

LAKE PEARL

WRENTHAM

CELEBRATION OF LIFE MENUS



SIMPLE PLANNING TO HONOR YOUR LOVED ONES

BREAKFAST BUFFET

\$42 per guest

Welcome Display

Cinnamon Rolls, Croissants, Strudel and Scones,
Fresh Sliced Fruit and Berries
Cranberry and Orange Juice
Coffee, Decaffeinated Coffee, Assorted Teas

Welcome Mimosas Passed Upon Arrival

Buffet

Choice of Ham & Cheese Quiche or Spinach & Tomato Quiche
Egg Scramble (Peppers & Onions on the Side)
Bacon & Breakfast Sausage
Breakfast Potatoes
Apple Cinnamon Stuffed Pancakes
S'mores French Toast with Nutella & Marshmallows

Dessert Station

Lemon and Chocolate Mousse Cups Included

Add-Ons

Assorted Mini Pastries, Cakes & Cheesecakes | \$5
Outside Dessert Plating and Service | \$1.50
Brunch Beverage Station | \$15
Champagne, Mimosa, Bellini, Kir Royale,
Lake Pearl Screwdrivers and Lake Pearl Bloody Mary's
Omelet Station | \$6 | \$100 Chef Attendant

BRUNCH BUFFET

\$46 per guest

Welcome Display

Cinnamon Rolls, Croissants, Strudel and Scones,
Fresh Sliced Fruit and Berries
Cranberry and Orange Juice
Coffee, Decaffeinated Coffee, Assorted Teas

Welcome Mimosas Passed Upon Arrival

Buffet

Egg Scramble (Peppers & Onions on the Side)
Bacon & Breakfast Sausage
Breakfast Potatoes
Belgian Waffles with Berry Compote and Real Maple Syrup
House Garden Salad with House Vinaigrette Dressing
Choice of Lake Pearl Chicken Piccata, Marsala or Parmesan
Choice of Pasta: Tortellini or Penne
Choice of Sauce: Pomodoro, Alfredo, Pink Vodka or Pesto
Seasonal Vegetable Medley

Dessert Station

Lemon and Chocolate Mousse Cups Included

Add-Ons

Assorted Mini Pastries, Cakes & Cheesecakes | \$5
Outside Dessert Plating and Service | \$1.50
Marinated Beef Tips, Honey Balsamic Salmon, or Baked Scrod | \$6
Brunch Beverage Station* | \$15
Omelet Station | \$6 | \$100 Chef Attendant

Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

PEARL BRUNCH BUFFET

\$65 per guest

Welcome Display

Cinnamon Rolls, Croissants, Strudel and Scones,
Fresh Sliced Fruit and Berries
Cranberry and Orange Juice
Coffee, Decaffeinated Coffee, Assorted Teas

Welcome Mimosas Passed Upon Arrival
Brunch Beverage Station
Champagne, Mimosa, Bellini, Kir Royale,
Lake Pearl Screwdrivers and Lake Pearl Bloody Mary's

Buffet

Egg Scramble (Peppers & Onions on the Side)
Omelet Station | \$100 Chef Attendant
Bacon & Breakfast Sausage
Breakfast Potatoes
Belgian Waffles with Berry Compote and Real Maple Syrup
House Garden Salad with House Vinaigrette Dressing
Marinated Beef Tips
Choice of Chicken Piccata, Marsala or Parmesan
Choice of Pasta: Tortellini or Penne
Choice of Sauce: Pomodoro, Alfredo, Pink Vodka or Pesto
Seasonal Vegetable Medley

Dessert Station

Lemon and Chocolate Mousse Cups Included
Assorted Mini Pastries, Cakes & Cheesecakes | \$5
Outside Dessert Plating and Service | \$1.50

LUNCH BUFFET

\$54 per guest

Soup & Salad Station

Fresh Rolls & Butter

Select 1 Soup and 1 Salad

Minestrone, Italian Wedding, Butternut Bisque, Chicken Orzo, or Tomato Basil
New England Clam Chowder | \$3

House Garden Salad with House Vinaigrette Dressing
Classic Caesar Salad
Caprese Salad with Tomato & Mozzarella | \$3

Buffet

Select 3 Entrée Items

Lake Pearl Chicken Piccata, Marsala or Parmesan
Baked Stuffed Chicken
Grilled Salmon with Honey & Balsamic Glaze *or* Miso Ginger Glaze
Baked Scrod Filet with Butter Crumb Topping
Marinated Beef Tips
Pasta, Potato & Vegetable Included
Choice of Pasta: Tortellini or Penne
Choice of Sauce: Pomodoro, Alfredo, Pink Vodka or Pesto
Choice of Mashed Potatoes or Herb Roasted Potatoes
Seasonal Vegetable Medley

Carved Prime Rib | \$6 | \$100 Chef Attendant

Dessert Station

Lemon and Chocolate Mousse Cups Included
Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Mini Pastries, Cakes & Cheesecakes | \$5
Outside Dessert Plating and Service | \$1.50

Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

COLD LUNCH BUFFETS

WRAPS & SANDWICHES

\$40 per Guest

Chef's Soup of the Day
Bow Tie Pesto Pasta Salad
Whole Grain Mustard Yukon Gold Potato Salad

Pre-Made Wraps and Sandwiches
With Lettuce & Tomato

Choice of Three:
Roast Beef with Boursin Cheese Wrap
Roasted Turkey Wrap with Cranberry Mayonnaise
Ham and Swiss Cheese Sandwich with Spicy Brown Mustard
Tuna Salad Wrap with Tarragon Mayonnaise
Chicken Salad Sandwich on Fresh Kaiser Roll
Grilled Vegetable Wrap with Hummus

Deli Style Pickles
House Made Potato Chips
Freshly Baked Cookies and Brownies
Coffee, Decaffeinated Coffee, Assorted Teas

BUILD YOUR OWN DELI

\$44 per Guest

Chef's Soup of the Day
Bow Tie Pesto Pasta Salad
Whole Grain Mustard Yukon Gold Potato Salad
Tossed Garden Salad and Tossed Caesar Salad

Build Your Own Sandwich

Selection of Sliced Roast Beef, Turkey, Salami and Ham
Swiss & American Cheeses
Tuna Salad and Chicken Salad
Grilled Vegetable Platter
Selection of Fresh Sandwich Rolls and Breads

Assorted Condiments to Include Sliced Tomatoes, Red Onion,
Deli Style Pickles & Lettuce

House Made Potato Chips
Freshly Baked Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

BEVERAGE

Hosted Bar

Beer, Wine & Soft Drinks for Cocktail Hour \$16 per person
Beer, Wine and Soft Drinks for Reception \$35 per person
Call Bar for Cocktail Hour \$25 per person
Call Bar for Reception \$40 per person
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
\$9.00 per glass | \$32 per bottle

William Hill Cabernet Sauvignon, Merlot, Chardonnay,
Sauvignon Blanc
\$10.00 per glass | \$40 per bottle

Champagne

House Champagne: Wycliff \$7.50 per glass
House Prosecco : La Marca \$10.00 per glass

Beer

Coors Light, Michelob Ultra, Bud Light, Budweiser, Sam Adams Lager,
Sam Adams Seasonal, Heineken, Blue Moon, Whalers Rise APA,
Angry Orchard, Heineken Zero
\$6.00-\$8.00 per drink

Hard Seltzer – White Claw Raspberry & Black Cherry \$8.00 per drink

House Brand Liquors

House Brand (Gilberts) Vodka, Rum, Gin, Tequila, Bourbon, American Rye
Whiskey, Scotch, Brandy
\$8.00 per drink

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
\$9.00-\$11.00 per drink

Top Shelf Bar Brands

Kettle One, Patron Silver, Crown Royal, Makers Mark, Glenfiddich, Glenlivet,
Johnny Walker Black, Balvenie, Hennessy, Courvoisier, Gran Marnier
\$11.00-\$13.00 per drink

\$150 Bar Set Up Required for All Bars (1 per 100 guests)
Pricing is Per Person or Per Drink
All Pricing is Subject to 21% Administrative Fee & 7% Tax

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 service charges, administrative fees, and taxes.

DEPOSIT SCHEDULE & PAYMENTS: All deposits paid are non-refundable.

Lake Pearl will accept a maximum of \$5,000 in credit card payments. All additional payments must be paid by Cash or Certified Bank Check.

A \$1,000.00 initial non-refundable deposit is required with your signed contract to secure your event space, time, and 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 & Meals Taxes. Administrative fee is based on published menu prices and are not reduced by any promotion or discount offered. Lake Pearl requires MA State ST-2 and ST-5 forms to remove taxes from invoice.

MENU SELECTION: Menu selections are due a minimum of 30 days prior to your event; thereafter any changes must be agreed upon by LAKE PEARL.

Please provide list of allergies/ special dietary requirements in advance.

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 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 Chicken Fingers and Fries) are available for \$24. Children must always be supervised by an adult and may not be left unattended at any time.

VENDOR MEALS: Vendor meals are available for 10% off the chosen buffet price.

ARRIVAL AND DEPARTURE TIMES: You may arrive for set-up no earlier than 90 minutes prior to your event unless other arrangements have been agreed on in advance and stipulated in your Banquet Event Order. Earlier arrivals can be accommodated based on our event schedule for a \$250.00 fee.

Notes:
