



Superior Shores Resort

TWO HARBORS, MN

The only thing we overlook is Lake Superior

Greetings from Superior Shores! We are delighted that you are considering our facility as a possible site for your group function. Our professional, courteous staff aims not only to meet, but exceed your expectations surrounding every aspect of your function.

The Conference Center at Superior Shores Resort boasts 3,600 square feet of flexible meeting space. Dividing walls can be utilized to provide five individual meeting rooms, one large meeting room or a combination of general session and breakout rooms to suit groups of 5 to 250. Two of our conference rooms feature a cozy fireplace - very conducive for board retreats and creative thinking. Our Conference Center is perfect for classroom style meetings, round table receptions, or intimate focus groups, board meetings and breakout sessions. We have A/V equipment including LCD projectors, screens, flipcharts, flatscreen televisions, DVD players, hand held and wireless microphones and free wireless Internet.

Superior Shores Resort has everything you need to ensure success for your business meeting, corporate function or personal event - Chef-inspired cuisine, superb customer service and the best backdrop of all: Lake Superior.

All meeting rooms are located lakeside on the first floor of the main lodge. Windows and doors run the length of the room and provide convenient access, as well as views, to the terrace and pebble beach.

With so much to do on the North Shore, it may be hard for your guests to decide what to do first. We are just minutes away from two Minnesota State Parks, Gooseberry Falls and Split Rock Lighthouse. Your guests can take in the splendor of the North Shore hiking, biking, agate hunting and listening to the waves and waterfalls. People young and old never tire of watching the 1,000 foot ore boats come through at the breakwater in downtown Two Harbors, just a half mile South of the main lodge. We are located just a quarter mile from Lakeview National golf course that offers lake views and spectacular wild life. We are day trip distance from Duluth, Grand Marais and Ely, towns that offer history, shops, galleries and quaint personality. On site we hope you will enjoy our pools, hot tubs or a crackling bonfire on the beach.

When your group comes to Superior Shores, our Conference Center promises to eliminate distraction, develop unity and nurture mental development; your guests will leave feeling renewed, rejuvenated and refreshed!

Please don't hesitate to contact our Director of Sales for more information.

1-800-242-1988



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Conference Center Menu

If you'd like to see something served that is not on our menu, we are more than happy to work with you on a custom menu, while working within your budget and tastes.

Snacks

Choose 2 | \$4/person

Choose 4 | \$6/person

Homemade Muffins | Bakery Fresh Cookies | Yogurt | String Cheese | Granola Bars | Multigrain Bars |
Whole Fruit | Gourmet Bars | Breakfast Pastries | Caramel Rolls | Cinnamon Rolls |

Snacks by the pound

Potato chips with Onion Dip	\$8
Pretzel Twists	\$8
Gardettos Snack Mix	\$10
Trail Mix	\$12
Trail Mix with Chocolate	\$16
Gourmet Mixed Nuts	\$16
Assorted Mini Candy Bars	\$12
Buttered Popcorn	\$6

Beverages

\$2/person | Charged upon consumption

Sodas | Gatorades | Coffee | Tea | Lemonade | Iced Tea

Breakfast Buffets

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

Continental Breakfast Buffet

\$8.75

An assortment of breakfast pastries, fresh fruit platter, cold cereal with milk, chilled juice and freshly brewed coffee.

Healthy Start Breakfast

\$10

Start your morning of right with fresh fruit and assorted yogurts, bagels and cream cheese, granola, chilled juice and freshly brewed coffee.

Scrambled Egg Buffet

\$12

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

French Toast Buffet

\$12

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

Superior Breakfast Buffet

\$16

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

Champagne Brunch

\$26

Champagne spritzers, chilled juices, fresh fruit platter, 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. This buffet is accompanied by mini cheesecakes and death by chocolate.

Omelet Station

\$5

A chef with an omelet station can accompany any buffet!

Luncheon Buffets

The following buffets are available for groups of 25 people or more. Each buffet includes choice of iced tea OR lemonade.

Served from 11 am - 4 pm

Soup & Sandwich Buffet

\$12

Sandwich wraps in an herbed tortilla stuffed with lettuce, tomato, cheese, and ranch dressing. Served with potato chips and Chef's choice of soup. Add second soup for \$2.

Soup & Salad Bar

\$14

Salad bar with spinach, field greens, cheese, ham, turkey, veggies, pasta salad, house dressings and chef's choice of soup. Add second soup for \$2.

Soup, Salad and Sandwich Buffet

\$15

Sandwich wraps, choice of house salad, and Chef's choice of soup. Salad choices: Caesar, house with dressing, tequila berry, coleslaw, potato salad, or pasta salad. Add second soup for \$2.

The Harbor Buffet

\$16

Mixed field greens with choice of dressing, fried Walleye fillets, three cheese au gratin potatoes, fresh steamed vegetable. Accompanied by fresh breads and butter.

The Mediterranean Buffet

\$14

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

Taco Buffet

\$14

Soft and hard taco shells, beef taco meat, Spanish red rice, Mexican Caesar salad, and all of the accompaniments.

****Gluten free bread selections can be made available for \$3/person.***

Boxed Lunches

Perfect to grab on your way to the golf course, beach or a break in the meetings! All boxed lunches are served on thick whole wheat bread with assorted potato chips, fruit, condiments and bottled water. Add a cookie for \$1 more.

<i>Italian Roast Beef</i>	\$14
Slow roasted beef with garlic aioli, sweet red onions, lettuce and tomato.	
<i>Italian Ham and Salami</i>	\$14
Seasoned ham, salami, aioli, sweet red onions, lettuce and tomato.	
<i>Turkey Bacon Club</i>	\$14
Smoked turkey, applewood smoked bacon, provolone cheese, lettuce and tomato.	
<i>The Traditional Club</i>	\$14
Ham, smoked turkey, and smoked bacon with swiss and American cheeses, lettuce and tomato.	
<i>Avocado & Black Bean Wrap (vegetarian)</i>	\$16
Avocados, black beans, lettuce, tomato, mango and crème dressing wrapped in an herbed tortilla.	

**Gluten free bread selections can be made available for \$3/person.*

Butler Passed Hors D'Oeuvres

Price is per appetizer unless otherwise noted

Bruschettas & Crostinis	
-Classic Roma tomato and fresh basil	\$1.25
-Blueberry cavier, prosciutto and goat cheese	\$2.25
-Olive tapenade with parmesan cheese	\$1.75
-Braised short rib crostini	\$3.00
Bacon Wrapped Scallops	\$2.00
Shrimp and Pineapple Kebabs	\$2.25
Oyster and Pearl Martini	\$3.25
Watermelon Martini	\$3.00
-perfect for a beautiful day!	
Mini Shrimp Martini	\$3.00
Tuna Ceviche	\$2.50
Salmon Mousse Tartlets	\$2.00

Crab Rangoons	\$2.50
Duck Poppers	\$3.00
<i>-duck, cream cheese, jalepeno, wrapped in bacon</i>	
Thai Peanut Chicken Satays	\$1.75
Miso Pork Skewers	\$3.00
Tiny sliders	\$2.00
Antipasto Kebab	\$2.25

Hors D'Oeuvres Displays

Served hot in a chafing dish

Butler passed optional

Price is per appetizer unless otherwise noted

Chicken wings ~ buffalo, teriyaki, jerk, sweet-n-spicy or barbecue	\$1.75
<i>Boneless chicken is also available</i>	\$2.00
Meatballs ~ barbecue, bourbon or sweet-n-sour	\$1.75
Pork egg roll with hoisin dipping sauce	\$1.75
Mini beef wellington	\$2.25
Wild rice stuffed mushrooms	\$2.00
Crab cakes	\$3.00
Wild rice walleye cakes	\$3.25
BBQ rib fingers	\$3.00
Walleye fingers	\$3.00
Spinach and artichoke dip with homemade pita chips	\$2.00

Hors D'Oeuvre Platters

	Small	Large
	40-ppl	90-ppl
Fresh garden vegetable display with dip	\$55	\$115
Grilled vegetable display with aioli	\$60	\$125
Fresh seasonal fruit display	\$65	\$130
Domestic cheese display w/ crackers <i>Pepperjack, Cheddar and Swiss</i>	\$65	\$130
International cheese display w/ crackers <i>Gouda, Havarti and Guerre</i>	\$85	\$175
Baked brie encroute <i>Served with fruit, nuts and Cumberland sauce</i>	\$65	\$130
Smoked salmon OR trout display <i>Hot smoked, chilled and served with lemon, capers, egg, cream cheese and aioli</i>	\$90	\$185
Iced shrimp cocktail with lemon and cocktail sauce	\$85	\$175
Antipasto platter <i>Imported meats, cheeses and marinated vegetables</i>	\$75	\$155
Relish tray <i>Assorted olives, grilled vegetables, pickled herring</i>	\$75	\$155

Dinner Buffet Service

The dinner buffet is available for groups of 25 people or more.

Dinner rolls and coffee are included.

Served from 4 PM

Build Your Own Buffet

\$28

Choose from one of each of the following:

Salads

Baby Spinach Salad, House Balsamic Salad, Tomato Mozzarella salad, Tequila Berry Salad,
Cold Italian Pasta Salad.

Sides

Parsley Buttered Red Potatoes, Saffron Rice, Wild Rice Pilaf, Herb Roasted Red Potatoes, Smashed Yukon
Gold Potatoes, Garlic Mashed, Herb Baked Gold Potatoes, Potatoes Galette, Sweet Potato Mashed.

Vegetables

Grilled Vegetables with Aioli (*served at room temperature*), Steamed Market Vegetables, Green Beans
Almandine, Sliced Carrot with Snow Peas, Candied Carrots.

Entrees

Champagne Chicken, Peppered Pork Loin, Walleye Provencal,
Panko Salmon Fillet with Asparagus Cream Sauce, Chicken Minnesota,
Beef Bourguignon, Beef Sirloin Medallions with Wild Mushroom and Cream Veloute,
Butternut Squash Ravioli (vegetarian option).

Chef Carved Entrees

A Chef carving fee of \$30.00 applies.

Herb Roasted Sirloin of Beef with Duxelle Sauce
Roasted Pork Loin with Apple Bourbon Sauce
Prime Rib of Beef with au jus (prime rib as an entrée is \$30/plate).

**Add an additional entree for \$4/plate

Rehearsal Dinner & Designer Buffets

The following buffets are available for groups of 25 – 75 people.

All dinner buffets include dinner rolls and coffee.

Served from 4PM

Picnic BBQ

\$18

Hamburgers & smoked bratwurst. Served with baked beans, corn, coleslaw, and sandwich garnishes.

Add Chicken Breast \$3| Served indoors| 50 people maximum

Fajita Buffet

\$21

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

50 people maximum

A Taste of Italy

\$21

Four cheese and two meat Sicilian lasagna, penne pasta with Alfredo sauce, Green Beans, antipasto Ceasar salad.

The Luau

\$24

Chicken breast with mango salsa, coconut lime shrimp skewers, tropical salad with pineapple vinaigrette and Carribean style rice.

Texas BBQ

\$22

Chef Kevin's famous Smoked Pork Butt, northern fried chicken, potato salad, corn, and homemade corn bread muffins (muffins in lieu of dinner rolls).

Seafood Lovers

\$34

Shrimp scampi, petite lobster tail and snow crab legs served with potatoes galette, fresh green beans, spinach salad, and accompanied with melted butter.

Add petite choice sirloin to make it a surf and turf! \$6

Combo Plates

The perfect way to serve your guests without all the leg work ~ Give them the best of both worlds!

Choose 2 entrees and 1 side | \$26

All combo plates are served with seasonal fresh vegetables.

Entrees

USDA Choice Sirloin
Walleye Almondine
2 Fried Shrimp
2 French Style Scallops
Chicken Breast – champagne or mushroom demi
Fried Chicken
¼ rack of St. Louis BBQ Ribs

Sides

Baked Potato
Twice Baked Potato
Garlic Mashed
Horseradish Mashed
Roasted Reds
Wild Rice Pilaf
Steak Fries

Plated Dinners

All dinners include house balsamic salad,
bread service and coffee.

All dinners are served with seasonal fresh vegetables unless otherwise noted.

Served from 4PM.

Beef

Steak Alla Oscar

\$28

An 8 ounce USDA sirloin topped with Dungeness crab, house béarnaise sauce and toast points.

Eye of New York

\$29

A 10 ounce choice cut broiled medium and topped with mushroom demi-glace.
Accompanied by horseradish smashed potatoes.

Bacon Wrapped Tenderloin Veloute

\$36

6 ounces of choice tenderloin wrapped in bacon, topped with a cognac mushroom
Crème sauce and served with Yukon Gold smashed potatoes.

Beef Short Rib with Cherry Bing Confit

\$28

Served with garlic mashed potatoes.

Pork

Apple Brandy Filet of Pork \$22
Pan roasted pork tenderloin with an apple brandy demi-glace, chipotle smashed sweet potatoes.

Pork Porterhouse Steak \$24
A 10 ounce cut broiled and topped with an apple black jack sauce.
Accompanied by herb roasted red potatoes.

Poultry/Fowl

Champagne Chicken \$22
Lightly breaded and oven baked to perfection, then smothered with a sweet champagne sauce.

Chasseur Con Pollo \$22
Pan seared breast of chicken simmered in a sweet cognac and served with mushroom sauce of chasseur. Accompanied by garlic mashed potatoes.

Chicken Minnesota \$24
Boneless chicken breast stuffed with a mix of Minnesota wild rice.
Served with a wild mushroom sauce and roasted red potatoes.

Pan Roasted Duckling \$28
Duck breast with cherry gastrique and fingerling potatoes.

Braised Pheasant \$36
Oven braised in apple cider and oranges, served with sweet mashed potatoes and topped with blueberry cavier.

Fish/Seafood

Wild Salmon Fillet \$28
Panko encrusted salmon with an asparagus cream sauce, garlic mashed potatoes.

French Style Walleye Fillet \$28
Wild rice stuffed walleye, served with sauce béarnaise.

Walleye Almandine \$28
Almonds, shallot, lemon, Pinot Grigio, capers.

<i>Blackened Mahi-Mahi</i>	\$30
Grilled pineapple and strawberry salsa accompany this tender, juicy fish. Served with fingerling potatoes.	
<i>Blackened Chilean Sea Bass</i>	\$30
With Bacardi Limon Buerre Blanc, pan seared leeks risotto.	
<i>Twin Lobster Tail</i>	Market Price
Grilled or broiled with wild rice pilaf.	

Pasta

All pastas are served with fresh bread and seasonal fresh vegetable.

<i>Pasta Alfredo Rapini</i>	\$14
Fresh garlic, sherry, cream and butter simmered in Asiago cheese. Tossed with fettuccine and fresh broccoli.	
With chicken add	\$3
With shrimp (4) add	\$5

<i>Lasagna Bolognese</i>	\$16
Beef, pork, ricotta, parmesan, mozzarella, tomato, layered on fresh sheets of pasta.	

<i>Vodka Chicken Penne</i>	\$18
Vodka tomato cream sauce tossed with penne rigate and chicken.	

<i>Lobster Manicotti</i>	\$25
Fresh spinach and ricotta cheese tossed with succulent lobster meat and folded into fresh pasta sheets, topped with a sun-dried tomato and basil cream.	

**All plated banquet dinner selections are limited to two entrée selections as a choice for your guests. For each additional plated entrée choice, add \$1/plate.*

Vegetarian | Vegan | Gluten Free | Dairy Free | Nut Free

\$20

A Pasta Aglio Olio will be served for any one with the above food intolerances. This dish is gluten free, vegan, dairy, and nut free. Made with gluten free pasta, olive oil, lemon, fresh herbs and veggies, and cream free butter.

Gluten Free dinner rolls are available for \$3/person

Children's Meals

Children's meals are available to those 11 and under. The children's meal selection is one choice of the following for \$7:

Chicken Strips & Fries
Mini Corn Dogs & Fries
Macaroni & Cheese

All children's meals are served with applesauce.

Children of any age eating from a buffet or receiving a plated entrée selection will be charged full price.

Children's meals and/or vegetarian meals are not considered a plated entrée selection.

Please ensure plated meals have indicators that let us know who ordered what

Late Night Munchies

Treat your guests to a late night snack!

Prices indicated are per person

Assorted sandwiches on dollar buns <i>Choose from ham, turkey or roast beef</i>	\$3
Tri-colored tortilla chips Beef Con Queso <i>Guacamole and salsa</i>	\$5
16" Homemade pizzas – up to 3 toppings (serves 6) <i>Toppings include: pepperoni, Italian sausage, andouille sausage, Canadian bacon, Bell pepper, onion, black olives, mushrooms, pineapple and extra cheese</i>	\$18/pizza
Tortilla pinwheels <i>Chive and sweet pepper cream cheese spread and smoked ham rolled Into a garlic and herb tortilla</i>	\$3
Chips, dip and snack mix <i>Homemade chips served with onion dip and southwestern dip and Gardettos Snack mix</i>	\$3
Slider and fries <i>Served in a paper cone cup filled with fries, topped with a mini slider!</i>	\$6

Dessert Selections

All desserts are priced per person unless otherwise noted.

Bistro Desserts

\$4

Cheesecakes

French Vanilla Bean

Key Lime

Turtle

Tiramisu

\$5

Crème Brûlée

\$5

Gourmet miniatures

\$3

Each guest will get a plate of 3 miniatures; homemade truffle, mini cheesecake and petitflore.

Wines and Spirits

Superior Shores is proud to serve our house wine **Coastal Vines**
Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot
\$5.25 per glass \$24.00 per bottle

*Premium wine selections can be chosen and ordered at any time. Wines will be offered at market value.
We are happy to provide you with a current list of premium wines, upon request.*

Champagne

<i>Andre</i>	\$20
This sparkling wine is dry and refreshing.	
<i>Gionelli Asti Spumante (Italy)</i>	\$22
Wonderfully sweet sparkling wine.	
<i>Kristian Regal</i>	\$13
Light sparkling non-alcoholic juice.	

Soft Beverage Selections

Prices are indicated per 50 guests, unless otherwise noted

Lemonade	\$30
Fruit Punch	\$30
Iced Tea	\$30
Apple Cider (hot or cold)	\$60
Hot Cocoa	\$60
Soft Drinks	\$50 service
Signature Drink	Price/gallon

Banquet bar service requires a minimum sale of \$300.00 or a \$150.00 bartender's fee will be charged.

*All selections from the Wine & Spirits menu are subject to a 17% service charge and
9.375% Minnesota state liquor tax.*

Keg Selection:

Domestic and Imported kegs are always available at current market pricing. Domestic kegs are offered at \$325. We are happy to provide you with a list of micro brewed, local brewed or premium kegs available, upon request.



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Conference Center Equipment Rental Fees

TV/DVD combination	\$30
Powerpoint projector (LCD)	\$150
Screen	\$30
Handheld microphone (wired and wireless)	\$25
Flipchart with markers	\$30
Copies	\$0.10
Faxes	
<i>Sending</i>	\$1
<i>Receiving</i>	\$0.25
Tacks/pushpins	\$3.00/box