

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 a hundred 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 arching the wedding vows, musicians on the dock, the tent on the lawn and sailboats gliding by in the distance. Or a groom's dinner in a log home with a billiards room and wet bar, catered in the spacious dining room with stone fireplace. Small ceremonies and parties have used a home on the north end with an endless beach to orchestrate festivities. And of course, The Pub and The Light Keeper's Lodge offer everyone a view and a taste of Lake Superior and its glory. The culinary abilities of The Pub's staff features 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 of assistance in any way.

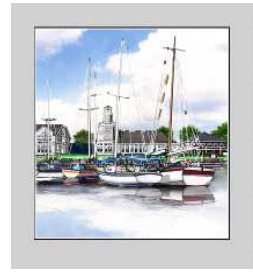
Warmest Regards,

Susan Hartzell
Proprietor

shartzell@madisland.com
715.747.6315 extension 105 or 651.260.7956 cell



General Information



Deposits

A deposit of \$500 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 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.

Guests may bring in their own wine and champagne with a corkage fee of \$14 per bottle.

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, \$750 for parties of 50 to 100 and \$1000 for parties over 100 at The Light Keeper's Lodge's banquet room, The Great Room. Parties of 70 or more at The Lightkeeper's Lodge are required to book all rooms in the lodge.

Billing Policies

Payment shall be made the day of the event in the form of cash, personal check, VISA or Master Card. The final bill will be presented to the host/hostess with all charges added on.

Staffing & Fees for Off-Site Events

Private staff bartender is \$35 per hour.

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

Private chef services is \$55 per hour.

Off-site catering fee is \$750.

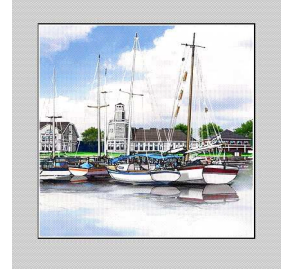
Equipment Rental Charges for Off-Site Events

Banquet chairs are \$1.50 each, with a \$175 delivery/set-up/take-down fee.

For off site and lawn functions and wherever necessary The Inn will procure rental necessities such as tent, linens, extra glassware, china, silver etc. for the wedding party. The event coordinator will provide a complete estimate for all rental needs in contract form.

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.





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 five bedroom log home. Tranquil and traditional charm adorn the accommodations in many unique settings amidst the beauty and splendor of Madeline Island.

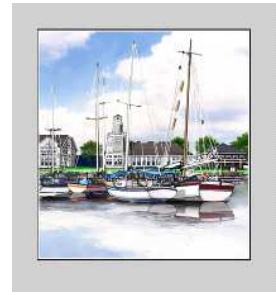
<i>Occupancy</i>	<i>single</i>	<i>double</i>
Lakeside Condominiums	14	44
Parkside Townhomes	15	28
Marina Pointe	18	30
Light Keeper's Lodge	16	32
Downtown Lodging	12	16
Marina's Edge Lodging	16	32
Golf Course Lodging	18	32
Nestled in the Woods	15	33
Lake Frontage	103	171

Rates range from \$125 to \$450 per evening per unit.

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



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 compliments 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 luncheon or dinner parties, or Sunday brunch.

The Light Keeper's Lodge, new in 2008, 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 be 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. All menus are available for take-out and catering can be arranged. Liquor sold on or off sale. Corkage fee available. The Inn can assist with selection of island photographers, florist, entertainment & necessary material rentals.

The Lightkeeper's Lodge Capacity

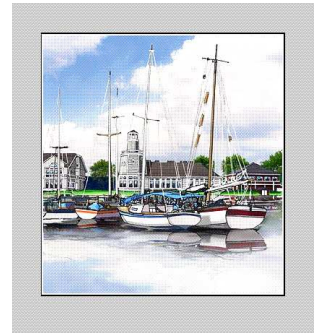
Great Room	70
Terrace	32
With Tent	150

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

Location: Light Keepers 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 Risotto
Seasonal Vegetables
And Starches
Artisan Breads and Butter
Vanilla Bean Ice Cream with Fresh Berries
~
\$30 - 40 per person

Farewell Gathering Buffet Brunch

Location: The Pub Dining Room or Light Keepers Lodge

Menu:

Cheesy Egg Bake
Cinnamon French Toast with Maple Syrup
Breakfast Meats: Sausage and Bacon
Hash Browns
Fresh Fruit
Coffee, Orange Juice
Mimosas & Bloody Marys (extra)
~
\$18 per person

Continental Breakfast

Location: Lightkeeper's Lodge Breakfast Room

Menu:

Fresh Fruit, Muffins, Orange Juice & Coffee
~
\$4.95 per person



Custom Buffet Dinners

50 person minimum

Traditional Country Buffet (example of Tier One) \$24.00 per person
 Roasted chicken with dressing, Yukon Gold smashed potatoes, gravy, vegetables, cranberry relish

Land & Lake Buffet (example of Tier Two with Prime Rib) \$33.00 per person
 Prime Rib of Beef au Jus, broiled Fresh Lake Superior Trout. Yukon Gold smashed potatoes, seasonal veggies, field green salad & dinner rolls

Red Carpet Buffet \$43.00 per person
 (example of Tier Three with Beef Tenderloin & Lake Trout Wellington)
 Beef Tenderloin with Bordelaise, Lake Trout Wellington, Champagne Chicken, Roasted Tomato AuGratin, Baby Red Potatoes, French Green Beans, Tossed Caesar Salad, Marinated Vegetables.

Specialty Buffets

Tier One \$24.00 per person
 One entrée choice, one side dish, one vegetable, one salad choice
 Tier Two \$28.00 per person
 Two entrée choices, one side dish, one vegetable, two salad choices
 Tier Three \$35.00 per person
 Three entrée choices, two side dishes, one vegetable, two salad choices

Entrée Choices

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

Side Dish Choices

Yukon Gold Smashed Potatoes
 Roasted Baby Red Potatoes
 Wild Rice Pilaf
 Roasted Sweet Potatoes
 Grandma's Dressing
 Garlicky Potatoes
 Seasonal Vegetables

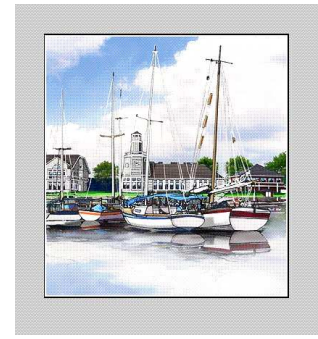
Salad Choices

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

* add \$5.00 per plate



Appetizers



Fresh Fruit and Fine Assorted Cheeses with Sliced Baguettes

\$3.95 per person

Smoked Trout Pate served with Sliced Baguettes and Assorted Crackers

\$2.75 per person

Pub Artichoke Au Gratin served with Stone Hearth Bread and Baby Carrots

\$2.95 per person

Old Bay Hot Crab Dip with Crostinis

\$4.25 per person

Palmiers with Prosciutto (puff pastry)

\$2.25 per person/2 per person

Fresh Mozzarella, Cherry Tomato and Basil Skewers

\$2.75 per person/2 per person

Spanikopita

\$2.25 per person/2 per person

Gazpacho Andalusia in Cucumber Cups

\$2.75 per person/2 per person

Baba Ganoush with Pita Chips

\$2.95 per person

Chive Creamcheese and Cucumber Tea Sandwiches

\$1.95 per person/2 per person

Roast Beef and Stilton Tea Sandwiches

\$3.95 per person/2 per person

Chicken Satays served with Peanut Sauce

\$4.95 per person/2 per person

Shrimp Satays served with Cilantro Lime Sauce

\$7.95 per person/2 per person

Prosciutto Wrapped Shrimp

\$7.95 per person/2 per person

Wild Mushroom Brushetta

\$32 per dozen/3 dz. minimum

Hearth-fired Gourmet Pizza

\$12.95 per pie, cut in appetizer bites, choice of toppings include fine herbs and cheeses, meats and vegetables

Chips & Pico de Galo

\$30 per 30 pps

Nuts

\$50 per 30 pps



Menu Suggestions

Dinners Plated

Prime Rib of Beef au Jus

*Served with Yukon Gold smashed potatoes & seasonal vegetables
and horseradish sauce*

\$34.00 per person

Beef Tenderloin Bordelaise

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

\$30.00 per person

Braised Short Ribs

Served with Yukon Gold smashed potatoes & seasonal fresh vegetables

\$28.00 per person

Fresh Lake Superior Trout & Whitefish

*Simply Done, served over wild rice blend & seasonal veggies
Pecan Crusted, served with a Pub Dijon sauce, wild rice blend & veggies*

\$23.00 per person

\$25.00 per person

Shrimp Scampi

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

\$28.00 per person

Champagne Chicken

*Eight ounce split breasts poached in Champagne, stuffed with brie cheese.
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 Lasagna

Topped with a roasted tomato sauce

\$25.00 per person

Artesian Breads & Butter included

Coffee service—\$1.50 per person

Salads

Mixed Baby Greens topped with julienne vegetables and tossed with choice of balsamic, berry-balsamic or roasted garlic vinaigrette.

\$ 4.95 per person

Hearts of Romaine tossed with blue cheese, bacon and pine nuts with a blueberry basil dressing.

\$7.95 per person

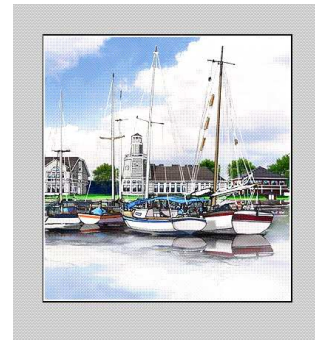
Classic Pub Caesar with crisp romaine, garlicky dressing, fresh parmesan and house croutons.

\$5.95 per person

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



Light Keepers 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 Proscuitto Wrapped Jumbo Shrimps 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

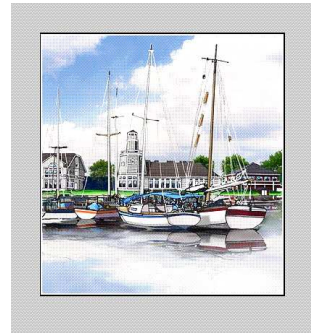
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Wedding Cake (not provided in house)

Approximately \$75 per person



Beverage Selections



Fruit Punch/Non- alcoholic	\$30 per gallon
Domestic Champagne	\$20 per 750 ml
House Wine	\$30 per 1.5 liter
Half Keg of Domestic Beer	\$270 per ½ barrel
Half Keg of Imported Beer	\$315 per ½ barrel
Ice Tea/ Lemonade	\$18 per gallon
Canned Sodas & Sparkling Water	\$1.50 per can
Bottled Water	\$1.50 per bottle
Well drinks	\$3.75 per drink
Call drinks	\$4.75 per drink
Premium drinks	\$5.50 + per drink
Cordials	\$5.75+ per drink
Wine	\$5.00 per glass (house)
Domestic Beer	\$3.50 per bottle
Import Beer	\$4.50 per bottle

Note: 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.

