

AN *Impressive* DESTINATION



THUMPER POND

GOLF. GATHER. GETAWAY.



218-367-2000 | 1-877-294-7981

WWW.THUMPERPOND.COM

THE PREMIERE RESORT & CONFERENCE CENTER
IN OTTERTAIL, MINNESOTA

WELCOME

Thumper Pond is Central Minnesota's premiere meeting destination. Situated on 250 acres and carved out of 90,000 red pines in the heart of Minnesota's Lake Country, Thumper Pond is a full-service Resort and Conference Center suited to groups of up to 300 with over 15,000 square feet of flexible meeting space. Our proficient Sales staff, consummate "Minnesota Nice" service, and impressive venue will surpass your expectations.

TABLE OF CONTENTS

The Property	2
Property Layout	3
EVENT SPACE	
Lakes Room Conference Center	5
Club House, Eagle View & Boardroom	6
BANQUET MENUS	
Breakfast, Breaks & Ala Carte	8
Hors d'oeuvres	9
Entrees	10
Supplementary Buffets & Plated Meals	11
Desserts	12
Beverages	13
POLICIES & PROCEDURES	
Golf Outings	15
Contract Conditions	16



THE PROPERTY

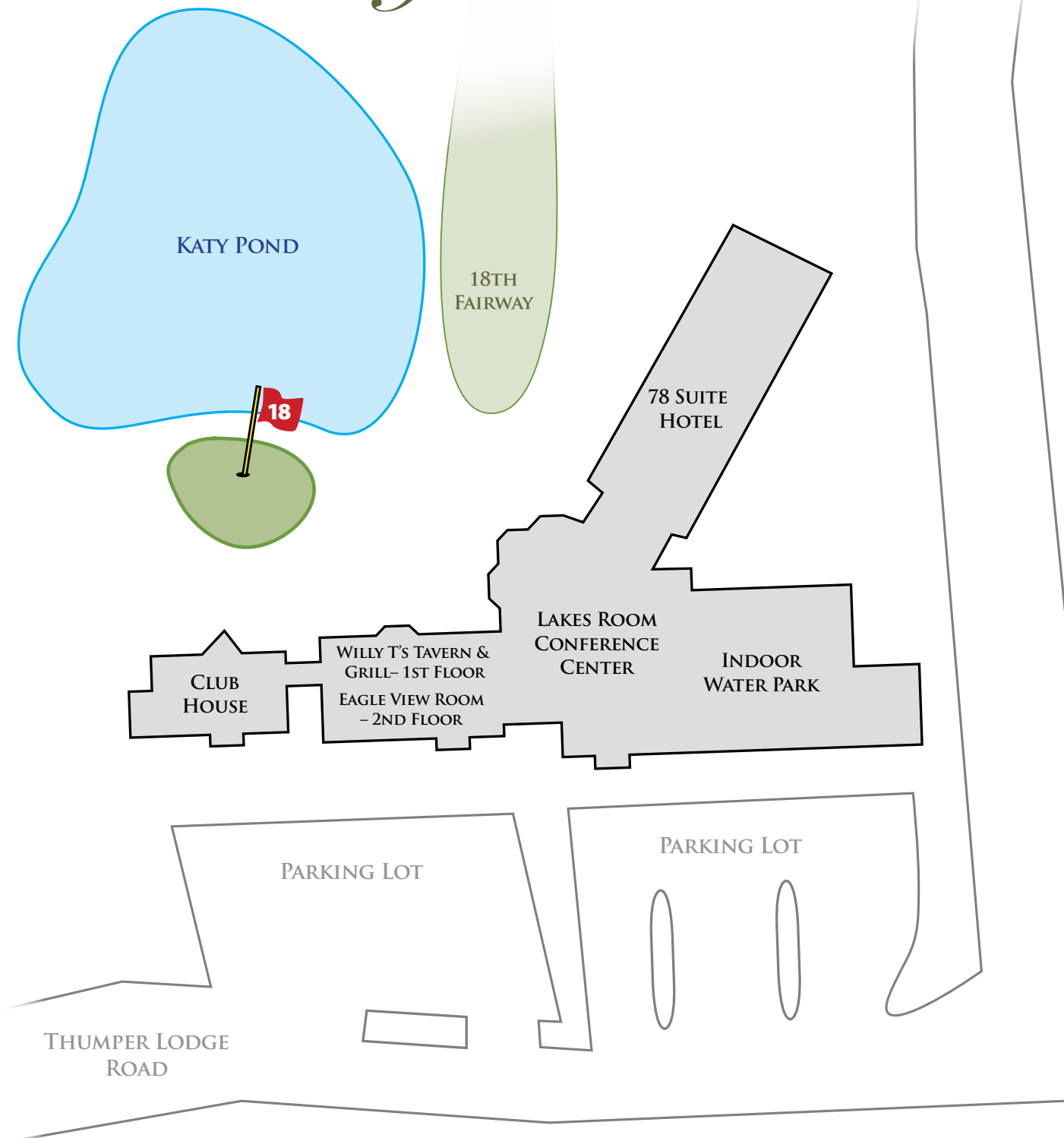
Thumper Pond is an impressive destination venue for those wishing to arrange corporate or association functions, family gatherings, milestone events and more.

The Lakes Room conference center will seat up to 300 guests and features a wall of natural-light windows overlooking Katy Pond and the 18th fairway of Thumper Pond Golf Course. The Lakes Room also houses the Rush Lake, Walker Lake, and Otter Tail Lake breakout rooms, making it a functional, customizable space. There are other spaces on property including the Club House Loft, the Eagle View and the Board Room that help make Thumper Pond's 15,000 square feet of event space flexible, convenient and accessible.

The property has 78 sleeping room suites to offer attendees a relaxing space of their own, right on property. All suites feature free wireless internet, microwaves, refrigerators and more. There's also a championship 18 Hole Golf Course that has been voted a Minnesota "Must Play" by Golf Magazine, as well as Willy T's Tavern and Grill, a salon and spa, and a 12,000 square foot indoor water park.

Our professional event staff will work closely with you to design a function that accomplishes your goals and impresses your attendees. On the following pages, you'll find our policies and procedures as well as a plethora of menu options, but if your event requires a different approach, the staff is adept at customizing functions as well. We're here to serve you!

PROPERTY LAYOUT



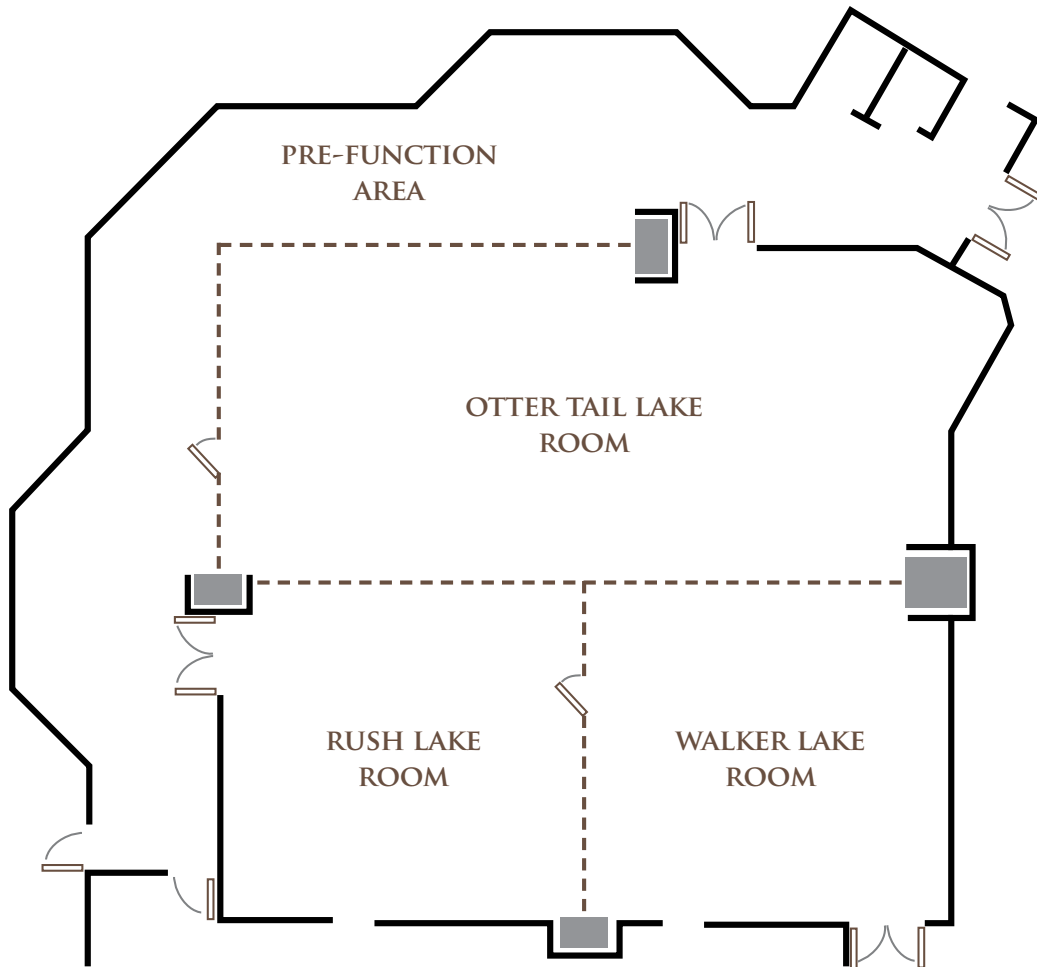


EVENT SPACE

300 Thumper Lodge Road • Ottertail, MN 56571

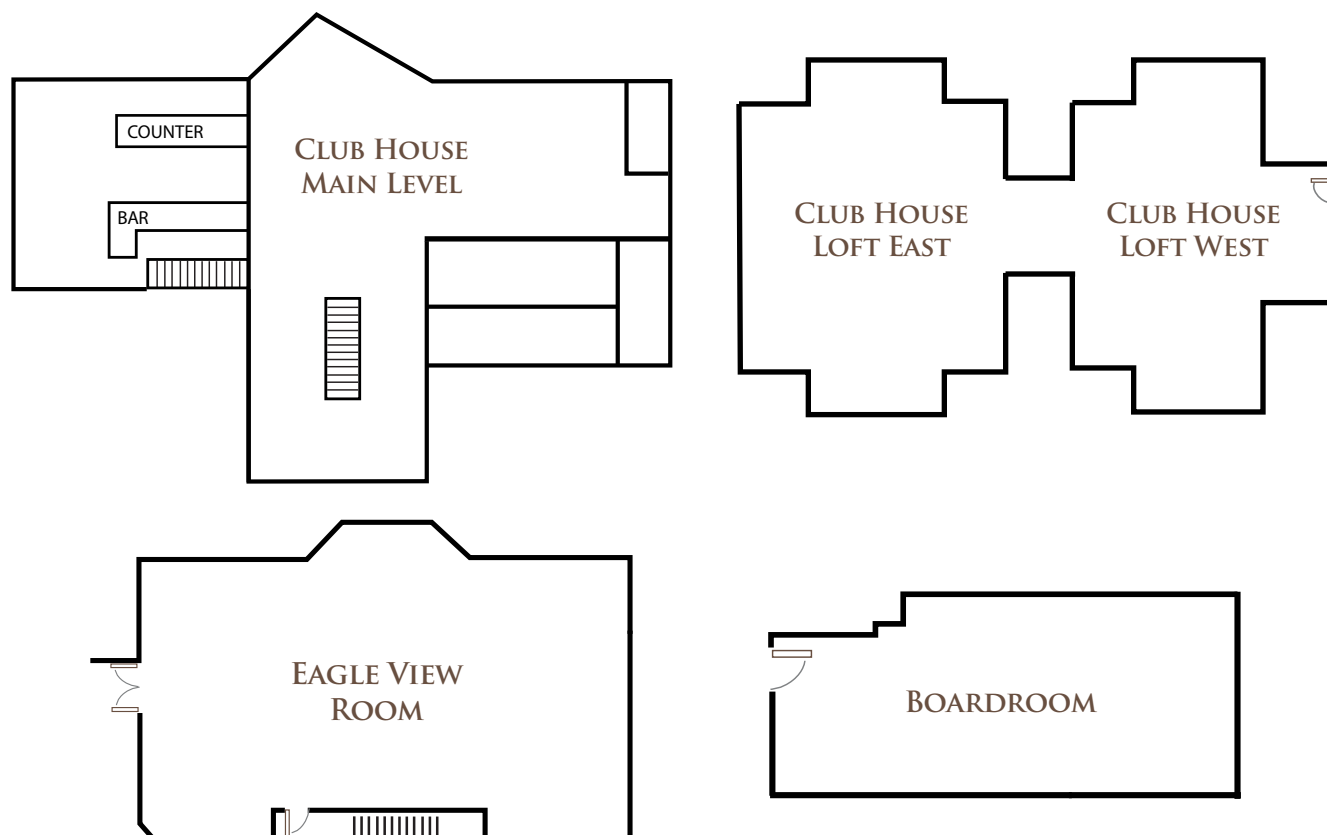
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THE LAKES ROOM CONFERENCE CENTER



Meeting Room Names	Dimensions		Square Footage	Ceiling Height	Maximum Capacities (people)				
	Width	Length			Classroom	Banquet	U-Shape	Theater	Reception
Otter Tail Lake	26	58	1,508	14'	100	128	40	165	165
Rush Lake	27	29	783	14'	46	56	18	80	80
Walker Lake	27	29	783	14'	50	56	18	80	80
Rush/Walker Combined	27	58	1,566	14'	96	136	40	175	175
Combined Lakes Room	58	55	3,190	14'	200	264	n/a	350	350
Lakes & Pre-Function	68	72.4	4,925	14'	200	300	n/a	350	388

CLUB HOUSE, EAGLE VIEW ROOM & BOARDROOM



Meeting Room Names	Dimensions		Square Footage	Ceiling Height	Maximum Capacities (people)				
	Width	Length			Classroom	Banquet	U-Shape	Theater	Reception
Club House Main Level	19	43	855	8'	39	48	20	70	70
Club House Loft East	42	43	1,806	8'	60	72	20	75	72
Club House Loft West	42	43	1,806	8'	60	72	20	75	72
Club House Combined			4,467	8'	159	192	n/a	220	214
Eagle View Room	37	84	3,108	9'	60	160	30	200	200
Boardroom	17.5	39	683	9'	39	48	16	50	50

EQUIPMENT RENTAL CHARGE

(per day)

PA System with Microphones	\$150.00	Flip Chart with Markers	\$20.00	Microphones	\$30.00
Television with VCR or DVD	\$30.00	LCD Projector	\$100.00	A/V Carts	\$10.00
Overhead Projectors	\$20.00	Portable CD Player	\$10.00	Podiums (<i>Free Standing</i>)	Complimentary
Lavaliere Microphone	\$40.00	White Board with Markers	\$10.00	Extension Cords	Complimentary
		Screens	\$15.00	Power Strips	Complimentary



BANQUET MENU

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BREAKFAST, BREAKS & A LA CARTE MENU

BREAKFAST

Served with coffee, decaffeinated coffee and water

Continental Breakfast \$7.49
Assorted breakfast pastries
Assortment of sliced fresh fruit

Rise and Shine \$8.49
Assorted breakfast pastries
Individual Fruit Yogurt and granola
Assortment of sliced fresh fruit

Sunrise Breakfast \$9.49
Plated & served
Scrambled eggs
Breakfast meat
Breakfast potato
Assortment of sliced fresh fruit
Add toast for .99
Add pancake or french toast for \$2.49

Early Birdie Breakfast Buffet \$10.99
Buffet for groups of 25 or more
Choice of Scrambled eggs or Egg Bake
Choice of French toast or pancakes
Breakfast potato
Breakfast meat
Sliced fresh fruit

Build Your Own Breakfast Sandwich Buffet \$10.99
Eggs, bacon, sausage patties, biscuits and English muffins, slices of cheese and condiments, breakfast potato and fruit

BREAKS

Served with coffee, decaffeinated coffee and water

Smart Break \$7.99
Assorted granola bars, individual fruit yogurts and assorted sliced fresh fruit

Spa Break \$12.99
Individual yogurt, granola bars, assortment of sliced fresh fruit, bottled smoothies, assorted herbal teas, water with cucumber or orange slices

Build Your Own Ice Cream Sundae \$6.99
Vanilla ice cream, crushed Oreos, crushed peanuts, sprinkles, chocolate, caramel

Sweet-n-Salty \$7.49
Mini candy bars, cookies, Chex mix, pretzels

Afternoon Break \$6.99
Assortment of cookies & bars

Energy Break \$12.99
Assorted energy drinks
Assorted gourmet coffee drinks
Granola bars
Trail mix

Stadium Break \$5.99
Popcorn - 3 ways (Caramel, Parmesan, Plain)
Pretzels
Housemade chips

ALA CARTE MENU

Assorted pastries, cookies, bars \$24.99 per dozen
Muffins \$28.99 per dozen
Caramel or sweet rolls \$28.99 per dozen
Assorted yogurts \$3.49 each

Assorted candy bars \$2.49 each
Additional basket of bread \$6.99 per table
(min 1 per table)
Add a cup of soup to any meal \$2.99 per person

HORS D'OEUVRES MENU

COLD

Chocolate Covered Strawberries	50 pieces	\$59.99
Fresh Fruit Kabobs	50 pieces	\$84.99
Fruit Bowl	50 people	\$74.99
Assorted Cocktail Sandwiches	50 pieces	\$99.99
Jumbo Chilled Shrimp <i>with cocktail sauce & lemon</i>	50 pieces	\$199.99
Deviled Eggs	50 pieces	\$49.99
Tomato Basil Bruschetta Crostini	50 people	\$74.99
Whole Smoked Salmon	Market Price	
Smoked Salmon Crostini <i>with Boursin cheese</i>	50 people	\$189.99
Smoked Walleye and Goat Cheese Crostini	50 pieces	\$189.99
Hummus Platter <i>with vegetables and corn chips</i>	50 people	\$89.99
Ahi Ceviche <i>citrus-marinated ahi tuna, shrimp and walleye in a tomato avocado salsa served with fresh tortilla chips</i>	50 people	\$129.99
Cheese Tray <i>with assorted crackers</i>	50 people	\$109.99
Meat & Cheese Tray <i>with assorted crackers</i>	50 people	\$139.99
Vegetable Crudités with Dip	50 people	\$59.99
Bowl of Pretzels	50 people	\$34.99
Bowl of House Made Potato Chips	50 people	\$34.99
Bowl of Chex Mix	50 people	\$39.99
Chips & Salsa	50 people	\$44.99

HOT

Homemade Tator Tots	50 pieces	\$89.99
Cocktail Meatballs <i>(choose from bbq or Swedish)</i>	50 pieces	\$79.99
Chicken Wings <i>(choose from plain, teriyaki, cajun, buffalo or bbq) with ranch or bleu cheese</i>	50 pieces	\$99.99
Jumbo Coconut Shrimp <i>with stone ground mustard marmalade</i>	50 pieces	\$199.99
Chicken Tenders <i>with bbq and ranch</i>	50 pieces	\$99.99
Spinach and Artichoke Dip <i>with pita chips</i>	50 people	\$89.99
Goat Cheese Crostini <i>with olive tapenade</i>	50 pieces	\$129.99
Walleye Egg Rolls <i>with sweet chile sauce</i>	50 pieces	\$159.99
Crab Stuffed Mushrooms <i>with béarnaise sauce</i>	50 pieces	\$129.99
Chicken Satay Skewers <i>marinated grilled chicken skewers</i>	50 pieces	\$99.99
Pineapple Jerk Chicken Skewers <i>Jamaican jerk seasoned grilled chicken skewer</i>	50 pieces	\$99.99
Smoked Ribs <i>fall off the bone tender smoked ribs (choose from sweet Asian or bbq)</i>	50 pieces	\$129.99

PIZZAS

Simple Pizza - sausage, pepperoni, or cheese	\$14.99	Garbage - loaded with meats & veggies	\$18.99
Double Down - choice of two toppings	\$16.49	BBQ Chicken - grilled chicken, onion & cilantro	\$17.99
Bacon Cheeseburger - pickles & ketchup	\$17.99	Chicken Alfredo - grilled chicken, alfredo sauce & cheese	\$18.99
Hawaiian - ham & pineapple	\$17.99		

ENTREES

Plated and served entrees include tossed field greens, house dressings, choice of starch, seasonal vegetables, fresh-baked rolls & butter with choice of coffee, decaffeinated coffee, and water.

Filet of Walleye Almandine **\$22.99**
Baked with crushed almonds and seasoned bread crumbs, then finished with Frangelico butter

Garlic & Herb Encrusted Prime Rib of Beef **Market Price**
Ten ounce, served with au jus and horseradish sauce.
For groups of fifteen or more

Steak Dianne **\$21.99**
Choice eight ounce sirloin with sautéed mushrooms, burgundy wine and shallots

Steak and Lobster Tail **Market Price**

Bacon-Wrapped Turkey Tenderloin **\$18.99**
With sundried cranberry maple glaze

Steak Oscar **\$29.99**
Six-ounce Filet Mignon topped with succulent crab meat and fresh asparagus with béarnaise sauce

Serene Woods Chicken **\$18.99**
Herb broiled chicken breast with a rich shallot, wild mushroom, carrot and celery cream sauce

Yankee Pot Roast **\$17.99**
Fork-tender braised beef with brown gravy

Pasta Primavera **\$18.99**
Seasonal vegetables sautéed in olive oil, fresh garlic and lemon

Chicken Piccata **\$18.99**
Seasoned grilled chicken breast served with a smooth lemon butter and caper cream sauce

Oven Roasted Pork Roulade **\$18.99**
Always Tender Pork Loin stuffed with Spinach, Artichokes & Cream Cheese.
Served with Honey Dijon Sauce

Pan-Fried Chicken **\$17.99**
Hand breaded fried chicken

Chicken & Asparagus Lasagna **\$17.99**
Oven-roasted chicken, fresh asparagus, garlic, ricotta, mozzarella and parmesan cheeses served with alfredo and marinara sauce

Maple Glazed Grilled Salmon **\$21.99**
6 oz grilled alaskan salmon, with a sweet maple dijon glaze

Banquet Children's Meal **\$7.99**
Chicken tenders or mini corndogs, french fries and fruit (*10 and under*)

STARCH CHOICES

Hand smashed potato, herb roasted red potato, parsley buttered potato, or wild rice pilaf

Most entrée options available for buffet, prices vary.



SUPPLEMENTARY BUFFETS & PLATED MEALS

Served with choice of coffee, decaffeinated coffee, and water. For groups of twenty five or more.

The Par Buffet \$13.99

Grilled hamburgers, grilled beer brats, relish tray consisting of lettuce, tomatoes, onions, pickles and cheese, kettle chips and choice of potato salad, cole slaw, pasta salad, cucumber salad, or hand-smashed potatoes

Ottertail Deli Buffet \$13.99

Platters of shaved ham, turkey and roast beef deli meat with assorted cheeses. Served with lettuce, tomato, onion, pickles and condiments, kettle chips and choice of potato salad, cole slaw, pasta salad, cucumber salad, or hand-smashed potatoes

Mexican Taco Buffet \$14.99

Hard & soft tortillas, spicy ground beef, seasoned chicken, shredded cheese, Spanish rice, refried beans, salsa, guacamole, sour cream, lettuce, tomatoes, jalapeño peppers and black olives

Southwestern Fajita Buffet \$16.99

Marinated skirt steak and grilled chile lime chicken served with soft tortillas, sautéed onions and bell peppers, Spanish rice, refried beans, shredded cheese, lettuce, tomatoes, and roasted corn salsa

Picnic Buffet \$15.99

BBQ pulled pork sandwiches and Southern fried chicken. Served with kettle chips, and choice of potato salad, cole slaw, pasta salad, cucumber salad, or hand-smashed potatoes

Pasta Buffet \$16.99

Penne pasta served with Marinara and Alfredo sauce, tossed field greens, house dressings and a breadstick. Choose one main ingredient from chicken, seasoned ground beef, Italian sausage or seasonal vegetables

Shore Lunch Buffet \$18.99

Breaded and fried walleye served with pork & beans, fried potatoes, cole slaw and a dinner roll. Served with tartar sauce

Ribs and Chicken Buffet \$18.99

Broiled riblets with sweet & smoky BBQ sauce, Southern-style fried chicken with hand smashed potato, confetti sweet corn, a dinner roll and choice of potato salad, cole slaw, pasta salad or cucumber salad

Knee High Buffet \$8.99

Mini Corndogs, Chicken Tenders, Fries and Fruit

PLATED MEALS

Served with coffee, decaffeinated coffee, and water

Box Lunch on the Turn \$10.49

Your choice of a pulled turkey, ham or roast beef sandwich served with kettle chips and a cookie

Salad & Sandwich \$9.49

Your choice of a pulled turkey, ham or roast beef sandwich served with your choice of tossed field greens or Caesar salad

Soup & Sandwich \$9.49

Homemade soup with your choice of a pulled turkey, ham or roast beef sandwich and assorted sliced fresh fruit

Hot Turkey Sandwich \$10.99

House-roasted pulled turkey open-faced with smashed potatoes, gravy and seasonal vegetables

BBQ Pulled Pork Sandwich \$9.99

Served with your choice of potato salad or cole slaw and kettle chips

Grilled Chicken Sandwich \$9.99

Grilled chicken breast on a sesame bun with lettuce and tomato. Served with your choice of potato salad or cole slaw and assorted sliced fresh fruit

Add bacon, cheddar cheese and BBQ sauce or honey mustard for an additional \$1

Prime Rib Dip Sandwich \$12.99

Sliced prime rib and Provolone with a side of au jus. Served with kettle chips and your choice of potato salad or cole slaw

Chicken Salad Croissant \$8.99

Sweet honey-mustard chicken tossed with almonds and grapes. Served with assorted sliced fresh fruit

Chicken, Bacon and Ranch Wrap \$10.49

Served with kettle chips and assorted sliced fresh fruit

DESSERT MENU

Desserts are priced per person and per piece.

Assorted Miniature Cheesecakes \$2.99

New York vanilla, raspberry swirl, silk tuxedo, chocolate chocolate chip

Build Your Own Ice Cream Sundae \$6.99

Vanilla ice cream, crushed Oreos, crushed peanuts, sprinkles, chocolate and caramel

Chocolate Covered Strawberry Platter \$9.99

8 hand-dipped chocolate covered strawberries

Carrot Cake \$4.99

Made with shredded carrots, nuts and cream cheese icing

White Chocolate Raspberry Cake \$4.99

Layer cake with raspberry filling

Grandma's Crazy Chocolate Cake \$4.49

with vanilla buttercream frosting

Assorted Fruit Pies \$4.49

Apple, blueberry, cherry, peach

Key Lime Pie \$4.99

A light but filling pie with cool citrus flavor

Decadent Ghirardelli Chocolate Brownie \$4.49

With caramel and nuts

Dessert ala mode (with ice cream) add \$1.49 per person



*B*EVERAGE MENU

A variety of spirits, beer, wine and champagne available.

WINES PRICED PER BOTTLE

White Wines	\$24.00 and up
Red Wines	\$24.00 and up
Champagne	\$19.00 and up
Non-Alcoholic	\$15.00 and up
Wines by the glass	\$6.00 and up

When ordered by the bottle, the amount of champagne or wine ordered or consumed, whichever is greater, is the amount for which the client will be billed.

WINES SERVICE

Select two varieties from our full wine list to be served with your entrée. Prices are per bottle and each serves approximately 5 guests.

CHAMPAGNE TOAST

Include your guests in a special toast of champagne or non-alcoholic sparkling. \$6.00 per guest.

SPIRITS

Mixed Drinks	\$4.75 and up
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BEER

Bottled	\$4.25 and up
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KEGS

Choose up to two (2) half-barrel (16 gallon) kegs. Domestic and premium kegs are available.

Pricing varies by choice	\$345 and up
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NON-ALCOHOLIC

Assorted soft drinks	\$2.49 each
Coffee/decaffeinated coffee	\$2.49 person
Gallon of coffee/decaffeinated coffee	\$19.99
Gallon of lemonade, iced tea, punch	\$17.99
Airpot of coffee or decaffeinated coffee	\$8.99 each
Bottled water	\$2.49 each
Carafe of juice or milk (min 1 per table) (orange, cranberry, or apple)	\$9.99
Carafe of soft drinks (min 1 per table)	\$7.99 each
Unlimited Fountain Soda Bar	- \$150.00

HOSTED BAR SERVICE

Bar set up includes liquor, beer, house wine and mixers. Beverages are charged per drink, plus applicable tax and service charge, and billed to client's Master Account.

CASH BAR SERVICE

Individuals pay cash for each drink.

TICKET BAR SERVICE

Choose a number of drink tickets to distribute to your guests. Tickets are then redeemed by guests for drinks they specify, top-shelf brands prohibited. Tickets are \$5.00 each plus applicable service charge and sales tax. The amount will be billed to the client's Master Account. This service runs in conjunction with Cash Bar Service.

WINE CORKAGE

If Thumper Pond cannot source your particular choice of wines, a \$14 per bottle corkage fee shall be applied.

Beverage Minimum

A set-up charge of \$150.00 per bar will apply when a minimum of \$300.00 in beverage sales is not met.

Last call will be given at 11:45PM



*P*OLICIES & PROCEDURES

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GOLF OUTINGS

Thumper Pond Golf Course is experienced in executing a multitude of fun golf events, from small corporate retreats to large fundraising tournaments. Some of our capabilities include:

- 9 and 18 Hole Rounds and Tournaments
- Standard Golf Play
- Best Ball and Scrambles
- Beverage Cart
- Registration and Awards Banquet Facilities

Generally speaking, for an organized golf event, most guests choose a scramble style tournament. This is probably the easiest style of tournament to appeal to a large variety of people, i.e. you do not have to be a great

golfer to participate in a scramble tournament. For your golf outing you may choose to start at specified tee times or to utilize a shotgun start.

Additional elements can be included in the day to add challenges and excitement! These include different uses of our driving range and practice greens as well as games at various holes on the course including flag games such as “closest to pin,” “longest putt,” and “longest drive” as well as hole-in-one programs and Splash for Cash (a Thumper Pond exclusive)!

Dependent on the type of event you choose, Thumper Pond can customize a plan to suit your needs, additional fees may apply.

GOLF OUTING POLICIES

All beverages must be purchased from clubhouse or beverage cart personnel. No private beverages or coolers.

Each group must try to keep up with the pace of the group in front of you.

Each player must have their own set of golf clubs, a limited number of clubs are available for rent from the pro shop on a first come, first served basis.

Drivers are responsible for any damages to cart. Cart numbers are documented before each event along with cart starting condition.

Golf carts must stay on cart paths. Course rangers will remove keys from golf carts found parked or driving in areas that may damage the course or foul play.

Golf carts must be returned to the entrance of the pro shop after the completion of play.

Scorecards are to be turned in immediately after the completion of the event if the event is awarding prizes.

Please replace all divots and fix your ball marks on the greens.



THUMPER POND CONTRACT CONDITIONS

FACILITY FEES AND FOOD AND BEVERAGE MINIMUMS

THUMPER POND REQUIRES A VALID CREDIT CARD FOR PAYMENT or an ESTABLISHED DIRECT BILL ACCOUNT.

- All clients desiring direct billing must have a completed and approved Client Credit Application on file, otherwise final payment must be made in full 10 days prior to the event. Failure to make payment on time shall be grounds for Thumper Pond to release all spaces and orders specified.
- A valid and authorized credit card is required to be on file in order to cover any additional charges.
- An Advance Payment may be required.
- A Setup fee and/or Meeting Room Rental may be assessed.
- A Food & Beverage minimum may be set.
- \$2.00 per person Facility Fee will be assessed.
- A \$300 bar minimum is required for all events, if this minimum is not achieved a \$150 fee will be charged per bartender.

WEDDINGS ONLY: A non-refundable Advance Payment of \$1000 is due along with the signed contract. This payment is applied towards the total bill. If this payment is not received by the contract due date, all spaces held will be released. A contracted Food and Beverage minimum of \$6,500 (not including fees, taxes, or service charges) shall apply to the Lakes Room and a contracted Food & Beverage minimum of \$3,500 (not including fees, taxes, or service charges) shall apply to the Eagle View Room. Events held prior/post reception do not apply to minimums. A complimentary suite is offered to the Bride and Groom on the day of the wedding based on availability. A Meeting Room Rental of \$500 in the Lakes Room and \$350 in the Eagle View and a Setup Fee of \$350 will be assessed, this includes cake cutting. The Onsite Ceremony Fee is \$850 and includes ceremony space, PA, one microphone, and chair setup.

SETUP & MEETING ROOM ASSIGNMENT

Discuss specific room setup requirements with the Events Coordinator four weeks prior to the function date, when finalizing details. If the resort does not receive setup requirements, staff will setup the room as deemed appropriate. Should changes be made to setup once it is finished, a minimum of \$50 will be added to the total bill. Thumper Pond Resort reserves the right to change room assignments based on the final count.

OUTSIDE VENDORS, DECORATING & DAMAGES

All vendors are required to contact the Events Coordinator with the details of their arrival time, contact number and any additional setup questions or requirements. This is the responsibility of the vendor at least four weeks prior to the function. A certificate of insurance may be requested. Fog machines and hazers are prohibited. The Resort reserves the right to charge a fee for damages or additional clean up. Affixing items to the walls, windows, light fixtures, ceiling or doors is not permitted unless granted permission by the property, and a fee may be assessed for this. Decorating can only be conducted the same day of the event, with setup time confirmed by the property. All decorations must be removed by 1 AM. If decorations are not removed by 1 AM, Thumper Pond will assess a minimum charge of \$100 to remove said items. Thumper Pond assumes no liability for decorating items.

LAST CALL

Last call in banquet spaces will be at 11:45PM. All entertainment must end by 12:00AM, no exceptions.

SMOKING POLICY

Thumper Pond Resort is a smoke-free facility.

MENU SELECTION & FOOD POLICY

Menu selections are required four weeks prior to the event, when finalizing details. All food & beverages must be supplied and prepared through Thumper Pond Resort with the exception of commercially prepared cake. Please contact our Events Coordinator for prior approval. Health Department regulations prohibit Thumper Pond Resort from allowing leftover food or beverages out of the function area. Menu choices and prices are subject to change, and are guaranteed four weeks prior to the function date.

ATTENDANCE GUARANTEES

An estimated attendance guarantee is required at least four weeks prior, when finalizing details. A final guarantee of the attendance for any catered function must be received ten (10) days in advance of the function date. Payment of any remaining estimated balance (less any Advance Payments) is also required ten (10) days in advance of the function date. If a final guarantee is not received, the resort will prepare and charge for the number of guests as stated on the original contract or served guests, whichever is greater. If the attendance falls below the guaranteed number, the customer will be charged for the guaranteed amount. The resort customarily prepares for 5% over the guaranteed number. Please keep in mind, once the guarantee is received; it may be increased, but not decreased.

HOTEL SUITES

Room Blocks may be offered from the signing of the contract, and receipt of the Advance Payment if required, through four weeks prior to the function. Any suites not reserved in a Room Block at that time will release to general availability. Some dates may require a minimum stay.

SAFETY & LIABILITY

Thumper Pond Resort reserves the right to inspect and control all private parties held on the premises at any time during the function and regulate in accordance with resort policy and established laws. An authorized contact person for the function must be available to discuss issues. Loss or damage to Thumper Pond Resort or other rented property brought onto the premises will be the sole responsibility of the group. Thumper Pond is not responsible for items left in the function rooms or resort prior to, during, or following the function.

SERVICE CHARGE AND SALES TAX

A standard 19.5% Service Charge will apply to all food, setup and beverage items. A 6.875% Minnesota State Sales Tax will be added to all food, setup, beverage and service charges, as well as a 9.375% Minnesota State Alcohol Tax on liquor sales as required by law. Thumper Pond Resort reserves the right to distribute the service charge as appropriate. Applicable charges and tax are subject to change.

CANCELLATION POLICY

Notice of cancellation must be submitted in writing. Room block penalties will be assessed at one peak room night per room held in the block. In the event of cancellation, client is liable to Thumper Pond for the amounts in the following schedule:

Upon Cancellation: Advance Payment or 20% of contracted estimates for room blocks and food and beverage, whichever is greater.

Within 7-10 Months: 75% of contracted estimates for room blocks and food and beverage.

Within 6 Months or Less of Event Date: 100% of contracted estimates for room blocks and food and beverage.