

LAKE PEARL

WRENTHAM

WEDDING PORTFOLIO



PLEASE INQUIRE FOR PRICING

WEDDING PACKAGES

All Lake Pearl Wedding Packages Include:

Dedicated Wedding Consultant | Day-of Coordinator and Service Captain | Personal Wedding Attendant
Grand Group Wedding Tasting | Private Building Entrance and Private Guest Facilities | Private Cocktail Space – Distinct from Dinner Venue
Five Hour Wedding Reception – One Hour Cocktail, Four Hour Reception | Complimentary Wedding Suite with Champagne, Cheese & Fruit
Champagne & Sampling of Hors d'Oeuvres for the Wedding Party during Photos | Breathtaking Photo Tableaus – Gardens, Gazebos, Beach, and more
Fresh Flowers and LED Votive Candles for Cocktail Tables | LED Votive Candles and Elegant Framed Table Numbers for Dinner Tables

CRYSTAL

Breads & Spreads Display
Two Passed Hors d' Oeuvres
Cash Bar Service

Champagne Toast
Signature House Salad
One Entrée Selection
*(\$3 Split Meal Fee for
2 Entrées or more)*

Coffee and Tea
Your Wedding Cake
Cut and Served on a Painted Plate
White Overlays & Napkins

RUBY

Breads & Spreads Display
Four Passed Hors d' Oeuvres
Cash Bar Service

Champagne Toast
Signature House Salad
Two Entrée Selections
& Vegetarian Entrée

Coffee and Tea
Custom Designed Wedding Cake

Custom Floral Centerpieces
White Overlays & Napkins

DIAMOND

Breads & Spreads Display
Four Passed Hors d' Oeuvres
Open Bar for Cocktail Hour

Champagne Toast
Signature House Salad
Two Entrée Selections
& Vegetarian Entrée

Coffee and Tea
Custom Designed Wedding Cake

Custom Floral Centerpieces
House Color Overlays & Napkins
Late Night Station
(Sliders or Novelty Ice Cream)

PEARL

Breads & Spreads Display
Six Passed Hors d' Oeuvres
Open Bar for Cocktail Hour & Reception

Champagne Toast
Upgraded Appetizer
Two Entrée Selections
& Vegetarian Entrée
Table-side Wine Service

Coffee and Tea
Custom Designed Wedding Cake

Custom Floral Centerpieces
Upgraded Linens & Chairs
Up-Lighting Package
Late Night Station
(Sliders or Novelty Ice Cream)

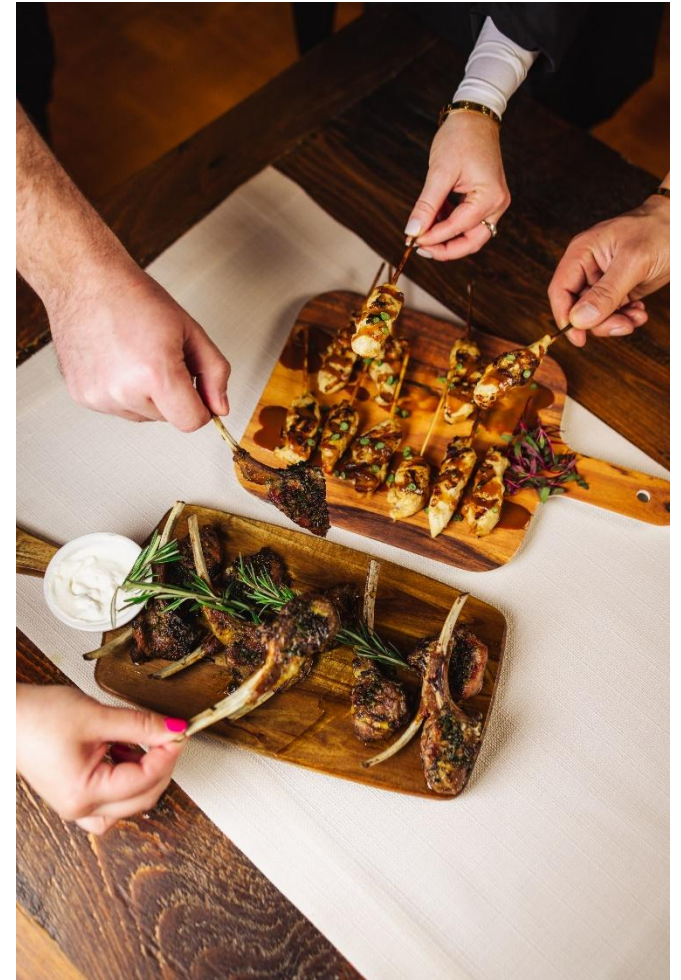
PASSED HORS D'OEUVRES

BEEF, PORK AND LAMB

- *Chilled Beef Tenderloin on Sour Dough Croustade with Horseradish Crème
- Philly Cheese Steak Sliders
- Beef Empanada with Chipotle Sauce
- *Mini Beef Wellingtons with Tarragon Aioli
- Crispy Fried Bacon Mac & Cheese
- Pigs in Blankets with Spicy Mustard
- *Basil Pesto Lollipop Lamb Chops with Mint or Tzatziki
- Prosciutto Wrapped Asparagus
- Beef Teriyaki
- *Mashed Sweet Potato & Pulled Pork Martinis
- Italian Meatball Sliders

SEAFOOD

- *Shrimp Cocktail Shot Glass with Lake Pearl Cocktail Sauce
- Mini Maryland Crab Cake & Avocado Sliders
- *Real Maple Glazed Scallops Wrapped in Bacon
- Mini Maryland Crab Cakes with Chipotle Aioli
- *Lobster Bisque Shooter with Lobster Garnish
- *Seared Ahi Tuna on Fried Wantons with Sweet & Spicy Pineapple Salsa
- Coconut Shrimp with Orange Rum Marmalade
- *Grilled Shrimp Skewers with Thai Sweet Chili Sauce (2 shrimp per skewer)
- Crab Rangoon with Thai Sweet Chili Sauce
- *Mini Lobster Salad Sliders



PASSED HORS D'OEUVRES

CHICKEN

Tandoori Chicken Skewers with Seasoned Yogurt and Tandoori Spice
Chicken Quesadillas with Avocado & Chipotle Sour Cream
Chicken Satay Skewers with Thai Peanut Sauce
Coconut Chicken with Plum Sauce
Buffalo Chicken Sliders with Bleu Cheese or Asian Chicken Sliders with Slaw
Teriyaki Chicken Skewers with Fresh Pineapple
Fried Chicken and Waffle Bites with Bourbon Maple Butter
Jack Daniels BBQ Chicken Bites Wrapped in Bacon
Cajun Chicken Skewers with Honey Mustard Sauce
Mini Chicken Tacos with Goat Cheese

VEGETARIAN

Cranberry Bleu Cheese Arancini
*Fig & Goat Cheese Flat Bread Rounds
Baked Stuffed Mushrooms Florentine
Wild Mushroom Tarts
Spanakopita (Spinach & Feta in Phyllo)
Crostini Classico with Tomato, Basil & Parmesan
Caprese Kabobs - Mozzarella, Tomato, Artichoke & Fresh Basil
*Brie with Sweet Pear & Toasted Almonds
Potato Latkes with Home-made Apple Compote
Tomato Soup Shooters with Mini Grilled Cheese
Vegan Spring Rolls



COCKTAIL HOUR STATIONS

Our Signature Stationary Display Lake Pearl Grand Breads & Spreads

Buffalo Chicken Spread, Spinach Artichoke Spread, and Roasted Red Pepper Hummus
Fresh Vegetables, Artisan Breads, Gourmet Crackers,
Breadsticks, Assorted Cheese & Fruit

Antipasto

Prosciutto de Parma, Genoa Salami, Spicy Soppressata, Capicola, Bresaola, Provolone, Buffalo Mozzarella, Sliced Tomato, Grilled Zucchini, Grilled Asparagus, Olives, Artichokes, Roasted Red Peppers, Cornichons, Pepperoncini, Sun-Dried Tomatoes, Gourmet Crackers, French Bread, Lavash & Breadsticks

Mediterranean Station

Hummus, White Bean Dip, Spanakopita, Roasted Vegetables, Tabbouleh, Stuffed Grape Leaves, Olives, Gyros, Tzatziki Yogurt Dip, Eggplant Caponata with Grilled Pita Bread & Fried Pita Chips

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 and Bacon Caramel Popcorn at the Bar

New England Seafood Bar

Jumbo Gulf Shrimp with Ketel One Cocktail Sauce, Oysters on the Half Shell, Littleneck Clams on the Half Shell, Steamed PEI Mussels and Maine Crab Cakes with Chipotle Aioli

Italian Pasta Station

Pasta Made to Order With: Cheese-Stuffed Tortellini, Gnocchi and Wild Mushroom Ravioli with choice of Alfredo Sauce, Pesto, Pink Vodka or Pomodoro and assorted Toppings to include: Sun-Dried Tomato, Roasted Garlic, Grilled Sausage, Meatballs, Grilled Chicken, Sautéed Mushrooms, Spinach, Parmigiano Reggiano & Crushed Red Pepper

Sports Bar Station

Burger Sliders, Bacon Grilled Cheese on Texas Toast, Warm Pretzels with Melted Cheese Sauce, Buffalo Chicken Wings with Bleu Cheese Dressing, Fried Onion Petals and French Fries

Taco Station

Select 2 Proteins

Citrus Roasted Skirt Steak, Grilled Chicken, Pulled Pork, Cajun Fish Tacos
Includes Corn and Flour Tortillas
Toppings: Scallions, Peppers, Onions, Avocado, Salsa, Sour Cream & Jalapeños

COCKTAIL HOUR STATIONS CONT'D

Thai Station

Vegetarian Pad Thai
Thai Peppered Beef
Chicken Fried Rice
Vegetable Spring Rolls

Taste of the Caribbean

Jamaican Spicy Beef
Jerk Marinated Chicken
Vegetable Patties
Fried Plantains

Bourbon Street Station

Blackened Cajun Shrimp
Jambalaya
Sweet Potato Fries
Spicy Remoulade

Southern BBQ

BBQ Pulled Pork
Mac N Cheese
Cole Slaw & Cornbread

Meatball Madness

Black Angus Meatballs Marinara
Herbed Chicken Meatballs with Basil Cream Sauce
Swedish Meatballs
Garlic Breadsticks

Mashed Potato Bar

Mashed Potatoes & Mashed Sweet Potatoes
Toppings: Cheese, Marshmallow, Broccoli, Scallions,
Onion, Mushroom, Bacon

Trattoria Station

Cheese Ravioli Pomodoro
Orecchiette Pasta with Italian Sausage and Broccoli Rabe
Tortellini Carbonara
Focaccia Bread

Chinese Station

Sweet & Sour Chicken
Lemongrass Pork Dumplings
Vegetable Lo Mein
Vegetable Fried Rice

Mac N Cheese or Creamy Risotto Bar

Select 2 Proteins

Buffalo Chicken, Grilled Chicken, Popcorn Shrimp, BBQ Pulled Pork,
Toppings: Bacon, Broccoli, Onion, Mushroom

FIRST COURSE

*Crystal, Ruby and Diamond Packages Include Choice of Signature House Salad or Soup
Served with Artisan Rolls & Herbed Honey Butter*

Signature House Salad

Mixed Greens, Cucumber, Carrots, Tomato and Red Onion with House Vinaigrette

Soup

Minestrone, Italian Wedding, Butternut Bisque, Chicken Orzo, or Tomato Basil

Lemon Wheels with Water \$0.50 per Guest

Focaccia Bread with Olive Oil, Parmesan Cheese and Crushed Red Pepper \$16 per table

*First Course Upgrades are Available and Priced per Person Below
Pearl Package Includes Appetizer in Place of House Salad or Soup*

SOUPS & SALADS

New England Clam Chowder

Caesar Salad with Herbed Croutons

Wedge Salad with Iceberg Lettuce, Bacon, Tomato and Creamy Bleu Cheese with Bleu Cheese Crumbles

Caprese Salad with Buffalo Mozzarella, Red Onion and Vine Ripe Tomatoes, Spring Greens with Balsamic

Grilled Watermelon Salad with Arugula and Feta Cheese dressed with Champagne Vinaigrette

Mixed Greens Salad with Strawberries, Mandarin Orange, Bacon, Candied Nuts & Raspberry Vinaigrette

Cider Tossed Autumn Greens with Caramelized Apple, Goat Cheese and Candied Walnuts

APPETIZERS

Pasta

Penne Pasta or Gnocchi Pomodoro

Tri-Color Tortellini Alfredo

Wild Mushroom Ravioli with Sage Béchamel

Butternut Squash Ravioli

Appetizer Trio Flights

Seared Diver Scallop | Lobster Bisque | Corn & Red Pepper Salad

French Onion Soup | Wild Mushroom Tart | Risotto Croquette

Mini Lobster Roll | NE Clam Chowder | Fried Calamari with Pepper Rings

Butternut Squash Bisque | Balsamic Salmon Slider | Apple Fennel Slaw

Lamb Chop Lollipop | Gyro Bite | Eggplant Caponata Crostini

BEEF ENTRÉES

Beef Tenderloin Filet

8 Ounce Grilled Tenderloin with Peppercorn Demi-Glace topped with Onion Ring

Filet Mignon

8 Ounce Filet Mignon, Bacon Wrapped with Béarnaise Sauce
Artichoke Garnish

Braised Boneless Short Ribs

Braised Boneless Short Ribs topped with Caramelized Onion

Black Angus Prime Rib of Beef

10 Ounce cut slow roasted Prime Rib au Jus

SURF & TURF ENTRÉES

8 Ounce Filet Mignon served with:

Two Baked Stuffed Shrimp

Three Jumbo Seared Scallops with Lemon Zest Beurre Blanc

Grilled Lobster Tail with Saffron Zest Beurre Blanc

*Add Pricing to Beef Entrée Price

SEAFOOD ENTRÉES

Grilled Salmon

Atlantic Salmon with Honey & Balsamic Glaze *or* Miso Ginger Glaze

Baked Boston Scrod

Baked Scrod Filet with Butter Crumb Topping

Pan Seared Mahi Mahi

Topped with Chef's Fresh Mango Salsa

Pan Seared Halibut Filet

Lemon Wine Butter Sauce



CHICKEN ENTRÉES

Oven Roasted Statler Chicken Breast

Choice of Piccata Sauce, Marsala Sauce or Fresh Lemon and Thyme

Baked Stuffed Chicken

Traditional New England Apple Raisin Stuffing

Lake Pearl Parmesan Chicken

Boneless Chicken Breast Cutlet Breaded with Herbed Panko and Oven Fried, topped with Roasted Tomato Ragout and Fresh Mozzarella

Tuscan Statler Chicken

Prosciutto and Sun-Dried Tomato in a Madeira Sauce with Capers



VEGETARIAN ENTRÉES

Vegetable Lasagna

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

Pasta Primavera

Fettuccini Pasta with Chef's Blend of Vegetables in Extra Virgin Olive Oil with Garlic

Eggplant Rollatini

Rolled Eggplant with Ricotta & Spinach Filling served with Grilled Portobello and Tomato, smothered in Pink Vodka Sauce

Mediterranean Vegan Ravioli

Pasta Pillows stuffed with a blend of Mediterranean Vegetables topped with Char-Broiled Vegetables al Olio

Roasted Vegetable Napoleon

Portobello Mushroom layered with Grilled Vegetables Pomodoro Sauce & Fresh Mozzarella Over Jasmine Rice

ACCOMPANIMENTS

Starch

Select One

Mashed Potatoes

Garlic Mashed Potatoes

Roasted Sweet Potatoes

Herb Roasted Potatoes

Rice – Jasmine Rice, Rice Pilaf or Spanish Rice

*Risotto

*Duchess Potatoes (Baked Rosettes of Whipped Potatoes)

Vegetables

Select One

Haricot Verts

Sugar Snap Peas

Broccoli

Summer Squash & Zucchini

Seasonal Oven Roasted Vegetables

*Baby Carrots

*Broccolini

*Grilled Asparagus (Lemon or Balsamic)

DESSERT

Wedding Cake

Served with Coffee, Decaffeinated Coffee, Assorted Teas

WEDDING BUFFET

Signature House Salad

Mixed Greens, Cucumber, Carrots, Tomato and Red Onion
with House Vinaigrette
Served with Artisan Rolls & Herbed Honey Butter

Chicken Entrée

Choice of One

Chicken Piccata
Chicken Marsala
Lake Pearl Parmesan Chicken
Baked Stuffed Chicken with Apple Raisin Stuffing

Seafood Entrée

Choice of One

Honey Balsamic Glazed Salmon
Baked Scrod with Cracker Crumb Topping
Pan Seared Mahi Mahi with Mango Salsa
Pan Seared Halibut Filet with Lemon Butter Wine Sauce

Beef Entrée

Marinated Beef Tips with Peppers & Onions

ADD Carved Prime Rib of Beef

\$4.50 additional substitute for Marinated Beef Tips
\$7.50 additional as 4th entrée
\$100 Chef Carving Fee Required

Pasta

Choice of One

Penne Pasta Primavera
Gnocchi Pomodoro
Cheese Ravioli with Vodka Sauce
Mediterranean Vegan Ravioli

Starch

Choice of One

Mashed Potatoes
Garlic Mashed Potatoes
Roasted Sweet Potatoes
Rice – Jasmine Rice, Rice Pilaf or Spanish Rice

Vegetable

Choice of One

Haricot Verts
Sugar Snap Peas
Broccoli
Summer Squash & Zucchini
Seasonal Oven Roasted Vegetables
*Baby Carrots
*Broccolini
*Grilled Asparagus (Lemon or Balsamic)

Dessert

Wedding Cake on Painted Plates
Served with Freshly Brewed Coffees & Teas

DESSERT STATIONS

Novelty Ice Cream

Ice Cold Dove Ice Cream Bars, Snickers Ice Cream Cones, Chocolate Chip Ice Cream Sandwiches and Assorted Italian Ices

Italian Cookies & Pastries

Crème Pastry, Napoleons, Tiramisu Fingers, Cannoli, Mini Cheesecakes, Sfogliatella, Fruit Tarts and Assorted Italian Cookies

Gelato or Ice Cream Sundae Bar

***Not Available at the Belvedere**

***\$100 Attendant Fee Required**

Three Artisan Gelato (European Ice Cream) Flavors or Vanilla and Chocolate Ice Cream with Hot Fudge & Caramel, M&Ms, Sprinkles, Reese's Pieces, Gummy Bears, Oreo Pieces, Strawberry & Pineapple Sauces & Whipped Cream

Gourmet Donuts

Maple Bacon Donuts, Cookies N Cream Donuts & Fruity Pebble Covered Donuts

Warm Cookies and Cold Milk Shooters

Warm Chocolate Chip Cookies served atop Shooters of Chilled Milk, Chocolate Milk and Coffee Milk

LATE NIGHT STATIONS

***Slider Station**

Black Angus Beef Burger and Cheeseburger Sliders, Philly Cheese Steak Sliders with French Fries, Pickles, To-Go Boxes Available

***Fenway Station**

Beer-Steamed Hot Dogs, Italian Sausage & Peppers, Steak Bombs and Cheeseburger Sliders with French Fries

Campfire S'mores Station

Build Your Own S'mores with Classic Graham Crackers, Chocolate, Marshmallow - Gourmet Toppings include Nutella, Caramel, Sea Salt, Nuts, Jimmies & Strawberries

***Pizza Station**

Thin Crust Pizzas with Assorted Toppings Including:
Fig & Caramelized Onions with Gorgonzola
Tomato Caprese with Buffalo Mozzarella & Basil
Classic Pepperoni Pizza
Balsamic Asparagus and Prosciutto with Parmigiano Reggiano

House Made Popcorn & Potato Chips To-Go Station

Cheese Popcorn, Bacon Truffle Popcorn & Butter Popcorn
Ranch Chips, BBQ Chips & Plain Potato Chips in To-Go Boxes

****Starred Stations are Also Available as Cocktail Hour Stations***

BEVERAGE

Hosted Bar

Flat rates are available.

Pre-paid bar tabs based on consumption are available.

Wine

Canyon Road Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Moscato, White Zinfandel

William Hill Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc

Champagne

House Champagne: Wycliff

House Prosecco : La Marca

Beer

Coors Light, Michelob Ultra, Bud Light, Budweiser, Sam Adams Lager, Sam Adams Seasonal, Heineken, Blue Moon, Corona, Whalers Rise APA, Angry Orchard, Heineken Zero

Hard Seltzer – High Noons

House Brand Liquors

House Brand (Gilberts) Vodka, Rum, Gin, Tequila, Bourbon, American Rye Whiskey, Scotch, Brandy

Call Bar Brands

Tito's (Gluten Free), Absolut, Absolut Citron, Stoli Orange, Stoli Vanilla, Stoli Razz, Tanqueray, Bombay Sapphire, Bacardi, Myers Dark Rum, Malibu, Grey Goose, Captain Morgan, Jose Cuervo Gold, Seagrams 7, Jack Daniels, Jameson, Jim Beam, Dewars White Label, Disaronno, Chambord, Midori, Southern Comfort, Kahlua, Bailey's Irish Cream, Triple Sec, Blue Curacao, Peach Schnapps, Sour Apple Puckers, Watermelon Schnapps, Sweet & Dry Vermouth

Top Shelf Bar Brands

Kettle One, Patron Silver, Crown Royal, Makers Mark, Glenfiddich, Glenlivet, Johnny Walker Black, Balvenie, Hennessy, Courvoisier, Gran Marnier

GENERAL INFORMATION AND POLICIES

MINIMUM REVENUE REQUIREMENTS: A minimum food revenue amount will be assigned to your booking and included in your contract. Minimums are determined by event space and vary based on the type of event, day of the week, time of the day, time of the year, and date of the booking. Your Sales Manager will review revenue requirements with you on contracting. Minimums do not include ceremony fee, venue fee, rentals, service charges, administrative fees, or taxes.

DISCOUNTS: Weddings on Friday & Sunday evenings receive 10% Off the Adult Package Price. Sundays on a Holiday Weekend receive no discount.

DEPOSITS & PAYMENTS: All payments are non-refundable.

A \$2,000.00 reservation fee is required with your signed contract to secure your event space, time, and date.

A first deposit of \$3,000.00 is due 90 days after signing.

A second deposit of 50% of your estimated event value, less the first deposit paid, is due 6 months prior to your event date.

Payment for all event services, in full, is required 10 days prior to the date of your event.

SERVICE CHARGES, FEES, AND TAXES: All prices subject to 21% Administrative Fee and 7% State and Local Sales Tax. Administrative fee is based on published menu prices and are not reduced by any promotion or discount offered.

PRICING: Menu prices are subject to change without notice. All events are subject to the prevailing menu prices on the date of the event. Lake Pearl will guarantee a year-over-year maximum Wedding Package increase of 5% for contracts signed up to two years in advance of event date.

CHILDREN'S MEALS: Children's meals (Chicken Fingers and Fries, Mac & Cheese or Penne with Marinara) are available for \$39. Children must always be supervised by an adult and may not be left unattended at any time.

VENDOR MEALS: Vendor meals (same as chosen adult entrée) are available for \$55.

Notes:
