



PROM PACKAGES



CELEBRATE AT THE MOST PRESTIGIOUS EVENT VENUE IN NEW ENGLAND

PLATED MENU

Sunday - Thursday Proms | \$56 Friday Proms | \$66 Saturday Proms | \$76

Unlimited Soda Bar

Welcome Display

Lake Pearl Grand Breads & Spreads
Buffalo Chicken Spread, Spinach Artichoke Spread, and Ranch Dip
Fresh Vegetables, Artisan Breads, Gourmet Crackers,
Breadsticks, Assorted Cheese & Fruit

FIRST COURSE

All Plated Dinners Include:

Signature House Salad

Mixed Greens, Cucumber, Carrots, Tomato and Red Onion with House Vinaigrette
Served with Fresh Rolls and Butter

Caesar Salad with Herbed Croutons | \$2

Wedge Salad with Iceberg Lettuce, Bacon, Tomato and Bleu Cheese | \$3

Caprese Salad with Mozzarella, Red Onion and Tomatoes, Spring Greens with Balsamic | \$3

Grilled Watermelon Salad with Arugula and Feta Cheese dressed with Champagne Vinaigrette | \$3

Pricing is Per Person

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

ENTRÉES

Select Three Entrées – Exact Counts Due 10 Days in Advance

Grilled Salmon

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

Baked Boston Scrod

Baked Scrod Filet with Butter Crumb Topping

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

Marinated Beef Tips

Marinated with Peppers & Onions

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 Peppers, Broccoli,
Summer Squash, Zucchini, Cauliflower, Carrots & Asparagus
in Extra Virgin Olive Oil with Garlic

Mediterranean Vegan Ravioli

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

ACCOMPANIMENTS

Starch

Select One

Mashed Potatoes

Garlic Mashed Potatoes

Roasted Sweet Potatoes

Rice – Jasmine Rice, Rice Pilaf or Spanish Rice

*Risotto | \$1

*Duchess Potatoes (Baked Rosettes of Whipped Potatoes) | \$1

Vegetables

Select One

Haricot Verts

Sugar Snap Peas

Broccoli

Summer Squash & Zucchini

Seasonal Oven Roasted Vegetables

*Baby Carrots | \$1

*Broccolini | \$1

*Grilled Asparagus (Lemon or Balsamic) | \$1

DESSERTS

Select One

New York Style Cheesecake with Berry Compote

Flourless Chocolate Torte

Carrot Cake

Chocolate Cake

Red Velvet Cake

Chocolate Mousse

Platters of Mini Pastries, Cakes and Cheesecakes | \$5

Pricing is Per Person

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

LAKE PEARL PROM BUFFET

Sunday - Thursday Proms | \$66 Friday Proms | \$76 Saturday Proms | \$86

Unlimited Soda Bar

Welcome Display

Lake Pearl Grand Breads & Spreads
Buffalo Chicken Spread, Spinach Artichoke Spread, and Ranch Dip
Fresh Vegetables, Artisan Breads, Gourmet Crackers,
Lavash, Grissini, Assorted Cheese & Fruit

First Course

Plated Individual Signature House Salad
with House Vinaigrette
Served with Fresh Rolls and Butter

Entrées

Select Two

Lake Pearl Parmesan Chicken
Chicken Piccata or Marsala
Fried Chicken Tenders with Honey Mustard & BBQ Sauce
Honey Balsamic Salmon
Baked Boston Scrod
Marinated Beef Tips

Pasta

Choice of Pasta: Tortellini or Penne
Choice of Sauce: Pomodoro, Alfredo, Pink Vodka or Pesto

Starch

Select One

French Fries
Mashed Potatoes
Herb Roasted Potatoes
Confetti Rice Pilaf

Vegetable

Select One

Seasonal Vegetable Medley
Sugar Snap Peas, Green Beans, Broccoli or Carrots
Green Beans and Baby Carrots
Summer Squash & Zucchini

Carved Prime Rib | \$7.50 | \$100 Chef Attendant

Dessert Station

Cookies & Brownies Included
Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Mini Pastries, Cakes & Cheesecakes | \$5
Outside Dessert Plating and Service | \$1.50

Pricing is Per Person

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

DESSERT STATIONS

Novelty Ice Cream | \$9

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

Italian Cookies & Pastries | \$16

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

Gelato or Ice Cream Sundae Bar | \$11

***\$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 | \$10

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

Warm Cookies and Cold Milk Shooters | \$5

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

LATE NIGHT STATIONS

***Slider Station \$9**

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

***Fenway Station | \$15**

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

***Pizza Station | \$12**

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 | \$6

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***

Pricing is Per Person

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 Wedding Package increase of 5% for contracts signed up to two years in advance of event date.

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

SECURITY: Wrentham Police Detail is required for all proms. A minimum of two officers are required. Current Wrentham Police Detail rates will be added to your final invoice.

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:
