



~ Wedding Packages ~

All Prices subject to 14% Service Charge, 6% Taxable Administrative Fee and 7% MA Sales Tax.
Package Prices are guaranteed at contract date ~ bar and alcohol prices, hors d'oeuvre, stations, etc. are subject to change without notice.

The Ruby

featuring:

Dedicated Wedding Consultant

Our team of wedding professionals is here to help you realize your vision of your perfect wedding; your way

Wedding Menu Tasting - Grand Group Menu Tastings

Five Hour Wedding Reception ` One Hour Cocktail, Four Hours Dinner/Dancing

Day of Wedding Coordinator and Professional Service Captain

Personal Bridal Attendant Day of Wedding

Complimentary Bridal Suite, complete with restroom and personal safe for your valuables and gift cards

White Floor Length Table Linens and White Linen Dinner Napkins

Custom Designed Wedding Cake from a choice of Acclaimed Bakeries

Fresh Flowers and Votive Candles for Cocktail Tables

Votive Candles and Elegant Framed Table Numbers for Dinner Tables

Private Building Entrance and Private Guest Facilities

Private Cocktail Space - Distinct from Dinner Venue

Lake Pearl Deluxe Breads & Spreads Food Display for the Cocktail Hour

Professional Bar Service for Cocktail and Dinner Bars

Champagne Bridal Toast

Coffee and Tea Station

Three Course Plated Meal - One Entrée Selection (Vegetarian and Special Diet Options Always Available)

or White Glove Buffet Dinner Service

Amazing Photo Tableaus - Gardens, Gazebos, Beach and so much more...

Champagne, Cheese & Fruit Display for the Bridal Party

Sampling of Hors d' Oeuvre and Bar Service during Photo Hour

Cocktail Hour Lake Pearl Grand Breads & Spreads Display

Choice of Two Entrees for Dinner Service (Vegetarian and Special Diet Options Always Available)

Floral Centerpieces for Guest Tables



The Diamond

Our Most Popular Package featuring:

Everything in the Ruby Package PLUS:

Two Passed Hors d' Oeuvre

Hosted House and Call Bar Service for the Cocktail Hour

Butlered Signature Drinks During Cocktail Hour

Late Night Slider Station or Gelato Bar

The Pearl

Our Best Value Package featuring:

Everything in the Ruby and Diamond Packages PLUS:

Three Hour Limo Service (To or From Lake Pearl)

Half Hour Reception Extension

Two Additional Passed Hors d' Oeuvre

Hosted Premium and Top Shelf Bar Service for Five Hours

Salad / Appetizer Trio Course

Choice of Two Entrees for Dinner Service (Vegetarian and Special Diet Options Always Available)

Late Night Slider Station or Gelato Bar

Up-Lighting Package with Monogram Gobo

Chivari Chairs or Chair Covers with Sashes

Up-graded Linen Package - Overlays and Napkins

LAKE PEARL



Summer Wedding ~ Sample Menu 1

~~ COCKTAIL HOUR ~~

The Bacon Bar

A multi-level display of bacon themed hors d'oeuvre including: Bacon on a Stick, Candied Bacon, Bacon Mac & Cheese, Bacon Pizza, Scallops wrapped in Bacon, Mini BLTs and Chocolate Covered Bacon finished with Bacon Themed Cocktails and Bacon Caramel Popcorn at the Bar

~~ Passed Hors d' Oeuvre ~~

Fish & Chip Martini

Fried Cod & French Fries served in a Martini Glass with Tartar Sauce

Real Maple Glazed Scallops in Bacon

Basil Pesto Lollipop Lamb Chops with Tzatziki

Coconut Chicken with Plum Chutney

~~ DINNER ~~

Caprese Salad

*Buffalo Mozzarella, Red Onion and Grape Tomatoes over Spring Greens with Balsamic
Artisan Rolls with Herbed Honey Butter*

Second Course

Chilled Champagne Melon Soup

Choice of Entrée

Surf & Turf

*8 Ounce Beef Tenderloin Filet with Peppercorn Demi-Glace
and Three Jumbo Seared Scallops
Served with Yukon Gold Duchess Potatoes & Grilled Asparagus Balsamic*

Baked Stuffed Sole Florentine

*Baked Sole Filet with Seafood Stuffing,
Steamed Spinach with Garlic Crème, Jasmine Rice finished with Roasted Tomato Garnish*

Roasted Vegetable Napoleon

*Portobello Mushroom layered with Roasted Red Pepper, Squash, Spinach, Cauliflower,
Broccoli and Boursin Cheese baked and served with Pomodoro Sauce and Fresh Mozzarella*

~~ Late Night Station ~~

Gelato Bar

*Three Artisan Gelato (European Ice Cream) Flavors with Hot Fudge & Caramel, M&Ms, Jimmies, Reese's Chunks,
Strawberry & Pineapple Sauces & Whipped Cream*

LAKE PEARL



Summer Wedding ~ Sample Menu 2

~~ COCKTAIL HOUR ~~

Breads & Spreads

Buffalo Chicken Spread, Seafood Spread, Sun-Dried Tomato Spread, Fresh Vegetables, Artisan Breads, Gourmet Crackers, Lavash, Grissini, Assorted Cheeses & Fruit Garnished with Infused Olive Oils

~~ Passed Hors d' Oeuvre ~~

Chicken Quesadillas with Avocado & Chipotle Sour Cream

Caprese Kabobs ~ Buffalo Mozzarella, Tomato, Artichoke & Fresh Basil on Rosemary Skewers

Mini Beef Wellingtons with Tarragon Aioli

~~ DINNER ~~

*Grilled Watermelon Salad with Arugula and Feta Cheese dressed with Champagne Vinaigrette
Artisan Rolls with Herbed Honey Butter*

Choice of Entrée

Stuffed Salmon

*Atlantic Salmon Stuffed with Spinach and Mascarpone Cheese
with a Buttery Crumb Topping served with Cous Cous and Broccolini*

Tuscan Statler Chicken

*Statler Breast of Chicken with Prosciutto and Sun-Dried Tomato in a Tuscan Madeira Sauce
with Capers, served with Asparagus Risotto and Braised Spinach*

Vegetable Lasagna

*Rolled Pasta with Ricotta and Mozzarella Cheeses, Roasted Zucchini, Summer Squash, Bell Peppers,
Onions, Mushrooms and Asparagus with a Fresh Pomodoro Sauce*

~~ Late Night Station ~~

Slider Station

*Black Angus Beef Sliders, Buffalo Chicken Sliders, Philly Cheese Steak Sliders & BBQ Pulled Pork Biscuit Sliders
with Gaufrette Fried Potatoes, Sweet Potato Fries & Fried Onion Chips*

LAKE PEARL



Fall Wedding ~ Sample Menu 3

~ ~ COCKTAIL HOUR ~ ~

Mediterranean Station

Humus, White Bean Dip, Spanakopita, Roasted Vegetables, Tabbouleh, Stuffed Grape Leaves, Olives, Gyros, Tzatsiki Yogurt Dip, Eggplant Caponata with Grilled Pita Bread

~ ~ Passed Hors d' Oeuvre ~ ~

Garlic Shrimp and Bacon Pizzetta

Jack Daniels BBQ Pulled Pork on Mini Biscuits

Fig & Goat Cheese Flat Bread Rounds

~ ~ DINNER ~ ~

Classic Spinach Salad with Egg, Bacon, Black Olives, red Onion & warm Honey Mustard Dressing

Artisan Rolls with Herbed Honey Butter

Second Course

Maine Crab Cake with Arugula and Chipotle Aioli

Choice of Entrée

Beef Ribeye Oscar

Grilled Ribeye Steak topped with Lump Crabmeat and Asparagus with Hollandaise served with Grilled Tomato and Duchess Potato

Baked Stuffed Chicken

Traditional New England Apple Raisin Bread Stuffed Chicken Breast served with Herb Roasted Potatoes and Ratatouille

Butternut Squash Ravioli

Winter Spiced Butternut Squash Ravioli with a Cinnamon spiced Béchamel

~ ~ Late Night Station ~ ~

Three Cheese Mac & Cheese Martini Bar

Lake Pearl Baked Mac & Cheese with assorted Toppings

To include: Bacon, Buffalo Chicken, Popcorn Shrimp, BBQ Pulled Pork, Roasted Garlic, Caramelized Onions, Sun-Dried Tomato, Broccoli, Sautéed Mushrooms & Truffle Oil

LAKE PEARL



Winter Wedding ~ Sample Menu 4

~ ~ COCKTAIL HOUR ~ ~

Mashed Potato Bar (Live Station*)

Mashed Yukon Gold and Sweet Potatoes with assorted Toppings, to include: Bacon, Grilled Chicken, Popcorn Shrimp, Roasted Garlic, Caramelized Onions, Sautéed Spinach, Broccoli, Sun-Dried Tomato, Sautéed Mushroom, Aged White Cheddar Cheese & Sour Cream

~ ~ Passed Hors d' Oeuvre ~ ~

Maple Bacon Scallops

BBQ Pulled Pork Biscuits

Tomato Basil Bisque Shooters with Grilled Cheese & Bacon Panini

~ ~ DINNER ~ ~

*Mixed Green Salad with Blood Oranges, Candied Pecans, Sliced Pear and Pomegranate Seeds with Blood Orange Vinaigrette
Artisan Rolls with Herbed Honey Butter*

Second Course

Bacon & Wild Mushroom Ravioli

Wild Mushrooms and Crispy Bacon in pasta "pillows" topped with Bacon Crème

Choice of Entrée

Surf & Turf

Peppered Beef Filet in a Port Wine Reduction atop Buttered Lobster Tail Mashed Potatoes with Grilled Asparagus

Chicken Oso Buco

Braised Chicken Thighs in a rich Tomato Broth served over Browned Cheesy Mashed Potatoes with Wilted Winter Greens with Bacon

Spinach & Artichoke Baked Rigatoni

Sautéed Baby Spinach and Artichoke Hearts with Ricotta Cheese baked with Rigatoni with Pomodoro Sauce

~ ~ Late Night Station ~ ~

Warm Fruit Crisp Sundae Bar

*Cherry Crumble, Almond Plumb Cobbler and Apple Crisp served with Vanilla Bean Ice Cream and toppings to include:
Warm Salted Caramel, Hot Fudge, Warm Rhubarb Compote, Warm Maple Walnuts Whipped Cream and Butter Tuile Cookies*

LAKE PEARL



Pearl Package Wedding ~ Sample Menu 5

~ ~ COCKTAIL HOUR ~ ~

The Bacon Bar

A multi-level display of bacon themed hors d'oeuvre including: Bacon on a Stick, Candied Bacon, Bacon Mac & Cheese, Bacon Pizza, Scallops wrapped in Bacon, Mini BLTs and Chocolate Covered Bacon finished with Bacon Themed Cocktails and Bacon Caramel Popcorn at the Bar

~ ~ Passed Hors d' Oeuvre ~ ~

Mini Lobster Salad Sliders

Chicks in a Blanket (Chicken Sausage wrapped in pastry)

Green Pea & Mushroom Risotto Cakes

~ ~ DINNER ~ ~

Appetizer Trio of:

*Seared Diver Scallops / Crème of Asparagus Soup / Corn & Red Pepper Salad
Artisan Rolls with Herbed Honey Butter*

Choice of Entrée

Braised Boneless Short Ribs

braised boneless short ribs with fried onion & mashed sweet potatoes with grilled asparagus

Chicken Oso Buco

*Braised Chicken Thighs in a rich Tomato Broth
served over Browned Cheesy Mashed Potatoes with Wilted Winter Greens with Bacon*

Eggplant Rollatini

rolled eggplant with ricotta & spinach filling with stuffed mushrooms and grilled tomato

~ ~ Late Night Station ~ ~

Three Cheese Mac & Cheese Martini Bar (Live Station*)

Lake Pearl Baked Mac & Cheese with assorted Toppings

To include: Bacon, Buffalo Chicken, Popcorn Shrimp, BBQ Pulled Pork, Roasted Garlic, Caramelized Onions, Sun-Dried Tomato, Broccoli, Sautéed Mushrooms & Truffle Oil

LAKE PEARL



Buffet Wedding ~ Sample Menu 6

~~ COCKTAIL HOUR ~~

Mediterranean Station

Humus, White Bean Dip, Spanakopita, Roasted Vegetables, Tabbouleh, Stuffed Grape Leaves, Olives, Gyros, Tzatsiki Yogurt Dip, Eggplant Caponata with Grilled Pita Bread

~~ Passed Hors d' Oeuvre ~~

BBQ Pulled Pork and Sweet Potato Martini
Fish & Chip Martini

~~ DINNER ~~

Plated Salad, served to Table:

Caprese Salad ~ Buffalo Mozzarella, Red Onion and Grape Tomatoes over Spring Greens with Balsamic

Dinner Buffet

Grilled Rib Eye with Port Wine Demi-Glace

Shrimp Scampi Athena over Rice

Statler Chicken Picatta

Twice Baked Potatoes with Bacon, Cheddar, Scallions & Sour Cream

Jasmine Rice

Grilled Balsamic Asparagus

~~ Late Night Station ~~

Gelato Bar (*Live Station**) ~ *Three Artisan Gelato (European Ice Cream) Flavors with Hot Fudge & Caramel, M&Ms, Jimmies, Reese's Chunks, Strawberry & Pineapple Sauces & Whipped Cream*