



WEDDING PACKAGES

About Us

Come explore everything our full-service wedding venue has to offer! Nakoma offers an 18-hole golf course with stunning natural areas, providing an idyllic backdrop for your wedding celebration. Our spaces can accommodate up to 250 guests for your wedding ceremony and reception. From elegant plated dinners to simple hors d'oeuvre events, we can customize your day to be exactly as you've dreamed!

Nakoma Wedding Staff



All packages include:

- ✓ Standard Nakoma table setup
- ✓ White Table Linens and Dinner Napkins
- ✓ House China, Flatware & Glassware
- ✓ Wedding Tasting for Six
- ✓ Cake Cutting and Service
- ✓ Votive tealights
- ✓ Valet Service
- ✓ Unlimited Soda & House Mocktails
- ✓ Dance Floor



Packages

Prices listed are per person. A service charge of 22% is applied to all food & beverage portions of the package pricing, and WI sales tax of 5.5% is applied to the final total. Packages are available for all weddings but cannot exceed 250 guest count.



Club Package

Three Passed Hors D'oeuvres
Two Stationary Platters
Dinner Salad
Assorted Rolls & Butter
Two Protein Entrées
One Vegetarian Entrée
One Late Night Snack

\$60

Nakoma Package

Three Premium Passed Hors D'oeuvres
Two Premium Stationary Platters
Dinner Salad
Assorted Rolls & Butter
Two Premium Protein Entrées
One Vegetarian Entrée
Two Late Night Snacks

\$85

Ceremony Package

Host your picture-perfect wedding ceremony right at Nakoma! The Ceremony Package covers the ceremony fee, setup of our classic Nakoma chairs, and the transition from ceremony to reception. No outdoor ceremony space is available.

\$800

Club Package \$60



Décor

All Included

CHOICE OF NAPKIN FOLD
CHOICE OF NAPKIN COLOR(S)
DANCE FLOOR
VOTIVES

CHOICE OF ROUND,
RECTANGLE, SQUARE TABLES.
CHOICE OF TABLE LINEN COLOR -
BLACK OR WHITE
CENTERPIECES AVAILABLE AT A
CHARGE

Hors D'Oeuvres

Choice of Two Platters

BRUSCHETTA BAR

Tomato Basil Parmesan,
Tomato Avocado Goat Cheese,
Mediterranean Olive Blend,
Crostini

FRESH SLICED FRUITS

Cantaloupe, Honeydew,
Pineapple, Watermelon,
Strawberry & Grape
Garnish

MEDITERRANEAN

Garlic & Herb Hummus,
Feta Cheese,
Kalamata Olives,
Roasted Red Peppers,
Cucumbers & Carrots,
Pita Chips

DRIED FRUIT & NUTS

Mangos, Cherries, Apricots,
Figs, Walnuts, Pecans

FRESH CRUDITÉ

Assorted Cut Vegetables,
Ranch & Dill Dip

Choice of Three Butler Passed

Mini Flatbread -- Choice of Margherita,
BBQ Chicken & Bacon, or Brie, Bacon &
Pear

Meatballs -- Choice of Swedish, BBQ,
Teriyaki, or Madeira

Crostini -- Choice of Goat Cheese &
Sundried Tomato
or Tomato, Garlic & Basil

Bacon Wrapped --
Choice of Water Chestnuts
or Cream Cheese Stuffed Jalapeños

Andouille Cheese Fritters

Grilled Cheese Bites

Mini Chicken Cordon Bleu Bites

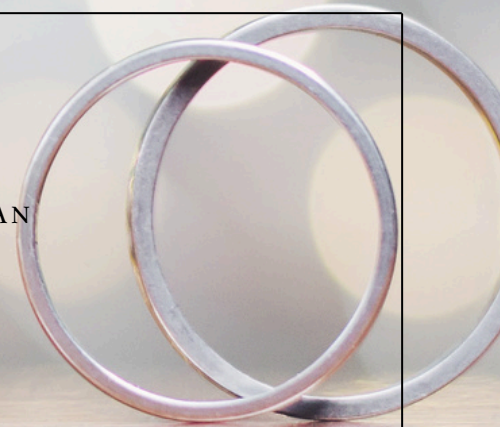
Herb Cheese Stuffed Mushrooms

Spinach Feta Triangles

Deviled Eggs

Cucumber Cream Cheese Canapes

Jalapeno Cream Cheese Wontons



Club Package \$60



Plated Entrees

BUFFET STYLE AVAILABLE AT NO CHARGE

Choice of One Starch

Dauphinoise Potatoes
Garlic Whipped Potatoes
Parsley Boiled Red Potatoes
Roasted Yukon Potatoes
Penne Pasta w/ Garlic & Basil
White & Wild Rice Blend
Wild Mushroom Risotto Cake

Choice of One Vegetable

Asparagus
Green Beans
Green Bean & Carrot Bundle
Broccoli, Carrots, Cauliflower
Roasted Brussels Sprouts
Roasted Root Vegetables
Vegetable Medley

Choice of Two Protein Entrees and One Vegetarian

THIRD ENTREE CHOICE AVAILABLE FOR \$3 UPCHARGE

**SLOW ROASTED
PRIME RIB (GF)**
8oz cut, Au Jus &
Horseradish Cream Sauce

**BARREL CUT
TOP SIRLOIN**
8oz Grilled Top Sirloin, Maitre
D'hotel Butter, Haystack Onions

**BLACKENED
PORK CHOP**
8oz Center Cut Pork Chop,
Blackening Spices, Garlic,
Onion, Mushroom Veloute

**PESTO CRUSTED
CHICKEN BREAST (GF)**
6oz Chicken Breast,
Pesto Parmesan Crust,
Light Lemon Beurre Blanc

**CHICKEN
POMODORO**
6oz Chicken Breast,
Panko Breadcrumbs,
Basil Tomato Cream

**GARLIC WINE
CHICKEN BREAST (GF)**
Frenched Roasted Chicken Breast,
Garlic White Wine Reduction

**BROILED TILAPIA
(GF/DF)**
7oz Farm Raised Tilapia,
Topped w/ Tomato, Red Onion,
Basil, Kalamata Olives

**TROPICAL SALMON
(GF)**
6oz Atlantic Salmon, Topped
w/ Mango Pineapple Salsa

**GARLIC CREAM
SALMON**
6oz Herb Crusted
Atlantic Salmon,
Garlic Cream Sauce

**VEGETABLE
HOT POT (GF/V)**
Vegetable Sauté of Garlic, Roma
Tomatoes, Onions, Jalapenos, Kale,
Broccoli, Asparagus, Chickpeas,
Light Tomato Sauce

**ROASTED VEGETABLE
NAPOLEON (V)**
Layers of Grilled Portabella Caps,
Roasted Red Peppers, Asparagus,
Summer Squash, Provolone Cheese,
Roasted Garlic & Basil Vinaigrette

**GRILLED
PORTABELLA MUSHROOM
FETTUCCINE (V)**
Egg Spinach Fettuccine,
Peppers, Onions, Tomatos,
Roasted Red Pepper Cream Sauce,
Grilled Portabella Mushroom Cap

Late Night Snacks -- Choice of One

ADDITIONS AVAILABLE FOR \$3 UPCHARGE

Assorted 16" Pizzas

COMBINATION OF 2

Grilled Cheese Sliders

OR

Snack mix

Pretzel Bites w/ Cheese Sauce

Mini Cream Puffs & Eclairs

Tortilla Chips w/ Salsa

Popcorn Machine

Assorted Cookies

Nakoma Package \$85



Décor

All Included

CHOICE OF NAPKIN FOLD

CHOICE OF NAPKIN COLOR(S)

DANCE FLOOR

VOTIVES

CHOICE OF ROUND,
RECTANGLE, SQUARE TABLES.

CHOICE OF TABLE LINEN COLOR -
BLACK, WHITE, OR IVORY

CENTERPIECES AVAILABLE AT A
DISCOUNT

Hors D'Oeuvres

Choice of Two Platters

BRUSCHETTA BAR

Tomato Basil Parmesan,
Tomato Avocado Goat
Cheese, Mediterranean Olive
Blend, House Made Crostini

SMOKED SALMON

Smoked Salmon, Capers,
Chopped Pickles, Diced
Hard Boiled Eggs, Herb
Cream Cheese, Diced Red
Onions, Crackers

FRESH SLICED FRUITS

Cantaloupe, Honeydew,
Pineapple, Watermelon,
Strawberry & Grape Garnish

ANTIPASTO

Provolone & Mozzarella,
Prosciutto & Salami, Grilled
Asparagus, Pepperoncini &
Olives, Roasted Red Peppers,
Assorted Breads & Crackers

MEDITERRANEAN

Garlic & Herb Hummus,
Feta Cheese, Kalamata
Olives, Roasted Red Peppers,
Cucumbers & Carrots, Pita
Chips

MEAT & CHEESE

Assorted Local Cheeses,
Strawberry & Grape
Garnish, Assorted Crackers,
Summer Sausage & Salami

Choice of Three Butler Passed

Mini Flatbread -- Choice of Pesto
Shrimp, Lobster Alfredo, or Brie, Bacon
& Pear

Stuffed Mushrooms -- Choice of Italian
Sausage or Breaded Boursin

Black Bean Empanadas

Mini Beef Wellington

Coconut Beer Battered Shrimp

Firecracker Shrimp Cups

Jumbo Shrimp Cocktail

Oysters -- Choice of Raw or Rockefeller

Bacon Wrapped Scallops

Prosciutto Wrapped Asparagus

Bites -- Choice of BLT, Belgian Endive
Chicken Salad, or Chicken Caesar Salad

Antipasto Kabob

Cucumber w/ Hummus & Blackened
Shrimp

Brie, Pear, Almond Purses

Portabella Puffs

Nakoma Package \$85



Plated Entrees

BUFFET STYLE AVAILABLE AT NO CHARGE

Choice of One Starch

Dauphinoise Potatoes
Garlic Whipped Potatoes
Parsley Boiled Red Potatoes
Roasted Yukon Potatoes
Truffle Baked Macaroni & Cheese
White & Wild Rice Blend
Wild Mushroom Risotto Cake

Choice of One Vegetable

Asparagus
Green Beans
Green Beans & Carrot Bundle
Broccoli, Carrots, Cauliflower
Roasted Brussels Sprouts
Roasted Root Vegetables
Vegetable Medley

Choice of Two Protein Entrees and One Vegetarian

THIRD ENTREE CHOICE AVAILABLE FOR \$3 UPCHARGE

GRILLED FILET MIGNON (GF)

8oz Filet Mignon,
Bordelaise Sauce

NAKOMA N.Y STEAK (GF)

10oz New York Strip, Garlic
Red Wine Reduction

PORCINI PORK LOIN (GF)

Sliced Pork Tenderloin,
Porcini Mushroom Crust,
Red Wine & Cream Reduction

ASPARGUS STUFFED CHICKEN (GF)

Frenched Chicken Breast Stuffed
with Mousse, Asparagus, Herbs,
Pine Nuts, Roasted Red Peppers,
White Wine Reduction

DUCK RISOTTO (GF)

6oz Duck Breast, Arborio
Rice, Kale, Oyster
Mushrooms, Onion, Garlic,
Parmesan Cheese

CHICKEN SALTIMBOCCA (GF)

6oz Chicken Breast, Prosciutto,
Provolone Cheese,
Tomato White Wine Reduction

GRILLED WALLEYE (GF)

7oz Farm Raised Walleye,
Dill Cream Sauce

SEAFOOD RISOTTO

3 Jumbo Shrimp, 3 Scallops,
Arborio Rice, Garlic,
Asparagus, Roma Tomatoes,
Button Mushrooms

STUFFED ATLANTIC SALMON

6oz Atlantic Salmon Stuffed with
Shiitake Mushroom & Spinach,
Wild Mushroom Cream Sauce

VEGETABLE PHYLLO (V)

Sautéed Squash, Peppers, Onions,
Tomatoes, Spinach & Cream Cheese
wrapped in Phyllo Dough, Topped
w/ Marinara & Cream Fraiche

TOFU POKE BOWL (V)

Brown Rice, Cucumbers,
Avocado, Radish, Green Onions,
Pan Fried Tofu,
Soy Sauce, Wasabi Mayo

KOREAN BEYOND BEEF BOWL (V)

Jasmine Rice, Ground Beyond Beef,
Korean BBQ Sauce, Red Peppers,
Onions, Shredded Carrots, Pickled
Cucumber, Sriracha Mayo

Late Night Snacks - Choice of Two

ADDITIONS AVAILABLE FOR \$5 UPCHARGE

Fried Chicken Sliders &
Grilled Beef Sliders w/ American Cheese
and Griddled Onions

Fried Cheese Curds w/ Ranch

Nacho Bar

Chicken Wings served w/ Ranch, Bleu Cheese,
BBQ, Frank's Red Hot Dipping Sauce

Mini Deli Sandwiches on Pretzel Rolls

Assorted Pizzas

Ice Cream Sundae Bar: Fudge, Caramel, Sprinkles,
Oreos, Heath, Whip Cream, Cherries

Assorted Macarons

Chocolate Covered Strawberries

We Take The Cake



Dessert Bar

ASSORTED MACAROONS (GF)

\$5.50
An Assortment of Crisp &
Soft French Macaroons.

DESSERT BARS

\$4.50
Pecan, Double Chocolate,
Lemon, Raspberry

RASPBERRY LEMON DROP CAKE \$7

Zesty Lemon Cake w/ Sweet
& Tart Raspberry Filling

RED VELVET BISTRO CAKE \$6

Moist Red Velvet Cake Topped
w/ Light and Fluffy Cream
Cheese Frosting and Whipped
Cream

ASSORTED PETITE DESSERTS \$7

Cream Puffs, Eclairs, Petit Fours,
Truffles

ICE CREAM SUNDAE BAR \$6

Vanilla Ice Cream, Fudge,
Caramel, Strawberries, Heath,
Oreo, Sprinkles, Whip Cream,
Maraschino Cherries,

TIRAMISU \$6

Ladyfingers Dipped in Coffee,
Sweet & Creamy Mascarpone,
Cocoa Powder Dusting

TUXEDO MOUSSE BOMB CAKE \$7

Layers of Light Vanilla Cream,
Rich Chocolate Mousse, &
Moist Chocolate Cake,
Encompassed in a Milk
Chocolate Dome.

CHEESECAKES \$6-7

Choice of Raspberry Swirl,
Chocolate Quattro, Turtle,
& Creme Brulee

PIES \$5-7

Choice of Door County
Cherry, Cinnamon Apple
Crisp, Strawberry Rhubarb,
Bumbleberry, Key Lime

FLOURLESS CHOCOLATE CAKE (GF) \$6.50

Decadent & Rich Gluten Free
Chocolate Cake

ITALIAN ALMOND CAKE W/ STRAWBERRY SAUCE (GF) \$6.50

Soft Almond Flavored Cake
with Sweet Strawberry
Drizzle.

The Rehearsal - Buffet Style

REHEARSAL DINNER ROOM FEES ARE WAIVED WHEN YOU
BOOK YOUR REHEARSAL AND WEDDING WITH US.

PASTA BAR \$23

- Fettuccine
- Cheese Stuffed Tortellini
- Pan Seared Chicken
- Meatballs
- Vegetable Medley
- Garlic Bread
- Marinara & Alfredo Sauce
- Pesto & Parmesan Cheese

MEDITERRANEAN \$25

- Chicken Skewers
- Saffron Rice
- Greek Salad
- Hummus & Tzatziki Sauce
- Falafel w/ Tahini Sauce
- Pita Bread
- Spinach Feta Triangles

CAPITAL BBQ \$23

- BBQ Chicken & Pulled Pork
- Regular Buns & Pretzel Buns
- Baked Beans
- Kettle Chips
- Potato Salad
- Coleslaw

FRIDAY FISH FRY \$28

- Fried Cod, Perch, & Shrimp
- Baked Cod w/ Toasted
Spinach-Lemon Butter Sauce
- Cole Slaw
- Waffle Fries
- Garlic Whipped Potatoes
- Vegetable Medley

SOUTHERN

COOKING \$25

- Broasted Chicken
- Mashed Potatoes & Gravy
- Green Beans
- Corn Bread & Honey
- Bowled Tossed Salad

TACO BAR \$22

- Marinated Chicken & Seasoned Beef
- Corn & Flour Tortillas
- Shredded Lettuce, Tomatoes,
Chopped Sweet Onions, Sliced Black
Olives, Corn
- Sour Cream, Guacamole, Hot Sauce
- Chips & Salsa

Inclusive Bar Packages



Basic

INCLUDES DRAFT BEER, HOUSE WINE AND SODA

Hour One -- \$9

Additional Hours (minimum 3) -- \$6

Six Total Hours -- \$34

ADD RAIL COCKTAILS FOR \$1 UPCHARGE

Karkov Vodka & Gin, Castillo Rum, Christian Brother's Brandy, Seagram's 7, Kentucky Whiskey, El Jimador Tequila

Club

CALL LIQUOR

Absolut, Ketel 1, Tito's, Beefeater, Bombay Sapphire, Tanqueray, Korbel, Canadian Club, Jack Daniel's, Jameson, Seagram's VO, Southern Comfort, Bulleit Bourbon, Bulleit Rye, Jim Beam, Knob Creek, Dewar's, Bacardi Limon, Captain Morgan, Malibu, Myers's Dark, Camarena Reposado, Camarena Silver, Bailey's, Kahlua

Hour One -- \$12

Additional Hours (minimum 3) -- \$8

Six Total Hours -- \$48

Nakoma

PREMIUM LIQUOR

Belvedere, Grey Goose, Edinburg, Hendrick's, Crown Royal, Gentleman Jack, Elijah Craig, Maker's Mark, Woodford Reserve, Rowan's Creek, Sazerac Rye, Johnny Walker Red, Casamigos Blanco, Don Julio Blanco, Gran Marnier

Hour One -- \$15

Additional Hours (minimum 3) -- \$10

Six Total Hours -- \$62

Bar Options

Open Bar- Tab charged to the host at the end of the night

Limited Bar- Complimentary items listed for guests to select from. All additional beverages charged to guest

Cash Bar- All beverages charged to guests

Add Ons

HOUSE WINE PASSED AT COCKTAIL HOUR
AND Poured AT DINNER \$39/BOTTLE

CHAMPAGNE TOAST \$4/ GUEST

CUSTOM SIGNATURE DRINKS AVAILABLE



YOUR WEDDING

Frequently Asked Questions

Can I put a hold on a date while I'm still thinking?

Absolutely! We can put a temporary hold for up to 3 weeks. If there are other inquiries during this time, we will check in with you before releasing the date to another party.

Do I need to be a member to have a wedding here?

Nope! However you do receive a discount on room fees if you are a member. You can also receive that same discount if you know a club member here that would "sponsor" you.

Are there any limitations on decor?

We allow just about anything with the exception of excessive glitter and confetti. Décor attached to walls/ceilings must be pre approved and attached with non damaging tools.

Is there a getting ready room?

We have spacious locker rooms equipped with all your basic needs such as curling irons, lotion, toothbrushes, hygiene products, hair spray, deodorant. We also have private rooms available to rent.

Can we take photos on the course?

Yes! Talk to your event coordinator and we can take you to certain spaces on the greens that are picture perfect.

How do I make a payment?

We accept card or checks. However, please keep in mind that all credit card payments will incur a 4% fee. We are happy to wait for a check in the mail.

Am I allowed to bring my own food?

All food and beverage must be purchased through Nakoma with the exception of dessert items. All dessert items must be purchased from a licensed bakery.

When can we get into the space to decorate/setup?

The space is yours from 8am to midnight. We will try to accommodate requests to access the space the night before whenever possible.

Are there any other "hidden" fees?

Throughout the planning process, we will be as transparent as possible especially when it comes to cost. We don't want any hidden surprises. All your expenses will come from food & beverage, room fees, F&B service charge, and tax. There are no extra costs for cake cutting, linens, bartenders, outside bakery, signage, name cards, dance floor, etc.

How do I make it official?

Thank you for choosing Nakoma for your wedding day! The date is officially yours once the contract is signed and the deposit of \$2,000 is received.

PREFERRED VENDORS

AJ Photo Company
Maison Meredith Photography
SB Photography & Design

Celebrations Entertainment
Isthmus DJs
Generations Wedding Flowers

YOUR WEDDING

Reception Information

Seasonal Minimums

MINIMUMS ONLY APPLY FOR PARTIES USING WIMBLEDON AND MASTER'S BAR. MINIMUM INCLUDE ROOM FEES.

October to April

FRIDAY - SATURDAY | \$7,000

SUNDAY - THURSDAY | \$4,000

May to September & December

FRIDAY - SATURDAY | \$12,000

SUNDAY-THURSDAY | \$8,000

22% Service Charge

All F&B from a Nakoma event incurs a 22% service charge. This charge is used by Nakoma to cover the additional staffing expenses required to service an event such as preppers, cooks, valet, dishwashers, and support staff.

The service staff will be provided a slightly higher wage while working your event and are in charge of the complete set up and tear down of your event. The service charge is not gratuity for the staff. If you wish to provide tips for the staff, you are welcome to do so.

Rooms	Member/Nonmember Pricing	Capacity
President's Lounge & Library	\$225 / \$550	40-80
+Nakoma Room	\$525 / \$1,050	60-110
+Wimbledon Room	\$725 / \$1,450	100-210
+Master's Bar	\$875 / \$1,750	150-250

Timeline Leading Up w/ Nakoma

3-4 months Menu Tasting

2 months In person meeting. Let's talk logistics.

2 weeks Final guest count is due. Start floorplan.

10 days Finalize floorplan, seating, and signage

2 days Cut off for any changes in guest count

Wedding Day! Dance the night away. We will take care of the rest.



Any Other Questions?

Stephanie Oliphant, Events Director
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608-210-3808