



WEDDING 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 Rehearsal Dinner, Wedding Reception and Gift Opening Brunch. Our professional and courteous staff is here to help you plan and deliver events that exceed your expectations.

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 have any 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

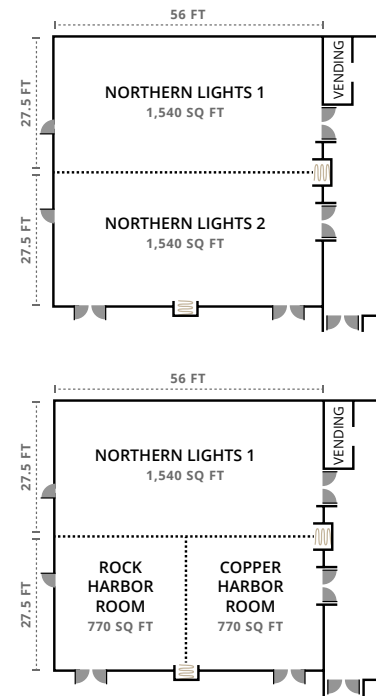
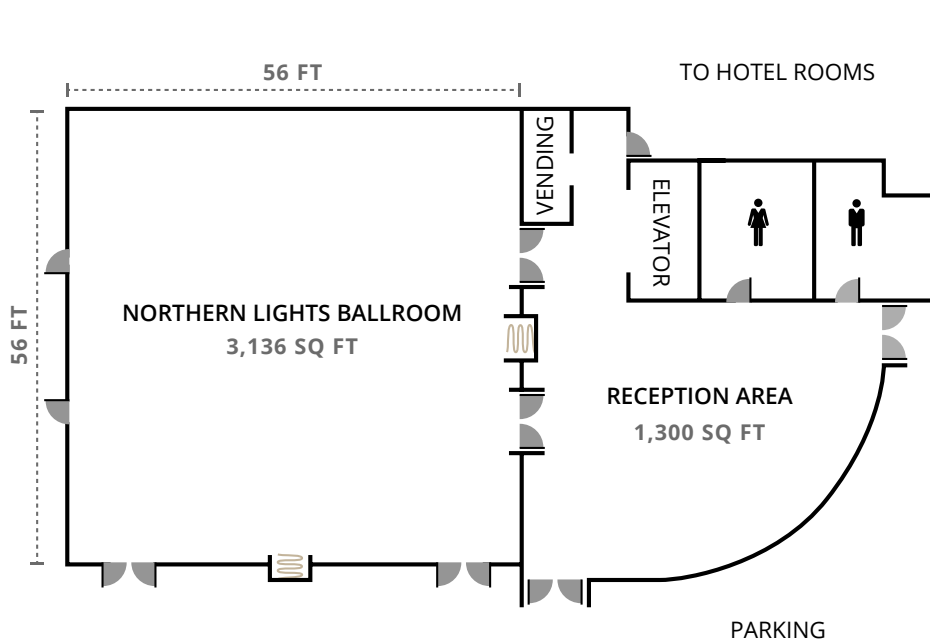
The Inn on Lake Superior works exclusively with Tavern on the Hill and Black Woods Catering. No outside food or beverage may be brought in at any time with the exception of wedding cake. A food and beverage minimum may apply depending on event. Menu prices will only be guaranteed upon receipt of deposit 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.



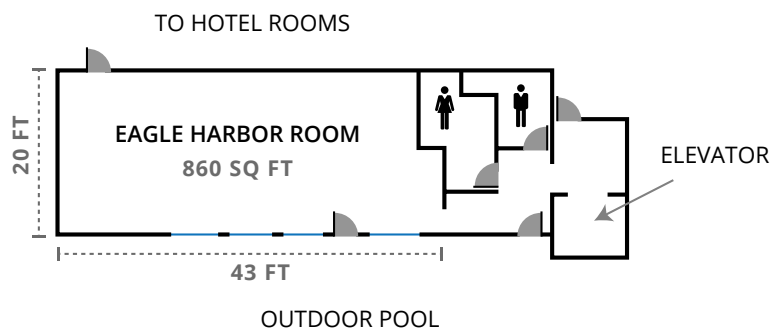
NORTHERN LIGHTS CONFERENCE CENTER

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



WEDDING 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 Screen
8 x 8 feet

40

MISCELLANEOUS

Flip Chart Pad with Markers 25
Additional pad available for \$10

Self-Adhesive Flip Chart Pad 25

Whiteboard with Markers 15

On-Site Technician (hourly) 50

Standard Podium 25

Tent (4 hours) 50
10 x 10 feet

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

Disposable Dinnerware fee of \$.75/per person may apply dependent on the menu selection.



BREAKFAST BUFFET

The Inn on Lake Superior is proud to partner with **Tavern on the Hill** and **Black Woods Catering**. Price listed per person.
Add chef-carved enhancement for \$75 per selection. Minimum of 5 guests per selection.

black woods brunch sliced baked ham, choice of baked chicken or smoked salmon, fluffy scrambled eggs, cheesy hash browns, french toast with warmed maple syrup, fruit compote, whipped topping, fresh fruit 18

biscuits+gravy choice of sausage patties or crisp bacon, home style biscuits, breakfast gravy, fluffy scrambled eggs with cheese, fresh fruit 16

jump start fluffy scrambled eggs with cheese, choice of crisp bacon or sausage links, breakfast potatoes, fresh bagels served with butter, assorted preserves + cream cheese 14

avocado + focaccia mashed avocado, sliced hard boiled eggs, assorted sauces 6

fresh start vegetable frittata, housemade overnight oats, fresh fruit [v] 12
added protein option for an additional 1/p

continental breakfast fresh fruit, freshly baked muffins + scones, assorted juice [v] 10

ADD-ONS

breakfast sandwiches individually wrapped english muffin, egg, sliced cheese, choice of sausage patty or crisp bacon 3

deviled eggs classic 2 | classic with crumbled bacon 3 | whipped avocado 3

Morning Bagels served with assorted cream cheese 2

Assorted Muffins 2

Assorted Scones 2

Granola Bars 2

Assorted Donuts 2

Fresh Fruit whole 2 | sliced 3.5

Many of our menu items can be customized to accommodate dietary restrictions. vegetarian = [v] | gluten free available = [gf] | vegan = [vegan]
Disposable Dinnerware fee of \$.75/per person may apply dependent on the menu selection.



BOX LUNCHES

The Inn on Lake Superior is proud to partner with **Tavern on the Hill** and **Black Woods Catering**. Price per person. All box lunches are served with choice of kettle chips, chef's seasonal pasta salad and our famous petite Wave of Passion Chocolate Cake. Minimum of 5 guests per selection.

SIGNATURE SALADS

pomegranate chicken salad grilled chicken, mixed greens, crumbled gorgonzola, crisp apples, raisins, granola, pomegranate vinaigrette 17

turkey bacon avocado salad hand-carved roasted turkey, crisp bacon, mixed greens, sliced avocado, cherry tomatoes, bleu cheese, roasted garlic vinaigrette 17

chef's cobb salad grilled chicken, crisp bacon, romaine, red onion, black olives, cherry tomatoes, hard-boiled egg, bleu cheese, served with ranch dressing 17

spicy shrimp + avocado salad seasoned shrimp, mixed greens, sliced avocado, black-bean corn salsa, tangy lime vinaigrette 17

wood-fired salmon caesar lightly seasoned salmon filet brushed with minnesota maple syrup, romaine, shaved parmesan, caesar dressing, lemon wedge 17

SIGNATURE SANDWICHES

bw club hand-carved roasted turkey, crisp bacon, avocado, swiss cheese, roma tomato, spinach, croissant 17

italian club sandwich sliced ham, salami, pepperoni, swiss cheese, red onion, pepperoncini, roma tomato, lettuce, mayo, oil + vinegar, ciabatta 17

chicken salad sandwich rotisserie chicken, housemade seasoned mayo, crisp bacon, croissant 17

caprese sandwich freshly sliced mozzarella cheese, roma tomato, roasted red peppers, sliced avocado, croissant, balsamic glaze on the side [v] 17

lakewalk veggie wrap peppers, sliced cucumbers, onions, spinach, curry + cream cheese, herb tortilla [v] 17

roast beef sandwich slow roasted beef, swiss cheese, lettuce, roma tomato, red onion, croissant, creamy horseradish on the side 17

salmon wrap smoked atlantic salmon, boursin cheese, sliced cucumber, roma tomato, mixed greens, herb tortilla, creamy horseradish on the side 17

CHOICE OF SIDE ENHANCEMENTS

cup of soup choice of tomato basil, chicken wild rice, or soup du jour 3-4/p

side of fresh whole fruit apples, bananas, oranges 2/p

side of fresh sliced fruit 3/p

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PLATED + BUFFET LUNCH

The Inn on Lake Superior is proud to partner with **Tavern on the Hill** and **Black Woods Catering**. Price listed per person. Multiple choice entrees available for an additional \$2/pp. Minimum of 20 guests per selection.

PLATED

italian club sandwich sliced ham, salami, pepperoni, swiss cheese, red onion, pepperoncini, roma tomato, lettuce, mayo, oil + vinegar, ciabatta 16

chicken caesar salad grilled chicken, romaine, shaved parmesan, croutons, caesar dressing 18

pomegranate chicken salad grilled chicken, mixed greens, crumbled gorgonzola, crisp apples, raisins, slivered almonds, pomegranate vinaigrette 18

shrimp + avocado salad seasoned shrimp, mixed greens, sliced avocado, black-bean corn salsa, tangy-lime vinaigrette 18

roast beef sandwich slow roasted beef, swiss cheese, lettuce, tomato, red onion, ciabatta 17

pasta luca brasi fettuccine, all-natural chicken, sautéed shrimp, bacon, creamy roasted red pepper sauce 20

prime rib sandwich herb-crusted prime rib, caramelized onions, swiss cheese, ciabatta roll, side of au jus and creamy horseradish 21

BUFFET

black woods deli assorted meats + cheeses, croissants, garnishes, choice of two cold salads, kettle chips, and choice of one housemade soup 18

cold salads: bean, quinoa + chickpea | cranberry chicken | arugula + pear | apple poppy seed + walnut

housemade soups: creamy chicken wild rice | tomato basil | prime rib vegetable

pulled pork bbq pulled pork, dollar buns, seasoned spicy slaw, pasta salad, pickles, kettle chips 16

add signature bw housemade corn bread loaves + sweet butter 2/p

chef's pasta bar penne pasta, choice of chicken alfredo or meatballs in marinara, meat lasagna, fresh grated parmesan cheese, caesar salad 18

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TAVERN SIGNATURES

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Price listed per person. Minimum of 20 guests per selection.

salad bar

crisp mixed greens with sliced turkey, cheddar jack cheese, hard-boiled eggs, cucumber, raisins, peas, sunflower seeds, red onion, peppers, tomato + dressings served with rolls 18

choice of dressing (3): ranch, housemade roasted garlic vinaigrette, caesar, balsamic vinaigrette, raspberry vinaigrette, french, blue cheese

choice of protein: grilled chicken, ahi tuna, salmon, grilled shrimp

add (1) additional protein for +2/person

b.y.o.b

build your own bowl choice of white or brown rice, grilled chicken, edamame, broccoli, squash, matchstick carrots, snap peas, red onion, wonton crisps, pickled ginger, assorted sauces: soy sauce, cilantro pesto, and bang-bang sauce 21

add (1) additional protein for +2/person

additional offerings: ahi tuna, steak bites, teriyaki salmon, thai chili grilled shrimp

street taco bar

choice of two proteins, soft or hard shell tortillas, housemade tavern slaw, lettuce, onion, shredded cheese, cilantro, lime, sriracha, black olives, sour cream, fresh pico, chips, rice + beans 20

choice of protein: blackened tilapia, grilled shrimp, ground beef, bbq pulled pork + pineapple, buffalo chicken

add (1) additional protein for +2/person

take it to the next level Add taco salads! Add herbed tortilla shell bowls and cilantro lime vinaigrette for +\$2/p

burger bar

choice of burger, assorted cheese, buns, lettuce, onion, tomato, tavern cuke coins, kettle chips, condiments 18

choice of burger: half pound beef, 50/50, turkey & cranberries, grilled chicken breast, housemade wild rice

add (1) additional protein for +2/person

mac n' cheese bar

cavatappi pasta tossed in a blend of white cheddar, fontina, gruyere swiss, and mozzarella cheese topped with toasty bread crumbs. Served with sliced jalapenos, broccoli, bacon, and assorted drizzles: bbq, pesto, balsamic glaze, sriracha 16

choice of protein: grilled shrimp, bbq pulled pork, andouilles sausage, brussels sprouts

add (1) additional protein for +2/person

take it to the next level Add a Tavern House or pea salad for \$2/person

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HORS D'OEUVRES

The Inn on Lake Superior is proud to partner with **Tavern on the Hill** and **Black Woods Catering**. Butler passing enhancement available for \$75. Prices based on 25 guests. We recommend 7 items prior to dinner or 12 - 15 in lieu of dinner.

COLD

- classic shrimp cocktail** 154
- house-smoked salmon** signature hors d'oeuvre herbed boursin cheese, classic crackers 176
- traditional cheese + crackers** herbed boursin cheese, cubed cheese, classic crackers [v] 137.50
- housemade crostinis** fresh mozzarella + tomato [v] 82.50
- wonton crisps** house smoked salmon 110 | fig + fromage [v] 88 | ahi tuna 93.50 | cheese + preserves [v] 77
- pinwheel wraps** southwest [v] 77 | turkey cranberry 88 | mediterranean [v] 77
- petite sandwiches** sliced deli meat + cheese, petite buns 104.50
- garden fresh vegetables** assorted vegetables, dip or hummus [v] 99
- pineapple petite poke** pineapple, ponzu, salmon poke, tobeko, white rice, diced mango 66
- bruschetta** tomatoes, basil, balsamic, focaccia [v] 82.50
- charcuterie** signature hors d'oeuvre artisan meats + cheeses board 165 | skewers 82.50 | tower 385

HOT

- housemade meatballs** *signature hors d'oeuvre* swedish 82.50 | cranberry barbeque 82.50 | bourbon barbeque 82.50
- spinach + artichoke dip** pita chips [v] 93.50
- fondue** smoked gouda, chicken, crisp apples, grapes, housemade crostinis 165 *[add beef for additional 50]*
- mushroom tartlet** [v] 88
- housemade phyllo cups** cashew chicken 88 | beef tenderloin + creamy horseradish 110 | sesame salad [v] 77
- signature skewers**
 - caprese** fresh mozzarella, tomato + basil drizzled with balsamic, served cold [gf-v] 82.50
 - sugar cane shrimp** *choice of:* thai chili, raspberry coulis, creamy horseradish [gf] 137.50
 - kielbasa** onions + peppers 82.50
- bacon wrapped** [gf] pineapple 82.50 | dates 137.50 | shrimp 165 | scallops 192.50
- coconut shrimp** with orange marmalade 165
- traditional wings** *choice of:* thai chili, bbq, buffalo, irish whiskey 82.50
- sliders** pulled pork 110 | hamburger 121 | bison 137.50 | crab cake 148.50 | vegan patty 137.50
- vegetable spring rolls** deep fried [v] 88
- spanakopita** spinach + feta in a phyllo triangle with cucumber dill sauce 82.50
- prime rib station** chef-carved prime rib, dollar buns, creamy horseradish, assorted mustards, pickled cucumbers + red onions 275

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DINNER BUFFETS

The Inn on Lake Superior is proud to partner with **Tavern on the Hill** and **Black Woods Catering**. Includes a house salad, starch + vegetable selection and a fresh baked roll. Price listed per person. Individual salad served table-side for \$2/pp. Minimum of 25 guests per selection.

chef's italian penne pasta, authentic marinara + alfredo sauce, choice of: cheese tortellini or housemade meat lasagna, season's fresh vegetable, classic caesar salad, parmesan cheese, choice of: breadsticks or fresh baked rolls 26

bw classic choice of: **one protein** 26 | **two proteins** 29 with one vegetable, starch, and salad selection

chef carved roasted new york strip [gf] with choice of: **one additional protein** 46 | **two additional proteins** 50

chef carved prime rib [gf] with choice of: **one additional protein** 46 | **two additional proteins** 50

CHOICE OF PROTEIN

champagne chicken

roisserie chicken [gf]

housemade swedish meatballs

roasted turkey [gf]

glazed ham [gf]

homestyle pot roast [gf]

roasted north atlantic salmon 3 [gf]

BUFFET SIDES

VEGETABLE

sautéed green beans toasted almonds, red onion [gf]

grilled vegetables zucchini, peppers, squash, onion [gf]

petite trim carrots 1 [gf]

roasted asparagus 1 [gf]

roasted brussel sprouts + bacon
parmesan cheese 2 [gf]

STARCH

butter + chive whipped potatoes [gf]

rosemary garlic roasted red potatoes [gf]

sweet potato nutmeg mash [gf]

gorgonzola potato torte [gf]

housemade wild rice blend 1 [gf]

SALAD

black woods salad spring mix, craisins, red onion, cherry tomatoes, cucumber, parmesan, garlic vinaigrette

caesar salad romaine lettuce, croutons, caesar dressing

caprese tomato salad mozzarella, basil, balsamic glaze [gf] 2

wild raspberry salad spring mix, romaine, gorgonzola cheese, almonds, mandarin oranges, raspberry vinaigrette [gf] 2

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PLATED DINNER

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

Includes a house salad, starch + vegetable selection and a fresh baked roll. Price listed per person. Multiple choice entrees available for an additional \$2/pp. Minimum of 20 guests per selection. Events with more than 75 guests limited to 2 menu selections.

CHICKEN

champagne chicken signature entrée lightly breaded + sautéed chicken, parmesan cheese, housemade champagne sauce 25

french cut chicken bone-in chicken, beurre blanc [gf] 25

basil bruschetta chicken basil, onion, tomato, pesto, mozzarella [gf] 25

wild rice stuffed chicken signature entrée minnesota wild rice, boursin herbed cheese 28

BEEF

chargrilled top sirloin 9 ounce, blackberry demi glaze 32

6oz filet mignon 6 ounce, choice of: port wine shitake mushroom ragout or avocado chimichurri [gf] 37

9oz filet mignon 9 ounce, blackberry demi glaze [gf] 41

herb crusted roasted prime rib 12 ounce marbled cut, au jus [gf] 40

braised boneless short ribs herb sauce [gf] 39

PORK + LAMB

roasted pork tenderloin apple chutney, caramelized shallots, irish whiskey glaze [gf] 24

charcrust pork tenderloin dijon + cracked peppercorn pork 24

encrusted rack of lamb blackberry sauce [gf] MP

FISH + SEAFOOD

lake superior seasonal catch lemon picatta sauce [gf] 27

roasted north atlantic salmon maple + lemon glaze [gf] 28

broiled walleye tarragon butter [gf] 28

miso salmon serrano chilis, miso glaze [gf] 29

sea bass choice of leek fondue or fresh chopped mango + peppers MP

twin roasted lobster tails drawn butter [gf] MP

VEGETABLE

roasted seasonal vegetable pasta cavatappi pasta, sage cream sauce [v] 23

baked manicotti ricotta, mozzarella, herbs, marinara [v] 23

polenta portabella seasonal vegetables, portabella mushroom, polenta, wild rice, fresh mozzarella, pesto [v] 24

DUETS

sirloin + chicken **chargrilled top sirloin** 6 ounce sirloin with choice of **chicken entrée** 39

sirloin + fish **chargrilled top sirloin** 6 ounce sirloin with choice of **fish or seafood entrée** 41

filet + chicken **filet mignon** 6 ounce filet with choice of **chicken entrée** 44

surf + turf **filet mignon** 6 ounce filet with choice of **fish or seafood entrée** 47

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PLATED SIDES

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VEGETABLE

sautéed green beans toasted almonds, sautéed red onions [gf]

grilled vegetables zucchini, peppers, squash, onion [gf]

petite trim carrots 1 [gf]

roasted asparagus 1 [gf]

roasted brussels sprouts + bacon parmesan cheese 2 [gf]

STARCH

butter + chive whipped potatoes [gf]

rosemary garlic roasted red potatoes [gf]

sweet potato nutmeg mash [gf]

gorgonzola potato torte [gf]

housemade wild rice blend 1 [gf]

SALAD

black woods salad spring mix, craisins, red onion, cherry tomatoes, cucumber, parmesan cheese, roasted garlic vinaigrette

caesar salad romaine lettuce, croutons, caesar dressing

wedge salad iceberg lettuce, bacon, tomatoes, bleu cheese crumbles, bleu cheese dressing [gf] 2

caprese tomato salad mozzarella, basil, balsamic glaze [gf] 2

wild raspberry salad spring mix, romaine, gorgonzola cheese, almonds, mandarin oranges, raspberry vinaigrette [gf] 2

harvest salad apples, lemon poppyseed vinaigrette [gf] 2

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BUILD YOUR OWN STATIONS

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

street taco

tavern signature choice of two proteins, soft or hard shell tortillas, housemade tavern slaw, lettuce, onion, shredded cheese, cilantro, lime, sriracha, black olives, sour cream, fresh pico, chips, rice + beans 20

choice of protein: blackened tilapia, grilled shrimp, ground beef, bbq pulled pork + pineapple, buffalo chicken

add (1) additional protein for +2/person

take it to the next level Make it a taco salad bar!

Add herbed tortilla shell bowls and cilantro lime vinaigrette for +\$2/p

burger

tavern signature choice of burger, assorted cheese, buns, lettuce, onion, tomato, tavern cuke coins, kettle chips, condiments 18

choice of burger: half pound beef, 50/50, turkey & cranberries, grilled chicken breast, housemade wild rice burger

add (1) additional protein for +2/person

mac n' cheese

tavern signature cavatappi pasta tossed in a blend of white cheddar, fontina, gruyere swiss, and mozzarella cheese topped with toasty bread crumbs. Served with sliced jalapenos, broccoli, bacon, and assorted drizzles: bbq, pesto, balsamic glaze, sriracha 16

add (1) additional protein for +2/person

additional offerings: grilled shrimp, bbq pulled pork, andouilles sausage, brussels sprouts

take it to the next level Add a Black Woods or pea salad for \$2/person

prime rib sliders

black woods signature chef-carved prime rib, dollar buns, assorted cheeses, creamy horseradish, assorted mustards, kettle chips, pickled cucumbers, caramelized onions, pickled red onions, sauteed mushrooms, au jus 23

take it to the next level Add a Black Woods salad or pea salad for \$2/person

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DESSERTS

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Price per person, Minimum of 25 guests per selection. Events with more than 75 guests limited to 2 menu selections.

housemade petite wave of passion *signature dessert* chocolate cake, caramel, whipped cream, heath bar sprinkles 5

signature layer cake white chocolate raspberry 4.75 | triple chocolate 4.75 | lemon supreme 4.75

apple crisp baked apples, caramel sauce, oatmeal crust 5.25 | scoop of vanilla 3

housemade blueberry bread pudding caramel sauce 5.25

cheesecake assortment 5.50

chocolate mousse whipped cream + strawberry [gf] 5.25

fruit flute season's fresh berries, whipped cream, mint garnish [gf] 5.25

key lime pie [gf] 6

rice krispy bars assorted flavors served on a stick 5

pound cake seasonal berries 5.25

build your own shortcake bar housemade biscuits, assorted fruit compotes, assorted drizzles, whip cream 8

LATE NIGHT BITES

Price listed per platter, estimated 25 servings.

hot ham + cheese sandwiches housemade bun, ham, american cheese, dijon glaze 82.50

warm pretzel station beer cheese and assorted mustards [v] 110

housemade chocolate chip cookies + milk [v] 77

popcorn bar cheese, butter, caramel [gf] [v] 104.50

salty bar snacks chex mix [v] 44 | pretzels [v] 44 | trail mix [v] 71.50 | gardettos [v] 44 | puppy chow [v] 71.50

walking taco bar nacho cheese chips, seasoned ground beef, shredded lettuce, nacho cheese, salsa, olives, sour cream 132
add chicken for an additional 2 per person

s'mores bar graham crackers, marshmallows, chocolate 110

chips + dip choose 1 option for 44 | 2 options for 66 | 3 options for 88

salsa [v]

fresh guacamole [v]

housemade onion dip [v]

cheesy queso

Many of our menu items can be customized to accommodate dietary restrictions. vegetarian = [v] | gluten free available = [gf] | vegan = [vegan]
Disposable Dinnerware fee of \$.75/per person may apply dependent on the menu selection.



WEDDING 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

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

SALONS

Language of Hair & Makeup

1615 London Rd
Duluth, MN
218-728-5111
Languageofhair@mac.com

Fitger's Salon and Spa

600 E. Superior Street
Duluth, MN 55802
218-491-7007
info@fitgerssalon.com

OTHER

Marry Me in The Northland

Annette Lahr: 320.291.0316

Northland Special Events

324 W Superior Street #40
Duluth, MN 55802

Justin Juntunen

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

Simply Linen

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

Beau Peterson Photography & Video Productions

10611 California Ave
Hayward, WI 54843
715.699.1225

Bailey Aro Photography

31 W Superior St. Suite 502
Duluth, MN 55802
218.206.8332

DESSERT CATERING

Betty's Pies

1633 MN-61
Two Harbors, MN 55616
218.834.3367
bettyspies@gmail.com

Johnson's Bakery

2230 W 3rd Street
Duluth, MN 55806
218.727.1889

Rustic Inn Pies

2773 MN-61
Two Harbors, MN 55616
218.834.2488

Snazzy Cakes

1401 Rice Lake Rd.
Duluth, MN 55811
218.343.3385