

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,

Bob Hartzell  
Owner

Amitty Romundstad  
Hotel Manager

Elena Erickson  
Business Manager

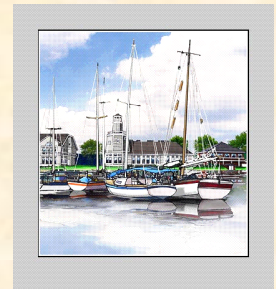
The Inn on Madeline Island

theinn@madisland.com  
715.747.6315

www.madisland.com



## 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 \$400 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.

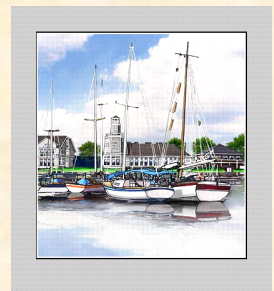
Wait staffing is \$35 per server, three hour minimum.

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	14	26
Parkside Townhomes	7	10
Marina Point	18	36
Lightkeeper's Lodge	16	32
Fairway Suites	20	40
Golf Course	15	24
Lake Frontage	31	48

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

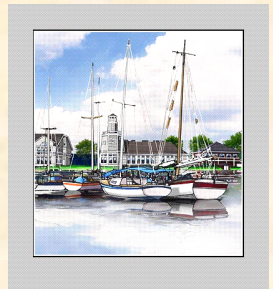
***Rooms at The Lightkeeper's Lodge and Fairway Suites can be blocked until the specified date for wedding groups. Date is dependent upon season and availability averages.***

**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.*

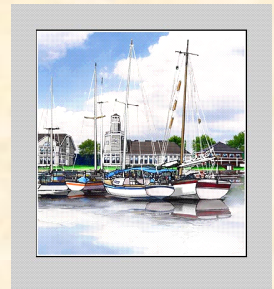
### The Lightkeeper's Lodge Capacity

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

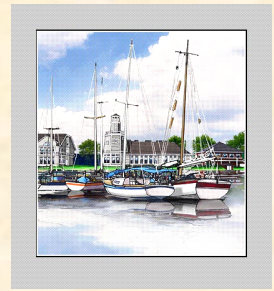
Menu:

Fresh Fruit, Muffins, Orange Juice & Coffee  
~

\$7.95 per person

There is a \$100 charge for continental breakfast set-up and clean-up.  
All prices are subject to change due to market conditions.





## Sample Menus Continued

### **Luncheon Reception**

Location: Lightkeeper's Great Room

Suggested Time: Noonish

Menu:

Seasonal Fruit  
Mini Chicken Sandwiches  
Caesar Salad  
Lake Superior Chowder  
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

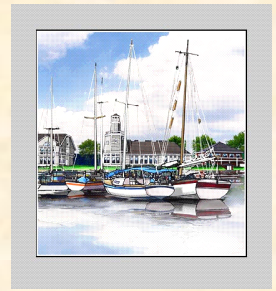
**Station Two: Pasta**  
Fusilli with creamy artichoke sauce or marinara sauce  
Shaved Parmesan

**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



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## 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

### **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

### **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*

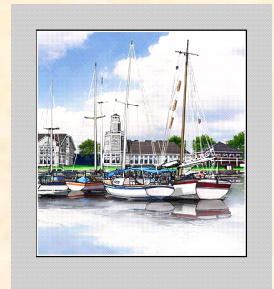
*Nine and above—add \$15 per person*

All prices are subject to change due to market conditions



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





## 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 & Artisan Breads.

**Red Carpet Buffet** \$43.00 per person  
(example of Tier Three with Beef Tenderloin & Lake Trout Amandine)  
Beef Tenderloin with Bordelaise, Lake Trout, Champagne Chicken,  
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  
Chicken Marsala  
Broiled Lake Trout  
Broiled Whitefish  
Braised Short Ribs  
Roast Beef with Gravy  
Roasted Chicken Breast  
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  
Seasonal Vegetables  
Garlicky Potatoes

### Salad Choices

Field Greens  
Caesar Salad  
Fresh Fruit  
Cole Slaw  
Potato Salad

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

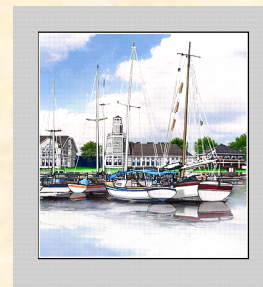
\* add \$9.00 per plate

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

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## 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*

\$35.00 per person

### Braised Short Ribs

*Served with Yukon Gold smashed potatoes & seasonal fresh vegetables*

\$32.00 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

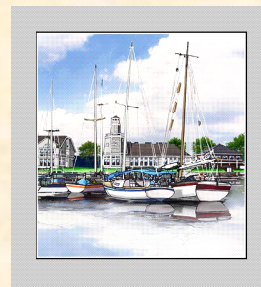
**Classic Pub Caesar** with crisp romaine, garlicky dressing, fresh parmesan and house croutons.

\$5.95 per person

All prices are subject to change due to market conditions



## 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	\$28 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	\$5.00 per drink
Call drinks	\$6.00 per drink
Premium drinks	\$7.00+ per drink
Cordials	\$7.00+ per drink
Wine	\$8.00 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

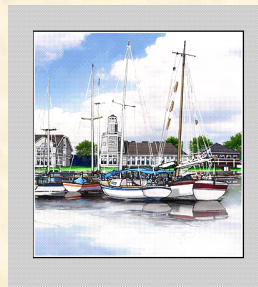
*White chocolate bread pudding with cream anglaise*

\$8.95



***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.

### Hours

**All music needs to stop by 11pm as per noise ordinance and parties need to be wrapped up by midnight.**

