

## Banquet Menu for Groups over 75

Select 1 or 2 items

- |           |   |              |
|-----------|---|--------------|
| <b>1.</b> | <b>Prime Rib of Roast Beef</b> _____  | <b>32.50</b> |
|           | Generous cut of slow roasted prime rib au jus   |              |
| <b>2.</b> | <b>New York Strip Roast</b> _____   | <b>33.95</b> |
|           | Lean sliced strip loin in natural juices  |              |
| <b>3.</b> | <b>Sliced Beef Tenderloin</b> _____   | <b>32.50</b> |
|           | Moist tenderloin sliced and served with a bordelaise sauce  |              |
| <b>4.</b> | <b>Sautéed Chicken Breast</b> _____   | <b>28.50</b> |
|           | Sautéed to tender perfection, served with a mushroom wine sauce   |              |
| <b>5.</b> | <b>Chicken Princess</b> _____   | <b>29.50</b> |
|           | Lightly breaded, baked, and topped with asparagus and Monterey Jack cheese  |              |
| <b>6.</b> | <b>Stuffed Pork Chop</b> _____  | <b>28.95</b> |
|           | 14 oz. thick chop stuffed with homemade stuffing, served in a light gravy   |              |
| <b>7.</b> | <b>Baked Alaskan Salmon Fillet</b> _____  | <b>28.95</b> |
|           | Served on a bed of leeks with lemon herb butter and rice pilaf  |              |
| <b>8.</b> | <b>Filet &amp; Lobster</b> _____  | <b>52.50</b> |
|           | A gourmet feast, the finest from sea to land. Served with a fresh vegetable creation and your choice of starch.   |              |
| <b>9.</b> | <b>Gourmet Combinations</b> _____   | <b>33.50</b> |
|           | Suggestions:   a. Chicken Breast and Prime Rib<br>b. Sliced Tenderloin and Sautéed Shrimp<br>c. Roast Duck and Wiener Schnitzel   |              |
|           | Choose two of the following: Duck, Rouladen, Schnitzel,<br>Kassler Ripchen, Sliced Prime Rib, Sautéed Chicken Breast,<br>Chicken Princess, Sliced Tenderloin or 2 sautéed Shrimp. |              |

**Entrees Served with:** *Butter and fresh rolls, tossed garden salad,  
fresh vegetables, starch and beverage.*

- |            |  |               |
|------------|--|---------------|
| <b>10.</b> | <b>Deluxe Buffet for Groups over 120 People</b><br>(Not available on Fri. or Sat. Nights) _____  | <b>32.50</b>  |
|            | Please see inserts for detailed description  |               |
| <b>11.</b> | <b>Spahnferkel Buffet</b> (Not available on Fri. or Sat. Nights) _____                           | <b>32.50</b>  |
|            | Please see inserts for detailed description  |               |
| <b>12.</b> | <b>Hors D'Oeuvres Buffet</b> (Not available on Fri. or Sat. Nights) _____                        | <b>28.50</b>  |
|            | Very elegant presentation with extensive variety.<br>Please see inserts for a detailed list.     |               |
| <b>13.</b> | <b>Champagne Brunch Buffet</b> _____   | <b>24.50</b>  |
|            | Please see inserts for a detailed description  |               |
| <b>14.</b> | <b>Hors D'Oeuvres (Before Dinner - 1 hour)</b><br>Ask for a detailed description of our packages |               |
| <b>15.</b> | <b>Appetizer Trays</b><br>Ask for a detailed description of our available trays                  |               |
| <b>16.</b> | <b>Late Night Options</b><br><i>Available Late Evening Only</i>                                  |               |
|            | Finger Sandwiches  | <b>195.00</b> |
|            | Coffee Service   | <b>195.00</b> |
|            | Pizzas   | <b>195.00</b> |

- Vegetarian dinner available upon request - \$25.95
- Children's dinners are available for 10 years and under - \$15.50
- If there are fewer than 75 people add \$1.00 per person. If you request not to serve alcoholic beverages or have bar service at your function, add \$4.00 surcharge per person

## Banquet Menu for Groups 25-75

Limit choices to \_\_\_\_\_ items

1. **Prime Rib of Roast Beef** \_\_\_\_\_ **33.50**  
Generous cut of slowly roasted prime rib, served with a baked potato.
2. **New York Strip ( 14 oz )** \_\_\_\_\_ **33.95**  
Hereford Angus Beef, served with au jus and a baked potato.
3. **Filet Mignon ( 10 oz )** \_\_\_\_\_ **33.95**  
Always lean and tender, served with a baked potato.
4. **Filet & Lobster** \_\_\_\_\_ **52.50**  
A gourmet combination of two of the finest meats. Served with a baked potato.
5. **Deep-fried Shrimp** \_\_\_\_\_ **29.50**  
Large, meaty gulf shrimp, butterflied, breaded, served with a baked potato.
6. **Chilean Sea Bass** \_\_\_\_\_ **29.50**  
Genuine Chilean, slowly baked, served with a baked potato.
7. **Walleyed Pike Fillet** \_\_\_\_\_ **28.50**  
From clear Canadian waters firm white flaky meat. Served with baked potato.
8. **Wiener Schnitzel** \_\_\_\_\_ **28.50**  
The house specialty. Tender sliced veal dipped in egg with homemade bread crumbs, sautéed golden brown and served with spaetzle.
9. **Veal Oscar** \_\_\_\_\_ **30.50**  
Lightly breaded veal medallions, topped with crab meat and a delicate hollandaise sauce. Served with spaetzle.
10. **Stuffed Pork Chop** \_\_\_\_\_ **28.95**  
14 oz. thick chop stuffed with homemade stuffing, served in a light gravy, with a baked potato.
11. **Sautéed Chicken Breast** \_\_\_\_\_ **28.50**  
Sautéed to tender perfection, served with a mushroom wine sauce and rice pilaf.
12. **Roast Duckling** \_\_\_\_\_ **29.95**  
A half duck prepared to perfect, moist doneness with crispy skin, served with wild rice.
13. **French Cut Pork Chops** \_\_\_\_\_ **28.95**  
Two 8 oz. French cut chops, seasoned with cracked peppercorn, served with a horseradish cream sauce and a baked potato.
14. **Baked Alaskan Salmon Fillet** \_\_\_\_\_ **28.95**  
Served on a bed of leeks with lemon herb butter and rice pilaf.
15. **Beef Rouladen** \_\_\_\_\_ **28.50**  
Lean beef rolled with a special house filling, simmered until tender and served with spaetzle.

*Hors D'oeuvres and Appetizer Trays-See left side of menu packet and inserts for detailed descriptions*

### Your complete dinner includes

*Baked hot rolls, starch, mixed vegetables, soup of the day, tossed salad with choice of dressing for the group, dessert, and beverage (coffee, tea, milk)*

- Children's dinners are available for 10 years and under - \$15.50

**MENU PRICES AND ITEMS -  
EFFECTIVE January 2010**

## We include the following in our prices:

Room Rental, Setup Fees, Linen Tablecloths, Cake Cutting, Soup/Salad/Bread/Starch/Beverage (coffee, tea, milk), or any arrangements we feel necessary to assure you of proper service, atmosphere and dining experience.

### Beverage Information *for groups over 75*

<b>Beer:</b>	1/2 Barrel.....\$240.00	<b>Champagne (Btl.)</b> .....\$23.50
	1/4 Barrel.....\$140.00	<b>Cocktail (Each - Open Bar)</b> .....\$6.50
		For 75 or More
<b>Wine</b>	(Btl. - .75L).....\$23.50	<b>Soda (Each Glass)</b> .....\$2.00

- Various options for cash or open bar can be arranged.
  - Packages for open bar pricing are available.
- A glass of champagne or wine adds an elegant touch to your meal.
- We require a minimum bar intake of \$400.00 for each bartender requested. An additional \$50.00 fee will be charged if less is consumed.
  - Minors are not allowed to consume alcoholic beverages. Please accept responsibility of policing minor guests in your party.

### *The Golden Mast Inn has been acclaimed as one of Wisconsin's most beautiful restaurants.*

We are able to accommodate a great variety of functions: Company and Executive Dinners, Pig Roasts, Company Picnics, Luncheons, Retirement Parties, Cocktail and Hors D'Oeuvres Parties, Theme Dinners, Seminar and Break-Out Setups, Dine with Wine and Gourmet Dinners, Weddings, Anniversaries and more...

"Let us help you prepare a special meal for your special occasion."

The Golden Mast Inn has built its reputation on 40 years of fine dining and exceptional service to meet all of our customer's needs. All this we do for you in the most unique and beautiful location in the Lake Country, the perfect setting for your function.

#### **Lake Terrace Room**

This grand room features a spectacular view of Okauchee Lake, with marbled floors, and sliding glass doors. In summer we can accommodate up to 400 guests, in winter up to 300.

Minimum group size - Saturday evenings May - October is 250

Minimum group size - Saturday evenings Off season is 200

Minimum group size - Sundays May - October is 100

Minimum group size - Fridays May - October is 150

*Group size does not include children*

#### **Garden Room**

An elegant room with classic marble and fine woodwork, perfect for a small group up to 40 guests. Minimum group size - 25 guests

#### **Dockside**

This room features French doors overlooking the lake and marina, a private deck, private bar and has a seating capacity of 60 guests. Minimum group size - 25 guests

#### **Milwaukee Room**

This private room holds up to 30 guests. Perfect for corporate meetings and conferences, the room features internet access.

#### **Oconomowoc Room**

This room features mirrors and murals of surrounding local sights, a private bar, and holds up to 90 guests, with the option to divide the room for smaller groups as well.

#### **Balcony**

Enjoy panoramic views overlooking the lake, the fireplace and the dining room. The balcony can accommodate 65 guests and is available during the off-season, holidays and Sundays (perfect for brunch).

#### **Main Dining Room**

With direct lake and harbor views we can offer you first class dining for small groups and personal dinners. These rooms are also available for banquet and party use during the day on Saturdays.

## Considerations, Guidelines and Information:

- Our staff is eager to accommodate your specific needs, desires and your special requests, to the degree we can practically satisfy them for you.
- Although we will make an effort to inform you if our prices change, we reserve the right to change prices without prior notice. Please be assured that price changes will be reasonable and reflect market decisions.
- All invited guests are expected to be served dinner.
- We require an approximate count at least two weeks prior and a final count three days prior to date of event. We will be charging 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, must be considered the responsibility of the event host.
- 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*

- Your down payment reserves the room for you. If you cancel after one month from date of down payment, your money can not be refunded unless a new party of the same size can be booked on that date, less a 20% booking fee. Refunds will be granted after the date of the function. Deposits are non-transferable to other dates. Minimum down payment for a weekend 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.

### *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*

- 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.

### *Offering Choices*

- Groups selecting off the single selection side of the menu can offer the guests a choice of two entrees, excluding a combination plate as one of the selections. We suggest that you establish a count for each item from your guests and label your place cards accordingly. You should select the same starch for both entrées.

### *Friday Nights*

- Our fee for a private room for our fish fry is as follows:

Room Fee:	\$100.00
Fish Fry:	\$16.50 per person (Family Style)
Fried Fish and Chicken:	\$18.50 per person (Family Style)

### *Additional Set-Up & Charges*

- Gazebo Ceremonies/Receptions - \$500.00 (No Saturday night ceremonies)
- Piano - \$100.00 TV—\$50.00
- 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.
- Please do not allow children to roam unsupervised on the premises.

The undersigned hereby acknowledges that he/she has read, understood and agrees to all policies, guidelines and information provided on this banquet menu.

Event Host Signature

Date

# Pre-Dinner Appetizer Trays

AVAILABLE ONLY WITH FULL DINNER SERVICE  
60 PIECES PER TRAY  
SERVES 20-30 PEOPLE

<b>Cheese, Sausage and Cracker Tray</b>	\$75.00
Assortment of Wisconsin cheese and sausages	
<b>Shrimp Tray</b>	\$140.00
Cold jumbo shrimp cocktail with zesty hot sauce (50 pieces)	
<b>Meatballs</b>	\$80.00
Gourmet meat balls served warm with sauce	
<b>Antipasto Platter</b>	\$85.00
A variety of cheeses, salami, peppers, artichokes, and olives	
<b>Vegetable/Relish Platter</b>	\$70.00
Assortment of seasonal vegetables with dip and relishes	
<b>Smoked Lake Trout:</b>	
Serving 75 Guests	\$115.00
Serving 30-40 Guests	\$70.00
<b>Bacon Wraps:</b>	
Water chestnuts	\$85.00
Scallops	\$95.00
<b>Mini Quiches</b>	\$80.00
<b>Chicken Quesadillas</b>	\$90.00
<b>Beef Wellington</b>	\$95.00
<b>Stuffed Mushroom Caps:</b>	
Florentine	\$80.00
Brie & Pecan	\$80.00

# Late Night Options

<b>Coffee Service</b>	\$195.00
Elegant coffee set up - regular, decaf, and hot tea.	
<b>Late Finger Sandwiches</b>	\$195.00
Serves 50-60 people ~ Silver dollar sandwiches of chef's selection hot sliced beef or ham.	
<b>Pizzas</b>	\$195.00
Chef's assortment of pizzas.	

# 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)

# 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  
P.O. Box 41  
Okauchee, WI 53069

Street Address  
W349 N5293 Lacy Lane  
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!

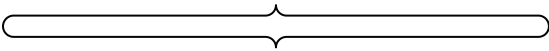
Sandy



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