

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 136 Guests

Spring Salon

Up to 120 Guests

Lounge Porch

Up to 80 Guests

Lillies 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

2 Hair Stations

1 Dryer Station

2 Pedicure Chairs

1 Nail Station

Pool Mezinene

Up to 50 Guests



Hotel

King Bed
with Full Kitchen

King Bed
with Kitchenette

Two Queen Beds
with Full Kitchen

Two Queen Beds and Two Twin Beds
with Full Kitchen

Two Queen Beds
with Kitchenette

Room Blocks
Starting with Ten Rooms

Breakfast

Chef Station

Omelet
Cakes/Waffles

Plated Breakfast

Scrambled Eggs
Hashbrowns
Bacon or Sausage
Toast and Fruit Cup

Lunch

Plated Lunch

Blackened Salmon Sandwich

Topped with Bacon and Homemade Dill Sauce
On a Ciabatta Bun
Served with Seasonal Vegetable

Chicken Marsala

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

Hot Beef Sandwich

On a Ciabatta Bun
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

Selections

Fried Spring Rolls
Chicken Wings
Bruschetta
Swedish Meatballs
Stuffed Mushroom Caps with Italian Sausage
Spanakopita
Bacon Wrapped Water Chestnuts
Chicken Satay
Caprese Skewers
Phyllo Wrapped Asparagus

All quantities are 50 pieces per order

Dips and Bowls

Hummus with Vegetables and Pita
Artichoke Dip
Vegetables and Dip
Tortilla Chips and Salsa
Homemade Kettle Chips and Dip

Serves 20

Hors D'oeuvres

Display

Cheese and Sausage

Serves 40-50

A variety of cheese, sausage and crackers

Vegetable Crudite with Dip

Serves 30-40

A selection of fresh vegetables, elegantly displayed

With fresh house made dip

Smoked Salmon

Serves 40-50

A whole smoked salmon served with toasted crostini

Traditional garnishes and a variety of crackers

Shrimp Cocktail

Serves 40-50

Shrimp cocktail served with our signature cocktail sauce

With a sprig of fresh parsley

Petite Antipasto Table

Serves 50-75

Salami, Prosciutto, Tomatoes, Goat Cheese stuffed Cherry Peppers

Mozzerella Balls, Grilled Brie, Greek Olives, Sun Dried Tomatoes

Roasted Red Peppers, Pepperoncini, Pickled Asparagus

Picked Mushroom, Grapes, Bread Dipping Oil, Strawberries

Atrichoke Hearts, Toasted and Untoasted Bread, Assorted Crackers

Antipasto Table

Serves 75-150

Salami, Prosciutto, Tomatoes, Goat Cheese stuffed Cherry Peppers

Mozzerella Balls, Feta Cubes, Grilled Brie, Greek Olives, Sun Dried Tomatoes

Roasted Red Peppers, Pepperoncini, Pickled Asparagus, Picked Mushroom, Grapes

Bread Dipping Oil, Strawberries, Carrots, Broccoli, Cauliflower, Ranch, Honey

Atrichoke Hearts, Brushette, Toasted and Untoasted Bread

Assorted Crackers Bread Sticks

Dinner

Entrees

Beef

Tenderloin, 6 oz. or 8 oz.

Ribeye, 12 oz.

Sirloin, 10 oz.

Beef Bourguignon

Prime Rib

Chicken

Florentine

Asiago

Brushetta

Maderia

Piccata

Marsala

Pork

Loin

Chop

Fish

Salmon with Caper Wine Sauce

Halibut

Cod with Butter Wine Sauce

Shrimp Scampi

Vegetarian

Pasta Primavera

Portobello Grilled

All Entrees include Dinner Salad
and Select Side and Vegetable

Sides

Creamy House Made Garlic Mash Potatos

Wild Rice Pilaf

Bourban Brown Sugar Baby Carrots

Bacon Parmesan Roasted Brussel Sprouts

Green Bean Almondine

Roasted Baby Red Potatoes

Desserts

Cheesecake

Creme Brule

Apple Crisp

Berry Cobbler

House Made Cookies

Children 5 and under are free
Children 6 - 12 are half price
13 and up are full price

Buffets

Breakfast

Minimum of 20 People

Bacon
Sausage
Hashbrowns
Scrambled Eggs
French Toast OR Pancakes
Yogurt
Danishes
Coffee, Milk, Juice

Lunch

Minimum of 25 People

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
Choice of 5 Dressings
Coffee, Iced Tea

Hot Sandwich

Hot Beef
Hot Italian Turkey
On Ciabatta Bun
Potato Salad
Baked Beans
Homemade House Potato Chips
Ranch Dressing Dip
Assorted Cookies
Coffee, Iced Tea

Dinner

Minimum of 100 People

Italian

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

South of the Border

Seasoned Ground Beef
Marinated Chicken
Refried Beans
Blended Cheese
Sour Cream
Pico de Gallo
Tomatoes
Lettuce
Onions
Black Olives
Jalapeños
Hard and Soft Shell Tortillas
Tortilla Chips
Spanish Rice
Garden Salad
Coffee, Iced Tea

Homestyle

Homemade Coleslaw
Potato Salad
Fresh Green Beans
Garlic Mashed Potatoes
Gravy
Oven Roasted Chicken
Choice of Roasted Poblano Beef Tips OR
Boneless Pork Chops
Garden Salad
Coffee, Iced Tea

Dessert

Tray Desserts

Assorted Bars

Lemon, Raspberry, Raspberry Tort and Caramel

Assorted Cookies

Chocolate Chunk, M&M, Oatmeal Raisin and Snickerdoodle

Chocolate Covered Strawberries

Choice of Dark, Milk or White Chocolate



Liquor Packages

Silver

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

Gold

Kettle One Vodka
Bombay Sapphire Gin
Bacardi Silver
Captain Morgan's Spiced Rum
Johnny Walker Red Scotch
Jack Daniels Whiskey
Maker's Mark Bourbon Whiskey
180 Silver Tequila & 1800 Resposado
Bailey's Irish Cream
Kahlua Coffee Liqueur
Ammaretto Disaronno
Courvoisier VS Cognac

Platinum

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

Wine and Domestic Draft Beer Selection

\$50 Bartender Fee
1 Bartender per 75 Guests

Activities

On the Island

Day Spa
Fitness Room
Golf
Pool, Jacuzzi, Sauna
Arcade
Pontoon Boat Charters
Canoeing, Kayaking
Tennis, Basketball Courts
Sand Volleyball Courts
Cross Country Skiing
Snow Shoe Rentals
Horseshoe Pits

Off the Island

Marinette County Guided Waterfall Tours
Wildman Whitewater Rafting
Governor Tommy Thompson State Park
Big Red Barn
Pembine Sport and Lawn Atv/ Snowmobile Rentals
Timberstone Golf Course
Pine Mountain Skiing
True North Outpost



Lets Book It!

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