



*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 wedding and reception. Listen to the majestic sounds of Lake Superior lapping on the shore while you say your vows on our 2,000 foot pebble beach; host the party of your lives in our 3,600 square foot ballroom, complete with a private patio and lawn space; then soak in your Jacuzzi and curl up in front of the fireplace in your room – you will have all of that here!



Our professional, courteous staff aims not only to meet, but exceed every expectation surrounding the most memorable day of your lives. We have many different options to complement your special day; indoor and outdoor ceremony sites, banquet options including formally plated dinners, self-serve & family-style meals, and appetizers; all of this in addition to our award winning lodging.

With so much to do on the North Shore, it may be hard for your guests to decide what to do first. We are the perfect base camp; just minutes away from two Minnesota State Parks, Gooseberry Falls and Split Rock Historic 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 break water 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 gift shops, pools, hot tubs or a crackling bonfire on the beach.

**We are waiting for your call!**

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## Wedding Packages

*Our wedding packages include:*

ballroom rental (up to 280ppl) 10:00am - midnight | linen package (tablecloth, napkin, table skirting)  
 dance floor | table and chair set up | general clean up of ballroom | glassware, dishware, silverware  
 general staffing | butler service | cake cutting and service | indoor bar and bartender set up  
 private lake-level patio | lcd projector & screen | beach chair set up and removal | beach ceremony site\*  
 expansive lawn space\* | event coordinator to assist with planning  
 complimentary rehearsal dinner space | beach bonfire\*  
 food tasting for bride and groom (to include 2 entrees) | bride and groom's 3<sup>rd</sup> night free

***Platinum Package:***

Saturday night, May 1 – October 31 \$4500

***Gold Package:***

Friday or Sunday nights, May 1 – October 31 \$4000

***Silver Package:***

Fri – Sunday nights, Nov 1 – April 30 \$3000

*silver packages do not include chairs on the beach*

We happily offer custom packages and pricing on special days/dates, and some holidays.

*\*weather permitting*

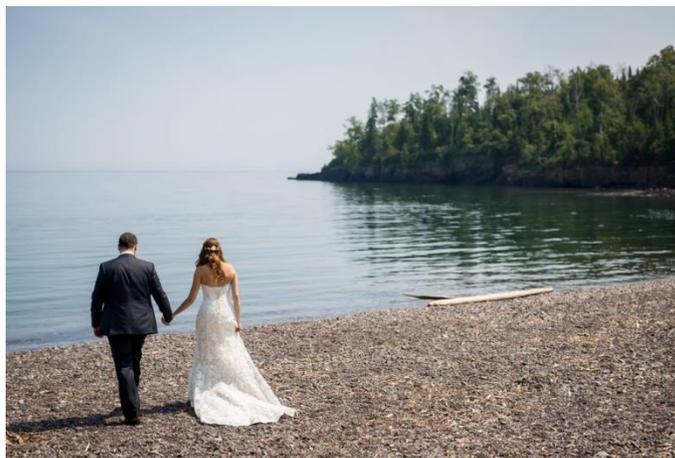


photo by Barclay Horner

# Frequently Asked Questions



## *How many people can you accommodate in the ballroom?*

We can accommodate up to 280 people in our 3,700 square foot ballroom.

## *What is your deposit?*

The initial deposit is 50% of the wedding package price, due when the contract is signed and returned. Our remaining payment schedule is tiered:

90 days prior to event:	25% of remaining balance is due
60 days prior to event:	25% of remaining balance is due
30 days prior to event:	25% of remaining balance is due
10 days prior to event:	All remaining balance is due

One more final payment of any miscellaneous charges, if applicable, will be requested immediately following the event and upon receipt of final invoice. If necessary, the credit card on file will be charged. All deposits and payments are non-refundable.

## *Do you have decoration limitations?*

We have a few, yes. There can be no candles or glass hanging from the ceiling, nor real candles or glass used for decoration outside. We do not allow glitter, confetti, or feathers to be used outside or in the ballroom. We do not allow smoke or fog machines of any sort. We do not allow anything to be adhered to our walls, nor allow you to cover or remove our artwork. You may certainly throw organic items such as bubbles, real petals, rice, birdseed, etc. outside. Candles are permitted indoors, however we do not supply candle holders, candles, nor do we allow the candle wick to be outside of its container. We do not allow popcorn, or indoor s'mores bars. We do not supply ladders or other equipment. We authorize only licensed vendors allowed to decorate the ceiling. Any damages or additional cleaning associated with decorating, or not adhering to these policies, are the sole responsibility of the wedding party, and fees may be added.

### *Do you have any required minimums we must meet?*

We have a \$3500 food and beverage minimum with our platinum wedding packages, a \$2500 food and beverage minimum with our gold wedding packages and a \$1500 food and beverage minimum with our silver wedding packages. In addition to the food and beverage minimum, we have a 15 room block minimum, for 2 nights.

### *Room block minimum, how does that work?*

All wedding groups are held to a room block minimum in which 15 rooms must be rented by guests at your wedding. Any lodging that we have to offer does count towards your block, as do the number of bedrooms (i.e. a three bedroom unit will count as three rooms in your block). We do this because of parking; if you have 150 guests at the wedding and we don't require anyone to stay here, we will not have enough parking for wedding guests as well as other guests of the resort. You, as the wedding party, will be responsible for the number of rooms that don't get filled out of those 15 rooms times the price of our lowest priced accommodations if your group fails to fill those rooms. This room block minimum does increase with an increase in reception size equal to:

1-175	15 rooms
176-200	25 rooms
201-250+	30 rooms

### *Did you say something about a 2 night minimum?*

We have a 2 night minimum on our weekends for every guest. This includes either a Friday or Saturday night stay. You may want to send out early "save the date" cards letting your guests know about our two night minimum, and everything there is to do in the area: Gooseberry Falls is 12 miles North, Split Rock Lighthouse is 20 miles North, we are only 20 miles North of Duluth's Canal Park – a favorite vacation visit. Lead your guests to believe they want to come all weekend as a mini-vacation, and the best part: they get to spend part of their time celebrating with you!!

### *Can we get an early check-in/late check-out?*

With over 200 rooms on property, and 25 in the typical wedding block, we cannot guarantee check-in any earlier than 4:00pm. If your (or any guest's) room is clean and vacant upon arrival, we will check you in as early as possible. We appreciate your understanding that we try to stay as firm as we can to the 11:00am check-out.

### *How long do we have the ballroom?*

You will have access to the ballroom on your wedding day until midnight. We do a last call at 11:30pm. The on-site bar in Kamloops is open until 11:00pm Sunday-Thursdays, and 1:00am on Fridays and Saturdays.

### *When can we start decorating?*

You will have access to the ballroom at 10:00am on the day of your function.\* Decorating is the sole responsibility of the wedding party, or the licensed vendor they are working with. It is the wedding party's responsibility to hold the vendor responsible to uphold all of Superior Shores Resort's policies regarding decorating and property. Please see Event Coordinator if you don't know these policies, or with any questionable actions on behalf of your vendor. Please note all of your belongings must be out of the ballroom by 10:00am the day following your event.

*\*Superior Shores staff will not be on hand until noon on the day of your function.*

## *Where can we hold a Rehearsal Dinner?*

**Ballroom:** we can use the ballroom for a rehearsal dinner as well. Rehearsal dinners will be subject to a \$750 room rental fee; the \$750 non-refundable deposit is required to hold your rehearsal dinner in our ballroom. A \$500 food and beverage minimum must be met for your rehearsal dinner, if held in our ballroom.

**Kamloops Restaurant:** if you would like the rehearsal dinner in a different location from the reception, we do have our restaurant on the second floor of our lodge, offering sweeping views of the lake. Rehearsal dinners held in our semi-private restaurant space are offered complimentary with your wedding package. A signed wedding contract and deposit is required to schedule the complimentary rehearsal dinner space. Rehearsal dinners must be buffet or family style dinners only. A \$250 non-refundable deposit is required to hold your rehearsal dinner in our restaurant. This deposit goes toward your food and beverage minimum. A \$500 food and beverage minimum must be met for your rehearsal dinner, if held in our restaurant. Our restaurant rehearsal dinners have a maximum of 40 people.

## *Do you have a wedding planner?*

We have a Director of Sales & Events that will work with you on setting the date, the contract, and putting the room block together. Our Event Coordinator will assist in planning in terms of menu selection, room set details, timeline, organizing the set up of the room, staffing, bar, etc., as well as provide basic contact information for local vendors, etc. We do not have a wedding planner on site that will be arranging flowers or other decorations, cake delivery, DJ services, or walk you through the ceremony itself. Please plan accordingly for those things.

## *Can we bring in our own caterer?*

Kamloops Restaurant does all of the catering for food and beverage; the exception is a wedding cake. Due to MN Health Code laws, any wedding cakes brought in must be purchased from a licensed vendor. Please note any unauthorized food brought into our ballroom will be subject to removal.

## *Can we have a bar?*

Absolutely! We can provide a host bar, cash bar, or a combination of the two. A \$250 bartender set up fee will be applied to all host bars set up outside. Outside bars must be closed by 7pm, and are host bars in nature only. Kamloops provides all beverage selections; you or any of your guests may not bring in any outside alcohol to any Superior Shores function held in our ballroom. All beer, liquor and/or wine must be ordered through and served by Kamloops Restaurant and Superior Shores Resort. Please note any unauthorized beverage brought into our ballroom will be subject to removal. Banquet bars are cash bars only; credit cards and room charges are not allowed. We do have an ATM on-site.

## *Can we take home any leftover food/ beverage?*

MN Health Code laws maintain that we cannot allow any excess food to be brought off the premise of the ballroom. Because we have an on-sale liquor license only, we cannot allow excess beverages to leave the premises.

## *When can we 'lock-in' our food prices?*

Because of ever-changing food prices, the guaranteed price point is not locked in until 30 days prior to your event, when the food and beverage contract is signed. All price points on the banquet menu are subject to change, without notice. Final number of guests, as well as final payment, is due 10 days prior to your event.

### *What is the back-up plan if it rains?*

If inclement weather is the case, the ceremony will be held in your reception room. The set up will depend on the number of guests attending, and your personal preference. A room reset fee of \$250 will be charged if we reset the ballroom in the case of bad weather.

### *Can we have a bonfire?*

A campfire is built each summer evening at dusk, weather permitting. Our campfires are open to any and all guests staying at our resort. Enough wood is provided to replenish the fire until 10:00pm. Beverages are allowed on the beach, provided they are in plastic or aluminum containers. We ask that you remove any empty plastic bottles, cans, or other garbage. Guests are welcome to take bar drinks to the beach at the main lodge, but should request a plastic cup.

### *Can we arrange a food tasting?*

We'd love to arrange a food tasting to allow you to sample some choices as well as meet our Banquet Event Coordinator and discuss the details of your wedding! Your wedding package includes a food tasting for two (two salads and two entrees). The food tasting is designed to choose between a couple of items you'd like to offer your guests; we do not allow for full buffet meals at our food tastings. *It is not feasible to taste-test the full buffet-style meal options.* We require a 10 business day lead time on ordering and preparing the food for our tastings. Any additional entrees ordered for food tastings will be charged full menu price, and payment on-site is required.

### *Are there any additional fees?*

Our wedding packages, food, and beverage are subject to an 18% taxable service charge, of which a percentage is treated as staff gratuity, as well as Minnesota state taxes. Minnesota state sales tax is currently 7.375%, and Minnesota state liquor tax is 9.875%. Because taxes are subject to change, and out of the control of the resort, you will be charged current tax rates in place on your event date.



## Banquet Dinner Menu

We are happy to assist if you'd like to set up meals other than dinner; breakfasts, luncheon selections, etc. As you review the menu, please keep in mind that our Event Coordinator is happy to assist you in creating a customized menu to fit your group.

### *Butler Passed Hors D'Oeuvres*

*Price is per 25 guests unless otherwise noted*

Classic Bruschetta <i>-roma tomato, onion, fresh basil, balsamic</i>	<b>\$45</b>
Bacon Wrapped Scallops	<b>\$125</b>
Pub Pretzel Bite <i>-beer cheese dipping sauce</i>	<b>\$50</b>
Fruit Kebabs <i>-seasonal fruit drizzled with a mango citrus glaze</i>	<b>\$95</b>
Shrimp Cocktail Cup	<b>\$85</b>
Thai Peanut Chicken Satays	<b>\$45</b>
Prime Rib Wrapped Asparagus <i>-drizzled with creamy horseradish</i>	<b>\$100</b>
Marinated Peppered Steak Bites	<b>\$65</b>
Cucumber Medallions <i>-cream cheese, smoked salmon, sprouts, sriracha -black bean puree, avocado, pickled red pepper</i>	<b>\$75</b>

Meatballs <i>-barbecue, bourbon, Swedish, sweet-n-sour</i>	<b>\$50</b>
Pork Egg Roll with Plum-Hoisin Drizzle	<b>\$55</b>
Finger-Friendly Potstickers <i>-soy, garlic chili sauce</i>	<b>\$55</b>
Wild Rice Walleye Cakes <i>-lemon dill aioli</i>	<b>\$85</b>
Cheesy Spinach and Artichoke Cup with Homemade Pita Chip	<b>\$65</b>
Wild Rice Stuffed Mushrooms	<b>\$75</b>
Pinwheel Bites <i>-flour tortilla, seasoned cream cheese, red pepper, dill relish</i>	<b>\$60</b>
Ham & Cheese Bites <i>-rolled ham, cubed cheddar, salted sourdough, lightly brushed with stone ground mustard</i>	<b>\$60</b>
Quad Deviled Eggs <i>-square in shape, we make this classic delicious and elegant!</i>	<b>\$45</b>
Antipasto Kebab <i>-pepperoni, mozzarella, kalamata olives, pickled red pepper, balsamic</i>	<b>\$75</b>

## *Rehearsal Dinner Buffet-Style Meals*

The following buffet-style meals are available for groups of 25 – 40 people.

Beverage not included

Served from 4pm

### *Picnic BBQ*

**\$18**

¼ pound burgers served with baked beans, corn, coleslaw, house-made potato chips, and sandwich garnishes.  
*add chicken breast \$4 | add smoked bratwurst \$3 | cooked & served indoors*

### *Italian*

**\$22**

four cheese and two meat Sicilian lasagna, penne pasta with alfredo sauce, caesar salad, garlic bread.  
*add chicken to alfredo \$4*

### *Taco Fiesta*

**\$22**

seasoned beef, fried peppers and onions, Spanish rice, and re-fried beans served with tortilla chips, warm tortillas, cheese, lettuce, tomato, salsa, and sour cream.

### *Texas BBQ*

**\$25**

smoked pork butt, corn, potato salad, homemade chips, corn bread muffins, buns, and served with house-made honey chipotle BBQ sauce.  
*add fried chicken \$4*

### *The Minnesotan*

**\$38**

fried walleye fillets, tater tot hotdish, wild rice pilaf, cheddar mashed potatoes, raspberry walnut salad, dinner rolls, and house-made tartar sauce.  
*add riblets (3-bone ribs) \$4*

*buffet-style meals are not all-you-can-eat. Our buffet-style meals are designed and priced at one plate per person. If there is additional food left on the buffet line after every guest has gone through the buffet, guests may go get a second helping, subject to availability. Food will not be replenished after everyone has eaten one plate. Rehearsal dinner meals are not available as wedding dinners.*

## Wedding Buffet-Style Meal Service

Buffet-style meal service is available for groups of 25 people or more.  
Buffet-style meal service includes Chef service or carving of the entree.  
Caesar salad, and dinner rolls are included.

*House Balsamic salad or spinach salad \$2*

**Make it family style! \$4/person**

Served from 4pm

## Create Your Own Plate

\$26

choose from one of each of the following (one side, one vegetable, one entrée):

### Sides (1)

parsley buttered red potatoes | wild rice pilaf | herb roasted red potatoes  
horseradish-garlic mashed potatoes | cheddar mashed potatoes | loaded mac-n-cheese

### Vegetables (1)

buttered zucchini and squash | candied carrots | roasted root veggies  
Steamed California blend | green beans almandine | seasonal

### Entrees (1)

#### Chef-Served Meat Entrees:

champagne chicken | chicken with garlic and tarragon  
peppered pork loin with a blue cheese cream sauce | apple brandy pork tenderloin  
Minnesota chicken | chicken Florentine  
beef sirloin medallions with wild mushroom demi

#### Chef-Carved Meat Entrees:

herb roasted sirloin of beef with duxelle sauce | roasted pork loin with apple bourbon sauce  
dry rub herbed and orange chicken | honey glazed ham  
prime rib of beef with au jus (prime rib as an entrée is \$30/plate)

#### Pasta Entrees:

fettucini alredo\* | wild mushroom ravioli\* | butternut squash ravioli\*

\*served with or without chicken

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

*buffet-style meals are not all-you-can-eat. Our buffet-style meals are designed and priced at one plate per person. If there is additional food left on the buffet line after every guest has gone through the buffet, guests may go get a second helping, subject to availability. Food will not be replenished after everyone has eaten one plate.*

## *Plated Dinners*

All plated dinners include family-style Caesar salad and dinner rolls.

All meat dinners are served with seasonal fresh vegetables and herb roasted baby red potatoes.

All fish/seafood dinners are served with seasonal fresh vegetables and wild rice risotto.

*House balsamic salad or spinach salad \$2*

Served from 4pm

### Beef

#### *Sirloin*

**\$30**

An 8 ounce USDA choice sirloin topped with beef and burgundy demi glaze.

#### *Eye of New York*

**\$34**

An 8 ounce choice cut broiled medium and topped with cognac peppercorn cream sauce.

#### *Bacon Wrapped Tenderloin*

**\$38**

6 ounces of choice tenderloin wrapped in bacon, topped with a cognac mushroom cream sauce.

### Pork

#### *Stuffed Pork Chop*

**\$30**

French-cut chop stuffed with cranberry wild rice stuffing and topped with an orange demi glaze.

#### *Pork Porterhouse Steak*

**\$28**

An 8 ounce cut, broiled and topped with an apple black jack sauce.

#### *Pork Prime*

**\$32**

Rubbed in a slightly sweet & spicy house-made blend, and topped with a cinnamon soaked apple ring.

### Poultry

#### *Chicken Minnesota*

**\$28**

Boneless chicken breast topped with a savory blend of Minnesota wild rice, covered with a wild mushroom sauce.

#### *Stuffed Chicken Florentine*

**\$28**

Chicken breast stuffed full with fresh sautéed spinach and mozzarella, and covered in a sundried tomato cream sauce.

## Fish/Seafood

### *Wild Salmon Fillet*

**\$32**

An 8 ounce wild caught salmon broiled, and topped with an herb and asparagus cream sauce.

### *Walleye Almandine*

**\$32**

An 8 ounce broiled walleye topped with toasted almonds and lemon beurre blanc.

### *Grilled Lake Trout*

**\$32**

8 ounces of lemon peppered lake trout, grilled to perfection, and topped with a mango chutney.

*\*Our fish is fresh caught in Canadian waters; please be advised bones maybe present.*

***\*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 & Soy Free\**

\$24

A chef-inspired pasta or falafel dish will be served for any one with the above food intolerances. This dish is gluten free, vegan, dairy, soy, and nut free.

*gluten free dinner rolls are available for \$3/person*

*\*further referred to as 'vegan dish'*

## *Children's Meals*

Children's meals are available to those 12 and under. The children's meal selection is one choice of the following for \$10:

Chicken Strips & Tater Tots

Mini Corn Dogs & Tater Tots

Macaroni & Cheese

*-All children's meals are served with a small milk and applesauce in lieu of dinner salad.*

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

*-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/person.*

*-Children's meals and/or vegan dish are not considered a plated entrée selection; i.e. you will not be charged the additional plated entrée fee for children's meal selection and vegan dish.*

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

## *Late Night Zaz*

Treat your guests to a late night snack of homemade pizza!

16" homemade one-topping pizzas (serves 4-6)	<b>\$20/pizza</b>
<i>-Pepperoni</i>	
<i>-Sausage</i>	
<i>-Cheese</i>	
16" custom-made or specialty pizzas (2-6 toppings)	<b>\$26</b>

## *Wines and Spirits*

### House Wine

Chardonnay | Cabernet | White Zinfandel  
\$24 per bottle

## *Champagne Service*

*A fee equal to \$6/person will be applied to all champagne pour services, to include champagne flutes, champagne, and pour service.*

## *Bar Services*

*Limited cocktail service, wine selection, bottled & canned beers are available at the banquet bar.*

*Banquet bars are cash bars only.*

*Outside bars must be hosted, and a \$250 bartender set up fee is charged for all host bars outside. Host bars outside are open until 7pm.*

*All hosted selections from the Wine & Spirits menu are subject to a 18% service charge and 9.875% Minnesota state liquor tax.*

*There is a maximum of 2 hosted kegs.*

*any beverages not available at the banquet bar can be made at our on-site lounge.*

### **Keg Selection:**

*Domestic, imported, micro-brewed, and regionally craft-brewed keg selections are always available, starting at \$350. We are happy to provide a list kegs available, upon request.*

### **Non-Alcoholic Beverage Selection:**

*Unlimited coffee service with flavored creamers & sweeteners:*

*\$200*

*Iced Tea/Lemonade/Fruit Punch:*

*\$60/gallon (serves 30)*

*Non-alcoholic sparkling wine:*

*\$20/bottle*