

Thank you for your interest in The Inn and The Pub on Madeline Island.

Madeline Island's diverse charms have been attracting lovers for over 100 years. Romantic and secluded, island receptions and parties are exceptional. The Inn and The Pub have hosted many special celebrations with professional and personal expertise.

Imagine a beach setting with the sunset framing the wedding vows, musicians on the dock, the tent on the lawn and sailboats gliding by in the distance. And of course, The Pub and The Lightkeeper's Lodge offer everyone a view and a taste of Lake Superior and its glory. The culinary abilities of The Pub's staff feature a wide variety of regional specialties, barbecue and gourmet.

Guests will always remember an island celebration and talk of it for years to come. Whether it be memories of lupines and daisies, the extraordinary night skies or the fiery flames of fall color, the magic of the island and the lake make dreams come true.

Please enjoy the enclosed wedding information. We are happy to create a special menu and design a custom event based on your specifications. It would be our pleasure to meet with you in person to discuss any questions you may have about The Inn Resort. Do not hesitate to contact us by phone or e-mail if we may be of assistance in any way.

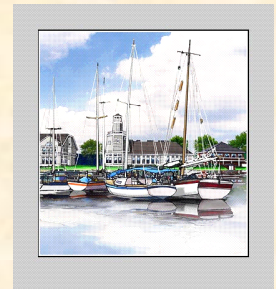
Warmest Regards,

Susan Hartzell
Proprietor

shartzell@madisland.com
715.747.6315 extension 105 or 651.260.7956 cell



General Information



Deposits

A deposit of \$500 to \$1500, depending upon the size of the event, is required (and non-refundable) at time of booking in order to guarantee your date. Final menu selections must be received 30 days prior to the event. Final guarantee (count) must be received 14 days in advance. Charges are based on guarantee unless attendees exceed the number. If no final guarantee is received then the charges will be based on original counts unless higher.

Pricing

Gratuity is 22%. This covers all service tipping as well as the cost of the event coordinator and manager.

Menu prices do not include tax.

**No outside food or alcohol with exception of wedding cake.*

Cake service is \$1.25 per plate.

The Lightkeeper's Lodge ~ Great Room Charges

A facility fee of \$500 is required for parties of 50 and less, \$1000 for parties of 50 to 100 and \$1500 for parties over 100 at The Lightkeeper's Lodge banquet room, The Great Room. Parties of 50 or more at The Lightkeeper's Lodge are required to book all rooms in the lodge. There is a \$300 sales minimum for a private bar. A tent is necessary for parties over 75. The Inn will provide estimates from their preferred tent rental company.

Billing Policies

Payment shall be made one week prior to the event in the form of cash, personal check, VISA or MasterCard.

Staffing & Fees for Offsite Events

The Inn caters to parties of 50 or less.

Private staff bartender is \$35 per hour, three hour minimum.

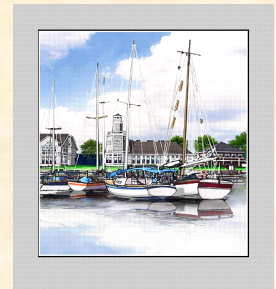
Wait staffing is \$35 per server, three hour minimum.

Private chef service is \$55 per hour.

Off-site catering fee is \$750+, depending on size and location.

There is a \$300 service fee for coordinating tent set-up and tear-down.





Superb Lodging

Whether you're planning a small intimate gathering or a grand festival, The Inn on Madeline Island offers the amenities you desire. Our superb lodging accommodations range from a small honeymoon cabin on the north end to a deluxe condominium suite with wet bar and Jacuzzi. Families of the couple can arrange to stay in one area of the island or in a deluxe four bedroom lakeside home. Tranquil and traditional charm adorn the accommodations in many unique settings amidst the beauty and splendor of Madeline Island.

<i>Occupancy</i>	<i>Single</i>	<i>Double</i>
Lakeside Condominiums	20	40
Parkside Townhomes	8	12
Marina Point	19	36
Lightkeeper's Lodge	16	32
Fairway Suites	20	40
Golf Course	11	16
Lake Frontage	32	64

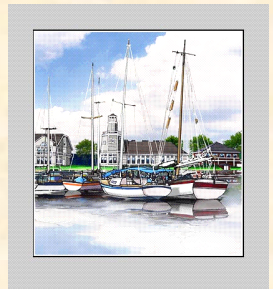
Rates range from \$155 to \$525 per evening per unit.

Rooms at The Lightkeeper's Lodge and Fairway Suites can be blocked until the specified date for wedding groups. Date is dependent upon season and availability averages.

Please note: Lodging on the island fills up quickly throughout the height of the season and on busy weekends. Guests are urged to book in advance. Tentative reservations can be made a year in advance with deposits secured in February of calendar year.



Catering to Your Needs



The Inn's restaurant, The Pub, rebuilt in 2001, features unique seasonal menus and inviting regional dishes. A fully stocked bar with an extensive wine list complements the menu. The main dining area is open with views of Lake Superior from every window. An open kitchen showcases the hearth oven used for pizza making and breads. Adjacent to the patio and the swimming pool is the inviting Pub lounge. A large brownstone fireplace glows year round and merrymaking is likewise consistent. The Pub is perfect for small luncheons, dinner parties or Sunday brunch.

The Lightkeeper's Lodge has six deluxe hotel suites, two large hotel rooms and a great party room overlooking the lake with an outdoor terrace framing perfect sunsets. A tent can be added to the terrace for larger gatherings. The Lodge is available year round. Beach and lawn weddings are perfectly situated lakeside.

The Pub's chefs and managers are happy to design a menu to your specifications. Catering can be arranged. Liquor sold on or off sale. The Inn can assist with a selection of island photographers, florist, entertainment and necessary material rentals.

The Lightkeeper's Lodge Capacity

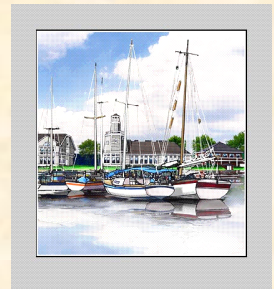
Great Room	70
Terrace	32
With Tent	150

The Pub Restaurant & Wine Bar

Entire Restaurant	150
Main Dining Room	100
Lower Dining	30
Atrium	30
Lounge	40



Sample Menus



The Cocktail Get-Together

Location: Lounge & Terrace

Suggested Time: 5:00 pm in any time zone

Menu:

Spinach Artichoke Dip with Stone Hearth Bread
Grilled Summer Vegetables
Chicken Satays
~

\$15 per person

The Groom's Dinner Gourmet

Location: Lightkeeper's Lodge

Menu:

Field Greens with Seasonal Specialties
~
Prime Rib of Beef au Jus with Horseradish Sauce
Simply Baked Whitefish with Butter and Lemon
Shrimp Scampi over Rice Pilaf
Seasonal Vegetables
and Starches
Artisan Breads and Butter
Vanilla Bean Ice Cream with Seasonal Berries
~

\$35 - 45 per person

The Groom's Dinner Barbecue

Location: Lightkeeper's Lodge and Lawn

Menu:

Hamburgers, Bratwurst, Chicken Sandwiches on the Grill
Potato Salad, Cole Slaw, Chips & Brownies
~

\$19.00 per person
Plus a \$275 grill fee

Pulled Pork Sandwiches with BBQ Sauce
Potato Salad, Cole Slaw, Chips & Brownies
~

\$17.00 per person

Farewell Gathering Buffet Brunch

Location: The Pub Dining Room or Lightkeeper's Lodge

Menu:

Cheesy Egg Bake
Cinnamon French Toast with Maple Syrup
Breakfast Meats: Sausage and Bacon
American Fries
Assorted Muffins
Fresh Fruit
Coffee, Orange Juice
Mimosas & Bloody Marys (extra)
~

\$19 per person
Minimum 35 people

Continental Breakfast

Location: Lightkeeper's Lodge Breakfast Room

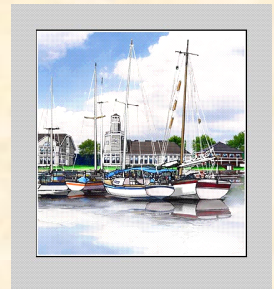
Menu:

Fresh Fruit, Muffins, Orange Juice & Coffee
~

\$7.95 per person

There is a \$100 charge for continental breakfast set-up and clean-up.





Sample Menus Continued

Luncheon Reception

Location: Lightkeeper's Great Room

Suggested Time: Noonish

Menu:

Seasonal Fruits
Fresh Mozzarella, Cherry Tomato and Basil Skewers
Mini Chicken Salad Sandwiches
Grilled Vegetables with Aioli Sauce
Cucumber and Chive Cream Cheese Tea Sandwiches
Roast Beef and Stilton Cheese Tea Sandwiches

~
\$22 per person

Informal Grazing Buffet

Location: Lightkeeper's Lodge

Menu:

Station One: Salad Bar

Featuring romaine lettuce, field greens, shaved parmesan cheese, grape tomatoes, red onions, bell peppers, cucumbers, croutons, sunflower seeds, bacon bits, hard-boiled eggs, crumbled bleu cheese
Dressings: French, Ranch, House Vinaigrette

Station Two: Pasta

Fusilli with creamy artichoke sauce or marinara sauce
Shaved Parmesan

Station Three: Meats & Fish

Sliced Beef Tenderloin with Horseradish Sauce & Dollar Buns
Pecan Crusted Lake Superior Trout Dijonnaise

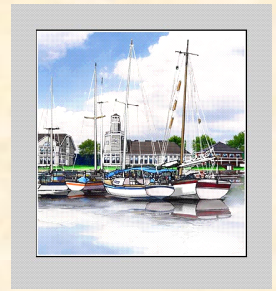
Station Four: Vegetables

Grilled Summer Vegetables with Aioli Sauce

~
\$40 per person



We are happy to customize a menu to fit your needs.



Lightkeeper's Lodge

Perfect Island Wedding Suggestion
~showcasing our specialties~

The Wedding and The Reception

Wedding on the Lawn and Beach
Champagne Corked
Cheese, Fruit and Baguette Tiers
Wait Staff serves Prosciutto Wrapped Jumbo Shrimp by tray to Guests
Cocktails, Wine, Beer available on Lodge Terrace

Dinner

Plated 50 and under/ Buffet 50 plus

Field Greens with House Vinaigrette

-or-

Caesar Salad

Sliced Beef Tenderloin Bordelaise

Pecan Crusted Lake Superior Trout Dijonnaise

Garlicky Smashed Yukon Gold Potatoes

Asparagus with Red Pepper

~

Artisan Breads and Butter

Coffee, Tea or milk

~

Choice of House Wines with Dinner

~

Wedding Cake (not provided in house)

Pricing available upon request



Appetizers

Fresh Fruit and Fine Assorted Cheeses with Sliced Baguettes

\$3.95 per person

Smoked Trout Pate served with Sliced Baguettes & Assorted Crackers

\$3.75 per person

Pub Artichoke au Gratin served with Stone Hearth Bread & Baby Carrots

\$3.95 per person

Old Bay Hot Crab Dip with Crostini

\$4.25 per person

Grilled Veggie Tray with Aioli

\$3.95 per person

Palmier with Prosciutto (puff pastry)

\$2.50 per person/2 per person

Fresh Mozzarella, Cherry Tomato & Basil Skewers

\$3.75 per person/2 per person

Spanakopita

\$3.75 per person/2 per person

Gazpacho Andalusia Shooters

\$2.75 per person/2 per person

Humus with Pita Chips

\$3.75 per person

Chive Cream Cheese & Cucumber Tea Sandwiches

\$3.25 per person/2 per person

Roast Beef & Stilton Cheese Tea Sandwiches

\$4.95 per person/2 per person

Chicken Satays served with Peanut Sauce

\$4.95 per person/2 per person

Prosciutto Wrapped Shrimp

\$9.95 per person/2 per person

Goat Cheese & Roasted Tomato Bruschetta

\$32 per dozen/3 dz. Minimum/\$36 per dz. with anchovies

Brie Purses

\$3 each/1 per person

Hearth-fired Gourmet Pizza

\$14.95 per pie, cut in appetizer bites, choice of toppings include fine herbs and cheeses, meats and vegetables ~ Available for late night snacks only

Chips & Pico de Gallo

\$60 per 30 pps

Chips & Guacamole

\$60 per 20 pps

Chips & Pico de Gallo & Guacamole

\$70 per 20 pps

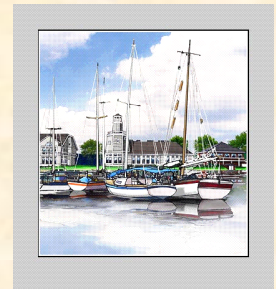
Please note: When ordering more than three appetizers there is a per person surcharge due to the labor involved

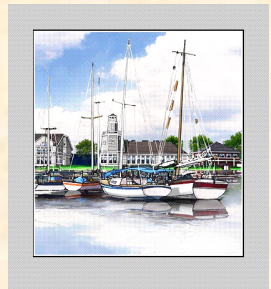
Up to three appetizers—menu price

Three to six appetizers—add \$5 per person

Six to nine appetizers—add \$10 per person

Nine and above—add \$15 per person





Custom Buffet Dinners

50 person minimum

Land & Lake Buffet (example of Tier Two with Prime Rib) \$39.00 per person
Prime Rib of Beef au Jus, Broiled Fresh Lake Superior Trout,
Yukon Gold Smashed Potatoes, Seasonal Veggies, Field Green
Salad & Artesian Breads.

Red Carpet Buffet \$43.00 per person
(example of Tier Three with Beef Tenderloin & Lake Trout Amandine)
Beef Tenderloin with Bordelaise, Lake Trout Amandine, Champagne Chicken,
Roasted Tomato au Gratin, Baby Red Potatoes, French Green Beans,
Tossed Caesar Salad & Artisan Breads.

Specialty Buffets

Tier One \$26.00 per person
One entrée choice, one side dish, one vegetable, one salad choice
Tier Two \$32.00 per person
Two entrée choices, one side dish, one vegetable, one salad choice
Tier Three \$38.00 per person
Three entrée choices, one side dish, one vegetable, one salad choice

Entrée Choices

Champagne Chicken
Roast Pork Loin
Broiled Lake Trout
Broiled Whitefish
Braised Short Ribs
Roast Beef with Gravy
Roasted Chicken Breast
Chicken Marsala
Pecan Crusted Trout Dijonnaise
Lasagna (meat sauce or vegetarian)
Prime Rib of Beef au Jus*
Beef Tenderloin Bordelaise*

Side Dish Choices

Yukon Gold Smashed Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf
Steakhouse Potatoes
Garlicky Potatoes
Seasonal Vegetables

Salad Choices

Field Greens
Caesar Salad
Fresh Fruit
Cole Slaw
Pasta Salad
Potato Salad

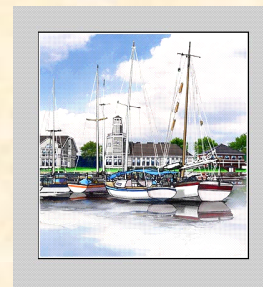
*Salads may be served
tableside for an additional
\$1.50 per plate*

* add \$9.00 per plate

Coffee Service available, \$30 per thermos—serves 20.



Menu Suggestions



Dinners Plated

For parties of 50 or less

Beef Tenderloin Bordelaise

Served medium-rare over Yukon Gold smashed potatoes with a bordelaise sauce & seasonal fresh vegetables

\$38.00 per person

Prime Rib of Beef au Jus

Served with Yukon Gold smashed potatoes & seasonal vegetables and horseradish sauce, minimum 20 orders

\$32.00 per person

Braised Short Ribs

Served with Yukon Gold smashed potatoes & seasonal fresh vegetables

\$30.00 per person

Fresh Lake Superior Trout & Whitefish

Simply Done, served over wild rice blend & seasonal veggies

\$23.00 per person

Pecan Crusted, served with a Pub Dijon sauce, wild rice blend & veggies

\$25.00 per person

Shrimp Scampi

Jumbo shrimp sautéed in butter and garlic, served over rice pilaf & veggies

\$28.00 per person

Champagne Chicken

Elegant bone-in chicken breast roasted in champagne

Served with rice & seasonal fresh vegetables

Drizzled with a Champagne cream sauce

\$24.00 per person

Chicken Marsala

Served with Yukon Gold smashed potatoes & seasonal fresh vegetables

\$26.00 per person

Roasted Vegetable Pasta

Ask for the seasonal selection

\$25.00 per person

Artisan Breads & Butter included

Coffee service—\$1.95 per person

Salads

Mixed Baby Greens topped with julienne vegetables and tossed with choice of balsamic or house vinaigrette.

\$ 4.95 per person

Hearts of Romaine tossed with blue cheese, bacon and pine nuts with balsamic or house vinaigrette.

\$7.95 per person

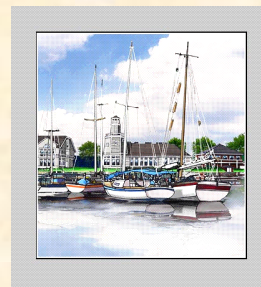
Classic Pub Caesar with crisp romaine, garlicky dressing, fresh parmesan and house croutons.

\$5.95 per person

We are happy to customize a menu to fit your needs.



Beverage Selections



Fruit Punch/Non- alcoholic	\$30 per gallon
Wedding Specialty Cocktails:	
Bootlegs	\$ 8 per 12 oz cup
Old Fashions	\$ 9 per lowball
Domestic Champagne	\$22 per 750 ml
House Wine	\$27 per 750 ml
<i>Please ask to see our wine list..</i>	
Half Keg of domestic beer	\$270 per ½ barrel
Half Keg of imported/microbrew beer	\$315 per ½ barrel
Ice Tea/ Lemonade	\$18 per gallon
Canned Sodas & Sparkling Water	\$1.95 per can
Bottled Water	\$1.95 per bottle
Well drinks	\$4.50 per drink
Call drinks	\$5.50 per drink
Premium drinks	\$6.50 + per drink
Cordials	\$7.00+ per drink
Wine	\$7.00 per glass (house)
Domestic Beer	\$3.50 per bottle
Import Beer	\$4.50 per bottle

Note: liquor prices include tax, 22% gratuity is added to final bill

The gratuity covers the cost of the event coordinator and manager and provides the tip for all service employees.

Pub Desserts

Tiramisu

Layers of liquor soaked lady fingers, mascarpone cheese, whipped cream, espresso, and chocolate

\$7.95

New York Vanilla Cheesecake

Served with a choice of chocolate sauce or raspberry coulis

\$4.95

Flourless Chocolate Torte

\$7.95

Key Lime Pie

\$7.95

The Pub's Bread Pudding

White chocolate bread pudding with crème anglaise

\$8.95

Please note: All prices in brochure are subject to change due to market conditions.





Catering Guidelines

Menus

The Inn on Madeline Island will contract all food and beverage. The Inn on Madeline Island is responsible for the quality and freshness of the food served to its guests. Therefore, no food (with the exception of commercially prepared wedding cakes) may be brought into The Inn from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event.

Alcoholic Beverages

The Wisconsin State Liquor Commission regulates the sale and service of alcoholic beverages. The Inn, as licensee, is responsible for the administration of these regulations. It is The Inn's policy that all alcoholic beverages are provided by The Inn and served by The Inn's bartenders. **NO OUTSIDE LIQUOR IS PERMITTED THROUGHOUT ANY FUNCTION.**

Cancellations

All deposits are non-refundable and non-transferable. If you cancel your event within ninety days of the event, you will be responsible for 50% of the estimated food and beverage revenue.

Decorations

Please note, The Inn does not provide tabletop decorations or candles. All decorations are the responsibility of the wedding party and need approval by event coordinator. **It is also necessary to schedule the decorating times with the event coordinator.**

Decorations or displays brought into The Inn must be approved prior to arrival. Items may not be attached to any stationary wall, floor, window or ceiling with nails, tape, staples or any other means in order to prevent damage to the facility, fixtures and furnishings. Event spaces must be returned to The Inn in a clean, undamaged state. The Inn does not allow tapered candles.

If the wedding party needs to use our facilities to prepare floral arrangements and decorations a \$100 trash/cleaning fee will be added to the final bill. Arrangements for use of our facility need to be scheduled in advance. The Inn does not have cooler space for floral decorations.

