



Menu Selection Guide For Group Events

*01-Nov-06 edition
Supersedes all previous editions*

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*This Guide is your tool for tailoring a complete food
and beverage program to your taste.*

*Choose from a wide range of complete menus for
breakfast, luncheon, breaks, dinners and buffets,
or use our individual course offerings to build a
unique menu of your own.*

*Every cocktail, hôrs d'oeuvre and meal course will
be expertly prepared, attractive and served with
perfect grace.*

*You will remember Leathem Smith Lodge as the
place where you dined like Royalty.*

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PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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I. Dinner Suggestions

Group A.....\$18.95 per person

- Turkey Breast...an 8 oz. portion of sliced tom turkey breast with Giblet dressing*
- Chicken Breast...a 6 oz. breast prepared per choice of the following:*
 - Cordon Bleu topped with sliced ham and cheese topped with a light sauce*
 - Lemon-herb seasoned with lemon pepper, shallots and white wine*
 - Normandy topping of sliced fresh apples in a sauce*
- Tenderloin Tips Stroganoff...a 6 oz. portion of beef tenderloin tips with noodles ala Stroganoff*
- Broiled Whitefish...a 10 oz. fillet of Door County Whitefish with a light topping of butter and herbs*

Group B.....\$19.95 per person

- Cornish Game Hen...an oven-roasted whole 16-18 oz. Cornish Game Hen*
- Sliced Roast Beef...an 8 oz. portion of sliced roast beef au jus*
- Stuffed Pork Chop...a 10 oz. roasted pork chop stuffed with seasoned dressing*
- Broiled Walleye...an 8-10 oz. fillet of Walleye with lemon-dill butter*
- Seafood Alfredo...an 8 oz. portion of shrimp and clams (or scallops) in a garlic-butter sauce over a bed of pasta*
- Stuffed Shrimp...Five (5) stuffed with crabmeat, baked jumbo shrimp*

Group C.....\$23.95 per person

- Prime Rib...a 12-14 oz. portion of roasted prime rib of beef au jus*
- Ribeye Steak...a 12-14 oz. char-broiled ribeye steak brushed with herbal butter*
- Sliced Tenderloin...an 8 oz. portion of sliced tenderloin nestled atop Bourdelaise sauce*
- Grilled Salmon...an 8 oz. fillet of Atlantic Salmon char-broiled and topped with our raspberry butter*
- Shrimp and Chicken Combo...Three (3) baked, stuffed shrimp accompanied with grilled 6 oz. chicken breast topped with dijonaise sauce*

Group D.....\$24.95 per person

- Filet Mignon...a char-broiled 10 oz. filet of beef brushed with herbal butter*
- New York Strip Steak...a char-broiled 12 oz. beef strip steak brushed with herbal butter*
- Shrimp and Filet Combo...Three (3) baked, jumbo stuffed shrimp accompanied with an 8 oz. char-broiled filet of beef*
- Chicken and Filet Combo...Grilled 6 oz. chicken breast topped with dijonaise sauce, accompanied with an 8 oz. char-broiled filet of beef*

Weights listed reflect approximate pre-cooked weight. Prime Rib and Steaks are cooked Medium.

For other suggestions, substitutions or mix-n-match, please contact our Director of Catering Sales.

For group dining of 60 or more persons, select one entree from a Group list above.

If more than one entree is desired, add \$2.00 per person to above prices. Maximum of two selections allowed for a sitdown meal.

Dinner Accompaniments

All Dinner groups include:

Fresh-baked rolls...with butter

Soup du jour...cup of Soup du jour

Salads...please select one

Tossed greens salad Dressing choices (choose one):

Parmesan Peppercorn Italian French Caesar Buttermilk Ranch 1000 Island

Cole slaw

Cucumber with sour cream

Waldorf salad

Vegetable...please select one

Fresh seasonal vegetable medley

Brandied carrots

Baked acorn squash

Key Largo blend...green beans, carrots (yellow and orange) and red pepper

Baked Stuffed Tomato

Starch...please select one

Whipped potato

Garlic whipped potato

Parsley-boiled or roasted red potatoes

Baked potato with sour cream

Mixed rice

Pommes Duchetts (Dutchess Potatoes)

Coffee, decaf, milk or hot tea

Kiddie Meal.....\$8.95 per person

Persons 10 years of age and older are considered as adult diners for food selections and prices.

Persons 5 year of age through age 9 are considered as children for food selections and prices.

Persons under 5 years of age dine free when accompanied by their related guest.

Choice of one only:

Chicken Fingers...slices of deep-fried chicken breast served with French Fries and cup of diced fresh fruit,

or,

Macaroni and Cheese...an American favorite served with a cup of diced fresh fruit.

For other suggestions, substitutions or mix-n-match, please contact our Director of Catering Sales.

II. Dinner Buffets

Land Lubber's Buffet...minimum 75 people **\$24.75** per person

A bountiful selection of cold and hot foods, including dessert

Steamship roast of beef and Virginia baked ham (carved in your presence)

Baked fish...Atlantic, Whitefish or fish-du jour Roast turkey with dressing Soup (2) du jour

Vegetables (2) du jour Cottage Cheese Potato and Rice du jour

Vegetable, Potato, Cole Slaw, Mixed Garden Green and Pasta Salads

Assorted Wisconsin sliced cheeses with crackers

Sliced fresh fruit and melon Fresh-baked breads and rolls Fruit jello molds

Dessert Table with assorted pies, tarts, cakes and bars

Coffee, Decaf, Milk, Hot Tea

Buffet Options (at additional cost to above):

Whole Roasted Suckling Pig \$3.75 per person

Smoked Salmon or Trout \$1.75 per person

Seafarers Buffet...minimum 75 people **\$26.50** per person

A bountiful selection of cold and hot foods, including dessert

Fresh and salt water selections including Salmon, Whitefish, Herring, Trout, Walleye,

Shrimp, Shellfish and Chef's choice of seasonal Fisherman's Catch.

Smoked fish---Salmon or trout, chubs and lox

Roast prime rib of beef carved at buffet table

Vegetables (2) du jour Soup (2) du jour Potato and Rice du jour

Vegetable, Potato, Mixed Garden Green, Seafood and Pasta Salads

Relishes and cottage cheese Fresh-baked breads and rolls Fresh fruit and melon

Assorted Wisconsin sliced cheeses with crackers

Dessert Table with assorted pies, cakes and bars

Coffee, decaf, milk, hot tea

III. Unique Lunches or Dinners

Door County Fish Boil...minimum 20 people

A Rehearsal Dinner & Tour Group Favorite

A Traditional Door County Fish Boil over open flame. Not only is the food good, but the boil-over is fun to watch.

Door County Whitefish Steaks

Onions Potatoes Cole Slaw Cold salad du jour

Bread, rolls and butter

Dessert...fresh home-baked Door County cherry pie ala mode

Coffee, decaf, milk, hot tea

\$16.25 per person

more...III. Unique Lunches or Dinners

Chuck Wagon...minimum 20 people Rehearsal Dinner or Party Favorite Choice

Resurrected from its glory days of the '60s, the Leathem Smith Lodge once again features its Chuck Wagon venue. Put on your casual or Western attire and join us at the Lucerne Lounge and Terrace.

Selections from our barbecue grilles:

Greenhorn's Steak...Grilled choice 12-14 oz. beef Ribeye steak lightly seasoned.

Can be topped with grilled onions and/or mushrooms....\$19.95

Wagon Master's Pride...Bring your appetite for this selection---grilled Choice 20-22 oz. Porterhouse steak. Great with sauteed onions and/or mushrooms, if you desire...\$23.95

Yankee Steak...Grilled Choice 12-14 oz. New York Strip steak lightly seasoned. Plain or with sauteed onions and/or mushrooms...\$20.95

The Rustler...A hearty 8 oz. Sirloin burger lightly seasoned and grilled to your liking, accompanied by fried or raw onions...\$9.95

Topped with Wisconsin Swiss, cheddar or Mozzarella cheese upon request... \$0.35 additional.

Finger Lickin' Ribs...Succulent pork ribs lightly brushed with our homemade cherry BBQ sauce...Full Slab \$17.95 Half Slab \$12.95

Sage Hen...Marinated, then grilled half chicken (approximately 20-24 oz)...\$11.95

Ribs 'n Hen Combo...Quarter Slab ribs and quarter chicken...\$12.95

Party Special...Ribs 'n Hen Combo with apple pie ala mode for dessert...\$16.25

The Outlaw...Two homemade bratwurst pre-cooked in beer, then grilled and served on a toasted bun. Top these dudes with onions or sauerkraut from the chuck wagon...\$8.95

Two ballpark hot dogs grilled and served Chicago-style on a toasted poppyseed bun...\$8.95

Make mine a double!...One brat and one grilled jumbo hot dog...\$8.95

Shrimp Kabob...Jumbo shrimp & fresh vegetables, brushed with herb butter and grilled...\$14.95

Whitefish Fillet...Pan-baked on the grill with light topping of butter and herbs...\$13.95

Gold Miner's Special...A vegetarians delight...Portabella mushroom lightly marinated in Balsamic vinegar, grilled and served on a kaiser roll...\$8.95

All Chuck Wagon selections include

All-You-Can-Eat from the chuck wagon only when entree is purchased

Corn-on-the-cob

Baked beans

Cole Slaw

Wagon Trail Chili

Sliced tomatoes

Potato, Pasta, Fruit & Green Salads

Sauerkraut

Corn Bread

Ketchup

Mustard

Raw onions

Pickles

Parkerhouse Rolls

Desserts and beverages are available at additional cost

No grazing allowed from buckboard unless an entree is purchased.

IV. Plated Luncheon Suggestions

Guarantee of a minimum of 20 people. Select one item from either menu group for your entire party.
For additional items, add \$2.00 per plate to all items. Two items maximum.

Group A.....\$9.95 per person

Leathem Burger...a 8 oz. char-broiled beef patty topped with raw or fried onion, leaf lettuce and tomato slice, including French fries. Optional choice of Wisconsin cheese topping (\$ 0.50 additional)

Soup 'n Sandwich...Cup of the soup du jour and choice of the following sandwiches:

Ham and Swiss cheese Chicken salad Sliced turkey or chicken

Club sandwich decked with sliced turkey, bacon, lettuce and tomato

Served on whole wheat or toasted white bread, accompanied by potato salad and garni.

Quiche... an egg-Asiago-Swiss cheese souffle baked with your choice of spinach, or, bacon & ham, or, shrimp-crab fillings, baked in a savory pie crust. Quiche is served with a medley of sliced fresh seasonal melon.

Seasonal Fresh Fruit Plate...sliced fresh assorted melons and seasonal fruits & berries, accompanied by cottage cheese, fresh croissant or roll, and choice of either a fruit or vegetable juice.

Group B.....\$10.95 per person

* **Grilled Chicken Breast**...choice of the following:

Topped with our raspberry sauce and served with sauteed vegetables.

Topped with bacon strips and mozzarella cheese on a Kaiser roll.

* **Steak Sandwich**...Open-face broiled tenderloin served atop marble rye toast points and topped with a saute of mushrooms and onions.

Poached Salmon...topped with our raspberry sauce and served with sauteed vegetables

* **Perchwich**...pan-fried perch with lettuce and tomato, on choice of whole wheat, white or dark rye bread.

* **French Dip**...a generous portion of sliced roast beef on a fresh French bread, with a side of au jus

* **Whitehouse**...Sliced turkey breast on toast accompanied with asparagus spears and sauce au gratin

* **BBQ Pork**...Sliced pork tenderloin topped with our cherry BBQ sauce and served on a toasted bun.

Chicken-Cashew Salad...tossed mixed green salad with sliced grilled chicken breast and cashews with choice of three dressings at your table.

Soup and Julie...a cup of Soup du jour and a bowl of mixed green salad with julienne ham and cheese with your choice of three dressings at your table.

* Accompanied with French fries

Coffee, decaf, milk, hot or ice tea is included in above Groups

V. Luncheon Buffets

The Delicatessen...minimum 35 people

\$11.50 per person

A selection of cold meats, Wisconsin and imported cheeses

Fresh breads and rolls

Soup du jour Potato chips, garnishes, relishes, sliced fresh tomatoes and onions

Mixed garden greens salad Diced seasonal fruit Potato salad or cole slaw

Dessert Table with assorted pies, cakes and bars

Coffee, decaf, milk, hot or ice tea

Hot and Lite...minimum 35 people

\$12.95 per person

Sliced hot roast beef and turkey breast with gravy

Vegetables (2) du jour

Soups du jour (2)

Whipped potatoes

Mixed garden greens salad

Pasta salad

Fresh-baked rolls

Dessert Table with assorted pies, cakes and bars

Coffee, decaf, milk, hot or ice tea included

VIII. Breaks

Eye Opener \$3.50 per person

Assorted canned Soda
 Chilled seasonal fresh fruit or melon
 Assorted cookies and muffins
 Coffee, decaf, milk, hot tea.

Mid-Day Snack \$4.50 per person

Chilled seasonal fresh fruit or melon
 Choice of potato chips and herb-onion dip or
 pretzels with mustard dip
 Assorted cookies and bars
 Assorted canned Soda
 Coffee, Decaf, Hot or Ice Tea.

The Sidewalk Stand \$4.75 per person

Chocolate chip and Macadamia nut large
 home-baked cookies.
 Assorted canned Soda
 Ice tea or refreshing pink lemonade.

Door Co. Specialty \$5.50 per person

Slice of Belgian Pie...Choice of two(2): rice,
 poppyseed, cherry, prune or apple.
 Add whipped topping, if you choose.
 Cheese curds.
 Coffee, decaf, hot or ice tea.

IX. Box Lunches

*For a 1/2 day fishing charter (don't forget a box lunch for the Captain and First Mate),
 golfing, biking, hiking or snowmobiling...*

Choice of Sandwich

Sliced turkey breast *or* Smoked ham *or* deli cold meats \$ 8.95 each
 Prime Rib \$ 9.45 each

*All box lunches include sandwich with lettuce and sliced tomato, bag of potato chips, fresh whole seasonal
 fruit, candy bar, cole slaw or potato salad, large cookie, utensels, wet-nap, napkin and accrutments.
 Beverages may be purchased separately.*

X. Desserts

Chocolate Brownies or Assorted Bars	<i>each</i>	\$ 1.50
Three-tier cake, torte, cake du jour or cheesecake	<i>per slice</i>	\$ 3.95
Seasonal fresh fruit pies	<i>per slice</i>	\$ 3.95
	<i>à la mode additional per slice</i>	\$ 1.25
Pastry Table...assorted pies, cakes, rails and bars	<i>per person</i>	\$ 3.95
Assorted cookies and bars	2 doz Assorted \$ 19.00	4 doz Assorted \$ 38.00
Ice cream or sherbert	<i>per scoop</i>	\$ 1.50
toppings of hot chocolate, chopped nuts, fruit	<i>additional per topping</i>	\$ 0.35

XI. Hôrs D'oeuvres and Appetizers

12" tray feeds approximately 12-16 people

16" tray feeds approximately 24-30 people

Cold Selections

<i>Vegetable tray with dip (onion or dill) seasonal vegetables</i>	<i>12" tray \$ 19.00</i>	<i>16" tray \$ 33.00</i>
<i>Fresh seasonal sliced fruit and melon tray</i>	<i>12" tray \$ 28.00</i>	<i>16" tray \$ 49.00</i>
<i>Assorted Cheese Tray - spread's with assorted crackers</i>	<i>12" tray \$ 22.00</i>	<i>16" tray \$ 36.00</i>
<i>Deviled Eggs...stuffed 36 half eggs, min. order</i>		<i>\$ 9.50 per doz</i>
<i>Smoked Salmon spread on assorted crackers or on cucumber slice</i>		<i>\$ 12.00 per doz</i>
<i>Sliced Cold Meats Platter with roast and corned beef, turkey, ham and sausage</i>		<i>\$ 11.00 per lb</i>
<i>Whole smoked Salmon or Trout with capers, red onions and crackers</i>		<i>\$ 14.50 per lb</i>
<i>Herring in Wine or Creamed with assorted crackers</i>		<i>\$ 12.50 per lb</i>
<i>French bread baguette sliced Hoogie-style (Approx. 1 1/2" cut), with tomato, onion & lettuce</i>		
<i>Sliced Turkey, Ham, cold cuts or Roast Beef</i>		<i>\$ 19.00 per doz cuts</i>
<i>Sliced roast tenderloin</i>		<i>\$ 33.00 per doz cuts</i>
<i>Chicken salad, ham spread, seafood salad</i>		<i>\$ 17.00 per doz cuts</i>
<i>Crustades...thinly sliced Italian bread with slab-cut slice of meat</i>		
<i>Chicken Spiral...filled with Ricotta cheese and chopped spinach</i>		<i>\$ 19.00 per doz</i>
<i>Beef tenderloin...sliced tenderloin with tarragon butter spread</i>		<i>\$ 33.00 per doz</i>
<i>Ham...with a honey mustard spread</i>		<i>\$ 17.00 per doz</i>
<i>Chilled shrimp (16-20 count) with cocktail sauce and lemon</i>		<i>\$ 2.60 each</i>
<i>Wraps...flavored flour tortilla, filled with many ingredient mixtures and cross-cut in 1/2" slices</i>		
<i>Shredded roast turkey, lettuce and cheeses</i>		<i>\$ 21.00 per doz cuts</i>
<i>Veggie Wrap---tomato, cucumber, sprouts, lettuce and cheeses</i>		<i>\$ 17.00 per doz cuts</i>
<i>Taco Wrap---ground beef, tomato, lettuce and pepperjack cheese</i>		<i>\$ 19.00 per doz cuts</i>
<i>Seafood Wrap---baby shrimp, tomato, lettuce and cheeses</i>		<i>\$ 24.00 per doz cuts</i>
<i>Fresh melon wrapped with Prosciutto</i>		<i>\$ 21.00 per dozen</i>

Munchies

<i>Mixed Nuts</i>	<i>\$ 22.00 per lb</i>
<i>Peanuts</i>	<i>\$ 19.00 per lb</i>
<i>Pretzels...Bowl serves 12-16 people</i>	<i>\$ 14.00 per lb</i>
<i>Potato Chips and Onion Dip</i>	<i>\$ 15.00 per lb</i>
<i>Tortilla Chips with salsa...serves 12-16</i>	<i>\$ 16.00 per lb</i>

XI. Hôrs D'oeuvres and Appetizers (Con't.)

Hot Selections

<i>Spanikopita - Greek spinach pie with feta cheese, garlic and herbs...serves 16-20</i>	<i>\$ 29.00 per 1/2 pan</i>
<i>Stuffed mushrooms with sausage & cheese or chopped spinach & cheese mixtures</i>	<i>\$ 18.00 per doz</i>
	<i>Crab stuffing, add \$3.00/doz</i>
<i>Baked Brie with crackers and apple wedges</i>	<i>\$ 24.50 per 1/2 wheel</i>
<i>Skewers (4")</i>	
<i>Luau stick...pork & pineapple or chicken & pineapple</i>	<i>\$ 21.00 per doz</i>
<i>Churrasco...marinated Argentine beef & red peppers</i>	<i>\$ 23.00 per doz</i>
<i>Shrimp Satay...two 16/20 shrimp with green peppers and mushroom</i>	<i>\$ 21.00 per doz</i>
<i>Homemade Italian sausage (mild) & green peppers</i>	<i>\$ 20.00 per doz</i>
<i>Homemade Bratwurst & Red Cabbage</i>	<i>\$ 19.00 per doz</i>
<i>Swedish Meatballs in Demi-glace</i>	<i>\$ 10.95 per doz</i>
<i>Chicken wings with Buffalo and BBQ sauce on-the-side</i>	<i>\$ 10.95 per doz</i>
<i>Cocktail franks in BBQ sauce</i>	<i>\$ 12.95 per doz</i>
<i>Egg Rolls...Stuffed with baby shrimp or pork and Oriental vegetables</i>	<i>\$ 15.00 per doz</i>
<i>Bite-sized baby back ribs</i>	<i>\$ 11.50 per doz</i>
<i>Bacon-wraps...with sauces on-the-side</i>	
<i>Water Chestnuts</i>	<i>\$ 12.50 per doz</i>
<i>Scallops</i>	<i>\$ 15.00 per doz</i>

XII. Miscellaneous Beverages

Non-alcoholic Bulk Beverages

<i>Coffee...Regular or decaf</i>	<i>per carrier</i>	<i>\$18.00</i>	<i>per carafe</i>	<i>\$6.00</i>
<i>Juices & Ice Tea</i>		<i>per carafe</i>		<i>\$9.00</i>

Punch

<i>Champagne Punch...by the gallon</i>	<i>\$ 35.00</i>
<i>Non-alcoholic Punch...by the gallon</i>	<i>\$ 25.00</i>

XIII. Bar Price List & Bar Policies

Quarter Barrel Beer

Domestic \$ 120.00

Bottled Beer

Domestic \$ 3.00
Imported \$ 3.50-3.75

Half Barrel Beer

Domestic \$ 195.00

Wine (750ml bottle)

House wines...by the glass \$ 6.00
House wines...Red, White & Blush
by the 750ml bottle \$ 21.00
House wines...Non-alcoholic
by the 750ml bottle \$ 18.00
Premium...by the bottle See Wine List

Champagne

House champagne...
by the bottle \$ 24.00
House champagne...Non-alcoholic
by the bottle \$ 22.00
Premium...by the bottle See Wine List

Miscellaneous

Soda \$ 1.50 per glass
Juice \$ 2.00 per glass
Wine Cooler \$ 3.00 per glass
Non-alcoholic Beer \$ 2.50 per glass
Non-alcoholic Cooler \$ 2.00 per glass
N/A Wine...by the bottle only, see Wines, above

By the Glass

Highball...House (rail) brands \$ 3.50
Cocktail...House (rail) brands \$ 4.00
Premium brands, Cordials, Blended and
Ice Cream Drinks at higher rates

Bar Policies

Wisconsin liquor law prohibits any alcohol from being brought into or taken from any banquet facilities for consumption in, on or about the premises or property.

Event Staffing: Hotel staff bar tenders and servers, only, shall be hired to serve food and/or beverages. No hired 'outside staff' is permitted.

Banquet Bars: Two types of banquet bars are offered for groups of twenty (20) or more persons:

Host Bars: Guests drink Host-selected beverages free (usually tap beer, soda or wine) and charges for selected drinks are placed on Host's master bill, including 5.50% sales tax and 20% service charge, other types of drinks are paid by guest.

Cash Bars: Host's guests pay for their drinks and tip individually. Host incurs no expense.

Bar Minimum: A minimum expenditure for banquet bars is \$300.00 per bar for the first two-hours or portion thereof and a minimum expenditure of \$100.00 per bar thereafter must be achieved, plus, a fee of \$30.00 per hour per bartender will be charged; the host is responsible for making up the difference.

Bar Closing Time: "Last call" shall not be later than 1:30am and all guests shall be required to leave the bar not later than 2:00am.

XIV. Policies & General Information

Contract and Deposit

A deposit is required when reserving an event date and/room for an event. The deposit must accompany the signed contract prepared by Director of Sales at Leathem Smith Lodge. The requested date of your event shall not be reserved until the contract, together with the deposit, is delivered to the Director of Sales and the contract has been fully executed by the parties.

<i>Event deposits:</i>	<i>20-50 estimated attendees</i>	<i>\$ 50.00</i>
	<i>51-100 estimated attendees</i>	<i>\$ 100.00</i>
	<i>100 or more estimated attendees</i>	<i>\$ 500.00</i>

The deposit will be deducted from the final bill.

Cancellation Policy

Deposits are non-refundable. All cancellations shall be in writing and signed by the 'booking party'.

Payment

Unless otherwise arranged, full payment is due the latter to occur of, the day of the event or within ten(10) days of receipt of invoice.

All payments shall be tendered by cash or check...sorry, credit card payment is not accepted for group meals of 20 or more, unless prior arrangements have been agreed upon by the parties and a service fee of 5% is added to the portion requested to be paid by acceptable credit card. Credit card information must be on file with the Director of Sales at least one day prior to the event.

Booking Minimum

A meal minimum of 20 full-priced meals are required to book any room. If this minimum is not met, a surcharge may be applied. Please contact your catering representative for more information.

Service Charge (Gratuity)

An 18% service charge is added to all food and beverage charges. Current Wisconsin and local sales tax is added to the total as required by the State regulations.

Menu Policies

To avoid confusion and inaccuracies in planning, please make all plans at least one month in advance of the event, in person or by written request (Fax or e-mail).

All food or beverage which may be acquired by special ordering or require a longer lead-time, must be requested no later than thirty (30) days prior to the event.

The final count must be submitted no later than seven (7) days prior to the event. The submitted final count shall be deemed the minimum guaranteed count, the least number for which will be charged. If your attendance exceeds the minimum guarantee, billing will be for the actual number of guests in attendance.

A maximum of two (2) entree selections are allowed for a sit-down meal. Color-coded placecards are required to be furnished by Host.

Note: A surcharge of \$2.00 per plate (all plates) will be assessed for more than one entree selection, children's meals and special dietary meals (up to 1% of guaranteed count), excepted.

XIV. Policies & General Information (Con't.)

***Music and dance floor service charge (DJ or Live)** \$ 50.00 per 4 hrs. or portion
1 hour setup and 1 hour teardown allowed for DJ or Band...charges will be assessed thereafter.
Customer shall be responsible for any damages caused by contracted services.*

***Cake Service (Customers product)** Cake cutting and service is included at no additional charge.*

Off-Premise Purchases

Absolutely NO FOOD or BEVERAGES are allowed to be brought into the banquet rooms, public or common areas of the hotel, including, without limitation, onto the exterior premises, parking lots, drives, marina, terraces, pool or other public or common areas. The only exception to this is a commercially prepared celebration cake, prepared in a licensed and inspected facility by the Wisconsin Health Department.

Leftover Food & Beverages

Leftover food or beverages are the property of the hotel and shall not be available to the Host or its guests for further consumption on the premises or for take-home, celebration cake, excepted.

Food service shall be defined as being completed when the offered food has been returned to the kitchen, and/or the bartenders have secured and left the bar area.

No refunds or discounts given for 'No Shows'.

Food & Beverage Areas

Entry into kitchen, food service, food preparation or storage areas, behind bars or in liquor storage rooms is strictly prohibited. Hotel personnel only are authorized to access those areas.

Decor

No decorations shall be hung from the ceiling, walls or light fixtures. Do not use nails or screws.

Decor may be secured to wood beams by using easily removeable duct, scotch or masking tape. All decor shall be installed at Host, or its agents or assignees, at their sole risk and expense.

All decor materials and equipment shall be purchased or otherwise supplied by Host.

Glitter & confetti clog our vacuums and laundry appliances, therefore we will not allow either to be used as a decoration. Rose petals are a viable alternative.

Security Areas

Please be advised that selected areas of the hotel interior are equipped with surveillance cameras which video record activities.

Price Changes

Please be advised that all prices are subject to change without prior notice. It is the customers responsibility to contact the Director of Sales at Leathem Smith Lodge for current prices 60 days prior to the event.

XV. Room Rental Charges

Room Rental Charges (food & beverage service is not required)... applies to each room when a complete meal **IS NOT** purchased or food & beverage service **IS NOT** required for all guests, including, but not limited to, e.g. trade show, fund raiser, open house, meetings, seminars, trade shows, etc.

Theatre Style setup... Room rental charges include furnishing, setup and takedown of chairs. Presenter's tables, table covering & skirting, podium, audio/visual aids and other rental items are available at an additional charge.

Conference Style setup... Room rental charges include furnishing, setup and takedown of tables, table coverings and chairs. Table skirting, podium, audio/visual aids and other rental items are available at an additional charge.

Classroom Style setup... Room rental charges include furnishing, setup and takedown of tables, table coverings and chairs. Table skirting, podium, audio/visual aids and other rental items are available at an additional charge.

Seating capacities are reliant on set-up style. Leathem Smith Lodge reserves the right to assign size-appropriate rooms based on the final attendee count:

<i>Copper Room...Approximately 16-30 people</i>	<i>\$ 100.00 per 8-hr. day or portion</i>
<i>Gold Room...Approximately 28-49 people</i>	<i>\$ 150.00 per 8-hr. day or portion</i>
<i>Great Room...Approximately 60-140 people</i>	<i>\$ 250.00 per 8-hr. day or portion</i>
<i>Carriage Room...Approximately 60-160 people</i>	<i>\$ 275.00 per 8-hr. day or portion</i>
<i>Lucerne Lounge...Approximately 34-70 people</i>	<i>\$ 175.00 per 8-hr. day or portion</i>
<i>Flagship Lounge...Approximately 30-80 people</i>	<i>\$ 175.00 per 8-hr. day or portion</i>

Room Rental Charges (food & beverage service IS required)... applies to each room when food & beverage service **IS** purchased for all guests, including, but not limited to, e.g. luncheons, memorials, banquets, wedding receptions, celebration & holiday parties, etc.

Banquet Style setup... Room rental charges include furnishing, setup and takedown of tables, table coverings, chairs, napkins, dishware, glassware, flatware and table centerpiece tea light. Table skirting, audio/visual aids and other rental items are available at an additional charge.

Seating capacities are reliant on set-up requirements. Leathem Smith Lodge reserves the right to assign size-appropriate rooms based on the final attendee count:

<i>Copper Room...Approximately 16-30 people</i>	<i>\$ 100.00 per 3-hr. day or portion *</i>
<i>Gold Room...Approximately 28-49 people</i>	<i>\$ 150.00 per 3-hr. day or portion *</i>
<i>Great Room...Approximately 60-140 people</i>	<i>\$ 250.00 per 8-hr. day or portion</i>
<i>Carriage Room...Approximately 60-160 people</i>	<i>\$ 275.00 per 8-hr. day or portion</i>
<i>Lucerne Lounge...Approximately 34-70 people</i>	<i>\$ 175.00 per 4-hr. day or portion *</i>
<i>Flagship Lounge...Approximately 30-80 people</i>	<i>\$ 175.00 per 8-hr. day or portion *</i>

** The Copper Room, Gold Room, Lucerne Lounge and Flagship Lounge are setup for public dining utilizing 2-6 person seating per table. If the rooms are acceptable in that setup, the room rental charges will be waived.*

XVI. Rentals

Dining Table Linens and napkins

White linen tablecloths and Host's choice of white, burgundy, red or mauve linen napkins are included at no additional charge.

Table skirting (white) \$ 9.00 per table

For color tablecloth and/or skirting, please contact our Director of Food & Beverage.

Table Centerpiece

5" round x 12" high clear crackle-glass vase with white floating candle \$ 3.00 each

Display or Vendors tables (36" x 96")

Includes table, white tablecloth and white skirting \$ 24.00 each

Includes table, white tablecloth only (unskirted) \$ 15.00 each

Complementary chair and/or waste receptacle per table, if requested.

For color tablecloth and/or skirting, please contact our Director of Food & Beverage.

Audio/Visual Aids and Equipment

Projection screen (60" or 96"), lectern or flip chart \$ 15.00 per day

Slide Projector or overhead projector with screen \$ 30.00 per day

TV/VCR/DVD \$ 30.00 per day

Blackboard \$ 10.00 per day

Internet/Broadband access in meeting room \$ 3.00 per hour

Staffing Assistance

Bartenders and/or Wait Staff...For Hospitality functions \$ 30.00 per hour, plus gratuity

Audio/Visual Aids and Equipment

Projection screen (60" or 96"), lectern or flip chart \$ 15.00 per day

Slide Projector or overhead projector with screen \$ 30.00 per day

TV/VCR/DVD \$ 30.00 per day

Blackboard \$ 10.00 per day

Internet/Broadband access in meeting room \$ 3.00 per hour

On-grounds Ceremonies

Grounds Fee for ceremony...1 hour \$ 250.00 per hour

Tented area in parking lot for reception \$ 250.00 per day

Traffic control (In-coming) \$ 30.00 per man hour

Electric power supply, distribution & usage to tent \$ 200.00 per day

Mobilization & de-mobilization...bar \$ 450.00 per round trip move

Mobilization & de-mobilization...food \$ 1,000.00 per round trip move

Transport vehicles... 2 minimum \$ 75.00 each