa salami, Capicola ham, and Andouille sausage, served with crackers and Chicago flats

Deli Meat & Cheese Display

\$6.00

Sliced turkey, ham, and salami, cheddar and Swiss cheeses, served with silver dollar buns and condiments

Tortilla Chips

\$3.50

House made tortilla chips, served with salsa and warm cheese

Luncheon

We can host any size seated luncheon. Luncheons can be served in the Gordon House Event Center or the Boat House. The Gordon House Event Center Garden Room and Porch are also available for smaller groups upon request. Pricing is per person.

4 oz. Chicken Marsala **\$15.00**

Chicken breast sautéed in our Marsala sauce with fresh mushrooms
Served over a bed of house made linguine

Large Top Deck Cherry Salad **\$14.00**

Grilled chicken breast served atop mixed greens, dried Door County cherries, sliced apples, bleu cheese and candied pecans, drizzled with our very own cherry vinaigrette

Crab Cakes and Salad **\$19.00**

Two Gordon Lodge crab cakes topped with southwestern aioli, served aside a small Top Deck cherry salad

Soup and Sandwich **\$14.00**

Choose from house made French Onion, Whitefish Chowder, or Fire Roasted Dill soup.
Served with your choice of chicken salad, turkey, ham or BLT sandwich or wrap

Large Caesar Salad **\$11.00**

Fresh romaine tossed in our very own Caesar dressing and garnished with house made croutons, tomatoes, cucumber, topped with fresh shredded Parmesan cheese

Add Grilled Chicken or Salmon: \$4.00

Buffet Lunch

Minimum 25 person requirement, pricing is per person.

Sandwich Buffet **\$18.00**

Choose **3** of the following: turkey, ham, roast beef, chicken salad, cherry chicken salad, or egg salad. Pick from **2** sides: pasta salad, coleslaw, fresh fruit, or potato salad, fresh cookies. Includes: Silver dollar rolls, house made potato chips, pickles, lettuce, tomato, onions, mayonnaise, mustard and pickles

Summer Picnic **\$22.00**

Black Angus hand pattied burgers, grilled brats, baked beans, pasta salad, coleslaw, and house made cookies, served with sides of lettuce, tomato, onion, ketchup and mustard

Build Your Own Soup & Salad **\$18.00**

Soup du Jour with crackers and bread; Mixed greens salad with sides of onion, cucumber, olives, mushrooms, shredded cheddar, and sides of ranch, cherry vinaigrette, balsamic and French dressing, served with grilled chicken breast

Hors d'Oeuvres

Chilled Hors d'Oeuvres

Served passed by our staff. Minimum 50 piece required per selection, priced per piece.

Prosciutto and Melon	\$3.50
Skewer of prosciutto, cantaloupe, and honey dew	
Italian Skewers	\$4.00
Skewer of mozzarella, Genoa salami, artichoke heart, sundried tomatoes, and black olive, drizzled with balsamic glaze	
Potato Pancakes	\$3.50
Potato pancakes topped with house made ricotta cheese and fresh dill	
Stuffed Tomatoes	\$3.50
Cherry tomatoes stuffed with herbed cream cheese	
Grilled Bruschetta	\$3.50
Fresh Roma tomatoes and basil marinated in garlic, balsamic vinegar and olive oil	
Crab Salad	\$3.50
Crab salad served in a wonton cup	
Chicken Salad	\$3.50
House-made chicken salad served in a wonton cup	
Shrimp Cocktail	\$4.25
Fresh large shrimp, house made cocktail sauce and a lemon wedge	
Fresh Fruit Skewers	\$3.50
Skewer of fresh fruit served with yogurt dip	
Caprese Skewers	\$3.25
Skewer of cherry tomato, fresh basil, and mozzarella ball, drizzled with balsamic glacé	
Cheese Skewers	\$3.25
Skewers of fresh Muenster, Havarti, and Gouda cheeses	
Cheese and Sausage Skewers	\$3.75
Skewers of fresh Muenster, Havarti, and Gouda cheeses with sausage	
Strawberry Tomato Crostini	\$3.25
Strawberry-tomato jam topped with feta and mint	

Hors d'Oeuvres

Warm Hors d'Oeuvres

Served passed by our staff. Minimum 50 piece required per selection, priced per piece.

Homemade Mini Tacos	\$3.75
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Flour tortilla cup filled with seasoned beef, tomatoes, and cheese, topped with guacamole and sour cream

Grilled Chicken Bulgogi Skewer	\$3.75
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Chicken breast skewer marinated in soy, ginger, brown sugar and garlic

Edamame Pot Sticker	\$4.00
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Asian dumpling stuffed with edamame and served with Thai chili and bulgogi sauces

Andouille Sausage Canapé	\$3.50
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Andouille sausage and caramelized onions served on a toasted baguette, topped with southwestern aioli

Vegetable Egg Rolls	\$3.50
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Asian vegetable stuffed egg roll, served with soy sauce

Bacon Wrapped Water Chestnuts	\$3.50
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Marinated water chestnuts wrapped in bacon

Bleu Cheese Crostini	\$3.00
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Ciabatta bread baked with honey, bleu cheese, and walnuts

Fingerling Potatoes	\$3.75
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Prosciutto wrapped fingerling potatoes sprinkled with sea salt, served with fresh dill and caraway dip

Gordon Lodge Crab Cakes	\$4.00
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Crab, whitefish, and vegetable patties with panko bread crumbs and served with southwestern aioli sauce

Spinach Phyllo	\$3.25
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Spinach and feta cheese baked in flaky, phyllo dough

Bacon Wrapped Scallops	\$4.25
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Dry packed scallops wrapped in double smoked bacon

Coconut Shrimp	\$4.00
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Coconut encrusted shrimp served with sweet and spicy sauce

Hors d'Oeuvres

Warm Hors d'Oeuvres *continued*

Served passed by our staff. Minimum 50 piece required per selection, priced per piece.

Sausage Stuffed Mushroom Caps

\$4.00

Mushroom caps stuffed with Italian sausage

Bacon Wrapped Dates

\$4.00

Dates and sweet candied pecans wrapped in crispy bacon

Crab Rangoon

\$4.00

House made fried wontons stuffed with crab meat and cream cheese, green onions and sesame oil, served with honeyed Sriracha and sweet and spicy mustard

Meatballs

\$3.50

House made meatballs tossed with your choice of BBQ, Thai chili, or Southern sauce

Puff Pastry Brie

\$3.75

Mini puff pastry stuffed with fresh brie and raspberry jam

Mini Reuben

\$3.50

Toasted rye bread topped with corned beef and sauerkraut, served with house made 1000 island dressing

Petite Beef Wellington

\$4.00

Beef and mushrooms wrapped and baked in puff pastry



Displays

Priced per person, 25 person minimum. To be served indoors only.

Fresh Vegetable Platter	\$4.00
Fresh seasonal vegetables served with house made hummus	
Tortilla Chips	\$3.50
Homemade tortilla chips served with salsa and warm cheese	
Bleu Cheese Chips	\$4.00
House made salted chips served with warm bleu cheese dipping sauce	
Fresh Fruit Display	\$4.50
Freshly cut fruit served with house made yogurt dip	
Domestic Cheese & Sausage Display	\$5.00
Havarti, Gouda, and Muenster cheeses, plus Genoa salami, Capicola ham, and Andouille sausage served with crackers and Chicago flats	
Artisan Cheese & Sausage Display	\$8.00
Bleu Affine, Mezzaluna Fontina, Red Spruce 4yr Cheddar, and Grand Cru Gruyere, plus Genoa salami, Capicola ham, and Andouille sausage, served with crackers and Chicago flats	
Meatballs	\$4.00
Chafer of meatballs in our house made BBQ sauce	
Bruschetta	\$3.00
Roma tomatoes and basil marinated in garlic balsamic vinegar and olive oil, served with side of grilled bread	
Smoked Salmon	\$5.00
House smoked king salmon filet, served with crackers, dressed with your choice of Cajun style seasoning or honey brown sugar	
Gardetto's or Trail Mix <i>priced per pound</i>	\$20.00
Bowls of your selection to be placed at the bar	

Snack Stations

A lighter volume of food, great for afternoon, cocktail hour, or late night.
Minimum 25 person requirement, pricing is per person.

Taco Bar **\$3.00**

Hard shell tacos served with seasoned ground beef and sides of lettuce, onion, tomato, sour cream, salsa, and guacamole

Mini Cheeseburgers **\$4.00**

Mini angus beef cheeseburgers served with sides of tomato, lettuce, onion, pickle, ketchup, and mustard

Mac-n-Cheese & Tenders **\$5.00**

House made creamy macaroni and cheese and chicken tenders with dipping sauces

Mini Wisconsin Brats **\$4.00**

Mini grilled brats with sides of sauerkraut, onions, ketchup, and mustard

Mini Pretzels **\$3.00**

Warm mini soft pretzels with a variety of dipping sauces

Meatballs **\$4.00**

Warm meatballs in our house made BBQ sauce

French Fries **\$75.00**

Priced per pan

Pizza **\$21.00**

House made, fresh baked 14 inch pizzas. Choose from the following toppings:
Cheese, pepperoni, sausage, Canadian bacon, onion, black olive, green pepper, pineapple, mushroom



Salads

All plated meals are served with choice of one salad, rolls, and butter.

Traditional Ranch Salad

Mixed greens garnished with cherry tomatoes, cucumber, shredded cheddar cheese, house made croutons, and our very own ranch dressing

Gordon Lodge House Salad

Tossed mixed baby greens garnished with cherry tomatoes, cucumber, sliced almonds and our very own balsamic vinaigrette dressing

Caesar Salad*

Fresh romaine tossed in our very own Caesar dressing and garnished with house made croutons, tomatoes and cucumber, finished with fresh shredded Parmesan cheese

Wedge Salad*

Wedge of iceberg lettuce drizzled with rosemary olive oil, our very own bleu cheese dressing, topped with smoked bacon

Top Deck Cherry Salad*

Mixed greens and dried Door County cherries, sliced apples, and bleu cheese, drizzled with our very own cherry vinaigrette

A fee of \$1.00 per person will be charged to have a dressing selection on the tables.

*Please note an additional up charge of \$1.75 per person will be applied for the
Top Deck Cherry Salad and the Wedge Salad

Soups

An additional course of service. Priced per person.

Whitefish Chowder

\$4.00

Cream based soup with red bell pepper, potatoes, onions, corn, and whitefish

Fire Roasted Tomato Dill *vegetarian*

\$4.00

Grilled Roma tomatoes, celery, onions, and fresh dill

Lobster Bisque

\$5.00

Cream based soup with brandied lobster stock

French Onion

\$4.00

Onion soup topped with house made croutons and Swiss cheese

Plated Dinner Entrees

All entrees will be served with dinner rolls, choice of one salad, starch, and vegetable.

Starch Selections, *Choose One.*

Mashed Potatoes
Champagne Baby Reds
Roasted Fingerlings
Parmesan Potatoes
Rice Pilaf

Vegetable Selections, *Choose One.*

Haricot Vert
Broccolini
Asparagus
Candied Baby Carrots

CHICKEN ENTRÉES

Chicken Aristocrat **\$37.00**

Bacon-wrapped chicken breast stuffed with mushrooms and mozzarella cheese, topped with house made tarragon sauce

Chicken Marsala **\$35.00**

Chicken breast sautéed in our Marsala sauce with fresh mushrooms, served over a bed of house made linguine

Raspberry Marinated Supreme Breast **\$38.00**

Marinated and chargrilled chicken breast and leg, topped with raspberry glacé and house made mango relish

Chicken Divan **\$35.00**

Crispy, fried chicken breast topped with broccoli buds and cheddar cheese sauce, finished with bacon crumbs

Chicken Oscar **\$39.00**

Grilled chicken breast topped with fresh asparagus, crabmeat and tarragon sauce

Chicken Diavolo *spicy* **\$38.00**

Airline chicken breast in fiery tomato sauce with Kalamata and green olives, tomatoes, roasted red peppers, garlic, and fresh basil

When choosing more than one entrée, a charge of \$3.00 per plate will be added to all entrée selections.

Plated Dinner Entrees

All entrees will be served with dinner rolls, choice of one salad, starch, and vegetable.

BEEF ENTRÉES

Add compound butter for \$1 per plate. *Choice of bleu cheese, garlic & chive, or Béarnaise*

Ribeye	9oz.	\$40.00
Chargrilled Black Angus steak topped with red wine demi-glace	12oz.	\$46.00
Bacon Wrapped Sirloin		\$35.00
Chargrilled 6oz. sirloin wrapped in bacon, topped with red wine demi sauce		
Filet Mignon		\$50.00
Chargrilled 8oz. Black Angus filet topped with a mushroom cap red wine demi-glace		
Prime Rib	Queen Cut	\$38.00
House smoked prime rib served with fresh horseradish and au jus	King Cut	\$44.00
New York Strip	10oz.	\$39.00
Chargrilled New York strip with red wine demi-glace	12oz.	\$44.00
Short Rib		\$37.00
Gluten-free braised beef short ribs with beef demi-glace		

SEAFOOD ENTRÉES

Almond Breaded Walleye Pike	\$38.00
Almond encrusted walleye topped with a tangy citrus glacé	
Wild Salmon	\$39.00
Wild-caught salmon topped with sour cream and dill sauce, garnished with a large shrimp	
Mediterranean Tilapia	\$37.00
Grilled tilapia topped with house made white wine butter sauce with fresh tomatoes, Kalamata olives, capers and herbs	
Caribbean Style Salmon	\$38.00
Salmon prepared with brown sugar and jerk seasoning, baked in orange juice and topped with house made mango salsa	
Door County Crab Cakes	\$34.00
Crab, whitefish, and fresh vegetable patties with panko bread crumbs and topped with southwestern aioli sauce	
Stuffed Whitefish	\$39.00
Whitefish filet with seafood stuffing topped with a champagne cream sauce	

When choosing more than one entrée, a charge of \$3.00 per plate will be added to all entrée selections.

Plated Dinner Entrees

All entrees will be served with dinner rolls, choice of one salad, starch, and vegetable.

VEGETARIAN ENTRÉES

Eggplant Neapolitan	\$29.00
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Fresh eggplant crepes stuffed with spinach and ricotta cheese, topped with house made marinara

Edamame Pot Stickers <i>vegan</i>	\$30.00
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Six Asian dumplings stuffed with edamame over Asian broccoli slaw, served with sides of Thai chili and bulgogi dipping sauces

Quinoa Stuffed Pepper <i>vegan</i>	\$30.00
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Bell Pepper stuffed with quinoa and vegetables, served with roasted red pepper sauce

PASTA ENTRÉES

Butternut Squash Ravioli <i>vegetarian</i>	\$30.00
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Butternut squash filled ravioli with brown butter sauce

Lasagna	\$35.00
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House made pasta layered with our very own meat sauce, creamy ricotta and mozzarella cheeses

CHILDREN'S MEALS

Chicken Tenders	\$13.00
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Three chicken tenders and house made creamy macaroni and cheese, served with sides of dipping sauces and a fresh fruit cup

Buttered Noodles	\$13.00
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Noodles tossed in butter, topped with parmesan cheese, served with a fresh fruit cup

When choosing more than one entrée, a charge of \$3.00 per plate will be added to all entrée selections.

Combination Entrees

All entrees will be served with dinner rolls, choice of one salad, starch, and vegetable.

Filet Mignon & Raspberry Chicken **\$48.00**

Chargrilled 4oz. Black Angus Filet topped with a mushroom cap and red wine demi-glace, alongside marinated and chargrilled chicken breast and leg, topped with raspberry glacé, house made mango relish, and plum sauce

Raspberry Chicken & Door County Crab Cakes **\$46.00**

Marinated and chargrilled chicken breast and leg, topped with raspberry glacé, house made mango relish, and plum sauce, paired with cakes of crab, whitefish, vegetables, and panko bread crumbs, topped with southwestern aioli

New York Strip & Coconut Shrimp **\$46.00**

Chargrilled 8oz. New York strip with demi-glace, alongside 3 coconut encrusted, served with sweet and spicy sauce

Chicken Divan & Wild Salmon **\$46.00**

Crispy, fried chicken breast topped with broccoli buds and cheddar cheese sauce, finished with bacon crumbs, paired with wild-caught salmon topped with sour cream and dill sauce, garnished with a large shrimp

Short Rib & Caribbean Style Salmon **\$45.00**

Gluten-free braised beef short ribs with a beef demi-glace, alongside salmon prepared with brown sugar and jerk seasoning, baked in orange juice and topped with house made mango salsa

Bacon Wrapped Sirloin & Chicken Marsala **\$45.00**

Chargrilled sirloin wrapped in bacon with red wine demi-glace, paired with sautéed chicken breast in Marsala sauce with fresh mushrooms, served over a bed of house made linguine

When choosing more than one entrée, a charge of \$3.00 per plate will be added to all entrée selections.

Dinner Buffets

Minimum 25 person requirement, pricing is per person.

North Bay BBQ	\$27.00
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Pulled pork with house made Door County cherry BBQ sauce, corn on the cob, Jalapeno corn bread with honey butter, baked beans, coleslaw and cherry crisp

Italian Buffet	\$28.00
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Penne pasta with sides of pesto crème, marinara, and alfredo sauces, baked ziti with Fontanini mild Italian sausage, garlic bread, Caesar salad and cannoli

Summer Picnic	\$22.00
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Black Angus hand-pattied burgers, grilled brats, baked beans, pasta salad, coleslaw, and house made cookies, served with sides of lettuce, tomato, onion, ketchup and mustard

Thanksgiving	\$28.00
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Roasted, sliced turkey with gravy, mashed potatoes, creamed corn, cranberries, and haricot verts, house salad with dressings on the side

Pizza Party	\$21.00
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House made, freshly baked 14 inch pizzas.

Choose from the following toppings: cheese, pepperoni, sausage, Canadian bacon, onion, black olive, green pepper, pineapple, mushroom

Add a large Caesar salad serves 12-15	\$40.00
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Add a platter of garlic bread serves 12-15	\$20.00
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Plated Door County Fish Fry	\$25.00
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Lightly breaded and fried walleye pike and blue gill, served with French fries, coleslaw, house made tartar sauce, and lemon wedge

Add Cherry Pie à la mode	\$7.00
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Desserts

Mixed Platter, Priced Per Dozen

Fresh House Made Cookies \$22.00

Mixed dozen of Heath bar, Oatmeal Raisin, Chocolate Chip, and White Chocolate Macadamia Nut

Bars and Brownies \$23.00

House made brownies and dessert bars

Finger Sweets \$24.00

Chef's favorite finger sweets

Cupcakes* \$42.00

Choose from the following: Vanilla, Chocolate, Door County Cherry, Carrot Cake, Lemon Lavender, Chocolate Peanut Butter, Cheese Cake, Red Velvet

*Must be ordered in flavor increments of 2 dozen, minimum total order of 8 dozen

Priced Per Person

Flourless Chocolate Cake \$5.00

House made flourless chocolate cake, topped caramel sauce and sea salt

Chocolate Mousse & Mini Pies Platter \$14.00

Fresh strawberries and dried apricots hand-dipped in chocolate, mini cups of rich chocolate mousse, and mini tarts with house made key lime filling

Door County Pie plain \$6.50

Your choice of Cherry, Pecan, Apple, or Strawberry à la mode \$7.00

Whole Pies \$30.00

Priced Per Batch

Warm Cherry Crisp \$75.00

Door County Cherries, white chocolate, and crisp topping



Bar Packages

Beer & Wine Package

First Hour \$14.00 | \$3.00 each additional hour

House Wines

Moscato	Rosé
Chardonnay	Pinot Noir
Pinot Grigio	Merlot
Sauvignon Blanc	Cabernet

Draft Beer, Choice of three

Domestic
Import
Craft

Rail Package

First Hour \$16.00 | \$4.00 each additional hour | Includes Beer & Wine Package and the following:

Spirits

Vodka	Whisky	Amaretto
Gin	Bourbon	Triple Sec
Tequila	Scotch	Dry & Sweet Vermouths
Rum	Brandy	Soda & Mixers

Call Package

First Hour \$18.00 | \$4.50 each additional hour | Includes Rail Package and the following spirits:

Tito's	Bacardi	Jim Beam	Southern Comfort
Stoli	Captain Morgan	Jack Daniels	Seagram's 7, VO
Beefeater	Sauza	Jim Beam Rye	Kahlua
Tanqueray	Korbel VS	Dewar's White Label	Baileys Irish Cream

Premium Package

First Hour \$20.00 | \$5.00 each additional hour | Includes Call Package and the following spirits:

Absolut, Citron	Myers Dark	Maker's Mark	Crown Royal
Grey Goose	Mount Gay	Bulleit Rye	
Bombay Sapphire	Tres Agaves	Johnny Walker Black	
Hendricks	Courvoisier VS	Jameson	

Soft Drink Package

\$8.00 per person | All night

Unlimited soft drinks, milk, and juice for non-drinking guests and guests under 21 years of age.

We have a strict NO SHOT policy for all Events held at Gordon Lodge. No muddled cocktails.
Plasticware will be used outdoors.

A la Carte Bar

Wine Service

\$25.00 per bottle

Choose from two of the following house wines to be poured during dinner service:

Moscato	Pinot Grigio	Rosé	Merlot
Chardonnay	Sauvignon Blanc	Pinot Noir	Cabernet

Champagne Service

\$25.00 per bottle

Poured after ceremony or during dinner service

Door County Champagne Service

\$28.00 per bottle

Each glass is garnished with a Door County Cherry. Poured after ceremony or during dinner service

Beer Service

Half Barrel

165 twelve-ounce servings

Domestic \$325.00

Import/Craft \$400.00

Quarter Barrel

82 twelve-ounce servings

Domestic \$200.00

Import/Craft \$275.00

Signature Cocktail Service

Batch of 50 servings. Prices vary by cocktail.

Cocktails are customized to your preferences and pre-batched for your event.

Individually poured and garnished for efficiency of service and consistency of quality.

Cash Bar

Domestic Beer	\$4.00	Rail Beverage	\$6.00
Import/Craft Beer	\$5.00	Call Beverage	\$7.00
House Wine	\$7.00	Premium Beverage	\$8.00

Lodging

We welcome our guests to take in the beauty of North Bay and Lake Michigan here at Gordon Lodge and offer a variety of lodging options from which to choose. A 50% deposit is required to hold a reservation. Any reservation cancelled 21 days or more prior to the arrival date will receive a refund of their 50% deposit, less a \$100 processing fee. Reservations cancelled within the 21 days will forfeit the 50% deposit. A reservation cancelled within 24 hours of the scheduled arrival date will be charged the full amount of the stay.

Our luxury five-bedroom house, *White Birch*, requires a three-night minimum reservation for all dates. For all other accommodations, a two-night minimum stay is required, and a three-night minimum may be required for some holiday weekends.

LODGE ROOMS

Deluxe King Lodge Room – #102

One room unit. Features a king bed, extended seating area with sofa, chairs, and coffee table, mini-fridge, patio and water view

Classic King Lodge Room – #101, #104-113, #115, #117-119

One room unit. Features a king bed, mini-fridge, patio and water view

Classic Double Lodge Room – #100, #103, #114, #116

One room unit. Features two double beds, mini-fridge, patio and water view

TRAILSIDE SUITES

Trailside One-Bedroom Suite – #1A, #1B, #1C, #1D

Apartment-style unit. Features a queen bed, pull out sofa in the living room, full kitchen, and view of the wooded trail area

Trailside Studio Suite – #1E, #1F, #1G, #1H

Studio apartment-style unit. Features a queen bed, sitting area, full kitchen, and view of the wooded trail area

COTTAGES

Standard Two-Bedroom Cottage – #1 Linden

Features one double bed in each bedroom, fireplace in the living room, mini-fridge, microwave, coffee maker, and water view

Lodging

COTTAGES *continued*

Premier Lakeview Two-Bedroom Cottage – #2 Aspen

Our largest two-bedroom cottage. Features a king bed in one bedroom, two double beds in the other room, pull-out sofa and fireplace in the living room, two bathrooms, mini-fridge, microwave, coffee maker, and water view

Classic Two-Bedroom Cottage – #3 White Pine

Features a king bed in one bedroom, two double beds in the other room, pull-out sofa and fireplace in the living room, two bathrooms, mini-fridge, microwave, coffee maker, and water view

Deluxe Two-Bedroom Cottage – #4 Spruce; #5 Butternut

Features a king bed in one bedroom, two double beds in the other room, pull-out sofa and fireplace in the living room, two bathrooms, mini-fridge, microwave, coffee maker, and water view

Second Row Studio Cottage – #6 Willow; #7 Catalpa; #10 Chestnut; #11 Hickory

One room unit. Features a king bed, mini-fridge, microwave, and coffee maker

Second Row Studio Cottage with Screen Porch – #8 Ginkgo; #9 Poplar

One room unit. Features a king bed, mini-fridge, microwave, coffee maker, and screen porch

Basic Lakeview One-Bedroom Cottage – #12 Sycamore

Features a double bed, small sitting room, mini-fridge, microwave, coffee maker, and water view

Premier Lakeview One-Bedroom Cottage – #14 Walnut

Features a king bed, pull-out sofa and gas fireplace in the living room, spa bathroom, mini-fridge, microwave, coffee maker, deck and water view

Bayside Studio Cottage – #15 Trillium; #16 Snowberry *Adults only

One room unit. Features a king bed, fireplace, mini-fridge, microwave, coffee maker, and water view

Bayside One-Bedroom Cottage – #17 Barberry; #18 Forget-Me-Not; #19 Greenbrier; #20 Stonecrop *Adults only

Features a king bed in the bedroom, pull-out sofa and fireplace in the living room, mini-fridge, microwave, coffee maker, deck and water view

WHITE BURCH HOUSE

Five-Bedroom House – WB501 *Three night minimum

Features a master suite with king bed and master bath, one room with two double beds, one room with two bunk beds, two rooms with one queen bed, loft with pull-out sofa, two additional full baths, whirlpool tub, study/den, laundry, full kitchen, grill, screen porch and water view

Team Building Activities

Let us to help organize a memorable experience or team building activity for you and your guests. Great for after a meal or allow our catering team to box lunches for your excursion! Advanced booking required. Availability limited. Weather restrictions may apply.

Kayak Tours

Use clear bottom kayaks to explore The North Bay Shipwrecks led by the Gravity Trails professionals. This shipwreck and wildlife tour is the ideal tour for nature lovers and shipwreck enthusiasts alike. Departs directly from our property! Beginner friendly.

Approximate Time Needed: 1-2 hours

Cost per person: \$60

Zip Line Experience

Led by the professionals at Lakeshore Adventures, this zip line tour is a true experience. Includes training session, tree top tour, and dual zip line racing fun. Transportation to & from Gordon Lodge can be provided at an additional charge.

Approximate Time Needed: Varies with group size

Cost per person: \$70

Fishing Excursions

For the fisherman in you. Private fishing excursions include captain, first mate, and all the needed equipment! Fish cleaning and bagging included. Transportation to & from Gordon Lodge can be provided at an additional charge. Wisconsin fishing licenses required. Perfect for smaller groups up to 6 people at a time.

Approximate Time Needed: 5 hour excursion

Cost per person: \$140

Door County Trolley Adventure

From scenic lighthouse tours to haunted pubs, we can arrange the perfect outing to fit your group's needs. Ride along in an "Old Time" trolley and get the full Door County experience!

Approximate Time Needed: Ranges 1-5 hours

Cost per person: Ranges \$14-\$64