

HOST YOUR EVENT *at The Golden Mast*

2026 BANQUET MENU



W349 N5293 LACY'S LANE • OKAUCHEE WI • 53069

TheGoldenMast.com • 262.567.7047

Event Sales & Coordination: Jaclyn Mueller - jaclyn@goldenmastinn.com

Event Planning Made Easy!

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. We make event planning simple and stress-free so you can enjoy your event with ease!

Events Include:

- Room Setup • Clean-up
- Ivory Linen • Candles for the table
- China, Glassware & Silverware
- Outdoor Spaces
- Microphone • Sound System
- Event Coordinator
- Bartenders (groups over 25, fee may apply) • Complimentary Coat Check



Table of Contents

Rooms	6
Banquet Menus	
Pre-Dinner Hors D'Oeuvres	7
Entrée Selections	8
Sides & Gourmet Additions	9
Buffet & Family Style Parties	10
Late Night Additions & Finishing Touches - Ceremonies	11
Hors D'Oeuvres Parties	12
Beverage Menu	
Beverages & Cocktails	13
Call vs. Premium Open Bar	14
Pontoon Rentals - Okauchee Bay Runner II	15
Recommended Vendors	16

Please Note

We will be happy to accommodate your special dietary requests.
Menu effective February 4, 2026. Prices are subject to change without notice.
Firm food prices can be quoted in writing forty-five (45) days prior to event, if requested. All prices are subject to 20% service charge and 5.0% sales tax.
Effective February 10, 2026, all card transactions for deposit and payment will be charged a 3% processing fee. There is no fee for cash or checks.

Rooms

Lake Terrace Room - Max. up to 260 guests

Peak Season (May - Oct)

<u>Day</u>	<u>Rental Rate</u>	<u>Food & Beverage Min</u>
Friday	\$1500	\$12,000
Saturday	\$2500	\$16,000
Sunday PM	\$ 500	\$5,000

Off Season (Nov - April)

<u>Day</u>	<u>Rental Rate</u>	<u>Food & Beverage Min</u>
Friday	\$1000	\$10,000
Saturday	\$2000	\$14,000
Sunday PM	\$ 250	\$ 2,000

Private Rooms available for groups of 25 or more:

Garden Room - Maximum 40 guests

Dockside - Maximum 50 guests

Oconomowoc Room - Maximum 90 guests

Balcony - Maximum 55 guests

We will open our main dining rooms & facilities during the day for a minimum of 100 guests.



Hors D'oeuvres

Available only with full dinner service

Passed Appetizer Package

Choose three passable items from the list below to be passed for up to 1.5 hours \$22/person

Trays

60 Pieces Per Tray (unless otherwise noted)

We recommend 3-4 pieces per person for pre-dinner appetizers. Items can be prepared as full or half trays

Cold Selections

Stationed

Cheese, Sausage & Cracker Tray <small>domestic</small>	\$155
Artisan Cheese Tray <small>assorted cheeses & grapes</small>	\$190
Shrimp Tray	\$260
Antipasto Platter	\$145
Vegetable/Relish Platter	\$145
Fresh Fruit Platter	\$145
Hummus/Tapenade Platter <small>choose from two flavors</small>	\$145
Smoked Whole Fish <small>serves 60</small>	\$145
Tomato Bruschetta	\$145
Tomato Bruschetta with Shrimp	\$155

Passable

Cucumber Canapés <small>dill cream cheese, red pepper</small>	\$140
Caprese Skewers	\$155
Caprese Skewers with Sausage	\$165
Fresh Fruit & Berry Kebobs	\$160
Smoked Lochs Crostini	\$140
Ahi Tuna Crostini	\$160
Sundried Tomato Hummus Crostini	\$135

Hot Selections

Stationed

Big Bang Shrimp <small>sweet chili aioli</small>	\$210
Spinach & Artichoke Dip <small>crostinis</small>	\$140
Rueben Dip <small>rye fries</small>	\$145
Meatballs	\$140
German Sausage Bites <small>Smoked & Weiss, mustard</small>	\$150
Grouper Bites <small>creole style cream sauce</small>	\$195
Mini Crab Cakes <small>remoulade</small>	\$210
Fried Brussel Sprouts <small>sweet chili sauce</small>	\$145

Passable

Bacon Wrapped Water Chestnuts	\$145
Bacon Wrapped Scallops	\$170
Mini Quiches	\$135
Lamb Chop Lollipops	\$215
Beef Kebobs <small>pepper, onion & mushroom</small>	\$165
Egg Rolls <small>vegetarian</small>	\$140
Southwest Egg Rolls	\$140
Mini Beef Wellingtons	\$190
Chicken Kebobs <small>onion & pineapple</small>	\$160
Florentine Mushroom Caps	\$145
Brie & Pecan Mushroom Caps	\$150
Spanakopita	\$150
Brie and Raspberry Tartlet	\$160
Prosciutto Wrapped Asparagus	\$150

Stations

Charcuterie Display

\$16/pp

Selection of cured meats, cheese, olives, jams, nuts, fruits, pickled items & more

Minimum 30 ppl

Seafood Station

MKT

Combination of ceviche, split king crab legs, jumbo shrimp, lobster tail & raw oysters

Entrées

*Groups 75+ select 2 items, plus vegetarian & children's meal
Groups under 75 select 3 items, plus a vegetarian & children's meal*

POULTRY

- Chicken Breast** \$44
Sautéed, served in a mushroom wine sauce.
- Chicken Princess** \$46
Breaded, topped with asparagus and Monterey jack cheese
- Chicken Gabrielle** \$46
Chicken medallions sautéed in almond crust, beurre blanc sauce.
- Roasted Duckling** *GF* \$50
Slowly roasted half duck, pan gravy.

BEEF

- Prime Rib** *12 oz GF* \$53
Slowly roasted Angus prime, au jus.
- Beef Tenderloin** \$54
Tender medallions served in a bordelaise sauce.
- Filet Mignon** *GF* \$56
7oz - Lean and tender Black Angus beef.

HOUSE SPECIALTIES

- Stuffed Pork Chop** *14 oz* \$46
Moist rib chop, filled with our homemade sausage stuffing, served with gravy.
- Beef Rouladen** \$46
Lean beef with our special house filling, simmered till tender.
- Veal Oscar** \$50
Breaded veal medallions topped with crab meat and hollandaise sauce.
- Wiener Schnitzel** \$50
Tender veal, breaded and sautéed golden brown.

SURF N' TURF

- Filet & Lobster** *GF* \$84
7 oz cold water lobster tail & 7 oz filet.

SEAFOOD

- Salmon Fillet** *GF* \$48
Baked with a bourbon maple glaze, topped with crisped spinach.
- Grouper** *GF* \$47
Seasoned and baked, served with a beurre blanc sauce.
- Deep-fried Shrimp** \$46
Large gulf shrimp, butterflied and breaded, served with cocktail sauce.
- Chilean Sea Bass** *GF* \$58
Crusted Chilean sea bass, with sweet garlic soy sauce.

VEGETARIAN & VEGAN

- Mushroom Ravioli** \$42
Gourmet Ravioli, fresh zucchini, squash and broccoli florets in a tomato basil beurre blanc.
- Eggplant Lasagna** *GF - VEGAN* \$42
Baked eggplant, squash, zucchini, tomatoes, mushrooms, zesty tomato sauce, side of couscous.

GOURMET COMBINATIONS \$54

Choose one combination dinner for all guests.

German Combination

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

Choose two of the following:

- | | |
|-------------------|-------------------|
| Chicken Breast | Salmon Fillet |
| Chicken Princess | Deep Fried Shrimp |
| Sliced Tenderloin | Sautéed Shrimp |
| | Grouper (+ \$5) |

CHILDREN'S MEALS \$22

Age 10 & Under: all choose same option

- | | |
|-----------------|----------------|
| Chicken Tenders | Grilled Cheese |
| Hamburger | Hot Dog |
| Cheeseburger | Bratwurst |

Sides & Desserts

Included with all Entrees:

Fresh Bakery Basket & Butter | House Garden Salad
1 Dressing Selection | 2nd Dressing Selection \$.25/p

Vegetable and Starch (choose 1 for all meals)

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
Mashed Sweet Potatoes
Three Cheese Risotto
Spaetzle
Baked Potato

SPECIALTY SALADS +\$6 /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.

SOUP COURSE +\$6 /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.

SPECIALTY DESSERTS

Tuxedo Torte

(Standard dessert for sit down dinners)

\$6 /person

Cheese Cake

\$8.50 /person

Cheese Cake

with Strawberries or Chocolate

\$8.50 /person

Strawberry Schaum Torte

\$8.50 /person

Apple Strudel ala Mode

\$8.50 /person

Chocolate Decadence

Crème Anglaise & Raspberry Swirl

\$8.50 /person

Sundae Bar

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

\$6 /person

Assorted Sweet Table

Assortment of mini desserts Cream Puffs, Petite Fours, Mini Éclairs & Mini Pastries (2 per person).

\$9 /person

Buffet & Family Style

DELUXE BUFFET

\$58 /person

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

Chef Carved Standing Round of Beef	Wisconsin Cheese & Sausage Platters
Two Main Entrée Selections: <i>Roasted Duck, Sauteed Chicken Breast, Salmon Fillet, Mushroom Ravioli</i>	Fresh Fruit
Choice of Potato <i>Garlic Mashed, Baby Reds, Baked, Angel Hair, Spaetzle</i>	Vegetable Platters
Chef's Vegetable	Smoked Salmon or Trout based on availability
Salads: Tortellini, Broccoli and Caesar, Garden with toppings	Dessert: Served at the Table

SPAHNFERKEL BUFFET

\$58 /person

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

Spahnferkel & Chicken on the Spit (Chef carved)	Wisconsin Cheese & Sausage Platters
Smoked Bratwurst with sauerkraut	Fresh Fruit
Roasted corn on the cob	Vegetable Platters
Homemade Pork bread dressing	Smoked Salmon or Trout based on availability
Choice of Potato <i>Garlic Mashed, Baby Reds, Baked, Angel Hair, Spaetzle</i>	Dessert: Hot Apple Strudel ala Mode
Chef's Vegetable	

SUNDAY CHAMPAGNE BRUNCH

Sundays Only - \$38 /person

Sundays Only - Served Family Style (at the table) up to 50 people - Buffet Style 50+ people

Fresh bakery	Scrambled eggs & Pan-fried potatoes
Fresh fruit	Smoked bacon and sausage
Bagels, lox & cream cheese	Sliced ham
Choice of juice	Smoked turkey breast
Glass of champagne	New York strip roast
Coffee	Waffles
	Peel & eat shrimp
	Cheese blintzes

Add a Pasta & Omelet Station for \$3/person (50 people min)

50 or Less - Tableside Dessert - Tuxedo Torte

50 or More - Dessert Buffet with Sundae Bar

FISH FRY/FISH & CHICKEN DINNERS

FISH \$26 / person ~ FISH & CHICKEN \$30 / 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	

Late Night & Finishing Touches

LATE NIGHT ADDITIONS

Fry Bar	\$400	Hot Pretzel Station	\$325
Waffle fries, cheese curds, chicken tenders & onion rings with ketchup, ranch & remoulade. <i>Serves 60</i>		Mini warm, salted pretzels, nacho cheese and a variety of mustard. <i>Serves 60.</i>	
Gourmet Assorted Pizzas	\$380	Assorted Sweet Trays	\$325
8 - 16 in. pizzas. \$25 each additional.		120 pieces assorted minis.	
Nacho Bar	\$360	Late Night Gourmet Coffee Station	\$300
Ground beef & chicken, cheese, sour cream, salsa, lettuce, tomato. <i>Serves 60.</i>			

FINISHING TOUCHES

Bridal Room Package <i>(10 person min)</i>	\$16/person	Additional Services & Charges	
Bottled Water		Bridal Room <i>(without ceremony)</i>	\$250
Champagne <i>(1 bottle per 4 people)</i>		Early Arrival <i>(except Sunday am)</i>	\$200
Fresh Fruit & Cheese		Set Up/Clean Up	N/C
Mini Bagels & Cream Cheese		Cake Cutting	N/C
Ceremonies		Bartender Fee <i>(waived if \$400 min sales)</i>	\$75
Gazebo	\$750	Microphone	N/C
Ceremony set up & break down		Speakers/Sound System	N/C
Equipment Setup		Projector & Screen	\$150
Bridal Room		Piano	\$100
Fireplace Room	\$300	TV or Electrical Equipment	\$50
Lakeside Fountain	\$50		
Pontoon Rides		Linens	
Golden Mast Okauchee Bay Runner II		Ivory Linens Single Cloth	N/C
Pontoon Patio accommodates up to 30 guests		Special Color Cloths	\$200
Captain Provided		Special Color Napkins	\$100
\$400/hour - 2 hour minimum			
<i>(All food and beverages must be purchased through the Golden Mast)</i>		Crystal Votive Candles <i>(1/table)</i>	N/C
Golden Boat Rentals - 262-443-4796		Tables & Chairs	N/C
Pontoons for up to 11 guests		Tableware	N/C
Day & Evening Rentals			
Golden Mast catering available upon request			

Hors D'oeuvres Party

*Two hours of continuous hors d'oeuvres service, in lieu of dinner.
An elegant combination of appetizers hand passed (50+ guests) and presented at tables.
Select up to 12 items from the list below. Includes dessert & coffee station.*

\$52/ person

STATIONED SELECTIONS

Tomato Bruschetta
Cheese, Sausage & Cracker Tray, domestic
Artisan Cheese Tray, four cheeses & grapes
Antipasto Platter
Vegetable/Relish Platter
Fresh Fruit Platter
Hummus/Tapenade Platter, crostinis, vegetables
Cucumber Canapés, dill cream cheese, red pepper
Prosciutto Wrapped Asparagus
Tortellini Salad with pepperoni
Broccoli Salad with bacon
Smoked Whole Fish
Chilled shrimp with Cocktail Sauce, 2/person
Crab cakes with Remoulade Dip
Shrimp Tomato Bruschetta
Big Bang Shrimp sweet chili aioli
Ham & Beef Sliders
Swedish Style Meatballs
German Sausage Bites, Smoked & Weiss, mustard dip
Spinach & Artichoke Dip crostinis
Rueben Dip rye fries
Fried Brussels, sweet chili sauce

PASSABLE SELECTIONS

Florentine Mushroom Caps
Brie & Pecan Mushroom Caps
Mini Beef Wellingtons
Bacon Wrapped Scallops
Smoked Lochs Crostini
Ahi Tuna Crostini
Bacon Wrapped Water Chestnuts
Mini Quiches
Southwest Egg Rolls
Chicken Kebobs, onion, pineapple
Beef Kebobs, pepper, onion
Egg Rolls vegetarian
Spanakopita
Brie and Raspberry Tartlets
Caprese Skewers, tomato, basil, mozzarella, balsamic
Caprese Skewers with Sausage
Fresh Fruit & Berry Kebobs
Sundried Tomato Hummus Crostini two choices
Smoked Lochs Crostini
Ahi Tuna Crostini

Additional items can be purchased by the tray, per person or by the dozen.
Please see page 7 for selections.

Not Available in the Lake Terrace Room most Fri/Sat Nights - Other restrictions apply

Beverage Menu

Bar packages include up to 1.5 hours of cocktail hour. Packages do not include champagne or wine service at the tables unless otherwise stated. Guests under 21 are charged \$10 for non-alcoholic drinks.

BEVERAGE PACKAGES

Bay Five \$36/person

Tap beers, house red and white wines and non-alcoholic drinks hosted; cash cocktails.

Upper Oconomowoc \$40/person

Tap beers, house red and white wines and non-alcoholic drinks hosted; Call liquor hosted for cocktail hour (up to 1.5 hrs max).

Island Park \$50/person

Tap beers, house red and white wines, domestic and imported bottled beer selections and non-alcoholic drinks hosted; Call liquor hosted all night.

Party Island \$55/person

Tap beers, house red and white wine, domestic and imported bottled beer selections and non-alcoholic drinks hosted; Premium liquor hosted all night.
Champagne pour with dinner.

WINE & CHAMPAGNE SERVICE

Champagne Pour with Dinner Service \$32/bottle

Wine Pour with Dinner Service \$35/bottle

*Bar packages are a maximum of 6 consecutive hours. Bar by consumption is also available upon request.. A minimum bar intake of \$400 is required for each bartender staffed. An additional \$75.00 fee will be charged if less is consumed. Fee does not apply to groups over 50.
Wine Corkage Fee \$22.00/bottle - All wine must be purchased through a licensed distributor.
Cash bar revenue does not go towards food and beverage minimum.*

Beverage Menu

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
Titos
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

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

WINE

White Zinfandel
Moscato
Riesling
Sauvignon Blanc
Pinot Grigio
Chardonnay

Pinot Noir
Merlot
Shiraz
Cabernet

BEER

Tap Beer: *Miller Lite & Weissgerber Amber*

Miller Lite
Miller 64
Miller High Life
Coors Light
Budweiser

Pabst Blue Ribbon
Spotted Cow
Corona Extra
Corona Light
O'Doul's

Heineken
Deschutes IPA
Angry Orchard
White Claw

Okauchee Bay Runner II

CRUISE OPTIONS

Three Hour Dinner Cruise

Maximum 25 Guests | \$3400

Open Bar, three appetizer selections

Prime rib dinner, potato, vegetable, roll & dessert

Captain, bartender, server

Two Hour Appetizer & Beverage Cruise

Maximum 30 Guests | \$2500

Open bar, five appetizer selections

Captain & bartender

One & 1/2 Hour Beverage Cruise

Maximum 30 Guests | \$1600

Open Bar

Captain & bartender

Available to groups holding an event or dinner at the Golden Mast

Pontoon Ride Only

Maximum 30 Guests | \$400 per hour (min 2 hrs)

Captain

Available to groups holding an event or dinner at the Golden Mast

APPETIZER SELECTIONS

Cold Appetizers

Cheese, Sausage, Cracker Tray

Shrimp Tray

Antipasto Platter

Vegetable/Relish Platter

Smoked Lake Trout

Prosciutto Wrapped Asparagus

Tomato & Shrimp Bruschetta

Fresh Fruit & Berry Skewers

Cucumber Canapes

Hot Appetizers

Southwest Egg Rolls

Mini Egg Rolls

Chicken Wings

Mini Quiches

Bacon Wrapped Water Chestnuts

Bacon Wrapped Scallops

Prosciutto Wrapped Asparagus

Salads

Tortellini Italian Salad

Broccoli Salad

Sandwiches

Assorted Gourmet Wraps

Sliced Beef Tenderloin Sandwiches

Hot Ham Sliced with Rolls

Sweets

Assorted Mini Cheesecake Bites

Assorted Bars

Cookies & Brownie Tray

BASIC GUIDELINES

All packages subject to 20% service charge and 5% tax. The Bayrunner II will be operated by our captains only.

Captain will select route at his/her discretion based on weather and/or lake conditions. Jumping and swimming from the 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 amounts. Booking requires signed contract & liability waiver and a \$500 deposit. In the event of inclement weather, The Golden Mast will offer an alternative interior location for the event or guest may rebook an alternate date.

Recommended Vendors

PHOTOGRAPHERS

Tribute

info@tributefilmphoto.com

Mo Schultz Photography

moschultzphotography@gmail.com

Lauren Rae Photography

iraewagner@gmail.com

Ali Lockery Photography

hello@alilockery.com

Meg Huenink Photography

meghuenink.com

Wild Elegance Photography

info@wildelegancewi.com

VIDEOGRAPHER

Moore Memories

moorememories@gmail.com

Character D Films

thomas@characterdfilms.com

L + NS Cinematography

linscinematography.com

DJ'S

David Charles Productions

david@davidcharlespro.com

Xcite Entertainment

spencer@xciteentertainment.com

Audio Trio DJ Service

audiotrio.com

Milwaukee Airwaves

events@milwaukeeairwaves.com

LINENS

Windy City

kristin@windcitylinen.com

Ambrosia Events

info@ambrosiaeventsmke.com

FLORISTS

Sage Floral

sagefloralllc@gmail.com

Feisty Flowers

jaclyn@feistyflowers.com

Magnolia Floral

magnoliafloralshoppe.net

HAIR/MAKEUP

Lexi Lee

lexileehairstyling.com

Beauticanzillas

beauticanzillas@gmail.com

Melissa Ann Artistry Co

muamelissaann@gmail.com

COORDINATORS

Savvy Bride

kate@gosavvybride.com

Shari Weber

shari@lakecountryeventplanning.com

SHUTTLES

Brew City Party Bus

brewcitypartybus@gmail.com

Blackline Limousines

ride@blacklinelimos.com

PONTOON RENTALS

Golden Boat Rentals

goldenboatrentals.com

OFFICIANTS

Pastor Florin Docea

info@agapechurch.life

Derek Dube

worldofwisdomministry.com

