



*Timmer's Resort
Weddings*

Timeless Elegance...

The enchanting scenery, the delicious cuisine and the timeless charm of our completely remodeled 150 year old venue enhances your special event held at Timmer's Resort.

Picture yourself with blue skies, water lapping the shore and soft breezes that stir the leaves of trees.

Weddings ~ Rehearsal Dinners ~ Bridal Showers ~ Bachelor & Bachelorette Parties:

From intimate bridal showers, luncheon, elegant rehearsal dinner or a grand wedding reception. Let our wedding professionals lend their expertise to help you to design your very own special day or event. We can create the most wonderful and memorable experience for you and your guests. Choose from several wedding packages or let us assist you in customizing your day the way you always envisioned and wished it to be.

Social Events:

Birthdays, Anniversaries, Family Reunions or Holiday Parties...Timmer's is the place for family and friends! From a small and intimate gathering to a celebration of up to 150 we can help you create the memories you are looking for with your event.

Business Gatherings:

Business breakfasts, brunches, luncheons or dinners! Let our staff take the hassle out of planning ~ many options and cuisine choices available.

Room & Grounds Guide

Capacity of Rooms

	<u>Min</u>	<u>Max</u>	<u>Note</u>
Main Fireplace Room	40	75	Bar adjoin/Fireplace
Beryl's Parlor	15	35	Private bar/Fireplace
Bar	10	50	Fireplace
Timmer's Tent Grounds	50	150	Outside tent (5/1 ~ 9/31)

Room Rental Charges

Main Fireplace Room, Beryl's Parlor, Bar and Outside Tented Events

Seasonal rates for room rentals and food and beverage minimums will be quoted upon request. These vary depending on time of year, event and number of guests attending.

SUNDAY EVENING WEDDINGS

At Timmer's, a Sunday afternoon or evening Wedding is very special. To help with your decision regarding a Sunday Wedding at Timmer's we will discount your food expenses for the event 10%.

Other Pertinent Info

Service Charge/Gratuuity 20%

Sales Tax 5.6%

Payment *(Cash, Credit Card or Cashier's Check)*

Social Events, Seven days prior to event (adjusted balance due at end of event)

Business with Credit Application, at conclusion of event

Duration of Events

All events must end by 12:00 midnight.

Day events must end by 3:00 p.m. or rental for night will apply.

Music Policy

All Bands and D.J.'s must complete set-up two hours prior to event start

Food

Timmer's Resort has a fully licensed and staffed kitchen.

All food needed must be provided by Timmer's.

Cakes

Cakes must be provided by a licensed bakery and there will be a \$1.50 charge per person for the plating and cutting fee.

Pig Roast Party

Slow roasted pig on an outside charcoal grill

(Outside service only)

\$28.00/person - Plus rentals

Minimum 40 guests

**Coffee, tea, milk*

**Rolls and Butter*

Choose 2

Green Salad w/tomato, cucumbers, onions and croutons with 3 dressings

Sun-dried tomato pasta salad

Potato salad—mayo and mustard dressing

German potato salad—coleslaw

Choose 2

Baked beans

Green beans w/bacon and onions

White cheddar Mac n' Cheese

Corn on the cob

Cheesy Potatoes

Choose 2

Fresh Fruit Platter

Fresh Vegetable Platter

Tomato & Fresh Mozzarella Platter

Choose 2

Apple crisp

Chocolate cake

Carrot cake

Pound cake with fresh strawberries

Fruit mousse tart

Add

Burgers \$3.50

Hot Dogs \$2.00

Wedding Packages

These packages provide an alternative for those who wish to plan their event with a per person fixed cost for the food and beverage.

Charges for additional rentals and labor may apply.

Tax and service charges are not included in the package price.

The Pines Wedding Reception

**Passed champagne upon guest arrival*

**One hour hosted rail bar*

**Dinner including coffee, tea, milk and cake cutting*

Salads

(Choose one)

Mixed green Salad - included

Baby field greens with sweet roma tomato, almonds and our house vinaigrette.

Caesar Salad - add \$3 per person

Crisp romaine lettuce with roasted garlic croutons, parmesan and asiago cheeses in a classic Caesar dressing.

Steakhouse Salad - add \$4 per person

Crisp bibb lettuce crumbled bacon, tomato, red onion and bleu cheese with your choice of dressing.

Entrees

Porcini Salmon \$43

Roast pork loin with apple and onion chutney \$43

Chicken Wellington \$42

Chicken and Shrimp Princess \$47

Filet Mignon with Sauce Porto \$56

One entrée selection is encouraged, however you may select up to three different entrees when you provide us with your guests' entrée choices and place cards indicating their choices.

There is an additional \$2 per person charge for 2 entrée choices, \$3 per person charge for 3 entrée choices.

The Summer Wedding Buffet

(Outside service only)

Minimum 50 guests

\$49/person - Plus rentals

**Passed Champagne upon arrival*

**One hour passed hors d'oeuvres*

**One hour hosted rail bar*

**Coffee, tea, milk and cake cutting*

**Dinner rolls and butter*

Passed Hors d'oeuvres (Choose 3)

Cold smoked salmon mousse canapés

Peanut curry coconut grilled chicken brochettes

Baked brie with raspberry en croute

Italian Bruschetta

Honey Dijon chicken salad in phyllo cups

Spanakopita

Choose 2

Green Salad with tomato, cucumbers, onions, croutons with 3 dressings

Sun-dried tomato pasta salad

Potato salad—mayo and mustard dressings

German potato salad

Cole Slaw

Choose 2

Green Bean Almandine

Corn O'Brien

Scalloped potatoes

Zucchini w/parmesan

Choose 2

Fresh fruit platter

Fresh vegetable platter w/dip

Tomato and fresh mozzarella

Cheese, cracker and sausage platter

Choose 2

Sliced tenderloin with mushroom Bordeaux sauce

Baked cod with fresh tomato Bruschetta

BarBQue Chicken

Homemade lasagna with meat and marinara

Sliced roasted pork loin with apple chutney

The Summer Memories Wedding Reception

**Passed champagne upon guest arrival*

**One hour hosted rail bar and three hours hosted draft beer and soda*

**Choice of three passed hors d'oeuvres*

**One glass of house wine at dinner for each adult guest*

**Dinner including coffee, tea, milk and cake cutting*

Passed Hors d'oeuvres (Choose three)

Blue crab salad on cucumber rounds

Cold smoked salmon mousse canapés

Goat cheese and roasted red pepper in phyllo

Red curry coconut grilled chicken brochettes

Baked brie with raspberry en croustade

Salads

Mixed green Salad - included

Baby field greens with sweet roma tomato, almonds and our house vinaigrette.

Caesar Salad - add \$3 per person

Crisp romaine lettuce with roasted garlic croutons, parmesan and asiago cheeses in a classic Caesar dressing.

Steakhouse Salad - add \$4 per person

Crisp bibb lettuce crumbled bacon, tomato, red onion and bleu cheese with your choice of dressing.

Entrees

One entrée selection is encouraged, however you may select up to three different entrees when you provide us with your guests' entrée choices and place cards indicating their choices. There is an additional \$2 per person charge for 2 entrée choices and \$3 per person charge for 3 entrée choices.

Porcini Salmon \$68

Porcini dusted seared salmon topped with a ragout of wild mushrooms and a thyme butter sauce. Served with roasted leek whipped potatoes and Chef's choice vegetable.

Parmesan Roasted Swordfish \$69

Grilled swordfish steak with fresh tomatoes, garlic, Kalamatta olives and red onions in a white wine sauce. Served with rice pilaf and Chef's choice vegetable.

Chicken Celestine \$62

Seared breast of chicken set on a orzo pasta with asparagus and finished with a reduction of mushrooms, tomatoes, garlic, parsley and cognac.

Chicken and Shrimp Princess \$69

Shrimp stuffed breast of chicken on rice pilaf with a seafood veloute' and Chef's choice vegetable.

Filet Mignon "Stroganoff" \$71

Center cut Black Angus filet, grilled to a medium rare, with a ragout of wild mushrooms and pearl onion and finished with a burgundy demi glace lightly laced with sour cream. Served with thyme roasted potatoes and Chef's choice vegetable.

Filet Mignon with a mushroom crust \$72

A grilled tenderloin with mushroom sour cream and bread crumb crust

Cocktail Receptions

Hors D'oeuvres

Tray service - Priced per dozen

Following is but a sampling of our hors d'oeuvres

Cold

Jumbo Shrimp cocktail with lemon and sauce remoulade \$30

BLT on toast points \$18

Grilled tenderloin canapés on truffle scented toasts \$24

Cold smoked salmon mousse canapés \$21

Honey Dijon chicken salad with apple in phyllo cups \$18

Salami Coronets \$18

Italian Bruschetta \$18

Hot

Scallops wrapped in bacon \$30

Baked brie with raspberry en croute \$24

Almond stuffed dates wrapped in bacon \$20

Red curry coconut grilled chicken brochettes \$28

Teriyaki grilled beef brochettes \$24

Water chestnuts in bacon \$18

Sausage stuffed mushroom caps \$24

Mini eggrolls with plum dipping sauce \$18

Spanakopita \$21

Displays & Stations

Priced per person

Minimum 30 persons

Domestic and European Cheese \$8

A selection of artisan cheeses with assorted toasts and crackers.

Crudités \$5

A selection of fresh, seasonal vegetables with a mustard dill dip and roasted red pepper dip.

Seasonal fruit \$7

An array of seasonally available fruits with a honey cream cheese dip.

Antipasto \$7

A display of marinated fresh mozzarella, grilled vegetables, pepperoncini, sliced sausages, olives and toasts with sun dried tomato and roasted red pepper spreads.

Smoked Salmon \$8

Whole smoked salmon with sliced cucumber, red onion, chopped egg, chive crème fraiche, cucumber dill cream cheese and cocktail rye.

Lox \$10

Thin sliced cold smoked salmon with capers, red onion, hardboiled egg, cucumber dill cream cheese, lemon crème fraiche and assorted crackers.

Displays & Stations (Cont'd)

Carved Meat Station

An assortment of petite rolls with sweet red onion and tomato compote, roasted garlic aioli, horseradish aioli and mayonnaise.

Roast Beef Tenderloin \$12 per person

Herb Roasted Breast of Turkey \$8 per person

Dr Pepper Roasted Pork Loin \$8 per person

Dessert Station - \$9 per person

A selection of mini pastries including, but not limited to:

Mini Eclairs

Profiteroles

Chocolate dipped strawberries

Assorted fruit tartlets

Gourmet Coffee Station - \$6 per person

Regular and decaffeinated coffees

Assorted individual teas

French vanilla, hazelnut and caramel sugar free syrups

Cocoa powder, cinnamon and whipped cream

Pasta Station - \$12 per person

Includes rotini and fusili pastas

Chianti marinara, Fontina cream and pesto sauces

Grilled chicken, shrimp, asparagus, mushrooms, tomato, red onion, spinach, minced garlic and crushed red pepper

Late Night Mini Sandwich Station - \$8 per person

Assorted mini silver dollar sandwiches

Dijon mustard, horseradish and regular mayonnaises,

potato chips and fruit platter

Desserts

Timmer's Classic Bread Pudding \$6
*Cinnamon and egg custard baked to perfection.
Served with a vanilla sauce.*

Chocolate Delirium \$8
*Flourless chocolate cake with crushed Macadamia nuts and
a raspberry coulis.*

Apple Tart \$6
*Individual puff pastry apple tart garnished with a scoop of vanilla
ice cream and caramel sauce*

Carrot Cake \$7
A traditional carrot cake.

Italian Tiramisu \$8
*Homemade lady fingers soaked in coffee, amaretto and brandy layered with
sweetened Mascarpone cheese and Belgium chocolate*

Outside Tent Pricing & Sizing

<i>121 to 150 people</i>	<i>30' X 60' Tent</i>	<i>\$1600</i>
<i>97 to 120 people</i>	<i>40' X 50' Tent</i>	<i>\$1200</i>
<i>61 to 96 people</i>	<i>30' X 40' Tent</i>	<i>\$900</i>
<i>40 to 60 people</i>	<i>30' X 30' Tent</i>	<i>\$675</i>
	<i>20 X 40 Bar Tent</i>	<i>\$425</i>

Pricing above includes tent, window sides, & lighting.

Other Items

<i>6" Round Tables</i>	<i>\$10 ea.</i>
<i>white Padded Chair</i>	<i>\$5 ea.</i>
<i>Dance Floor</i>	<i>Priced on size needed</i>
<i>170,000 BTU Heater</i>	<i>\$225</i>

The outdoor event under a tent is a very special way for you to have a memorable event. The tent can be heated to insure a warm and dry celebration.

Bar Service

*A bartender is provided for every 50 guests. A \$15/hour per bartender fee is applied.
20% gratuity is added to bar bill*

HOSTED/CASH

<i>Premium Mixed Drinks</i>	<i>\$6/\$7 & up</i>
<i>Call Mixed Drinks</i>	<i>\$5/\$6</i>
<i>Rail Mixed Drinks</i>	<i>\$4/\$5</i>
<i>Bottled Beer Domestic</i>	<i>\$3/\$4</i>
<i>Bottled Beer Imported/Micro</i>	<i>\$4/\$5</i>
<i>House Wines (per glass)</i>	<i>\$5/\$6</i>
<i>Soft Drinks (per glass)</i>	<i>\$1.50/\$2.50</i>
<i>Bottled Water</i>	<i>\$3</i>
<i>Half Barrel of Beer Domestic</i>	<i>\$150/\$180</i>
<i>Half Barrel of Beer Import/Micro</i>	<i>\$275/\$350</i>

PACKAGE BARS

Full Bar ~ includes mixed drinks, house wine, domestic beer & soft drinks

	<u><i>RAIL</i></u>	<u><i>CALL</i></u>	<u><i>PREMIUM</i></u>
<i>First Hour</i>	<i>\$13 per person</i>	<i>\$15 per person</i>	<i>\$17 per person</i>
<i>Each Addtl. Hr.</i>	<i>\$7 per person</i>	<i>\$8 per person</i>	<i>\$9 per person</i>

Soda/Wine/Beer ~ includes house wine, domestic draft beer and soft drinks

<i>First Hour</i>	<i>\$12 per person</i>
<i>Each Addtl. Hour</i>	<i>\$6 per person</i>

Soda~Beer ONLY Bar

Includes domestic draft beer and soft drinks

<i>First Hour</i>	<i>\$11 per person</i>
<i>Each Addtl. Hour</i>	<i>\$5 per person</i>

Select Wines

We offer a large variety of high-quality wines from the finest vintners around the world and would be happy to assist your selection. If you have a selected wine and wish to have it served at your event, a corkage fee of \$20/bottle will apply.

MEETING AND BANQUET POLICIES

1. Timmer's reserves the right to require a security and/or cleaning deposit at the time of booking. Said deposit will be applied to balance due after the event concludes if no damage or excessive cleaning is performed.
2. The use of glitter, confetti, smoke machines and aerosol foam string is prohibited. If this policy is violated, a minimum cleanup fee of \$200 will be added to the final bill.
3. Room doors may never be locked for any reason due to fire codes.
4. Timmer's is not responsible for damage or loss of any merchandise, articles and personal belongings prior to, during or following the function.
5. Timmer's does not accept responsibility for the security of gifts or card boxes prior to, during or following the social function. It is The Group's responsibility to secure all gifts and cards received prior to dinner.
6. No signs or banners may be hung or displayed in any public areas of Timmer's other than those associated with the pre-approved exhibit display registration desk or theme party. Limited signage is permitted in the meeting rooms provided it meets the standards established by Timmer's. All signage requests must be approved in advance and in writing by Timmer's. For an additional fee, Timmer's can arrange to have easels or piping available for freestanding display. There is a nominal charge for Timmer's staff to hang banners of \$25.00 per banner. The Group shall not attach staples, tape, glue or nails to the walls, ceilings, furniture or fixtures of Timmer's. The Group shall leave Timmer's, including, but not limited to, and Meeting/Function rooms in the same condition they were in prior to the event. The Group shall remove all displays, materials, signs, banners and decorations prior to departure. Any expenses incurred by Timmer's as the result of The Group's breach of this provision shall be charged to The Group. In addition, The Group shall be responsible for the return, in good operating condition, of any mechanical equipment and furnishings provided by Timmer's and used by The Group during its function.
7. Disc jockey service and bands are required to end their music promptly by midnight. Power requirements for the band/disc jockey must be communicated to Timmer's for approval at least two weeks prior to event. Volume must be kept at an appropriate level. Timmer's management reserves the right to control the volume levels at any point during the function when it is deemed necessary and when the levels are exceeding the point where it compromises the comfort of Timmer's or patrons of Timmer's.
8. Outside bar services will end promptly by midnight. The bartender will give last call for alcoholic beverages thirty (30) minutes before the scheduled bar end time. Function rooms and tents must be vacated by 12:30 a.m. Timmer's management reserves the right to refuse service of alcoholic beverages to any guest.
9. Timmer's staffs one bartender for every 75 guests. A bartending fee of \$15 per bartender will apply to cash bars, to bars requested for groups of less than 75 people, and if additional staffing is requested.
10. Any deliveries or outside setup activities must be confirmed through the sales office one week prior to the function date.
11. Timmer's reserves the right to inspect and control all private parties, meetings, receptions, etc. being held on the premises. ALL food and beverage requirements for any event must be supplied by the Timmer's pursuant to a separate Banquet Event Order, with the exception of special cakes that must come from a licensed food dealer.

12. Due to strict Health Department codes, no food or beverage may be removed from the premises, with the exception of any special cakes brought in by a licensed food dealer.
13. Timmer's will not accept any responsibility for special cakes or decorations brought into Timmer's. Only licensed bakeries are permitted to bring cakes into Timmer's. Cake cutting will be provided for a fee of \$1.50 per person. Cakes must be set up by the bakery preparing the cake.
14. All food and beverage prices are subject to change. Menus and pricing can be confirmed 45 days prior to your event by way of a signed Banquet Event Order. Menu pricing does not include applicable taxes or service charges.
15. Menu selections must be confirmed no later than two weeks (14 days) prior to the event date.
16. One entrée selection on all banquet menus is recommended. Exceptions can be made for dietary or religious restrictions. If more than one entrée is selected there will be an additional charge per guaranteed person as follows: 2 entrées, plus \$2, 3 entrées, plus \$3.
17. Timmer's reserves the right to substitute an entrée of equal value if the guarantee increases. All charges will be based upon the guarantee or the actual number of guests, whichever is greater.
18. Confirmation on the guaranteed number of guests for attendance and each entrée served for meal functions must be made by 10 a.m., five (5) business days in advance of the scheduled function. Once this number is quoted the Group will be charged for the guarantee number of guests even if fewer attend, or the The Group cancels after that time. Should the group provide any higher subsequent guarantee to Timmer's, the Group will be charged the higher number since food has been purchased for the higher number. If no guarantee number is received, the estimated attendance number provided on the Banquet Event Order or Function Agreement will set as the guarantee and will be charged accordingly.
19. Timmer's reserves the right to reassign function rooms according to the fluctuation of attendance or other changes. All room setup details must be given to Timmer's within five (5) business days of the scheduled function. Any changes in the room setup within twenty four (24) hours of the event are subject to a \$75 labor charge.
20. Customized floor plans or diagrams must be submitted for Timmer's approval no less than five (5) business days prior to the event, if applicable.
21. For assigned seating, the table assignments and coded name cards must be submitted at the time of your guarantee. Any changes made within 72 hours prior to your event must be discussed directly with your event planner or a member of Timmer's management staff. Voice messages or e-mail messages will not be accepted unless a reply is sent back confirming the changes.
22. All prices are subject to a 20% service charge and applicable Wisconsin state and Washington county sales tax. Groups requesting sales tax exception must submit their Wisconsin tax exemption certificate at least five business days prior to the scheduled function in order to be approved for exemption status. All federal, state, and local law as regarding food and beverage purchases and consumption shall be strictly adhered to.
23. Deposits are required for all social functions. Payment is required in advance of the function as follows:
 - a. A deposit of amount according to schedule on Function Agreement or Banquet Event Order.
 - b. Final payment for the function is due five (5) business days before the event by cash, credit card, certified bank check or cashier's check.

24. In the event of a cancellation, Timmer's must be notified in writing. All deposits and payments are forfeited unless Timmer's is able to rebook the cancelled date with an event of comparable value. In the case of rebooking, Timmer's will refund the deposit and payments made. Any cancellation for the sole purpose of utilizing another venue will result in one-hundred percent (100%) of anticipated food, beverage, function space and guest rooms revenue without respect to date of cancellation.

25. All corporate groups approved for direct billing will agree to payment terms of 30 days. A finance charge of 1½% per month (18% annual) will be applied to the unpaid balance after 30 days, if The Group was approved for direct billing status. If a corporate event cancels, refer to specific terms on the signed Agreement.

26. Timmer's sales staff will gladly arrange for audiovisual equipment, special linens, flowers and other specialty items required to make The Group's function memorable and successful for an additional charge. To ensure all items will be available and can be delivered on time for The Group's function, all requests must be placed no less than two (2) weeks prior to your scheduled event. Timmer's will not accept responsibility for storing items brought into Timmer's overnight. Additional fees apply when such items require additional set up by Timmer's staff.

27. Any telephone calls made from the meeting rooms will be charged to your account.

28. Timmer's is not responsible for lost or stolen items.

NOTE: Signed Banquet Event Orders supersede this document.
I have read, understand and agree to these terms and policies.

Signature

Date

Timmer's Reservations

*Love does not consist of gazing at each other,
But in looking together in the same direction...*

~ Antione de Saint-Exupery



ARTIST & GROUP
PHOTOGRAPHY