

GOLDEN MAST INN

Have it all on the Lake!

- Weddings
- Retirements
- Rehearsals
- Banquets
- Anniversaries
- Birthdays
- Wine Dinners
- Pig Roasts
- Seminars
- Corporate Events
- Fundraisers
- And More



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Event Coordinator: Monica Lyons



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the knot
theknot.com



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Please Note

We will be happy to meet your special dietary requests.
Menu effective January 1, 2017. Prices are subject to change without notice.
Firm food prices can be quoted in writing sixty (90) days prior to event, if requested.
All prices are subject to 18% service charge and 5.1% sales tax.

ROOMS & FACILITIES

The Golden Mast is acclaimed as one of Wisconsin's most beautiful banquet facilities, perfect for any event from 25-400 guests. Our professional staff is proud to offer you personal attention and assistance in customizing your event.

Lake Terrace Room **Max. up to 425 guests**

Grand room, spectacular lake views, marble floors, sliding glass doors, Indoor/Outdoor Events
 Minimum group size ___ Saturday evenings May - October ___ 200*
 *Room Fee: \$1500/200 guests, \$750/225 guests, Waived/250 guests
 Minimum group size ___ Saturday evenings Off season ___ 200
 Minimum group size ___ Sundays May - October ___ 100
 Minimum group size ___ Fridays May - October ___ 150

Garden Room **up to 40 guests** **Minimum group size - 25**

Elegant room, classic marble, fine woodwork, perfect for a small group

Dockside **up to 50 guests** **Minimum group size - 25**

French doors overlooking marina & lake, private deck, private bar.

Oconomowoc Room **up to 90 guests** **Minimum group size - 25**

Mirrors and murals of surrounding local sights, private bar.

Balcony **up to 65 guests** **Minimum group size - 25**

Panoramic lakeviews, overlooking the fireplace room.

Fireplace Room **up to 65 guests** **Minimum group size - 40**

Grand Stone Fireplace, lake views, private bar. Not available Fri and Sat nights May-Sept.

Sun Room **up to 35 guests** **Minimum group size - 20**

Surrounded by windows, Great for small parties. Not available Fri nights

Main Dining Rooms **for groups 10 and up** **Max. up to 200 guests**

We will open our Main dining rooms & facilities during the day for a minimum of 80 guests.

Tented Events **Any Location** **Ask for information**

*** All Group minimums do not include children***

*** All Food & Beverage must be catered by Golden Mast***

*** Room Fee is only applicable in the Lake Terrace Room, Saturday Evenings May-October***

OFF SEASON & WINTER WEDDINGS, DISCOUNTS AVAILABLE
Just as Beautiful - Just as Special - Just Less Expensive - Just Ask

NO EXTRA CHARGES FOR:

Set Up Fee
 Linen Table Clothes
 Cake Cutting
 Bartenders (Lg. Groups)
 Entrée/Salad/Veg/Starch/Bakery
 Beverage (Coffee, Tea, Or milk)
 Personal Event Coordinator

CONSIDER & COMPARE

Hidden Costs & Fees
 Room & Setup / Clean-up Fees
 Equipment / Supply Rental Fees
 Higher Gratuity / Service Charge Rates
 Ala Carte Items / Courses
 Cake Cutting and Service Fees
 Our Service Charge—is ONLY 18%

BANQUET MENUS

Pre-Dinner Hors D'oeuvres

HORS D'OEUVRES TRAYS

Available only with full dinner service - 60 Pieces Per Tray

Cold Selections

Cheese, Sausage & Cracker Tray	100.00	Smoked Lake Trout (serves 60)	120.00
Shrimp Tray	165.00	Caprese Skewers	125.00
Antipasto Platter	95.00	Fruit Platter	110.00
Vegetable/Relish Platter	100.00		

Hot Selections

Meatballs	105.00	Brie & Pecan Mushroom Caps	100.00
Bacon Wrapped Water Chestnuts	120.00	Phyllo Dough with Spinach and Feta	105.00
Bacon Wrapped Scallops	135.00	Phyllo Dough with Brie and Raspberry	105.00
Mini Quiches	105.00	Prosciutto Wrapped Asparagus	105.00
Chicken Quesadillas	95.00	Spinach & Artichoke Dip	90.00
Mini Beef Wellingtons	120.00	Coconut Shrimp Spring Roll	110.00
Florentine Mushroom Caps	95.00		

FANCY HORS D'OEUVRES

Available only with a full dinner service - For Groups of 25 or More - Hand Passed & Refilled for 1 Hour

Light Package

8.95/Person

Wisconsin Cheese and Sausage Platter	Breaded and Deep-fried Bell Peppers
Vegetable Tray with Peppercorn Ranch Dip	Cauliflower, Zucchini, & Mushrooms
Gourmet Meatballs	Plus selections at Chef's Discretion
Chicken Wings	

Premium Package

9.95/Person

To include everything in the Light Package plus:	Stuffed Mushroom Caps
Barbecued Ribs	Quesadillas
Mini Quiches	Smoked Salmon or Trout
Egg Rolls	Beef or Chicken Kabobs
Bacon Wrapped Scallops	
Bacon Wrapped Water Chestnuts	

Deluxe Package

11.95/Person

To include everything in the Premium and Light Packages plus:

Fresh Shrimp with Spicy Cocktail Sauce
(2 per person)

BANQUET MENUS

Entrée Selections

Groups 25-75 Select 2-5 items / Groups over 75 Select 1-2 Items (plus vegetarian & children's meal)

POULTRY

Chicken Breast 32.50
Sautéed, served in a mushroom wine sauce.

Chicken Princess 33.50
Breaded, topped with asparagus and Monterey jack cheese.

Roasted Duckling 33.95
Slowly roasted half duck served with pan gravy.

BEEF

Prime Rib 38.50
12oz - Slowly Roasted Angus Prime, served with au jus.

Beef Tenderloin 37.95
Tender medallions, sliced & served in a Bordelaise Sauce.

Filet Mignon – House Favorite 39.95
10oz - Lean and tender Black Angus Beef.

PORK & LAMB

Stuffed Pork Chop 33.50
14oz – Moist rib chop, filled with our home-made sausage stuffing, served with gravy.

Rack of Lamb 35.50
Grilled New Zealand Rack of Lamb with house rub.

SEAFOOD

Alaskan Salmon 33.00
Fresh Salmon Fillet, baked and served on a bed of leeks with lemon butter.

Walleye Almondine 31.50
Fresh Walleye Fillet, slowly baked with toasted almonds.

Deep-fried Shrimp 31.50
Large gulf shrimp, butterflied and breaded, served with cocktail sauce.

SURF N' TURF

Filet & Lobster – A Gourmet Feast 58.50
7 oz cold water lobster tail & 7 oz filet.

GERMAN SPECIALTIES

Beef Rouladen 32.95
Lean beef with our special house filling, simmered till tender.

Veal Oscar 36.95
Breaded veal medallions topped with crab meat and hollandaise sauce.

VEGETARIAN

Mushroom Ravioli 29.50
Gourmet Ravioli, fresh zucchini, squash and broccoli florets in a tomato basil beurre blanc.

GOURMET COMBINATIONS 39.50

Choose one combination dinner for all guests.

Choose two of the following:

Chicken Breast	Alaskan Salmon
Chicken Princess	Walleye Almondine
Sliced Tenderloin	Deep Fried Shrimp
Prime Rib	Sautéed Shrimp
Filet Mignon	

German Combination

Choose two: Leg, Beef Rouladen, Wiener Schnitzel. Served with spaetzle & red cabbage.

CHILDREN'S MEALS 16.00

Children 10 years and under - All children must have the same meal selection. Meals served with french fries and chef's vegetable.

Chicken Tenders	Grilled Cheese
Hamburger	Hot Dog
Cheeseburger	

BANQUET MENUS

Sides & Gourmet Additions

Included with all Entrees:

Fresh Bakery Basket & Butter | House Garden Salad
75 or more guests—1 Dressing Selection | 2nd Dressing Choice \$.25/p
Vegetable and Starch (Groups over 75 select 1 starch)
Beverage (coffee-tea-milk) & Chef's House Dessert
Cake / Dessert: We will cut and serve your cake at no charge in lieu of house dessert.

DRESSING SELECTIONS

Parmesan Peppercorn Ranch
French
Italian
Balsamic Vinaigrette

STARCH SELECTIONS

Garlic Mashed Potatoes
Baby Red Potatoes
Twice Baked Potatoes
Rice Pilaf
Angel Hair Pasta
Spaetzle
Baked Potato

SPECIALTY SALADS

4.00/person

Sit down dinners include our house garden salad; mixed greens, cucumber, & tomato. Substitute one of the following salads.

Caesar Salad

Romaine lettuce tossed in our Caesar dressing topped with parmesan cheese, cherry tomato & black olives.

Raspberry Salad

Mixed Field Greens with fresh raspberries, toasted nuts & blue cheese, served with a raspberry vinaigrette.

Tomato Mozzarella Salad

Fresh tomato & mozzarella slices served atop a bed of field greens with sliced red onions & a balsamic vinaigrette.

SOUP COURSE

3.00/person

New England Style Seafood Chowder
Chef's Soup of the Day

CHEESE PATE

.25/person

Enjoy a flavored cream cheese pate & breadsticks with your bakery course. Choose from: Horseradish Dijon, Cucumber Bacon Ranch, Italian Style & many more.

EDIBLE ORCHID

.50/person

Add a touch of elegance to your entrée presentation with this beautiful edible orchid.

SPECIALTY DESSERTS

Tuxedo Torte 3.00/person
(Standard dessert for sit down dinners)

Cheese Cake 5.50/person

Cheese Cake with Strawberries or Chocolate 6.00/person

Strawberry Schaum Torte 3.50/person

Apple Strudel ala Mode 4.00/person

Chocolate Decadence 5.00/person
Crème Anglaise & Raspberry Swirl

Sundae Bar 5.00/person
Vanilla Ice Cream served with a variety of self-serve toppings (1 per person).

Assorted Sweet Table 6.00/person
Assortment of mini desserts Cream Puffs, Petite Fours, Mini Éclairs & Mini Pastries (2 per person) .

BANQUET MENUS

Station Parties

41.95 /person

For Groups of 120 people or more - Not Available Fri/Sat Nights May-October

APPETIZER STATIONS

SELECT 3 COLD AND 3 HOT

Cheese, Sausage & Cracker Tray
Shrimp Tray (2 per person)
Antipasto Platter
Vegetable/Relish Platter
Tomato Bruschetta
Chilled Scallop, with Mango Salsa
Smoked Lake Trout
Caprese Skewers
Fruit Kebobs

Meatballs
Bacon Wrapped Water Chestnuts or Scallops
Mini Quiches
Chicken Quesadillas
Mini Beef Wellingtons
Florentine Mushroom Caps
Brie & Pecan Mushroom Caps
Prosciutto Wrapped Asparagus
Spinach & Artichoke Dip
Coconut Spring Roll
Beef or Chicken Kebobs
BBQ Ribs
Chicken Wings
Jalapeno Poppers
Phyllo Dough with Spinach & Feta

SALADS

SELECT 2

STATION INCLUDES ASSORTED BAKERY, BUTTER & CREAM CHEESE PATE

Assorted Greens
Tortellini
Shrimp

Caesar
Broccoli
Greek Pasta

Roasted Red Potato
Marinated Cucumber
Bay 5 Citrus

MAIN ENTRÉE

SELECT 2

Sauteed Shrimp
Chicken Mushroom Wine Sauce
Wild Mushroom Ravioli
Assorted Sliders
Chicken Princess

Sliced Beef Tenderloin
Duck Legs
Alaskan Salmon in Leek Sauce
Beef Rouladen
Tenderloin Tips

Chicken Picatta
Pasta, Chicken & Sauces
Hot Ham & Beef Sandwiches
Veal Oscar
Fried Perch Fillets

STARCH SELECT 1

Garlic Mashed Potatoes
Baby Red Potatoes
Twice Baked Potatoes
Rice Pilaf
Angel Hair Pasta
Spaetzle

VEGETABLE SELECT 1

Mixed Vegetables
Asparagus
Broccoli & Cauliflower
Green Bean Almondine
Orange & Yellow Carrots

DESSERT

Gourmet Self-Serve Coffee Station

Chocolat Tuxedo Torte or Strawberry Shortcake Torte
or Wedding Cake (provided by outside vendor - cake cutting included)

BANQUET MENUS

Buffet & Family Style Parties

DELUXE BUFFET

36.95 /person

For Groups of 120 people or more - Not Available Fri/Sat Nights May-October

Chef Carved Standing Round of Beef

Two Main Entrée Selections:

Duck, Ham, Turkey, Chicken, or Fish

(Alternative meat or fish choices can be arranged)

Choice of Potato

Garlic Mashed, Baby Reds, Baked, Angel Hair, Rice Pilaf, Spaetzle

Chef's Vegetable

Salads: Pasta , Shrimp , Broccoli and Caesar

Wisconsin Cheese & Sausage Platters

Fresh Fruit

Vegetable Platters

Smoked Salmon or Trout

Dessert: Served at the Table

SPAHNFERKEL BUFFET

35.95 /person

For Groups of 120 people or more - Not Available Fri/Sat Nights May-October

Spahnferkel & Chicken on the Spit (Carved by our Chef)

Smoked Bratwurst with sauerkraut

Roasted corn on the cob

Homemade Pork bread dressing

Choice of Potato

Garlic Mashed, Baby Reds, Baked, Angel Hair, Rice Pilaf, Spaetzle

Chef's Vegetable

Wisconsin Cheese & Sausage Platters

Fresh Fruit

Vegetable Platters

Smoked Salmon or Trout

Dessert: Hot Apple Strudel ala Mode

CHAMPAGNE BRUNCH BUFFET

28.50 /person

Sundays Only - Served Family Style up to 50 people; Buffet Style 50+ people

Fresh bakery

Fresh fruit

Bagels, lox & cream cheese

Choice of juice

Glass of champagne

Coffee

Main Entrée Items:

Scrambled eggs & Pan-fried potatoes

Smoked bacon and sausage

Sliced ham

Smoked turkey breast

New York strip roast

Waffles

Peel & eat shrimp & Cheese blintzes

Add a Pasta & Omelet Station for 2.50/person

50 or Less - Tableside Dessert Service: Selection of 3 Tortes offered to guests

50 or More - Dessert Buffet with Sundae Bar

BANQUET MENUS

Buffet & Family Style Parties

FISH FRY/FISH & CHICKEN DINNERS

FISH 19.95 per person ~ FISH & CHICKEN 21.95 per person
*Fridays Only - Served Family Style up to 75 people; Buffet Style 75+ people.
Not available in the Lake Terrace Room May-Oct or Dec.*

Fried and steamed cod	French Fries
Or fried chicken and fish combination	Potato Pancake
Coleslaw	Rye Bread
Potato Salad	

There is an additional \$100.00 room charge for fish fry parties.

BEREAVEMENT/FUNERAL RECEPTION BUFFETS

Available during the day for groups of 80 people or more.

Light Buffet

19.95/person

Includes two salad selections, fresh baked rolls, 2 entrée selections, 1 starch selection, fresh vegetables, relish tray, & cheese & sausage tray. Self-serve coffee & dessert station is also included.

Main entrees, select two:

Salmon Fillet Baked with a touch of garlic butter
Beef Rouladen Lean beef rolled with a special house filling, simmered until tender
Sliced Roast Beef Slowly roasted beef sliced, served with au jus
Sautéed Chicken Breast Served in a mushroom wine sauce
Sliced Pork Loin Roasted to tender juicy perfection
Turkey Breast Sliced, natural gravy
Hot Sliced Ham Silver Dollar Rolls
Assorted Deli Wraps Meat & Vegetarian

Salads, select two:

Broccoli
Caesar
Tomato Tortellini
Garden

Starches, select one:

Oven Brownd Potatoes
Garlic Mashed Potatoes
Homemade Spaetzle

Dessert: 2 Chef's Selections

Cheese, Sausage & Cracker Trays

Hors D'Oeuvres Buffet

19.95/person

A delicious, extensive variety of finger food favorites. Includes a self serve coffee and water station and assorted gourmet sweets station.

Fresh Fruit Presentation
Vegetable/Relish Trays
Whole Smoked Lake Trout
Hot Spinach & Artichoke Dip With Crostinis
Mini Egg Rolls

Meatballs in Creamy Dill Sauce
Bacon Wrapped Water Chestnuts
Stuffed Mushroom Caps
Hot Sliced Ham on Silver Dollar Rolls
Plus Chef's Selections

BANQUET MENUS

Late Night Additions & Finishing Touches

LATE NIGHT ADDITIONS

Ham & Beef Finger Sandwiches	250.00	Hot Pretzel Station	200.00
Serves 65.		Mini warm, salted pretzels served with nacho cheese and a variety of mustard. Serves 65.	
Gourmet Assorted Pizzas	250.00	Assorted Sweet Trays	250.00
8 - 16 in. pizzas. 25.00 each additional.		120 pieces assorted minis.	
Nacho Bar	250.00	Gourmet Coffee Station	220.00
Ground beef & chicken, cheese, sour cream, salsa, lettuce, tomato and guacamole. Serves 65.		Self Service Coffee & Tea	

FINISHING TOUCHES

Bridal Room Package (10 person min)	15.00/person	Additional Services & Charges	
Bottled Water		Set Up/Clean Up	N/C
Champagne (1 bottle per 4 people)		Cake Cutting	N/C
Fresh Fruit		Bartender Fee (waived if \$400 min sales)	50.00
Cheese		Microphone	N/C
Ceremonies		Speakers/Sound System	N/C
Island (\$2000 minimum)	25/pp	Projector & Screen	150.00
Ceremony set up & break down		Piano	100.00
Bridal Room		TV or Electrical Equipment	50.00
Transportation for all guests		Linens	
Glass of champagne on the island		Ivory Linens Single Cloth	N/C
Electricity Available		Double Cloth	250.00
Gazebo	500.00	Special Color Cloths	200.00
Ceremony set up & break down		Special Color Napkins	100.00
Equipment Setup		Crystal Votive Candles (1/table)	N/C
Bridal Room		Tables & Chairs	N/C
Fireplace Room	300.00	Tableware	N/C
Courtyard & Other	300.00		
Pontoon Rides			
Golden Mast Okauchee Bay Runner			
Pontoon Patio accommodates up to 25 guests			
Captain Provided			
\$250/hour - 2 hour minimum			
(All food and beverages must be purchased through the Golden Mast)			
Tinus Marine - 262-567-7533			
Cocktail Cruises before dinner			
1/2 Hour Rides during your event			
Day & Evening Rentals			
Golden Mast catering available upon request			

BANQUET MENUS

Hors D'Oeuvres Parties

*Two hours of continuous hors d'oeuvres service, in lieu of dinner.
An elegant combination of appetizers hand passed and presented at tables.*

For Groups of 25+ - Not Available in the Lake Terrace Room most Fri/Sat Nights - Other restrictions apply

HEAVY PACKAGE

32.50 /person

Cold Table

Fresh fruit: melon, pineapple, grapes, strawberries
Fresh vegetable platter with peppercorn ranch dip
Wisconsin cheese and sausage with crackers
Caesar and pasta salads

Hot Table

Gourmet meatballs in flavorful sauce
Hot ham and beef silver dollar sandwiches
Some passed items are also placed on the table

Seafood Table

Smoked trout or salmon
Chilled shrimp with cocktail sauce (2/person)
Crab cakes with Remolaude Dip
Shrimp or Scallop Bacon Wraps

Passed

Chicken wings
Assorted mini quiches
Egg rolls
Toasted bread rounds with onion and cheese
Beef tenderloin or chicken kabobs
Stuffed baked mushroom caps
Breaded and lightly fried vegetables
Spinach and cheese filo wraps
Jalapeno and cream cheese poppers
Coconut Spring Rolls

Dessert Table & Coffee Station

Assorted mini sweets and self-serve coffee

MEDIUM PACKAGE

26.50 /person

Cold Table

Fresh fruit: melon, pineapple, grapes, strawberries
Fresh vegetable platter with peppercorn ranch dip
Wisconsin cheese and sausage with crackers
Tomato Bruschetta

Hot Table

Gourmet meatballs in flavorful sauce
Hot ham and beef silver dollar sandwiches
Some passed items are also placed on the table

Passed

Chicken wings
Chicken quesadillas
Toasted bread rounds with onion and cheese
Spinach and cheese filo wraps
Beef tenderloin or chicken kabobs
Stuffed baked mushroom caps
Coconut Spring Rolls

Dessert Table & Coffee Station

Assorted mini sweets and self-serve coffee

LIGHT PACKAGE

20.95 /person

Cold Table

Fresh fruit: melon, pineapple, grapes, strawberries
Fresh vegetable platter with peppercorn ranch dip
Wisconsin cheese and sausage with crackers

Hot Table

Gourmet meatballs in flavorful sauce
Hot ham and beef silver dollar sandwiches
Some passed items are also placed on the table

Passed

Chicken wings
Chicken quesadillas
Toasted bread rounds with onion and cheese
Beef tenderloin or chicken kabobs
Spinach & Cheese filo wraps

The above are general selections that we serve. Items may be added and or substituted at the Chef's discretion.

BANQUET MENUS

Breakfast & Lunch Selections for Corporate & Group Events

Minimum of 80 guests - Set up/Room Fees may apply (see below) - Not available on Saturday or Sunday

BREAKFAST

<p>Continental Breakfast 9.95</p> <p>Self Serve Style Orange & Apple Juice Yogurt Parfait Station</p> <ul style="list-style-type: none"> • Low fat yogurt • Assorted fresh fruit & Berries selections • Granola <p>Assorted Muffins, Croissants Sweet rolls, & Danish or Bagels & Cream Cheese Butter and Jam selection Coffee Service</p>	<p>Breakfast Buffet 16.50</p> <p>Orange & Apple Juice Yogurt Parfait Station</p> <ul style="list-style-type: none"> • Low fat yogurt • Assorted fresh fruit & Berries • Granola <p>Assorted Muffins, Croissants Sweet rolls, & Danish or Bagels & Cream Cheese Scrambled eggs or quiche – choose selection Oven roasted potatoes Crisp thick bacon or Sliced ham Mini waffles or French toast sticks Butter and Jam selection Coffee, Tea and Milk</p>
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LUNCH

<p>Deli Style Lunch 14.95</p> <p>Self serve set up Assorted wraps Chicken Salad croissants Relish tray with dip Chips & Pickles Coffee, Tea, Milk</p>	<p>Lakeside Lunch Buffet 16.50</p> <p>Tortellini Salad Caesar or Garden Salad Hot Ham or Beef Rolls & Butter Dessert: Tuxedo Torte or Chef Selection Coffee, Tea, Milk</p>
<p>Terrace Buffet 20.95</p> <p>Fresh Vegetable & Relish Tray, Cheese & Sausage Tray Fresh Baked Rolls & Butter</p> <p><i>Select 2 entrees:</i> Salmon, Beef Rouladen, Sliced Roast Beef, Sautéed Chicken Breast, Sliced Pork Tenderloin, Natural Sliced Turkey Breast, Tilapia</p> <p><i>Select 2 Salads:</i> Broccoli, Caesar, Garden, Pasta, Tomatoes</p> <p><i>Select 1 starch:</i> Oven roasted potatoes, garlic mashed, homemade spaetzle or pasta</p> <p><i>Dessert:</i> Tuxedo Torte or Chef Selection Coffee, Tea or Milk</p>	<p>Seated Garden Lunch 20.95</p> <p>Fresh bakery basket and butter House mixed greens salad or Caesar salad</p> <p><i>Select 2 entrees:</i> Salmon, Tilapia, Sautéed Chicken Breast, Chicken Oscar, Chicken Gabrielle, Sliced Pork Tenderloin, Veal Cordon Blue, Sliced Flank Steak</p> <p><i>Select 1 starch:</i> Oven roasted potatoes, garlic mashed, homemade spaetzle or pasta</p> <p><i>Dessert:</i> Tuxedo Torte or Chef Selection Coffee, tea and milk</p>

SET UP AND ROOM FEES

Meeting or break out space use	Set Up Fee	\$100.00
If only serving continental breakfast or deli lunch	Room Fee	\$200.00

BEVERAGE MENU

Beverage & Cocktails

CASH/HOST BARS

Per Drink	
Tap Beer	4.50
Domestic Bottle	5.50
Premium Bottle	5.50
Import Bottle	6.50
Cocktails - Call	7.00
Cocktails - Premium	8.00
Wine	7.00 -10.00
Soda	2.50

OPEN BAR PACKAGES

For groups of 50 plus.

All open bar packages are for up to 6 hours of consecutive service. All guests 20 and under are charged \$10/person soda only package. Package charges are based on final count.

Guest may pay cash for items not included in package.

Packages do not include wine with dinner, champagne receptions, toasts or shots. Drink tickets available upon request.

See next page for detailed list of products.

Call Brand Open Bar

32.00/person - 4.00/person each additional hour

- House and call liquor brands
- Miller Lite & Weissgerber Amber on tap
- Domestic bottled beer selections
- N/A wine & beer
- Juice & Soda Selections by the glass
- House Red & White Wine by the Glass

Premium Brand Open Bar

35.00/person - 5.00/person each additional hour

- House, call and premium liquor brands
- Miller Lite & Weissgerber Amber on tap
- Domestic bottled beer selections
- Imported bottled beer selections
- N/A wine & beer
- Juice & Soda Selections by the glass
- House red & white wine by the glass

Open Bar by the Hour	Call	Premium
One Hour	17.00	19.00
Two Hours	20.00	22.00
Three Hours	23.00	25.00

GROUPS OF 75 PLUS

1/2 Barrel Beer	295.00
Miller Products/Weissgerber Amber	
Import/Specialty Barrels - Ask for Pricing	
Cocktail (each, open bar)	6.75
Bottle of Champagne	25.00
Bottle of Wine	25.00
Red: Merlot, Cabernet, Pino Noir	
White: Chardonnay, Riesling, Moscato, Pino Grigio	
Blush: White Zinfandel	
Soda (per glass)	2.50

Approximate Consumption Guide

1/2 Barrel = 150 glasses

Bottle Wine = 4-5 glasses

Bottle Champagne = 5-6 glasses

BEER-WINE-SODA PACKAGES

Beer-wine-soda packages offer up to 6 hours of consecutive service. All guests 20 and under are charged \$10/person soda only package. Package charges are based on final count. Guest may pay cash for items not included in package. Packages do not include wine with dinner, champagne receptions, toasts or shots. Drink tickets available upon request.

Beer-Wine-Soda	24.00/person
Each additional hour	3.00/person
Miller Lite & Weissgerber Amber On Tap (no bottled beer)	
House red and white wine varietals	

Beer-Soda Only	18.00/person
Each additional hour	2.00/person
Miller Lite & Weissgerber Amber On Tap (no bottled beer)	

Alcoholic beverages may be purchased by and served only to guests who are 21 years of age and older. Valid state photo identification is required.

The above packages are subject to an 18% service charge and 5.1% sales tax.

A minimum bar intake of \$400 is required for each bartender staffed. An additional \$50.00 fee will be charged if less is consumed.

All beverages must be purchased through the Golden Mast.

\$18.00/bottle Wine Corkage Fee - All wine must be purchased through a licensed distributor.

BEVERAGE MENU

Call & Premium Open Bar

LIQUOR

All Well Liquors: *Vodka, Gin, Rum, Brandy, Whiskey, Bourbon, Scotch, Amaretto*

VODKA

Call

Ketel One
Stolichnaya
Jeremiah Weed Sweet Tea
Skyy
Absolut
Smirnoff
Ketel One Citron
Absolut Citron & Mandarin
Van Gogh Raspberry, Grape
& Blueberry
Three Olives Cherry

Premium

Grey Goose
Chopin
Belvedere

GIN

Call

Tangeray
Beefeater
Bombay

Premium

Bombay Sapphire
Hendricks

RUM

Call

Bacardi
Bacardi Limon
Captain Morgan
Myers
Malibu
Premium
Mount Gay

WHISKEY

Call

Canadian Club
VO
7 Crown
Jack Daniels
Jim Beam
Early Times
Jim Beam Red Stag, Rye
Jack Daniels Honey
Jameson
Makers Mark
Southern Comfort
Windsor
Yukon Jack
Premium
Crown Royal

BRANDY

Korbel

TEQUILA

Call

Jose Cuervo Gold
Premium
Patron Silver

SCOTCH

Call

Dewers
J&B
Johnny Walker Red Label
Premium
Johnny Walker Black Label
Glenlivet 12 year

PREMIUM IMPORT CORDIALS

Drambuie
Grand Marnier
Amaretto Di Salvono
Sambuca

PREMIUM COCKTAILS

Shaken Specialty Martinis
(Appletini, Cosmo, etc.)

WINE

White Zinfandel
Moscato
Riesling
Pinot Grigio
Chardonnay

Pinot Noir
Merlot
Shiraz
Cabernet

BEER

Tap Beer: *Miller Lite & Weissgerber Amber*

Call Bottled Beer

Miller Lite
Miller 64
Coors Light
Bud Light
Miller High Life
Spotted Cow
Corona
O'Douls
O'Douls Amber

Premium Bottled Beer

Heineken
Guinness
Clausthaler NA

PONTOON RENTALS

Okauchee Lake Bay Runner Pontoon Patio

AVAILABLE ACCOMMODATIONS & ARRANGEMENTS

*Celebrate your next special event on our Pontoon Patio.
Perfect for business outings and personal parties alike.*

Option 1: 2 Hr Appetizer & Beverage Cruise - Limit 25 Guests - 1000.00

Captain & 1 Service Staff Provided by Golden Mast

Self Serve: Liquor, Beer, Wine, Soda, Water

Self Serve: Appetizers - Select 4 Trays (Includes chips & a fruit or veggie tray)

Option 2: 2.5 Hr Appetizer & Dinner Cruise - Limit 20 Guests - 2000.00

Captain & 2 Service Staff Provided by Golden Mast

Beverages: Liquor, Beer, Wine, Soda, Water

Self Serve: Appetizers - Select 4 Trays (Includes chips & a fruit or veggie tray)

Dinner: Small Buffet or Served - Prime Rib, Potato, Vegetable, Roll, Dessert

Option 3: 3 Hr Appetizer Cruise & Island Dinner - Limit 20 Guests - 3000.00

Captain & 2 Service Staff Provided by Golden Mast

Beverages: Liquor, Beer, Wine, Soda, Water

Self Serve: Appetizers - Select 4 Trays (Includes chips & a fruit or veggie tray)

Dinner: Small Buffet or Served - Prime Rib, Potato, Vegetable, Roll, Dessert

Event Timing: Cruise 1.5 Hours, Cocktails & Appetizers, Dinner on Island 1.5 hours

Option 4: Pontoon Ride Only - Limit 25 Guests - \$250/hr (2hrs min)

Captain Provided by Golden Mast

APPETIZER SELECTIONS

Choose 4 of the following:

Cold Appetizers

Cheese, Sausage, Cracker Tray

Shrimp Tray

Antipasto Platter

Vegetable/Relish Platter

Smoked Lake Trout

Prosciutto Wrapped Asparagus

Fresh Tomato & Shrimp Bruschetta Bowl

Fresh Fruit Skewers

Salads

Tortellini Italian Salad

Signature Broccoli, Bacon, Raisin Salad

Hot Appetizers

Chicken Quesadillas

Mini Egg Rolls

Chicken Wings

Mini Quiches

Bacon Wrapped Water Chestnuts

Bacon Wrapped Scallops

Sandwiches

Party Rollers - Assorted Gourmet Wraps

Sliced Beef Tenderloin Sandwiches

Hot Ham Sliced with Rolls

Sweets

Assorted Mini Cheesecake Bites

Assorted Bars

Cookies & Brownie Tray

BASIC GUIDELINES

The Bay Runner will remain in Bay area and is not able to go out into big lake areas. The boat will be operated by our captains only. The Captain will select route at his/her discretion based on weather and/or lake conditions. Jumping and swimming from boat is prohibited. No Children under 13 allowed. All food and beverages must be purchased through the Golden Mast. All packages will be charged for the above amounts regardless of number of guests in attendance. Special menus or custom cruises may be designed and considered starting with the above minimum amounts. A reservation fee of 25% at booking will be nonrefundable if event is not rebooked. The Golden Mast will offer an alternative interior location for event if weather does not cooperate or guest chooses not to rebook for an alternate date. A complete list of all policies is available. A booking contract and acceptance of policies will be required with your reservation. All packages include service charge but are subject to 5.1% state tax.

REFERENCE LIST

Recommended Vendors & Directions

We are pleased to refer you to the vendors listed below. Though we have had positive experiences with all, no guarantees are made, implicit or explicit, regarding their work.

PHOTOGRAPHERS

Edward Fox
(414) 774-1838
Greenfield, WI

Bella Pictures
(888) 556-7590
Greenfield, WI

VIP - Bob Cavallo
(414) 405-5656
Wauwatosa, WI

PONTOON RENTALS

Tinus Marine
262-567-7533

FLORISTS

Avant Garden
(262) 646-4777
Delafield, WI

The Flower Garden
(262) 367-8205
Hartland, WI

Garden Gate Nursery
(262) 367-6464
Hartland, WI

Rhodee Floral
(262) 567-4229
Oconomowoc, WI

LINENS/CHAIR COVERS

Whitelinen
(920) 355-4014
Ixonia, WI

Sitting Pretty
(262) 313-7790

Table Toppers
(800) 826-9576

LIMOS/SHUTTLES

VIP/Andrus Lake Country Transp.
(262)567-6452

OFFICIANT

Rev. Robb Neureuther
262-375-8992

LOCAL HOTELS & MOTELS

Olympia Resort*
1350 Royale Mile Rd

262-567-0311
Oconomowoc

La Quinta Inn & Suites
2801 Hillside Drive

262-395-1162
Delafield

Hilton Gardens
1443 Pabst Farms Circle

262-200-2222
Oconomowoc

Country Pride Inn
2412 Milwaukee St

262-646-3300
Delafield

Inn at Pine Terrace
Bed & Breakfast
351 Lisbon Rd

262-567-7463
Oconomowoc

The Delafield Hotel
415 Genesee St

262-646-1600
Delafield

Staybridge Suites*
1141 Blue Ribbon Dr

262-200-2900
Oconomowoc

Country Springs
2810 Golf Road

262-547-0201
Waukesha

Holiday Inn Express
3030 Golf Road

262-646-7077
Delafield

Holiday Inn
N14 W24140 Tower Pl

262-506-6300
Pewaukee

**Within 10 miles of Golden Mast/have shuttle service*

DIRECTIONS

From Milwaukee

Take I-94 or Capitol Drive to Hwy 16 West. Hwy 16 West to Exit #178, Sawyer Road. At bottom of ramp turn right. At stop sign turn left and follow signs into Okauchee, Go 1/2 mile into Okauchee, at the roundabout stay right, our sign is 1/2 block on the right.

From Madison

Take I-94 East, to Hwy C. Take Hwy C North thru Delafield to Hwy 16. Cross over Hwy 16 and immediately turn left onto frontage road - R. Take R one mile into Okauchee. At the roundabout stay right, our sign is 1/2 block on the right.

From Oconomowoc

Take Hwy 16 East to the "BROWN STREET" exit (P North). At end of ramp turn left and take Hwy P North for 1 1/2 miles to Lake Drive. Turn right on Lake Drive and follow until you see our sign on the left.

POLICIES, PROCEDURES & INFORMATION

Contract Details

The following policies explain the basic guidelines for the Golden Mast and will assist you in the planning stages of your event. Specific details pertaining to menu selections, room and table arrangements, entertainment and other matters will be discussed and established prior to the event. Every effort will be made by the staff and management of the Golden Mast to ensure a successful event. A well planned and successful event requires a review of the following policies.

Minimum Group Size

Each room has a minimum guest count guarantee. You as our patron agree to pay the difference if your guest count is less than the agreed upon minimum. The minimum count does not include children's dinners. Minimum dinner price adjustment will be \$30 per undercount guest (\$50 per undercount guest in the Lake Terrace Room - Sat Only, May-Oct). This fee is not subject to service charge, only to Wisconsin sales tax.

Room Fee - Lake Terrace Room Only - Saturday Nights May thru October

Room fees are applicable to the Lake Terrace Room, on Saturday Nights from May to October only. Room Fee is collected in full at the time of booking. Room fee or a pro-rated portion is only applied to the final bill if the next level minimum guest count is attained. Room fee is fully refundable in the event of cancellation.

Down Payment

All groups larger than 25 guests require a deposit. Ask for the amount we request from your group. Deposits are required at the time of booking. Your date becomes unavailable to other patrons at the time of your deposit. Deposits are non-refundable after four days and non-transferable. However, if a group of the same size can be booked for your cancelled date, 80% of your deposit will be refunded after the date of the new function. Lake Terrace Room - \$2,000 upon signing and a second \$2,000 six months prior to the date of your function.

Payment/Service Charges

All food and beverage purchases are subject to an 18% service fee and 5.1% Wisconsin Sales Tax. Service charges must be taxed in accordance with state law. Groups requesting tax exemption must submit a tax exempt certificate thirty (30) days prior to the function date. All balances must be paid in full at the end of the event. Cash, personal check, & cashier's checks are accepted. Gift certificates may not be used for payment. Credit cards may not be used for large groups, unless you agree upon a 3% service fee. Should any charge for contracted purchases or services rendered inadvertently be omitted or overlooked on the final bill, you agree to authorize payment via your credit card on file and an invoice will be sent to you.

Prices

We reserve the right to make changes to our menu items, prices, and fees without prior notice. All price changes will be reasonable and reflect market decisions. Confirmed food prices can be quoted in writing ninety (90) days prior to the scheduled function if requested. We require a minimum of \$400 in cocktail sales per bartender requested in order for us to waive our \$50 fee. If you request to have no alcoholic beverages served at your event, a \$5 surcharge per person will be added.

Tastings

Tastings are by reservation only, and must be booked at least 3 days in advance. When making the reservation, state which entrees will be included in the tasting. Couples can order combination plates to allow for the tasting of more entrée's. Beer and wine tasting is also available upon request. The bride's entrée is complimentary.

Food & Beverage

All food and beverage to be consumed on the premises must be purchased from the Golden Mast, with the exception of special occasion cakes. In accordance with state and local laws, food or beverage prepared by Golden Mast, which remains uneaten from the event may not be removed from the premises. We do not prepare food and beverage "to go" for guests not in attendance. According to Wisconsin State Law, alcoholic beverages may be purchased by and served only to guests who are 21 years of age and older. A valid state photo I.D. must be presented when requested. Any violations of state laws, or any behavior deemed unacceptable, destructive or violent, may result in immediate closing or termination of part of, or the entire function at the patron's expense. The patron will be responsible for all fines, loss of business, assessments and liability as a result of the above.

POLICIES, PROCEDURES AND INFORMATION

Contract Details & Procedure Information

Decorations/Favors/Other

No fireworks, Chinese lanterns, streamers, confetti, rice, sparklers, bubbles, glitter, decorator stones, or birdseed is allowed on the premises. All candles must have an enclosed flame. It is expressly prohibited for banners, or materials of any kind to be affixed to ceiling, walls, partitions, or curtains in any of the rooms without prior restaurant management approval. You are responsible to take all items with you at the conclusion of your function. Golden Mast is not responsible for items left behind.

Personal Belongings

The Golden Mast is not responsible for personal belongings left in any area of the building including, but not limited to the Bridal Room, Milwaukee Room, restrooms or any banquet areas. It is understood that although these areas are for your use, they do no lock and items of value should not be left unattended.

Damages/Liability

The patron agrees to be responsible for any and all liability and damage done to the premises during the period of time for setup, the actual event, and tear down by patron, patron's guests, suppliers and other third parties who are present at patron's request. Golden Mast requires a credit card number to be held, and in the event of damages a fee will be assessed and the card on file charged. A fee of \$100 will be charged for missing or damaged microphones. Golden Mast assumes no responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following the event.

Additional Guidelines

All invited guests are expected to be served dinner.

Do not allow children to roam unsupervised on the premises.

Bands that are excessively noisy are not allowed. Golden Mast reserves the right to determine what noise level is acceptable in our establishment. All entertainment must end by midnight.

Golden Mast reserves the right to assign or reassign the facility most suited to the size and type of function being held, subject to notice to you.

On Saturdays, our dining room and Lake Terrace Room may be reserved for afternoon functions from 11:00 a.m. to 4:00 p.m. For evening functions the Lake Terrace Room is available starting at 5:00 p.m.

There is a \$500 fee for all Gazebo Ceremonies. For smaller groups there is a \$300 ceremony fee; check for availability in our Courtyard or Fireplace areas.

On the occasion we take or receive pictures of your event, we reserve the right to share them with potential clients.

Procedure

Three Months Prior to Function

Begin Planning Process - Estimate times & answer any questions

One Month Prior to Function

Review current menu prices

Establish food and bar arrangements

Large groups over 75 guests may offer their guests a choice of up to two entrees, excluding a combination plate as one of the selections. The same starch must be selected for both entrees. You must establish a count for each item from your guests and label your place cards accordingly.

Two Weeks Prior to Function

Establish an approximate guest count

Designate Head Table & Family Table sizes – a seating chart can be prepared at this time if requested. This may be faxed or emailed to you.

One Week Prior to Function

Update us on any changes and provide us with the current guest count

Three Days Prior to Event

Confirm your final guest count. No changes can be made after this. You will be charged for your final count, plus any dinners served over that count.

The staff at the Golden Mast is eager to accommodate your specific needs, desires, & special requests to the degree we can practically satisfy them for you. We look forward to working with you!
