



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 3,700 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!

Jenna Pederson

218-834-7530

jenna@superiorshores.com

Megan Androsky

218-834-7532

megan@superiorshores.com



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 | beach chair set up and removal* | beach ceremony site*
 expansive lawn space* | event coordinator to assist with planning
 complimentary rehearsal dinner space | complimentary gift opening space | beach bonfire*
 food tasting for bride and groom (to include 2 entrees)

Platinum Package

Saturday night, May 1 – October 31

\$4750

Gold Package

Friday or Sunday nights, May 1 – October 31

\$4250

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*

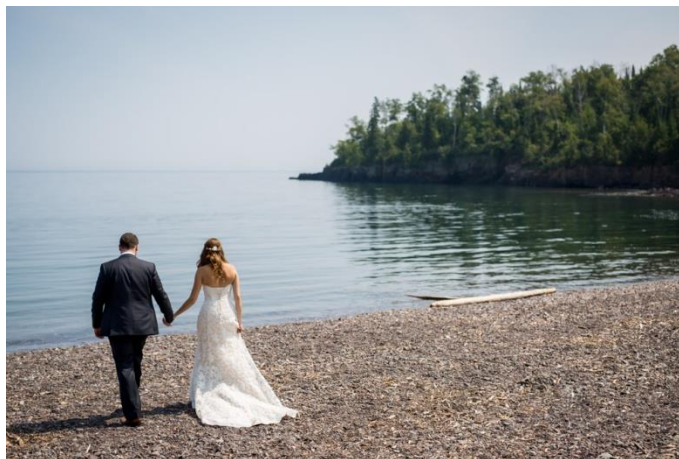


photo by Barclay Horner

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

Any additional charges will be billed to the credit card on file. All deposits and payments are non-refundable.

Do you have any required minimums we must meet?

We have a \$3500 food and beverage minimum with our platinum 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).

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 10:00pm 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 event staff will not be on hand until noon on the day of your function.*

Do you have decoration limitations?

The following items are prohibited:

- candles or glass hanging from the ceiling
- real candles or glass used for decoration outside
- glitter, confetti, or feathers to be used outside or in the ballroom
- smoke or fog machines of any sort
- anything adhered to our walls
- covering or removing our artwork
- popcorn or indoor s'mores bars
- fireworks

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 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 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 rehearsal or ceremony itself. Please plan accordingly for those things.

Where can we hold a Rehearsal Dinner?

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

Bear's Den: 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, the Bear's Den, 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 the Bear's Den. Our restaurant rehearsal dinners have a maximum of 50 people.

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. An indoor bar and bartender is provided with your wedding package. 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, prior to that 30 days. Final number of guests is due 15 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 pieces

Bruschetta <i>Classic tomato, mozzarella, and fresh basil</i>	\$45
Bacon wrapped scallops	\$95
Fruit kebabs	\$80
Spanakopita	\$65
Chicken satays <i>thai peanut or teriyaki</i>	\$85
Caprese skewer <i>mozzarella basil cherry tomato kalamata balsamic drizzle</i>	\$65
Fruit salad boat <i>lettuce cup cubed watermelon fresh mint feta cheese raspberry drizzle</i>	\$65
Stuffed Mushrooms <i>wild rice & Italian sausage or philly cheese steak</i>	\$75
Boneless chicken bites <i>Choice of: buffalo teriyaki BBQ</i>	\$75
Meatballs ~ barbecue, bourbon or sweet-n-sour <i>swedish or BBQ</i>	\$50
Oriental Grabbers <i>eggs rolls with hoisin or pot stickers w/ ginger-soy teriyaki</i>	\$60
Fish cake bites w/ lemon dill aioli	\$85
Pinwheel Bites <i>Ham vegetable cream cheese cucumber</i>	\$60

Hors D' Oeuvre Platters

Price is per 25 guests

Fresh garden vegetable display <i>Carrots celery cauliflower green pepper radish ranch</i>	\$95
Classic Tray <i>Assorted cheeses assorted crackers salami assorted olives</i>	\$105
Smoked salmon display <i>crackers lemon capers egg cream cheese dried fruit & nuts</i>	\$155
Spinach Artichoke Dip <i>House-made three-cheese dip with crispy pita wedges</i>	\$65
Fresh Fruit <i>Seasonal fresh fruit</i>	\$125
The Health Nut <i>Tofu squares jicama strips dried apricots sweet potato hummus red pepper grapes</i>	\$165
Cheese Lover's <i>Almond encrusted herbed cheese ball red-pepper jelly brie red wine cheddar spread assorted crackers and crispy breadsticks</i>	\$145
The Sweet Tooth <i>Assorted M & M's hershey's kisses jelly beans fruit snacks red hots</i>	\$125

Rehearsal Dinner Buffet-Style Meals

The following buffets are available for groups of 25 people or more
Served from 4 pm

Picnic	\$22
Grilled hamburgers & chicken breast baked beans corn coleslaw house-made potato chips w/ French onion dip -served with buns, lettuce, tomato, cheddar cheese, pickle, mayo, mustard, ketchup <i>Add bratwurst \$3/cooked & served indoors</i>	
Taco	\$22
Soft and hard taco shells beef taco meat Spanish red rice refried beans -served with lettuce, tomato, cheddar cheese, sour cream, salsa <i>-2 tacos per person</i> <i>-Add chips and guacamole \$3</i>	
Luau	\$24
Baked and carved ham w/ a pineapple glaze and topped with cherries coconut-crust chicken bites cilantro white rice steamed green beans homemade chili-lime sauce rice pudding w/ raisins	
Pasta	\$23
Choice of one pasta: fettuccini cavatappi Choice of two sauces: marinara alfredo pesto garlic parmesan -served with house salad & breadstick Choice of two meat*: chicken Andouille sausage ground beef \$3 <i>*meat is prepared in sauce</i>	
Bbq	\$20
Smoked pork butt corn potato salad corn bread muffins house-made BBQ sauce -served with buns, cheddar cheese <i>Add riblets (3-bone ribs) \$4</i>	
Shore Lunch	\$26
House salad fried fish fillets roasted red potatoes w/ onions baked beans bread & butter -served with house-made tartar	
The Minnesotan	\$20
House salad chef's choice vegetable wild rice pilaf bread & butter Choice of: tater-tot hotdish chicken pot pie adult macaroni & cheese	

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.

Buffet-Style Dinner Service

Self-serve meal service is available for groups of 25 people or more

House balsamic salad | homemade dinner rolls | coffee

House Caesar \$1

Strawberry Gorgonzola \$3

Served from 4pm

Create Your Own Plate \$30

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

Sides

Parsley buttered red potatoes | herb roasted red potatoes | roasted fingerling potatoes
garlic mashed potatoes | wild rice pilaf | cilantro lime white rice | garlic parmesan cavatappi

Vegetables

Steamed California blend | green beans | candied carrots | broccolini | asparagus | Santa Fe corn

Entrees

Baked and lightly breaded chicken over a light champagne cream sauce

Baked chicken cordon bleu

Breaded chicken breast w/ wild mushroom sauce

Peppered pork loin with a smokey blue cheese cream sauce

Orange-herbed pork loin with an apple bourbon sauce

Chef-Carved entrees (\$35/plate):

Herb roasted sirloin of beef with creamy wild mushroom veloute or red wine duxelle sauce

Prime rib of beef with au jus & horseradish crème (prime rib as an entrée is \$30/plate)

Add an additional entrée to buffet 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

Plated dinners are available for groups of 25 or more
House balsamic salad | homemade dinner rolls | seasonal vegetable | coffee

House Caesar \$1

Strawberry gorgonzola \$3

Served from 4pm

Beef

Sirloin **\$30**

5 ounce choice cut | garlic mashed potatoes

Served medium

Flat Iron **\$33**

Seasoned flat iron steak | roasted fingerling potatoes

New York Strip **\$36**

An 8 ounce choice cut | buttered parsley baby reds

Served medium

Optional steak sauces:

red wine demi glace | smokey bleu cheese | cognac peppercorn | wild mushroom | seasoned compound butter

Pork

Stuffed Apple Pork Loin **\$24**

Whole loin stuffed with granny smith apples, bacon, onion, and roasted in an orange glaze | wild rice pilaf

French Style Chop **\$28**

Espresso encrusted French cut pork chop, topped with cinnamon glazed mushrooms | creamy mint-leaf rice | baby carrots

Poultry

Chicken Chasseur **\$24**

Baked chicken breast smothered in a red wine, tomato, mushroom sauce | garlic mashed potatoes

Minnesota Chicken **\$26**

Hand-breaded chicken breast laid over a savory blend of MN wild rice, topped with a wild mushroom sauce

Chicken Florentine **\$26**

Italian-herbed chicken breast topped w/ fresh spinach and mozzarella, covered in a sundried tomato cream sauce | garlic mashed potatoes

Fish

Wild Salmon Fillet **\$34**
Wild caught salmon covered with an herbed asparagus cream sauce | garlic mashed potatoes

Walleye* w/ Lemon Caper Butter **\$32**
Walleye broiled to perfection | wild rice pilaf

Hawaiian Halibut **\$36**
6 ounce baked halibut steak covered with a pineapple, cilantro, and red onion salsa | cilantro-lime white rice

**Our walleye is fresh caught in Canadian waters; please be advised bones maybe present*

Pasta (pastas are served with no vegetable or side)

Manicotti **\$26**
Manicotti stuffed full of spinach, ricotta, parmesan, and seasoned ground beef, smothered in house-made marinara sauce, then topped with parmesan and parsley

Butternut Squash Ravioli **\$24**
Butternut squash tossed in a roasted red pepper cream sauce, and topped with grilled chicken & grilled sweet potatoes

***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

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

Pasta Aglio e Olio* **\$24**
Gluten free pasta | garlic | olive oil | red pepper flakes | mushroom | broccoli | spinach | onion | peppers | lemon | cherry tomatoes

**this meal is served plated to each guest with any of the above food sensitivities*

Children's

Children's meals are available to those 11 and under. The children's meal selection is one choice of the following for \$10:

Chicken Strips & Tots

Mini Corn Dogs & Tots

Macaroni & Cheese

All children's meals are served with applesauce in lieu of dinner salad | All children's meals are plated

Children of any age eating from a self-service meal line or receiving an adult plated entrée selection will be charged full price.

Children's meals and/or vegetarian meals (pasta aglio e olio) are not considered a plated entrée selection; i.e. you will not be charged the additional plated entrée fee for children's meal and vegetarian meal (pasta aglio e olio).

*****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 25 guests unless otherwise noted

16" Homemade pizzas – up to 3 toppings (serves 6) <i>Toppings include: pepperoni, Italian sausage, Canadian bacon, bell pepper, onion, black olives, mushrooms, pineapple, and extra cheese</i>	\$20/pizza
16" Homemade pizzas – specialty (serves 6)	\$26/pizza
Assorted sandwiches on dollar buns <i>Choose from ham, turkey or roast beef</i>	\$125
Tortilla chips with beef con queso <i>Salsa and sour cream</i>	\$150

Dessert Selections

Price per piece

Tiramisu	\$5
Apple Crisp	\$4
Seasonal Slice of Pie	\$4
Cheesecake w/ topping	\$6
Gourmet miniatures <i>Each guest will get a plate of 3 miniature assorted cheesecakes</i>	\$5

Wines and Spirits

House Wine
Chardonnay | Cabernet | White Zinfandel
\$24 per bottle

Premium wine selections can be chosen and ordered at any time. We are happy to provide a current list of premium wines, upon request.

Champagne | Sparkling

Gionelli Asti Spumante* (Italy) **\$26**
Wonderfully sweet sparkling wine.

Moscato **\$25**
Sweet, slightly bubbly white wine.

Non-alcoholic Sparkling Juice **\$13**

**A fee equal to \$6/person will be applied to all champagne pour services.*

Bar Services

Limited cocktail service, wine selection, bottled & canned beer selection, and assorted soda will be 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.

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

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

Keg Selection:

Domestic, imported, micro-brewed, and regionally craft-brewed keg selections are always available

Domestic kegs start at \$350 Craft kegs start at \$525

There is a maximum of 2 reserved kegs