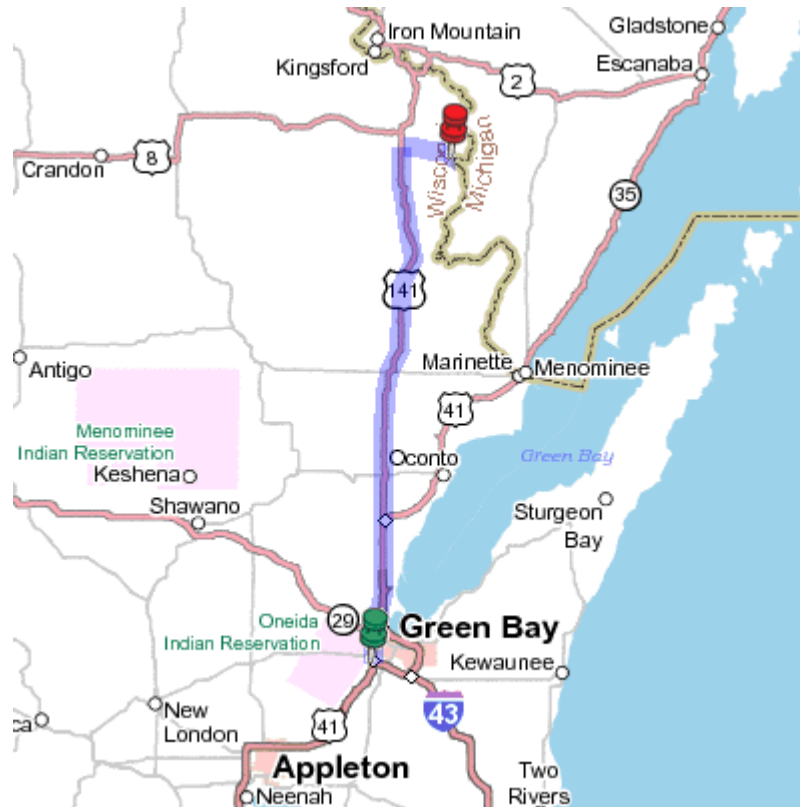


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***Come and Enjoy the Peace and Tranquility
Of a Remote Island Getaway.....***

DIRECTIONS



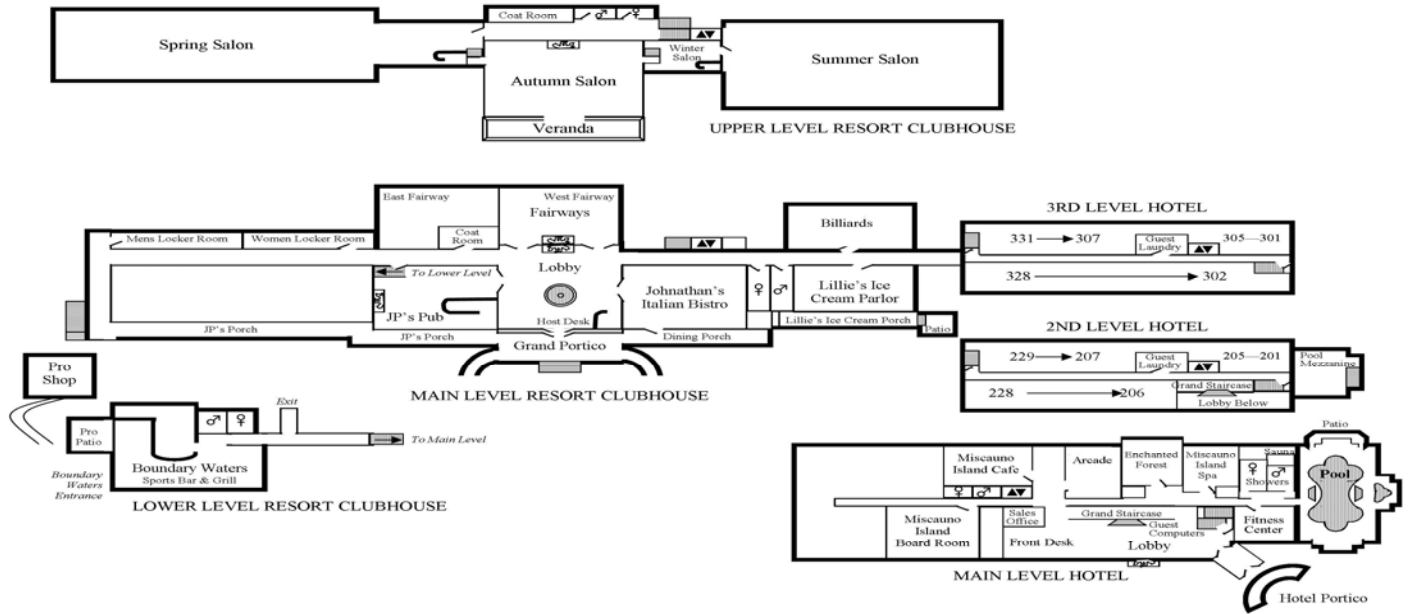
From Green Bay: From I-43-NORTH, take US-141 NORTH approximately 74 miles. Turn RIGHT on COUNTY RD Z (about 6 miles past Amberg, WI). Follow COUNTY RD Z 6.8 miles to MAREK RD. Turn RIGHT on MAREK RD and travel just over a half mile. Turn LEFT on RIVER RD and follow over the bridge to the island.

From Iron Mountain: From US-2, Take HWY 141-SOUTH 20.4 miles to COUNTY RD Z. Turn LEFT on COUNTY RD Z. Travel 6.8 miles to MAREK RD, turn RIGHT on MAREK RD. Follow for just over a half mile. Turn LEFT on RIVER RD. and follow over the bridge to the Island.

From Marinette: Follow W-64 turning RIGHT onto COUNTY RD W. Travel 11.9 miles, turn RIGHT onto US-141. Continue on US-141 for 25.9 miles. Turn RIGHT on COUNTY Z and travel 6.8 miles, turning RIGHT on MAREK RD. Follow for just over a half mile. Turn LEFT on RIVER RD and follow over the bridge to the Island.

From Escanaba: Take HWY. 41 SOUTH approximately 28 miles to G-18 (flashing light in Carney, MI). Turn RIGHT on G-18. Travel approximately 12 miles to cross the Menominee River into Wisconsin. Continue approx. 3 1/2 miles to SAND ROAD. Turn LEFT onto SAND RD. Follow SAND RD to stop sign. Turn LEFT onto RIVER RD and cross the bridge to the Island.

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.)

A guaranteed count and payment in full is required 5 days prior to your function. All prices are subject to a 21% service charge, 5.5% sales tax and any other applicable hotel taxes. Sale prices subject to change based on market demand.

BEVERAGES & SNACKS

Items listed each are charged based upon consumption.

We are proud to offer Pepsi products.

Beverages

Regular/Decaf Coffee	\$ 20.00/gallon
Hot Chocolate	\$ 18.00/gallon
Lemonade	\$ 18.00/gallon
N/A Fruit Punch	\$ 18.00/gallon
Spiced Hot Apple Cider	\$ 18.00 gallon
Assorted Fruit Juices	\$ 9.00/liter
Bottled Water	\$ 2.50/each
Assorted Soda	\$ 2.50/each
Hot Tea	\$ 2.00/tea bag
Iced Tea	\$ 12.00/carafe

A la Carte

Assorted Donuts	\$ 24.00/dozen
Assorted Danish	\$ 24.00/dozen
Assorted Muffins	\$ 24.00/dozen
Bagels with Cream Cheese	\$ 24.00/dozen
Cookies	\$ 24.00/dozen
Croissants	\$ 24.00/dozen
Dessert Bars	\$ 24.00/dozen
English Muffins with Jellies	\$ 18.00/dozen
Assorted Yogurt	\$ 3.00/each
Whole Fresh Fruit - (Seasonal)	\$ 2.00/each

Snacks

Large Bowl
15 - 25 people

Popcorn	\$ 21.95
Potato Chips with Dip	\$ 24.95
Homemade Tortilla Chips with Salsa	\$ 24.95
Pretzels	\$ 24.95
Snack Ums	\$ 24.95

BREAKS

Pricing is based on per person.

Executive Continental

Chilled fresh juices
Sliced fresh fruit tray
Assorted muffins & danish
Bagels with cream cheese
Coffee and tea
\$7.95

Healthy Start

Chilled fresh juices
Basket of whole fruit
Assorted low fat yogurts
Assorted granola bars
\$7.95

Let's Go To The Movies

Fresh hot popcorn
Boxed candies and soda
\$4.95

Lambeau Leap

Display of Wisconsin cheeses and sausages
Fresh vegetables with dips
Pretzels and potato chips
Assorted sodas and fruit juices
\$7.95

Half Time Break

Tortilla chips and salsa,
Warmed jumbo pretzels with cheese,
Snack Ums and soda.
\$6.95

The Lemonade Stand

Fresh lemonade,
Ice tea and milk
Assorted fresh cookies
\$4.95

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BREAKFAST SELECTIONS

Breakfast Buffets

Breakfast buffets include coffee, tea or milk. Buffets require a minimum 25 people. Pricing is based on per person.

Hikers Breakfast

Chilled fresh juices
Fresh scrambled eggs
Hash browns,
Bacon or sausage
Assorted danish and muffins
Fresh sliced fruit
\$10.95

Golfers Breakfast

Chilled fresh juices,
Fresh scrambled eggs
Texas style French toast with Syrup,
bacon or sausage,
Hash Browns,
Assorted danish and muffins
Fresh sliced fruit
\$11.95

Plated Breakfast

All plated breakfasts include coffee, tea or milk. Pricing is based on per person.

Croissant Scramble

Scrambled eggs,
Served on warm croissant,
Hash Browns,
Bacon or sausage
\$8.95

Classic Eggs Benedict

Poached egg and Canadian
bacon with toasted English
muffin, topped with
hollandaise sauce,
Hash Browns
\$9.95

Texas Cinnamon French toast

Bacon or sausage,
Warm maple syrup and
whipped butter
\$8.95

Steak & Egg Breakfast

Scrambled eggs, tenderloin steak,
Hash Browns, Toast
\$11.95

Chef's Fresh Fruit Plate

Seasonal fruit
and berries with
yogurt dipping sauce,
Muffin
\$8.95

Buttermilk Pancakes

Choice of bacon or sausage,
Warm maple syrup and
whipped butter
\$8.95

LUNCH SELECTIONS

Plated Luncheon Entrées

All entrées include coffee, tea or milk and available until 2pm.

Grilled Barbeque Chicken

Chicken marinated in BBQ,
Seasonal vegetable, wild rice
\$10.95

Chicken Cordon Bleu

Boneless breast of chicken layered with ham
and Swiss cheese, topped with Alfredo sauce,
Served with Fettuccine
\$10.95

Fairway Burger

Served on kaiser roll, seasoned fries,
Lettuce, tomato, onion and deli pickle
\$9.95

Grilled Salmon

4 oz. grilled salmon filet served with wild rice
pilaf and seasonal vegetable
\$9.95

Ribeye Sandwich

Tender Ribeye served on French baguette,
Topped with haystack onions, potato salad
\$12.95

Turkey Ranch Sandwich

French baguette filled with roasted turkey, red
onions, Romaine lettuce, diced tomatoes and
ranch dressing, served with
Potatoes salad
\$9.95

Spaghetti and Meatballs

Spaghetti topped with
Marinara and meatballs
\$9.95

Sliced Pork

4oz sliced pork tenderloin served with mashed
potatoes and seasonal vegetable
\$9.95

* Add a Garden Salad or White Chicken Chili for \$2.95

Light Plated Luncheons

All luncheons include coffee, tea or milk.

Four Seasons Deli Sub

Smoked ham, turkey and Genoa salami
with sliced Swiss and cheddar cheese served
with potato salad
\$9.95

Chef's Salad

Julienne strips of ham, turkey, cheeses
and vegetables on bed of garden greens,
Topped with sliced hard boiled egg, two
dressings, rolls and butter
\$9.95

Croissantery

Ham and cheddar, or turkey and Swiss,
served on croissant, pasta salad
\$9.95

Veggie Wrap

Shredded lettuce, tomatoes, onions,
Black olives, carrots & cheese blend in
Honey wheat tortilla with
garlic cream cheese spread,
Served with potato salad
\$9.95

* Add a Garden Salad or White Chicken Chili for \$2.95

Desserts

Assorted Chef's Selection \$4.95 each

A guaranteed count and payment in full is required 5 days prior to your function. All prices are subject to a 21% service charge, 5.5% sales tax and any other applicable hotel taxes. Sale prices subject to change based on market demand.

Luncheon Buffets

**Luncheon buffets include coffee, tea or milk. Buffets require a minimum of 25 people.
Pricing is based on per person.**

Pizza Buffet

Garden salad with dressings,
Assorted pizzas, garlic toast,
Marinara and garlic butter dipping sauces
\$9.95

The Deli Bar

Sliced ham, salami, turkey,
Swiss and cheddar cheeses,
Assortment of breads,
Potato salad, pasta salad,
Sliced tomatoes and onions, lettuce and pickles
\$10.95

Italian Buffet

Garden salad with dressings, garlic toast,
Meatballs, spaghetti and penne pasta, Alfredo
and marinara sauces
\$11.95

Country Cook-Out

Pasta salad, potato salad,
Relish platter, seasonal fruit,
Appropriate condiments,
Choice of one:
BBQ chicken or
Hamburgers, brats, & hotdogs
\$11.95

Chicken Buffet

Garden salad with dressings
Baked chicken with mashed potatoes and
Gravy, chef's choice of vegetable,
Fresh baked rolls with butter
\$11.95

* Add a Garden Salad or White Chicken Chili for \$2.95

Desserts

Assorted Chef's Selection \$4.95 each

Boxed Lunches

All pricing is based on per person.

Croissantery

Ham and cheddar or turkey and Swiss cheese club croissant,
Potato chips, pickle spear,
Apple and cookie
\$9.95

Deluxe Box Lunch

Italian loaf stuffed with
Lean roast sirloin and
Mozzarella cheese,
Potato chips, pickle spear,
Apple and cookie
\$10.95

Four Seasons Deli Sub

Smoked Ham, turkey and Genoa salami
With sliced Swiss and cheddar cheese
Potato chips, pickle spear,
Apple and cookie
\$9.95

A guaranteed count and payment in full is required 5 days prior to your function. All prices are subject to a 21% service charge, 5.5% sales tax and any other applicable hotel taxes. Sale prices subject to change based on market demand.

DINNER SELECTIONS

Plated Dinner Entrées

All entrées include a garden salad with dressing, chef's choice of vegetable, assorted rolls, water, coffee, tea and milk. Plated dinner selections are available for 25 or more guests and a maximum of 150 guests.

Two entrée selections per group booking.

Stuffed Pork Chop

Center-cut stuffed pork chop, served with cranberry wild rice
\$21.95

Pork Tenderloin Medallions

6 oz Marinated and roasted pork with a citrus ginger glaze and baby red potatoes
\$21.95

Chicken Alfredo

Chicken breast with fettuccini noodles and Alfredo sauce
\$18.95

Chicken Roulade Asiago

8 oz. herb and cheese stuffed breast with balsamic vinaigrette and fettuccini noodles
\$18.95

Grilled Chicken

8 oz breast with sautéed mushrooms in a fresh tomato naturalie sauce and baby red potatoes
\$17.95

Chicken Parmesan

8 oz. Breaded chicken breast topped with mozzarella and marinara sauce, served over spaghetti
\$18.95

Sliced Baron of Beef

Sliced sirloin with a demi glaze and mashed potatoes
\$22.95

Crab Stuffed Rainbow Trout

Crab and cheese stuffing
Served with wild rice
\$22.95

Beef Tenderloin

8 oz. Broiled with sautéed crimini mushrooms served with mashed potatoes
\$27.95

Prime Rib of Beef Au Jus

10 oz. Slow roasted, served with Horseradish sauce and baked potato
\$26.95

Chicken Cordon Bleu

Chicken breast stuffed with Canadian bacon and Swiss cheese and light cream sauce served with baby reds
\$22.95

Grilled Salmon

8 oz. Grilled Atlantic salmon with lemon caper sauce and wild rice
\$21.95

Baked Chicken

8 oz seasoned baked chicken served with mashed potatoes and gravy
\$16.95

Desserts

Assorted Chef's Selection \$4.95 each

Dinner Buffets

Dinner buffets are served with preset garden salad, chef's choice of vegetable, assorted rolls with butter, coffee, tea, and milk. Buffets are available for 25 or more guests. Prices are per person.

Two Entrees \$24.95

Burgundy Rosemary Beef Stroganoff

Served over egg noodles

Grilled Salmon

With a lemon caper sauce

Sesame Chicken

Tender chicken breast with teriyaki sauce and roasted sesame seeds

Sliced Top Sirloin with Au Jus

Seasoned and slow roasted to tender perfection

Sliced Roast Pork with Au Jus

Seasoned and slow roasted to tender perfection

Baked Cod

Seasoned and broiled, Garnished in lemon butter

Baked Chicken

Seasoned baked chicken

Turkey with Gravy

Slow roasted turkey served with gravy

Starches

Choice of One

Baked Potato, Garlic Mashed Potatoes, Parsley-Buttered Baby Red Potatoes, Potatoes AuGratin, Wild Rice Blend, Fettuccini Alfredo

Desserts

Assorted Chef's Selection \$4.95 each

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. Prices are per person.

Miscauno Island Luau

Roasted Pork,
Broiled Mahi Mahi
Hawaiian Rice
Fresh Pineapple and Green Beans
Coconut Cream Pie \$25.95

Mardi Gras

BBQ Chicken
Sausage Jambalaya
Dirty Rice, Cajun Corn
Cornbread
Pralines \$25.95

Mexican Fiesta

Ground Sirloin & Chicken
Hard and Soft Shelled Tacos
Refried Beans, Spanish Rice
Nacho Cheese, Guacamole,
Salsa and Chips, Sopapilla \$25.95

Texas BBQ

BBQ Pork Ribs & Chicken
Potato Salad
Coleslaw
Corn Bread
Strawberry Shortcake \$25.95

Deluxe Country Cook Out

BBQ Chicken or Hamburgers, Brats and Hotdogs, Pasta Salad, Potato Salad, Corn on the Cob, Baked Beans, Coleslaw, Garden Salad, Tray of Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles, Condiments, Display of Cookies \$25.95

A guaranteed count and payment in full is required 5 days prior to your function. All prices are subject to a 21% service charge, 5.5% sales tax and any other applicable hotel taxes. Sale prices subject to change based on market demand.

HORS D' OEUVRES

Price is per 50 pieces unless otherwise specified.

Hot Hors d' Oeuvres

Chicken or Beef Satay
\$125.00

Artichoke Dip
Served with toasted
French bread or tortilla chips
\$75.00

Stuffed Mushroom Caps
Cheese - \$75.00
Sausage - \$100.00
Seafood - \$125.00

Calamari
\$100.00

Buffalo Wings
Served with BBQ sauce and
celery sticks
\$95.00

Cocktail Meatballs
BBQ or peppercorn
\$95.00

Mini Crab Cakes
\$125.00

Bacon Wrapped Scallops
\$135.00

Mozzarella Sticks
With marinara sauce
\$75.00

Italian Sausage
With peppers, onions and
marinara sauce
\$95.00

Bruschette
Toasted French bread topped
with tomatoes and feta
\$75.00

**Bacon Wrapped
Water Chestnuts**
\$100.00

Spanakopita
\$100.00

Cold Hors d' Oeuvres

**Chilled Shrimp
with Cocktail Sauce**
\$175.00

Cocktail Sandwiches
Ham, turkey or beef on
Cocktail buns
\$125.00

**Chocolate-Dipped
Strawberries**
\$2.00 each

Smoked Salmon
Served with assorted
Crackers
\$175.00

Finger Sandwiches
Assorted tuna, chicken and
Egg salad
\$75.00

Deviled Eggs
\$50.00

**Fruit Tray with Honey
Yogurt Sauce**
\$100.00

Vegetable Tray with Dip
\$75.00

**Domestic Cheese &
Sausage Tray with
Crackers**
\$95.00

Sweet Treats

Strawberry Flowers
(stuffed strawberries)
\$2.50 each

**Chocolate-Dipped
Strawberries**
\$2.50 each

Mini Cream Puffs
\$2.50 each

Mini Éclairs
\$2.50 each

Services

Carving Station
\$100

Cake Cutting
\$3 per person

A guaranteed count and payment in full is required 5 days prior to your function. All prices are subject to a 21% service charge, 5.5% sales tax and any other applicable hotel taxes. Sale prices subject to change based on market demand.

WINES, BEERS & SPIRITS

Due to Wisconsin liquor laws, 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.

Soda Drinks

\$1.75 per glass
\$5 per pitcher

Champagne Punch

\$30.00 per gallon

Half Barrel Beer

125 16 oz. Glasses
(32 Pitchers)

Domestic - \$225.00

Bud Light, Miller Light, MGD

Imported – Market Price

House & N/A Wine

House Chardonnay, Merlot,
White Zinfandel, Cabernet
Sauvignon (750mL)

\$20.00-\$30.00 per bottle

\$4.00-\$7.00 per glass

House & N/A Champagne

\$25.00 per bottle

Cash & Open Bars – Bar Set-up per Bar \$75 Bartender per Bar \$100

The Four Seasons Resort offers a complete bar set-up with liquor, beer, wine, soda, mixers and juices. One or more bartenders will be supplied on an as-needed basis, depending on the size of the event.

Cash Bar - Guests pay for drinks when served. **Open Bar** - Host pays for drinks on a “bar tab” basis.

Butlered Service - \$100

Sometimes a special “touch” is all it takes to make an event even more memorable. Our staff has been trained to provide professional butlered service. They will serve your guest elegantly from a tray. Often the butlered service is used for champagne/wine receptions and to serve hot or cold hors d’oeuvres.

AUDIO/VISUAL EQUIPMENT

All charges listed are applicable per day.

Overhead Projector
\$25.00

Television/VCR/DVD Player
\$50

Flipchart Stand with Pad &
Markers
\$30.00

Microphone – Wired
(1) One is complimentary
\$10.00 for second and third
(mixer required)

Wireless or Lavalier
Microphone
Available upon request

Screen
\$15

Piano Rental
\$200

Mixer with Mic Capacities
\$75.00

Audio Conferencing
\$25.00

LCD Projector
\$225.00

Audio/visual equipment available to the guest at no charge include: easels, whiteboards, extension cords/powerstrips, A/V carts and staging (based on availability). All meeting and banquet tables are dressed with complimentary linens. 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. Conference room rental and/or set up fees are based on specific room size, food and beverage orders and guest room needs. Your hotel representative reserves the right to negotiate pricing.

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, 5.5% state tax, 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.

Billing

For direct billing privileges, a credit application must be completed and returned with the signed contract. Payment by credit card requires an advance submission of a completed credit card authorization form. Payment may be made by a personal or business check only with payment of guaranteed count five (5) business days prior to function.

Guarantees

In order for your event to be successful, the exact number of expected attendees along with final payment will need to be given to the Conference Planner five (5) business days prior to your function. 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 guests over the guarantee number or additional food and beverage charges the night of the function. For every function, the resort will set and prepare 3% above your guaranteed number. If no guarantees are given, the number on the contract will be used as the minimum amount you will be charged.

Seating Arrangements

Seating will be at round tables unless otherwise requested. The resort will provide table numbers at each table at your request.

Menu Preparation

To ensure every detail is handled professionally, 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.

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 Conference Planner 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 Conference Planner. Wisconsin state law requires that banquet space be vacated at midnight.

Convention Materials

When shipping materials to the resort, please have them arrive no more than three (3) days prior to arrival. Please inform your Conference Planner 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 during lunch breaks and at the end of the day.