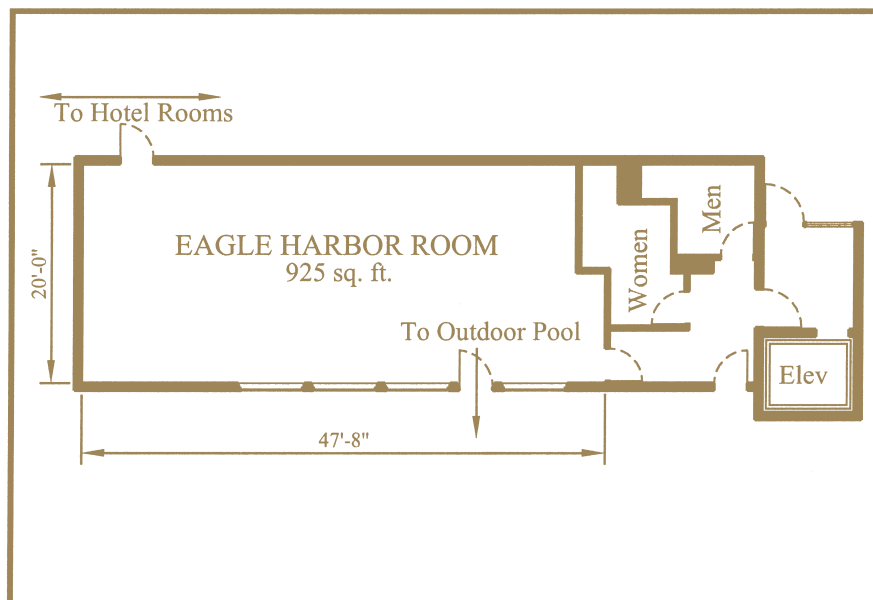
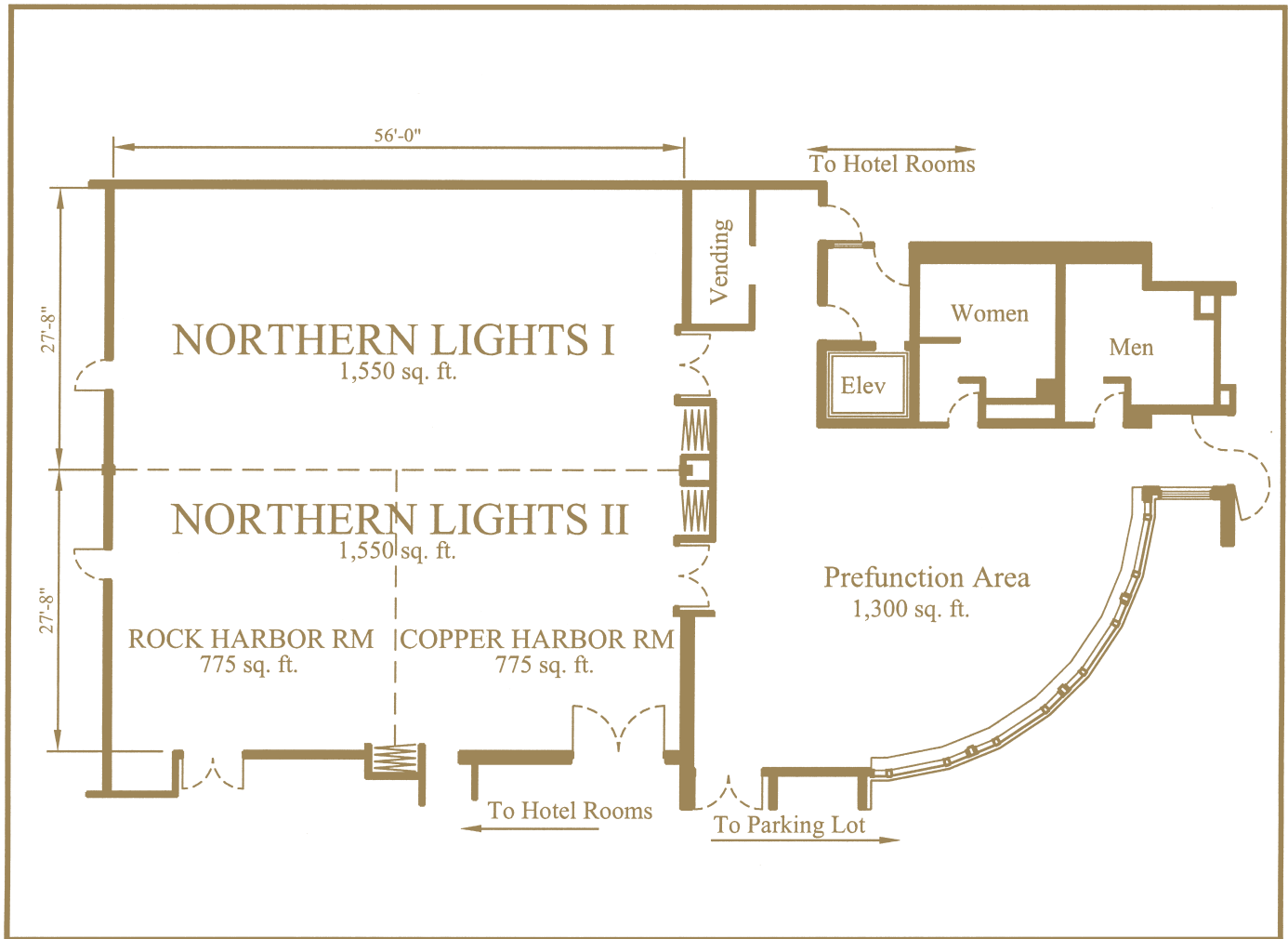




*The Inn  
on  
Lake Superior*

350 Canal Park Drive • Duluth, MN 55802  
218.726.1111 • 1.888.668.4352



# 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 9.75% 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 sugars
- 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 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 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 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

## 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



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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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# Event Guidelines

## Menu Selections

- One entree may be selected for group meal functions unless special arrangements are made in advance.

## Food and Liquor Regulations

- All food and beverage must be prepared by the Inn on Lake Superior and consumed on the premises with the exception of decorated cakes for special events.
- Minnesota state laws prohibit liquor to be brought onto the premises for any event. State law prohibits the Inn on Lake Superior from serving alcohol to minors even though the space is rented for a private party. We are under the same guidelines as other establishments serving alcohol, and anyone under age 21 consuming alcohol, or anyone supplying alcohol to minors, will be required to leave the premises.
- Minnesota State Health Department regulations and the Inn on Lake Superior's policy prohibit any food left over to be taken off the premises.

## Cancellation Policy

- A cancellation fee may be applied for any event cancelled that has been confirmed as definite with a signed contract. A signed contract is required to guarantee meeting space.

## Audio Visual Equipment

- Audio Visual equipment is available at charges appropriate for the item.

## Parking

- Parking at the Inn on Lake Superior is limited. Therefore, priority is given those staying at the hotel. Attendees who are not staying at the hotel may park in the public lot to the east of the building.

## Guarantee Policy

- All prices on catering, liquor and audio visual equipment are subject to change and not guaranteed unless specified on a signed contract with a deposit.