

Northern Lights Conference Center Specifications

Room	Dimensions	Square Footage	Theater Seating	Classroom Seating	Banquet Seating
Northern Lights Ballroom	56 x 56	3,136	300ppl	180ppl	200ppl
Northern Lights 1	56 x 27.5	1,540	150ppl	96ppl	80ppl
Northern Lights 2	56 x 27.5	1,540	150ppl	96ppl	80ppl
Copper Harbor Room	28 x 27.5	770	65ppl	45ppl	40ppl
Rock Harbor Room	28 x 27.5	770	65ppl	45ppl	40ppl
Eagle Harbor Room	43 x 20	860	70ppl	54ppl	64ppl

Seating is based on the maximum comfort level per guest.
 Banquet Seating is on round tables which seat 8 people each.
 Classroom Seating is 3 people on each 6ft. table unless otherwise specified.



Information & Policies

Menu Selection & Pricing

Menu prices will only be guaranteed with a deposit and signed contract. Certain menu items are subject to market availability. Menus must be confirmed a minimum of 30 days prior to your event. All menu items and service charge are subject to a 9.785% sales tax.

Guarantees

We appreciate an approximate number of guests upon booking your event. You are responsible to provide a final guarantee of the number of attendees three business days prior to your event. After this time the number of guests may not be reduced. If a final guarantee is not received on time, we will prepare for, serve, and charge for the last estimated number noted on your contract.

Rental Fees/Additional Charges

Rental fees for facilities at The Inn on Lake Superior vary depending on the room, time of day, day of the week, and time of year. A food and beverage minimum may apply. Please call for current rate information.



Breaks

Pastries & Snacks

- Bagel & Cream Cheese \$26.00 per dozen
- Assorted Pastries \$20.00 per dozen
- Assorted Cake Donuts \$20.00 per dozen
- Assorted Bars \$2.00 each
- Muffins \$24.00 per dozen
- Assorted Cookies \$18.00 per dozen
- Fresh Whole Fruit (bananas, oranges, apples) \$1.00 each
- Assorted Individual Yogurt \$1.50 each
- Snack Assortment (Popcorn, Pretzels, & Snack Mix), serves 25 \$50.00
 - Popcorn \$10.00 per bowl
 - Pretzels \$10.00 per bowl
 - Chips & Dip \$15.00 per bowl

Beverages

- Assorted Hot Herbal & Regular Teas \$1.00 per serving
- Iced Tea \$28.00 per gallon (serves 14)
- Coffee Service \$39.50 per urn (serves 30)
 - includes flavored creamers and sugar
- Hot Chocolate \$28.00 per gallon (serves 14)
- Lemonade \$28.00 per gallon (serves 14)
- Fruit Punch \$28.00 per gallon (serves 14)
- Fruit Juices \$1.50 per bottle
- Soft Drinks \$1.50 per can
 - \$2.00 per 20 oz. bottle
- Bottled Water \$2.50 each

Combination Breaks

- AM - Orange juice, coffee, tea, whole fresh fruit, and muffins
- PM - Coffee refresh, soda, snack mix, and whole fresh fruit
- \$11.00 per person/per day



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The Inn on Lake Superior is proud to partner with Savories Catering.*

Breakfast Buffet

Continental

Assortment of Breakfast Breads and Pastries
Fresh Fruit Platter
European Roast Coffee
Assorted Fruit Juices
\$9.25 per person

Country Breakfast

Cream Cheese and Chive Scrambled Eggs
Applewood Smoked Bacon
Country Breakfast Potatoes
Fresh Fruit
Assorted Breakfast Breads
European Roast Coffee
Assorted Fruit Juices
\$14.99 per person

Ala Carte Breakfast Items

Assorted Muffin Display \$4.00 per person
Assorted Danish \$2.00 per person
Coffee Cake Display \$2.50 per person
Breakfast Breads \$3.00 per person
Fresh Fruit Display \$4.00 per person
Ham, Broccoli and Cheddar Quiche 9" pan \$21.99 each (serves 7)
Classic Quiche Lorraine 9" pan \$21.99 each (serves 7)
Wild Mushroom and Asparagus Quiche 9" pan \$21.99 each (serves 7)
Assorted Fruit Juice \$1.50 per bottle



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Brunch Menus

20 Guest Minimum

Brunch includes:

One Carved Meat with Mini Buns and Condiments
One Egg Dish
One Breakfast Pastry Dish
Country Breakfast Potatoes
Fresh Fruit Display
Marinated Pasta Salad
Bagels and Cream Cheese
Coffee, Milk, Juices

Carved Entrée – Choose One

Honey Cured Ham
Roasted Beef-Eye of Round
Herb Crusted Leg of Lamb
Apricot Glazed Turkey Breast

Egg Dishes – Choose One

Classic Quiche Lorraine
Ham, Broccoli and Cheese Quiche
Roast Vegetable Egg Strata
Asparagus and Wild Mushroom Quiche

Breakfast Pastry – Choose One

Peaches and Cream French Toast
Baked Apple Pancakes
Croissant French Toast

\$21.99 per person



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Plated Luncheon

Minimum 20 Guests
Lunch menus available until 2:00 pm

Plated luncheons include chef's vegetable medley, baby green salad with balsamic vinaigrette, rolls, butter, coffee and milk.

Pork Tenderloin Medallions with Shallot – Dijon Sauce and Smashed Baby Red Potatoes
\$15.99 per person

Three Cheese Chicken Manicotti with Fresh Sage Cream Sauce
and Italian Vegetable Medley
\$14.99 per person

Smothered Cowboy Steaks with Bourbon Gravy and Roasted Potatoes
\$18.99 per person

Traditional Cobb Salad with Herb Vinaigrette
\$13.99 per person

Chicken Parmesan with Marinara Sauce and Pesto Alfredo Bow Ties
\$17.99 per person

Inside Out Chicken Cordon Bleu with Parsley New Potatoes
\$14.99 per person



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Buffet Luncheon Service

Lunch Menus Available until 2:00 pm

Soup and Sandwich Buffet

Chef's Choice Mini Sandwich Assortment
Marinated Pasta Salad
Chef's Homemade Soup of the Day
French Roast Coffee and Milk
\$12.99 per person

Home-Style Luncheon Buffet

Herb Roasted Chicken Breast
Swedish Meatballs
Homemade Whipped Potatoes
Candied Carrots
Garden Salad with Dressings
Corn Muffins
French Roast Coffee and Milk
\$15.99 per person

Italian Buffet

Traditional Lasagna Marinara
Pesto Alfredo Bow Ties
Garlic Bread
Caesar Salad
French Roast Coffee and Milk
\$14.99 per person

Make Your Own Chef's Salad Buffet

Sliced Turkey and Ham
Romaine Lettuce
Shredded Cheeses
Hard Boiled Eggs
Diced Tomatoes, Cucumbers and Sweet Peppers
Three Dressing Choices
Rolls and Butter
French Roast Coffee and Milk
\$13.99 per person

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Deluxe Box Lunches

\$10.50 each

Deluxe Box Lunches come in a completely self-contained box.
All necessary utensils and condiments are also included.

Choose One Meat:

Roast Turkey
Roast Eye of Round Beef
Honey Cured Ham
Salami
Roast Vegetable

Choose One Cheese:

Provolone
Swiss
Mild Cheddar
Pepper Jack

Choose One Bread:

Multi Grain
Whole Wheat
White

includes salad and dessert of the day

Add a cup of soup for \$3.00 per person

Add a bottled soda or water for \$2.50 per person



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Executive Box Lunches

\$12.50 each

Executive Box Lunches are beautifully presented and come in a completely self-contained box with all necessary utensils and condiments, and also include salad and dessert of the day.

Roast Vegetable Wrap: Roast vegetables, spinach, provolone cheese and garlic mayo in a garden wrap

Ham and Turkey Stacker: Honey ham, roast turkey, cheddar cheese, lettuce, tomato and cranberry mayo on a butter croissant

Turkey Club: Roast turkey, applewood bacon, cheddar cheese, lettuce and mayo on a butter croissant

Grilled Lemon Chicken Wrap: Grilled lemon chicken, provolone cheese, spinach, roasted red peppers and garlic mayo in a garden wrap

Piled High Roast Beef: Roast eye of round beef, roasted red peppers, smoked gouda cheese, lettuce, tomato and garlic mayo on a butter croissant

Orange Chicken Cashew Salad: Grilled chicken, mandarin oranges, cashews, peppers, cucumbers, tomatoes and romaine lettuce served with balsamic vinaigrette

Chicken Caesar Salad: Grilled lemon chicken, romaine lettuce, parmesan cheese and croutons served with a Caesar dressing

Savories Chef Salad: Honey ham, roast turkey, smoked gouda, hard boiled egg, romaine lettuce, tomatoes, cucumbers and sweet peppers served with a dressing of your choice

Add a bottled soda or water for \$2.50 per person

Add a cup of soup for \$3.00 per person



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Elegant Hors d'oeuvres Reception

\$25.99 per person

Our specialty Hors d'oeuvres are carefully handcrafted and beautifully presented.
Hors d'oeuvres receptions require a minimum purchase of \$600.

Our elegant hot and cold hors d'oeuvres receptions includes the three cold
hors d'oeuvres listed and your chosen five hot hors d'oeuvres.

Cold Hors d'oeuvres – Included

Fresh Fruit and Import Cheese K-bobs
Tapenade in Cucumber Rounds
Cherry Tomatoes with Fresh Mozzarella and Basil

Hot Hors d'oeuvres – Choose Five

Crab and Brie in Phyllo
Beef Tenderloin Sates
Dijon Crusted Chicken K-bobs with Creamy Mustard Dip
Wild Rice Stuffed Mushrooms
BBQ Meatballs
Petite Crab Cakes with Roasted Red Pepper Sauce
Bacon Wrapped Jumbo Scallops with Mango Chutney
Garlic Roasted Potato Skins with Baby Spinach and Onion Dip
Grilled Vegetable K-bobs with Mustard Glaze
Smoked Salmon Cream Cheese Toasts with Fresh Dill
Vegetable Spring Rolls with Chili Sauce

Mini Sweets

Assorted specialty bite size sweets

Coffee and Herbal Tea

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Specialty Hors d'oeuvres Reception

Our specialty Hors d'oeuvres are carefully handcrafted and beautifully presented.
Hors d'oeuvres receptions require a minimum purchase of \$600.

All Hors d'oeuvres are priced per person for each item selected.
Savories will determine the number of pieces to prepare based on the following guidelines:
5-6 pieces per person for hors d'oeuvres prior to dinner and
10-12 pieces per person for hors d'oeuvres in lieu of dinner.

Home-Style

Prior to dinner: \$3 per person per item
In lieu of dinner: \$6 per person per item

Traditional Deviled Eggs
Corn Cakes with Goat Cheese and Red Pepper Sauce
Curried Chicken or Albacore Tuna Stuffed Profiteroles
Rolled Finger Sandwiches
Wild Rice Stuffed Mushrooms
Mini Rubeens
Wild Mushroom, Leek and White Cheddar Tartlets
Bleu Cheese Stuffed Mushrooms
Beef or Chicken Empanadas
Vegetable Spring Rolls

Gourmet

Prior to dinner: \$5 per person per item
In lieu of dinner: \$8 per person per item

Cherry Tomatoes Stuffed with Fresh Mozzarella and Basil
Bacon Wrapped Parmesan Breadsticks
Garlic Roasted Potato Skins with Baby Spinach and Onion Filling
Mini Spanikopita Triangles with Creamy Cucumber Dip
Warm Crab and Artichoke Dip with French Crudités
Italian Sausage Stuffed Mushrooms
Buffalo or Teriyaki Chicken Wings
Oriental, Swedish or BBQ Meatballs
Smoked Salmon Cream Cheese Toasts
Wild Mushroom, Leek and White Cheddar Tartlets

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Specialty Hors d'oeuvres Reception

Savory

Prior to dinner: \$7 per person per item

In lieu of dinner: \$10 per person per item

Fresh Fruit and Import Cheese K-bobs

Herb Boursin Phyllo Kisses

Jumbo Shrimp Cocktail with Garden Cocktail Sauce and Green Goddess Dressing

Whole Dressed Smoked Salmon with Condiment and Flatbreads

Baked Brie in Pastry with Cranberry-Apricot Relish

Petite Crab Cakes with Roasted Red Pepper Sauce

Dijon Crusted Chicken K-bobs with Creamy Mustard Dip

Beef Tenderloin Sates

Grilled Vegetable K-bobs

Bacon Wrapped Jumbo Scallops with Mango Chutney

Coconut Jumbo Shrimp with Spicy Fruit Dip

Parmesan Stuffed Figs Wrapped in Bacon



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Specialty Stations- A Great Way to Supplement Any Hors d'oeuvres Reception

The Carvery

Please note carvery stations require a uniformed chef at an additional charge of \$95.00 per 30 guests

Roast Baron of Beef Carved to Order, served with Creamy Horseradish and Dollar Buns
\$9.95 per person

Filet of Beef Tenderloin Roasted Medium Rare and Carved to Order, Served with Creamy Horseradish, Roasted Red Pepper Sauce, Honey Mustard and Dollar Buns
\$10.95 per person

Honey Glazed Ham – Slow Roasted Ham, Carved to Order, Served with Sweet Pineapple Relish, Honey Mustard and Dollar Buns
\$8.95 per person

Roast Turkey Breast – Roasted Turkey Breast Carved to Order, Served with Cranberry Orange Relish, Mango Chutney, Honey Mustard and Dollar Buns
\$9.95 per person

Pasta Station

Penne Pasta and Cheese Tortellini with Marinara, Alfredo and Pesto Sauces, Variety of Vegetables and Italian Meats, Served with Parmesan and Italian Breadsticks
\$12.95 per person

Dessert Station

Variety of Homemade Specialty Cookies and Bars, Tortes, Cake, Dipped Berries, and Specialty Cheesecakes
\$7.95 per person



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Formally Served Dinners

Thirty guest minimum, (under 30 guests by special arrangement only)

Please choose one entree for your group

(Guests with dietary needs are by special arrangement)

All dinners are listed with an appropriate side dish. Dinners also include a chef's choice fresh medley, choice of salad, European rolls, gourmet coffee, herbal tea and milk.

Marinated Grilled Duck Breast

With gran marnier-ginger sauce and a pilaf of wild rice, dried cherries and apricots.

\$27.99 per person

Herb Crusted Rack of Lamb

With fresh mint pesto and tourned rosemary baby red potatoes.

\$29.99 per person

Applewood Bacon Wrapped Cornish Game Hens

With raspberry-balsamic sauce and layered sweet potato parve.

\$24.99 per person

Pepper Crusted Filet of Beef Tenderloin

With cognac demi-glace and fresh spinach, potato and sweet onion gratin.

\$28.99 per person

Artichoke Chicken

Boneless chicken dressed with marinated artichokes, feta cheese and red bell pepper sauce served with saffron potatoes.

\$22.99 per person

Hazelnut Pork Tenderloin

Pork tenderloin, stuffed with hazelnut pesto, encrusted with fresh herbs, served with Frangelico sauce and herb Duchess potato spirals.

\$21.99 per person

Proscuitto Wrapped Shrimp

5 jumbo white shrimp marinated in basil vinaigrette, served with a light scampi sauce and spinach-parmesan smashed baby reds.

\$26.99 per person

Nouvelle Coq Au Vin

Boneless chicken wrapped in applewood smoked bacon on a portabello mushroom bed with pearl onions, burgundy sauce and creamy parmesan risotto.

\$26.99 per person

Chicken Breast Saute

A 6 oz. lightly dusted, sauteed breast of chicken with your choice of sauce.

Served with an appropriate side dish.

Sauces:

Apricot and brandy

Wild mushroom and tarragon

Champagne cream

White wine herb

Roast shallot and dijon

Roasted red bell pepper

Raspberry reduction

\$18.99 per person

Salad Choices for Plated Dinners

Mixed field greens with herb buttermilk or balsamic dressing

Radicchio, grapefruit and fresh spinach with sherry-shallot vinaigrette

Roasted fresh beets with field greens, feta cheese and herb vinaigrette

Frisee, radicchio and pear salad with hazelnut vinaigrette

Orange-fresh fennel with baby greens and citrus vinaigrette

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Dinner Buffet

\$29.99 per person
Minimum of 40 guests

Buffet dinner include European rolls, butter, gourmet coffee, herbal teas and milk

Choose One Carved Entree

Prime Rib with Roasted Garlic
Horseradish Crust
Pepper Crusted Beef Tenderloin
Apricot Glazed Turkey Breast
Stuffed Pork Loin with Apple Chutney
Honey Cured Ham

Choose One Entree

Herb Crusted Walleye or Salmon
Chicken Breast Normande
Orange-Rosemary Grilled Game Hens
Pork Medallions with Shallot-Dijon Sauce
Stuffed Chicken Breast
with Fine Herb Sauce
Roast Vegetables Paella
Tenderloin Stroganoff
with Wild Mushrooms

Choose Two Side Dishes

Garlic Whipped Potatoes
White Cheddar Potato Gratin
Creamy Parmesan Risotto
Parslied Baby Red Potatoes
Polenta with Wild Mushrooms
Spinach-Parmesan Gnocchi
Pilaf of White and Wild Rice
with Sun-Dried Tomatoes

Choose One Vegetable

Sugar Snap Pea Medley
Asparagus Bundles with Red Pepper Sauce
Spinach Soufflet
Broccoli Spears with Hollandaise Sauce
Zucchini, Summer Squash Sauté
Stout and Orange Glazed Brussel Sprouts

Choose Two Salads

Romaine and Roquefort
with Herb Vinaigrette
Spinach Salad with Warm Bacon Dressing
Seasonal Fresh Fruit
Fresh Basil-Tomato Salad
Strawberry Spinach Salad
Greek Pasta Salad
Creamy Cucumber and Tomato Salad



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Audio Visual

Audio/Sound Equipment

12-Channel Mixer (required for more than one microphone).....	\$60.00
Microphone, Hand-held	\$35.00
Microphone, Lapel.....	\$40.00

Video Equipment

LCD Projector XGA (screen included)	\$275.00
Overhead Projector (screen included)	\$40.00
TV with VHS/DVD/CD Combo	\$60.00

Miscellaneous Equipment

Additional Flip Chart Pad	\$10.00
Flip Chart with Markers.....	\$25.00
Floor Screen (8 feet by 8 feet)	\$40.00
On-Site Technician.....	\$50.00/hour
Podium	\$25.00
Self-Adhesive Flip Chart Pad.....	\$25.00
Speaker Phone	\$25.00
Whiteboard with Markers.....	\$15.00
Tent 10x10	\$50.00



*All audio visual equipment must be reserved at least seven days prior to the event.
If an item you require is not listed, please let us know; other equipment is available.*

Cocktail Service

At the Inn on Lake Superior Conference Center we are proud to serve only premium brands of Liquor.

Premium Highballs and Cocktails	\$6.00
Martini, Manhattan, Gimlet	\$6.00
Wine	\$5.00
Cordials	\$5.00
Bottled Domestic Beer	\$4.00
Soda	\$1.50
Juice	\$1.50
8 gallon keg	\$125
16 gallon keg	\$195

Host bars are subject to tax and service charge.

A bartender fee of \$20 per hour is applicable if minimum \$300 sale is not met.

Wine Selections

Cabernet Sauvignon - Medium, Full Bodied, Supple to the Palate with a Full, Ripe Fruit Delivery.	\$19.95 per bottle
Merlot - Elegant Smoothness, Layers of Berries with a Hint of Cedar.	\$19.95 per bottle
Chardonnay - Round, Supple, Medium Bodied Wine with a Long, Creamy Finish.	\$19.95 per bottle
White Zinfandel - Light and Fruity with a Berry-like Sweetness.	\$19.95 per bottle

Sparkling Wines

Cooks Spumante Champagne - Medium, Sparkling Wine with a Crisp, Fruity Aroma with Notes of Fresh Apple and Pear.	\$16.95 per bottle
Korbel Brut - Light and Crisp with Spicy Fruit Flavors.	\$20.95 per bottle
Catawba Juice - Non-Alcoholic Sparkling Grape Juice.	\$10.95 per bottle



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