

Superior Shores Resort & Conference Center

Greetings from Superior Shores Resort & Conference Center. We are delighted that you are considering our facility as a possible site for your wedding and reception.

Banquet room accommodations include the Split Rock, Tettegouche, and Gooseberry Rooms. All rooms are located lakeside with access to Lake Superior. The Split Rock and Tettegouche rooms can be set in a conference setting or with banquet round tables to accommodate up to 32 guests. The Gooseberry Room can accommodate up to 150 guests and include a stage and dance floor for entertainment. All rooms can be combined to allow for larger parties up to 300 guests.

Outdoor wedding ceremonies on the shore of Lake Superior are a definite possibility. A 2000-foot pebble beach lies just a few hundred feet from the lodge and banquet rooms. This has been the most popular choice for ceremonies. We also have a ceremony site adjacent to the lodge with excellent views of Lake Superior and the North Shore. We have chairs, a gazebo, an archway and a 30 by 60-foot tent available for rental to compliment your outdoor ceremony.

We can assist you with coordinating services from area vendors – florists, bakers, photographers, hair stylists, and officiants. A listing of our recommended vendors is enclosed for your review.

Food and beverage service is provided by Kamloops Restaurant at Superior Shores. Meal services can include banquet dinners, buffets, appetizers, and unique food stations. I have enclosed a copy of our banquet menu for your review.

We have a wide variety of lodging accommodations to select from. All weekend reservations require a two-night minimum stay (holiday weekends may require a three-night minimum stay in Suites and Lakehomes). Due to the size of our facility and parking restrictions, a minimum number of rooms must be guaranteed prior to confirming Superior Shores Resort as a reception site. Room guarantees are based upon the number of people attending your reception.

<u>Reception Size</u>	<u>Minimum Room Guarantee</u>
30 or less	5
31-60	10
61-99	15
100-125	20
126-175	25
176-225	30
226 or more	40

If the required minimum room guarantee is not realized by the block cut-off date, a fee equal to the first night's lodging for each remaining room will be charged to the group master folio. Any arrangements, other than those listed above, must first be approved by the Sales Department prior to confirming function space.

Thank you for your interest in Superior Shores Resort. We look forward to discussing your wedding plans with you. If you should have any questions or if I may be of further assistance, please contact me at (800) 242-1988.

Sincerely,

Julie O'Neil
Events Coordinator
julie@superiorshores.com

Cold Hors D' Oeuvres

Bruschetta topped with Roma tomato and fresh Basil	\$1.75 each
Smoked Salmon Tartlets	\$1.75 each
Asparagus wrapped in Prosciutto	\$2.00 each
Smoked Chicken on corn bread with Aioli	\$2.00 each
Grilled Shrimp with black beans on a tortilla with cilantro cream.	\$2.25 each

Hot Hors D' Oeuvres

Bacon wrapped Scallops	\$2.00 each
Broiled Shrimp wrapped in Prosciutto	\$2.25 each
White Pizza with Shrimp and Cashews	\$2.25 each
White Pizza with Tomato, Basil and Prosciutto	\$2.25 each
Spanokopita of Spinach and Feta cheese	\$1.75 each
Wild Mushroom Tartlets	\$1.75 each
Pesto and Parmesan Pastry Straws	\$1.75 each
Chicken Quesidilla	\$1.75 each
Chicken Satays with peanut sauce	\$1.75 each
Chicken wings ~ BBQ, Buffalo or Seasoned	\$1.75 each
Meatballs ~ BBQ, Marinara or Swedish style	\$1.75 each
Pork Egg Roll with Hoisin dipping sauce	\$1.50 each

Hors D' Oeuvre Platters

	Small	Large
	40-ppl	90-ppl
Fresh garden vegetable display with dip	\$45.00	\$90.00
Grilled Vegetable display with Aioli	\$55.00	\$110.00
Fresh seasonal fruit display	\$60.00	\$120.00
Domestic cheese display	\$55.00	\$110.00
International cheese display	\$85.00	\$170.00
Baked Brie Encroute	\$50.00	\$100.00
Tri colored tortilla chip platter	\$45.00	\$90.00
Served with fresh salsa, green chili and sour cream		
Smoked Salmon display	\$85.00	\$170.00
Hot smoked, chilled and served with lemon, capers, Egg, cream cheese and Aioli.		
Iced Shrimp cocktail with lemon and cocktail sauce	\$90.00	\$180.00
Antipasto platter	\$65.00	\$130.00
Imported meats, cheeses and marinated vegetables		
Grilled cured Salmon	\$90.00	\$180.00
Sides of King Salmon slow cured with fresh herbs & lemon served over orzo pasta with Cumberland sauce.		

Snacks

Sweet tooth snacks

By the dozen

Homemade muffins	\$18.00
Sliced fruit breads	\$18.00
Bakery fresh cookies	\$12.00
Gourmet bars	\$18.00
Breakfast pastries	\$18.00
Caramel rolls (with or with out nuts)	\$20.00
Bagels with cream cheese	\$18.00
Hand rolled chocolate truffles	\$20.00
Chocolate dipped fruits	\$20.00
Corn bread muffins with honey butter	\$18.00

Healthy suggestions

By the dozen

Bowl of whole fresh fruit	\$20.00
Granola Bars	\$12.00

Salty snacks

Potato chips with onion dip	\$8.00 per pound
Pretzel twists	\$8.00 per pound
Gardettos snack mix	\$8.00 per pound
Trail mix	\$12.00 per pound
Buttered popcorn	\$5.00 per pound

Break Packages

Pre-meeting break	\$ 6.95
Assorted chilled juice, Danish, muffins or cinnamon rolls, freshly brewed coffee and tea.	
All day break package	\$11.95
Coffee service and assorted Danish, muffins or cinnamon rolls to start your meeting. A coffee service re-fresh during mid-morning and afternoon break that includes soft drinks, mineral waters, and freshly baked cookies or bars.	
Healthy snack break	\$5.25
Assorted mineral waters, chilled juices, granola bars and whole fruit.	

Theme Breaks

Soda Break	\$7.95
Nachos and cheese, popcorn, assorted candy bars and an assortment of sodas.	
Out to the Ballpark	\$8.95
Hot pretzels with cheese, whole salted peanuts, “Cracker Jacks”, assorted sodas.	
North Shore Trail Break	\$7.95
Assorted granola bars, trail mix, whole fruit, assorted waters, juice and sodas.	

Breakfast Buffets

The following buffets are available for groups of 25 people or more. Served from 7 AM – 11 AM.

Continental Breakfast Buffet

\$8.25

An assortment of Danish, muffins and cinnamon rolls, fresh fruit platter, cold cereal with milk, chilled juice and freshly brewed coffee or Tea.

Healthy Start Breakfast

\$8.25

Fresh fruit with assorted yogurts, bagels and cream cheese, granola, chilled juice, freshly brewed coffee or Tea.

Scrambled Egg Buffet

\$9.25

Scrambled eggs served with smoked bacon, breakfast potatoes, assorted muffins chilled juice and freshly brewed coffee or Tea.

French Toast Buffet

\$9.25

French toast served with your choice of smoked bacon, sausage links or Pit ham.
Served with a fresh fruit platter chilled juice, freshly brewed coffee or Tea.

Supreme Scrambled Egg Buffet

\$10.95

Scrambled eggs, with diced ham and Swiss cheese, French toast, fresh fruit platter, chilled juice and freshly brewed coffee or Tea.

Superior Breakfast Buffet

\$15.95

Fresh fruit platter, assorted breakfast breads, scrambled eggs, eggs benedict, wild rice pancakes, hash browned potatoes and a choice of smoked bacon, ham or sausage links.
Accompanied by chilled juice and freshly brewed coffee or Tea.

Champagne Brunch

\$25.50

Champagne Spritzers, chilled juices, fresh fruit platters, assorted pastries, Quiche Lorraine, Sliced herb roasted Prime rib topped with caramelized onions and mushrooms.
Grilled Yukon gold potatoes, grilled Asparagus, poached Salmon display, cheese display with candied nuts, freshly brewed coffee or Tea. Mini Cheesecake and Death by Chocolate.

Luncheon Buffets

The following buffets are available for groups of 25 people or more.
Includes choice of coffee, iced tea or lemonade.
Served from 11 AM-4 PM

Soup, Sandwich and Salad Buffet

\$10.95

Thinly sliced Deli meats and cheeses, assorted breads, lettuce, tomato and onion tray with condiments. Potato chips, tossed salad with dressing selection and Chefs choice of soup.

Tropical Breeze

\$11.95

Broccoli apple slaw, grilled chicken breast with mango salsa, basmati rice with cashews, snow peas with carrots. Served with focaccia bread.

The Harbor Buffet

\$13.50

Mixed field greens with choice of dressing, fried Walleye fillets, three cheese au gratin potatoes, fresh steamed broccoli and carrots. Fresh breads and butter

The Mediterranean Buffet

\$12.25

Pasta salad primavera, Grilled marinated chicken breast topped with roasted Roma tomato and Feta cheese. Served with Saffron rice and vegetable du jour. Fresh breads and butter.

The French Connection

\$10.95

Beef Bourguignon, tender beef medallions simmered with burgundy wine and mushrooms. Served with Farfale pasta, fresh vegetable and bread service. The lunch is accompanied by a tossed salad with dressing selection.

Plated Luncheon Salads

All plated salads are served with bread service and choice of coffee, tea or lemonade.
Served from 11 AM-4 PM

Chicken Caesar Salad

\$10.95

Crisp romaine lettuce tossed with a classic Caesar dressing and topped with grilled boneless chicken breast.

Superior Salad

\$11.25

Garden fresh greens topped with kalamata olives, green onion, tomato, cheddar cheese, grilled chicken and chopped bacon. Accompanied by your dressing selection.

Shrimp Salad

\$12.25

Gulf Shrimp grilled and served over mixed greens with olive, tomato, sweet peppers and Avocado. Topped with a chili lime vinaigrette

Ginger Steak Salad

\$14.75

Grilled choice beef marinated in Asian spices, sliced and tossed with Napa cabbage, Bok choy, sunflower seeds in a ginger soy vinaigrette.

Warm Luncheon Selections

Sandwiches are served with your choice of coffee, iced tea or lemonade.

Grilled Porketta Sandwich

\$9.75

A tender pork cutlet dredged in Italian herbs and spices grilled and topped with Provolone cheese. Served on a Ciabatti bun with apple mayonnaise and kettle chips.

Grilled Ribeye Steak Sandwich

\$11.50

Broiled and topped with caramelized onion, mushrooms, provolone cheese. Served with steak fries.

Cajun Chicken Breast Sandwich

\$10.25

A boneless chicken breast dredged in Cajun spices, pan-fried, topped with pepper cheese and cranberry mayonnaise. Served on a French roll with kettle chips.

Five Cheese Ravioli with Italian Sausage

\$11.75

Jumbo ravioli filled with five different cheeses topped with Marinara and Bold Italian Sausage Links.

Dinner Buffets

The following buffets are available for groups of 25 people or more.
All dinner buffets include dinner rolls and coffee service.
Served from 4 PM

Build Your Own Buffet

Split Rock

Two Salads
Two Sides
Two Vegetables
Two Entrée
\$21.50

Gooseberry

Three Salads
Two Sides
Two Vegetables
Three Entrée
\$24.50

Salads

Caesar salad, Baby Spinach salad, Field Greens & two dressings, Antipasto salad, Tomato Mozzarella salad, Cashew slaw, Apple Broccoli slaw, Gold potato salad, International salad.

Sides

Parsley buttered red potatoes, Basmati rice, Saffron rice, rice Pilaf, Herb roasted red potatoes, smashed Yukon gold potatoes, Garlic mashed, Herb baked Gold potatoes, Three cheese Au gratin, Farfale pasta with vegetables in a Vodka cream.

Vegetables

Grilled Asparagus with lemon, grilled vegetables with Aioli, Steamed market vegetables, Squash Provencal, Green beans with carrot, Sliced carrot with snow peas, baked stuffed tomatoes.

Entrees

Champagne Chicken, Peppered Pork Loin, Grilled Chicken breast with Mango Salsa, Grilled Mediterranean Chicken breast topped with Roma tomato and feta cheese.
Herb roasted turkey breast, Oven broiled Walleye fillet,
Broiled King Salmon fillet with citrus champagne sauce, Braised Pork Osso Bucco, Porketta cutlet with olive relish, Chicken Minnesota, Beef Bourguinone,

Chef Carved Entrees

A Chef carving fee of \$ 25.00 per hour applies.

Herb roasted sirloin of beef with Bordelaise sauce.
Torte Milanese (Vegetarian) served with fresh tomato basil sauce.
Beef tenderloin medallions with wild mushroom and Cabernet demi-glace.
Baron of Pork – Porketta Served with Apple mayo and petite buns.
Carved whole herbed Turkey served with petite buns and cranberry mayo.
Prime rib of beef served medium au jus and horseradish. Add \$2.00

Food Stations

The food stations are designed to be an accompaniment to your buffet, not as a meal in them selves.

Stir-fry Station

\$7.95

A wok Chef will prepare marinated sirloin steak and lemon chicken with garden vegetables. Accompanied by Steamed Basmati rice and sauces.

Pasta Station

\$8.95

A Chef will hand toss your selected dish. Choose from three sauces, two pastas, and a wide variety of vegetables, cheeses, meats, and seafood.

Mashed Potato Bar

\$5.95

Garlic mashed potatoes or Yukon gold Mashed. Guests scoop into over sized martini glasses. Toppings include savory beef tips, chicken supreme, three cheeses, olives, mushrooms, scallions, peppers and tomatoes.

Dessert Station

\$8.95

Chef prepared specialties. Choose from Cherries Jubilee, Bananas Foster, Caramel Apple or Mango Sensation.

Seafood Bar

\$9.25

Oysters on the half shell, Crab claws, Hot and spicy peel and eat shrimp, Oysters Rockefeller. Served with lots of lemon, hot sauce, corn bread and fun!

Designer Buffets

The following buffets are available for groups of 25 people or more.

All dinner buffets include dinner rolls and coffee service.

Served from 4 PM

Picnic BBQ

\$15.95

Hamburgers, Smoked Bratwurst & Grilled Chicken breast. Served with Pasta salad, coleslaw, chips & dip. Relish tray & sandwich garnishes.

Fajita Buffet

\$16.25

Seasoned beef and chicken with warm tortillas, fried peppers and onions, rice and re-fried beans. Served with Tortilla chips fresh salsa and all the accompaniments.

Texas BBQ

\$18.00

Kamloops famous smoked pork ribs, northern fried chicken, potato salad, Coleslaw, relish tray and breads.

Wisconsin Dinner

\$19.00

Traditional Brats with accompaniments, chicken and wild rice hot dish, cheese curds, German potato salad, broccoli slaw, pickles, chips and dips, smoked fish, cheese and sausage platter.

A Taste of Italy

\$25.00

Chef carved Milanese torte, penne pasta Pesto, chicken Marsala, Antipasto platter, Caesar salad, roasted vegetables, and assorted Canoli.

Grilled Steak and Crab boil

\$28.00

When available this menu may be prepared outside.

Grilled choice sirloin and snow crab legs

Served with Baked potatoes, steak fries, corn on the cob, fresh green beans, spinach salad, Coleslaw, homemade corn bread and garlic bread.

The Superior Buffet

\$31.00

Caesar salad, pasta salad, house cured grilled Salmon, Chef carved beef tenderloin, wild mushroom gratin with crostini, herb roasted gold potatoes, grilled Asparagus with lemon.

Plated Dinners

All dinners include a choice of salad, vegetable du jour,
bread service and coffee service.
Served from 4PM.

Pork Porterhouse steak	\$20.00
A twelve-ounce cut broiled and topped with an apple black jack sauce. Accompanied by herb roasted red potatoes.	
Chicken Milan	\$21.00
A boneless chicken breast filled with Prosciutto ham, Provolone cheese and fresh basil. Served over a sweet red pepper sauce with saffron rice.	
King Salmon Fillet	\$22.00
Oven Broiled and topped with a champagne citrus sauce. Served with rice pilaf.	
New York Strip steak	\$29.00
A twelve-ounce choice cut broiled medium and topped with Cabernet demi-glace. Accompanied by horseradish smashed potatoes.	
Walleye Fillet	\$23.00
Pan-fried and topped with citrus butter. Served with Yukon gold potatoes.	
Prime rib of Beef	\$25.00
Slow roasted and served medium au jus with twice baked potato.	
Chicken Minnesota	\$22.00
Boneless chicken breast stuffed with a mix of Minnesota wild rice and country sausage. Served with a wild mushroom sauce and roasted red potatoes.	
Mediterranean Chicken	\$19.00
Marinated in oils, herbs and vinegars of the region, broiled and topped with roasted Roma tomatoes and Feta cheese. Served with Saffron rice.	
Lobster Manicotti	\$24.00
Fresh spinach and ricotta cheese tossed with succulent lobster meat and folded Into fresh pasta sheets, topped with a sun-dried tomato, Basil cream.	

Vegetarian plates

Farfalle pasta **\$17.00**

Al dente pasta tossed with sun dried tomatoes, artichokes, and fresh herbs in a Vodka cream.

Twice grilled vegetable Burritos **\$17.00**

Refried beans, fresh grilled vegetables, mounds of cheddar cheese in a zesty sauce
Finished on the grill and served with Spanish rice.

Ricotta and spinach rolls **\$18.00**

Pinwheels of pasta layered with fresh spinach and three cheeses and pecans.
Set on top of fresh tomato basil sauce.

Artichoke Torte Milanese **\$17.00**

Five layers of roasted vegetables with alternating layers of three cheeses.
Molded together in a flaky crust. Topped with Marinara sauce.

Dessert Selections

All desserts are priced per person unless otherwise noted.

Cakes		\$6.50
Death by chocolate, Hazelnut torte, Carrot cake, Pineapple cake with rum sauce.		
Cobbler		\$4.00
Peach, Blueberry, Mango, Raspberry.		
Cheesecakes		\$6.00
Vanilla, White Chocolate, Chocolate chip mint, Strawberry, Chocolate Chocolate chip.		
Pies		\$5.00
Key lime, Kentucky Bourbon Pecan, Apple.		
Mousse		\$4.00
Chocolate, Raspberry, Strawberry, Banana.		
Caramel Apple Dumplings		\$5.00
Served warm with Cinnamon ice cream and caramel sauce.		
Ice Cream or Sherbet		\$2.00
Gourmet miniatures		\$1.25 per piece
Chocolate covered strawberries, Mini cheesecakes, Truffles, Petifores, Canoli.		
Fresh Fruit tray with sweet fruit dip	25 people	50 people
	\$50.00	\$90.00

Wines and Spirits

Superior Shores is proud to serve our house wine **Crane Lake**
Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot
\$5.00 per glass \$23.00 per bottle

Premium Whites

Chardonnay Crane Lake (California) \$23.00

This lovely straw gold wine has tropical fruit aromas with a hint of citrus.

Riesling, Blue Moon (Oregon) \$24.00

Refreshing ripe apple and peach blossom aromas with a nice spritz and clean fresh finish.

Pinot Grigio, Ecco Domani (Italy) \$28.00

Brilliant, clear straw color, floral nose with delicate aromas of fig and honeysuckle fruit.

Chardonnay, Robert Mondavi Private Selection (California) \$30.00

Elegant tiers of fresh pear, apple and tropical fruit character mingle with delicate floral accents.

Blush Wines

White Zinfandel, Crane Lake (California) \$23.00

Zinfandel has a deep rich Salmon color that announces that this is a special wine. Bright aromas of strawberry and watermelon, both of which are exhibited on the palate.

Premium Reds

Merlot, Crane Lake (California) \$23.00

This lovely Merlot has a soft nose of plums and dark berry fruits with oak and spice nuances. With layers of forward fruit on the palate, the wine opens up to flavors of plum with hints of dark cherry on a soft tannic structure.

Cabernet Sauvignon, Crane Lake (California) \$23.00

Rich deep colors and aromas of black cherries, plums and leather. On the palate this wine has smooth well-balanced flavors of cherry and vanilla, and a slight smoky quality that leads into a long finish.

Merlot, Robert Mondavi private selection (California) \$33.00

Approachable style, showcasing layers of berry, raspberry and spice. Vibrant flavors with subtle hints of oak.

Champagne and Sparkling wines

Andre, \$20.00

This sparkling wine is dry and refreshing.

Gionelli Asti Spumante (Italy) \$22.00

Wonderfully sweet sparkling wine.

Asti Spumante, Martini & Rossi (Italy) \$30.00

This is a delicious sparkling wine with a distinctive light fruity flavor.

Prosecco, Martini & Rossi (Italy) \$38.00

Refreshingly dry, slightly sparkling from Italy's Veneto region.

Brut Cuvee, Domaine Chandon (Napa) \$45.00

A classic blend of Pinot Noir, Chardonnay and Pinot Blanc grapes.

Kristian Regal \$13.00

Light sparkling non-alcoholic juice.

Cocktail Service

House Brands	\$4.00
Premium Brands	\$4.50
Specialty Cocktails	\$6.00
Domestic Beers	\$3.50
Imported & Micro Beers	\$4.50
House Wine	\$5.50
Soft Drinks	\$1.75

Soft Beverage Selections

Lemonade	Per Gallon	\$25.00
Fruit Punch	Per Gallon	\$25.00
Iced Tea	Per Gallon	\$25.00
Apple Cider (Hot or Cold)	Per Gallon	\$25.00
Hot Cocoa	Per Gallon	\$30.00
Fruit Juices (Orange, Apple, Cranberry)	Per Gallon	\$30.00
Coffee	Per Gallon	\$30.00
Milk	Per Liter	\$20.00
Soft Drinks	Per Can	\$1.75
Mineral Waters	Per Bottle	\$1.75

Banquet Bars require a minimum sales of \$300.00 or a \$100.00 fee will be charged.

All selections from the Wine & Spirits menu are subject to a 17% service charge and 9% Minnesota state liquor tax.

Wedding Vendors

FLORISTS:

Anderson's Greenhouse ~ 218-834-4837
Dianna's Floral ~ 218-226-4889

DJ SERVICES:

Andersound ~ 834-4127
Spotlight Entertainment ~ 218-624-8876
Show Pro ~ 218- 727-1177

MUSICIANS:

Sound of Strings ~ 218-786-0647

BAKER'S:

European Bakery ~ 218-722-2120
Vanilla Bean Bakery ~ 218-834-6964
Betty's Pies ~ 218-834-3367
The Exchange ~ 218-727-8836

HAIR SALONS:

Evolve Salon ~ 218-834-2234
New Hairitage ~ 218-834-5409
Jackie's Hair Designers ~ 218-834-2158

CHOCOLATE/ CHAMPAGNE FOUNTAINS;

Fountain's of Passion ~ 218-229-2715 OR 218-750-1436

PHOTOGRAPHERS:

Alan Johnson Photography ~ 218-590-9365
Brett Groehler Photography ~ 218-727-4162
Megan Quist ~ 612-588-2276

OFFICIANTS:

Larry Saur ~ 218-834-8330
Rev. Leslie Ann Johnson ~ 612-382-2960
Desiree L. Lee ~ 218-834-5025 (home) 218-834-8332 (work)

DECORATIONS:

Paper Capers ~ 218-626-2228

TENTS & CHAIRS:

Doucett's Party Rental ~ 218-728-3858
London Road Rental ~ 218-728-2940
The Cover Story ~ 218-724- 4928