Wisconsin's Oldest Restaurant & Event Venue for 170 Years
Beautiful Wedding Ceremonies & Receptions
Expertly Coordinated & Professionally Executed
Located in the Heart of Beautiful Lake Country

The Red Circle Inn & Bistro Services & Accommodations:

- NO FACILITY FEE
- Unique venue with Beautiful Seasonal Landscaping
- Professional Experienced Event Director including Day-of Coordination
- Critically Acclaimed in House Full Service Catering
  - Accommodations for up 240 Guests
  - Professional & Experience Waitstaff
- On-Trend Fully Stocked Bar Providing Professional Licensed Bar Staff
  - Beautiful Spacious Hardwood Dancefloor
- Comfortably Heated or Air Conditioned Facility
  - Convenient Paved On-Site Parking
- Various Size Tables, White Wood Padded Chairs & White Linens
  - All Necessary China, Glassware & Flatware
- Natural Light through Windows & Skylights with Beautiful Evening Ambience
  - Outdoor Ceremony Venue with Beautiful Pergola
  - Indoor Ceremony Setting with Cathedral Ceiling
  - All-Inclusive Food & Beverage Priced Packages
  - Handicap/ADA Accessible Facilities & Restrooms
  - Wireless Sound Equipment for Toasts & Speeches
- Outdoor Patio with Seating & Assorted Yard Games
  - Private Entrée Tasting & Details Meeting
- Wedding Vendors, Shuttle & Lodging Referrals
  - With a Combined 60+ Years of Experience,
  We will Create that Special Day, One You & Your Guests will Never Forget!!

“Angela made our wedding effortlessly flawless from beginning to end! We held both the ceremony and the reception at the Red Circle Inn. Besides being a gorgeous and historic venue, RC provides great food and great service. Angela and her staff put up all the decorations for us and switched over the ceremony room to a dance floor while we had a delectable dinner served to us in the other room. If you hold your wedding here, be prepared to hear many compliments from your guests, such as, "Best wedding food I’ve ever had!” and “What a beautiful place to get married!” and “I never knew this place existed, but I’ll tell all my engaged friends about it now!” Truly a magical venue that will make you and your new spouse feel like part of the Red Circle family.”

Michelle & Edward - March 2019

“Thank you to Angela and her staff for helping to make our night special. We held our ceremony and reception at the Red Circle in the smaller “chapel” room. The venue was beautiful, the service outstanding and according to our guests the Beef Wellington was the best they ever had. We had our ceremony which lead into cocktails then dinner, and reception. I can honestly say I never saw the staff flipping over the room. Everything went seamless. The staff worked very hard to make sure our tables were set, drinks were served and guests accommodated. It is a well oiled machine and really helped to make our wedding day special. The Red Circle offers to do all set up and take down of decorations. We chose to bring our own and do the set up to our liking. We truly felt things went wonderfully that night and have only heard compliments from our guests on how impressive the evening was.”

Dave & Terese - 2019
The Red Circle Inn & Bistro  
Planning & Policies
We are most pleased of your interest in The Red Circle Inn & Bistro for your upcoming event. Enclosed/online are menus for you to make your food and beverage selections from and policies that relate to your event. The Red Circle Inn & Bistro can accommodate groups to as large as 240 guests.

WE DO NOT HAVE A FEE FOR THE USE OF OUR FACILITIES UNLESS YOUR CEREMONY FOR A WEDDING IS HELD AT THE INN

Items to consider when planning:

1. Time of Arrival for: Ceremony (Bridal Party may arrive 2 hrs prior to Ceremony) Cocktails Dinner Lunch
2. If you are having a cocktail hour, will it be “open” or “cash”. We have various bar packages.
3. Do you wish to serve hors d’oeuvres during the cocktail hour?
4. Will the menu be set, limited, or buffet.
   - **Set**: All guests served the same – either one entrée or a “duet”. A duet is a combination of two entrée choices on one plate. Please note when offering a choice of entrees, the duet cannot be one of those choices.
   - **Buffet**: Refer to our buffet menu for selections.
   - **Limited**: For groups up to 75 guests – You may offer up to three items. For groups larger than 75 – you may offer up to two items. When offering a choice of entrée, we must have the particular entrée counts 14 days prior to the event and place cards or nametags, designating the entrée selected, must be provided by the host for all guests. **Add $1.00 to the entrée price when a choice of entrée is offered.**
5. Will wine or champagne be offered with dinner or for a toast?
6. Dessert – Refer to our dessert menu for selections. For Weddings we do not charge for the cutting and the service of your cake to your guests; however your cake/dessert must come from a licensed and insured baker.
7. All food and beverage is subject to 20% service charge and 5.1% sales tax.
8. Table configurations. Type of particular set-up needed and place cards are required for all invited dinner guests.
9. Table decorations are the responsibility of the host.
10. For groups up to 28 guests a $250.00 deposit is required to hold The Red Circle Room or Green Rooms. Please see our contract detailing charges and other fees.
11. May through October a minimum of 175 adult dinner guests is required to reserve the Garden and Patio rooms on a Saturday evening. November through April a minimum of 40 adult guests is required to reserve the Patio Room, and a minimum of 80 adult guests to reserve the Garden Room or 120 adult guests to reserve both the Garden and Patio Rooms.
   - *There will be $20.00 per person fee charged for the number of adult guests below the appropriate room minimum.*  
   - *A $750.00 deposit is required to hold The Garden or Patio Rooms.*  
   - *A $1,500.00 deposit is required to hold the entire upstairs facilities.*
12. Additional deposits of the food bill including tax and gratuity as well as any rentals are due 14 days prior to your event. A final bill will be presented at the end of your event with payment due at that time.
13. A facilities set-up/break-down charge of $500.00 plus any additional chair rentals will apply if the facilities are used for a ceremony or you require special set-up. See Contract

**Please review the above items in detail. Feel free to visit or contact us with any questions or requests that you may have. When a decision is made, we would be most pleased to set up a day & time to meet to secure your date.**

We look forward to working with you - The RCI Staff!
Hors d’oeuvres
Standard Selection Pieces - Select Any Four - $10 Per Person Per Hour With Entrée

**Hot Selections:**

- Petite Reubens
- Artichokes Parmesan
- Shrimp de Jonghe
- Cajun Beef Tips
- Petite Crab Cakes with Aioli
- Polenta Bites:
  - *Bacon
  - *Sausage
  - *Spinach & Feta
- Shrimp & Avocado Quesadilla
- Buffalo Chicken Crostini
- Petite Beef Wellington
- Waterchestnut Rumakiks
- Bureks:
  - *Spinach & Feta
  - *Brie & Apricot
  - *Boursin & Dill
  - *Tomato Basil & Cheddar
- Deviled Potato Bites

**Cold Selections:**

- Assorted Tea Sandwiches:
  - *Carpaccio
  - *Radish
  - *Watercress Avocado
- Cucumber Rounds Dill Cream Cheese
- Caprese Skewers
- Fresh Fruit Kabobs
- Bruschetta

**Standard Cold Trays:**

- Antipasto Tray
- Whole Smoked Trout
- Vegetable Crudité Tray
- Domestic Cheese & Sausage Tray

Cold trays may be ordered separately for $5 per person

**Specialty Selections - Priced per Dozen**

**Hot Selections:**

- Oysters Rockefeller - 40 per dozen
- Sea Scallop Rumaki - 32 per dozen
- Shrimp: Breaded or De Jonghe - 42 per dozen

**Cold Selections:**

- Raw Oysters on The Half Shell - 37 per dozen
- Imported Cheese and Fruit Tray - 7 per person
- Jumbo Gulf Shrimp on Ice - 38 per dozen
- Snow Crab Claws Mustard Mayonnaise - market price per dozen

Above hors d’oeuvres selections may be passed or tabled.
Please Check upon ordering whether or not an item can be passed.

*Prices Subject to Change
Updated 01.01.20
Soups, Salads, Plated Hors d’oeuvres & After Dinner Food

AFTER DINNER FOOD:
FRENCH BAGUETTES OR “ROLLER” SANDWICHES
Roast Beef with Horseradish Mayo
Roast Turkey with Herb Mayo
Baked Ham with Honey Mustard
Vegetarian “Slaw”
$36 Per Dozen

BUILD YOUR OWN NACHO BAR
Shredded Chicken and Seasoned Beef, Fried Tortilla Chips, Shredded Cheese, Pico d’Gallo, Guacamole, Diced Tomato, Scallions, Sliced Olives, Jalapenos & Sour Cream
$7 Per Guest With Dinner

BALLPARK SLIDERS & DOGS
Hamburger Sliders & Mini Dogs, Mini Buns, Ketchup, Relish, Mustard & Secret Sauce
$7 Per Guest With Dinner

HOUSEMADE PIZZA:
Choice of Two Pizzas
Cheese
Cheese & Sausage
Cheese & Pepperoni
$6.5 Per Guest With Dinner

BREAKFAST BUFFET:
Cornflake Crusted French Toast, Scrambled Eggs, Bacon & Sausage Links
$7.75 Per Guest With Dinner

SNACK MIX:
Premium Snack Mix $9 Per Pound (10 Pound Minimum)

SOUPS:
Soup du Jour 5.5/cup
French Onion Soup Au Gratin 6/cup
Lobster Bisque 8/cup

PLATED APPETIZERS:
Jumbo Six Gulf Shrimp Cocktail 18
Jumbo Sea Scallops Mornay 18.5
Five Jumbo Gulf Shrimp De Jonghe 19

SALADS:
Served as First Course
Included with Dinner
Salade Maison or Dijon Salade
Caesar Salad 4.5
Citrus Salad Vinaigrette 4.5
Salade Compose Market Price Based on Ingredients

*Prices Subject to Change
Updated 2020
Entrée’s

Entrées Include: Salade Maison or Dijon Salad, Fresh Baked Rolls, Appropriate Starch, Garden Fresh Vegetable, Beverage (Coffee, Tea or Milk), Cake Service for Weddings, White Table Linens and All Usual and Customary Set-Up to Make Your Event a Special One.

All Food and Beverage is subject to 20% Service Charge and 5.1% Sales Tax. Prices Subject To Change.

WE DO NOT HAVE A FEE FOR THE USE OF OUR FACILITIES UNLESS YOUR CEREMONY FOR A WEDDING IS HELD AT THE INN

Crudité of Vegetables and Domestic Cheese and Cracker Buffet Available for $7 Additional Per Person with Entrée

POULTRY

Breast of Chicken a la Red Circle Inn
Breast of Chicken Filled with Artichokes and Boursin Cheese with a Champagne Dill Beurre Blanc 31

Young Wisconsin Duckling Au Grand Marnier
Roast Half of Partially Boned Duck with Wild Rice Herbs and Grand Marnier Sauce 32

BEEF

All Steaks are Hand Cut and Aged In-House

Beef Wellington En Croute Perigourdine
Steer Tenderloin of Beef with a Mushroom Duxelle, Baked in Puff Pastry Served atop Truffle Sauce 40

New York Strip Steak au Poivre
Broiled Twelve Ounce Strip Rolled in Cracked Pepper and Garlic Turned Mushroom Cap 39

Filet Mignon Natural
Eight Ounce Broiled Steer Tenderloin Served atop Natural Cabernet Reduction Turned Mushroom Cap 39

Braised Beef Short Rib
Twelve Ounce Seared and Braised to Perfection Served with Natural Seared and Braised to Perfection 37

VEAL

Medallions of Veal Picatta Or Marsala
Sautéed Veal with a Lemon Caper Sauce 39 Rich Marsala Wine and Mushroom Sauce 39

FISH

Fresh Blackened Mahi Mahi
Baked To Perfection and topped with Mango Cream Sauce 35

Fresh Fillet of Salmon, Dill Sauce
Broiled and Served atop a Champagne Dill Sauce 31

Fresh Salmon En Croute
Fillet of Salmon Filled with a Scallop Mousse, Wrapped in Spinach and Baked in Puff Pastry with a Dill Champagne Sauce 34

Fresh Fillet of Tilapia
Baked and Served with a Tarragon, Scallion and Chive Champagne Sauce 32

PORK

Prime Pork Ribeye Dijonaise
Two Six Ounce Ribeye’s Grilled with Herbs and Spices Topped with a Dijon Beurre Blanc 30

*Prices Subject to Change
Updated 2020
Entrée’s

Entrées Include: Salade Maison or Dijon Salad, Fresh Baked Rolls, Appropriate Starch, Garden Fresh Vegetable, Beverage (Coffee, Tea or Milk), Cake Service for Weddings, White Table Linens and All Usual and Customary Set-Up to Make Your Event a Special One. All Food and Beverage is subject to 20% Service Charge and 5.1% Sales Tax. Prices Subject To Change.

WE DO NOT HAVE A FEE FOR THE USE OF OUR FACILITIES UNLESS YOUR CEREMONY FOR A WEDDING IS HELD AT THE INN

Crudité of Vegetables and Domestic Cheese and Cracker Buffet Available for $7 Additional Per Person with Entrée

Duet Entrées

Duet of Beef and Salmon
Four Ounce Steer Tenderloin Bordelaise and Fresh Fillet of Salmon Dill Champagne Sauce 37

Duet of Beef and Stuffed Shrimp
Four Ounce Steer Tenderloin Bordelaise with Crab and Herb Stuffed Jumbo Shrimp 40

Duet of Beef and Chicken
Four Ounce Steer Tenderloin Bordelaise and Chicken Marsala or “Red Circle” 37

Duet of Beef and Mahi Mahi
Four Ounce Steer Tenderloin Bordelaise with Mahi Mahi, Dill Champagne Sauce 37

MISCELLANEOUS

Vegetarian Strudel
Garden Fresh Sautéed Vegetables Wrapped in a Fillo Purse and Served Atop Champagne Sauce with Angel Hair Pasta 27

Vegan Stuffed Green Bell Pepper
Filled with Garden Fresh Vegetables and Quinoa with Fresh Marinara Sauce and Vegan Penne Pasta 27

Junior Chicken Fingers
Skinless/Boneless Breast of Breaded Chicken Housemade Mac N’ Cheese, Fresh Fruit Cup and Choice of Ranch or Ketchup on the Side 17

House Made Three Cheese Raviolis
Chef Choice – Seasonal 28

Please Note: Duet Dinners May NOT be offered as a Selection when you are offering a Choice of Entrées to your Guests

*Prices Subject to Change
Updated 2020
Traditional Buffet Dinners

For Groups of 40 or More
*see pricing below*

**Choice of Entrées:**
- Beef Burgundy
- Beef Four Seasons (Tomato, Onions, Peppers, Mushrooms)
- Italian Sliced Beef (Requires a Chef Carving at $85.00)
- Panko Breaded Breast of Chicken with Artichoke Marsala Sauce
- Breast of Chicken Picatta or Marsala
- Sicilian Chicken with Italian Seasonings, Peppers, Onions, Mushrooms
- Fresh Fillet of Mahi Mahi, Champagne Sauce
- Fresh Fillet of Salmon (Choice of: Citrus Beurre Blanc or Dill Champagne Sauce)
- Fresh Fillet of Tilapia (Choice of: Blackened or Amandine)
- Pork Stir Fry, Sautéed Garden Vegetables, Soy Ginger Sauce
- Five Spice Roast Pork Loin with Apricot or Hunter Sauce
- Vegetarian or Traditional Lasagna
- Carved Prime Rib (additional $7)
- Carved New York Strip (additional $7)
- Carved Beef Tenderloin (additional $8)
- Carved Breast of Turkey (additional $4)

* Carving Attendant Fee for the above Carved Items - $85*

**Select Two:**
- Herb Roasted Quartered Rosemary Red Potato
- Roasted Herb Whipped Potato
- Lemon Herb Feta Cous Cous
- Yukon Gold Potato Hash with Seasoned Meat
- Golden Raisin Rice with Scallions & Almonds
- Fusilli or Penne Pasta (Choice of: Herb Infused Olive Oil or Marinara)

**Included:**
- Garden Fresh Vegetable Medley

**Select Three:**
- Fresh Fruit Tray
- Classic Caesar Salad (+$2)
- Seven Layered Salad
- Cajun Shrimp Black Bean Corn Salad
- Pasta Salad with Italian Meat or Vegetarian

*Included:*
- Dinner Rolls on Buffet & Beverage of Royal Kona Coffee, Decaf or Gourmet Tea

- $36 For Two Entrées
- $38 For Three Entrées
- ($38 for 40 – 50 Guests)
- ($40 for 40 – 50 Guests)

**Desserts**

(Available with Dinner Buffets)

- Plated Seasonal Cobbler or Bread Pudding
- Petite Nut Bars, Lemon Bars, Brownies (4 Dz Minimum of Each Flavor)
- Assorted Fresh Baked Cookies (4 Dz Minimum of Each Flavor)
- Petite Cheese Cakes, Éclairs, Cream Puffs & Fruit Tartlets (4 Dz Minimum of Each Flavor)

*Prices subject to change
Updated 2020
Desserts and Standard Beverages

**Desserts**

All Desserts $8.5 Each Unless Noted Otherwise

- Caramel Apple Tart
- Spiced Carrot Cake
- Chocolate Chambord Torte
- Crème Brulee (For up to 100 Guests)
- Fresh Bread Pudding
- Apple or Pear Strudel
- Tiramisu Torte
- Assorted Cheese Tortes
- Ice Cream or Sherbet 5
- Ice Cream Sundaes 6.5
- Ice Cream Sundae Bar 8

Homemade Toffee $19 per pound

If there is an Entrée or Dessert you do not see on this list, just ask!
Our Talented Staff is always most willing to accommodate.

**Beverages**

**Beer**

- Half Barrel Domestic 350
- Quarter Barrel Domestic 185
- Half Barrel Domestic Premium or Imported 400 - 500

**House Wines**

Per Bottle, 750 ml 29.5

**Champagne**

Per Bottle 29.5

**Champagne Punch**

Per Gallon 75

**Cocktails – Well Brands**

Each 7.75

**Soda**

Per Glass 2.50

**Non-Alcoholic Punch**

Per Gallon 50

Our spirits are all of top quality as are our house wines and soda products. We endeavor to always make only the best available to our guests. The manner in which you handle the bar service is entirely up to the host. Be it a cash bar, open bar or limited open bar the choice is yours.

*Prices Subject to Change*  
Updated 2020
Host Bar Packages
*Designed for up to Six Consecutive Hours of Service*

House Open Bar $30
(Each Additional Hour $5)
Includes:
*House Brand Liquors  
*One Domestic Draft Beer Selection  
*All Bottled Beers  
*Soda & Juice by the Glass

Call Open Bar $32
(Each Additional Hour $5.5)
Includes:
*House & Call Brand Liquors  
*One Domestic Draft Beer Selection  
*All Bottled Beers  
*Soda & Juice by the Glass

Premium Open Bar $38
(Each Additional Hour $6)
Includes:
*Premium, Call & House Liquors  
*One Domestic Draft Beer Selection  
*Domestic and Imported Bottled Beers  
*Soda & Juice by the Glass

*Above Packages also include Wine by the Glass: Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Riesling, Cabernet, Merlot, & Pinot Noir*
(Add $7.00 Per Person to the Above Packages for House Wine or Champagne Served with Dinner or $29.50 Per Bottle Consumed)

Open Bar Per Hour

<table>
<thead>
<tr>
<th>House</th>
<th>1 Hour</th>
<th>1½ Hours</th>
<th>2 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>House</td>
<td>17</td>
<td>19</td>
<td>21</td>
</tr>
<tr>
<td>Call</td>
<td>18.5</td>
<td>20.5</td>
<td>23</td>
</tr>
<tr>
<td>Premium</td>
<td>22</td>
<td>24</td>
<td>26</td>
</tr>
</tbody>
</table>

Beer, Wine & Soda Packages
*Designed for up to Six Consecutive Hours of Service*

Draft Beer and Soda  
(excludes bottled beer)
One Domestic Draft Beer Choice & Soda...16 (Each Additional Hour...4)
One Domestic & One Premium/Import Draft Beer Choice & Soda...19 (Each Additional Hour...4.5)

Draft Beer, House Wine and Soda  
(excludes bottled beer)
One Domestic Draft Beer Choice, House Wine by the Glass & Soda...21 (Each Additional Hour...4.50)
One Domestic and One Premium/Import Draft Beer Choice, House Wine by the Glass & Soda...23
(Each Additional Hour...5)

Soft Drinks for Junior Guests
Unlimited per person...7

**The above packages are subject to 20% Service Charge and 5.1% Sales Tax**
Shots are not included in any of the packages
Blender Drinks are not available at Events

*Prices Subject to Change
Updated 2020
# Red Circle Inn Liquors, Spirits & Beers

Liquor Brands Included in each Bar Package

## House/Rail Liquor (Subject to Change)

- Three Olives Vodka
- Bombay Gin
- Korbel Brandy
- Early Times Whiskey
- Jim Beam Bourbon
- Bacardi Rum
- Grants Scotch
- Sauza Tequila

## Call Liquor

<table>
<thead>
<tr>
<th>Absolut Vodka</th>
<th>Canadian Club Whiskey</th>
<th>Dr. McGillicudy/Vanillacudy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Mandarin</td>
<td>Early Times</td>
<td>Captain Morgan</td>
</tr>
<tr>
<td>Ketel One Vodka</td>
<td>Gentleman Jack</td>
<td>Jameson</td>
</tr>
<tr>
<td>Ketel One Citron</td>
<td>Malibu</td>
<td>J. Walker Red</td>
</tr>
<tr>
<td>Stoli Vodka</td>
<td>Seagram 7</td>
<td>Jack Daniels</td>
</tr>
<tr>
<td>Stoli Razberi / Vanilla</td>
<td>Southern Comfort</td>
<td>Captain Morgan</td>
</tr>
<tr>
<td>Beefeater Gin</td>
<td>V.O.</td>
<td>Bacardi “O”</td>
</tr>
<tr>
<td>Tanqueray Gin</td>
<td>Dewars Scotch</td>
<td>Bacardi Limon</td>
</tr>
<tr>
<td>Three Olives – Flavors</td>
<td>Jim Beam Rye</td>
<td>Bacardi Raz</td>
</tr>
</tbody>
</table>

## Premium Liquor

| Grey Goose Vodka | J. Walker Black | Patron Silver |
| Sapphire Gin | Crown Royal Whiskey | Grey Goose Orange |
| Makers Mark | Woodford Reserve | Rumlplemintz |
| Balvenie Scotch 12 | Grand Marnier | Gentleman Jack |
| Chivas Scotch | B & B | Cointreau |
| Glenfiddich 12 | Baileys | Godiva Dark |
| Hendricks Gin | Frangelico | Sambuca |
| Rehorst Gin | Jägermeister | Amaretto Di Saranno |
| Rehorst Vodka | Kahlua | Reyka Vodka |
| Glenlevit 12 | |

Please be aware that some cocktails may have these liquors as an ingredient but not be included in the package

## Beer

Barrels of Beer upon request and subject to availability in our marketplace

*Prices and Items Subject to Change*

Updated 2020
Recent Testimonials

“Angela made our wedding effortlessly flawless from beginning to end! We held both the ceremony and the reception at the Red Circle Inn. Besides being a gorgeous and historic venue, RC provides great food and great service. Angela and her staff put up all the decorations for us and switched over the ceremony room to a dance floor while we had a delectable dinner served to us in the other room. If you hold your wedding here, be prepared to hear many compliments from your guests, such as, “Best wedding food I’ve ever had!” and “What a beautiful place to get married!” and “I never knew the place existed, but I’ll tell all my engaged friends about it now!” Truly a magical venue that will make you and your new spouse feel like part of the Red Circle family.”

Michelle & Edward - March 2019

“Thank you to Angela and her staff for helping to make our night special. We held our ceremony and reception at the Red Circle in the smaller “chapel” room. The venue was beautiful, the service outstanding and according to our guests the Beef Wellington was the best they ever had. We had our ceremony which lead into cocktails then dinner, and reception. I can honestly say I never saw the staff flpping over the room. Everything went seamless. The staff worked very hard to make sure our tables were set, drinks were served and guests accommodated. It is a well oiled machine and really helped to make our wedding day special. The Red Circle offers to do all set up and take down of decorations. We chose to bring our own and do the set up to our liking. We truly felt things went wonderfully that night and have only heard compliments from our guests on how impressive the evening was.”

Dave & Terese - 2019

Wedding Reception Packages 2020

***********************

Angela Carteruccia
Director of Weddings & Special Events
Phone: 262.367.4883 ext 15
Email: angelaredcircleinn@att.net

Beautiful Wedding Ceremonies and Receptions Expertly Coordinated and Professionally Executed. Located in The Heart Of Beautiful Lake Country
Wedding Reception Packages 2020

It’s your big day and the two of you want to have that very special party where family and friends come together to help celebrate your future. We at The Red Circle Inn understand the importance of a well planned and executed event. Our professional staff will tend to the details while you enjoy the Time of Your Life.

Package 1

1 Hour Tabled Hors d’oeuvres
Grilled Crudité of Vegetables
Vinaigrette & Peppercorn Sauce
Domestic Cheese & Sausage Tray
6 Hr Domestic Tap Beer,
House Wine (Incl 6 Varietals) and Soda

Salad
Red Circle Salade Maison or Dijon Salade
Included
Caesar Salade
3 additional

Entrée
Select Any Entrée Up To 35
Select Any Entrée Up To 40
$1 additional if 2 choices are offered

1 Pour of House Wine or Champagne Included

Late Night Snack
(Prepared for 1/2 final guest count for 1 hour)
Chicken/Beef Nacho Bar or Two Styles of Pizza

After Dinner Bar Package
Domestic Tap Beer, House Wine (Incl 6 Varietals) and Soda
(After Dinner Until 11:30 pm, 5 Hour maximum)

Per Guest
73.50/79.50
Plus 20% Service Charge and 5.1% Sales Tax
Junior Package To Be Adjusted Accordingly

Package 2

1 Hour Butler Passed Hors d’oeuvres
Select From Our Standard Selections On Our Banquet Hors d’oeuvres Menu

1 Hr House Open Bar During Cocktail Hour

Salad
Red Circle Salade Maison or Dijon Salade
Included
Caesar Salade
3 additional

Entrée
Select Any Entrée Up To 35
Select Any Entrée Up To 40
$1 additional if 2 choices are offered

1 Pour of House Wine or Champagne Included

Late Night Snack
(Prepared for 1/2 final guest count for 1 hour)
Chicken/Beef Nacho Bar or Two Styles of Pizza

After Dinner Bar Package
Domestic Tap Beer, House Wine (Incl 6 Varietals) and Soda
(After Dinner Until 11:30 pm, 5 Hour maximum)

Per Guest
73.50/79.50
Plus 20% Service Charge and 5.1% Sales Tax
Junior Package To Be Adjusted Accordingly

Package 3

1 Hour Butler Passed Hors d’oeuvres
Select From Our Standard Selections On Our Banquet Hors d’oeuvres Menu

6 Hr Call Open Bar

Salad
Red Circle Salade Maison or Dijon Salade
Included
Caesar Salade
3 additional

Entrée
Select Any Entrée Up To 35
Select Any Entrée Up To 40
$1 additional if 2 choices are offered

1 Pour of House Wine or Champagne Included

Late Night Snack
(Prepared for 1/2 final guest count for 1 hour)
Chicken/Beef Nacho Bar or Two Styles of Pizza or Breakfast Bar

Per Guest
78.50 / 84.50
Plus 20% Service Charge and 5.1% Sales Tax
Junior Package To Be Adjusted Accordingly

Also included with packages are fresh baked rolls, appropriate starch, garden fresh vegetable, beverage of coffee, tea or milk, cake cutting and service, white linens, skating on specialty tables and customary set-up.
* Linen Package options to include floor length colored table clothes for dining tables and up to 4 specialty tables and napkins:
Standard Linens 7 per guest or Satin Linens 9 per guest.
*Pricing subject to change

Wisconsin’s Oldest Restaurant
Celebrating The Bouquet Toss
For 172 Years
Angela Castoruccia
Director of Weddings & Special Events
Phone: 262.367.4863 Ext. 15
E-mail: angelandredcircleinn@att.net
THE RED CIRCLE INN CONTRACT & POLICIES

1. A down payment of _____ reserves the _____ and this contract by the lessee and The Red Circle Inn representative are required to reserve a date. A minimum of 175 adult dinner guests is required to reserve the Garden and Patio rooms on a Saturday evening May thru October. You must reserve both rooms and are subject to the minimum of 175 adult dinner guests May thru October. November through April a minimum of 40 adult guests is required to reserve the Patio Room, and a minimum of 80 adult guests to reserve the Garden Room. A $20.00 per person fee is charged for the number of adult guests below the appropriate room minimum. All food and beverage is subject to a 20% service charge and 5.1% sales tax. WE DO NOT HAVE A FEE FOR USE OF THE FACILITIES UNLESS YOUR CEREMONY IS HELD AT THE RED CIRCLE INN. (See Below Item 5)

2. The date of the event is __________. In the event of cancellation, The Red Circle Inn requires a written notice that you wish to cancel your event, otherwise your date will not be released. Fifty percent of the deposit payment is refundable only if a party of equal or greater size is booked in its place. Red Circle Inn will endeavor to rebook your date, however, to mitigate financial loss to The Red Circle Inn, Red Circle Inn reserves the right to rebook any size party in place of your event. Your down payment will be returned one week after the date of the event.

3. The Red Circle Inn requires a confirmed count, table arrangements and seating plan 14 days prior to the event. Your bill minimum is based on that count. The amount to be incurred for the food service, including gratuity and tax as well as any additional fees and rentals, are due 14 days prior. The beverage service and any other remaining charges must be paid at the conclusion of the event. Payment by check is requested for all charges incurred.

4. All beverages and food will be provided by The Red Circle Inn. Lessee shall not bring food or beverages on the premises of The Red Circle Inn. A minimum of 175 adult dinner guests is required to reserve the Garden and Patio rooms on a Saturday evening May thru October. You must reserve both rooms and are subject to the minimum of 175 adult dinner guests May thru October. November through April a minimum of 40 adult guests is required to reserve the Patio Room, and a minimum of 80 adult guests to reserve the Garden Room. A $20.00 per person fee is charged for the number of adult guests below the appropriate room minimum. All food and beverage is subject to a 20% service charge and 5.1% sales tax. WE DO NOT HAVE A FEE FOR USE OF THE FACILITIES UNLESS YOUR CEREMONY IS HELD AT THE RED CIRCLE INN. (See Below Item 5)

5. Prices: Basic Service:
   - Bar Set-Up Fee
     There is a $75.00 bar set-up fee. If the host plus cash sales total $350.00 or more, the fee is reduced to $50.00. If the host plus cash sales total or exceed $500.00, the set-up fee is waived.
   - Ceremony Set-Up/ Break Down Fee
     There is a $500.00 fee for use of the Outdoor Site, Patio or Garden Room for ceremonies. You will also be required to rent additional chairs as needed.

6. Please check services needed: CEREMONY____ PLATED DINNER____ RECEPTION____ LUNCH____ BUFFET____ HORS D’OEUVRES____ COCKTAILS____

7. No leftover food or beverages provided by The Red Circle Inn can leave the premises.

8. Scheduling for set-up times for bands, florists, bakeries, etc. must be arranged with Event Director, Angela at 262.367.4883 ext 15. Special equipment or additional rentals must be ordered at least two weeks prior. Luncheon events must end and guests vacate the banquet area by 3:00 pm to allow for evening event set-up. Last call will be given 20 minutes prior to the pre-scheduled end time of your event. For evening events you have the facilities until midnight.

9. The Red Circle Inn requires a written agreement to be attached for the purchase of all beverages. All beverages and food will be provided by The Red Circle Inn. Lessee shall not bring food or beverages on the premises of The Red Circle Inn. A $75.00 bar set-up fee is required. If the host plus cash sales exceed $500.00, the set-up fee is waived.

10. The lessee is liable for any damages done by their contracted vendors or guests.

11. The lessee agrees to save and keep the owners and operators of The Red Circle Inn harmless from any and all liability whatsoever from The Red Circle Inn facilities and food and beverage service, except that liability which attaches to the owners own negligence in respect to The Red Circle Inn facilities and food and beverage.

12. The Red Circle Inn reserves the right to serve or refuse service of alcoholic beverages to guests of lessee, who in staff’s opinion, are intoxicated.

13. The Red Circle Inn is not responsible for lost or stolen articles.

14. Current pricing will be confirmed 45 days prior to your event. See Banquet Menu for current pricing.

15. Packages are NOT available if you have additional reception only guests and/or your event is Cocktails and Hors d’ oeuvres only.

I have received a copy of The Red Circle Inn policies and agree to abide by them.

Name of Event ____________________________________________________________

Lessee/Main Contact Person (please print) ______________________________ Signature ______________________________ Date __________

Address _________________________________________________________________

Home Phone __________________ Work Phone __________________ Cell Number ______ Email ______________________________

______________________________ _____________________________angelaredcircleinn@att.net

Signature of The Red Circle Inn Representative ______________________________ Date __________________________ Email __________________________

Returned Copy __________________________ Received Deposit Date _______________ Event Information Sent ________________
**BAKERS**
Brookfield Wedding Cakes
262.781.2253
www.brookfieldweddingcakes.com

Little Slice of Heaven
262.966.2937
www.littlesliceofheaven.com

Nothing Bundt Cakes - Mike Dejong
262.794.0119
www.nothingbundtcakes.com

Simma's
414.257.0998
www.simmasbakery.com

Sweet Perfections Bake Shoppe
262.446.2253
www.sweetperfections.com

**FLORISTS**
The Flower Garden
262.367.8205
www.floristflowergarden.com

Avant Garden
262.646.4777
www.theavantgarden.com

Mayflowers (Gail May)
262.781.3597
www.mayflowers.net

The Shorewood Florist
262.251.6830
www.theshorewoodflorist.com

**LINENS**
BBJ Linens
414.355.9010
www.bbjlinen.com/about/locations/milwaukee

**MINISTERS/CELEBRANTS**
Chaplain George Papachristou
262.617.9153

Matthew H. Huppertz, Esq.
262.549.5979

**TALENT AGENCY**
ACA Entertainment - Nancy or Louie
262.790.0060
www.ACAEntertainment.com

**DJ’s**
SmoovMusic DJ
Daniel
262.893.5085
www.smoovmusicdj.com

Sound By Design
Paul Hackbarth
262.968.9586
www.soundbydesign.org

Xcite Entertainment - Daryl Burczyk
262.391.5774
www.xciteentertainment.com

**PHOTOGRAPHER**
Studio 360 Photo – Dave Olson
262.227.3354
www.studio360photo.net

**MUSICIANS**
Sterling & Brass - Jack Schulze
262.965.2004
www.sterlingandbrass.com

Gregory Shaffer - Solo, Duo, Trio (Pianist)
262.686.3002 / 262.443.4507

**SHUTTLE/LIMO/COACH SERVICES**
GoRiteway Shuttle Service
414.570.5200
www.goriteway.com

MKE Shuttle Inc
262.442.0855
www.mkeshuttle.com

Broadway Limousine & Coach Service
262.781.9922
www.broadwaylimoandcoach.com

Elm Brook Limousine Service
262.782.4225
www.elmbrooklimo.com

Keehn’s
414.282.7060
www.keehnsonline.com

**PHOTO BOOTHS**
Sound By Design - Paul Hackbarth
262.968.9586
www.soundbydesign.org

Smoov Music
Daniel Wendt
262.893.5085
www.smoovmusicdj.com

Shutter Booth
414.255.3800
www.clarice@shutterbooth.com
Lodging Referrals

Holiday Inn Express      262.646.7077
3030 Golf Road      Delafield
[www.hiexpress.com/delafield]

La Quinta      262.646.8500
2801 Hillside Drive      Delafield
[www.laquinta.com/delafield]

Country Pride Inn      262.646.3300
2412 Milwaukee St      Delafield
[www.countryprideinn.com]

Inn at Pine Terrace      262.567.7463 – Bed & Breakfast
351 Lisbon Rd      Oconomowoc
[www.innatpineterrace.com]

Hilton Garden Inn      262.200.2222
1443 Pabst Farms Circle      Oconomowoc
[www.hiltongarden1.oconomowoc.com]

Staybridge Suites      262.200.2900
1141 Blue Ribbon Dr      Oconomowoc
[www.staybridge.com/oconomowoc]

Ingleside Hotel      262.547.0201
2810 Golf Road      Waukesha
[www.theinglesidehotel.com]

Radisson Hotel      262.506.6300
N14W24140 Tower Pl      Pewaukee
[www.radissonhotelpewaukee.com]

Delafield Hotel      262.646.1600
415 Genesee Street      Delafield
[www.thedelafieldhotel.com]

RED CIRCLE INN MAILING ADDRESS / STREET ADDRESS

Mailing Address: P.O. Box 136
Street Address: N44W33013 Watertown Plank Road
Nashotah, WI 53058

DIRECTIONS

Located in the heart of the scenic “Lake Country” area, just 30 minutes west of
Milwaukee and 40 miles east of Madison, convenient to many major resorts and hotels.

From I-94 East: Take Hwy 16 to Hwy C (Nashotah/Delafield) Exit. Turn left over the bridge.
The Red Circle Inn is on the southwest corner of the intersection of Hwy C and Watertown
Plank Road.

From I-94 West: Exit hwy C (exit 285 for Delafield) and drive North 4 miles to the village of
Nashotah. The Red Circle Inn is on the southwest corner of the intersection of Hwy C and
Watertown Plank Road.