

# WEISSGERBER'S 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



W349 N5293 Lacy's Lane • Okauchee WI • 53069

GoldenMastInn.com • 262.567.7047

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Event Coordinator: Jaclyn Mueller - [jaclyn@goldenmastinn.com](mailto: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 event planning simple and stress-free so you can enjoy your big day with ease!*

## *Receptions Include:*

- Room Setup • Clean-up
- Ivory Linen • Candles for the table
- China, Glassware & Silverware
- Ceremony & Reception Chairs
- Bridal Room (on premise ceremony) • Complimentary Food Tasting
- Cake Cutting
- Outdoor Terrace
- Microphone • Sound System
- Event Coordinator
- Bartenders (groups over 50) • Complimentary Coat Check
- Ceremony Rehearsal  
(Rehearsals subject to room availability)





# Table of Contents

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<b>Rooms</b>	<b>6</b>
<b>Banquet Menus</b>	
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
<b>Beverage Menu</b>	
Beverages & Cocktails	13
Call vs. Premium Open Bar	14
<b>Pontoon Rentals - Okauchee Bay Runner</b>	<b>15</b>
<b>Recommended Vendors</b>	<b>16</b>

## **Please Note**

We will be happy to accommodate your special dietary requests.  
Menu effective March 15, 2025. 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.

# Rooms

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## Lake Terrace Room - Max. up to 260 guests

### *Peak Season (May - Oct)*

<u>Day</u>	<u>Rental Rate</u>	<u>Food &amp; 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 &amp; 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 \$19/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 domestic	\$150
Imported Cheese Tray four cheeses & grapes	\$185
Shrimp Tray	\$255
Antipasto Platter	\$140
Vegetable/Relish Platter crostini & vegetables	\$140
Fresh Fruit Platter	\$140
Hummus/Tapenade Platter	\$140
Smoked Lake Trout serves 60	\$140
Tomato Bruschetta	\$140
Tomato Bruschetta with Shrimp	\$150

### Passable

Cucumber Canapés dill cream cheese, red pepper	\$135
Caprese Skewers	\$150
Caprese Skewers with Sausage	\$160
Fresh Fruit Kebobs	\$155
Smoked Lochs Crostini	\$135
Ahi Tuna Crostini	\$155
Sundried Tomato Hummus Crostini	\$130

## Hot Selections

### Stationed

Big Bang Shrimp spicy mayo	\$210
Spinach & Artichoke Dip	\$135
Rueben Dip	\$140
Meatballs	\$135
German Sausage Bites Smoked & Weiss, mustard	\$145

### Passable

Bacon Wrapped Water Chestnuts	\$140
Bacon Wrapped Scallops	\$165
Mini Quiches	\$130
Mini Crab Cakes	\$185
Lamb Chop Lollipops	\$210

Beef Kebobs pepper, onion & mushroom	\$165
Egg Rolls vegetarian	\$135
Southwest Egg Rolls	\$135
Mini Beef Wellingtons	\$185
Chicken Kebobs onion & pineapple	\$155
Florentine Mushroom Caps	\$140
Brie & Pecan Mushroom Caps	\$145
Spanakopita	\$145
Brie and Raspberry Tartlet	\$155
Prosciutto Wrapped Asparagus	\$145
Fried Brussel Sprouts sweet chili sauce	\$140

## Stations

*Minimum 30 ppl*

### Charcuterie Display

\$16/pp

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

### 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** \$42  
Sautéed, served in a mushroom wine sauce.
- Chicken Princess** \$44  
Breaded, topped with asparagus and Monterey jack cheese
- Chicken Gabrielle** \$44  
Chicken medallions sautéed in almond crust, angel hair pasta, beurre blanc sauce.
- Roasted Duckling** *GF* \$48  
Slowly roasted half duck, pan gravy.

## BEEF

- Prime Rib** *12 oz GF* \$51  
Slowly roasted Angus prime, au jus.
- Beef Tenderloin** \$52  
Tender medallions served in a bordelaise sauce.
- Filet Mignon** *GF* \$54  
8oz - Lean and tender Black Angus beef.

## PORK & LAMB

- Stuffed Pork Chop** *14 oz* \$44  
Moist rib chop, filled with our homemade sausage stuffing, served with gravy.
- Rack of Lamb** *GF* \$54  
Grilled New Zealand rack of lamb with house rub.

## GERMAN SPECIALTIES

- Beef Rouladen** \$44  
Lean beef with our special house filling, simmered till tender.
- Veal Oscar** \$48  
Breaded veal medallions topped with crab meat and hollandaise sauce.

## SURF N' TURF

- Filet & Lobster** *GF* \$82  
7 oz cold water lobster tail & 7 oz filet.

## SEAFOOD

- Salmon Fillet** *GF* \$46  
Baked with a bourbon maple glaze, topped with crisped spinach.
- Orange Roughy** *GF* \$44  
Seasoned and baked, served with a beurre blanc sauce.
- Deep-fried Shrimp** \$44  
Large gulf shrimp, butterflied and breaded, served with cocktail sauce.
- Chilean Sea Bass** *GF* \$56  
Crusted Chilean sea bass, with sweet garlic soy sauce.

## VEGETARIAN & VEGAN

- Mushroom Ravioli** \$40  
Gourmet Ravioli, fresh zucchini, squash and broccoli florets in a tomato basil beurre blanc.
- Quinoa Cakes** *GF - VEGAN* \$40  
Crispy quinoa cakes, grilled portabella and asparagus, chickpea salad, balsamic glaze.

## GOURMET COMBINATIONS \$52

*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    | Orange Roughy     |
| Chicken Princess  | Deep Fried Shrimp |
| Sliced Tenderloin | Sautéed Shrimp    |
| Salmon Fillet     |                   |

## CHILDREN'S MEALS \$22

*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    | Bratwurst      |



# Sides & Desserts

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## 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.

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## DRESSING SELECTIONS

Parmesan Peppercorn Ranch  
French  
Italian  
Balsamic Vinaigrette

## STARCH SELECTIONS

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

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## 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.

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## SPECIALTY DESSERTS

**Tuxedo Torte** \$5 /person  
(Standard dessert for sit down dinners)

**Cheese Cake** \$7 /person

**Cheese Cake with Strawberries or Chocolate** \$8 /person

**Strawberry Schaum Torte** \$7 /person

**Apple Strudel ala Mode** \$7 /person

**Chocolate Decadence** \$7 /person  
Crème Anglaise & Raspberry Swirl

**Sundae Bar** \$6 /person  
Vanilla Ice Cream served with a variety of self-serve toppings (1 per person).

**Assorted Sweet Table** \$8 /person  
Assortment of mini desserts Cream Puffs, Petite Fours, Mini Éclairs & Mini Pastries (2 per person).

# Buffet & Family Style

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## DELUXE BUFFET

\$56 /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: Pasta, Broccoli and Caesar	Dessert: Served at the Table

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## SPAHNFERKEL BUFFET

\$56 /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	

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## SUNDAY CHAMPAGNE BRUNCH

Sundays Only - \$36 /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*

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## FISH FRY/FISH & CHICKEN DINNERS

FISH \$25 / person ~ FISH & CHICKEN \$28 / 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

<b>Fry Bar</b>	\$360	<b>Hot Pretzel Station</b>	\$325
Waffle fries, cheese curds & onion rings with ketchup, ranch & remoulade.		Mini warm, salted pretzels, nacho cheese and a variety of mustard. <i>Serves 60.</i>	
<b>Gourmet Assorted Pizzas</b>	\$375	<b>Assorted Sweet Trays</b>	\$325
8 - 16 in. pizzas. \$25 each additional.		120 pieces assorted minis.	
<b>Nacho Bar</b>	\$360	<b>Late Night Gourmet Coffee Station</b>	\$300
Ground beef & chicken, cheese, sour cream, salsa, lettuce, tomato. <i>Serves 60.</i>			

## FINISHING TOUCHES

<b>Bridal Room Package</b> <i>(10 person min)</i>	\$16/person	<b>Additional Services &amp; Charges</b>	
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
<b>Ceremonies</b>		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		
<b>Pontoon Rides</b>		Linens	
<b>Golden Mast Okauchee Bay Runner</b>		Ivory Linens Single Cloth	N/C
Pontoon Patio accommodates up to 25 guests		Special Color Cloths	\$200
Captain Provided		Special Color Napkins	\$100
\$300/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
<b>Golden Boat Rentals - 262-443-4796</b>		Tables & Chairs	N/C
Pontoons for up to 11 guests		Tableware	N/C
Day & Evening Rentals			
Golden Mast catering available upon request			
<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			

# Hors D'oeuvres Party

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*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.*

***\$47 / person***

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## STATIONED SELECTIONS

Tomato Bruschetta  
Cheese, Sausage & Cracker Tray, domestic  
Imported 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 pepperoni  
Broccoli Salad bacon  
Smoked Lake Trout  
Chilled shrimp with Cocktail Sauce, 2/person  
Crab cakes with Remoulade Dip  
Shrimp Tomato Bruschetta  
Bang Bang Shrimp  
Ham & Beef Sliders  
Swedish Style Meatballs  
German Sausage Bites, Smoked & Weiss  
Spinach & Artichoke Dip  
Rueben Dip  
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, mozz, balsamic  
Caprese Skewers with Sausage  
Fresh Fruit Kebobs  
Sundried Tomato Hummus Crostini  
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

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*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**     \$34/person

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

**Upper Oconomowoc**     \$39/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**     \$45/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**     \$52/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     \$34/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

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## 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

\*\*\*PRICES, PACKAGES AND CAPACITIES SUBJECT TO CHANGE IN 2025  
MOST CURRENT INFORMATION WILL BE POSTED ONLINE AS IT BECOMES AVAILABLE.\*\*\*

## AVAILABLE ACCOMMODATIONS & ARRANGEMENTS

### **Option 1: 2 Hr. Appetizer & Beverage Cruise - Limit 25 Guests - \$2000**

Captain & 1 Service Staff Provided by Golden Mast

Beverages: Liquor, Beer, Wine, Soda, Water

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

### **Option 2: 2.5 Hr. Appetizer & Dinner Cruise - Limit 20 Guests - \$2500**

Captain & 2 Service Staff Provided by Golden Mast

Beverages: Liquor, Beer, Wine, Soda, Water

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 - \$3500**

Captain & 2 Service Staff Provided by Golden Mast

Beverages: Liquor, Beer, Wine, Soda, Water

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 - \$300/hr (2hrs min)**

Captain Provided by 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 Skewers

Cucumber Canapes

### **Hot Appetizers**

Southwest Egg Rolls

Mini Egg Rolls

Chicken Wings

Mini Quiches

Bacon Wrapped Water Chestnuts

Bacon Wrapped Scallops

### **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

*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 subject to service charge and 5.0% state tax.*

# Recommended Vendors

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## 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*

### **Heavenly Creations**

*heavenlyCr8.com*

## FLORISTS

### **Sage Floral**

*sagefloralllc@gmail.com*

### **Feisty Flowers**

*jaclyn@feistyflowers.com*

### **Magnolia Floral**

*magnoliafloralshoppe.net*

### **Remington's Flowers & Co**

*remingtonsflowers@gmail.com*

## HAIR/MAKEUP

### **Lexi Lee**

*lexileehairstyling.com*

### **Beauticanzillas**

*beauticanzillas@gmail.com*

### **Melissa Ann Artistry Co**

*muamelissaann@gmail.com*

## COORDINATORS

### **Savvy Bride**

*kate@gosavvybride.com*

### **Laura Lange**

*info@lauralangeweddings.com*

## SHUTTLES

### **Cruiseapalooza**

*info@cruiseapalooza.com*

### **Blackline Limousines**

*ride@blacklinelimos.com*

## PONTOON RENTALS

### **Golden Boat Rentals**

*goldenboatrentals.com*

### **Tinus Marine**

*tinusmarine.com*



