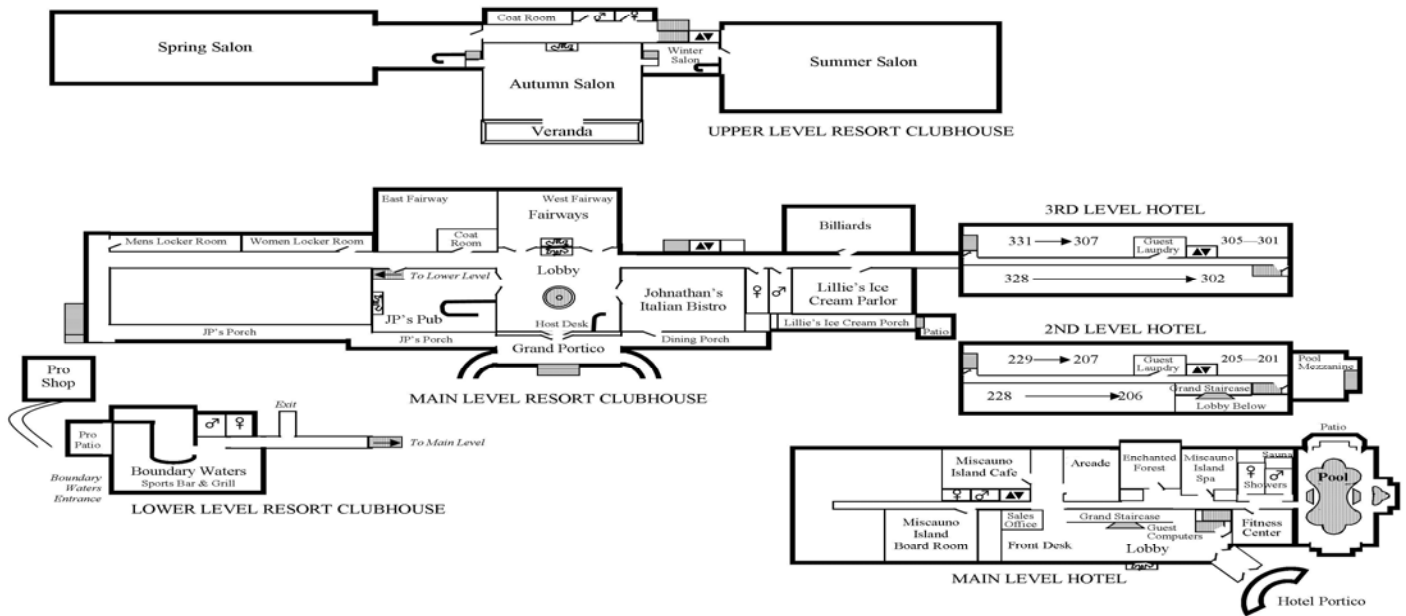


TABLE OF CONTENTS

Property Layout & Capacities	2
Menu Selections	
Beverages & Snacks	3
Breaks	3
Breakfast Selections	3
Lunch Selections	4
Hors d' Oeuvres	5
Dinner Selections	6
Desserts	8
Wines, Beers & Spirits	8
Audio/Visual Equipment	8
Event Guidelines	9

***Come and Enjoy the Peace and Tranquility
Of a Remote Island Getaway.....***

PROPERTY LAYOUT & CAPACITIES



NAME	SIZE	SQ. FT.	THEATER	CLASSROOM	ROUNDS	U-SHAPE	SQUARE	RENT
Spring Salon	20' x 111'	2276	200	56	140	N/A	N/A	\$400
Summer Salon	33' x 72'	2448	350	100	200	56	72	\$500
Autumn Salon	28' x 41'	1148	76	50	80	30	40	\$250
Fairways West	27' x 32'	1518	56	32	40	16	20	\$200
Fairways East and West	32' x 37'	1080	102	52	62	20	32	\$250
Boardroom	15' x 21'	315	N/A	N/A	N/A	N/A	16	\$100
Boundary Waters Porch	Outside	N/A	N/A	N/A	25	N/A	N/A	\$100
Miscauno Island Café	19' x 19'	361	30	10	20	14	14	\$100
JP's Pub Porch (Heated)	14' x 120'	1543	75	56	80	20	24	\$200
Resort Front Steps Garden Seating	Upon Request	Upon Request	300	N/A	N/A	N/A	N/A	\$500

Seating capacity will change due to additional/less requirements (A/V, set-up, etc.)

BEVERAGES & SNACKS

Beverages

Regular/Decaf Coffee	\$ 20.00/gallon
Hot Chocolate	\$ 18.00/gallon
Lemonade/Fruit Punch	\$ 18.00/gallon
Spiced Hot Apple Cider	\$ 18.00/gallon
Assorted Fruit Juices	\$ 12.00/liter
Bottled Soda/Water	\$ 2.00/each
Hot Tea	\$ 2.00/each
Iced Tea	\$ 12.00/liter

Snacks

Potato Chips with Dip	\$ 10.99/pound
Homemade Tortilla Chips with Salsa	\$ 14.99/pound
Pretzels	\$ 5.99/pound
Snack Ums	\$ 10.99/pound
Gourmet Nuts	\$ 21.99/pound
Warm Jumbo Pretzel with mustard	\$ 2.50/each
Assorted Dessert Bars	\$24.00/dozen
Cookies	\$18.00/dozen

BREAKS

Pricing is per person

Sundae Bar

ice cream, hot fudge, caramel, nuts,
whipped cream and cherries
\$4.99

Lambeau Leap

wisconsin cheese and sausage tray
Warm jumbo pretzels, potato chips and dip
\$6.99

Mexican Siesta

tortilla chips and mini cheese quesadillas
Served with sour cream and pico de gallo
\$4.99

The Lemonade Stand

fresh lemonade & ice tea
Assorted fresh cookies
\$4.99

BREAKFAST SELECTIONS

A la Carte

Assorted Donuts	\$ 24.00/dozen
Assorted Danish	\$ 26.00/dozen
Assorted Muffins	\$ 24.00/dozen
Assorted Bagels with Cream Cheese	\$ 24.00/dozen
Assorted Yogurts	\$ 2.50/each
Whole Fresh Fruit	Seasonal

Breakfast Buffets

Includes coffee, tea or milk. Buffets require a minimum of 25 people

Hikers Breakfast

chilled juices, scrambled eggs,
American fries, bacon & sausage
\$9.99

Golfers Breakfast

chilled juices, pancakes,
bacon & sausage, American Fries
\$9.99

Executive Continental

chilled fresh juices, fresh fruit tray
Assorted muffins & danish
Bagels with cream cheese
\$7.99

Healthy Start

chilled fresh juices, whole fruit
Assorted low fat yogurts
served with granola
\$7.99

LUNCH SELECTIONS

Available until 2pm

Add a Garden Salad or White Chicken Chili for \$2.99

Plated Luncheon Entrées

*Includes coffee, tea and milk. Served with Chef's Choice of Vegetable
Choice of Parmesan Mashed, Wild Rice, or Baby Reds*

Smothered Chicken Breast

boneless chicken breast covered with mushrooms,
onions and cheese
\$10.99

Chicken Cordon Bleu

boneless chicken breast layered with ham,
Swiss cheese, topped with hollandaise sauce
\$10.99

Pork Chop

4oz maple glazed pork chop with
Bourbon butter apple slices
\$9.99

Grilled Salmon

4 oz. grilled salmon filet glazed
with olive oil butter
\$9.99

Sandwiches

Served with French Fries, House Chips or Potato Salad

Fairway Burger

half pound burger with lettuce, tomato, onion,
pickles and American cheese
\$7.99

Mushroom Swiss Burger

half pound burger, topped with mushroom
demi-glaze and swiss cheese
\$8.99

Chicken Sandwich

char broiled chicken breast topped with
lettuce, tomato and mayo
\$8.99

Roasted Pepper Prime Rib Sandwich

shaved prime rib sautéed with roasted peppers,
onions, crimini mushrooms and a cilantro oil
\$9.99

Louisiana Pulled Pork

New Orleans Creole flavors
topped with spicy mustard slaw
\$8.99

Triple Decker Club

ham, turkey, applewood smoked bacon, sharp
cheddar & swiss cheese, leaf lettuce,
ripe tomatoes, and mayonnaise
\$9.99

Salads

Cobb Salad

ham, turkey, bacon, cheeses on bed of garden
greens, topped with sliced hard boiled egg and
croutons with ranch dressing
\$9.99

Blackened Salmon Salad

wild blackened salmon, chopped crisp romaine
lettuce, black olives, green onions, tomatoes
and feta cheese with cucumber dill dressing
\$10.99

Thai Chicken Salad

chicken breast, fresh baby spinach, red onions,
bamboo shoots, roasted red peppers, bok choy
with Thai peanut dressing
\$8.99

Chicken Caesar Salad

chicken breast, crisp romaine lettuce, shaved
Parmesan cheese, garlic croutons,
with Caesar dressing
\$8.99

Boxed Lunches

Deluxe Box Lunch

Chicken Salad, Roast Beef, Ham or Turkey Sandwich with whole fruit, potato chips, cookie and bottled beverage
\$9.99

Luncheon Buffets

Includes coffee, tea and milk. Buffets require a minimum of 25 people.

Italian Buffet

Garden salad with dressings
Assorted pizzas, garlic toast
Marinara and garlic butter dipping sauces
\$10.99

Mexican Buffet

Grilled Chicken, ground sirloin
Soft Tortillas, Chips, shredded cheese
Pico de gallo and sour cream
\$11.99

Country Cook-Out

Hamburgers and brats
Potato salad and pasta salad
Potato Chips, Relish platter
\$9.99

The Deli Bar

Sliced ham, turkey, Swiss and cheddar
Assortment of breads
Potato salad and pasta salad
Tomatoes, onions, lettuce and pickles
\$10.99

HORS D' OEUVRES

***Price is based on 50 servings
Add Butlered Service for \$40 per selection***

Stuffed

Mushroom Caps
Cheese - \$99.99
Sausage - \$139.99
Seafood - \$129.99

Bruschetta

On toasted French bread topped with mozzarella
\$79.99

Domestic Cheese & Sausage Tray with Crackers

\$89.99

Fruit Tray with Sugar Dip

\$99.99

Artichoke Dip

with pita chips
\$79.99

Bacon Wrapped Water Chestnuts

\$99.99

Shrimp Cocktail

\$119.99

Vegetable Tray with Dip

\$79.99

Buffalo Wings

Choice of sauce
\$79.99

Bacon Wrapped Scallops

\$149.99

Spanakopita

\$119.99

Cocktail Sandwiches

Ham, turkey or beef
\$119.99

Calamari

\$129.99

Mini Crab Cakes

\$119.99

Mozzarella Sticks

With marinara
\$79.99

Finger Sandwiches

Tuna, chicken or egg salad
\$99.99

Cocktail Meatballs

BBQ or Swedish
\$89.99

Deviled Eggs

\$59.99

Smoked Salmon

Served with crackers
\$179.99

DINNER SELECTIONS

Plated Dinner Entrées

*Includes a pre-set garden salad, assorted rolls, chef's choice of vegetable, coffee, tea and milk.
Choice of Side: Baked Potato, Baby Reds, Parmesan Mashed Potatoes, French Fries*

Chicken Parmesan

breaded chicken breast topped with mozzarella and marinara sauce, served over spaghetti
(No choice of side)
17.99

Stuffed Pork Chop

center-cut pork chop stuffed with traditional stuffing
\$21.99

Italian Bruschetta Salmon

wild caught salmon filet glazed with parmesan topped with italiano bruschetta
19.99

Chicken Cordon Bleu

chicken breast stuffed with ham and Swiss covered in Hollandaise sauce
17.99

Pork Chops

two 4 oz maple glazed pork chops with bourbon butter apple slices
17.99

Pecan Crusted Walleye

fresh Great Lakes caught walleye with Dijon beurre blanc sauce
19.99

Baked Chicken

half chicken seasoned and baked to perfection
16.99

Prime Rib of Beef Au Jus

14 oz. cut, slow roasted served with Horseradish
\$23.99

Grape Caper Tuna

grilled Ahi tuna topped with grape caper salsa
19.99

Honey Baked Chicken

half chicken glazed with honey and baked to perfection
16.99

Grilled Filet

8 oz tenderloin wrapped with apple-wood smoked bacon
21.99

Broiled Walleye

fresh Great Lakes caught walleye broiled with white wine
18.99

Gnocchi & Wild Mushrooms

tender dumplings sautéed with mushrooms, tomatoes, topped olive oil sage sauce
16.99

Smothered Sirloin

10 oz sirloin covered with sauteed mushrooms and onions
19.99

Parmesan Baked Tilapia

tilapia served braised spinach, topped with parmesan, fresh tomatoes and green onions
19.99

Dinner Buffets

Includes a pre-set garden salad, assorted rolls, chef's choice of vegetable, coffee, tea and milk.

2 Choices-\$17.99 (25 Minimum)

3 Choices-\$20.99 (100 Minimum)

Burgundy Rosemary Beef Stroganoff

served over fettuccini

Baked Chicken

seasoned baked chicken

Sesame Chicken

tender chicken breast with vegetables tossed with sesame sauce and roasted sesame seeds

Chicken Alfredo

tender chicken breast tossed in our creamy alfredo sauce over fettuccini

Sliced Top Sirloin with Au Jus

seasoned and slow roasted to tender perfection

Breaded Cod

lightly breaded cod filets

Sliced Roast Pork with Au Jus

traditional or sweet and sour

Broiled Cod

seasoned and broiled, garnished in lemon butter

Premium Upgrades

As a replacement of one choice from above

Prime Rib Carving Station-\$5 per person

Turkey Carving Station-\$3 per person

Ham Carving Station-\$3 per person

Bruschetta Salmon-\$3 per person

Starches

Choice of One

Baked Potato, Parmesan Mashed Potatoes, Baby Red Potatoes, Wild Rice Blend

Themed Buffets

Themed buffets are served with preset garden salad, assorted rolls with butter, coffee, tea, and milk. Buffets are available for 25 or more guests. Each buffet is decorated with themed party favors.

TEXAS BBQ

BBQ pork ribs and chicken, potato salad, pasta salad, BBQ beans, Texas toast, strawberry short cake
\$24.99

MEXICAN FIESTA

ground Sirloin and grilled chicken, soft tortillas, refried beans, Spanish rice, sour cream, pico de gallo, churros
\$23.99

Miscauno Island Luau

roasted pork, coconut shrimp, Hawaiian rice, pineapple, green beans, coconut cream pie
\$25.99

Mardi Gras

BBQ chicken, gumbo, dirty rice, cajun corn, corn bread, pralines
\$24.99

DESSERTS

*Price is based on 50 servings
Add Butlered Service for \$40 per selection*

Chocolate Dipped Strawberries

Seasonal

Mini Cheesecake

\$99.99

Mini Cream Puffs

\$59.99

Petit Four

\$69.99

Additional Desserts Available Upon Request

Cake Cutting Service Available \$200

WINES, BEERS & SPIRITS

The Four Seasons Resort does not allow any alcohol to be brought into any of the banquet facilities.

All alcohol must be served by a licensed bartender provided by The Four Seasons Resort.

Butlered Service for Wine/Champagne \$10 per bottle

Soda

\$1.75 per glass

\$5 per pitcher

Champagne

\$25-\$250 per bottle

Wine

\$20.00-\$48.00 per bottle

\$4.00-\$8.00 per glass

Half Barrel Beer

32 Pitchers

Domestic - \$225.00

Bud Light, Miller Light, MGD

Imported/Premium-Market

Champagne Punch

\$30.00 per gallon

AUDIO/VISUAL EQUIPMENT

All charges listed are applicable per day.

Overhead Projector

\$25.00

Flipchart Stand with Pad

\$25.00

Wireless Microphone

\$20.00 upgrade

Television/ DVD Player

\$50.00

Microphone with Mixer

\$50.00

LCD Projector/Screen

\$75.00

Piano Rental

\$200.00

Our Sales and Catering Department can arrange for rental of any audio/visual equipment that you might require for your meeting or program activities. The Four Seasons Resort works with a local vendor to pass on the best pricing to the guest. Please place your order 10 days prior to your scheduled event.

EVENT GUIDELINES

Food & Beverage

All food and beverages must be supplied and served by The Four Seasons Resort. Our staff will be happy to suggest and design menus at your request, should your group desire something that is not listed on the menus.

Guest Room Blocks

Guest room blocks are available at The Four Seasons Resort. The resort sales coordinator will work with the group on reservation details.

Service Charges & Taxes

In addition to the charges stated in this guide, the resort will add the customary 21% gratuity and applicable local and hotel taxes to all resort services, food and beverages. The service charge is taxable in the state of Wisconsin and is therefore added to the total cost of the function prior to the tax. If your organization is tax exempt, a copy of the Certificate of Exemption in the state of Wisconsin must be submitted.

Deposit

A deposit equivalent to the cost of the banquet space rental and a signed contract must be received to reserve your space. This deposit is non-refundable.

Guaranteed Guest Count

The Four Seasons Resort requests your menu selections and specific requests be finalized two weeks prior to your function. Once the arrangements have been finalized, you will receive a Banquet Event Order as confirmation of your arrangements. A signed Banquet Event Order with the guaranteed guest count and final payment must be received by the Banquet and Events Coordinator 14 days prior to your function. You can increase the count up to 3 business days prior to the event. The guaranteed count can not be lowered. If fewer than the guaranteed number of guests attend the function, the final guarantee is still charged. A credit card will be needed the night of the function to charge for additional food and beverage charges the night of the function. If no guaranteed guest count is given, the number on the contract will be used as the minimum amount you will be charged.

Billing

For direct billing privileges, a credit application must be completed and returned with the signed contract. If no direct bill account is established, payment in full must be received 14 days prior to your event, based on the guaranteed guest count. Credit Cards, Checks and Cash will be accepted.

Vendor Services

A pre-determined time for set-up or delivery of equipment and décor must be established seven (7) days in advance of your function. We ask that the vendors you contract are made aware that they must contact the Banquet and Events Coordinator to review these details. The resort will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance unless approved by the Banquet and Events Coordinator.

Convention Materials

When shipping materials to the resort, please have them arrive no more than three (3) days prior to arrival. Please inform your Banquet and Events Coordinator of any large shipments that may be arriving for your group. Boxes should be addressed as follows: YOUR NAME, C/O The Four Seasons Resort, N16800 Shoreline Dr, Pembine, WI 54156.

Resort Policy

The Four Seasons Resort is not responsible for lost, stolen or misplaced items brought into the hotel. Sensitive materials should be safeguarded at all times.