

The Four Seasons Island Resort



Event Guide

Miscauno Island
Pembine, Wisconsin



Venue

Front Steps

Garden Seating up to 200 Guests

Autumn/Veranda and Winter Salons

Up to 56 Guests

Summer and Winter Salons

Up to 150 Guests

Spring Salon

Up to 120 Guests

Lounge Porch

Up to 80 Guests

Lillie's Porch

Up to 45 Guests

Plaza West

Up to 32 Guests

Plaza East

Up to 66 Guests

Board Room

Up to 12 Guests

Salon and Spa

Salon

Emily Leininger- 920-597-0688

Spa

Michelle Jacobs- 715-927-8082

Pool Mezzanine

Up to 50 Guests



Hotel Accommodations

Standard King

with Kitchenette

6 Available

Premier King

with Kitchenette

5 Available

Deluxe King

with Kitchenette

8 Available

Superior King

with Kitchenette

5 Available

Premier Two Queen

with Full Kitchen

8 Available

Family Queen

with Full Kitchen

1 Available

Standard Two Queen

with Kitchenette

13 Available

Standard Two Full

With Full Kitchen

7 Available

Family King

With Full Kitchen

1 Available

Luxury King

With Full Kitchen

1 Available

Room Blocks Starting with Five Rooms

Breakfast

Breakfast

Bacon OR Sausage
Hashbrowns
Scrambled Eggs
French Toast OR
Pancakes
Yogurt
Bagels
Dry Cereal
Coffee, Milk, Juice

Lunch

Plated Lunch

Blackened Salmon Sandwich

Topped with Bacon and Homemade Dill Sauce
Served with Seasonal Vegetable

Chicken Marsala

Topped with a Light Mushroom Marsala Wine Sauce
Served with Rice Pilaf and Seasonal Vegetable

Hot Beef Sandwich

Served with Potato Salad and Seasonal Vegetable

Caesar Salad

Romaine Lettuce
Topped with House Made Caesar Dressing, Fresh Parmesan
Add Chicken or Salmon

Hors D'oeuvres

Selection

Bruschetta

Caprese Skewers

Swedish Meatballs

Stuffed Mushroom Caps with Italian Sausage

Artichoke Dip & Pita Bread

Vegetables with Ranch

Tortilla Chips and Salsa

Homemade Kettle Chips with Ranch

Hors D'oeuvres

Display

Basil Cream Cheese Smoked Salmon

Serves 50

A whole smoked salmon served with toasted crostini
Traditional garnishes and a variety of crackers

Shrimp Cocktail

Serves 50

Shrimp cocktail served with our signature cocktail sauce
with a sprig of fresh parsley

Petite / Grande Antipasto Table

Serves 50-150

Assorted Meats, Tomatoes, Stuffed Cherry Peppers, Assorted Cheeses,
Greek Olives, Sun Dried Tomatoes Roasted Red Peppers,
Pepperoncini, Pickled Asparagus
Picked Mushroom, Grapes, Strawberries Artichoke Hearts,
Toasted and Untoasted Bread, Bread Dipping Oil, Assorted
Crackers, Cucumbers, Carrots, Celery, Ranch

All Items Based on Availability

Dinner

Beef

Tenderloin, 8 oz.

Ribeye, 12 oz.

Beef Tips

Prime Rib

Chicken

Florentine

Asiago

Marsala

Pork

Loin

Fish

Salmon with Caper Wine Sauce

Cod with Butter Wine Sauce

Shrimp Scampi

Vegetarian

Veggie Primavera

Eggplant Parmesan

Sides

Creamy Garlic Mashed Potatoes

Roasted Baby Reds Potatoes

Wild Rice Pilaf

Bourbon Brown Sugar Baby Carrots

Green Bean Almondine

Mixed Vegetables Medley

Desserts

Cheesecake

Crème Brule

Apple Crisp

Berry Cobbler

House Made Cookies

Dessert Bars

Chocolate Sin Cake

Buffets

Breakfast

Bacon OR Sausage
Hashbrowns
Scrambled Eggs
French Toast OR Pancakes
Yogurt
Bagels
Dry Cereal
Coffee, Milk, Juice

Lunch

Wrap

Assorted Wraps
Fresh Fruit
Vegetable Tray with Dip
Potato Salad
Potato Chips
Assorted Cookies
Coffee, Iced Tea

Soup and Salad

Tureen of Homemade Soup
Pasta Salad
Cottage Cheese
Salad Bar
Bacon
Tomatoes
Mushrooms
Carrots
Hard Boiled Eggs
Blended Cheese
Julienned Ham, Turkey
Assorted Cookies
Coffee, Iced Tea

Hot Sandwich

Hot Beef
Hot Italian Turkey
Potato Salad Baked
Beans
Homemade House Potato Chips
Ranch
Assorted Cookies
Coffee, Iced Tea

Dinner

Italian

Mixed Green Salad
Italian Sausage OR Meatballs
Italian Baked Chicken
Marinara, Alfredo Sauce
Choice of One Pasta
Break Sticks
Dessert Bar
Coffee, Iced Tea

South of the Border

Seasoned Ground Beef
Marinated Chicken
Tortilla Chips
Spanish Rice
Refried Beans
Blended Cheese
Sour Cream
Pico de Galo
Tomatoes
Lettuce
Onions
Black Olives
Jalapenos
Churros
Coffee, Iced Tea

Homestyle

Homemade Coleslaw
Potato Salad Fresh
Green Beans
Garlic Mashed Potatoes
Gravy
Oven Roasted Chicken
Beef Tips
Garden Salad
Bread Pudding
Coffee, Iced Tea

Dessert

Assorted Bars

Lemon, Raspberry, Raspberry Tort, and Caramel

Assorted Cookies

Chocolate Chunk, M&M, Oatmeal Raisin, and Snickerdoodle

Assorted Cheesecakes

New York Style, Turtle and Plain

Lillie's Ice Cream

Cones, Sundaes, Malts and Shakes

Liquor Packages

Silver

Titos Vodka
Tanqueray Gin
Bacardi Silver & Bacardi Limon
Captain Morgan's Spiced Rum
Seagram's 7
Jim Beam Kentucky Bourbon Whiskey
Jose Cuervo Especial Tequila
Carolan's Irish Cream
Malibu
UV Blue
Di Amore Amaretto

Gold

Stolic Vodka Bombay
Sapphire Gin
Jack Daniels Whiskey
Maker's Mark Bourbon Whiskey
1800 Silver Tequila & 1800 Reposados
Bacardi Silver & Bacardi Limon
Captain Morgan Spiced Rum
Bailey's Irish Cream
Kahlua Coffee Liqueur
Amaretto Disaronno
Courvoisier VS Cognac
Johnny Red Walker Scotch
Malibu

Platinum

Grey Goose Vodka/ Kettle One Vodka
Captain Morgan's Spruced Rum
Flor De Cara Rum
Hendrick's Gin
Johnny Walker Black
Woodford Reserve
Knob Creek Bourbon Whiskey
Jameson's Irish Whiskey
Chivas Regal
Bailey's Irish Cream
Kahlua Coffee Liqueur
Amaretto Disaronno
Grand Marnier
Godiva Chocolate Liqueur
Patron Silver and Resposado Tequila
Hennessy VS Cognac

Wine and Domestic Draft Beer Selection

\$50 Bartender Fee
1 Bartender per 75 Guests

Activities

On the Island

Salon/ Spa Massages

Fitness Room

Golf

Pool, Jacuzzi, Sauna

Arcade

Pontoon Boat Charters

Canoeing, Kayaking

Tennis, Basketball Courts

Sand Volleyball Courts

Snowshoe Rentals

Horseshoe Pits

Cross Country Skiing

Off the Island

Marinette County Guided Waterfall Tours

Governor Tommy Thompson State Park

Big Red Barn

Wildman Whitewater Rafting

Pembine Sport and Lawn ATV/ Snowmobile Rentals

Pleasant View Orchard

True North Outpost

Cedar's Edge



Let's Book It!

*Director of Sales &
Marketing*

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