



IZATYS RESORT 2017 MEETINGS AND EVENT GUIDE

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Policies and FAQs

Izatys is dedicated to providing dining and social interaction in an atmosphere of subdued elegance, with fine food and gracious service generally associated with the best of the world. Izatys Resort facilities, amenities, and services provide the ideal surrounding for any event. We would consider it an honor to serve you and look forward to working with you to ensure a successful event, with every detail exactly as you desire. We hope the enclosed information will be helpful to you. For additional information or assistance with booking your event, please contact the Event Coordinator.

DEPOSIT AND PAYMENT POLICY – Izatys Resort requires a contract to be signed by both parties, and a deposit made in order to hold the venue and the date of an event. Deposits are non-refundable upon receipt. Set up and break down fees apply whether the venue is waived or not. First payment which is half of the remaining balance is due six (6) months prior to the event date. Final payment of the balance is due sixty days (60) in advance of the event.

FOOD AND BEVERAGE – All food and beverage items will be provided by Izatys Resort. Izatys Resort cannot allow any leftover food or beverages to be taken off the property. All food and beverages are subject to a service charge of 18% and MN Sales tax. Alcohol tax of 2.5%. All menus and final count details must be finalized sixty (60) days prior to the event. Last call is 12:30am. Any outside food events are subject to a \$150+tax fee. Mn State law prohibits anyone under the age of 21 to consume alcoholic beverages (340A.503). All guests that appear under the age of 30 will be carded. ID is required for service. Private bartender service cost is \$100.00 for the event.

LIMITED LIABILITY– Izatys Resort cannot be held responsible for damage or loss of personal equipment. Clients accept liability in case of damage to banquet rooms or any Izatys Resort property. Izatys Resort reserves the right to inspect and control all private parties, bands and receptions being held on premise.

CANCELLATIONS – In the event of a cancellation, all payments made to date are NON-REFUNDABLE. All cancellations must be made in writing. If it becomes necessary for the client to cancel within thirty (30) days of the event, Izatys resort will only be able to waive the client's liability for the balance of their contract if the client rebooks their date. As a reminder, if Izatys Resort is not able to rebook the clients scheduled event date, the client is liable for the full remainder of the client's contracted balance.

DATE CHANGES– In the event that the client is forced to change the date of the event, every effort will be made by Izatys Resort to transfer reservations to support the new date (if available). The client agrees that in the event of a date change, any expenses including but not limited to deposits and fees are non refundable.

LODGING AND ROOM BLOCKS – Lodging is available at the Inn at Izatys, and our Beach Villas and Townhomes. Room blocks are available at the Inn with guests of 50 or more. Blocks of rooms are created after a deposit and signed contract has been received. Izatys Resort strongly suggests booking lodging rooms as early as possible to ensure the widest variety of room availability to guests. Open rooms will be released within sixty (60) days of the event.

Conference and Meeting spaces

Room	Dimensions	Square Footage	Theater Reception	Classroom	Banquet	Amenities
<u>Blackbrook Room</u> (located in the lower level of the hotel)	25 x 47	1175	100	80	80	Walkout to patio with fire pit and outdoor seating
<u>Hearth Room</u> (located in the lower level of the hotel)	26 x 23	598	50	30	30	Fireplace and Walkout to patio with fire pit and outdoor seating
<u>Kathio Room</u> (located in the lower level of the Clubhouse)	48 x 58	2784	270	250	250	View of the lake, bar attached, and is poolside
<u>Ballroom</u> (located upper level of the Clubhouse)	46 x 58	2668	270	250	250	View of the lake with windows all around the room, has a bar
<u>Dining Room</u> (located in Izatys Restaurant)	29 x 29	841	80	60	60	View of the lake with windows all around. Private room in the Restaurant

Audio Visual Guide

Throughout your stay, Izatys professional knowledgeable staff will take care of all of your audio visual needs. Please review the following items and contact your Events Coordinator to add any of these items to your meeting

Complete Meeting Package - \$100

LCD Projector, VGA or HDMI cable, portable screen, table, interface cables, power for laptop and surge surpressor

Podium Package - \$75

Standing podium, microphone (wired) and soundsystem

Ala Carte rental items

\$15 – Whiteboard with markers

\$20 – DVD Player

\$25 – Risers/per platform (each platform is 4x8)

\$25 – Podium

\$25 – Microphone (wired)

\$45 – Portable screen

\$75 – LCD Projector (with VGA or HDMI cable and power)

\$100 – 42' Flat screen TV

\$100 – Portable PA system

\$5.00 per person – Water, notepad and pen

Shipping information

If you would need to ship packages to Izatys Resort for your event, the first 5 boxes are accepted and stored complimentary.

Additional shipment rate of \$5 per package will be applied to the group master.

All boxes will be placed in your meeting space prior to your event.

Contact information:

Attn: Event Coordinator's name

Group name/contact person

Izatys Resort

40005 85th Ave

Onamia MN 56359

Lodging

Mn Sales tax of 6.875% plus a lodging surcharge of 3% will be applied to all lodging bills

The Inn at Izatys

The Inn at Izatys is a newly refurbished hotel. Amenities include patio and decks, including an outdoor fire pit. The Inn has been completely remodeled and now features new bathrooms with walk in showers, granite countertops and tile floors. All of the room furnishings are new, along with big comfortable beds to get a good restful night's sleep.



Beach Villas and Townhomes

Lakeside Townhomes and Beach Villas are perfect escapes for families and groups! Each Townhome and Villa has full kitchens, 2 levels, 2 1/2 bathrooms, 2-4 bedrooms, living room and porch sitting area overlooking the beautiful Mille Lacs Lake.



Talk to your Events Coordinator for pricing.

Breakout refreshments

Our culinary team can accommodate any special dietary needs upon request.
Prices do not include tax or service charge.

BEVERAGES

(1 gallon serves approx. 10-12oz cups, 1 air pot approx. 7-12oz cups)

Coffee, decaffeinated coffee or tea - \$15 air pot
Hot Apple Cider - \$12 gallon
Lemonade - \$12 gallon
Fruit Punch - \$12 gallon
Apple or cranberry juice - \$15 gallon

INDIVIDUAL BEVERAGES

Soda – Pepsi products - \$2 each
Bottled water - \$2 each

DRY SNACKS

(served by the bowl. Each bowl serves 10-12 people)

Fresh popped popcorn - \$12 per bowl
Salted pretzel snacks - \$15 per bowl
Five star nut mix - \$22 per bowl
Trail mix - \$22 per bowl
Chex snack mix - \$22 per bowl
Whoppers or M&Ms - \$24 per bowl

BAKERY & SWEETS

Freshly baked scones - \$20 dozen
Assorted cookies - \$20 dozen
Assorted dessert bars - \$20 dozen
Assorted donuts - \$22 dozen
Assorted danish pastries - \$22 dozen
Assorted bagels (with cream cheeses and preserves)- \$25 dozen

INDIVIDUAL SNACKS

Assorted whole fresh fruit - \$2 each
Assorted bags of chips - \$2 each
Assorted yogurts - \$2 each

An 18% service charge will be applied to all food and beverage orders. Menu prices are subject to change up to 60 days prior to your event.

Breakfast Options

Additional setup fee applies if meals are served other than the restaurant

All breakfasts include coffee, orange and apple juice and hot teas. Breakfasts can be served in the restaurant, or in the meeting room of your choice.

Additional set up fee for catered services in meeting rooms. Plan with your Events Coordinator. Prices do not include tax or service charge.

Deluxe Breakfast Buffet | \$15 per person

Scrambled eggs, bacon, sausage, hash browns, biscuits and gravy, french toast, American fried potatoes, omelete station with fresh ingredients, fresh pastries and seasonal fruit

Grab and go breakfast buffet | \$10 per person

Fresh pastries and seasonal fruit, bagels with cream cheeses and preserves, assorted yogurts/granola and assorted breakfast sandwiches

Seated breakfast menu | \$12 per person

All meals come with a choice of meat – bacon, sausage or ham steak – and hash browns. May substitute with toast or fresh fruit

2 eggs made to order

Eggs benedict – 2 poached eggs on an English muffin, smothered in hollandaise sauce

French Toast – 2 slices of our thick cut country bread, dipped in our fresh egg batter then grilled to golden goodness

Pancakes – 2 old fashioned light and fluffy pancakes made fresh from our buttermilk recipe

Biscuits and gravy – Savory country style sausage gravy, served with 2 buttermilk biscuits

Ham and Cheese Omelet – 2 egg omelet loaded with diced ham, jack and cheddar cheeses served with a delicious cheese sauce

Izatys Omelet – A hearty 2 egg omelet loaded with diced ham, cheese, onions, green and red peppers and onions

An 18% service charge will be applied to all food and beverage orders. Menu prices are subject to change up to 60 days prior to your event.

Lunch Options

Additional setup fee applies if meals are served other than the restaurant

If your guarantee falls below 20 people, your meals will be plated, or will be charged for 20 people. Any guarantee over 20 will be served buffet style in the restaurant. Lunch boxes can be brought to the meeting space, or the bump and run. Prices do not include tax.

Taco bar | \$13 per person

Ground beef and chicken, hard and soft taco shells, lettuce, tomato, onions, cheeses, refried beans and Mexican rice

Gourmet Lunch boxes | \$14 per person

Variety of deli lunch meat, served on a gourmet bun. Whole fruit, chips, potato salad and a cookie and choice of beverage

Deli Buffet | \$15 per person

Deli Sandwich Ham, Turkey, Roast Beef and Salami served with a variety of buns, cheeses and all the fixings. Coleslaw or potato salad, soup or Kettle chips

Burger buffet | \$16 per person

Burger patties, assorted buns, assorted cheeses, lettuce, tomatoes, onions, pickles, condiments, kettle chips and potato salad

An 18% service charge will be applied to all food and beverage orders. Menu prices are subject to change up to 60 days prior to your event.

Dinner Options

All options listed can be plated or served buffet style. Guarantee has to be 25 people to serve buffet. Carving station can be added for an additional Prices do not include tax or service charge.

(All meals include one bottle of water OR Pepsi product soda per each person and an assortment of desserts)

All American Cookout I \$24 per person

BBQ ribs, chicken, baked beans, Queso mac, potato salad and kettle chips

The Bogie I \$28 per person

Grilled pork loin and rosemary baked chicken, roasted potatoes, seasonal veggies, house salad with house dressing and freshly baked dinner roll

Izatys pasta I \$27 per person

Chicken alfredo Cajun Pasta, seasonal veggies, caeser or house salad and freshly baked dinner roll

The Nautical I \$26 per person

6oz sirloin steak & 5 oz grilled chicken breast served with Roasted Potatoes and Seasonal Veggies

Izatys Classic I \$30 per person

Grilled salmon, slow roasted steamship beef, roasted potatoes, seasonal veggies, house salad with house dressing and freshly baked dinner roll

An 18% service charge will be applied to all food and beverage orders. Menu prices are subject to change up to 60 days prior to your event.

Cold Hor D'oeuvres

Cold Hor D'oeuvres make a great addition to a cocktail reception. An additional Butler fee \$20.00 per hour/per Butler. One Butler per 75 guests

Platters:

Small platters feed 15-20 Medium platters feed 20-50 Large platters feed 50-100

Charcuterie Platter

Cured meats, salumi, pate, etc
\$45 | Medium \$75 each | Large \$135

Seasonal Fruit

Variety of fruit
Small \$45 | Medium \$80 | Large \$150

Deluxe Cracker Snacker

A great assortment of meat and cheeses along with a variety of cracker choices
Small \$68 | Medium \$136 | Large \$272

Caprese Skewers

Cherry Tomato, Fresh Mozzarella, Kalamata Olives and Pepperoncini
Small \$68 | Medium \$136 | Large \$272

Tomato Basil Mozzarella Bruschetta

Small \$45 | Medium \$80 | Large \$150

By the dozen:

\$15 – Shrimp Cocktail Shooters

\$15 – Buffalo shrimp mousse on assorted crackers

\$22 - Berries and Chevre Crostini

\$22 - Olive Tapenade Crostini

\$22 - Veggie Shooters

\$25 - Antipasto Skewers

\$28 - Greek Salad Bites

\$28 - Chicken Salad Cups

\$28 - Duck Rillettes on Toast

\$28 - Tuna Ceviche

An 18% service charge will be applied to all food and beverage orders. Menu prices are subject to change up to 60 days prior to your event.

Hot Hor D'oeuvres

Hot Hor D'oeuvres make a great addition to a cocktail reception. An additional Butler fee \$20.00 per hour/per Butler. One Butler per 75 guests

Platters:

Platters feed up to 100 guests

Spinach Artichoke dip

Our warm rich and creamy dip served with fresh Crostini
\$100

Mini Quiche Lorraine

A savory open faced pastry crust filled with delicious bacon, cheese, onion and crème fraîche filling
\$200

By the dozen:

\$14 – Southern-Style Buttermilk Fried Chicken Drumsticks

\$14 – Sticky Sesame Chicken Wings

\$22 – Artichoke Bruschetta

\$22 – Tomato Basil Bruschetta

\$22 – Meatballs (Bbq, Sweet and Sour or Swedish Gravy)

\$24 – Bacon Ricotta Cups

\$25 – Carnita Crisps

\$26 – Chicken Satay

\$28 – Chicken Sweet Corn Cakes

\$28 – Sirloin Crostini

An 18% service charge will be applied to all food and beverage orders. Menu prices are subject to change up to 60 days prior to your event.

Wines

Keg prices and wine by the case prices includes handling fee.

<u>Featured Red Wines</u>	Glass	Bottle	Case
Red Diamond Pinot Noir, California	\$8	\$24	
Columbia Crest Grand Estates Merlot	\$8	\$24	
Columbia Crest Grand Estates Cabernet Sauvignon	\$8	\$24	\$224
14 Hands Hot to Trot Red Blend, Washington		\$24	
Greg Norman Shiraz, Australia		\$34	
Seven Falls Cabernet Sauvignon, Washington		\$32	\$372

<u>Featured White Wines</u>	Glass	Bottle	Case
Haras Albaclara Grand Reserva Sauvignon Blanc, Chile	\$8	\$24	
Columbia Crest Grand Estates Un-Oaked Chardonnay, Washington	\$8	\$24	\$224
Mezzacorona Pinot Grigio, Italy		\$24	
Beringer Chardonnay, Napa Valley		\$32	\$304

<u>Featured Rose Wines</u>	Glass	Bottle	Case
Santa Cristina Cipresseto Rosato	\$8	\$28	

<u>Featured Sparkling Wines</u>			
Mionetto II Prosecco		\$24	

Published prices are non-negotiable. An 18% service charge will be applied to all food and beverage orders. Menu prices are subject to change up to 60 days prior to your event.

Beer

Domestic Keg | \$325

Michelob Golden, Michelob Golden Light, Miller Light, Miller, Bud Lite or Bud

Premium or Import Keg | \$375 Starting at

New Castle, Heineken, Blue Moon, Summit, Sam Adams or Honey Weiss

Bottled Domestic Beer -\$4

Bottled Premium Beer -\$5

Wine by the glass -\$8

Call Mixed Drink/Cocktails -\$7

Premium Mixed Drink/Cocktails -\$8

Champagne Toast -\$8

Coffee cup | \$2

Coffee Airpot | \$15

Soft Drinks (bottled or fountain) | \$2

Wine pour during dinner service | \$4 per person

Bartender service | \$100

An 18% service charge will be applied to all food and beverage orders. Menu prices are subject to change up to 60 days prior to your event.

Beverage Service Options

Cash Bar

Everyone is responsible for their own beverages

Hosted Bar packages (bartender | \$100):

Drink tickets | \$4 each (includes domestic beer, house wines, and call drinks/cocktails)

Published prices are non negotiable. An 18% service charge will be applied to all food and beverage orders. Menu prices are subject to change up to 60 days prior to your event.

Golf

Blackbrook course – Izatys offers acres of natural water and marsh hazards, native deciduous trees and extensive use of wildflowers, and undulation greens on our 18 hole championship course. Holding a group golf scramble, or tournament not only brings your employees together as a group. It also helps bond lasting relationships and lets people work together. Let our golf pro at Izatys put together an experience you and your employees will never forget!

Call your Events Coordinator for pricing on golf outings



Lodging

Inn at Izatys

Izatys offers a fully renovated 28 room hotel with new ground level patio, and a cozy outdoor fire pit that overlooks the golf course, and an indoor and outdoor pool, with pool bar.



Beach Villas and Townhomes

Izatys proudly presents our Beach Villas and Townhomes. Great for families and groups. They are all 2 level, 3 bathroom units with patios and decks overlooking the stunning Mille Lacs Lake!

2 Bedroom Beach Villa

- 1,000 sq. feet
- Private screen porch
- Living room with fireplace & cable TV
- Dining area
- Full kitchen
- 3 spacious bathrooms

3 Bedroom Beach Villas

- 1,300 sq. feet
- Private screen porch
- Living room with fireplace & cable TV
- Dining area
- Full kitchen
- 3 spacious bathrooms

3 Bedroom Townhome

- 1,800 sq. feet
- Patio walkout to the lake
- Dining area
- Full kitchen
- 3 spacious bathrooms
- Living room with fireplace & cable TV

4 Bedroom Townhome

- 2,200 sq. feet
- Patio walkout to the lake
- Dining area
- Full kitchen
- 3 spacious bathrooms
- Living room with fireplace and cable TV



Packages

Packages

Izatys offers great stay and play and all inclusive packages, for all seasons at an affordable price! Talk to your Events Coordinator to book your reservations today!



Guide to planning an event

Izatys is dedicated to providing impeccable service, and has a professional team to exceed your expectations. At the time your event is contracted, an Events Coordinator will be assigned to you. Once the contract is prepared and signed, the following is a preferred deadline schedule.

ACTIVITY	DEADLINE	CONTACT
Guided fishing, golf tee times, spa appointments and entertainment requests	60 days prior	Events Coordinator
Billing instructions (if not provided in contract)	45 days prior	Events Coordinator
Meeting schedule provided (include start and end times for all events and activities, breakout meeting and event titles with all room layouts and requirements, catering requirements, and audio visual requirements)	30 days prior	Events Coordinator
Rooming list for lodging	30 days prior	Events Coordinator
Menu selections and guarantees for all meals and breakouts	30 days prior	Events Coordinator
Outstanding balance	Day of departure	Events Coordinator