



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
- Wedding Packages starting at \$210 per person
- 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

- \$2,000 site-fee
- 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

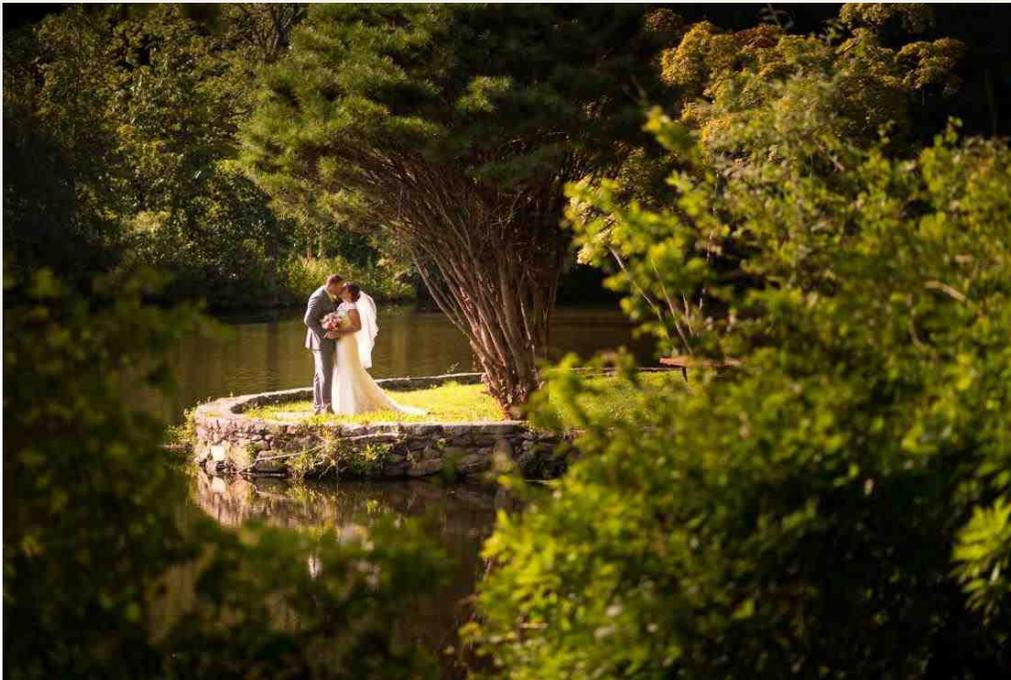
Held inside our Ferndale Ballroom, we invite you to dance under 8 Farmhouse Chandeliers and high ceilings.

- 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 PACKAGES



EXCLUSIVE SERVICE

In addition to your cocktail hour, open bar, dinner & dessert, both packages include exclusive use of LaKota Oaks 60+ acre property, staff to tend to your every need, 2 getting ready suites, and the ultimate wedding day preparations: breakfast or light bites accompanied with celebratory champagne and beer. Cheers!

Buffet Package with Signature Open Bar	
Thursdays & Sundays	\$210
Fridays, Saturdays & Holidays	\$220

Plated Package with Signature Open Bar	
Thursdays & Sundays	\$244
Fridays, Saturdays & Holidays	\$259

Ballroom Fee <small><i>There is a 100 person minimum for the ballroom.</i></small>	
Thursday & Sunday	\$1,500
Friday, Saturday, & Holidays	\$3,000

Additional Room Rentals	
1904 Room & Outdoor Patio	\$1,000
Market 32 Restaurant	\$500

All prices subject to 7.35% CT Sales Tax and Service fee 20%. Prices subject to change.



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

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

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

SPREAD & DIPS

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

MEZZE STATION

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

HEIRLOOM TOMATO & MOZZARELLA BAR

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

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

(+\$8 Per Person)

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

FANCY DESSERT STATION

(+\$12 Per Person)

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

LATE NIGHT SNACKS

Mini Pizzas

(+\$8 Per Person) Your choice of Cheese, Pepperoni or Veggie Flatbreads served
in individual Pizza Boxes with Custom Stickers

Sliders & Tots

(+\$8 Per Person) Cheeseburger Sliders, Tots, Ketchup

Mini Bacon, Egg & Cheese

(+\$5 Per Person) Neuske's Bacon, Vermont Cheddar, Sourdough

Coffee & Donuts

(+\$3 Per Person) 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

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

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

MEZZE STATION

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

HEIRLOOM TOMATO & MOZZARELLA BAR

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

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

RAW BAR

(+\$10 Per Person)

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

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

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.

PASSED DESSERT

Warm Chocolate Salted Caramel Cookies

Milk Shooters

COFFEE + TEA

Tableside Coffee & Tea Service

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

Add-Ons

CLASSIC DESSERT BAR

(+\$8 Per Person)

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

FANCY DESSERT STATION

(+\$12 Per Person)

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

LATE NIGHT SNACKS

Mini Pizzas

(+\$8 Per Person) Your choice of Cheese, Pepperoni or Veggie Flatbreads served in individual Pizza Boxes with Custom Stickers

Sliders & Tots

(+\$8 Per Person) Cheeseburger Sliders, Tots, Ketchup

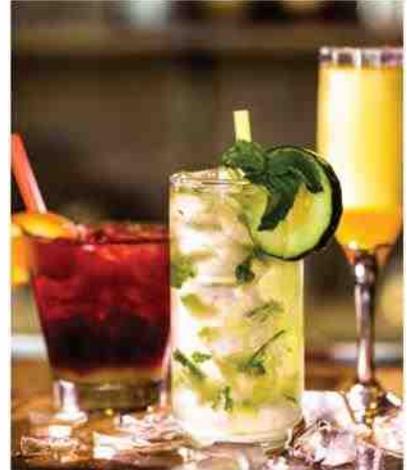
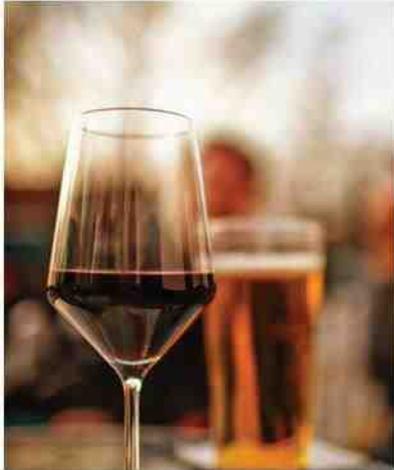
Mini Bacon, Egg & Cheese

(+\$5 Per Person) Neuske's Bacon, Vermont Cheddar, Sourdough

Coffee & Donuts

(+\$3 Per Person) Cinnamon Sugar Donut Muffins, Coffee Cream

Open Bar Pricing List



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

1 hour: \$22 / 2 hours: \$28
3 hours: \$34 / 4 hours: \$40
5 hours: \$44

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

1 hour: \$30 / 2 hours: \$36
3 hours: \$44 / 4 hours: \$52
5 hours: \$58

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

1 hour: \$34 / 2 hours: \$42
3 hours: \$50 / 4 hours: \$58
5 hours: \$64

Cash/Consumption Bar Pricing

Domestic Bottled Beer: \$7
Imported Bottled Beer: \$8
House Wines: \$10PP

Soft Drinks (Bottled Water, Juice, Soda) \$3
White Claw/High Noon \$9
Cocktails \$14

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.