



LAKOTA OAKS  
*By Madison*



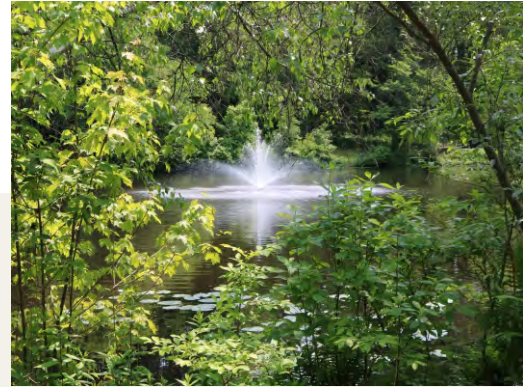
*Wedding*  
GUIDE

Lakotaoaks.com

# NORWALK CONNECTICUT

Breathtaking views and curated decor await you!

*Book your tour today*



## INCLUDED ITEMS

# Site Amenities



### THE PROPERTY

- Grand sense of arrival to the property
- 66 acres of walking trails and photo opportunities including a black and white barn, scenic lake with fountain and a picturesque bridge
- 200 year old trees throughout the estate grounds
- Charming tree-swing for couple's photos
- Fire pit surrounded by Adirondack chairs
- Corn hole and more lawn games for guests to enjoy
- 121 guest rooms with access to our 24-hour gym



### THE WEDDING DAY

- Complimentary self-parking (valet parking available for an additional fee)
- Luxury space with welcoming fireplace, bar, billiards & shuffleboard available for rent
- Morning of food & beverage packages
- 1904 lounge & outdoor patio bar with retractable roof for cocktail hour
- 4,284 sq ft ballroom that fits a maximum of 300 people
- After party options
- Day after breakfast options
- Handicap accessible

### THE CEREMONY

- Multiple location options around the property
- 30-minute ceremony time allotted (5:00 PM start time recommended)
- Welcome refreshments of water, iced tea, and lemonade or apple cider
- White ceremony chairs
- Setup of items such as signage, programs, fans, bubbles, etc.
- Outdoor umbrellas over any sunny seating area
- Indoor ceremony option during inclement weather



## INCLUDED ITEMS

### Cocktail Hour & Reception

#### COCKTAIL HOUR

Indoor outdoor space utilizing 1904 cocktail lounge & our outdoor patio bar with retractable roof. Guests can enjoy the outdoors while nibbling on hors d'oeuvres, playing lawn games, and enjoying the view...

- One hour cocktail bar (option to extend)
- Two bar options, choice of either inside or outside
- Six passed hors d'oeuvres of your choice
- One appetizer station of your choice
- High and low cocktail tables with seating
- Outdoor seating and heaters for patio space
- Fire pit surrounded by Adirondack chairs (weather permitting)
- Corn Hole and other games for guests to enjoy



#### RECEPTION

Held inside our Ferndale Ballroom, we invite you to dance under 8 Farmhouse Chandeliers and high ceilings.

- Seats up to 300 guests
- 4 hour reception
- First course, choice of dinner options, and dessert.  
*Accommodation for vegetarian/vegan, gluten free, or any other dietary needs*
- Wedding cake
- Coffee & tea
- Round tables that seat up to 10 guests with white linens and napkins
- Reception chairs
- All china, glassware & utensils included

#### ADDITIONAL INFORMATION

- Vendors & children (ages 5-12) are half price
- Option to extend reception time
- Weddings must conclude no later than 11:30pm
- On-site after party options available
- Bartender fee not included



# Wedding Menus

# Buffet Menu Package

## REFRESHING BEVERAGE STATION

### Select 3

#### Infused Waters

Ice Water | Watermelon Mint | Cucumber Lime

#### Lemonades

Classic | Strawberry

#### Iced Teas

Unsweetened Black | Sweet Tea

## Cocktail Hour

### PASSED HORS D'OEUVRES

#### Select 6

##### Avocado Toast

Cherry Tomatoes, Pickled Red Onions, Aleppo Pepper

##### Cheeseburger Sliders

Cheddar Cheese, Caramelized Onions, Secret Sauce

##### Parmesan Risotto Cakes (VE)

Shaved Brussels Sprout Salad, Black Truffle

##### Chicken & Waffles

Nashville Fried Chicken, Buttermilk Waffle, Sriracha  
Maple Syrup

##### Falafel Fritters (DF)(VG)

Spiced Tomato Chutney, Cashew Cream

##### Gourmet Piggies

Everything Bagel Spice, Dijon Dipping Sauce, Puff Pastry

##### Korean Fried Chicken

Gochujang BBQ Glaze, Peanuts, Buttermilk Sauce

##### Connecticut Style Lobster Rolls

(+\$4 Per Person)

Sea Salt Butter, Lemon, Toasted Brioche

##### Potatoes & Caviar

(+\$2 Per Person)

Sea Salt Butter, Lemon, Toasted Brioche

##### Chicken Katsu Bao Buns

(+\$1 Per Person)

Pickled Vegetables, Sweet Chili Hoisin, Sriracha Aioli

##### Spicy Tuna Tartar (GF)(DF)

Crispy Sushi Rice, Sriracha Aioli, Toasted Sesame Seeds

##### Sesame Crab Cake (DF)

Sriracha Aioli, Pickled Ginger, Wasabi Microgreens

##### Chipotle Chicken Cornbread Cakes

Chipotle Aioli, Cilantro

##### Papas Bravas (GF)(VG)

Olive Oil Confit Potatoes, Smoked Paprika, Bravas Sauce,  
Vegan Orange Aioli

##### Gruyere Cheese Puffs (VE)

Cheese filled Profiteroles, Sea Salt, Chives

##### Smoked Salmon Tartar

Herbed Potato Chips, Creme Fraiche, Dill

##### Fig & Arugula Flatbread

Prosciutto de Parma, Goat Cheese, Aged Balsamic

##### Bacon Wrapped Dates (GF)

Medjool Dates, Nueske's Bacon, Gorgonzola Dolce

##### Spaghetti & Meatballs

Capellini Pasta Nests, Parmesan Cream, Mini Meatballs,  
Mozzarella

##### Grilled Lamb Lollipops

(+\$3 Per Person)

Mint Aioli

##### Five Peppercorn Filet Skewers (GF)

(+\$2 Per Person)

Horseradish Cream, Chives

# Appetizer Stations

Select 1 Station

## ARTISANAL CHEESE & CHARCUTERIE STATION

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### CHEESES

Raw Milk Manchego, Coastal Cheddar, Bucherondin Goat Cheese, Harbison, Point Reyes Blue

### ACCOMPANIMENTS

Red Bee Honeycomb, Imported Olives, Assorted Charcuterie, Grapes, Dried Fruits, Berries

### BREADS

Assorted Crackers, Salt & Pepper Crostini, Flatbreads

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## FARMER'S MARKET STATION

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### SEASONAL VEGETABLES

Heirloom Tomatoes, Rainbow Carrots, Endive Spears, Radicchio, Asparagus, Roasted Fennel, Baby Peppers, Romanesco, Cucumber Spears

### VEGETABLE CHIPS

Parsnip, Taro, Sweet Potato, Yucca, Potato

### SPREAD & DIPS

Beet Hummus, Roasted Carrot Hummus, Buttermilk Dressing, Spinach & Herb Dip, White Bean & Spring Garlic Dip

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## MEZZE STATION

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### SPREADS

Roasted Red Pepper Hummus, Tzatziki, Caponata

### SALADS

Tabbouleh, Carrot Harrisa Salad

### ANTIPASTO

Marinated Feta, Aged Parmesan, Olives, Artichokes Hearts, Dolmades, Falafel

### BREADS

Pita Crisps, Crostini & Flatbreads

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## HEIRLOOM TOMATO & MOZZARELLA BAR

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### BASE

Salt & Pepper Crostinis

### TOPPINGS

Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto

### OLIVE OIL

Tuscan, Greek, Spanish, California, & Truffle Olive Oils

### VINEGARS

Classic Balsamic, Aged Balsamic, Red Wine, Sherry, Raspberry

### SALTS

Fleur De Sel, Maldon Salt, Hawaiian Red Salt, Black Salt, Truffle Salt, Lemon Salt

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## SLIDER STATION

(+\$2 Per Person)

### Sliders

Classic, Cheeseburger, Black Bean & Quinoa

### Sides Classic Tater Tots

Sauces Mayo, Ketchup, Relish, Sriracha Aioli, BBQ Sauce

### Pickles

Sour Dill, Sweet & Spicy

## RAWBAR

(+\$10 Per Person)

### Raw Seafood

Copps Island Oysters, Little Neck Clams

### Cooked Seafood

Poached Jumbo White Shrimp

### Sauces

Cocktail Sauce, Mignonette, Lemon & Tabasco

# ENTREES

## *Select 3*

**Chicken Saltimbocca (GF)**  
Prosciutto Wrapped Chicken, Fig Balsamic Sauce

**Crispy Chicken Milanese**  
Arugula, Shaved Parmesan, Lemon Capers, Beurre Blanc

**Stuffed Chicken Breast (GF)**  
Fontina, Artichokes and Sun-dried Tomatoes

**Gremolata Crusted Salmon (GF)**  
Sauce Verte

**Yakiniku Grilled Salmon (DF)**  
Crispy Rice Noodles

**Sesame Seared Tuna\* (DF)**  
Wasabi Aioli, Soy Reduction, Wakame Salad

**Pork Tender Beef Short Ribs (GF)(DF)**  
Citrus Gremolata, Braising Liquid

**Herb Rubbed Filet Mignon**  
Porcini Mushroom Demi-Glace

**Grilled New York Strip (GF) (DF)**  
Succotash, Avocado Chimichurri

**Slow Roasted Pork Shoulder (GF)(DF)**  
Salsa Verde

**Stuffed Portobello (GF)(VE)**  
Spinach, Artichokes, Zucchini, Red Pepper Puree, Whipped Goat Cheese

**Braised Cauliflower Steak (GF)(VG)**  
Harissa Hummus, Sunflower Pesto, Toasted Pine Nuts, Roasted Tomatoes

# SIDES

## *Select 3*

**Grilled Vegetables (GF) (DF) (VG)**  
Torn Basil, Balsamic

**Grilled Asparagus (GF)(DF)(VE)**  
Lemon Beurre Blanc

**Scalloped Potatoes (GF)(VE)**  
Caramelized Onions, Gruyere, Thyme

**Spinach and Strawberry Salad (GF)(VE)**  
Crumbled Goat Cheese, Almonds, Red Onion, Avocado, Poppy Seed Dressing

**Crispy Oven Roasted Broccoli (GF)(VE)**  
Lemon, Chili & Shaved Parmesan

**Roasted Fingerling Potatoes (GF)(DF)(VG)**  
Roasted Garlic & Parsley

**Wild Mushroom Risotto**  
Parmesan Cheese, Chives

**Little Gem Lettuce (VE)**  
Cucumber, Radish, Spring Peas, Sourdough Croutons, Light Buttermilk Dressing

**Shredded Kale Salad (GF)(VE)**  
Shaved Parmesan, Dried Cranberries, Sunflower Seeds and Lemon Vinaigrette

# TABLESIDE BREAD SERVICE

## **Assorted Dinner Rolls**

Parker House, Cheddar Brioche, Raisin Pecan & Potato Onion Dill Rolls served with Sea Salt Butter

# WEDDING CAKE

3 tier buttercream wedding cake decorated with fresh flowers and a simple buttercream design. Choose from any of our signature flavors. Other flavors and designs are available for an additional fee.

# COFFEE + TEA

## **Tableside Coffee & Tea Service**

Regular and Decaf Coffee, Assorted Teas, Cream, Milk, Sugar, Splenda, Stirrers



# Add Ons

## CLASSIC DESSERT BAR

### **Cupcakes**

Vanilla, Chocolate, Rainbow Sprinkle, Chocolate Oreo, Coconut

### **Pastries**

Mini Eclair, Mini Cannoli, Chocolate Covered Strawberries

### **Bars**

Tripie Chocolate Brownie, Turtle Brownie, Lemon Bar

### **Cookies**

Chocolate Chunk, Mudslide, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia

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## FANCY DESSERT STATION

### **Mini Creme BriJlee**

Vanilla Bean Custard, Caramelized Sugar

### **Mini Lemon Tarts**

Toasted Meringue

### **Long Stem Strawberries**

Dark Chocolate Dipped & Drizzled

### **French Macarons**

Assorted Seasonal Flavors

### **Tiramisu Cups**

Lady Fingers, Coffee Kahlua Syrup, Marsala  
Mascarpone Cream

### **Vanilla Cheesecake Pops**

Dark Chocolate Dipped,  
Chocolate Cookie Crumbs

### **Mini Cannoli**

Classic, Chocolate Chip,  
Chocolate Dipped, Pistachio

### **Cookie Dough Truffles**

Dark Chocolate Dipped

### **S'more Pops**

Milk Chocolate Bars, Reeses PB Cups,  
Cookies & Cream Bars

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## LATE NIGHT SNACKS

### **Mini Pizzas**

Your choice of Cheese, Pepperoni or Veggie Flatbreads served in individual  
Pizza Boxes with Custom Stickers

### **Sliders & Tots**

Cheeseburger Sliders, Tots, Ketchup

### **Mini Bacon, Egg & Cheese**

Neuske's Bacon, Vermont Cheddar, Sourdough

### **Coffee & Donuts**

Cinnamon Sugar Donut Muffins, Coffee Cream

# Plated Menu Package

## REFRESHING BEVERAGE STATION

### *Select 3*

#### Infused Waters

Ice Water | Watermelon Mint | Cucumber Lime

#### Lemonades

Classic | Strawberry

#### Iced Teas

Unsweetened Black | Sweet Tea

## Cocktail Hour

## PASSED HORS D'OEUVRES

### *Select 6*

#### Avocado Toast

Cherry Tomatoes, Pickled Red Onions, Aleppo Pepper

#### Cheeseburger Sliders

Cheddar Cheese, Caramelized Onions, Secret Sauce

#### Parmesan Risotto Cakes (VE)

Shaved Brussels Sprout Salad, Black Truffle

#### Chicken & Waffles

Nashville Fried Chicken, Buttermilk Waffle, Sriracha Maple Syrup

#### Falafel Fritters (DF)(VG)

Spiced Tomato Chutney, Cashew Cream

#### Gourmet Piggies

Everything Bagel Spice, Dijon Dipping Sauce, Puff Pastry

#### Korean Fried Chicken

Gochujang BBQ Glaze, Peanuts, Buttermilk Sauce

#### Connecticut Style Lobster Rolls

(+\$4 Per Person)

Sea Salt Butter, Lemon, Toasted Brioche

#### Potatoes & Caviar

(+\$2 Per Person)

Sea Salt Butter, Lemon, Toasted Brioche

#### Chicken Katsu Bao Buns

(+\$1 Per Person)

Pickled Vegetables, Sweet Chili Hoisin, Sriracha Aioli

#### Spicy Tuna Tartar (GF)(DF)

Crispy Sushi Rice, Sriracha Aioli, Toasted Sesame Seeds

#### Sesame Crab Cake (DF)

Sriracha Aioli, Pickled Ginger, Wasabi Microgreens

#### Chipotle Chicken Cornbread Cakes

Chipotle Aioli, Cilantro

#### Papas Bravas (GF)(VG)

Olive Oil Confit Potatoes, Smoked Paprika, Bravas Sauce, Vegan Orange Aioli

#### Gruyere Cheese Puffs (VE)

Cheese filled Profiteroles, Sea Salt, Chives

#### Smoked Salmon Tartar

Herbed Potato Chips, Creme Fraiche, Dill

#### Fig & Arugula Flatbread

Prosciutto de Parma, Goat Cheese, Aged Balsamic

#### Bacon Wrapped Dates (GF)

Medjool Dates, Nueske's Bacon, Gorgonzola Dolce

#### Spaghetti & Meatballs

Capellini Pasta Nests, Parmesan Cream, Mini Meatballs, Mozzarella

#### Grilled Lamb Lollipops

(+\$3 Per Person)

Mint Aioli

#### Five Peppercorn Filet Skewers (GF)

(+\$2 Per Person)

Horseradish Cream, Chives

# Appetizer Stations

**Select 1 Station**

## ARTISANAL CHEESE & CHARCUTERIE STATION

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### CHEESES

Raw Milk Manchego, Coastal Cheddar, Bucherondin Goat Cheese, Harbison, Point Reyes Blue

### ACCOMPANIMENTS

Red Bee Honeycomb, Imported Olives, Assorted Charcuterie, Grapes, Dried Fruits, Berries

### BREADS

Assorted Crackers, Salt & Pepper Crostini, Flatbreads

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## FARMER'S MARKET STATION

---

### SEASONAL VEGETABLES

Heirloom Tomatoes, Rainbow Carrots, Endive Spears, Radicchio, Asparagus, Roasted Fennel, Baby Peppers, Romanesco, Cucumber Spears

### VEGETABLE CHIPS

Parsnip, Taro, Sweet Potato, Yucca, Potato

### SPREADS & DIPS

Beet Hummus, Roasted Carrot Hummus, Buttermilk Dressing, Spinach & Herb Dip, White Bean & Spring Garlic Dip

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## MEZZE STATION

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### Spreads

Roasted Red Pepper Hummus, Tzatziki, Caponata

### Salads

Tabbouleh, Carrot Harrisa Salad

### Antipasto

Marinated Feta, Aged Parmesan, Olives, Artichokes Hearts, Dolmades, Falafel

### Breads

Pita Crisps, Crostini & Flatbreads

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## HEIRLOOM TOMATO & MOZZARELLA BAR

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### Base

Salt & Pepper Crostinis

### Toppings

Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto

### Olive Oil

Tuscan, Greek, Spanish, California, & Truffle Olive Oils

### Vinegars

Classic Balsamic, Aged Balsamic, Red Wine, Sherry, Raspberry

### Salts

Fleur De Sel, Maldon Salt, Hawaiian Red Salt, Black Salt, Truffle Salt, Lemon Salt

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## SLIDER STATION

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### Sliders

Classic, Cheeseburger, Black Bean & Quinoa

### Sides

Classic Tater Tots

### Sauces

Mayo, Ketchup, Relish, Sriracha Aioli, BBQ Sauce

### Pickles

Sour Dill, Sweet & Spicy

## RAW BAR

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### Raw Seafood

Copps Island Oysters, Little Neck Clams

### Cooked Seafood

Poached Jumbo White Shrimp

### Sauces

Cocktail Sauce, Mignonette, Lemon & Tabasco

## PLATED APPETIZERS

### Select 1

#### **Little Gem Lettuce (VE)**

Cucumber, Radish, Spring Peas,  
Wave Hill Croutons, Light Buttermilk Dressing

#### **Mesclun Salad (GF)**

Mixed Greens, Candied Pecans, Dried Cranberries,  
Grape Tomatoes, Blue Cheese & Basil Balsamic Dressing

#### **Strawberry & Arugula Salad (GF)**

Candied Pecans, Ricotta Salata, Balsamic Dressing

#### **Seasonal Gazpacho (VE)(DF)**

Brunoise Vegetables,  
Micro Croutons, Poured Tableside

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## PLATED ENTREES

### Select 2 Proteins, 1 Vegetarian

#### **Pan-Roasted Salmon**

Spring Onion & Pea Puree, Julienned Rainbow Vegetables,  
Toasted Fennel & Herb Butter

#### **Crispy Chicken Paillard**

Potatoes Anna, Heirloom Tomatoes, Micro Arugula,  
Lemon Capers Beurre Blanc

#### **Pan-Seared Chilean Sea Bass (GF)**

Sweet Jersey Corn Risotto, Lobster Nage, Popcorn Shoots

#### **Prosciutto Wrapped Chicken (GF)**

Truffle & Boursin Stuffing, Roasted Garlic,  
Whipped Potatoes, Asparagus

#### **Summer Vegetable Pot Pie (VE)**

Local Vegetables, Lemon Basil Cream,  
Flaky Pastry Pillow

#### **Grilled Filet Mignon\* (GF)**

Crispy Potato Cake, Pea Emulsion,  
Shoestring Portabella Frites, Truffle Jus

#### **Miso Glazed Eggplant (GF)(DF)(VG)**

Grilled Miso Marinated Eggplant,  
Zucchini Noodle & Snap Pea Stir Fry

#### **Braised Beef Short Ribs**

Roasted Garlic Mashed Potatoes,  
Grilled Asparagus, Frizzled Onions

#### **Braised Cauliflower Steak (GF)(VG)**

Harissa Hummus, Sunflower Pesto,  
Toasted Pinenuts, Roasted Tomatoes

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## TABLESIDE BREAD SERVICE

### **Assorted Dinner Rolls**

Parker House, Cheddar Brioche, Raisin Pecan & Potato Onion Dill Rolls served with Sea Salt Butter

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## WEDDING CAKE

3 tier buttercream wedding cake decorated with fresh flowers and a simple buttercream design. Choose from any of our signature flavors. Other flavors and designs are available for an additional fee.

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## PASSED DESSERT

### **Warm Chocolate Salted Caramel Cookies**

Milk Shooters

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## COFFEE + TEA

### **Tableside Coffee & Tea Service**

Regular and Decaf Coffee, Assorted Teas, Cream, Milk, Sugar, Splenda, Stirrers

# Add-Ons

## CLASSIC DESSERT BAR

### **Cupcakes**

Vanilla, Chocolate, Rainbow Sprinkle, Chocolate Oreo, Coconut

### **Pastries**

Mini Eclair, Mini Cannoli, Chocolate Covered Strawberries

### **Bars**

Triple Chocolate Brownie, Turtle Brownie, Lemon Bar

### **Cookies**

Chocolate Chunk, Mudslide, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia

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## FANCY DESSERT STATION

### **Mini Creme Brulee**

Vanilla Bean Custard, Caramelized Sugar

### **Mini Lemon Tarts**

Toasted Meringue

### **Long Stem Strawberries**

Dark Chocolate Dipped & Drizzled

### **French Macarons**

Assorted Seasonal Flavors

### **Tiramisu Cups**

Lady Fingers, Coffee Kahlua Syrup, Marsala Mascarpone Cream

### **Vanilla Cheesecake Pops**

Dark Chocolate Dipped,  
Chocolate Cookie Crumbs

### **Mini Cannoli**

Classic, Chocolate Chip,  
Chocolate Dipped, Pistachio

### **Cookie Dough Truffles**

Dark Chocolate Dipped

### **S'more Pops**

Milk Chocolate Bars, Reeses PB  
Cups, Cookies & Cream Bars

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## LATE NIGHT SNACKS

### **Mini Pizzas**

Your choice of Cheese, Pepperoni or Veggie Flatbreads served in individual Pizza Boxes with Custom Stickers

### **Sliders & Tots**

Cheeseburger Sliders, Tots, Ketchup

### **Mini Bacon, Egg & Cheese**

Neuske's Bacon, Vermont Cheddar, Sourdough

### **Coffee & Donuts**

Cinnamon Sugar Donut Muffins, Coffee Cream

# Open Bar



## Beer & Wine

OPEN BAR PACKAGE

*House Wines: Sauvignon Blanc, Chardonnay, Merlot, Pinot Noir, Cabernet Sauvignon, Rose*

*Bottled Beer: Budweiser, Miller Lite, Coors, Coors Lite, Amstel, Corona, Heineken*

## Signature

OPEN BAR PACKAGE

*Vodka: Smirnoff  
Rum: Bacardi Silver  
Gin: Bombay  
Bourbon: Jim Beam  
Whiskey: Jack Daniels  
Scotch: Dewar's  
Tequila: El Toro  
Cognac: Courvoisier  
Wines: House Wine & Champagne  
White Claw & High Noon*

## Deluxe

OPEN BAR PACKAGE

*Vodka: Ketel One  
Rum: Captain Morgan  
Gin: Tanqueray  
Bourbon: Bulleit  
Whiskey: Crown Royal  
Scotch: Johnny Walker Black  
Tequila: Jose Cuervo  
Cognac: Remy Martin VSOP  
Wines: House Wine & Champagne  
Domestic & Imported Beer  
White Claw & High Noon*

## Cash/Consumption Bar Pricing

**Domestic Bottled Beer:**

**Imported Bottled Beer:**

**House Wines:**

**Soft Drinks (Bottled Water, Juice, Soda)**

**White Claw/High Noon**

**Cocktails**

**Vodka:** Tito's **Rum:** Bacardi Silver **Gin:** Tanqueray **Bourbon:** Jim Beam **Whiskey:** Jack Daniel's  
**Scotch:** Dewar's **Tequila:** El Toro **Cognac:** Courvoisier

**Any change to a package will be subject to a fee. 20% administrative fee and 7.35% sales tax to be added to above per person pricing.**