

*Summit Chalet at Lutsen Mountains*

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# Event Food and Beverage Menus

Season: 2020

# Rehearsal Dinner Options

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Start your weekend off right with a rehearsal dinner at Papa Charlie's!  
Papa Charlie's is located at the mountain base of Ullr Mountain and our Upper Deck is the perfect space to kick off your celebration as you overlook Moose Mountain and Lake Superior.  
This space includes a private bartender and exclusive use from 6pm-9pm with dinner served at 6:30pm.  
*20% service charge for all food and beverage • Selections and pricing are subject to change.*

## BBQ Bar

**\$23/person**

### Included Items

Brioche Bun  
Ground Beef Pattie  
Grilled Chicken Breast  
Assorted Cheese  
Bacon  
Lettuce  
Tomato  
Pickles  
Onion

Kettle Chips  
Coleslaw  
Chocolate Chip Cookies

### Additional Items

Pasta Salad \$2/person  
Potato Salad \$2/person

## Taco Bar

**\$19/person**

### Included Items

Tortillas  
Beef  
Chicken  
Sautéed Peppers  
Lettuce  
Tomato  
Onion  
Shredded Cheese  
Sour Cream  
Salsa  
Jalapenos

Mexican Rice  
Refried Beans  
Fried Cheesecake

### Additional Items

Ranchero Beans \$1.50/person  
Beef or Chicken Fajitas \$3/person

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## Papa Charlie's

**\$40/person**

**Two Entrees  
Three Sides  
One Dessert**

### Entrees

Pepper Crusted Prime Rib of Beef  
Prosciutto Stuffed Chicken Breast  
Herb-Brined Prime Rib of Pork  
Grilled Salmon Pomegranate

### Sides

Roasted French Fingerling Potatoes  
Steamed Green Beans  
Fresh Baby Carrots  
Arugula Salad

### Dessert

Triple Chocolate Cheesecake  
White Chocolate Cake with a  
Raspberry Filling

## Mama Charlie's

**\$35/person**

**Two Entrees  
Three Sides  
One Dessert**

### Entrees

Fried Chicken  
Herb Stuffed Roasted Pork Loin  
Meatloaf

### Sides

Mashed Potatoes and Gravy  
Macaroni and Cheese Casserole  
Garlic Green Beans  
Scalloped Potatoes  
Mixed Field Green Salad  
Hawaiian Rolls

### Dessert

Apple Pie with a Ginger Cream  
Brownies

# Day-Of Lunch Options

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Our day-of lunches are an easy way to keep your crew fed without the worry of what to bring and who's going to do what. Our staff will deliver your order to your on-site room at 11:00am so that you can relax as you prepare for your big day. Minimum order requirement of 20.

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## Bridal Lunch

**\$12.50/person**

Petite Ham & Cheese Sandwiches  
Pasta Salad  
Kettle Chips  
Cookies

## Build Your Own

**\$13.50/person**

Hoagie Rolls  
Ham, Turkey or Salami  
Assorted Cheese & Toppings  
Mayonnaise and Mustard  
Kettle Chips  
Cookie

## Enhancements

Fresh Fruit Tray // \$70  
Assorted Veggies & Dip // \$60  
Chips & Salsa // \$50

## Beverages

Canned Soda // \$2.50ea  
Bottle Water // \$3.00 ea  
Mimosa Station // \$25  
    Champagne and OJ for 4  
Pail of Prosecco // \$20  
    6 Chilled Mini Bottles

# Summit Chalet Welcome Items

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Each of these items are available for before the ceremony as guests arrive. This is the perfect way to greet your guests with a snack as the evening begins. Items are set up on the ceremony deck for enjoyment.

## Snack Bowls

*Each bowl serves approximately 50 guests.*

Goldfish	\$18
Pretzels	\$18
House-made Potato Chips	\$25
Deluxe Mix Nuts	\$55
Chex-Mix	\$35

## Refreshments

Lemonade \$20/station or \$1.50/person if butler passed

Iced Tea \$25 station or \$2.00/person if butler passed

# Summit Chalet Hors D'oeuvres

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Our Hors D'oeuvres and Platters are a great addition to your event for your Cocktail Hour. These items are available post-ceremony as guests enter the chalet for the reception.

## Butler Passed Hors D'oeuvres

*Each item comes in trays of 25 and are butler passed to your guests.*

Fresh Tomato, Basil and Mozzarella Bruschetta \$45

Caprese Skewers \$40

Shrimp Cocktail Cups \$75

Smoked Salmon and Cream Cheese Cucumber Bites \$50

Black and Blue Steak Bites with Horseradish Cream Cheese \$60

Pineapple, Jalapeño Quesadilla \$40

Southwestern Potstickers \$50

Spinach Artichoke Mini Bites \$40

Szechuan Chicken Bites with Mandarin Oranges \$45

Caramelized Bacon Wrapped Meatballs \$45

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## Platters

*Platters served approximately 50, set out buffet style.*

Olive Tapenade and Spicy Hummus Display \$125

Antipasto and Flatbread Display \$150

Fresh Fruit Display \$150

Crudité Trays \$75

*20% service charge for all food and beverage plus applicable taxes and fees • Selections and pricing are subject to change*

# Summit Chalet Dinner Buffet

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All dinners include rolls and a plated salad served to the table.

## Tier 1 - \$40 per person

### Salad – choose one

Arcadian Blend with Radishes, Blueberries, Chevre, Candied Pecans and Blueberry Vinaigrette (GF)  
Classic Caesar with Croutons and Parmesan Cheese

### Entrées – choose two

Herb Crusted Beef Tenderloin (GF)  
Pecan Crusted Walleye with a Garlic Butter Sauce  
Roasted Pork Tenderloin with Honeycrisp Apples (GF)  
Roasted Chicken Breast in a Champagne Sauce (GF)

### Sides - choose three

Cheddar-Bacon Mashed Potatoes (GF, V)  
Fresh Green Beans (GF, V)  
Roasted Fingerling Potatoes (GF, V)  
Whipped Sweet Potatoes with an Apple Butter (GF, V)  
Wild Rice with Cranberries & Pecans (GF, V)  
Penne Pesto-Alfredo (V)  
Wild Mushroom & Garlic Pasta (V)

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## Tier 2 - \$35 per person

### Salad – choose one

Mixed Field Greens with a Raspberry Vinaigrette  
Classic Caesar with Croutons and Parmesan Cheese

### Entrées – choose two

London Broil with an Herb Butter (GF)  
Cod Cakes  
Maple Rum Glazed Ham (GF)  
Roasted Chicken Breast in a Lemon Caper Sauce (GF)

### Sides - choose three

Garlic-Chive Mashed Potatoes (GF, V)  
Roasted Vegetable Medley (GF, V)  
Roasted Red Bliss Potatoes (GF, V)  
Wild Rice Pilaf (GF, V)  
Lemon Butter Bowtie Pasta (V)  
Wild Mushroom & Garlic Pasta (V)

# Summit Chalet Children's Meals

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## Children's Meals

Children's meals are available to those 12 and under.

Children's meals come with an entrée, French fries, and applesauce for \$8/each.

Please choose one of the following:

Chicken Fingers

Cheeseburger

A salad can be added to the children's meal for an additional \$1.99.

Children of any ages 12 and under eating from a buffet will be charged at a reduced rate of \$12.



# Summit Chalet Plated Dinners

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Available for parties up to 115 guests  
All dinners include rolls and a plated salad served to the table.

## Salad – choose one

Arcadian Blend with Radishes, Blueberries, Chevre, Candied Pecans and Blueberry Vinaigrette (GF)  
Classic Caesar with Croutons and Parmesan Cheese

## Entrees – choose two for your group to pre-select from

### Prime Rib with a Horseradish Sauce

Cheddar-Bacon Mashed Potatoes  
Roasted Asparagus  
\$ 42

### Shrimp Scampi

Garlic Butter Sauce and Linguini  
Steamed Vegetable Medley  
\$ 42

### Roasted Pork Loin with Caramelized Apples

Whipped Sweet Potatoes with Apple Butter  
Roasted Asparagus  
\$ 37

### Chicken Marsala (GF)

Garlic-Chive Mashed Potatoes  
Steamed Vegetable Medley  
\$ 37

### Swedish Meatballs with a Lingonberry Sauce

Garlic-Chive Mashed Potatoes  
Roasted Asparagus  
\$ 37

### Stuffed Portobello Mushroom

Herb Roasted Red Bliss Potatoes  
Steamed Vegetable Medley  
\$ 37

### Gluten Free Pasta Primavera (V)

Garlic, fresh garden vegetables, Italian seasoning and gluten free penne pasta tossed in olive oil with a splash of white wine. Topped with Parmesan cheese upon request.  
\$ 37

# Summit Chalet Beverage Menu

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Coffee and Pepsi Soft Drinks are included.

## Bartender Fee

\$200 for parties up to 115 guests

\$350 for parties larger than 115 guests or when having a fully hosted bar for over 75 guests

## Toasting Selections

We provide a butlered champagne toast which is charged by the bottle.

Champagne can also be available at the bar by glass.

Wycliff Champagne-\$30/bottle

Cupcake Prosecco-\$45/bottle

Sparkling cider is available by advanced request-\$16/bottle

## Bar Selections

The Summit Chalet Bar is set up to offer standard service not including specialty drinks.

The bar can be set up as a cash bar or couples can host the bar at a reduced rate of \$.50 per drink.

### Premium | \$7

Greygoose

Crown Royal

Jameson

Captain Morgan

Jack Daniels

Johnny Walker Red Label

### House | \$6

New Amsterdam Vodka

Windsor

Malibu

Bacardi

New Amsterdam Gin

Petri Brandy

## Signature Cocktails

Signatures Cocktails can be hosted for your guests with an advance request.

We suggest for a signature cocktail to be hosted during the cocktail hour.

All beverages must be ordered NO later than 4 weeks prior to your event through group sales.  
20% service charge for all food and beverage plus applicable taxes and fees • Selections and pricing are subject to change

# Wine Selections

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Wine is available to be hosted by the bottle, for the entirety of the event, or on a cash bar basis.  
Please choose the varieties you would like available (up to two selections).

## House Wine

**Canyon Road....Bottle \$30**

Chardonnay  
Pinot Grigio  
Sauvignon Blanc

Cabernet Sauvignon  
Merlot  
Pinot Noir

## Deluxe Wine

**Estancia....Bottle...\$40**

Chardonnay  
Pinot Grigio  
Sauvignon Blanc

Cabernet Sauvignon  
Merlot

## Boxed Wine

**Black Box....\$95 (averages 20 glasses/box)**

Chardonnay  
Pinot Grigio  
Sauvignon Blanc

Cabernet Sauvignon  
Merlot  
Pinot Noir

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# Beer Selections

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The Summit Chalet offers a variety of beer selections. For an open bar we recommend full kegs when choosing one option and a mix of full and tube kegs when you want a variety of options.

We can help you determine how many kegs to order, you are only charged for the gets tapped.

Kegs that are untapped and returned to the distributor will be charged a \$50 handling fee.

\*All products subject to availability and prices are subject to change.\*

## Kegs=1/2 BBL

One Keg serves 160 12-oz glasses.

One Keg serves 50 people approx. 2-3 glasses each.

Item	Price	Item	Price
Alaskan Amber	\$480	Miller High Life	\$340
Angry Orchard	\$510	Miller Light	\$355
Bells 2 Hearted	\$595	Molson Canadian	\$390
Bent Paddle	\$540	Moosehead	\$360
Blue Moon	\$480	Northeast	\$380
Bud	\$370	Pabst Blue Ribbon	\$330
Bud Light	\$370	Ranger IPA	\$540
Busch	\$340	Rebel IPA	\$510
Busch Light	\$340	Redd's Apple Ale	\$480
Castle Danger - Creamy	\$560	Sam Adams	\$510
Castle Danger - Danger Ale	\$560	Schells	\$360
Coors Light	\$370	Schells	\$540
Fat Tire	\$540	Schells - Dark	\$480
Finnegan's Irish Amber	\$510	Sierra Nevada - 3 Floyds	\$770
Fulton	\$540	Sierra Nevada - Bells	\$770
Grain Belt Premium	\$360	Sierra Nevada - Kellerweis	\$500
Great Lakes - Edmund Fitzgerald	\$540	Sierra Nevada - Pale Ale	\$500
Great Lakes - Elliot Ness	\$540	Sierra Nevada - New Glarus	\$770
Keystone Light	\$280	Sierra Nevada - Torpedo	\$640
Killian's Red	\$370	Summit - Grand Pilsner	\$510
Labatt's Blue	\$340	Summit - IPA	\$510
Lake Superior Ale & Kayak	\$480	Summit - Pale Ale	\$510
Lake Superior Oatmeal	\$480	Summit - Porter	\$510
Leinenkugel's Craft - Dark	\$475	Surly - Bender	\$600
Leinenkugel's Craft - Red	\$475	Surly - Cynic	\$620
Leinenkugel's Craft - Honey	\$475	Surly - Furious	\$620
Leinenkugel's Original	\$355	Third Street - Lost Trout	\$480
Michelob Golden Draft	\$355	Third Street - MN Gold	\$480
Michelob Amber Bock	\$385	Third Street - Three Way	\$480
Michelob Golden Light	\$370		
Michelob Ultra	\$385		

## Tube Kegs=1/6 BBL

One Keg serves 56 12-oz glasses.

<b>Item</b>	<b>Price</b>	<b>Item</b>	<b>Price</b>
Alaskan Amber	\$280	Michelob Amber Bock	\$170
Bent Paddle	\$260	Michelob Ultra	\$170
Blue Moon	\$230	Redd's Apple	\$230
Bud	\$160	Sam Adams	\$230
Fat Tire	\$210	Sierra Nevada - Pale Ale	\$230
Finnegan's Irish Amber	\$210	Sierra Nevada - Torpedo	\$245
Killian's Red	\$190	Summit - IPA	\$210
Lake Superior Kayak	\$240	Surly - Bender	\$265
Lake Superior Wheat	\$240	Surly - Furious	\$265
Leinenkugel's Craft - Dark	\$230	Third Street - Lost Trout	\$200
Leinenkugel's Craft - Honey	\$230	Third Street - MN Gold	\$200
Leinenkugel's Craft - Wheat	\$230	Third Street - Three Way	\$200

All beverages must be ordered NO later than 4 weeks prior to your event through your group coordinator.  
*20% service charge for all food and beverage • Selections and pricing are subject to change.*

# Papa Charlie's After Party

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Greet your guests with a selection of pizzas and pub grub fare as they enter your after party at Papa Charlie's! Set out at 11pm on our upper deck, you can enjoy these late night eats before hitting the dance floor as you continue your celebration at the mountain base.

## Pizza, Pizza, Pizza!

Plain Cheese Pizza	\$20
Pepperoni Pizza	\$22
Sausage Pizza	\$22
Pepperoni & Sausage Pizza	\$24
Chicken Bacon Alfredo Pizza	\$22
Veggie Pizza	\$24
Moose Mountain Pizza (everything!)	\$28

## Pub Grub Items

### **Moose Mountain Wings**    \$50 | 30 pieces

Plump and juicy wings tossed in your choice of Buffalo, Spicy Plum, or Caribou Cream Maple BBQ.

### **Veggie Quesadillas**        \$25 | 30 pieces

Quesadillas filled with Monterey jack & cheddar cheese, sweet peppers, mushrooms and onions, grilled and then cut into bite sized pieces.

### **Spinach Artichoke Dip**    \$80 | 30 people

Hot and cheesy dip with artichoke, spinach, cream cheese, Swiss & Gouda; served with hot pita wedges.

### **Coconut Shrimp**            \$45 | 30 pieces

Bite sized coconut shrimp served with house-made Malibu cream sauce.

### **Mini Pork Riblettes**        \$50 | 30 pieces

These tender juicy little morsels are the best part of the ribs! Slow roasted smothered in maple BBQ sauce.

### **BBQ Meatballs**            \$60 | 30 pieces

Meatballs covered in a beer-based BBQ sauce.