



LAKE PEARL



CELEBRATIONS & EVENTS

Prom Packages
& School Menus

2018

Life is worth celebrating.

We're committed to making your celebration an occasion worth remembering.

The Lake Pearl Prom Experience

Celebrate Your Prom in THE Most Prestigious New England Wedding Venue
A 25 Acre Private Historic Estate on an amazing Pristine New England Lake

The Grand Ballroom

Proms to 600 guests
Oversized Dance Floor Natural Wood Parquet
Danish Crystal Chandeliers
Programmable LED Accent Lighting ~ 1,000s of Colors
Sunset Courtyard for Photos and “Mocktail Hour”
Grand Promenade Lake Overlook

The Victorian Tent

Available from May 1st
Proms to 220 Guests
Wood Parquet Dance Floor inlaid on a Polished Cement Flooring
Elegant Fabric Ceiling accented with Real Chandeliers
Attached Permanent Rest Room Building
Private Garden for Photos and “Mocktail Hour”
Optional Beach-side Boat House “Mocktail Hour”

The Tree Top Room

Proms to 130 Guests
Wood Parquet Floors
Private Sunset Deck with Panoramic View of Lake Pearl
Programmable LED Accent Lighting ~ 1,000s of Colors

Prom Packages Include:

Passed and Stationary “Mocktail Hour” Food Selections
All Night, Unlimited “Mocktail” and Soft Drink Service
Four Hour Booking
Oversized Dance Floors
Custom Meal Plans ~ Plated Dinner, Buffet or Creative Food Stations Option
Dessert Station
Floor Length Linens with Choice of House Color Overlays & Napkins & House Centerpieces
Ample Free Parking and Easy Highway Access
Professional Uniformed Service

Available Options

Party DJ or Live Band ~ Up-Lighting ~ Custom Décor
Photo Booths

Plated Meals

All Plated Dinners come with:

Stationary "Mocktail" Food Display:

Nachos with Chili, Roasted Corn Salsa, Guacamole, Tomato, Red Onion, Melted Nacho Cheese Sauce

Buffalo Chicken Dip ~ Sun-Dried Tomato Dip

Assorted Cheeses with Gourmet Crackers

Pretzels with Warm Cheese Dip and Honey Mustard

Choice of House Salad with Vinaigrette or Caesar Salad

Rolls and Butter

Dinner Entrée

Choose One ~ For More Than One Choice Speak with Your Sales Manager

Chicken Parmesan

Breaded Chicken Cutlet with Marinara
covered in Ooey Goopy Melted Mozzarella

Chicken Picatta

Breaded Chicken Cutlet in a Lemon White Wine Sauce
finished with Capers

Herb Roasted Chicken Breast

Statler Chicken Breast covered with our own blend of Herbs
oven roasted

Braised Steak Tips

Sirloin Steak Tips braised in Wine

Baked Boston Scrod with Butter Crumb Topping

10 Ounce House Sirloin Steak

All Dinners Above Come Complete with Choice of Vegetable and Starch:

Broccoli, Green Beans, Glazed Carrots,

Sautéed Spinach au Gratin or Seasonal Vegetable Medley

Baked Ziti, Citrus Orzo, Lemon Scented Risotto,

Smashed Red Potatoes, Confetti Rice or Potatoes au Gratin

Gluten Free Pasta Primavera

Gluten Free Pasta with Chef's Choice of Seasonal Vegetables
in an Extra Virgin Olive Oil Sauce with Chef's Blend of Spices and Seasonings

\$49 per Guest Sunday through Thursday

\$59 per Guest Fridays ~ \$69 per Guest Saturdays

All Prices Subject to 14% Service Fee, 6% House Fee and 7% Sales Tax (taxes removed with receipt of valid ST-2 & ST-5 Forms)
Please Let Your Sales Manager Know About Any Food Allergies or Special Diet Needs ~ ALSO Have Guests Inform Servers of Dietary Restrictions

Prom Buffets

Prom Buffet Dinners are Served for One Hour

All Buffets Include:

Stationary "Mocktail" Food Display:

Nachos with Chili, Roasted Corn Salsa, Guacamole, Tomato, Red Onion, Melted Nacho Cheese Sauce

Buffalo Chicken Dip ~ Sun-Dried Tomato Dip

Assorted Cheeses with Gourmet Crackers

Pretzels with Warm Cheese Dip and Honey Mustard

House Salad or Caesar Salad

Warm Rolls & Butter

Dinner Entrée

Choose Three

Chicken Parmesan ♦ Chicken Picatta

Herb Roasted Chicken Breast ♦ BBQ Chicken

Fried Chicken Tenders with Buffalo & Honey Mustard Sauces ♦ Braised Steak Tips

Beef Burger Sliders ♦ BBQ Pulled Pork Biscuits

Chicken Broccoli Alfredo ♦ Baked Scrod with Butter Crumb Topping

Vegetable Pasta Primavera or Vegetable Lasagna

Starch

Choose Two

Gaufrette (Waffle Cut) French Fries

Onion Rings ♦ Smashed Red Potatoes

Herb Roasted Potatoes

Confetti Rice Pilaf ♦ Spanish Rice

Rigatoni Pasta Pomodoro ♦ Mac & Cheese

Vegetable

Choose One

Broccoli Spears ♦ Glazed Carrots

Green Beans ♦ Sautéed Spinach au Gratin

Seasonal Vegetable Medley

Dessert Bar with Mini Pastries, Cookies, Brownies & Mousse

Or Ice Cream Sundae Bar

\$45 per Guest Sunday through Thursday

\$55 per Guest Fridays ~ \$65 per Guest Saturdays

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Prom Stations

Stationary "Mocktail" Food Display:

Nachos with Chili, Roasted Corn Salsa, Guacamole, Tomato, Red Onion, Melted Nacho Cheese Sauce
Buffalo Chicken Dip ~ Sun-Dried Tomato Dip
Assorted Cheeses with Gourmet Crackers
Pretzels with Warm Cheese Dip and Honey Mustard

Our Stations Menu is a 90 Minute Service
Hearty Enough for Dinner

Choose Three or Four Savory Stations

Sports Bar Station

Mini Burger Sliders including:

Beef Burger, Buffalo Chicken, Steak & Cheese and BBQ Pulled Pork
Gaufrette (Waffle Cut) French Fries
Fried Onion Chips

Pizzeria Station

Caesar Salad ♦ Garlic Bread

Pizza ~ Cheese, Pepperoni & Buffalo Chicken

Asian Fusion Station

California Sushi Rolls ♦ Tuna Sushi Rolls

Sweet Chili Fried Popcorn Shrimp Pad Thai

Chinese Stir Fry Noodles with Toppings

(Shrimp, Spare Ribs, Snow Peas, Bok Choi, Broccoli, Beef Strips)

Pasta Station – Server Attended

All American Mac & Cheese (with Bacon & Broccoli Toppings)

Cheese Stuffed Rigatoni Pomodoro and Penne Pasta Alfredo

with assorted Toppings to include:

Sun-Dried Tomato, Roasted Garlic, Grilled Sausage, Meatballs, Grilled Chicken, Sautéed Spinach,
Parmesan Cheese & Crushed Red Pepper

Three Cheese Mac & Cheese Martini Bar – Server Attended

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

Bistro Station

French Baguette Sandwiches including:

Grilled Chicken, Roast Beef, Italian Deli and Grilled Vegetable

Home-made Potato Chips

American Diner Station

Fried Chicken

Meatloaf and Mashed Potatoes

Baked Mac and Cheese ♦ Broccoli au Gratin

Southwest Station

*Taco Bar featuring Beef & Chicken Tacos
Nachos Grande with Warm Queso Sauce
Margarita Grilled Chicken
Beef Chili and Vegetarian Chili*

Southern BBQ Station

*Boneless BBQ Pork Ribs ♦ BBQ Chicken
Baked Beans, Loaded Potato Skins with Sour Cream & Corn Bread*

Mashed Potato Martini Station – Server Attended

*Mashed Potatoes served in Martini Glasses
with Toppings to Include: Bacon, Popcorn Shrimp,
BBQ Pulled Pork, Broccoli, Spinach, Sun-Dried Tomatoes
Cheddar Cheese*

Dessert Bar with Mini Pastries, Cookies, Brownies & Mousse Or Ice Cream Sundae Bar (server attended)

3 Stations

*\$55 per Guest Sunday through Thursday
\$65 per Guest Fridays ~ \$75 per Guest Saturdays*

4 Stations

*\$62 per Guest Sunday through Thursday
\$72 per Guest Fridays ~ \$82 per Guest Saturdays*

*All Prices Subject to 14% Service Fee, 6% House Fee and 7% Sales Tax (taxes removed with receipt of valid ST-2 & ST-5 Forms)
Please Let Your Sales Manager Know About Any Food Allergies or Special Diet Needs ~ ALSO Have Guests Inform Servers of Dietary Restrictions*

Additional Considerations

Dessert Stations

Substitute for Dessert: Add 4.00 per Guest

In Addition to Dessert: Add 7.50 per Guest

Chocolate Fountain – Server Attended

A Fountain of Molten Milk Chocolate with Toppings to include:

Strawberries, Pineapple, Milano Cookies, Oreos,

Marshmallows, Bacon Skewers

Olde Fashioned Soda Jerk Station

Assorted Donuts and Munchkins

Root Beer or Cola Floats

Frozen Mocha or Vanilla Lattes

Assorted “Penny” Candies (School Colors as Available)

Twizzlers, Gum Balls, M&Ms, Malted Milk Balls,

Chocolate Dipped Raisins, Chocolate Kisses, Gummy Bears

Ice Cream Sundae Bar – Server Attended

Chocolate and Vanilla Ice Cream served with

Hot Fudge, Warm Caramel, M&Ms, Reese’s Pieces,

Jimmies, Marshmallow Sauce, Strawberry Sauce,

Whipped Cream and Cherries

Carnival Station – Server Attended

Cotton Candy, Warm Soft Pretzels,

Flavored, Buttered and Caramel Popcorn

Fried Dough with Powdered Sugar

Smoothie Bar – Server Attended

All Night Smoothie Bar with Alcohol Free

Pina Coladas, Strawberry Daiquiris,

Mango Berry Ritas, Coffee Mocha Mudslides

\$5 per Guest Additional

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Sports Banquet Menus

NOT Available as a Prom Menu

Vegetable Platter

Carrots, Celery, Broccoli with Ranch Dressing Dip
or

House Salad

with House Vinaigrette Dressing

Rolls & Butter

Nachos

Burger and Cheeseburger

Hot Dogs

Classic Cheese Pizza and Pepperoni Pizza

Chicken Fingers

Gaufrette (Waffle Cut) French Fries

Penne Pasta Marinara or Baked Mac & Cheese

Choice of Vegetable

Ice Cream Buffet

Lunch \$18 Dinner \$23

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School Social Buffet

NOT Available as a Prom Menu

House Salad with House Vinaigrette Dressing Rolls & butter

Choice of Entrée (Choose Two)

Chicken Francaise (Battered with Lemon Butter Sauce)

Chicken Parmesan

Braised Steak Tips (\$3. Additional)

Pasta Primavera

Herb Roasted Chicken Breast

BBQ Boneless Pork Ribs

Choice of Starch (Choose One)

Mashed Potatoes, Penne Marinara,

Rice Pilaf, Gaufrette (Waffle Cut) French Fries

Herb Roasted Potatoes

Choice of Vegetable (Choose One)

Broccoli, Glazed Carrots, Corn

Seasonal Medley of Mixed Vegetables

Dessert (Choose One)

Ice Cream Pie or Ice Cream Sundae,

Red Velvet, Chocolate or Yellow Cake

\$29 per Guest

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Policies & Procedures

BOOKING & CONTRACTS: A non-refundable deposit of \$1,000 is required to secure any one Ballroom; \$2,000 for the Grand Ballroom. Deposit due on signing of contract.

MINIMUMS: All Proms will contract for a minimum number of guests for a minimum revenue requirement of our lowest cost prom dinner package times the minimum number of guests. Final guest counts are due fourteen days prior to the prom. Final payment is due seven days prior to the prom.

TAX EXEMPTIONS: Tax Exemptions will be given ONLY on receipt of a valid Massachusetts ST-2 and ST-5 form.

SECURITY: Lake Pearl requires security for all Proms; minimum two officers for duration of event (one half hour before and after). Lake Pearl is happy to book Wrentham Police details at prevailing rates and add it into the billing. Security teams supplied by the school must be approved by the General Manager. Additionally, Lake Pearl requires the school to assign restroom attendants to monitor all restrooms throughout the event.

NO LEAVING EVENT SPACE: Once in the event space no student may leave and come back without being escorted by a faculty member or security.

MENU SELECTION: All menu selections MUST be into the sales office no later than twenty-one days prior to the event. Sales Managers must be informed of any allergies or special dietary needs.

DISPLAYS, DECORATIONS & PERSONAL PROPERTY: Arrangements for set up or displays must be made through the Sales Office at least 1 day prior to your event. All proposed displays or decorations shall be subject to the approval of Lake Pearl. All client and guest property brought onto the premises shall be at the sole risk of the client or guest. Lake Pearl is not responsible for any damage or loss to any client or guest property for any reason. Fire Department regulations forbid the use of open flames (all candles must be enclosed to the tip of the flame in glass and sit low in the candle holder), fog machines, fire pits, or bonfires. The use of loose glitter and confetti is not allowed.

VENDOR INSURANCE POLICY: All vendors contracted by the client are required to follow the policies and procedures set forth at Lake Pearl. All vendors are required to provide Lake Pearl an indemnification agreement and valid certificate of insurance.

LIABILITY & DAMAGE: Lake Pearl reserves the right to inspect and control all private functions. Lake Pearl is not liable for any damages to or loss of equipment, merchandise, or articles left at Lake Pearl prior to, during, or following your event. The client is responsible for any damage to the building, equipment, decorations, furniture or fixtures belonging to Lake Pearl, and for any item lost, stolen, or damaged during your event due to the actions of your guests. Any damages or excessive clean-up will be charged to the credit card on file.

FOOD SERVICE: No food or beverage may be brought in or removed from the premise. Outside specialty caterers must be licensed and insured and approved by Lake Pearl prior to signing your contract. It is the responsibility of the client to manage counts for split entrees and provide color coded tickets or the like to indicate guest choices. Additional meals required to satisfy guests who change their order will be billed to the school with a 20% premium.

Allergies and Special Dietary Requirements MUST be provided with guarantee, providing the restriction/requirement and the name of the student to help prevent adverse or allergic reactions.

ALCOHOL: Lake Pearl adheres to all Massachusetts laws regarding alcohol service and consumption. We take our responsibilities seriously. Underage drinking will not be tolerated; where evidence of alcohol consumption is discovered Lake Pearl will alert school administration and demand that anyone and everyone involved be escorted off the property immediately.