

BANQUET MENU

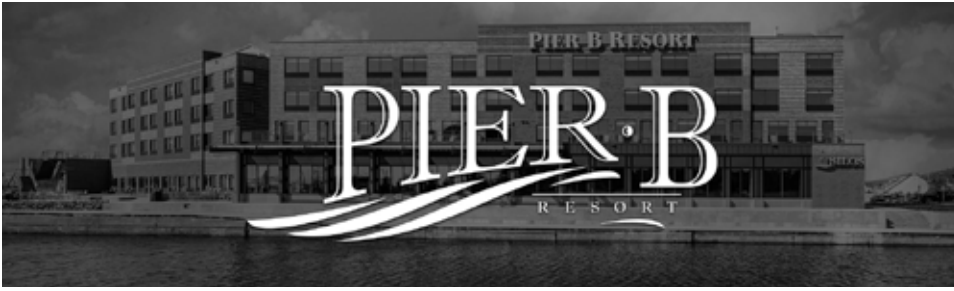
CONTINENTAL BREAKFASTS

THE CITY CLASSIC

Chilled Orange Juice
Assorted Donuts
Bagels and Cream Cheese
Regular and decaffeinated coffee
Assorted teas
\$10/Person

THE DULUTH DELUXE

Chilled orange juice
Fresh seasonal Fruits
Assorted Danish
Assorted Muffins
Blue Berry & Strawberry Yogurt
Regular and decaffeinated coffee
Assorted teas
\$14/Person



BANQUET MENU

PLATED SALADS AND SANDWICHES

All salads and sandwiches are served with coffee, iced tea, decaffeinated coffee, a selection of hot teas, and a dessert selection

SELECT ONE OF THE FOLLOWING LUNCH DESSERT OPTIONS;

Apple, Cherry or blueberry Pie, Orange and Cream Shortcake, lemon drop Cheese Cake, Chocolate Mousse with truffle garnish, Strawberry Short Cake

COBB SALAD

Crisp Romaine, bacon bits, smoked chicken, hard-boiled egg, bleu cheese crumbles, tomato and avocado with red wine vinaigrette \$18

ROASTED BEET SALAD

Roasted Beets, butternut squash, rosemary chevre, candied pecans, mache greens, chives, with lemon and thyme vinaigrette \$16

CHICKEN CAESAR SALAD

Crisp romaine lettuce, Grilled Chicken breast, aged parmesan cheese, and house made croutons, tossed with Caesar dressing \$17

All sandwiches are served with a choice of Potato Salad, Cole Slaw,
Or Pasta Salad

CHICKEN SALAD SANDWICH

Tender chunks of white meat chicken with mayonnaise, celery, onion, and toasted slivered almonds nestled in a flakey croissant with lettuce and tomato \$16

ITALIAN DELI SANDWICH

Capicola Ham, Pepperoni, and roasted Turkey with tomato, lettuce, pepperoncini, and Italian vinaigrette \$16

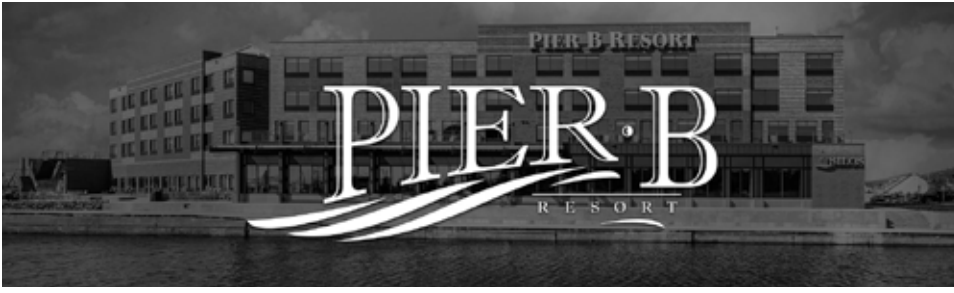
CLUB SANDWICH

Shaved roasted turkey, crisp bacon, lettuce, tomato, and mayonnaise between two slices of thick cut multi-grain bread \$16

SOUP AND 1/2 SANDWICH

Your choice of one of the sandwiches listed above and a cup of Chef's soup of the day \$15

All prices are subject to a 20% service charge and applicable taxes



BANQUET MENU

HOT LUNCH SELECTIONS

All hot lunch selections are served with coffee, iced tea, decaffeinated coffee, a selection of hot teas, and a dessert selection

SELECT ONE OF THE FOLLOWING LUNCH DESSERT OPTIONS;

Apple, Cherry or blueberry Pie, Orange and Cream Shortcake, lemon drop Cheese Cake, Chocolate Mousse with truffle garnish, Strawberry Short Cake

HERB ROASTED CHICKEN BREAST

Herb roasted boneless breast of chicken topped with a Chardonnay cream sauce, served with blended Minnesota wild rice and chef's seasonal vegetables \$20

LONDON BROIL

Marinated flank steak roasted to medium and thinly sliced, served with Bordelaise sauce, garlic mashed potatoes, and green beans almandine \$22

ROASTED PORK LOIN

Rubbed with Dijon Mustard, roasted and sliced, served with natural jus, herbed fingerling potatoes, and chef's seasonal vegetables \$19

BBQ BRISKET

Thin slices of smoked brisket topped with a rich barbecue sauce, served with roasted fingerling potatoes and country style green beans \$21

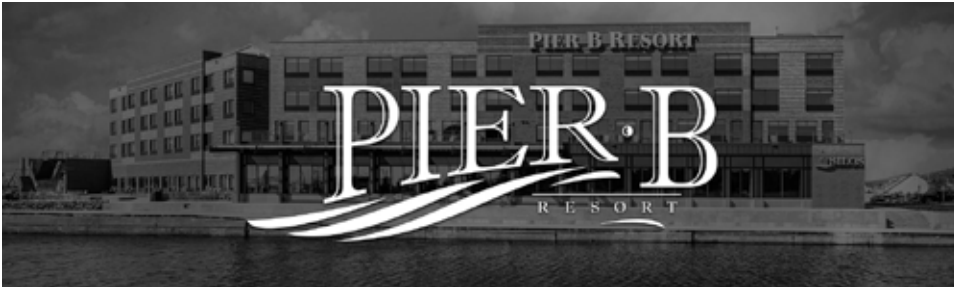
BROILED SALMON

Cooked on our wood fired grill, served with a maple ginger sauce, butternut squash risotto, and chef's vegetable of the day \$23

CHICKEN PARMESAN

Breast of chicken breaded in Italian bread crumbs, served over pasta, topped with provolone, parmesan cheese, and zesty marinara sauce. \$20

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BANQUET MENU

A LA CARTE MENU

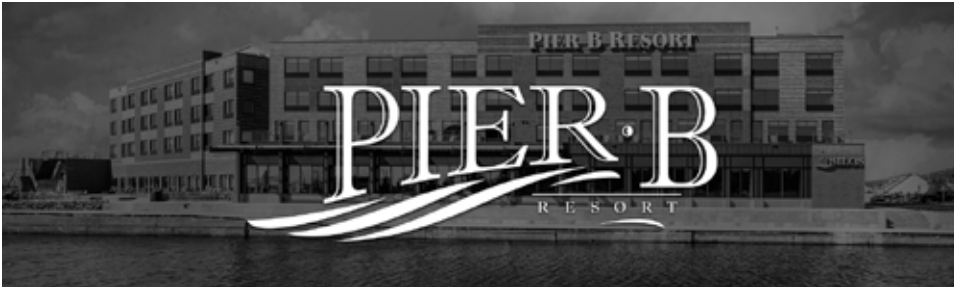
BEVERAGES

| | |
|---|------------------|
| Freshly Brewed Coffee / Decaffeinated Coffee | \$30.00 / Gallon |
| Chilled fruit Juices; Orange, V-8, Apple, & Cranberry | \$12.00 / Liter |
| Unsweetened Iced tea | \$25.00 / Gallon |
| Assorted Soft Drinks (Pepsi) | \$3.00 / Can |
| Bottled Water | \$3.00 / Bottle |
| Lemonade or Fruit Punch | \$30.00 / Gallon |
| 2% Milk | \$14.00 / Liter |
| Assorted Hot Teas | \$2.50 / Each |

SPECIALTY ITEMS

| | |
|--|-----------------|
| Fresh Seasonal Sliced Fruit | \$4.95 / Person |
| Donuts | \$24.00 / Dozen |
| Assorted Fruit Danish | \$24.00 / Dozen |
| Breakfast Muffins | \$24.00 / Dozen |
| Breakfast Sandwiches; | \$55.00 / Dozen |
| Biscuit or English Muffin with egg, cheese, and choice of ham, sausage, or bacon | |
| Bagels with Cream Cheese | \$28.00 / Dozen |
| Hard Boiled Egg | \$24.00 / Dozen |
| Assorted Whole Fruit; Apples, Bananas, Oranges | \$2.00 / Each |
| Chilled Fruit Yogurts | \$3.00 / Each |
| Assorted Cold Cereal | \$3.00 / Each |
| Chocolate Chip, M&M, Peanut Butter, Oatmeal Raisin | |
| Fudge Nut Brownies | \$28.00 / dozen |
| Potato Chips & Dip | \$2.50 / person |
| Salted Pretzels | \$16.00 / pound |
| Tortilla Chips with Salsa | \$2.50 / person |
| Fancy Mixed Nuts | \$25.00 / pound |
| Dry Roasted Peanuts | \$16.00 / Pound |
| Gardetto Snack Mix | \$16.00 / Pound |
| Candy Bars; Snickers, Peanut M&M's, 3 Musketeers | \$2.50 / each |
| Buttered Popcorn | \$15.00 / pound |
| Granola Bars | \$2.00 / each |
| Freshly Baked Cookies; | \$25.00 / dozen |

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BANQUET MENU

ALL DAY MEETING PACKAGE

\$40.00 PER PERSON

MORNING CONTINENTAL

The Duluth Deluxe
Chilled orange juice
Fresh seasonal Fruits & Berries
Assorted Danish
Assorted Muffins
Blueberry & Strawberry Yogurt
Regular and decaffeinated coffee
Assorted teas

MID – MORNING BEVERAGES

Assorted soft drinks and bottled water
Freshly brewed coffee, decaffeinated coffee, and assorted teas

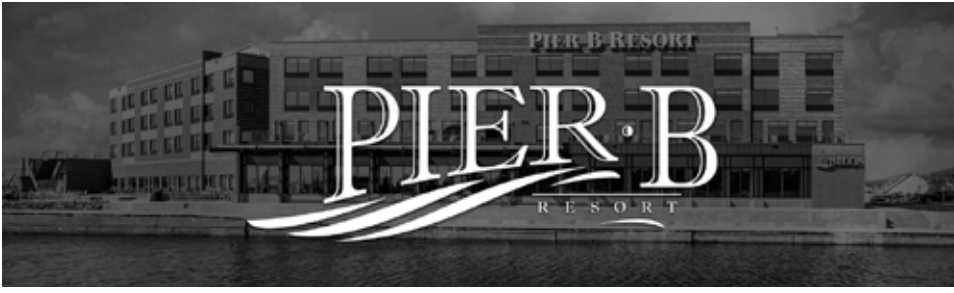
LUNCH

Select from; the Deli Buffet, Back Yard Cook-Out,
Italian Buffet, or the Baked Potato Buffet

AFTERNOON BREAK

Chef's Cookie Jar
Selection of assorted Cookies, Fudge Nut Brownies, and Fruit Bars
Chilled Milk and Assorted Soft Drinks

All prices are subject to a 20% service charge and applicable taxes



BANQUET MENU

BEVERAGES & SPIRITS

CASH BAR: *(priced per drink)*

| | |
|---------------------------|------|
| House | \$5 |
| Call Brand | \$6 |
| Premium Brand | \$7 |
| Domestic Beer | \$5 |
| Craft Beer | \$6 |
| Import Beer | \$6 |
| House Wine by the Glass | \$8 |
| Premium Wine by the Glass | \$10 |
| Soft Drinks | \$3 |

HOST BAR: *(priced per drink)*

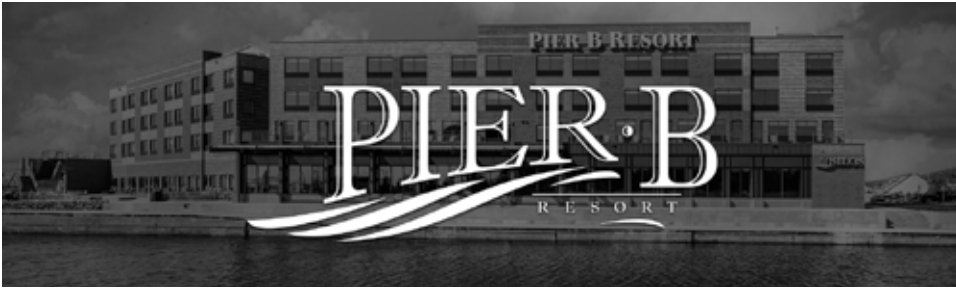
| | |
|---------------------------|--------|
| House | \$4.50 |
| Call Brand | \$5.50 |
| Premium Brand | \$6.50 |
| Domestic Beer | \$4.50 |
| Craft Beer | \$5.50 |
| Import Beer | \$5.50 |
| House Wine by the Glass | \$7.50 |
| Premium Wine by the Glass | \$9 |
| Soft Drinks | \$2.50 |
| Domestic Keg Beer | \$350 |
| Craft Keg Beer | \$450 |

BANQUET WINE:

| | |
|---|-----------------|
| House Wine: William Hill Cabernet and Chardonnay | \$28 per bottle |
| Premium Wine: Freakshow Cabernet, Sebastiani Merlot, Mer Soleil Chardonnay, Maso Canali Pinot Grigio | \$38 per bottle |

Complete Wine List available upon request

All prices are subject to a 20% service charge and applicable taxes



BANQUET MENU

ALCOHOLIC BEVERAGES

HOUSE BRAND BAR-

Whiskey – Windsor

Scotch – Dewar's

Vodka – UV

GIN – NEW AMSTERDAM

Rum – Bacardi Silver

Tequila – Sauza

Domestic Beer – Budweiser, Bud Light, Coors Light, and Miller Lite

House Wine – William Hill Cabernet and Chardonnay

CALL BRAND BAR-

Whiskey – Jack Daniels and Crown Royal

Bourbon – Jim Beam

Scotch – Dewar's

Vodka – Stolli

Gin – Tanqueray and Bombay Sapphire

Rum – Bacardi Silver and Captain Morgan

Tequila – Sauza

Domestic Beer – Budweiser, Bud Light, Coors Light, and Miller Lite

Craft Beer – Bent Paddle Black Ale, Hop, and Pilsner. Castle Danger Cream Ale and Danger Ale.

House Wine – William Hill Cabernet, Chardonnay, Angeline Pinot Noir, and Piquitos Moscato

PREMIUM BRAND BAR-

Whiskey – Jack Daniels and Crown Royal

Bourbon – Makers Mark

Scotch – Johnny Walker Black

Vodka – Titos and Vikre

Gin – Vikre Cedar, Juniper, and Spruce

Rum – Bacardi Silver, Captain Morgan, and Far North Alander

Tequila – Cazadores

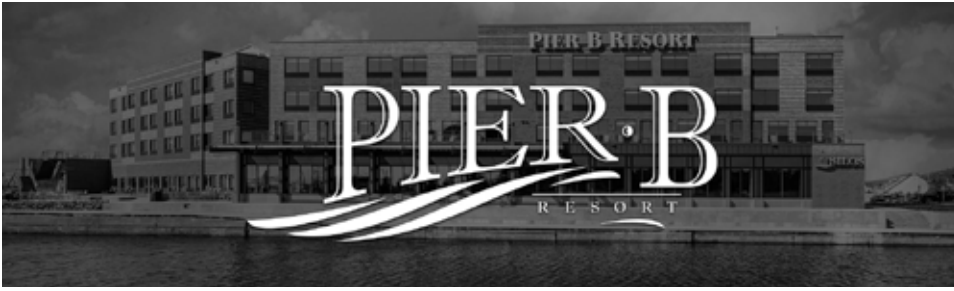
Domestic Beer – Budweiser, Bud Light, Coors Light, and Miller Lite

Import Beer – Stella, Pacifico, Guinness

Craft Beer – Bent Paddle Black Ale, Hop, and Pilsner. Castle Danger Cream Ale and Danger Ale.

House Wine – William Hill Cabernet, Chardonnay, Angeline Pinot Noir, Sebastiani Merlot, Maso Canali Pinot Grigio, and Piquitos Moscato

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BANQUET MENU

ALCOHOLIC BEVERAGES

BAR MIXES

| | | |
|------------------|-----------------------|------------------------|
| Amaretto | Lime Juice | Sweet and Sour |
| Blue Curacao | Orange Juice | Tonic |
| Club Soda | Peach Schnapps | Triple SEC |
| Cranberry Juice | Pineapple Juice | Zigzag Bloody Mary Mix |
| Grapefruit Juice | Red Bull | |
| Grenadine | Soda (Pepsi Products) | |

PACKAGE BAR BY THE HOUR

DOMESTIC BEER, HOUSE WINE & HOUSE BRAND DRINKS

\$12.00 ++ Per Person for the first hour

\$7.00 ++ for each additional hour

DOMESTIC AND CRAFTED BEER, HOUSE WINE AND CALL BRAND DRINKS

\$14.00 ++ per person for the first hour

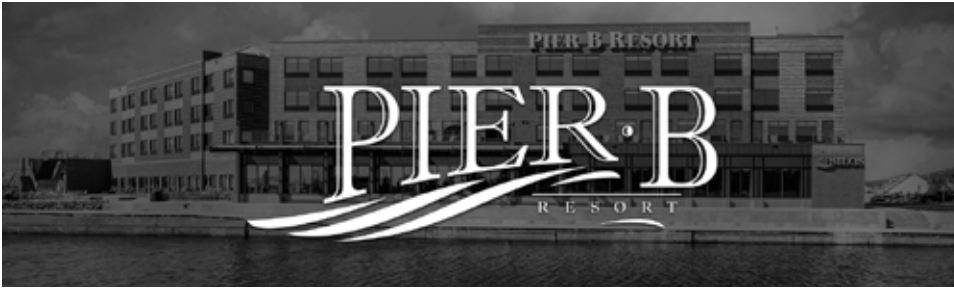
\$8.00 ++ per person for each additional hour

DOMESTIC AND IMPORT BEER, PREMIUM WINE & PREMIUM BRAND DRINKS

\$16.00 ++ per person for the first hour

\$9.00 ++ per person for each additional hour

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BANQUET MENU

LUNCH BUFFETS

Minimum attendance for a lunch buffet is 25 people

All lunch buffets are served with coffee, decaffeinated coffee, iced tea, and a selection of hot teas

DELI BUFFET \$20.00

Chef's soup du jour

Fresh seasonal greens with assorted toppings & choice of dressing

Potato salad and marinated vegetable pasta salad

Assorted deli meats to include; sliced turkey breast, baked ham & roast beef

Swiss and cheddar cheese

Lettuce, tomato, pickle, Dijon mustard & mayonnaise

Assorted breads to include; whole grain, white, and wheat

Selection of freshly baked cookies & Fudge nut brownies

BACK YARD COOKOUT \$18.00

Fresh seasonal greens with assorted dressings

Grilled hamburgers & ball park franks with assorted buns

Lettuce, tomato, onion, pickle, mayonnaise, mustard, and ketchup

Sliced Swiss, Cheddar, and American cheeses

BBQ baked beans

Cole Slaw and Potato Salad

Assorted fruit bars & tartlets

Enhance back yard cook out with;

Bratwursts \$2.50

Wood fire grilled BBQ Chicken Breast \$3.50

LITTLE ITALY BUFFET \$23.00

Crisp Romaine lettuce, roasted red peppers, shredded parmesan cheese, Roma Tomatoes, and black olives tossed with creamy Italian dressing

Classic Chicken parmesan with marinara sauce, parmesan, and provolone cheese

Vegetable Lasagna with cream sauce

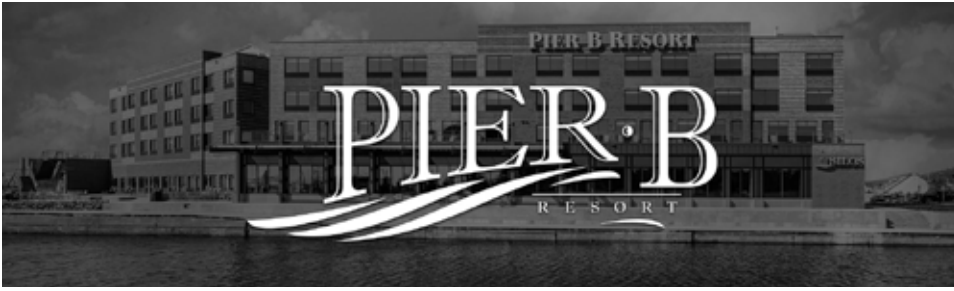
Cavatappi Pasta with choice of Marinara and Alfredo sauces

Italian green beans with red onion and parmesan cheese

Garlic bread sticks

Sweet ricotta cannoli's with Amaretto Caramel sauce

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BANQUET MENU

LUNCH BUFFETS [CONTINUED]

Minimum attendance for a lunch buffet is 25 people

All lunch buffets are served with coffee, decaffeinated coffee, iced tea, and a selection of hot teas

BAKED POTATO BUFFET \$17.00

Fresh seasonal greens with assorted toppings and choice of dressings

Soup Du Jour

Fluffy baked potatoes with your choice of toppings;

Cheddar Cheese, Green Onion, Tomato, Black Olives, Sour Cream,

Salsa, Butter, Bacon, and Chili

Chef's vegetable medley, Rolls and butter

Strawberry Short Cake

LAKESIDE BUFFET \$27.00

Romaine salad with chopped egg, bacon, tomato, avocado, red onion, and red wine vinaigrette

Dijon rubbed roasted pork loin with pork jus

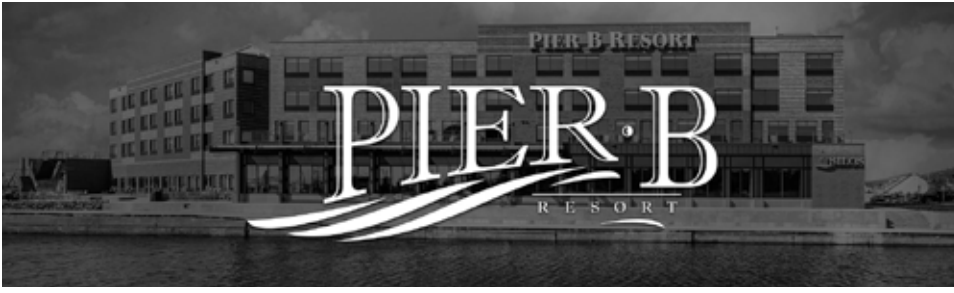
Roasted rosemary chicken breast

Oven roasted fingerling potatoes, glazed baby carrots, and French green beans

Assorted breads and butter

Lemon Drop Cheese Cake

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BANQUET MENU

COLD HORS D'OEUVRES SELECTION

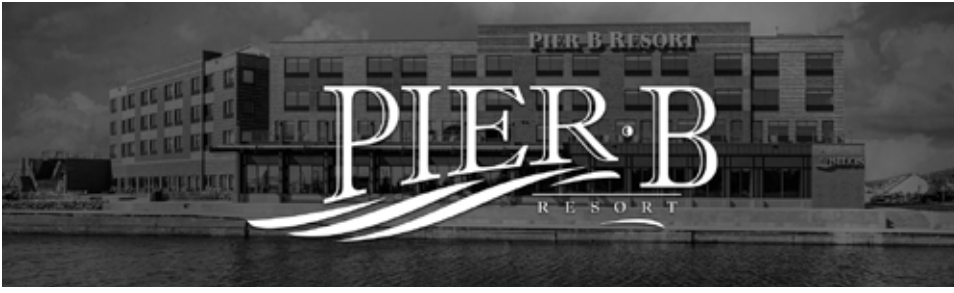
Cold Hors D'oeuvres selection priced based on 50 piece orders

| | |
|--|----------|
| Deviled Egg with Shrimp and fresh dill | \$135.00 |
| Wasabi Lime shrimp salad, in fluted cucumber cup | \$135.00 |
| Prosciutto wrapped asparagus with Boursin Cheese | \$115.00 |
| Belgian endive spoon filled with crab salad | \$135.00 |
| Beef Tenderloin on crostini, with spinach and sundried tomato relish | \$150.00 |
| Bruschetta with olive tapenade | \$115.00 |
| Smoked Salmon with dill cream cheese and tomato relish, on herbed focaccia crouton | \$150.00 |
| Turkey pinwheels with Boursin cheese, tomato & cilantro, wrapped in a spinach tortilla | \$125.00 |
| Sesame Crusted Ahi Tuna with Jicama slaw and wasabi cream in Bibb lettuce cup | \$165.00 |
| Thinly sliced corned beef with stone ground mustard and Jardinière, on toasted cocktail rye | \$125.00 |
| Lobster Bruschetta tomato basil relish and shaved parmesan on herbed French baguette | \$165.00 |

COLD DISPLAYS

| | |
|---|-----------------|
| Gulf Shrimp on ice with cocktail sauce | 50 pce \$125.00 |
| Domestic cheeses with seasonal fresh fruit | 50 ppl \$175.00 |
| Seasonal sliced fresh fruit and berries | 50 ppl \$175.00 |
| Crudit  of fresh vegetables with French onion dip and ranch | 50 ppl \$150.00 |
| Smoked Salmon with dill cucumber relish | 50 ppl \$145.00 |
| Silver dollar sandwiches with sliced roast beef, ham, and/or turkey | 50 pce \$135.00 |

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BANQUET MENU

HOT HORS D'OEUVRES SELECTION

Hot Hors D'oeuvres selection priced based on 50 piece orders

| | |
|---|----------|
| Crab Rangoon with sweet & sour sauce | \$145.00 |
| Miniature Walleye Cakes with house made Tartar Sauce | \$135.00 |
| Mushroom Caps breaded and filled with crabmeat & Boursin cheese | \$135.00 |
| Fried Coconut Shrimp with pineapple salsa | \$150.00 |
| Breaded Chicken Tenders | \$125.00 |
| Chicken Wing's, Maple Ginger, BBQ, or Buffalo | \$125.00 |
| Pork Wings, Maple Ginger, BBQ, or teriyaki | \$135.00 |
| Pretzel Bites with beer cheese dipping sauce | \$115.00 |
| Grilled Shrimp with sweet chili sauce and Thai peanut sauce | \$165.00 |
| Pork Pot stickers with scallion soy sauce | \$145.00 |
| Pork Egg Rolls with hot mustard and sweet Thai chili sauce | \$125.00 |
| Chicken Satay with peanut sauce | \$135.00 |
| Meatballs, Swedish or BBQ | \$125.00 |
| Fried Ravioli with Marinara Sauce | \$115.00 |
| Petite Quiche Lorraine | \$115.00 |
| Mini Beef Wellington with Demi-Glaze | \$200.00 |
| Sea Scallops wrapped in bacon with lemon Beurre Blanc | \$200.00 |
| Vegetable Egg Rolls with hot mustard and sweet Thai chili sauce | \$125.00 |

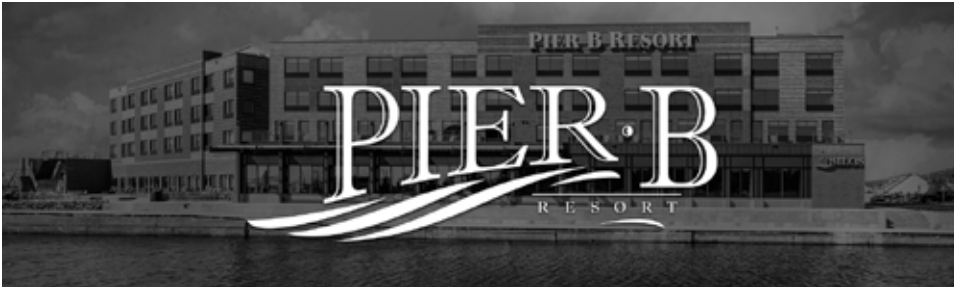
CARVING STATION

\$125 CHEF CARVING FEE

| | |
|---|----------|
| Roasted In-side Round of beef, prepared medium with (serves 75) | \$395.00 |
| Honey Glazed Ham with Pineapple Rum Sauce (serves 50) | \$250.00 |
| Slow Roasted Boneless Turkey Breast (serves 35) | \$175.00 |

All served with silver dollar rolls, Rosemary Jus, Creamed Horseradish Sauce, and Dijon Mustard

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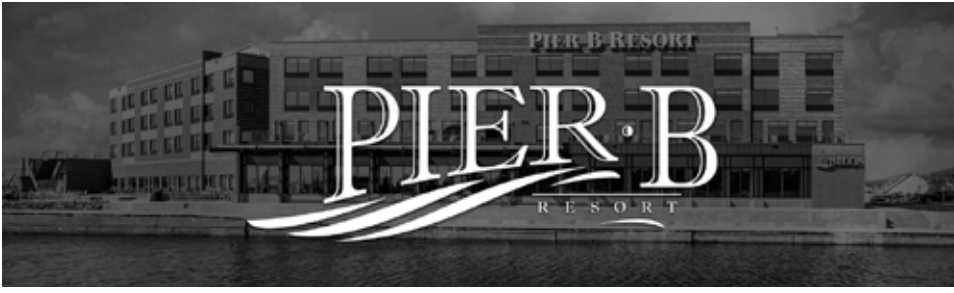


BANQUET MENU

DRY SNACKS

| | |
|-------------------------------|-----------------|
| Fancy Mixed Nuts | \$25.00 / LB |
| Pretzels | \$16.00 / LB |
| Potato Chips | \$16.00 / LB |
| Tortilla Chips | \$16.00 / LB |
| Dips; Onion, Ranch, Salsa, | \$25.00 / Quart |
| Con Queso, Warm Artichoke Dip | \$35.00 / Quart |

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BANQUET MENU

SPECIALTY BREAKS

BEVERAGE BREAK

Assorted soft drinks and bottled water
Freshly brewed coffee, decaffeinated coffee, and assorted teas
\$4.50/person

YOGURT PARFAIT BAR

Vanilla Yogurt, Honey, Seasonal Fresh Fruit and Berries, Granola
Assorted Chilled Fruit Juices
\$7.00/person

SNACK ATTACK

Salted pretzels, dry roasted peanuts, potato chips,
Assortment of candy bars, assorted soft drinks, and bottled water
\$8.50/person

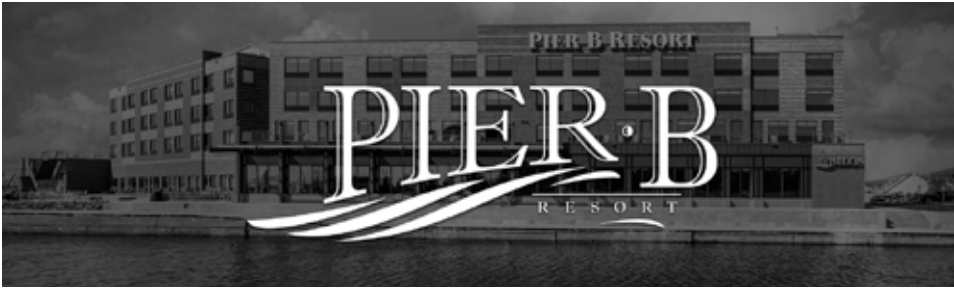
CHEF'S COOKIE JAR

Selection of assorted Cookies, Fudge Nut Brownies, and Fruit Bars
Chilled Milk and Assorted Soft Drinks
\$8.50/person

SOUTH OF THE BORDER

Tri-colored Tortilla Chips
Con Queso Cheese Dip, Garden fresh Salsa, and Seven Layer Dip
Assorted Soft Drinks and Bottled Water
\$7.50/person

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BANQUET MENU

PLATED DINNERS

All plated entrees are served with a choice of our house salad (spring mix lettuces, carrots, radishes, tomato & cucumber) with a choice of Ranch, Italian, and French dressing or a tossed Caesar salad, freshly baked rolls and butter, coffee, tea and decaffeinated coffee, a choice of starch, vegetable, and a dessert selection.

Up-grade your salad: \$2.50 per person

Double bleu Salad with Bleu Cheese, Blue Berries, Pecans, Spring Mix, Red Onion, and Carrot with a Maple Vinaigrette

CHOOSE ONE STARCH FROM THE FOLLOWING SELECTION;

Wild Rice Pilaf, Garlic Mashed Potatoes, Roasted Fingerling Potatoes, Mushroom Risotto

CHOOSE ONE VEGETABLE FROM THE FOLLOWING SELECTION;

Glazed Carrots, grilled Asparagus, Acorn Squash, green Beans, Seasonal Vegetables, Broccoli with Gruyere Cheese Sauce

CHOOSE ONE DESSERT FROM THE FOLLOWING SELECTION;

Tiramisu, Amaretto Spumoni Cheese Cake, Salted Caramel Cheese Cake, Sour Cream Blackberry Cheese Cake, Raspberry White Chocolate Cake, Chocolate Caramel Cake and Flourless Chocolate Cake with Raspberry Sauce.

TOP SIRLOIN STEAK

10 ounce wood fire grilled with Demi-Glaze \$29

ROASTED PRIME RIB

12 ounce herb crusted prime rib of beef roasted to medium with rosemary au-jus and creamy horseradish sauce \$34

STRIP SIRLOIN

12 ounce New York strip sirloin steak, wood fire grilled with roasted shallot cabernet sauce \$33

BRAISED BEEF SHORT RIBS

Falling off the bone tender and served with a red wine demi-glaze \$28

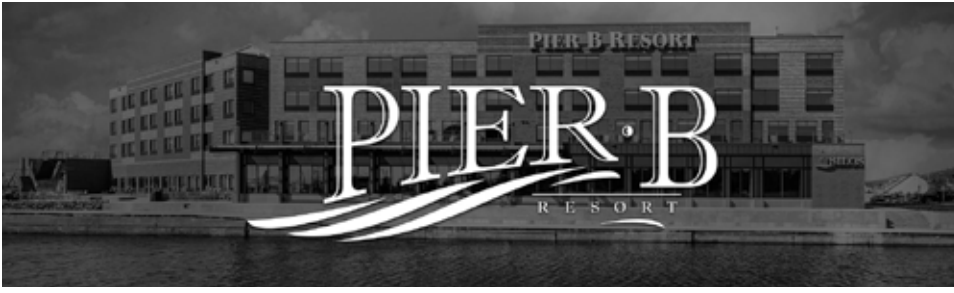
CENTER CUT PORK CHOP

10 ounce center cut pork chop, wood fire grilled, served with a pork dashi sauce \$26

CHICKEN MARSALA

Lightly breaded and pan seared boneless breast of chicken simmered in a rich cream sauce with Marsala wine and mushrooms \$24

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BANQUET MENU

PLATED DINNERS [CONTINUED]

ITALIAN CHICKEN

Roasted tomatoes, feta cheese, spinach and caramelized onion all rolled in a boneless chicken breast and baked, served with a Roasted Red Pepper Cream Sauce \$26

WOOD FIRE GRILLED SALMON

Sockeye salmon wood fire grilled and topped with a brandy pecan glaze \$31

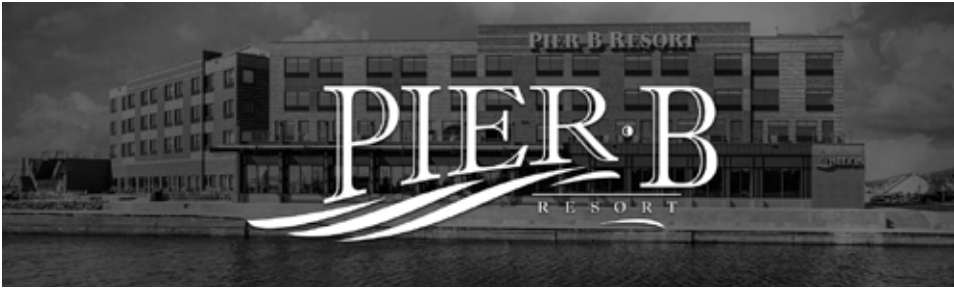
LEMON PARMESAN WALLEYE

Breaded with herb, lemon & parmesan, baked and topped with a dill cream sauce \$28

ROASTED VEGETABLE RISOTTO

Arborio rice, white wine, butternut squash, roasted peppers, roasted onions, spinach, mushrooms, goat cheese, and Parmesan \$25

All prices are subject to a 20% service charge and applicable taxes



BANQUET MENU

DINNER BUFFETS

Minimum attendance for a dinner buffet is 35 people
All Dinner buffets are served with warm bread selection and butter
Coffee, tea, and decaffeinated coffee

SOUTH SHORE BUFFET

CHOOSE 2 SALADS;

Garden salad with choice of dressings, tossed Caesar salad, potato salad, marinated tomato and mozzarella, coleslaw, pasta salad

CHOOSE 1 CARVED TO ORDER ITEM;

Baked buffet ham, whole herb crusted pork loin, roasted turkey breast, herb crusted roasted top round of beef

CHOOSE FROM THE FOLLOWING ENTRÉE'S;

Herb Marinated Chicken breast, Chicken Parmesan, Mongolian Pork Shank, breaded Walleye Fillets, Sliced roast beef in au-jus

CHOOSE 1 STARCH;

Wild Rice Pilaf, Roasted Potatoes, Garlic Mashed Potatoes, Roasted Sweet Potatoes, Baked Potato, twice baked potato, Cilantro Lime Jasmine Rice

CHOOSE 1 VEGETABLE;

Glazed Carrots, Roasted Asparagus, Brussel Sprouts, Broccoli with gruyere cheese sauce, Seasonal vegetables

Choose 2 of the following desserts

Tiramisu, Amaretto Spumoni Cheese Cake, Salted Caramel Cheese Cake, Sour Cream Blackberry Cheese Cake, Raspberry White Chocolate Cake, Chocolate Caramel Cake and Flourless Chocolate Cake with Raspberry Sauce.

Two Entrée Buffet \$36

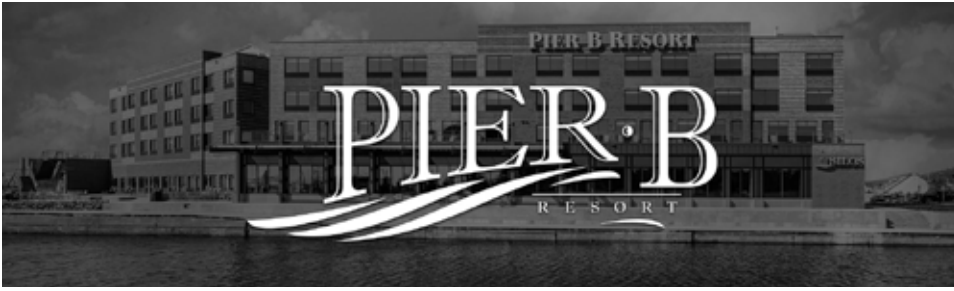
Three Entrée Buffet \$39

A carving board item counts as one of the entrée selections

Enhance your buffet with;

Added starch, vegetable, or dessert option for \$3.50/person

All prices are subject to a 20% service charge and applicable taxes



BANQUET MENU

DINNER BUFFETS [CONTINUED]

NORTH SHORE BUFFET

CHOOSE 3 SALADS;

Garden salad with choice of dressings, tossed Caesar salad, potato salad, marinated tomato and mozzarella, coleslaw, pasta salad

CHOOSE 1 CARVED TO ORDER ITEM;

Roasted Prime Rib of Beef with Au-Jus and Horseradish Cream
Pepper Crusted Sliced Roasted Sirloin with demi-glace

CHOOSE FROM THE FOLLOWING ENTRÉE'S;

Chicken Oscar with Crab Meat with asparagus & sauce béarnaise
Chicken Marsala
Broiled Salmon with spinach, roasted pepper & tomato cream sauce
Halibut filet with champagne cream sauce
Wood Fire Grilled Pork Chop

CHOOSE 1 STARCH;

Wild Rice Pilaf, Roasted Potatoes, Garlic Mashed Potatoes, Roasted Sweet Potatoes, Baked Potato, Twice baked potato, Cilantro Lime Jasmine Rice

CHOOSE 1 VEGETABLE;

Glazed Carrots, Roasted Asparagus, Brussel Sprouts, Broccolini with gruyere cheese sauce, Seasonal vegetables

CHOOSE TWO OF THE FOLLOWING DESSERTS;

Tiramisu, Amaretto Spumoni Cheese Cake, Salted Caramel Cheese Cake, Sour Cream Blackberry Cheese Cake, Raspberry White Chocolate Cake, Chocolate Caramel Cake and Flourless Chocolate Cake with Raspberry Sauce.

Two Entrée Buffet \$42

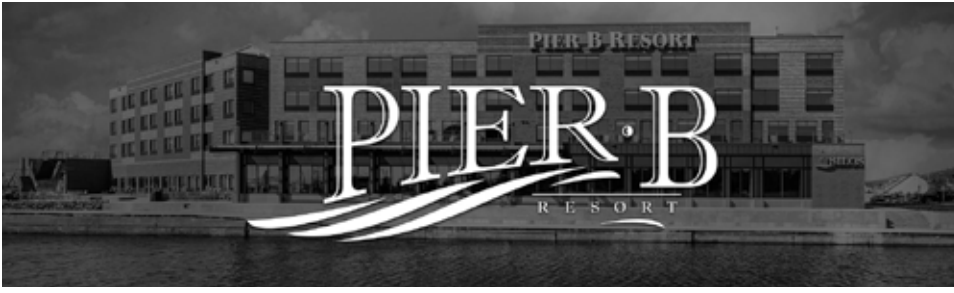
Three Entrée Buffet \$46

A carving board item counts as one of the entrée selections

Enhance your buffet with;

Added starch, vegetable, or dessert option for \$3.50/person

All prices are subject to a 20% service charge and applicable taxes



BANQUET MENU

DINNER BUFFETS [CONTINUED]

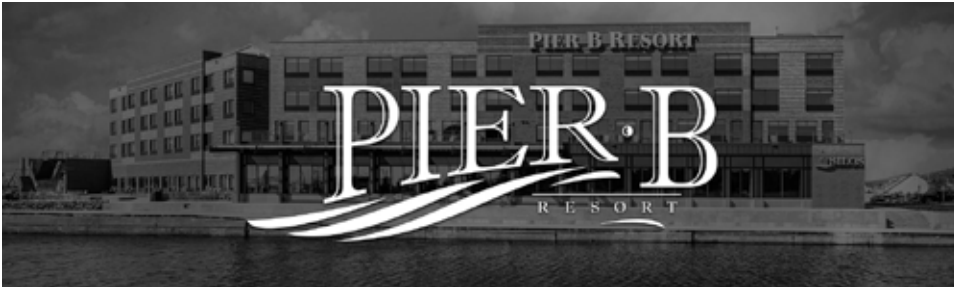
BARBECUE BUFFET

Fresh seasonal greens with assorted toppings & dressings, Potato Salad, Cole Slaw
Herb Roasted Fingerling potatoes
Cheesy Corn Casserole & Baked Beans
Choose two of the following Entrees;
Sliced BBQ beef brisket
Smoked Pork Ribs with barbeque
BBQ Breast of Chicken
Breaded Walleye Fingers with house made Tartar Sauce
Warm fruit Cobbler & Strawberry Short Cake
\$35

TASTE OF ITALY BUFFET

Classic Caesar Salad with crisp romaine, garlic-herb croutons, fresh parmesan & Caesar dressing
Marinated tomato & Mozzarella
Antipasto Platter; genoa Salami, pepperoni, marinated Mushrooms, Artichokes Roasted peppers, provolone Cheese, and Olives
Pappardelle Pasta with Wild Mushroom and Basil Pesto
Lasagna Bolognese
Chicken Marsala
Baked Zucchini with Tomato, Onion, and Italian Herbs
Garlic bread stick
Italian Cream Torte and Tiramisu
\$32

All prices are subject to a 20% service charge and applicable taxes



BANQUET MENU

WEDDING PACKAGE #1

\$45.00 PER PERSON

RECEPTION

Domestic and imported cheese display
Seasonal sliced fresh fruit and berries
Crudit  of fresh vegetables with French onion dip and ranch
Fancy Mixed Nuts

DINNER

Select up to 2 of the following plated entrees for your group;
All plated meals include a choice of salad, vegetable and starch

Braised Beef Short Ribs
Top Sirloin Steak
Italian Chicken
Roasted Vegetable Risotto
Herb Marinated Chicken breast
Center Cut pork Chop
Chicken Marsala
Lemon Parmesan Walleye

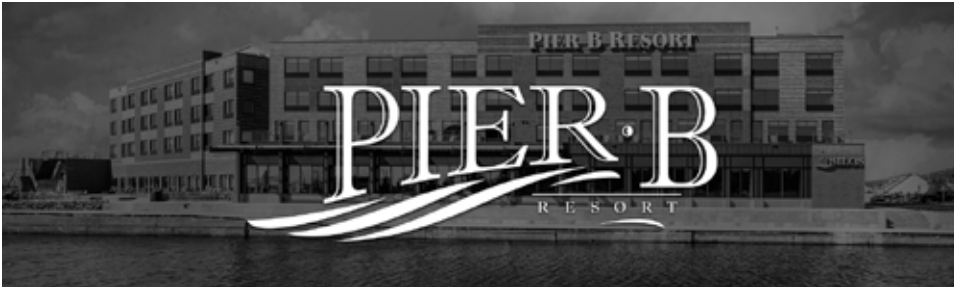
ROOM SET-UP AND BANQUET SERVICES

Includes a bottle of Sparkling wine for the bride and groom to toast
If required, bar service will be provided in the room
Room will be set up with rounds of 8 for dinner seating
Appropriate tables will be provided with table cloths and skirting
Linens; choice of black or white
Cake cutting and service will be provided
18' X 21' dance floor
Risers for head table (if desired)
Menu tasting for up to 4 people

ACCOMMODATIONS

One night complimentary stay for bride and groom in a Classic view room
Negotiated group room rate for up to 20 rooms in a classic view room

All prices are subject to a 20% service charge and applicable taxes



BANQUET MENU

WEDDING PACKAGE #2

\$65.00 PER PERSON

RECEPTION

Domestic and imported cheese display
Seasonal sliced fresh fruit and berries
Crudit  of fresh vegetables with French onion dip and ranch
Fancy Mixed Nuts

CHOOSE 3 FROM THE FOLLOWING COLD HORS D'OEUVRE SELECTION

Cold Hors D'oeuvres will be butler passed

Deviled Egg with Shrimp and fresh dill
Wasabi Lime shrimp salad, in fluted cucumber cup
Prosciutto wrapped asparagus with Boursin Cheese
Belgian endive spoon filled with crab salad
Bruschetta with olive tapenade
Turkey pinwheels with Boursin cheese, tomato & cilantro, wrapped in a spinach tortilla
Thinly sliced corned beef with stone ground mustard and Jardini re, on toasted Cocktail rye

DINNER

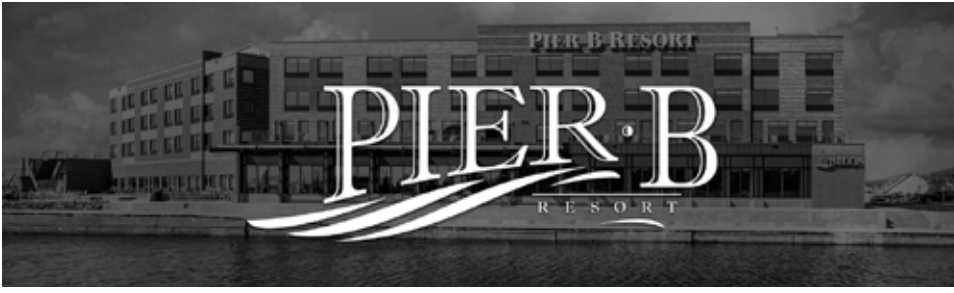
Select up to 2 of the following plated entrees for your group;
All plated meals include a choice of salad, vegetable and starch

Roasted Prime Rib
Wood fired New York Strip Sirloin Steak
Sockeye salmon wood fire grilled and topped with a brandy pecan glaze
Chicken Oscar with Crab Meat, asparagus & sauce b arnaise
Halibut filet with champagne cream sauce

ROOM SET-UP AND BANQUET SERVICES

Includes hosted wine with dinner and a bottle of Sparkling wine for the bride and groom to toast with
If required, bar service will be provided in the room
Room will be set up with rounds of 8 for dinner seating
Appropriate tables will be provided with table cloths and skirting
Linens; choice of black or white
Cake cutting and service will be provided
18' X 21' dance floor
Risers for head table (if desired)
Menu tasting for up to 4 people

All prices are subject to a 20% service charge and applicable taxes



BANQUET MENU

WEDDING PACKAGE #2 [CONTINUED]

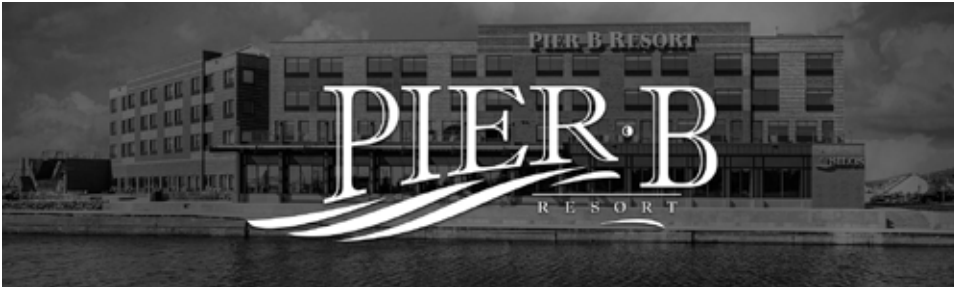
\$65.00 PER PERSON

ACCOMMODATIONS

One night complimentary stay for bride and groom in a Harbor view room
Negotiated group room rate for up to 20 rooms in a classic view and Harbor view rooms.
The Bridal suite will also be held in the block.

All prices are subject to a 20% service charge and applicable taxes

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BANQUET MENU

WEDDING PACKAGE #3

\$75.00 PER PERSON

RECEPTION

Domestic and imported cheese display
Seasonal sliced fresh fruit and berries
Crudit  of fresh vegetables with French onion dip and ranch
Fancy Mixed Nuts

CHOOSE 3 FROM THE FOLLOWING COLD HORS D'OEUVRE SELECTION

Cold Hors D'oeuvre selection will be butler passed

Deviled Egg with Shrimp and fresh dill
Wasabi Lime shrimp salad, in fluted cucumber cup
Prosciutto wrapped asparagus with Boursin Cheese
Belgian endive spoon filled with crab salad
Bruschetta with olive tapenade
Turkey pinwheels with Boursin cheese, tomato & cilantro, wrapped in a spinach tortilla
Thinly sliced corned beef with stone ground mustard and Jardini re, on toasted Cocktail rye

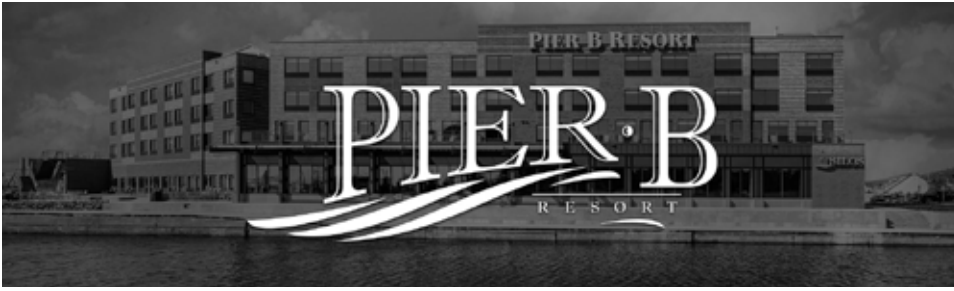
The South Shore Buffet is included in this package, choose 1 carving board item and 2 entrees from the south Shore Buffet

ROOM SET-UP AND BANQUET SERVICES

Includes hosted wine with dinner along with a bottle of Sparkling wine for the bride and groom to toast with

If required, bar service will be provided in the room
Room will be set up with rounds of 8 for dinner seating
Appropriate buffet tables will be provided with table cloths and skirting
Linens; choice of black or white
Cake cutting and service will be provided
18' X 21' dance floor
Risers for head table (if desired)
Menu tasting for up to 4 people

All prices are subject to a 20% service charge and applicable taxes



BANQUET MENU

WEDDING PACKAGE #3 [CONTINUED]

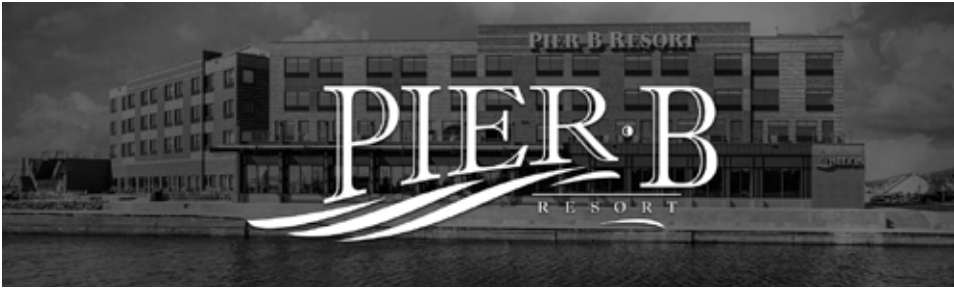
\$75.00 PER PERSON

ACCOMMODATIONS

One night complimentary stay for bride and groom in a King Mini Suite
Negotiated group room rate for up to 20 rooms. The Bridal suite will also be held in the room block.

All prices are subject to a 20% service charge and applicable taxes

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BANQUET MENU

WEDDING PACKAGE #4

\$95.00 PER PERSON

RECEPTION

Domestic and imported cheese display
Seasonal sliced fresh fruit and berries
Cruité of fresh vegetables with French onion dip and ranch
Fancy Mixed Nuts

CHOOSE 4 FROM THE FOLLOWING COLD HORS D'OEUVRE SELECTION

Cold Hors D'oeuvres will be butler passed

Beef Tenderloin on crostini, with spinach and sundried tomato relish
Smoked Salmon with dill cream cheese and tomato relish, on herbed focaccia crouton
Sesame Crusted Ahi Tuna with Jicama slaw and wasabi cream in Bibb lettuce cup
Lobster Bruschetta, tomato basil relish and shaved parmesan on Herbed French baguette
Gulf Shrimp on ice with cocktail sauce

The North Shore Buffet is included in this package, choose 1 carving board item and 2 entrees from the North Shore Buffet

ROOM SET-UP AND BANQUET SERVICES

Includes hosted wine with your meal and Sparkling wine for the head table to toast with
If required, bar service will be provided in the room
Room will be set up with rounds of 8 for dinner seating
Appropriate buffet tables will be provided with table cloths and skirting
Linens; choice of black or white
Cake cutting and service will be provided
18' X 21' dance floor
Risers for head table (if desired)
Menu tasting for up to 4 people

ACCOMMODATIONS

One night complimentary stay for bride and groom in a Harbor view room
Negotiated group room rate for up to 20 rooms

All prices are subject to a 20% service charge and applicable taxes