



# 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

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*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

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

**\$65**

## Nakoma Package

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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

**\$90**

## 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.

**\$2,500**

# Club Package \$65



## 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

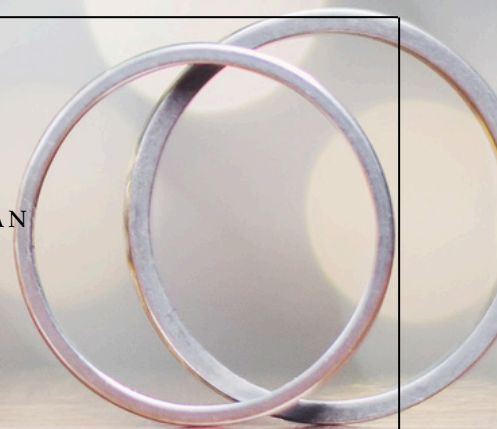
Herb Cheese Stuffed Mushrooms

Spinach Feta Triangles

Paprika Deviled Eggs

Caprese Salad Skewers

Jalapeno Cream Cheese Wontons



# Club Package \$65



## Plated Entrees

BUFFET STYLE AVAILABLE AT NO CHARGE

### Choice of One Starch

Roasted Baby Red 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

**STUFFED PORTABELLA  
MUSHROOM (GF)**  
Zucchini, Squash, Peppers, Onions,  
Spinach, Tomato, Garlic Adobo  
Seasoning, Parmesan Cheese

**GRILLED  
PORTABELLA MUSHROOM  
FETTUCCINE (V)**  
Egg Spinach Fettuccine,  
Peppers, Onions, Tomatoes,  
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 \$90



## 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

Beef or Vegetable Samosas

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 \$90



## Plated Entreées

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 & Baby Carrots  
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

#### VEGAN SWEET POTATO CURRY (VN) (GF)

Coconut Milk, Massaman Curry  
Paste, Ginger, Garlic, Sesame Seed  
Oil, Sweet Potatoes, Zucchini,  
Squash, Green Onions, White Rice,  
Cilantro, Lime

#### 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 \$5

Pecan, Double Chocolate, Lemon, Raspberry

### RASPBERRY LEMON DROP CAKE \$7.50

Zesty Lemon Cake w/ Sweet & Tart Raspberry Filling

### RED VELVET BISTRO CAKE \$6.50

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 \$6.50

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

### TUXEDO MOUSSE BOMB CAKE \$7.50

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

### CHEESECAKES \$7-8

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

### PIES \$6-7

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

### FLOURLESS CHOCOLATE CAKE (GF) \$7

Decadent & Rich Gluten Free Chocolate Cake

### ITALIAN ALMOND CAKE W/ STRAWBERRY SAUCE (GF) \$7

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 \$25

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

### MEDITERRANEAN \$27

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

### CAPITAL BBQ \$25

- 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

### COMFORT COOKING \$25

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

### TACO BAR \$24

- 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 -- \$10**

**Additional Hours (minimum 3) -- \$7**

**Six Total Hours -- \$35**

ADD RAIL COCKTAILS FOR \$1 UPCHARGE

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

## 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 -- \$63**

## Club

CALL LIQUOR

*Absolut, Ketel 1, Tito's, Beefeater, Bombay Sapphire, Tanqueray, Korbel, Canadian Club, Jack Daniel's, Jameson, Seagram's V.O, 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 -- \$13**

**Additional Hours (minimum 3) -- \$9**

**Six Total Hours -- \$50**

## 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 \$42/BOTTLE

CHAMPAGNE TOAST \$5/ GUEST

CUSTOM SIGNATURE DRINKS AVAILABLE



# YOUR WEDDING

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## 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.

# 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 | \$8,000

SUNDAY - THURSDAY | \$5,000

#### May to September & December

FRIDAY - SATURDAY | \$13,000

SUNDAY-THURSDAY | \$9,000

### 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	\$300 / \$600	40-80
+Nakoma Room	\$700 / \$1,400	60-110
+Wimbledon Room	\$1,000 / \$2,000	100-210
+Master's Bar	\$2,000/ \$4,000	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?

Gretta Hanson, Events Director  
Gretta@nakoma.org  
608-210-3808