





EXTRAORDINARY EVENTS AND GIANT MEMORIES

Giants Ridge is the ideal venue for your next meeting or conference, with gathering spaces for small and large groups, and a variety of catering options.

Here, your employees, associates and colleagues will experience extraordinary connections to nature through our first-class, four season recreation area.

With over 5,000 square feet of flexible meeting and gathering space, along with beautifully scenic outdoor areas, Giants Ridge is one of the Midwest's finest meeting and conference centers. Our catering staff has extensive experience planning and catering events of all sizes and types ranging from small executive meetings to conferences with 300 guests. The Giants Ridge meeting standards guarantee a high-quality, successful and productive conference or meeting in a north woods resort setting that blends quiet comfort with sophisticated technology.

From the moment you decide to have your meeting at Giants Ridge, our team will guide you through every step of the process.

Our menu selections suit every need and taste, from simple buffets to elegant multi-course meals. Giants Ridge also features convenient lodging facilities, each offering guests a unique experience with the safety, comfort and convenience of staying near the conference facilities.

No matter the size of your corporate meeting or event, our Banquets & Catering Sales Manager will provide customized quotes and the same customer service you've come to expect from Giants Ridge!



BREAKFAST BUFFETS

All served with coffee, tea, and appropriate accompaniments Minimum guarantee of 20 guests

CLASSIC CONTINENTAL

The classic continental with assorted pastries, juices and beverages, is not a meal in itself but just enough to get you going in the morning.

BRONZE BREAKFAST BUFFET

Start the day right with scrambled eggs, breakfast potatoes, sausage and bacon.

SILVER BREAKFAST BUFFET

Crave something more to meet the day? Try scrambled eggs, breakfast potatoes, French toast, fresh seasonal fruit, biscuits, gravy, sausage and bacon.

GOLD BREAKFAST BUFFET

Fill up for a full day with scrambled eggs, pastries, omelets made to order, breakfast potatoes, French toast, fresh seasonal fruit, oatmeal, sausage, and bacon.

BREAKFAST BURRITOS

Spice up the morning with a breakfast burrito. An attendant will prepare your burrito in front of you on a warm tortilla with your choice of, scrambled eggs, golden brown potatoes, sausage, ham, bacon, cheddar jack cheese, jalapeños, onions, bell peppers, salsa, sour cream, and guacamole.

BLOODY MARY

Probably not a breakfast on its own, but what a way to add a little excitement to your event. Our Bloody Mary Bar comes equipped with all the peppers, pickles, celery, olives, asparagus, chilled shrimp, beef sticks, hot sauces, artichoke hearts and our signature Bloody Mary mix.

BUFFET ENHANCEMENTS

- Pastry Assortment
- Yogurt Cups and Granola
- French Toast and Warm Maple Syrup
- Biscuits and Gravy
- Assorted Cereals and Milk
- Chef Attended Omelet Station

PLATED BREAKFASTS

All served with coffee, tea, and appropriate accompaniments Minimum guarantee of 10 guests

SUNRISE BREAKFAST

Scrambled eggs, hardwood smoked bacon, breakfast potatoes, and streusel coffee cake.

CROISSANT BREAKFAST SANDWICH

Grilled ham steak, fluffy scrambled eggs, and sharp cheddar cheese on a flaky croissant with a fresh seasonal fruit cup.

CHICKEN FRIED STEAK

Chicken fried steak, smothered in sausage country gravy, with fluffy scrambled eggs, and breakfast potatoes.

WALLEYE AND EGGS

Golden cracker-crusted walleye fillet with tartar sauce and a lemon wedge served with fluffy scrambled eggs and breakfast potatoes.







BOX LUNCHES

All served with bottled water or soda Minimum guarantee of 10 guests

BROWN BAG

Just like mom used to make, your choice of ham, turkey or beef paired with Swiss or cheddar cheese and delivered in a brown paper bag with chips, dill pickle spear and a rice crispy treat. Eat your favorites and trade the rest!

BOX LUNCH

An adult twist to the brown bag. Your lunch includes your choice of the following sandwiches accompanied by vegetable crudités, pasta salad, a dill pickle spear and bottled water or soda:

- Shaved beef with horseradish, havarti, lettuce, and tomato on an onion roll
- Maple-cured ham, gruyère cheese, and brown mustard on a fresh-baked French roll
- Tender cashew chicken salad on a flaky croissant.
 Not available for on-course service

BREAKS

THE CLASSIC

- Assortment of cookies and brownies
- Sodas, coffee, tea, and/or bottled water

THE HEALTH NUT

- Fresh seasonal fruits and berries
- Assorted yogurts
- Vegetable crudités
- Roasted red pepper hummus
- Pita chips
- Tea and bottled water

EVERYDAY'S A SUNDAE

- Chocolate and vanilla ice cream
- Cookies and brownies
- Strawberry, chocolate, and caramel toppings
- Fresh strawberries, bananas, and maraschino cherries
- Chopped nuts and whipped cream toppings





BUILD-YOUR-OWN LUNCH BUFFET

Minimum guarantee of 25 guests

CHOOSE ONE SALAD

- Tossed Garden Salad
- Italian Pasta Salad
- Fruit Ambrosia
- Creamy Coleslaw
- Marinated Vegetables
- Potato Salad

CHOOSE TWO ACCOMPANIMENTS

- Mashed Potatoes and Gravy
- Roasted Red Potatoes
- Au Gratin Potatoes
- Herbed Pasta
- Wild Rice Pilaf
- Glazed Baby Carrots
- Green Beans Almondine
- Buttered Corn
- Corn on the Cob
- Fresh Seasonal Vegetable

CHOOSE ONE OR TWO ENTRÉES

- Swedish Meatballs
- Wild Rice Meatloaf
- Chicken Picata
- Champagne Chicken
- Chicken Marsala
- Chicken Cacciatore
- Honey and Thyme Pork Loin
- Three-Cheese Lasagna
- Fettuccini Alfredo
- Vegetarian Lasagna

BUFFET ENHANCEMENTS

Fresh Baked Cookies and Brownies

OUTDOOR BBQ BUFFET

Minimum guarantee of 25 guests.

BACKYARD BBQ

All-time favorites.

- Hamburgers
- Hot dogs
- Brats
- Beans
- Potato Salad
- Chips
- Soda
- Bottled Water

STEAK BBQ

- New York Strip Steak
- Fluffy Baked Potato
- Roasted Corn on the Cob
- Warm Rolls
- Soda
- Bottled Water

KABOB

All-time favorites.

- Beef
- Chicken
- Shrimp Kabobs
- Steamed Rice
- Warm Rolls
- Assorted Dipping Sauces
- Soda
- Bottled Water





LUNCH BUFFETS

All served with soda, iced tea, water, and appropriate accompaniments. Minimum guarantee of 25 guests.

BURGER BAR

Take lunch into your own hands with our build your own burger bar. All the fixings, including hamburgers, buns, lettuce, tomatoes, cheese, bacon, onions, chips, pickles, sautéed onions, sautéed mushrooms, ketchup and mustard.

TACO BAR

Want lunch your way? Well, now you can! This taco bar lets you eat all the toppings you want. You will find warm flour and corn tortillas, seasoned beef and chicken, refried beans, shredded cabbage, lettuce, tomatoes, onions, black olives, jalapeños, salsa, shredded cheese and sour cream, served with seasoned rice.

SOUP AND SANDWICH

Simple yet satisfying! Take a well-earned break with our fresh-made soup, potato salad, deli meats, deli cheeses, lettuce, tomatoes, onions, pickles, breads, rolls and chips.

PASTA BUFFET

Love Italian home-style cooking? Mix and match three varieties of pasta, marinara, alfredo and pesto sauces, grilled chicken and meatballs. Accompanied by warm breadsticks and crisp garden salad with assorted dressings.

BUFFET ENHANCEMENTS

- Fresh Fruit Display
- Tureen of Soup or Chili
- Cookies and Brownies

PLATED LUNCHES

All served with soda, iced tea, water, and appropriate accompaniments. Minimum guarantee of 10 guests.

CHICKEN AND WILD RICE SOUP WITH SALAD

Our signature chicken wild rice soup, served in freshly baked bread bowl with a tossed garden salad and choice of dressing.

SOUP AND SANDWICH

Your choice of a turkey, beef, or ham sandwich, served with a cup of our house-made soup.

CHICKEN CAESAR SALAD

Grilled chicken breast, nestled atop crisp romaine lettuce, garlic croutons, shredded parmesan cheese and a creamy Caesar dressing, served with a warm breadstick.

CHEF SALAD

Crisp greens topped with ham, smoked turkey, cheddar and Swiss cheese, garnished with crisp cucumber, ripe tomatoes and hardboiled eggs, served with a warm breadstick.

CHICKEN SALAD CROISSANT SANDWICH

Chicken salad piled atop a flaky croissant and served with an array of fresh seasonal fruit.

CRACKER CRUSTED WALLEYE SANDWICH

Our encrusted walleye fillet is a Northern Minnesota Classic. Served on a hoagie bun with lettuce, tomatoes, a fresh lemon wedge and tartar sauce with a side of coleslaw and chips.

STEAK SANDWICH

An 8 oz. tri-tip steak cooked to perfection and served atop a toasted hoagie bun with lettuce, tomato, and grilled onions, served with steak fries and creamy coleslaw.



