

# GOLDEN MAST INN

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## *Have it all on the Lake!*

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



Mailing Address  
P.O. Box 41  
Okauchee, WI 53069  
262-567-7047

Street Address  
W349 N5293 Lacy Lane  
Okauchee, WI 53069  
gmbanquets@weissgerbergroup.com

*Event Coordinator: Monica Lyons*



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## **Please Note**

We will be happy to meet your special dietary requests.  
Menu effective January 1, 2018. 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

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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.

\*\*\* 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	135.00	Smoked Lake Trout (serves 60)	120.00
Shrimp Tray	180.00	Caprese Skewers	135.00
Antipasto Platter	105.00	Fruit Platter	125.00
Vegetable/Relish Platter	120.00		

### Hot Selections

Meatballs	120.00	Brie & Pecan Mushroom Caps	120.00
Bacon Wrapped Water Chestnuts	120.00	Phyllo Dough with Spinach and Feta	120.00
Bacon Wrapped Scallops	150.00	Phyllo Dough with Brie and Raspberry	120.00
Mini Quiches	115.00	Prosciutto Wrapped Asparagus	105.00
Chicken Quesadillas	115.00	Spinach & Artichoke Dip	105.00
Mini Beef Wellingtons	120.00	Coconut Shrimp Spring Roll	125.00
Florentine Mushroom Caps	120.00		

## 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

10.95/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

11.95/Person

<b>To include everything in the Light Package plus:</b>	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

12.95/Person

**To include everything in the Premium and Light Packages plus:**

Fresh Shrimp with Spicy Cocktail Sauce  
(2 per person)

# BANQUET MENUS

## Entrée Selections

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

### POULTRY

**Chicken Breast** 32.95  
Sautéed, served in a mushroom wine sauce.

**Chicken Princess** 33.95  
Breaded, topped with asparagus and Monterey jack cheese.

**Roasted Duckling** 34.50  
Slowly roasted half duck served with pan gravy.

### BEEF

**Prime Rib** 38.95  
12oz - Slowly Roasted Angus Prime, served with au jus.

**Beef Tenderloin** 38.50  
Tender medallions, sliced & served in a Bordelaise Sauce.

**Filet Mignon – House Favorite** 40.50  
10oz - Lean and tender Black Angus Beef.

### PORK & LAMB

**Stuffed Pork Chop** 33.95  
14oz – Moist rib chop, filled with our home-made sausage stuffing, served with gravy.

**Rack of Lamb** 35.95  
Grilled New Zealand Rack of Lamb with house rub.

### SEAFOOD

**Salmon Fillet** 33.50  
Baked with a bourbon maple glaze.

**Walleye Almondine** 31.95  
Fresh Walleye Fillet, slowly baked with toasted almonds.

**Deep-fried Shrimp** 31.95  
Large gulf shrimp, butterflied and breaded, served with cocktail sauce.

### SURF N' TURF

**Filet & Lobster – A Gourmet Feast** 58.95  
7 oz cold water lobster tail & 7 oz filet.

### GERMAN SPECIALTIES

**Beef Rouladen** 33.50  
Lean beef with our special house filling, simmered till tender.

**Veal Oscar** 37.50  
Breaded veal medallions topped with crab meat and hollandaise sauce.

### VEGETARIAN

**Mushroom Ravioli** 29.95  
Gourmet Ravioli, fresh zucchini, squash and broccoli florets in a tomato basil beurre blanc.

### GOURMET COMBINATIONS 39.95

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

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### 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.

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## DRESSING SELECTIONS

Parmesan Peppercorn Ranch  
French  
Italian  
Balsamic Vinaigrette

## STARCH SELECTIONS

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

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## 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.

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## 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) .

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# 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

Sautéed 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

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



# BANQUET MENUS

Buffet & Family Style Parties

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## 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

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## 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

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## 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

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## 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.*

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## 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

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# BANQUET MENUS

## Late Night Additions & Finishing Touches

### LATE NIGHT ADDITIONS

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

### FINISHING TOUCHES

<b>Bridal Room Package</b> (10 person min)	15.00/person	<b>Additional Services &amp; Charges</b>	
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
<b>Ceremonies</b>		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		
<b>Pontoon Rides</b>			
<b>Golden Mast Okauchee Bay Runner</b>			
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)			
<b>Tinus Marine - 262-567-7533</b>			
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

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*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*

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## HEAVY PACKAGE

32.95 /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

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## MEDIUM PACKAGE

26.95 /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

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## LIGHT PACKAGE

21.50 /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

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

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# 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

<b>Continental Breakfast</b> 10.95 Self Serve Style Orange & Apple Juice Yogurt Parfait Station <ul style="list-style-type: none"> <li>• Low fat yogurt</li> <li>• Assorted fresh fruit &amp; Berries selections</li> <li>• Granola</li> </ul> Assorted Muffins, Croissants Sweet rolls, & Danish or Bagels & Cream Cheese Butter and Jam selection Coffee Service	<b>Breakfast Buffet</b> 17.50 Orange & Apple Juice Yogurt Parfait Station <ul style="list-style-type: none"> <li>• Low fat yogurt</li> <li>• Assorted fresh fruit &amp; Berries</li> <li>• Granola</li> </ul> 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
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### LUNCH

<b>Deli Style Lunch</b> 15.95 Self serve set up Assorted wraps Chicken Salad croissants Relish tray with dip Chips & Pickles Coffee, Tea, Milk	<b>Lakeside Lunch Buffet</b> 17.50 Tortellini Salad Caesar or Garden Salad Hot Ham or Beef Rolls & Butter Dessert: Tuxedo Torte or Chef Selection Coffee, Tea, Milk
<b>Terrace Buffet</b> 21.95 Fresh Vegetable & Relish Tray, Cheese & Sausage Tray Fresh Baked Rolls & Butter Select 2 entrees: Salmon, Beef Rouladen, Sliced Roast Beef, Sautéed Chicken Breast, Sliced Pork Tenderloin, Natural Sliced Turkey Breast, Tilapia Select 2 Salads: Broccoli, Caesar, Garden, Pasta, Tomatoes Select 1 starch: Oven roasted potatoes, garlic mashed, homemade spaetzle or pasta Dessert: Tuxedo Torte or Chef Selection Coffee, Tea or Milk	<b>Seated Garden Lunch</b> 21.95 Fresh bakery basket and butter House mixed greens salad or Caesar salad Select 2 entrees: Salmon, Tilapia, Sautéed Chicken Breast, Chicken Oscar, Chicken Gabrielle, Sliced Pork Tenderloin, Veal Cordon Blue, Sliced Flank Steak Select 1 starch: Oven roasted potatoes, garlic mashed, homemade spaetzle or pasta Dessert: Tuxedo Torte or Chef Selection Coffee, tea and milk

### 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	7.50
Cocktails - Premium	8.50
Wine	8.00
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  
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

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## 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

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## 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

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## 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.*

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# 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

**Bella Pictures**  
(888) 556-7590

**VIP - Bob Cavallo**  
(414) 405-5656

**Edward Brzozowski**  
(414) 287-4324

### 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

**Sitting Pretty**  
(262) 313-7790

**Heavenly Creations**  
(414) 353-1179

**Table Toppers**  
(800) 826-9576

### LIMOS/SHUTTLES

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

### OFFICIANT

**Rev. Robb Neureuther**  
262-227-0086

## LOCAL HOTELS & MOTELS

**Hilton Gardens \***  
1443 Pabst Farms Circle

**262-200-2222**  
Oconomowoc

**AmericInn Hotel & Suites \***  
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

**La Quinta Inn & Suites \***  
2801 Hillside Drive

**262-395-1162**  
Delafield

*\*Within 10 miles of Golden Mast*

## 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**

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*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

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### **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!***

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