



CORPORATE CATERING & PLANNING GUIDE



NORTHERN LIGHTS CONFERENCE CENTER

Creative. Carefree. Complete.



WELCOME TO THE NORTHERN LIGHTS CONFERENCE CENTER

The Inn on Lake Superior is *the* place to host your event!

Located in the heart of Canal Park and steps from the water's edge, The Inn on Lake Superior is the perfect backdrop for your corporate and social event. Our professional and courteous staff is here to help you plan and deliver events that exceed your expectations. You're our guest at The Inn. We understand that you want to focus on your guests — not the details behind the scenes. Our professional and courteous staff will ensure your event goes off without a hitch! With space available for large groups or smaller more intimate settings, we have whatever you need. We offer everything from pads and pencils to LCD projectors — even on-site technician services — to keep things running smoothly.

This guide is intended to assist you in the planning of your event at our facility. We realize that each event is unique and that you may have special questions and concerns during the planning process. Please feel free to contact us if you should you have special requests or concerns.

FACILITY RATES AND POLICIES

Rental rates at the Northern Lights Conference Center vary by room, time, day and season. Please contact us for current rates. Rates will only be guaranteed upon receipt of deposit and signed contract. To reserve your event, The Inn on Lake Superior requires an event schedule and approximate number of guests **30 days prior to event**. You are responsible to provide a final guarantee of number of attendees **7 business days** prior to event, or The Inn on Lake Superior reserves the right to prepare and charge for numbers last noted in contract.

FOOD AND BEVERAGE SERVICE AND POLICIES

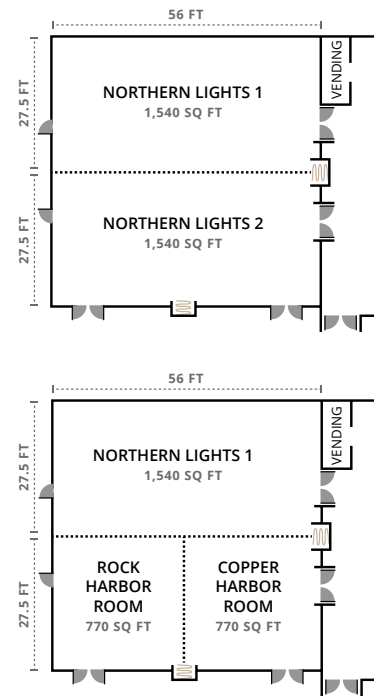
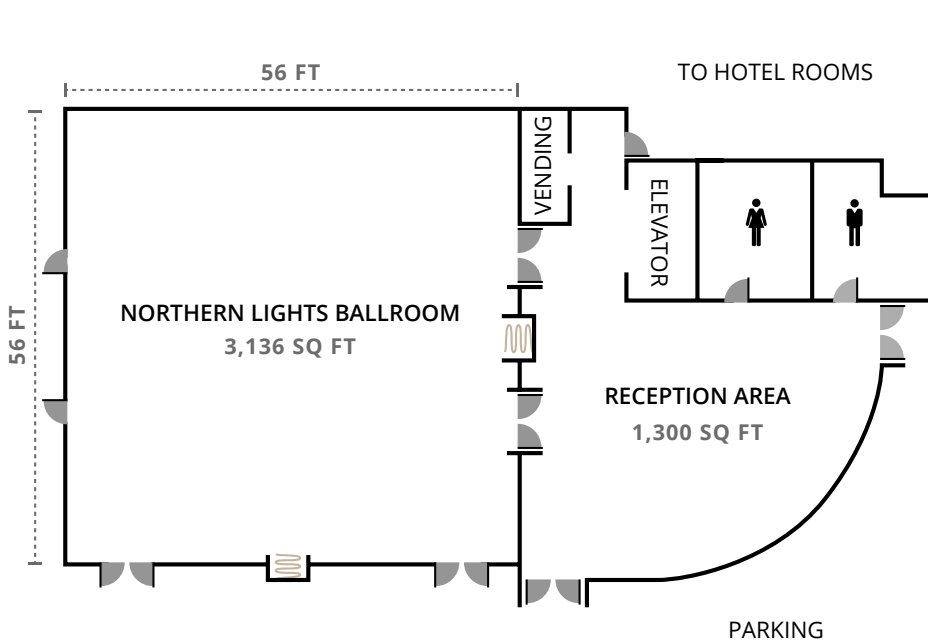
The Inn on Lake Superior works exclusively with Tavern on the Hill and Black Woods Catering. No outside food or beverage may be brought in at any time with the exception of wedding cake. A food and beverage minimum may apply depending on event. Menu prices will only be guaranteed upon receipt of deposit and signed contract. To finalize your menu selections, we require a final guarantee of number of attendees **7 business days** prior to event, or The Inn on Lake Superior reserves the right to prepare and charge for numbers last noted in contract. Certain menu items are subject to market availability. Menu must be confirmed **a minimum of 30 days prior to event**. Menu pricing does not include taxes and service charge.



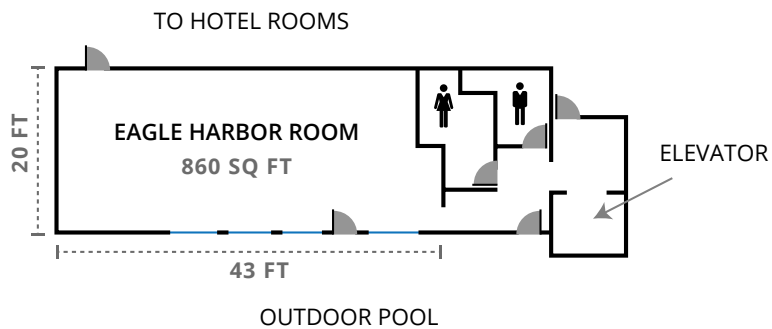
NORTHERN LIGHTS CONFERENCE CENTER

Versatile space that will exceed your expectations!

FIRST FLOOR EVENT SPACE - FIVE OPTIONS



THIRD FLOOR EVENT SPACE





WELCOME TO THE NORTHERN LIGHTS CONFERENCE CENTER

The space to bring people together, and the tools to make it productive!

ROOM CAPACITY (# GUESTS)

	dimensions	sq ft	banquet	classroom	theater	u-shaped	hollow square	trade show
Northern Lights Ballroom	56 x 56	3,136	180	150 / 100*	300	66 / 44*	96 / 64*	60 tables**
Northern Lights 1	56 x 27.5	1,540	80	96 / 64*	132	33 / 22*	42 / 28*	15 tables
Northern Lights 2	56 x 27.5	1,540	80	96 / 64*	132	33 / 22*	42 / 28*	15 tables
Copper Harbor Room	28 x 27.5	770	40	36 / 24*	65	18 / 12*	24 / 16*	8 tables
Rock Harbor Room	28 x 27.5	770	40	36 / 24*	65	18 / 12*	24 / 16*	8 tables
Eagle Harbor Room (third floor meeting space)	43 x 20	860	56	42 / 28*	70	30 / 20*	36 / 24*	18 tables

*3 per table / 2 per table

** table number reflects utilizing center space as well



BANQUET
SEATING



CLASSROOM
SEATING



THEATER
SEATING



U-SHAPED
SEATING



HOLLOW
SQUARE
SEATING



TECHNOLOGY PLUS

From on-site technician services to pads and pencils, we've got you covered!

AUDIO

12 Channel Mixer

Required with 2 or more microphones

60

Handheld Microphone Wireless

35

AV Podium

Bluetooth sound and microphone

60

VIDEO

LCD Projector Package

Includes 8 x 8 foot screen 3300 Lumens, XGA

150

Projector Screens

8 x 8 feet

40

MISCELLANEOUS

Flip Chart Pad with Markers

Additional pad available for \$10

25

Self-Adhesive Flip Chart Pad

25

Whiteboard with Markers

15

On-Site Technician (hourly)

50

Standard Podium

25

Tent (4 hours)

10 x 10 feet

50

All audio visual equipment or presentation supplies must be reserved at least seven days prior to your event. Please inquire about items you may need that are not listed, and we will do our best to accommodate your needs.

Rates listed are per day and do not include sales tax.



COCKTAIL AND BEVERAGE MENU

The Inn on Lake Superior is proud to partner with Tavern on the Hill and Black Woods Catering.

BEER & WINE

Craft Beer	7
Bottled Domestic Beer	6
Wines by the Glass	7
Chardonnay	
Pinot Grigio	
Merlot	
Cabernet Sauvignon Pinot Noir	

SPIRITS

Classic Cocktail	8
Canadian Windsor	
Crown Royal	
Jameson	
Four Roses	
Jim Beam	
Jack Daniels	
Johnnie Walker Red	
Dewars	
Glenlivet	
Smirnoff	
Kinky Pink	
Dorbel	
E&J	
Bacardi	
Malibu	
Captain Morgan	
Tanqueray	
Phillips Peach Schnapps	
Phillips Amaretto	
Kahlua	
Bailey's	
Grand Marnier	
Jose Quervo	

BEVERAGES

Assorted Hot Tea	2
Coffee Station	40
Serves 30, flavored creamers, sugar	
Lemonade / Punch	13
Minimum of 3 gallons	
Soda by the Can	2
Pepsi / Diet Pepsi	
Cherry Pepsi	
Mist Twist / Diet Mist Twist	
Mountain Dew / Diet Mountain Dew	
Mug Root Beer	
Canada Dry Ginger Ale	
Iced Tea	13
Minimum of 3 gallons	
Bottled Water	2.50
Hot Chocolate	3

CASH / HOST BAR SERVICE FOR \$100

Bartender service up to 5 hours. Additional time \$25 / hour

CUSTOMIZE YOUR BAR SERVICE: Choose a martini bar, mimosa station or bloody mary bar.

WINE SERVICE FOR DINNER

Service of our house red and white start at \$4.50 / guest for one pass or \$6.50 / person for two passes during dinner.



MEETING BREAKS

The Inn on Lake Superior is proud to partner with **Tavern on the Hill, Black Woods Catering, and Johnson's Bakery.**
Minimum of 5 guests per selection.

MORNINGS

One Dozen Assorted Danishes	21
One Dozen Assorted Bagels & Cream Cheese	26
One Dozen Assorted Donuts	22
One Dozen Assorted Muffins	24
Fresh Whole Fruit	1.50
Bananas, apples, oranges	
Assorted Individual Yogurt	1.50
Yogurt Parfait Buffet	7
Plain/vanilla yogurt, fruit, coconut flakes, almond slivers	
One Dozen Assorted Breakfast Breads	24
Oatmeal Bar	7
Warm oatmeal, brown sugar, cinnamon, chocolate chips, raisins, dried cranberries, coconut flakes, almond slivers	

AFTERNOONS

One Dozen Assorted Cookies	18
One Dozen Assorted Bars or Brownies	24
One Dozen Assorted Snacks	3
Popcorn, pretzels, Gardetto's	
Popcorn Bar	4
Regular, cheese and caramel	
Hummus and Fresh Crudités Bar	5
Carrots, celery, broccoli	
Tortilla Chips and Salsa Bar	4
Stadium Nacho Bar	7
Corn chips, nacho cheese, black olives, jalapeño slices, pico de gallo, shredded lettuce	
Potato Chips and Dips	4
Build Your Own Trail Mix	5
Peanuts, chocolate chips, dried cranberries, almonds, raisins	

COMBINATIONS

Morning	9.25
Orange juice, coffee, hot tea, fresh cut fruit and assorted muffins	
Afternoon	9.25
Coffee, soda, snack mix, cheese sticks	
Morning & Afternoon	15



BREAKFAST BUFFET

The Inn on Lake Superior is proud to partner with **Tavern on the Hill** and **Black Woods Catering**.
Minimum of 5 guests per selection.

Black Woods Brunch	19
Sliced baked ham, choice of baked chicken or smoked salmon, fluffy scrambled eggs, french toast with warmed maple syrup, fruit toppings and whipped topping, cheesy hashbrowns, fresh cut fruit and fresh brewed coffee	
Biscuits & Gravy	17
Choice of sausage patties or crisp bacon strips, homestyle biscuits, breakfast gravy, fluffy scrambled eggs with cheese, fresh cut fruit and fresh brewed coffee	
The Jump Start	15
Fluffy scrambled eggs with cheese, choice of crisp bacon strips or sausage links, country breakfast potatoes, bagels and toast served with butter, preserves and cream cheese, fresh brewed coffee and orange juice	
Morning Rise	13
Hard-boiled eggs, fresh fruit, yogurt and granola, assorted muffins, danishes, fresh brewed coffee, hot tea and assorted juices	
Fresh Start	13
Vegetable frittata, housemade overnight oats, fresh fruit, fresh brewed coffee and assorted juices	
Continental Breakfast	11
Fresh fruit, assorted breakfast breads, yogurt, fresh brewed coffee and assorted juices	

ADD ONS

Breakfast Sandwich	3	Deviled Eggs	2	SWEET TREATS	
Individually wrapped English muffin, egg, sliced cheese, and choice of country sausage patty or crisp bacon strips		Choose from Classic, Classic with Crumbled Bacon or Whipped Avocado		Assorted Cookies	18
				One dozen	
Oatmeal Cups	2	Housemade Overnight Oats	3	Assorted Bars or Brownies	9.25
Freshly baked oatmeal, vanilla yogurt and fresh berries		Individually served with fresh berries and nuts		One dozen	



SIGNATURE BOX LUNCHES

The Inn on Lake Superior is proud to partner with **Tavern on the Hill** and **Black Woods Catering**.
Minimum of 5 guests per selection.

SANDWICHES AND WRAPS

Served with your choice of kettle chips or pasta salad. All selections include Black Woods' famous Wave of Passion Chocolate Cake for dessert.

BW Club

Fresh-roasted, hand-carved turkey with sliced avocado, crisp applewood smoked bacon, Swiss cheese, Roma tomato and spinach on fresh baked croissant

Italian Club Sandwich

Sliced ham, salami, pepperoni, Swiss cheese, red onion, Roma tomato, crisp lettuce, pepperoncini, mayo, oil and vinegar on fresh baked croissant

Chicken Salad Sandwich

Rotisserie chicken blended with Black Woods' seasoned mayo with strips of applewood smoked bacon on twin fresh baked croissant rolls

Caprese Sandwich

Freshly sliced mozzarella cheese, Roma tomato, roasted red peppers, sliced avocado on a fresh baked croissant and served with balsamic glaze on the side

Lakewalk Veggie Wrap

Herb tortilla wrap stuffed with red and green peppers, freshly sliced cucumbers, onions and spinach with a curry and cream cheese blend

Roast Beef Sandwich

Slow-roasted beef layered with provolone cheese, lettuce, tomato and red onion on a fresh baked ciabatta roll

Salmon Caesar Wrap

Fresh Atlantic salmon blended with our signature caesar dressing, layered with romaine lettuce and tucked in a herb tortilla wrap

16

16

16

16

16

16

16

SALADS

All selections include Black Woods' famous Wave of Passion Chocolate Cake for dessert.

Pomegranate Chicken Salad

Baby spinach tossed with gorgonzola, granny smith apples, craisins and candied walnuts, topped with grilled chicken and a pomegranate vinaigrette

16

Turkey Bacon Avocado Salad

Freshly roasted hand-carved turkey, crispy bacon, avocado, vine-ripened tomatoes and blue cheese over a bed of fresh spinach

16

Chef's Cobb Salad

Grilled diced chicken, chopped hickory smoked bacon, red onion, black olives, diced tomatoes, hard-boiled egg and blue cheese crumbles on a bed of romaine lettuce

16

Spicy Shrimp & Avocado Salad

Pan-seared seasoned shrimp served on a bed of mixed greens, topped with black bean and corn salsa, sliced avocado and served with a tangy lime vinaigrette

16

Maple-Seared Salmon Caesar

Lightly-seasoned filet of salmon brushed with Minnesota maple syrup set on a bed of romaine tossed with caesar dressing and topped with a lemon wedge, Asiago cheese and croutons

16

ADD A CUP OF SOUP FOR \$3

Tomato Bisque, Chicken Wild Rice or Soup Du Jour

ADD FRESH-CUT FRUIT FOR \$3



LUNCH BUFFET

The Inn on Lake Superior is proud to partner with **Tavern on the Hill** and **Black Woods Catering**.
Minimum of 20 guests per selection.

Black Woods Soup & Deli Buffet

CHOICE OF TWO SANDWICHES:

Turkey, Ham, Vegetarian, Roasted Beef or Italian Club

CHOICE OF SOUP:

Creamy Chicken Wild Rice or Tomato Basil

Served with assorted cheeses and garnishes, assorted cold salads, focaccia bread and potato chips

Black Woods BBQ Pulled Pork Buffet

Signature BBQ pulled pork served with dollar buns, coleslaw, au gratin potatoes, chef's seasonal pasta salad and potato chips

Black Woods Chef's Pasta Buffet

CHOICE OF ONE OR TWO:

Chicken Alfredo, Meatballs in Marinara,
or Italian Sausage in Marinara

Served with penne pasta, freshly grated parmesan cheese, caesar salad, rolls and butter

Black Woods Old Fashioned Buffet

CHOICE OF ONE OR TWO PROTEINS:

1/4 Rotisserie Chicken, Glazed Sliced Ham or Roasted Turkey with Gravy

Served with house chive mashed potatoes, fresh seasonal vegetable, house blend salad, rolls and butter

Tavern on the Hill Street Taco Bar

CHOICE OF PROTEIN:

Blackened Tilapia, Grilled Shrimp, Ground Beef, Barbequed Pulled Pork and Pineapple, Buffalo Shredded Chicken

Served with soft or hard shell tortillas, housemade Tavern Slaw, lettuce, onion, shredded cheese, cilantro, lime, Sriracha, tomato, black olives, cilantro sour cream, fresh pico de gallo, rice and beans

ADDITIONAL PROTEINS

MAKE IT A TACO SALAD BAR with herbed tortilla shell bowls

Tavern on the Hill B.Y.O.B.

BUILD YOUR OWN BOWL: Choice of white or brown rice

Served with grilled chicken, edamame, broccoli, squash, matchstick carrots, snap peas, red onion, wonton crisps, pickled ginger and assorted sauces: soy sauce, cilantro pesto and bang-bang sauce

ADD ONE OR MORE:

Ahi Tuna, Steak Bites, Teriyaki Salmon or Thai Chili Grilled Shrimp

TAKE IT TO THE NEXT LEVEL: Tavern House Salad or Pea Salad

17 Black Woods Harvest Buffet

Assorted cold cuts and cheeses, fresh baked croissants, assorted garnishes and condiments

CHOICE OF COLD SALAD:

Bean, Quinoa & Chick Pea; Cranberry Chicken; Cucumber & Tomato; Arugula & Pear; Chicken, Bacon Ranch Pasta; Apple Poppy Seed & Walnut

17

Black Woods Boundary Avenue Buffet

Swedish meatballs and chicken breast champagne, house chive mashed potatoes, fresh seasonal vegetables, house salad, rolls and butter

17 / 19

Tavern on the Hill Burger Bar

PICK YOUR BURGER: 1/2 Pound Beef, Grilled Chicken Breast, Black Bean Burger, 50 / 50 Turkey & Cranberry Burger or Housemade Wild Rice Burger

Served with grilled bun, assorted cheeses, lettuce, onion, tomato, Tavern cuke coins, kettle chips and condiments

ENHANCED BAR: add bacon, jalapeños, fried onion, agate sauce, cream cheese whip, green olives, peanut butter whip and pretzel buns

TAKE IT TO THE NEXT LEVEL: Top it off with an egg!

Chef-prepared fried organic egg station

NEED MORE? Add one or two more.

16

Tavern on the Hill Salad Bar

Mixed greens, assorted rolls, crostinis, assorted toppings & dressings

Served with sliced turkey, cheddar jack cheese, hard-boiled eggs, cucumbers, raisins, peas, sunflower seeds, red onion, peppers and tomato

CHOICE OF 3 DRESSINGS: Ranch, Housemade Roasted Garlic Vinaigrette, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, French or Blue Cheese

+2 ea

ADD ONE OR TWO MORE PROTEINS: Ahi Tuna, Grilled Shrimp, Salmon or Grilled Chicken

+2

TAKE IT TO THE NEXT LEVEL: Make it a soup & salad combo
Choice of Tomato Basil, Chicken Wild Rice or Beer Cheese

21

Tavern on the Hill Mac N' Cheese Bar

Cavatappi pasta tossed in a blend of white cheddar, fontina, swiss and mozzarella cheeses, and topped with toasty breadcrumbs

+3 / 5

Served with housemade crostinis, sliced jalapeños, roasted brussel sprouts, cherry tomatoes, bacon, green scallions and assorted drizzles: barbeque, pesto, balsamic and Sriracha

+2

ADD ONE OR TWO PROTEINS: grilled shrimp, barbequed pulled pork or kielbasa with peppers & onions

TAKE IT TO THE NEXT LEVEL: Tavern House Salad or Pea Salad



HORS D'OEUVRES

The Inn on Lake Superior is proud to partner with **Tavern on the Hill** and **Black Woods Catering**.
Prices based on 25 guests. We recommend 7 items prior to dinner or 12 - 15 in lieu of dinner.

HOT STATION

Swedish Meatballs	77
Spinach & Artichoke Dip	88
Served with pita chips	
Smoked Gouda Cheese Fondue	101
Served with chicken and beef, crostinis, grapes and apples	
Vegetable Spring Rolls	77
Kielbasa with Onions & Peppers	77
Mini Beef Wellington Tarts	105
Mushroom Tartlets	77
Asparagus & Brie Phyllo	77

SKEWERS

Marinated Chicken Tenderloin	83
Served with choice of Thai peanut sauce, raspberry coulis or cracked mustard	
Beef Tenderloin	105
Served with choice of creamy horseradish, teriyaki or chimichurri	
Sugar Cane Shrimp	132
Served with choice of Thai chili, raspberry coulis or creamy horseradish	
Bacon-Wrapped Pineapple	66
Bacon-Wrapped Dates	137
Bacon-Wrapped Shrimp	165
Bacon-Wrapped Scallops	165

SLIDERS

BBQ Pulled Pork Sliders	101
Bison Sliders	132
Crab Cake Sliders	143

COLD STATION

Shrimp Cocktail Display	137
Bruschetta Display	72
Chef's Seasonal Pasta Salad	82
Sliced Meat & Cheese	105
Served with petite buns	
Fresh Garden Petites	66
Fresh vegetables with choice of hummus or ranch	
Fresh Vegetable Display with Dip	72
Smoked Salmon Tray	65
Gourmet Cheese Tray	137

SKEWERS

Fresh Mozzarella & Basil Skewers	77
Fresh Fruit Kabobs	88

CROSTINIS

Fresh Mozzarella Crostinis	77
House Smoked Salmon Crostinis	109

WRAPS

Southwest Pinwheel Wraps	66
Vegetable Pinwheel Wraps	66
Mediterranean Pinwheel Wraps	66



DINNER BUFFET

The Inn on Lake Superior is proud to partner with **Tavern on the Hill** and **Black Woods Catering**.

All buffet selections are served with freshly baked dinner rolls.

Minimum of 25 guests per selection.

Black Woods Pasta Buffet

23

CHOICE OF ONE PASTA:

Cheese Ravioli or Penne Pasta

Meat Lasagna or Vegetable Lasagna

Served with authentic marinara and alfredo sauces, fresh vegetables, caesar salad, freshly grated parmesan and house-baked bread

SIDE 1

mashed potatoes

rosemary garlic roasted red potatoes gorgonzola potato torte

baked penne alfredo

mashed sweet potato with nutmeg butter traditional stuffing

roasted vegetable red quinoa pilaf

Black Woods Lake Superior Buffet

25

CHOICE OF ONE PROTEIN:

Champagne Chicken Breast, Roasted Turkey, Homestyle

Pot Roast or Roasted Pork Loin

Served with choice of three sides

SIDE 2

sautéed green beans with toasted almonds

maple glazed carrots

grilled zucchini, squash and peppers charred brussel sprouts

Black Woods Canal Park Buffet

29

Champagne Chicken Breast with CHOICE OF:

Roasted New York Strip (12 oz) or Housemade Swedish

Meatballs

Served with choice of three sides

SIDE 3

classic caesar salad with croutons

house salad with mixed greens, tomatoes, cucumbers,

carrots, onions and roasted garlic vinaigrette

chef's seasonal pasta salad heirloom tomato salad

mixed greens with tangerines, tomatoes, peppers,
slivered almonds, raisins, asiago and raspberry vinaigrette

Black Woods Shoreliner Buffet

32

Roasted New York Strip (12 oz), Champagne Chicken

Breast and Housemade Swedish Meatballs

Served with choice of three sides

Black Woods Great Lakes Buffet

36

Roasted New York Strip (12 oz) and Champagne Chicken

Breast with CHOICE OF: North Atlantic Salmon or Broiled

Canadian Walleye

Served with choice of three sides

classic cranberries

TABLESIDE SERVICE \$2

Individual salad and freshly baked dinner rolls served tableside



PLATED DINNER

The Inn on Lake Superior is proud to partner with **Tavern on the Hill** and **Black Woods Catering**. All entrees served with house salad, potato and vegetable selection, and house-baked dinner roll. Sirloin and Filet Mignon are prepared to medium. Minimum of 20 guests per selection. Events with more than 75 guests limited to 2 menu selections.

Roasted Pork Tenderloin

Finished with an Irish whiskey glaze, caramelized shallots, flamed apples and served with butter & chive Yukon Gold mashed potatoes

Champagne Chicken Breast

Served with butter & chive Yukon Gold mashed potatoes

Roasted French-Cut Chicken

Served with roasted vegetable red quinoa pilaf and choice of sauce: tangerine glaze, beurre blanc or basil pesto

North Atlantic Salmon

Finished with lemon & maple glaze and served with rosemary roasted red potatoes

Pan-Seared Top Sirloin

Top Sirloin (6 oz) finished with a blackberry demi glaze and served with a gorgonzola potato torte

Herb-Crusted Prime Rib

Prime Rib (12 oz) finished with au jus glaze and served with butter & chive Yukon Gold mashed potatoes

New York Strip

New York Strip (12 oz) finished with au jus glaze and served with gorgonzola potato torte

Filet Mignon

Filet Mignon (8 oz) finished with a blackberry demi glaze and served with a gorgonzola potato torte

Bacon-Wrapped Filet of Beef

Finished with a blackberry demi glaze and served with a gorgonzola potato torte

Butter-Poached Twin Lobster Tails

Served with sweet potato galette

Top Sirloin & Chicken Duet

Top Sirloin (6 oz) and CHOICE OF: Champagne Chicken Breast or Roasted French-Cut Chicken with choice of tangerine glaze, beurre blanc or basil pesto

22 Filet Mignon & Chicken Duet 35

Filet Mignon (6 oz) and CHOICE OF: Champagne Chicken Breast or Roasted French-Cut Chicken with choice of tangerine glaze, beurre blanc or basil pesto

23 Filet Mignon & Fish Duet 40

Filet Mignon (6 oz) and CHOICE OF: North Atlantic Salmon or Canadian Broiled Walleye

23 Filet Mignon & Seafood Duet 47

Filet Mignon (6 oz) served with CHOICE OF: Alaskan King Crab Legs or Butter-Baked Lobster Tail

27

27 VEGETARIAN ENTREES

Roasted Seasonal Vegetable with Linguine Pasta 22

28 Veggie Stacker 23

Seasonal vegetables, wild rice and linguine pasta

Eggplant Marinara 25

Eggplant filled with ricotta, herbs and shaved parmesan and served with marinara sauce

31 TAKE IT TO THE NEXT LEVEL

Salad Enhancement +4

PICK YOUR SALAD:

37 Tangerine Greens: field greens tossed with tomatoes, peppers, slivered almonds, raisins, asiago and a raspberry vinaigrette

45 Heirloom Tomato Salad: layers of heirloom tomatoes and fresh mozzarella topped with a balsamic glaze and fresh basil

27 Vegetable Enhancement +3

PICK YOUR VEGETABLE: fresh steamed asparagus or charred romanesco



SWEET ENDINGS AND LATE NIGHT BITES

The Inn on Lake Superior is proud to partner with **Tavern on the Hill** and **Black Woods Catering**.
Minimum of 25 guests per selection. Events with more than 75 guests limited to 2 menu selections.

SWEET ENDINGS

Salted Caramel Cheesecake

Delicious cheesecake drizzled with caramel (gluten free)

Flourless Chocolate Torte

Rich, dense chocolate cake drizzled with a blackberry demi-glaze (gluten free)

Triple Chocolate Layer Cake

Layers of decadent chocolate and white cake

Cheesecake Assortment

A delicious variety of specialty cheesecakes

Wave of Passion Cake

Rich chocolate cake made with caramel and chocolate fudge, topped with whipped cream and Heath Bar sprinkles

Chocolate Mousse

Chef-prepared Mousse served in a champagne flute topped with whipped cream and Heath Bar sprinkles

White Chocolate Raspberry Layer Cake

Alternating layers of raspberry and white chocolate nestled between white cakes

Lemon Supreme Layer Cake

Alternating layers of lemon and creamy frosting nestled between white cakes

Apple Crisp

Homemade hot apple crisp with caramel sauce

Blueberry Bread Pudding

Homemade fresh blueberry bread pudding garnished with caramel sauce

Berry Shortcake

Fresh seasonal berries served over homemade shortcake

Petit Sweets

Sampler of Triple Chocolate Layer Cake, White Chocolate Raspberry Layer Cake and Lemon Supreme Layer Cake

LATE NIGHT BITES

6	Popcorn Bar	4
	Regular, cheese and caramel	
7	Chocolate Chip Cookies & Milk	91*
	S'more Bar	3
	Graham crackers, marshmallows and chocolate bar accompanied with open flames for toasting	
5	Stadium Nacho Bar	7
	Corn chips, nacho cheese, black olives, jalapeno slices, pico de gallo and shredded lettuce	
6	Build Your Own Trail Mix	5
	Peanuts, chocolate chips, dried cranberries, almonds and raisins	

5 *Price shown based on 25 guests

5

5

6

5

5

7



CORPORATE VENDOR LIST

The Inn on Lake Superior is proud to partner with:

LIGHTING & SOUND

Duluth Event Lighting

916 Redbud Street
Duluth, MN 55811
218.343.1754
ken@dulutheventlighting.com

Sounds Unlimited

11 E. Superior Street
Executive Suites 541
Duluth, MN 55802
218.625.7340
info@soundsunlimited.com

After Dark Entertainment

218.269.4067

Audio and Visual Resources

(Specialize in Hybrid Meetings)
info@avrduluth.com
www.avrduluth.com
218.722.6219

FLORISTS

Saffron & Grey

2303 Woodland Avenue
Duluth, MN 55803
218.728.1455
www.saffronandgrey.com

Flora North

1925 W. Superior St.
Duluth, MN 55806
218.279.3444
www.floranorthmn.com

PHOTOGRAPHY

Derek Montgomery Photography & The Wild Photo Booth

5018 Idlewild Street
Duluth MN 55804
218-269-9598
derek@derekmontgomery.com

Three Irish Girls

1925 Woodland Ave
Duluth, MN 55803
218.464.6888
info@threeirishgirlsphotography.com

OTHER

Northland Special Events

324 W Superior Street #40
Duluth, MN 55802

On The Rocks Art Studio

307 Canal Park Dr.
Duluth, MN 55802
218.525.2736
info@ontherocksart.com

Justin Juntunen

Founder, Cedar & Stone Nordic Sauna
350 Canal Park Dr.
Duluth, MN 55802
218.451.2183
justin@cedarandstonesauna.com

Board & Brush Creative Studio

732 E 4th Street
Duluth, MN 55805
218.491.6163
duluth@boardandbrush.com

Lake Superior Art Glass

357 Canal Park Dr.
Duluth, MN 55802
218.464.1799
info@lakesuperiorartglass.com

Simply Linen

4995 Crosley Avenue
Duluth MN 55804
Shari Swenson: 218.341.9324
Bonnie Licari: 218.260.9549
simplylinen@gmail.com