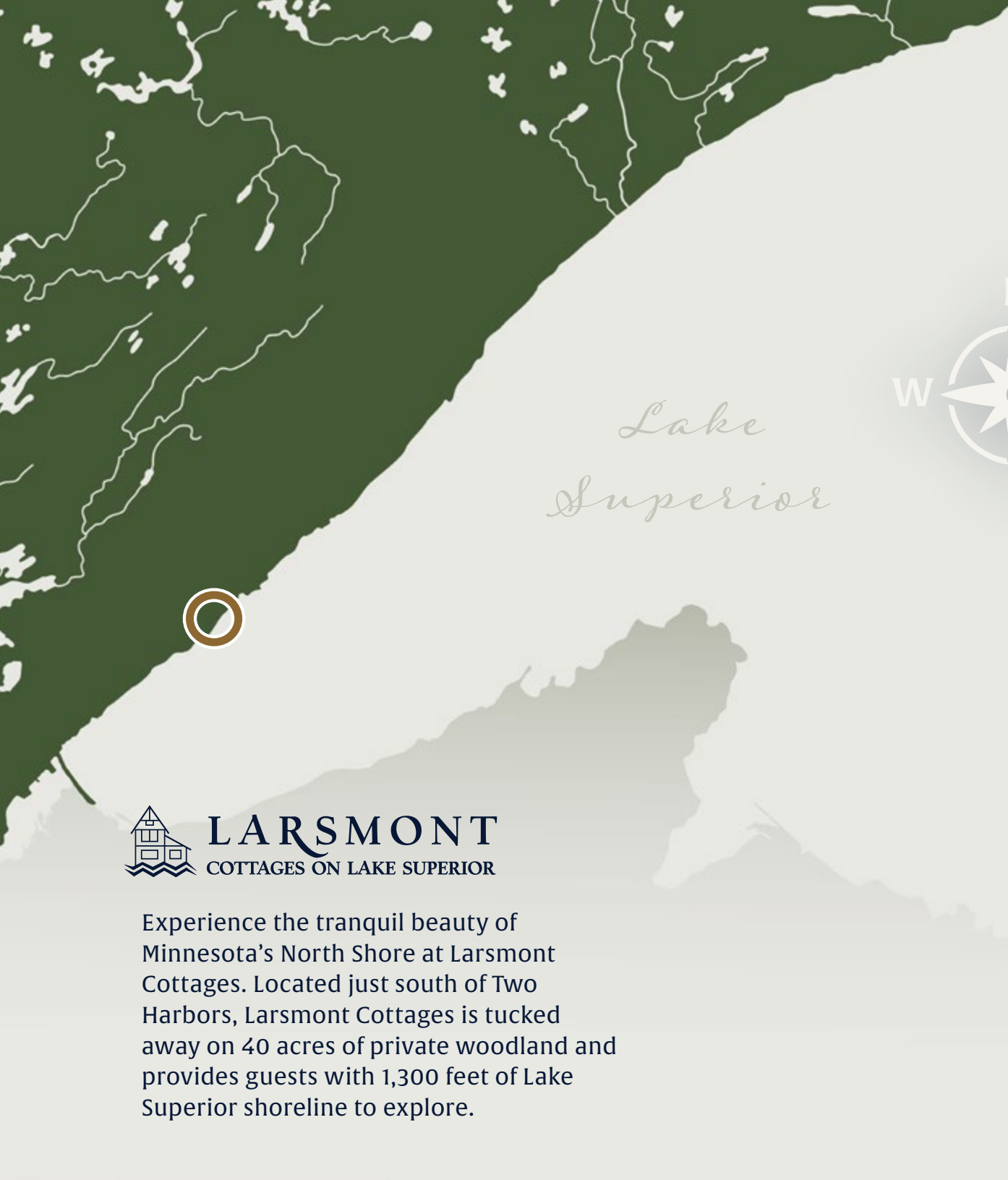


# Wedding Planning Guide



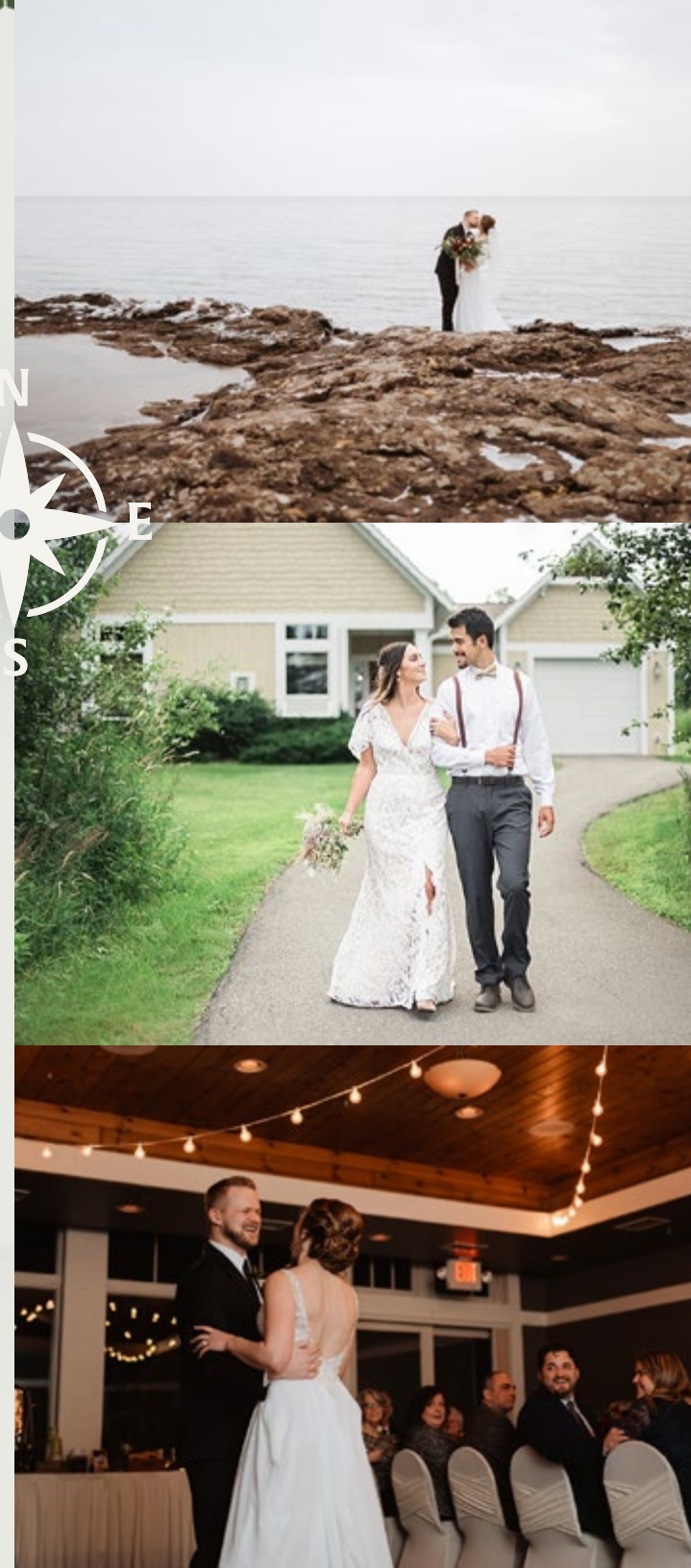


*Lake  
Superior*



**LARSMONT**  
COTTAGES ON LAKE SUPERIOR

Experience the tranquil beauty of Minnesota's North Shore at Larsmont Cottages. Located just south of Two Harbors, Larsmont Cottages is tucked away on 40 acres of private woodland and provides guests with 1,300 feet of Lake Superior shoreline to explore.



All prices are subject applicable tax  
and taxable service charge.

Prices are per person unless  
otherwise noted.

Prices and menu selections are  
subject to change.

# *Wedding Package*

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REHEARSAL DINNER • CEREMONY • RECEPTION • POST-WEDDING BRUNCH

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*For groups up to 50 people.*



## FRIDAY REHEARSAL DINNER

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- Private lake room  
*Space available from 6 p.m. To 9 p.m.*
- Tables & black banquet chairs
- Linen tablecloths, linen napkins, table skirting  
*white, black, or ivory*
- Fine china, service ware, flatware, glassware
- Votive candle holders  
*3 per table: choice of clear, silver, gold, or rose gold*
- Bartenders & serving staff
- Set up & tear down



## SATURDAY CEREMONY

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- Shoreline ceremony site  
*or indoor lake room ceremony*
- White hercules ceremony chairs
- Hand carved wedding arch
- Seasonal elements: umbrellas, blankets, insect repellent
- Seasonal beverage station  
*displayed at ceremony site*
- Cool & refreshing – fruit infused water, sparkling water, lemonade or iced tea
- Warm & cozy – regular & decaf coffee, hot cocoa or apple cider, water

- Microphone & speaker
- Microphone stand
- Music stand
- Ceremony bubbles
- Set up & tear down



## SATURDAY RECEPTION

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- Private Lake Room  
*Space available from 8 a.m. to 10 p.m.*
- Tables & banquet chairs
- Linen tablecloths, linen napkins, table skirting  
*white, black, or ivory*
- Fine china, service ware, flatware, glassware
- Microphone & speaker
- Outdoor patio, lawn space, & fire pit available
- S'mores, roasting sticks, & s'more love table sign
- Yard games
- Bartenders & serving staff
- Full bar  
*in the main lodge*
- Set-up & tear down
- One complimentary wedding tasting  
*scheduled appointment, ≈6 months prior*

## DECORATIONS

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- Chair covers  
*white or ivory*
- Bistro lighting display  
*in the lake room*
- Votive candle holders  
*3 per table: choice of clear, silver, gold, or rose gold*
- Table centerpieces  
*1 per table: rustic wood display with choice of black or white Lantern*
- Charger plates  
*gold or silver*
- Sparklers
- Guest place cards  
*with menu selection and table assignment*

## SUNDAY POST-WEDDING BRUNCH

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- Private Lake Room  
*Space available from 8 a.m. to 10 p.m.*
- Tables & banquet chairs
- Linen tablecloths, linen napkins, table skirting  
*white, black, or ivory*
- Fine china, service ware, flatware, glassware
- Microphone & speaker
- Outdoor patio, lawn space, & fire pit available
- S'mores, roasting sticks, & s'more love table sign
- Yard games
- Bartenders & serving staff
- Full bar  
in the main lodge
- Set-up & tear down
- One complimentary wedding tasting  
*scheduled appointment, ≈6 months prior*



# PACKAGE PRICING

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## Wedding Package Price: \$3,000

*Includes all items listed on previous pages.*

## Food & Beverage Minimum: \$5,000

No wedding package substitutions or customizations.  
Host may surpass the food & beverage minimum based on menu selections.

Taxes and service charge are not included when calculating the food & beverage minimum.



# *Menu*

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DINNER • BRUNCH • BEFORE & AFTER • BEER, WINE, & SPIRITS

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## REHEARSAL DINNER

### **BURGERS & BRATS** **\$25**

Grilled hamburgers and brats with potato chips, sliced fruit, buns, condiments, brownies, and cheesecake squares

### **CHICKEN & RIBS** **\$30**

BBQ ribs, grilled chicken breasts, potato salad, cole slaw, potato chips, brownies, and cheesecake squares

### **TACO BAR** **\$30**

Seasoned beef, corn and flour tortillas, rice, beans, lettuce, onion, tomato, cheese, sour cream, tortilla chips with guacamole and salsa, brownies, and cheesecake squares

### **PASTA BAR** **\$30**

Grilled chicken, Italian meatballs, penne pasta, traditional red and alfredo sauce, garlic bread, choice of mixed greens or Caesar salad, brownies, and cheesecake squares

## SUNDAY POST-WEDDING BRUNCH

### **CONTINENTAL BREAKFAST** **\$12**

Multigrain and sour dough toast with whipped butter and house made jam, assorted pastries, seasonal fruit. Includes coffee, tea, orange juice and water

Add mini cinnamon sugar & powdered sugar donuts for \$4 per person.

### **INTERCONTINENTAL BREAKFAST** **\$25**

Multigrain and sour dough toast with whipped butter and house made jam, seasonal fruit, scrambled eggs with cheddar cheese and chives, smoked bacon, sausage, and hash browns. Includes coffee, tea, orange juice and water

Add mini cinnamon sugar & powdered sugar donuts for \$4 per person.

### **SANDWICH BAR** **\$18**

Variety of deli meats, cheese, lettuce, tomato, onion, condiments, seasonal fruit, potato chips, cookies.

### **MIMOSA BAR** **\$10**

House champagne by the bottle, orange juice, orange slices

### **BLOODY MARY BAR** **\$15**

Premixed Bloody Marys, celery sticks, pickles, olives, beef sticks

## RECEPTION MENU PACKAGES

*Select one*

### THE LEDGE ROCK

\$60 per person

*Children 12 and younger \$20 each*

- **Three** Passed Hors d'oeuvres
- Starter
- Plated Entrée (choice of three)
- Dessert
- Artisan Rolls & Butter
- Champagne Toast
- Coffee & Hot Tea Station

### THE SUPERIOR

\$70 per person

*Children 12 and younger \$20 each*

- **Four** Passed Hors d'oeuvres
- Starter
- Plated Entrée (choice of three)
- Dessert
- Artisan Rolls & Butter
- **One** Late Night Bite
- Champagne Toast
- Coffee & Hot Tea Station

### THE ODYSSEY

\$80 per person

*Children 12 and younger \$20 each*

- **Five** Passed Hors d'oeuvres
- Starter
- Plated Entrée (choice of three)
- Dessert
- Artisan Rolls & Butter
- **Two** Late Night Bites
- Champagne Toast
- Coffee & Hot Tea Station



## PASSED HORS D'OEUVRES

Select 3 (Ledge Rock), 4 (Superior), or 5 (Odyssey)

### HOT HORS D'OEUVRES

- **Walleye Cakes** caper-dill aioli, sweet soy, arugula
- **Grilled Steak Skewers** NY strip, chimichurri
- **Grilled Chicken Skewers** peanut dipping sauce
- **Swedish Meatballs** Mom's gravy, lingonberry
- **Minnesota Mushrooms** wild rice, melty cheese
- **Mini Grilled Cheese Sandwich** with tomato soup shooter
- **Brussels & Fontina Flatbread** black pepper, honey
- **Shrimp Toast** sweet chili vinaigrette

### COLD HORS D'OEUVRES

- **Smoked Salmon Bruschetta** cream cheese, dill, crostini
- **Jumbo Shrimp Cocktail** horseradish, cocktail sauce
- **Deviled Egg** Brunoise bacon, celery, fine herbs
- **Tortilla Crisps** oven roasted tomato, guacamole
- **Northwood's Maki Roll** quick kim chee, wild and sticky rice
- **PBLT** mini pork belly, lettuce & tomato sandwiches
- **Goat Cheese & Cranberry Canape** white truffle, chive
- **Prime Beef Roulade** whole grain mustard, tomato, crisp onion

## UPGRADE PLATTER PRESENTATIONS

### CHARCUTERIE DISPLAY

**\$10**

A luxurious assortment of fine meats, cheeses, and accouterments.

### GRILLED VEGETABLE DISPLAY

**\$5**

Fresh local vegetables flash roasted, served with chimichurri and cilantro lime ranch dipping sauces.

### CHEESE DISPLAY

**\$10**

Curated cheese selection with dried fruits, nuts, honey, mustard, and house made crackers.

### SEAFOOD TOWER

**\$20**

Lobster, shrimp, crab, oysters, cocktail sauce, mignonette, organic lemon

## PLATED STARTERS

*Select 1 soup or salad + 1 child option*

### SOUPS

- Smokey Chicken Wild Rice
- Cream of Walleye Chowder
- Coconut Curried Butternut Squash
- Tortilla Soup

### SALADS

- **Northwood's Salad**  
Butter lettuce, kale, hazelnut, red grape, fontina, sorghum, balsamic vinaigrette
- **Ledge Rock Salad**  
Mixed greens, corn, carrot, pine nut, fresh thyme, roasted shallot vinaigrette
- **Classic Wedge**  
Tomatoes, lardons, blue cheese dressing
- **Mediterranean Chopped Salad**  
Romaine, kefalotyri, tomato, black olive, oregano-lemon vinaigrette

### CHILDREN

- Fresh Fruit Cup
- Fresh Vegetables with Ranch Dip
- Caesar Salad

## STANDARD ENTRÉES

*Select 3*

### BELL & EVANS WOOD FIRED CHICKEN

Forest mushrooms, corn pudding, marinated kale, madeira jus

### PORK BELLY BOLOGNESE

Egg pasta, roasted tomato, greens, rosemary, chili, pecorino

### STUFFED BERKWOOD PORK LOIN

Cranberry, wild rice, crispy brussels, fingerling potatoes, mustard cream

### UMAMI STIR FRY

Wok charred aromatic vegetables, miso, ramen noodles, soy butter

### MUSHROOM SHERRY PASTA

Fresh papparedelle, mushroom broth, romano, savory herbs, micro sprouts

### PARMESAN CRUSTED WALLEYE

Charred broccolini, wild fried rice, caper butter

## UPGRADE ENTRÉES

### WAYGU BEEF SKIRT STEAK

**+ \$15 PER PERSON**

Mexican white shrimp, aromatic vegetables, rosemary-maldon smashed potato, chimichurri

### BEEF TENDERLOIN

**+ \$20 PER PERSON**

Spinach, confit potatoes, umami tomato, sweet smokey onions

## CHILDREN ENTRÉES

*Select 1*

- Chicken Strips & Fries
- Cheesey Flatbread
- Cheeseburger & Fries
- Mac & Cheese

STANDARD PLATED DESSERTS

Select 1

- S'MORES CAKE
- LEMON PANNA COTTA
- FLOURLESS CHOCOLATE CAKE
- CARROT CAKE WITH CREAM CHEESE ICING

UPGRADE DESSERT STATIONS

ICE CREAM STATION \$10

Vanilla and chocolate ice cream, whipped cream, crushed candy toppings, chocolate syrup, caramel syrup, cherries, sprinkles

DONUT BAR \$8

Mini powdered sugar & cinnamon sugar donuts, lavender honey, chocolate sauce, caramel sauce

CHOCOLATE COVERED STRAWBERRIES  
& ASSORTED MIXED BERRIES \$6



## LATE NIGHT BITES

*Select 1 (Superior), or 2 (Odyssey) Late Night Bites*

### FRENCH FRY BAR

Crisp beer battered fries and sweet potato fries with ketchup, bearnaise, and chipotle ranch

### NACHO BAR

Crisp tortilla chips, queso, beef, chorizo, chicken, and toppings

### SLIDER BAR

(choose two)

- **Bacon Burger** bacon jam, cherrywood smoked bacon, Tillamook cheddar, pickled red onion, herb aioli, brioche
- **Crispy Chicken** garlic dressing, tomato, lettuce, gruyere, huli huli slaw, brioche
- **Crisp Pork Belly BLT** romaine, tomato, herb aioli, brioche
- **Shrimp Po'Boy** chipotle ranch, huli huli slaw, brioche
- **Wild Rice Sausage** tomato jam, sage aioli, brioche

## HOSTED & CASH BAR AVAILABLE

*Wine, beer, and spirit lists are subject to change. Ask your coordinator for current offerings and pricing.*

### WINE

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#### By the Glass \$8-11

Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato,  
Riesling, Pinot Noir, Cabernet Sauvignon, Merlot

Please inquire for seasonal wine options and pricing per bottle.

### CHAMPAGNE & SPARKLING

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Fré (N/A) \$15/bottle

Sparkling Wine  
& Champagne \$30+/bottle

### BEER

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Bottles & Cans \$5-7

Local Drafts \$6-7

### HOSTED SODA

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Per Person \$2 x headcount

### SIGNATURE COCKTAILS

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His, Hers, They, Theirs! Please inquire for options and pricing.

### RAIL SPIRITS \$7-8

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Bacardi Rum, Captain Morgan Rum, Christian Bros.  
Brandy, Smirnoff Vodka, New Amsterdam Gin, Canadian  
Club Whiskey, Jose Cuervo Tequila

### CALL \$9+

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Korbel, Beefeater, Jack Daniels, Tito's, Tanqueray, Johnny  
Walker Red, Ketel One, Jameson

### PREMIUM \$10+

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Patron Silver, Maker's Mark, Bombay Sapphire, Grey  
Goose, Crown Royal, Prairie Vodka, Crown Royal, Knob  
Creek, Vikre Gins, Glenlivet 12 yr, 1800 Resposado,  
Hendricks

# *Lodging Accommodations*

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ON & OFF LAKE COTTAGES

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Larsmont Cottages welcomes guests to lodge on-site during the wedding weekend, however there is not a lodging minimum requirement to be met for the event (number of rooms or monetary amount).

The resort will arrange a courtesy block of cottages for your wedding, held until 60 days prior to the event. We encourage guests make their lodging arrangements early, particularly for peak-season months May – October.

The resort has a two-night minimum requirement for any guests who wish to lodge on-site. Room rates are determined at the time of booking and subject to taxes and resort fees. The resort does not offer group lodging discounts.

Check-in is 4:30PM and check-out is 11:00AM.





# *Preferred Vendors*

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PHOTOGRAPHERS • HAIR • FLORISTS • TRANSPORT • MUSIC • OFFICIANTS

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## PHOTOGRAPHERS

### **Beau Petersen Photography**

(715) 699-1225 • ownyoursmile.com

### **David J. Owen**

(612) 412-3747 • davidjowen.com

### **Hillary Buckingham**

(952) 451-4030

hillarybuckingham.com

### **Jane Cane Photography**

(218) 390-6691

janecanephoto.com

### **Luke Nygaard Photo**

(651) 247-3473

nygaardphotography.com

### **Marissa Murdy**

(763) 528-8594

marissamurdystudio.com

### **Mueller Photography**

(608) 784-2219

muellerphotography.net

### **Breeanna Kay**

(715) 205-0569

breeannakayphotography.com

## HAIR & MAKEUP

### **Jess Lyn Styles**

(612) 986-7450 • jesslynstyles.com

### **The Colour Lounge**

(218) 722-1287

colourlounge.com

## FLORISTS

### **Saffron & Grey**

(218) 728-1455 • saffronandgrey.com

### **Flora North**

(218) 279-3444 • floranorthmn.com

### **Anderson's Greenhouse**

(218) 834-4837

andersonsgreenhouse.com

### **Dunbar Floral & Gifts**

(218) 727-7572

dunbarfloral.com

## TRANSPORTATION

### **Al Capone Limousine**

(218) 428-7433

alcaponelimousine.com

### **Voyageur Bus Company**

(218) 724-1707 • voyageurbus.com

## INSTRUMENTALISTS

### **Heart Strings**

(218) 724-1984

heartstringsviolin.com

### **Sound of Strings**

(218) 786-0647

soundofstringsmn.com

## OFFICIANTS

### **John Hartwick**

(218) 343-7464

### **Marry Me in the Northland**

(320) 291-0316

marrymeinthenorthland.com

# *Information & Policies*

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LARSMONT COTTAGES

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## MENU SELECTION

We have menus suitable for your wedding occasion with a North Shore style to match our location. We require your menu selections and final guest count 30 days prior to the event, and final guest count 14 days prior.

## PRICES

Food & beverage prices cannot be guaranteed until 6 months prior to the date of your function.

## PAYMENT

Final payment is due one week prior to event including the total contracted package and food and beverage minimum. All additional charges incurred during your event will be charged to the credit card on file. All deposit and payments must be paid with a credit or debit card. We do not accept checks.

## SERVICE CHARGE & TAX

- 7.375% Sales tax and a 20% taxable service charge are applied to all items on private event invoices.
- 9.875% Sales tax and a 20% taxable service charge are applied to all hosted liquor prices, which include wine and beer table service and all hosted bars.
- Taxes are not controlled by the resort and are subject to change.
- Taxes and gratuity do not apply to the food and beverage minimum.

## DEPOSIT

A signed contract and non-refundable \$2,500 deposit is due to secure a date on a definite basis for all wedding events. This deposit will be applied to the final invoice. Three months prior to the event an additional \$1,000 deposit is due. The remaining balance is due one week prior to the event. All additional charges incurred during your event will be charged to the credit or debit card on file.

## GUARANTEES

Guaranteed guest number is required 14 days prior to the function date. If notification is not received, billing will be based on the original guarantee or the actual number of people served, whichever is greater.

## BANQUET EVENT ORDER (BEO)

A Banquet Event Order (BEO) will be created for your wedding day. You will receive your first copy after your tasting appointment with the Event Coordinator. This document will be the only item distributed to on-site staff, so it is important that you verify its accuracy. A final BEO will be sent to you the week prior to your event for you to review and sign as confirmation of the details. Day-of changes (unrelated to weather or other external circumstances) may result in additional service fees.

## CANCELLATION

The initial deposit is non-refundable, and a cancellation fee will be incurred for confirmed events. Cancellation fees are charged to the card on file per the wedding agreement.

## LIABILITY

Larsmont Cottages is not responsible for any material or equipment left in the facility before, during or following the event. Larsmont Cottages is not responsible for lost or stolen property.

## FOOD AND BEVERAGE

Catering is provided exclusively by Larsmont Cottages, except for decorated cakes, cupcakes, or pies for special events from a licensed bakery.

Minnesota State Health Department prohibits any food products to be taken out of the function space at Larsmont Cottages, and the serving of food from unlicensed sources.

Liquor services are provided exclusively by Larsmont Cottages within the Main Lodge.

Minnesota State Law requires adherence to the following: Liquor may not be brought into function space, the restaurant, outdoor patio, or the lounge for any event. Larsmont Cottages banquet and catering services are required to follow the same guidelines set forth for liquor establishments.

Private parties are not an exception to this rule. Anyone under 21 years of age consuming alcohol or anyone providing alcohol to a minor will be asked to leave Larsmont Cottages.

## DECORATION

Prior arrangements must be made to decorate for your event.

Decorations that are attached to the walls or ceiling must be approved by our on-site coordinator. The following items are strictly prohibited: Fake flower petals for outdoor ceremony, crepe paper, confetti, rice, glitter, tacks, nails, certain tape and any flaming device that could be a fire hazard.

Candles used in containers are permitted. All decorations must be approved by our on-site coordinator and any items that are to be saved must be removed immediately following reception.

## MUSIC

Automated music (bands or DJs) are not permitted at Larsmont Cottages. Background music may be played through the Larsmont Cottages speaker during the reception in the Lake Room. Live music (string instruments and vocals only) is permitted during the ceremony.

## SMOKING

All buildings and rooms at Larsmont Cottages are smoke free. Designated smoking areas can be found outdoors.