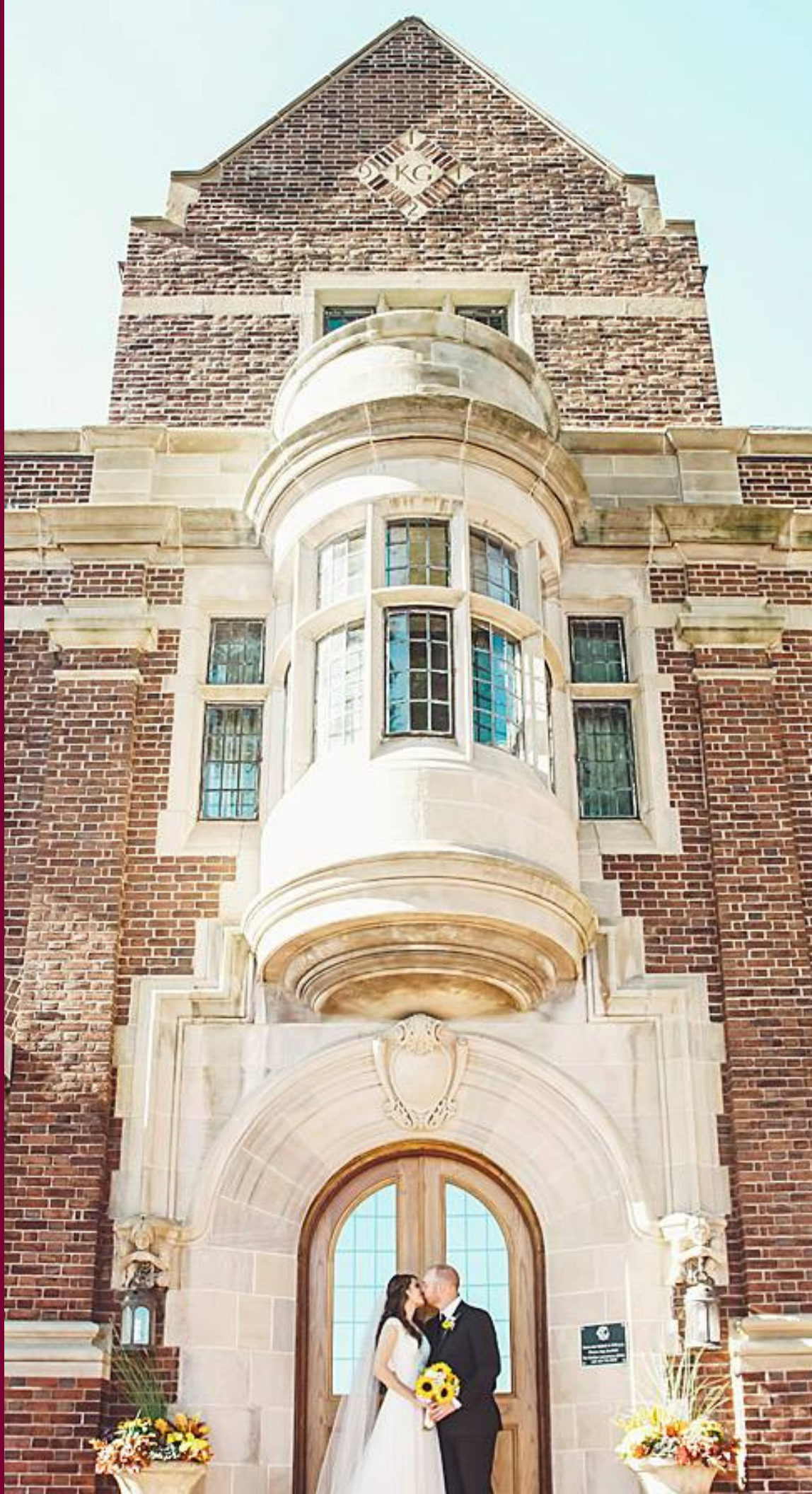


*The Kitchi Gammie Club*

WEDDING CATERING  
&  
PLANNING GUIDE



# General Information

## WEDDING RECEPTION - GREAT HALL \$2,800

Includes: planning and assistance from on-site Event Coordinator, event set-up and tear down, tables, chairs, white, ivory or black linens, tableware, skirted gift and cake tables, dance floor, complete bar set- up, bartender, butler service, dinner music, screen and projector for slide show, coat rooms, and access to terrace.

## CEREMONY SITE

\$1,000 Indoor/outdoor venues available. Includes ceremony, day of Bridal Suite and Grooms Quarters, event setup and teardown.

## EVENT SPACE IS AVAILABLE FROM 9AM - 12AM ON THE DAY OF YOUR EVENT

## DEPOSIT

A non-refundable facility fee of \$2,800 is due upon booking your date.

## WEDDING PAYMENTS

A payment of \$2,500 is due six months prior to your event. A payment of \$2,500 is due three months prior to your event. The balance is due ten days prior to your event.

## SERVICE CHARGE AND SALES TAX

All services are subject to 22% Service Charge and Minnesota State Sales and Liquor Tax.

## MENU SELECTION

We require all menus to be selected 60 days prior to your reception. You may setup a meal tasting with our Event Coordinator and Chef prior to making your menu decision. Due to health standards, the Club specifically prohibits the removal of any food and/or beverage from the Club premises.

## GUARANTEES

A final guest count is required 30 days prior to your reception. If no final guest count is submitted we will consider the last number given to be the final count. Reduction in the guest count cannot be accepted after the final guarantee is given.

## GUEST PARKING

Complimentary guest parking is included in the wedding package. The Kitchi Gammi Club parking lot is located off of 9th Avenue East. Contracted valet services are available, standard fees apply

## COAT CHECK

A coat room attendant is available for your event for a fee of \$25 per hour and will assist you with coats during the cold weather season. All gifts must be removed from the Club upon the conclusion of your event.

## VENDOR INFORMATION

Please provide us with the contact information for your vendors including name and phone number. The Club will contact the vendors the week of your reception to re-confirm setup and delivery times.

## REHEARSAL DINNER

The Club is available for a Rehearsal/Groom's Dinner. Whether you are hosting a dinner for a small intimate gathering or if you would like to include your out of town guests, the Kitchi Gammi Club has multiple rooms available to accommodate your event.

## OVERNIGHT ACCOMMODATIONS

The Club offers limited on-site guest rooms based upon availability and request.



# *History of the Kitchi Gammi Club*

The Kitchi Gammi Club is the oldest incorporated Club in Minnesota and has been serving Duluth and the surrounding area since its formation on October 1, 1883. Throughout the years the Club has grown in both membership and vitality as a force in the community. Many prominent Americans and distinguished foreign visitors have been guests at the Club.

The Kitchi Gammi Club was one of four buildings Bertram Goodhue was commissioned to design in Duluth in 1910, and the other three also had strong Hartley connections: St. Paul's Episcopal Church, where the family worshiped, the Hartley Building at 740 East Superior Street, where the Hartley men conducted business, and Cavour Hartley's home at 3800 Superior Street, across from Northland Country Club, which Cavour and Guilford helped establish. Goodhue's Jacobean chapel is at West Point.

Inside, Arts & Crafts elements can be seen in the woodwork, tiled fireplaces, and all sorts of built in cabinetry. The wood used throughout the interior is chestnut. At the time, blight was wiping out chestnut trees throughout the American southwest, and the wood was inexpensive and plentiful. The building committee spent just \$270,000 for the four-story building that takes up over half of a city block, just over \$6.5 million in today's dollars.

In 1975 the Kitchi Gammi Club was placed on the National Register of Historic Places, thanks in no small part to the efforts of Guilford Hartley to create a building that made a statement about the organization it housed. The club meant a lot to Hartley, as it has with many of its members throughout its 130 years. In 1913, the year the building was first opened, Hartley wrote his feelings for the club:

"I have belonged to this club for about thirty years. It is nearer to me than anything else except my home, and its members have been my nearest associates in both a social and business way during the best part of my life, and I value their confidence and good wishes and good fellowship more than anything else outside of my own family."



# *Kitchi Gammi Club Rooms & Capacities*

The Kitchi Gammi Club features an award winning culinary team ready to prepare the region's finest fare for you and your guests. Our Executive Chef and his team create extraordinary cuisine using the freshest ingredients, many of which are sustainable and locally sourced. They will work with you to design a unique menu, pleasing to both the eye and palate.

Enjoy a superb dining experience in our private dining rooms listed below. All rooms feature rich detail and some offer stunning views of Lake Superior. Rooms are available for your groom's dinner, rehearsal dinner, gift opening, and wedding party breakfast.



*Missabe - 10 Guests*

*North Shore - 8 Guests*

*Marine - 14 Guests*

*Wisconsin - 12 Guests*



*Minnesota - 8 Guests*

*East Dining Room - 34 Guests*

*Breakfast Room - 36 Guests*

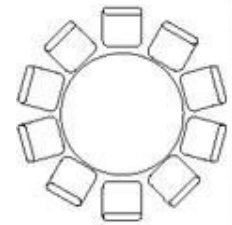
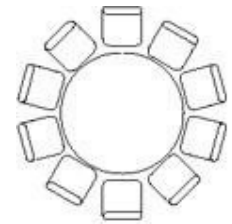
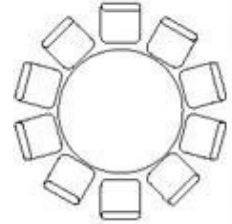
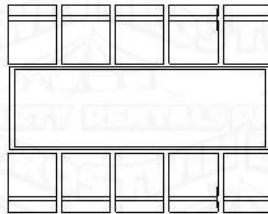
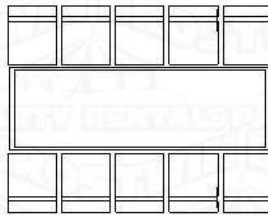
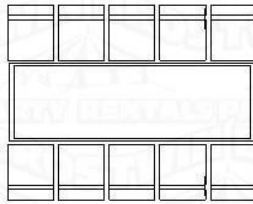
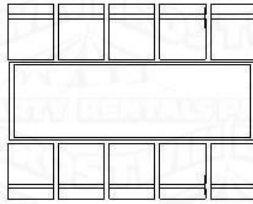
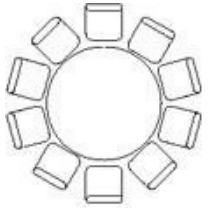
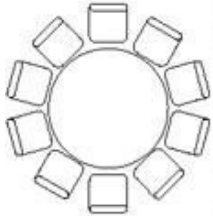
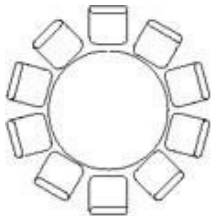
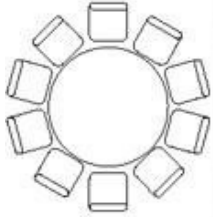
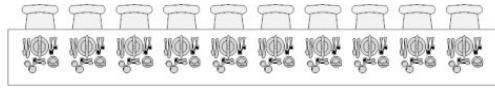
*Hartley - 10 Guests*

*Total 130 Guests*





# LAKE SUPERIOR



*Great Hall*  
*120 Guests*





## *Butler Served Hors d'oeuvres Selections*

*Priced by the dozen*

Fried Guacamole  
Guacamole breaded and fried with Pico de Gallo  
\$25.50 per dozen  
*Vegetarian and Dairy Free*

Grilled Lamb Satay  
With Apple and Mint glaze  
\$32.50 per dozen  
*Gluten and Dairy Free*

Melon Satay  
Melon with Mozzarella  
\$28.75 per dozen  
*Vegetarian and Gluten Free*

Mussel Salad  
Warm Mussels with Sesame Sea Greens,  
served in the shell  
\$25.50 per dozen  
*Gluten and Dairy Free*

Goat Cheese Stuffed Dates  
Wrapped in Bacon, with a stewed Apricot  
\$29.00 per dozen  
*Gluten and Dairy Free*

Deviled Egg with Salmon Roe  
Deviled Egg with Prosciutto and Salmon Roe  
\$14.50 per dozen  
*Gluten and Dairy Free*

Cucumber with Guacamole  
Cucumber, with Guacamole and Pico de Gallo  
\$21.50 per dozen  
*Vegan and Gluten Free*

Smoked Salmon Crostini  
Dill Crème and Fresh Lemon  
\$29.00 per dozen

Spanakopita  
Spinach and Puff Pastry  
\$21.50 per dozen

Wild Rice Croquets  
with Cranberry Chutney  
\$32.50 per dozen

Caprese Skewer  
Fresh Mozzarella, Tomato, Basil  
\$25.50 per dozen  
*Gluten Free*

Tomato Basil Bruschetta  
Tomato, Capers, and Basil, served on a Crostini  
\$18.00 per dozen  
*Vegan*

Eggplant Mushroom Bruschetta  
Red Peppers, Mushrooms, and Eggplant served  
on a Crostini  
\$18.00 per dozen  
*Vegan*

Beef and Pineapple Satay  
Sweet and sour glaze  
\$32.50 per dozen  
*Gluten and Dairy Free*

Thai Peanut Chicken Satay  
\$21.50 per dozen  
*Gluten and Dairy Free*

\*PRICES SUBJECT TO A 22% SERVICE CHARGE AND APPLICABLE TAXES  
PRICES ARE SUBJECT TO CHANGE



*Butler Served Hors d'oeuvres Selections*  
*Priced by the dozen*

Cucumber Cup with Tomato & Jalapeno  
Tossed with Red Wine Vinaigrette | \$21.50 per dozen | Gluten Free and Vegan

Tempura Shrimp Satay  
Sweet Orange-Soy dipping sauce | \$36.00 per dozen

Tempura Shrimp Satay  
Sweet Orange-Soy dipping sauce | \$36.00 per dozen

Pork and Walnut Roll  
Pear and Dates, served in a crispy Pastry | \$28.75 per dozen

Stuffed Mushrooms  
Spinach, Feta Cheese, and Wild Rice Puffs | \$18.00 per dozen | Gluten Free

Sesame Crusted Fish  
Skewered with Poached Pear | \$28.75 per dozen | Gluten and Dairy Free

Duck Confit & Arugula on Pumppernickel  
Tossed with a Cashew Vinaigrette | \$29.00 per dozen | Dairy Free

Cucumber and Salmon Ceviche  
Ginger, Garlic, Lemon | \$25.50 per dozen | Gluten and Dairy Free

Fried Crab Cake  
Mango-Jalapeno Salsa | \$36.00 per dozen

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## *Displayed Hors d'oeuvres Selections*

*Prices are by the dozen unless noted otherwise  
Small 8-12 persons / Large 30-40 persons*

Tortellini Salad  
Cheese-filled Tortellini with fresh Vegetables,  
tossed with Italian dressing  
Small \$35 / Large \$95

Petite Beef Sandwiches  
Sliced Beef with Lettuce, Tomato, Onion, and Mayo  
served on Silver Dollar Buns  
\$36 per dozen

Petite Fish Sandwiches  
Beer battered Fish with Lettuce, Tomato, Onion,  
Pickle and Mayo served on Silver Dollar Buns  
\$33 per dozen

Petite Meatloaf Sandwiches  
Meatloaf with Lettuce, Tomato, Onion, Pickle and  
Mayo, served on Silver Dollar Buns  
\$27 per dozen

Fish Cakes  
Caper and Dill Crème Fraiche,  
served on Silver Dollar Buns  
\$27 per dozen

Sliced Beef Loin Display  
Served cold with Horseradish Cream  
and warm Rolls  
\$12.50 per person

California Rolls  
Mango, Avocado, Cucumber and Crab  
\$14 per dozen

Marinated Tofu California Rolls  
\$11 per dozen  
*Vegan and Gluten Free*

Deviled Eggs  
Traditional Deviled Eggs  
\$9.50 per dozen  
*Gluten Free*

Fried Pork and Cabbage Roll  
Served with a Spicy Orange sauce  
\$10.00 per dozen  
*Dairy Free*

Warm Vegetable Spring Roll  
Served with a Spicy Orange sauce  
\$8 per dozen  
*Dairy Free*

Glazed Chicken and Water Chestnut  
Chicken and Water Chestnut, wrapped in Bacon  
\$22.50 per dozen  
*Gluten and Dairy Free*

Sweet and Sour Chicken Kabobs  
Chicken with Pineapple and Red Peppers  
\$21.50 per dozen  
*Gluten and Dairy Free*

Mini Pork Roulade  
Pork Loin stuffed with fresh Herbs,  
Garlic and Shallots  
\$24.50 per dozen  
*Gluten and Dairy Free*

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## *Displayed Hors d'oeuvres Selections*

### *Priced per Platter*

*Small 8-12 persons / Large 30-40 persons*

Artisan Cheese  
International and Domestic Cheeses  
with seasonal Accoutrements  
Sm. \$50.50 / Lg. \$177.75

Artisan Cheese and Charcuterie  
Cured Meats, International and Domestic Cheeses,  
Ground Mustard and Grilled Baguette  
Sm. \$56.50 / Lg. \$198

Anti-Pasta and Grilled Vegetables  
Cured Meats, fresh Cheeses,  
and marinated Vegetables  
Sm. \$56.50 / Lg. \$198

Caprese  
Tomato, fresh Mozzarella, Basil, Balsamic  
Reduction Sm. \$48 / Lg. \$165.75  
*Gluten Free*

Fresh Fruit  
Seasonal Melons, Fruit and Berries  
Sm. \$44.50 / Lg. \$157.25  
*Vegan*

Vegetable Crudit   
Fresh Vegetables with Ranch dressing  
Sm. \$30 / Lg. \$104.50  
*Gluten Free*

Grilled Vegetables  
Balsamic Vinegar Reduction and Olive Oil  
Sm. \$38.50 / Lg. \$144.50  
*Vegan*

Smoked Fish Display  
Smoked Salmon, Whitefish and Trout  
Sm. \$62.50 / Lg. \$216  
*Gluten and Dairy Free*

### *Priced per Dozen or Per Bowl*

*Small 8-12 persons / Large 30-40 persons*

BBQ Meatballs  
House made in a zesty sauce  
\$8.25 per dozen

Pigs in a Blanket  
Puff Pastry-wrapped Little Smokies  
\$6.25 per dozen

Bacon-Wrapped Scallops  
Smokey Bacon-wrapped Sea Scallops  
\$26.50 per dozen

Shrimp Cocktail  
Cocktail sauce and grilled Lemons  
\$50.50 per dozen

*Gluten and Dairy Free*

Trio of Seafood  
Snow Crab, Shrimp Cocktail,  
Oysters on the half shell  
Market Price

Fresh Oysters on the Half Shell  
Served with traditional Accoutrements  
Market Price

Warm Spinach and Artichoke Dip  
Served with a house made Bread Bowl  
and fresh Vegetables  
1 bowl \$45 / 2 bowls \$90

Roasted Garlic Hummus  
Served in a house made Bread Bowl  
with fresh Vegetables and warm Pita  
1 bowl \$20 / 2 bowls \$40  
*Dairy Free*

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## Plated Dinner Menu

ALL PLATED DINNERS ARE SERVED WITH CHOICE OF A GARDEN, CAESAR, WALNUT GORGONZOLA SALAD, OR FRESH FRUIT PLATE; DINNER ROLLS, TOAST AND HORSERADISH AND BUTTER. ENTREES INCLUDE CHOICE OF GARLIC MASHED POTATOES, HERB ROASTED NEW POTATOES OR BROWN RICE WITH APPLES AND SPINACH, UNLESS SPECIFIED OTHERWISE.

### From The Earth

Roasted Vegetable Ravioli \$28  
with Brown Butter and Sage sauce  
*\*Does not include choice of starch\**

Cashew Cheese and Quinoa Tortellini \$28  
Handmade Cashew Cheese and Quinoa Tortellini, tossed in fresh Pesto,  
served with Wild Mushrooms, Beets, Spinach, and Asparagus  
*\*Does not include choice of starch\**

Eggplant Provolone \$28  
Over fresh Pasta with Marinara sauce  
*\*Does not include choice of starch\**

Tempeh and Squash \$26  
With Lentils and grilled Asparagus  
*\*Does not include choice of starch\**

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## *From The Land*

Grilled Filet Mignon (6oz) \$40

Grilled Beef Filet Mignon, seasonal Vegetables and sauce Espagnole

Roasted Beef Sirloin (6oz) \$32

Sliced Beef Sirloin, seasonal Vegetables and Béarnaise sauce

Stuffed Pork Loin \$30

Grilled and stuffed with Mango, Ginger and Water Chestnuts, served with seasonal Vegetables and a Vanilla, Mango and Pineapple compote

Grilled Tuscan Ribeye \$42

Herb rubbed Ribeye, served with seasonal Vegetables, with a zesty Peppercorn sauce

Grilled 10oz New York Strip \$45

Served with seasonal Vegetables and a roasted Mushroom sauce

Oven Roasted Prime Rib \$40

Slow roasted Prime Rib, served with seasonal Vegetables and Béarnaise sauce

Medallion of Roasted Leg of Lamb \$42

Slow roasted Leg of Lamb, seasoned with Rosemary, Mint and Sage, with seasonal Vegetables

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### *From The Sea*

#### Broiled Walleye \$36

Served with seasonal Vegetables, and Citrus Beurre Blanc

#### Grilled Scottish Salmon (6oz) \$36

Served with seasonal Vegetables and Citrus Beurre Blanc

#### Broiled Gulf Coast Shrimp \$37

Four large Shrimp, served with seasonal Vegetables

#### Pan Seared Alaskan Halibut (market price)

Pan seared Halibut with Citrus and White Wine, served with seasonal Vegetables and a Mango-Citrus Chutney

#### Lake Superior Whitefish \$32

Slow baked Whitefish seasoned with White Wine and Citrus, served with seasonal Vegetables and a Mango-Citrus Chutney

#### Grilled Sea Scallops \$39

Four Sea Scallops with an Orange-Ginger glaze, served with seasonal Vegetables

#### Broiled Northern Atlantic Lobster Tail (market price)

Broiled cold water Lobster Tail, served with seasonal Vegetables and a side of Drawn Butter

### *From the Air*

#### Stuffed Chicken Roulade \$32

Roasted Chicken, stuffed with Spinach and Mushrooms, served with seasonal Vegetables and a White Wine-Thyme cream sauce

#### Chicken Milanese \$28

A lightly seasoned and breaded Chicken Breast, served over Linguine Pasta, with a rustic Milanese sauce of Confit Tomato, Kalamata Olives, roasted Red Peppers and Confit Garlic  
*\*Does not include choice of starch or seasonal vegetables\**

#### Roasted Chicken Marsala \$28

Roasted Chicken Breast served with seasonal Vegetables, with a Mushroom Marsala sauce

#### Sautéed Chicken Piccata \$27

Served with seasonal Vegetables and a Caper-Dijon Butter sauce

#### Seared Duck Breast \$38

Sliced Duck with seasonal Vegetables and a zesty Orange sauce

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## *Duet Plates*

Grilled Beef Tenderloin (4oz) and 2 Broiled Shrimp \$50

Served with sauce Espagnole, Citrus Beurre Blanc, and seasonal Vegetables

Grilled Beef Tenderloin (4oz) and Stuffed Chicken (3oz) \$46

Served with sauce Espagnole, Mango-Red Pepper Chutney, and seasonal Vegetables

Grilled Beef Tenderloin (4oz) and 2 Crab Stuffed Shrimp \$54

Served with sauce Espagnole, Drawn Butter and seasonal Vegetables

Grilled Beef Tenderloin and Broiled Lobster Tail (Market Price)

Served with sauce Espagnole, Drawn Butter and seasonal Vegetables

Grilled Beef Tenderloin and Pan Seared Halibut (Market Price)

Served with sauce Espagnole, Mango-Citrus Chutney and seasonal Vegetables

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PRICES ARE SUBJECT TO CHANGE



## *Late Night Snacks*

### Assorted Pizzas

Pepperoni, Sausage & Cheese

(Other varieties available for an additional cost)

\$5/person++

### Assorted Sliders

Petite Beef, Ham & Cheese and Fish Sliders

\$36/dozen++

### S'mores Station

Graham Crackers, Marshmallows & Chocolate

\$5/person++

### Nacho Station

Tortilla Chips, Seasoned Beef and Chicken, All the Fixings

\$6/person++

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PRICES ARE SUBJECT TO CHANGE



# Planning Services

With our experienced team, you may relax and leave the details to us. After an initial consultation to determine your vision, we will help you design the perfect experience. We offer smart and affordable options to meet your needs, individual style and budget. We will consult with you throughout the entire planning process to ensure nothing is overlooked.

Far more than the typical venue coordinator, our staff will work with all your vendors and coordinators to make sure that your event runs beautifully.



- Assistance with day of timeline
- Vendor Referrals
- Etiquette and Wedding Protocol Advice
- Floor plan layouts provided 30 days prior to your event
- Wedding Day assistance-Including, but not limited to: venue set up, vendor and decor management, payment/gratuities distribution, gathering all gifts and valuables and returning them to a designated room or car



# *The Kitchi Gammi Club*

831 EAST SUPERIOR STREET  
DULUTH, MN 55802

Thank you for choosing the Kitchi Gammi Club to host your wedding.

Once we receive the signed contract we will establish arrangements on a definite basis. We require a non-refundable deposit of \$2,800.00 to secure your lodging and function space requirements. There is an additional fee of \$1,000.00 if both the ceremony and reception are taking place here at the Kitchi Gammi Club.

- Menu selections must be received 60 days in advance.
- \$2,500.00 towards the bill needs to be received at 6 months prior.
- \$2,500.00 towards the bill needs to be received at 3 months prior.
- The balance is due in full 10 days prior to the event.
- Guaranteed number of people to be served are required 30 days prior to reception date.

Please review the contract for complete terms regarding our catering policies. To arrange the menu and final details of your reception, please contact our Director of Sales, Jennifer Schueller. We look forward to working with you in ensuring your reception is an enjoyable and memorable experience.



Jennifer Schueller  
Director of Sales  
218-724-8589  
sales@kitchigammiclub.com