



WEISSGERBER'S GOLDEN MAST INN

On Okauchee Lake

Weddings	Banquets
Retirements	Birthdays
Anniversaries	Pig Roasts
Seminars	Luncheons
Rehearsals	Fundraisers
Wine Dinners	& More ...

The Food, The View, The Memories

The Golden Mast is a beautiful banquet facility, perfect for any event from 25-400 guests. Our event coordinator, and staff will offer you personal attention and assistance in customizing your event.

"Our goal, is your satisfaction!"

The Weissgerber Family & Staff

Rooms & Facilities

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 _____ 250
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 60 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 nights and Saturday nights May-Sept.	
Sun Room	up to 35 guests Minimum group size - 20
Surrounded by windows, Great for small parties. Minimum group size - 20 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***	

NO EXTRA CHARGES FOR:

Room Fee & Set Up Fee
Linen Table Clothes & Colored Napkins
Cake Cutting
Bartenders (Lg. Groups)
Entrée / salad / vegetable / Starch /Bakery
Beverage (Coffee, Tea. Or milk)
Personal Event Coordinator

CONSIDER & COMPARE

Hidden Costs & Fees
Room & Setup / Cleanup Fees
Equipment./ Supply Rental Fees
Higher Gratuity / Service Charge rates
Ala Carte Items / Courses
Cake Cutting and Service Fees
Our Service Charge—is ONLY 17%

Have it ALL - On THE LAKE

Weddings ~ Banquets
Fund Raisers ~ Family Gatherings
Retirements Private Dinners
Corporate Meetings ~ Lakeside Dining
Pig Roasts & Much More....



Gazebo Wedding Ceremony



Head Table—Terrace Room



Lake Terrace Room



Courtyard



Lake Terrace Room



Classroom Style Set-up



Private Conference Table



Lakeside Lounge



Lakeside Dining



Dining in Fireplace Room



Dramatic Entrance

Visit: www.bellapictures.com/goldenmastmontage
to view beautiful photographs of weddings celebrated here.

Menu Selections

Groups 25-75 Select 2-5 items / Groups over 75 Select 1-2 Items

Prices are inclusive (see bottom left)

SAUTÉED CHICKEN BREAST Mushroom wine Sauce, rice pilaf	_____	28.50
CHICKEN PRINCESS Breaded, asparagus & monterey jack, rice pilaf	_____	29.50
VEGETARIAN PLATTER Mushroom ravioli & fresh vegetables, beurre blanc	_____	25.95
PRIME RIB Slowly roasted prime rib, baked potato	_____	32.50
SLICED BEEF TENDERLOIN Bordelaise sauce, baked potato	_____	32.50
FILET MIGNON (10oz) Lean and tender, baked potato	_____	33.95
VEAL OSCAR Breaded medallions, with crab meat, hollandaise sauce, spaetzle	_____	30.50
WIENER SCHNITZEL A house specialty. Tender sliced veal, spaetzle	_____	28.50
FILET & LOBSTER A gourmet feast, baked potato	_____	52.50
BEEF ROULADEN Lean beef with special house filling, spaetzle	_____	28.50
STUFFED PORK CHOP 14 oz homemade stuffing, gravy, mashed potato	_____	28.95
RACK OF LAMB New Zealand, moist & flavorful baked potato	_____	28.95
ROASTED DUCKLING A half duck moist, crispy skin, wild rice.	_____	29.95
GOURMET COMBINATIONS selection list available	_____	33.50

Suggestions: Chicken Breast & Prime Rib - Sliced tenderloin & Salmon
Sliced Tenderloin & Sautéed Shrimp - German Combination Platter

ALASKAN SALMON FILLET Baked, bed of leeks, lemon butter, rice pilaf	_____	28.95
CHILEAN SEA BASS Slowly baked, mild, baked potato	_____	29.50
WALLEYED PIKE FILLET White flaky meat, baked potato	_____	28.50
DEEP-FRIED SHRIMP Large, gulf shrimp, butterflied, breaded, baked potato	_____	29.50
CHILD MEAL For 10 years and under—ask for selections	_____	15.50

Your Dinners Include:

<p>Fresh Bakery Basket / Butter & House Garden salad 75 or more guests— 1 dressing selections - 2nd dressing choice \$.25/p</p> <p>Vegetable and starch (Groups over 75 select 1 starch)</p> <p>Beverage (coffee, tea, milk) & Chef's House Dessert</p> <p>Cake / Dessert: we will cut and serve your cake at no charge in lieu of house dessert</p>

Gourmet Additions:

Specialty Salads	\$3.00/p
House Soup/Salad	\$2.00/p
Cheese Pate	\$.25/p
Edible Orchid	\$.50/p
Plated Appetizer	\$5-\$8/p
Specialty Dessert	\$3-\$6/p
Sundae Bar	\$4.00/p
Assorted Sweet Table	\$5.00/p

Late Night Additions:

Ham/Beef Finger Sandwiches	\$195
65 servings with small buns	
Gourmet Assorted Pizzas	\$195
8 - 16in. pizzas \$25/each add'l	
Gourmet Coffee Station	\$195
Self Service Coffee & Tea	
Assorted Sweet Trays	\$195
120 pieces assorted minis	

Buffet - Family Style & Stations Parties

Please ask for description inserts for each below

DELUXE DINNER BUFFET	_____	32.50
For Groups over 120 People - Some restrictions may apply		
SPAHNFERKEL DINNER BUFFET	_____	32.50
For groups over 120 People - Some restrictions may apply		
HORS D'OEUVRES FANCY BUFFET	_____	28.50
Very elegant presentation, extensive variety, In lieu of dinner		
For groups over 120 People— Not Available Most Fri or Sat nights.		
CHAMPAGNE BRUNCH BUFFET	_____	24.50
Sundays only for groups over 75		
FISH FRY / FISH & CHICKEN DINNERS	Fri Nights _____	16.50/18.50
For Groups of 25 or more. Not available in Lake Terrace Room May-Oct & Dec. Room Charge \$100.		
CORPORATE MEETINGS & LUNCHEON MENUS	_____	\$ Varies
Continental Breakfast/Lunch/Breakout space/Etc		
FUNERAL LUNCH & DINNER MENUS	_____	\$ Varies

We will OPEN ANY DAY (Breakfast, Lunch, Dinner) for groups of 80 or more!

Hors D' Oeuvres & Appetizer Trays

Available only with full dinner service 60pcs per tray Detailed lists available

CHEESE, SAUSAGE & CRACKER TRAY _____	75.00
SHRIMP TRAY _____	140.00
MEATBALLS _____	80.00
ANTIPASTO PLATTER _____	85.00
VEGETABLE/RELISH PLATTER _____	70.00
SMOKED LAKE TROUT serves 60-70p _____	110.00
BACON WRAPPED WATER CHESTNUTS _____	85.00
BACON WRAPPED SCALLOPS _____	95.00
MINI QUICHES _____	80.00
CHICKEN QUESADILLAS _____	90.00
MINI BEEF WELLINGTONS _____	95.00
FLORENTINE MUSHROOM CAPS _____	80.00
BRIE & PECAN MUSHROOM CAPS _____	80.00

Fancy Hors D'Oeuvres, Before Dinner

Detailed lists available

For Groups of 25 or more — Hand Passed for One Hour with full dinner service only

LIGHT PACKAGE , Variety of 6 hot and cold selections _____	6.95/per.
PREMIUM PACKAGE , Variety of 14 Hot & Cold Selections _____	7.95/per.
DELUXE PACKAGE , Premium Package & Shrimp Cocktail (2 /per) _____	9.95/per.

Beverage & Cocktail Selections

For Groups of 75 plus

1/2 Barrel Beer	240.00	Btl Champagne	23.50
1/4 Barrel Beer	140.00	Btl Wine	23.50
Cocktail (Each, open bar)	6.50	Soda (each gl.)	2.00

Wine: _____ Red: Merlot or Cabernet White: Liebfraumilch, Pinot Grigio, Chardonnay

Champagne: _____ Frexinet Blanc de Blanc Brut

Barrel Beer: _____ House Amber—Miller Products (other upon request)

Approximate consumption Guide

1/2 Barrel = 150 glasses 1/4 Barrel = 75 glasses
 Bottle Wine = 4-5 glasses Bottle Champagne = 5-6 Glasses

Individual Drink Prices—Cash

Bottled Beer: Domestic \$4	Premium \$5	Import \$6	Soda: \$2/gls
Cocktails: Rail \$6-6.50	Call \$7-7.50	Glass Wine: \$7-\$10	

OPEN BAR PACKAGES for groups of 50 or more guests Detailed lists available upon request

All Open Bar Packages are for up to 6 hours of consecutive service. All guests 20 and under are charged \$10/p 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 or toasts. Shots are not included. Drink Tickets available upon request

CALL Brand Open Bar _____ **23.00/p** **Each Additional Hour 3.00**

PREMIUM Brand Open Bar _____ **25.00/p** **Each Additional Hour 3.75**

OPEN BAR BY THE HOUR **CALL** **PREMIUM** All hours must be consecutive

One Hour 13.00 15.00

Two Hours 17.00 18.00

Three Hours 19.00 21.00

SODA / BEER / WINE PACKAGES (up to 6 consecutive hours of service)

Beer—Wine—Soda \$17.00/person Beer—Soda Only \$13.00/person

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

The above packages are subject to 17% Service Charge & 5.1% Sales tax

We require a minimum bar intake of \$400 for each bartender requested.

An Additional \$50.00 Fee will be charged if less is consumed.

UNIQUE & SPECIAL ACCOMMODATIONS

PONTOON RIDES ON OKAUCHEE LAKE Ask for information when booking

Cocktail Cruises before Dinner - 1/2 hour rides during your event

CEREMONIES

Gazebo Ceremonies \$500 (No Sat. ceremonies May –Oct)

Courtyard / Fireplace/ Other \$300 (must check availability)

Additional Charges Groups under 25—private room fee applies,

Piano - \$100.00, TV or Electrical Equipment—\$50.00, Screen—No charge for Lake Terrace Room

Pre-Dinner Hors D'oeuvres

SERVED FOR ONE HOUR
AVAILABLE ONLY WITH FULL DINNER SERVICE
FOR GROUPS OF 25 OR MORE

“Light Package” \$6.95/person

- Wisconsin Cheese and Sausage Platter with Crackers
- Fresh Vegetable Crudite with Peppercorn Ranch Dip
- Gourmet Meatballs in Barbecue Sauce
- Chicken Wings
- Breaded and Deep-fried Bell Peppers, Cauliflower, Zucchini, & Mushrooms
- Plus Selections at Chef’s Discretion

“Premium Package” \$7.95/person

- Wisconsin Cheese and Sausage Platter with Crackers
- Fresh Vegetable Crudite with Peppercorn Ranch Dip
- Gourmet Meatballs in Barbecue Sauce
- Chicken Wings
- Breaded and Deep-fried Bell Peppers, Cauliflower, Zucchini, & Mushrooms
- Barbecued Ribs
- Mini Quiches
- Egg Rolls
- Bacon Wrapped Scallops & Water Chestnuts
- Stuffed Mushroom Caps
- Quesadillas
- Smoked Salmon or Trout
- Beef or Chicken Kabobs
- Plus Selections at Chef’s Discretion

“Deluxe Package” \$9.95/person

- To Include All Items In The Premium Package Plus
Fresh Shrimp with Spicy Cocktail Sauce (2 per person)

Hosted Bar Packages

All Open Bar Packages are for up to 6 hours of Service

Hours of service must be consecutive

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 or toasts

Shots are not included in any package

Packages for groups of 50 or more guests. Prices are per person

CALL Brand Open Bar \$23.00 Each Additional Hour \$3.00

- House and Call Liquor brands
- One Domestic Beer on Tap
- Domestic Bottled Beer Selections
- N/A wine, N/A Beer
- Juice & Soda Selections by the glass
- House Red & White wine by the Glass

PREMIUM Brand Open Bar \$25.00 Each Additional Hour \$3.75

- House, Call, & Premium Liquor brands
- One Domestic & One Import Premium Brand on Tap
- Domestic Bottled Beer Selections
- Imported Bottled Beer Selection
- N/A wine, N/A Beer
- Juice & Soda Selections by the glass
- House Red & White wine by the Glass

<u>OPEN BAR BY THE HOUR</u>	<u>CALL</u>	<u>PREMIUM</u>
One Hour	13.00	15.00
Two Hours	17.00	18.00
Three Hours	19.00	21.00

SODA / BEER / WINE PACKAGES (for up to 6 consecutive hours of service)

Beer—Wine—Soda \$17.00/person **Beer—Soda Only \$13.00/person**

- 2 Beer selections on tap (no bottled beer) House red & white wine varietals
- \$2/person each additional hour, hours must be consecutive

Individual Drink Prices

Bottled Beer: Domestic \$4, Premium \$5, Import \$6

Soda: \$2/glass

Cocktails: Rail \$6-\$6.50 Call \$7-\$7.50

Glass Wine: \$7-\$10

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

Junior guests 20& under –ordering any beverage service package/ soda only—\$10/person

The above packages are subject to 17% Service Charge & 5.1% Sales tax

Buffet & Family Style Parties

Some Restrictions May Apply

DELUXE BUFFET

\$32.50 PER PERSON

- Chef Carved Standing Round of Beef
- Two Main Entrée Selections - choose from: Duck, Ham, Turkey, Chicken, or Fish
Alternative meat or fish choices can be arranged.
- Salads: pasta salad, shrimp salad, broccoli salad, and Caesar salad
- Chef's Vegetable & Choice of Potato
- Wisconsin Cheese & Sausage Platters
- Fresh fruit & Vegetables
- Smoked salmon or trout
- Two dessert selections

SPAHNFERKEL BUFFET

\$32.50 PER PERSON

- Spahnferkel & Chicken on the Spit, Carved by our Chef
- Smoked bratwurst with sauerkraut
- Roasted corn on the cob
- Homemade pork bread dressing
- Salads: pasta salad, shrimp salad, broccoli salad, and Caesar salad
- Chef's Vegetable & Choice of Potato
- Wisconsin Cheese & Sausage Platters
- Fresh Fruit & Vegetables
- Smoked Salmon or Trout
- Dessert: Hot Apple Strudel ala mode

HORS D'OEUVRES BUFFET

\$28.50 PER PERSON

*Two hours of continuous hors d'oeuvres service, in lieu of dinner.
An elegant combination of hand passed and buffet style canapés*

- Fresh Fruit & Vegetables
- Assorted Wisconsin Cheese and Sausage with crackers
- Crab & Cream Cheese Dip
- Salads: Caesar and Pasta Salads
- Choice of Smoked Trout or Salmon
- Chilled Shrimp with Cocktail Sauce (2 per person)
- Gourmet Meatballs in Sauce
- Chicken Wings
- Assorted Mini Quiches
- Egg Rolls
- Toasted Bread Rounds topped with Cheese and Onion
- Beef Tenderloin or Chicken Kabobs
- Shrimp or Scallop Bacon Wraps
- Stuffed Baked Mushroom Caps
- Breaded & lightly fried Vegetables
- Spinach & Cheese Filo Wraps
- Barbecued Ribs
- Jalapeno & Cream Cheese Poppers
- Hot Ham & Beef Silver Dollar Sandwiches
- Plus: Special selections at the Chef's discretion

CHAMPAGNE BRUNCH BUFFET

\$24.50 PER PERSON

Buffet style for 50 or more guests

- Bakery Items
- Fresh Fruit
- Bagels, Lox & Cream Cheese
- Choice of Juice
- Glass of champagne
- Coffee
- *Main Entree Selections:*
- Scrambled Eggs
- Smoked Bacon
- Sliced Ham & Smoked Turkey Breast
- New York Strip Roast
- Peel & Eat Shrimp

Assorted Desserts, Cakes, Tortes, & Sundae Bar along with Chef's selection of Bananas Foster, Cherries Jubilee or seasonal fruit dessert

FISH FRY PARTIES - For Groups of 25-75 Served Family Style

FISH \$16.50 PER PERSON ~ FISH & CHICKEN \$18.50 PER PERSON

Selection of Fried and Steamed Cod with drawn butter
Or Fried Chicken and Fish Combination

Served with Coleslaw, Potato Salad, French Fries, and Rye Bread

**** There is an additional \$100.00 Room Charge for fish fry parties ****

Considerations, Policies and Information:

****Menu Prices & Items effective January 2010****

- Our staff is eager to accommodate your specific needs, desires and your special requests, to the degree we can practically satisfy them for you.
- All prices listed are subject to change without notice. Please be assured that price changes will be reasonable and reflect market decisions. Firm food prices can be quoted in writing (90) days prior to event— if requested.
- All invited guests are expected to be served dinner.
- Please do not allow children to roam unsupervised on the premises.
- If you request NO alcoholic beverages or bar service at your event, add \$5 per guest
- We require an approximate count two weeks prior and a final count three days prior to date of event. We charge for your final count, plus any dinners served over that count.
- In accordance with state and local laws, food or beverage prepared by the Golden Mast Inn, 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.
- All food and beverage to be consumed on the premises must be purchased from the Golden Mast Inn.
- The Golden Mast Inn cannot assume any responsibility for the loss of, or damage to any articles left at the restaurant prior to or after the event.
- Physical damage to Golden Mast property and equipment by customer's guests, will be considered the responsibility of the event host. Payable at end of the event.
- We reserve the right to assign or reassign the facility most suited to the size and type of function being held, subject to notice to you.
- It is our house policy that we do not allow bands that are excessively noisy. We reserve the right to determine what noise level is acceptable in our establishment.

Down Payment

- We require a deposit at the time of booking. Your date becomes unavailable to other patrons at the time of your deposit. Therefore, deposits are non-refundable & non-transferable, unless a group of the same size can be booked. Then 80% of deposit will then be refunded after date of new function. Minimum down payment for a function in the Lake Terrace Room is \$2,000.00 to confirm, and an additional \$2,000.00 six months prior to the date of the event. Deposits are required for all groups 25 or more requesting private rooms.

Times

- 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. No Saturday evening ceremonies.

Payment & Service Charge

- All balances MUST be paid in full at the end of the event.
- We can not accept credit cards for large groups unless you agree to pay a 3% service fee. Cash, personal checks, and cashier checks are accepted. Gift Certificates cannot be used for payment.
- A 17% service charge applies to all service provided by our staff including all food and beverage purchased. 5.1% Wis. sales tax will be added to the entire bill. Service charge must be taxed in accordance to state law.

Offering Choices

- Large Groups over 75 can offer the guests a choice of two entrees, excluding a combination plate as one of the selections. The same starch must be selected for both entrées. We suggest that you establish a count for each item from your guests and label your place cards accordingly.

Contract & Additional Policies

- Please see booking contract for additional rules & fees that may apply
- A booking contract and acceptance of all house guidelines, fees, price policies and all information must be signed at time of first deposit.

Planning an UNUSUAL, CREATIVE, UNIQUE event?

Our staff and great location will help you make it happen

FUNDRAISERS

Package Pricing
Silent & Live Auction Space
House Donation Incentives
Computer Internet Hook Ups

STATION OR THEME PARTIES

Package Pricing
Gourmet Chef's Stations
Theme—Italian—French—German—More
Wild Game Dinners
East Coast Lobster Boil Dinners
Customize your event

BAR & LOUNGE PARTIES

After work Gatherings-Cocktails & Apps
Political Events & Socials

WINE TASTING & WINE DINNERS

Package Pricing & Menus
Wine Tasting Events
Wine Tables - Appetizer/Tapas Chef's Tables
Gourmet 5 Course Wine Dinners
Wines Paired with Each Course

SEMINARS & MEETINGS

Package Pricing
Break Out Space
Computer—Internet Hook-up
Continental Menus

CASUAL LAKESIDE EVENTS

Picnic Events
Boat Ride Events
After Work Happy Hour
Island Events
Fireworks
More...

Reference List

*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

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

Specialty Linens Chair Covers

Party Town
(262) 567-1022
Oconomowoc, WI

Sitting Pretty
(262) 313-7790

Table Toppers
(800) 826-9576

LOCAL HOTEL / MOTELS

Olympia Resort
1350 Royale Mile Rd

262-567-0311
Oconomowoc

Hilton Gardens
1443 Pabst Farms Circle

262-200-2222
Oconomowoc

Inn at Pine Terrace
351 Lisbon Rd

262-567-7463 - Bed & Breakfast
Oconomowoc

Staybridge Suites
1141 Blue Ribbon Dr

262-200-2900
Oconomowoc

Holiday Inn Express
3030 Golf Road

262-646-7077
Delafield

La Quinta
2801 Hillside Drive

262-646-8500
Delafield

Country Pride Inn
2412 Milwaukee St

262-646-3300
Delafield

Country Springs
2810 Golf Road

262-547-0201
Waukesha

Radisson Hotel
N14 W24140 Tower Pl

262-506-6300
Pewaukee

MAILING - STREET ADDRESS

Weissgerber's Golden Mast Inn

Mailing Address

Street Address

P.O. Box 41

W349 N5293 Lacy Lane

Okauchee, WI 53069

Okauchee, WI 53069

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.

Guest Testimonials

Erika -


Thank you so much for all of your help throughout our planning! You always knew all the answers and helped to make all the planning very easy. It was wonderful working with you!

Love, Brian & Ashley



Thank you to all at the Golden Mast—our Food and Service was spectacular! Our servers were Extremely pleasant and efficient! The dessert—out of this world—Thank you! Thank you!

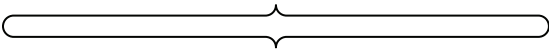
Sandy



Hi Erika -

John & I wanted to drop you a line to thank you for your help in planning Johanna's wedding. We thought everything was perfect. We received many, many compliments on the food, the atmosphere and the efficiency in moving from the ceremony to the dinner and reception. Johanna and Austin will have many lovely memories of their special day.

Thanks Again - Karen



To the Staff at the Golden Mast Inn,

Thank you to everyone who worked so hard to make our wedding an absolute success! Everything from planning prior to the event, to the service the bartenders, servers, and cooks gave the day of was wonderful! Without all of you our wedding would not have been what it was. You were all fabulous! And the food was delicious and hot! Thank you again for our wonderful memories! We'll send friends your way!

Sincerely - Anna

P.S. To second what Anna said, the entire process from first walking through your beautiful restaurant to the end of the night on October 17th was a total joy. Everyone was so hospitable and easy to work with and communicate with that you gave us a reception that we have nothing but incredible memories of. Thank you for adding the exclamation point to our wedding day!

- Kyle