

LAKE PEARL

WRENTHAM

*Weddings at a
Glance*

A decorative graphic of a leafy branch, rendered in a light, muted green color, is positioned diagonally across the page. It starts near the top right and extends towards the bottom left, with several oval-shaped leaves of varying sizes and orientations. The background is a light, neutral tone with a subtle gradient.

Planning your wedding can be stressful.

Sometimes comparing wedding packages from place to place can be complicated and nerve-wracking.

We don't think it has to be!

We know you've dated other venues.
But, we know we can make you happy
like no one else can!

We don't charge any "frustrating fees" like
bar set up fees or bar minimums, coat check fees,
Split menu fees, room rental or cake cutting fees!

We're ready for commitment.
Do you want the wedding experience of a lifetime?
We can't wait to hear you say, "I do".

Lake Pearl Wedding Packages

The Crystal Package

Featuring:

Dedicated Wedding Consultant
Day of Coordinator and Professional Service Captain
Personal Wedding Attendant Day of Wedding

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
for Wedding Party

Cocktail Service & Sampling of Hors d'Oeuvre
for the Wedding Party during Photos

Breathtaking Photo Tableaus – Gardens, Gazebos, Beach, and more

Fresh Flowers and Votive Candles for Cocktail Tables

Votive Candles and Elegant Framed Table Numbers for Dinner Tables
White Floor Length Table Linens with Overlay and White Dinner Napkins

Lake Pearl Grand Breads and Spreads Food Display for Cocktail Hour
Two Passed Hors d' Oeuvre during Cocktail Hour
Professional Bartender Service – Cash Bar (Hosted Plans Available)

Champagne Toast
Three Course Plated Meal
Two Entrée Selections (Split Meal Fee May Apply)
or White Glove Buffet Dinner Service

Coffee and Tea Station
Your Wedding Cake Cut and Served on a Painted Plate

The Ruby Package

Everything in the Crystal Package PLUS:

Two Additional Passed Hors d' Oeuvre during Cocktail Hour (Total of Four)

Custom Floral Centerpieces for Guest Tables from our Floral Partners

Choice of Two Entrées for Dinner (no split meal fee)

Custom Designed Tiered Wedding Cake from a choice of Acclaimed
Bakeries

The Diamond Package

Our most popular package featuring:

Everything in the Crystal and Ruby Packages PLUS:

House Color Napkin and Overlay

Hosted House and Call Bar Service for the Cocktail Hour

Choice of Two Signature Cocktails

Late Night Sliders Station or Gelato Bar

The Pearl Package

Our best value package featuring:

Everything in the Crystal, Ruby and Diamond Packages PLUS:

Two Additional Passed Hors d' Oeuvre during Cocktail Hour (Total of Six)

Hosted Premium and Top Shelf Bar Service for Entire Wedding

Half Hour Reception Extension

Elegant Upgraded First Course

Two Wine Pours at Dinner

Upgraded Linen

Chiavari Chairs or Chair Covers with Sashes

Up-Lighting Package with Monogram Gobo

Three Hour Limo Service to Pick Up the Wedding Couple

Cocktail Hour

Lake Pearl Grand Breads & Spreads Display

Included in All Packages

Buffalo Chicken Spread, Seafood Spread, Spinach Artichoke Spread,
Fresh Vegetables, Artisan Breads, Gourmet Crackers,
Lavash, Grissini, Assorted Cheese & Fruit, Garnished with Infused Olive Oils

Passed Hors D'Oeuvre

Crystal Package - Select 2

Ruby and Diamond Package – Select 4

Pearl Package – Select 6

Additional Hors D'oeuvres – priced per piece

Chicken

Tandoori Chicken Skewers

Chicken Quesadillas with Avocado &
Chipotle Sour Cream

Chicken Satay with
Thai Peanut Sauce

Teriyaki Chicken Skewers with
Fresh Pineapple

Fried Chicken and Waffle Bites with
Bourbon Maple Butter

Jack Daniels BBQ Chicken Bites
Wrapped in Bacon

Seafood

Shrimp Cocktail Shot Glass

Real Maple Glazed Scallops
Wrapped in Bacon

Lobster Bisque Shooter with
Lobster Garnish

Tuna Tartare on Asian Spoons
with Mandolin Vegetables,
Soy Sauce, & Pickled Ginger

Coconut Shrimp with Orange Rum
Marmalade

Fish & Chip Martinis

Beef, Pork & Lamb

Philly Cheese Steak Sliders

Jack Daniels BBQ Pulled Pork on
Mini Buttermilk Biscuits

Basil Pesto Lollipop Lamb Chops
with Mint or Tzatziki

Pork Carnitas Empanadas
with Chipotle Sauce

Mashed Sweet Potato
& Pulled Pork Martinis

Beef Teriyaki

Vegetarian & Specialty

Cranberry Bleu Cheese Arancini

Stuffed Mushrooms Florentine

Crostini Classico with
Tomato, Basil & Parmesan

Caprese Kabobs – Mozzarella, Tomato,
Artichoke & Basil on Skewer

Mini Grilled Cheese
& Tomato Soup Shooters

Fig & Goat Cheese
Flat Bread Rounds

Additional Menu Options Available

All prices subject to 20% Administrative Fee and 7% State and Local Sales & Meals Taxes

Cocktail Hour Stations

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

9.50

Tuscan Charcuterie

Prosciutto de Parma, Genoa Salami, Spicy Sopressata, Capicola, Duck Pate, Brie, Provolone, Buffalo Mozzarella, Goat Cheese, Grilled Asparagus, Roasted Red Peppers, Cornichons, Olives, Sun-Dried Tomatoes, White Bean Dip, Gourmet Crackers, French Bread, Lavash Breadsticks, Assorted Mustards & Dried Fruit

14.50

Build Your Own Taco Station

Citrus Roasted Skirt Steak, Grilled Chicken, Pulled Pork and Cajun Fish Tacos In Corn or Flour Tortillas with toppings to include: Scallions, Peppers, Onions, Avocado, Chipotle Salsa, Fennel Slaw, Olives, Sour Cream & Jalapenos

9.50

The Bacon Bar

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

14.50

Three Cheese Mac N Cheese Martini Bar

Lake Pearl Baked Mac N Cheese
Assorted Toppings to Include:

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

9.00

Asian Station

Asian Dumplings, Fried Wontons, Pork, Chicken & Shrimp Stir Fry, Tempura Chicken with Spicy Thai Chili Sauce, California Roll and Tuna Roll with Wasabi & Soy Sauce

10.50

Additional Menu Options Available

All prices subject to 20% Administrative Fee and 7% State and Local Sales & Meals Taxes

First Course

Salads

Crystal, Ruby and Diamond Package - Select 1

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

Caesar Salad with Herbed Croutons

Caprese Salad with Buffalo Mozzarella, Red Onion and Vine Ripe Tomatoes, Spring Greens with Balsamic +2.00

Grilled Watermelon Salad with Arugula and Feta Cheese dressed with Champagne Vinaigrette +2.00

Mixed Greens Salad, Strawberries, Mandarin Oranges, Bacon, Candied Nuts & Raspberry Vinaigrette +2.00

Appetizer Trio Flights

Pearl Package - Select 1

Crystal, Ruby and Diamond Package +8.50

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

Lamb Chop Lollipop | Gyro Bite | Eggplant Caponata Crostini

Butternut Squash Bisque | Balsamic Salmon Slider | Apple Fennel Slaw

Asparagus Ravioli | Braised Burgundy Beef Biscuit | Warm Beet Salad

Cod Fish Cake | Shrimp Mozambique Crostini | Chorizo & Pepper Skewers

Additional Menu Options Available

All prices subject to 20% Administrative Fee and 7% State and Local Sales & Meals Taxes

Entrées

Select 2 (Vegetarian and Special Diet Options Always Available)
Entrées served with Chef's Selection of Starch and Seasonal Vegetable

Chicken Entrées

Chicken Athena

Chicken Breast Roulade with Roasted Red Peppers,
Spinach and Olive Tapenade, Lemon Scented Thyme Bechamel
Crystal \$67 - Ruby \$92 - Diamond \$117 - Pearl \$162

Chicken Oscar

Statler Breast of Chicken with Jumbo Lump Crab Meat,
Topped with Asparagus & Hollandaise
Crystal \$71 - Ruby \$96 - Diamond \$121 - Pearl \$166

Chicken Piccata

Statler Chicken Breast with Capers in a Lemon Wine Sauce
Crystal \$66 - Ruby \$91 - Diamond \$116 - Pearl \$161

Baked Stuffed Chicken

Traditional New England Apple Raisin Bread Stuffed Chicken Breast
Crystal \$66 - Ruby \$91 - Diamond \$116 - Pearl \$161

Chicken Cordon Bleu

Boneless Breast of Chicken stuffed with Ham and Swiss,
then Panko Coated topped with Mornay Sauce
Crystal \$76 - Ruby \$101 - Diamond \$126 - Pearl \$171

Seafood Entrées

Honey Balsamic Glazed Salmon

Broiled Atlantic Salmon with Honey, Wine and Balsamic Vinegar
Crystal \$73 - Ruby \$98 - Diamond \$123 - Pearl \$168

Baked Boston Scrod

Baked Scrod Filet with Butter Crumb Topping and Lemon
Crystal \$69 - Ruby \$94 - Diamond \$119 - Pearl \$164

Cornmeal Encrusted Halibut Filet

Baked Filet of Halibut, Cornmeal Encrusted, Topped with Fresh Garden Salsa
Crystal \$81 - Ruby \$106 - Diamond \$131 - Pearl \$176

Shrimp Scampi Athena

Jumbo Shrimp cooked with Garlic and Extra Virgin Olive Oil,
Sautéed Spinach, Oven Roasted Tomatoes and Kalamata Olives
Crystal \$77 - Ruby \$102 - Diamond \$127 - Pearl \$172

Stuffed Salmon

Atlantic Salmon stuffed with Spinach and Mascarpone
with Butter Crumb Topping
Crystal \$75 - Ruby \$100 - Diamond \$125 - Pearl \$170

Additional Menu Options Available

All prices subject to 20% Administrative Fee and 7% State and Local Sales & Meals Taxes

Entrées Continued

Entrées served with Chef's Selection of Starch and Seasonal Vegetable

Beef and Pork Entrées

10oz Beef Tenderloin Filet

Grilled Tenderloin with Peppercorn Demi-Glace topped with Onion Rings

Crystal \$87 - Ruby \$112 - Diamond \$137 - Pearl \$182

Filet Mignon

Bacon Wrapped Beef Tenderloin Steak with Bearnaise Sauce

Crystal \$96 - Ruby \$121 - Diamond \$146 - Pearl \$191

Braised Boneless Short Ribs

Braised Boneless Short Ribs topped with Caramelized Onion

Crystal \$89 - Ruby \$114 - Diamond \$139 - Pearl \$184

Black Angus Prime Rib of Beef

10oz cut slow Roasted Prime Rib au Jus with Horseradish Crème

Crystal \$85 - Ruby \$110 - Diamond \$135 - Pearl \$180

Vegetarian Entrées Vegan Versions Available

Roasted Vegetable Napoleon

Portobello Mushroom layered with Red Pepper, Squash, Spinach, Cauliflower, Broccoli and Mozzarella Cheese, baked and served with Home-Style Pomodoro Sauce

Crystal \$65 - Ruby \$90 - Diamond \$115 - Pearl \$160

Pasta Primavera

Fettuccini Pasta with Chef's Blend of Peppers, Broccoli, Summer Squash, Zucchini, Cauliflower,

Carrots & Asparagus in Extra Olive Oil with Garlic

Crystal \$65 - Ruby \$90 - Diamond \$115 - Pearl \$160

Vegetable Lasagna

Rolled Pasta with Ricotta and Mozzarella Cheeses, Roasted Zucchini,

Summer Squash, Bell Peppers, Onions, and Mushrooms with Pomodoro Sauce

Crystal \$65 - Ruby \$90 - Diamond \$115 - Pearl \$160

Dessert

Wedding Cake on Painted Plates

Served with Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Additional Menu Options Available

All prices subject to 20% Administrative Fee and 7% State and Local Sales & Meals Taxes

Lake Pearl Wedding Buffet

Crystal \$82 - Ruby \$108 - Diamond \$129 – Pearl \$176

House Garden Salad with House Vinaigrette

Fresh Rolls & Butter

Chicken Entrée

Choose One from Chicken Entrées Listed Above

Note: Statler Chicken Items will substitute Boneless Breast on Buffets

Seafood Entrée

Choose One from Seafood Entrées Listed Above

Carved Prime Rib of Beef

\$100 Chef Carving Fee Required

Pasta - Choose One

Penne Pasta or Gnocchi Pomodoro

Manicotti with Neapolitano Sauce

Vegetable Lasagna

Cheese Ravioli with Vodka Sauce

Vegetable - Choose One

Chef's Selection Seasonal Vegetable Medley

Steamed Carrots & Green Beans

Summer Squash, Zucchini & Carrots

Green Beans Almondine

Steamed Broccoli

Asparagus +1.00

Potato - Choose One

Herb Roasted Potatoes

Mashed Potatoes (with or without Garlic or Horseradish)

Truffle Oil Mashed Potatoes +1.00

Fingerling Potatoes +1.00

Mashed Sweet Potatoes +1.00

Rice - Choose One

Rice Pilaf

Jasmine Rice

Spanish Rice

Dessert

Wedding Cake on Painted Plates

Served with Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Additional Menu Options Available

All prices subject to 20% Administrative Fee and 7% State and Local Sales & Meals Taxes

Dessert Stations

Chocolate Fountain

A fountain of molten Belgian Dark Chocolate with Fresh Strawberries, Melon, Pineapple, Rice Krispie Treats, Pretzels, Nilla Wafers, Rolled Wafers, Brownies, Milano Cookies, Marshmallows, Italian Lady Fingers and Biscotti

10.00

Italian Cookies and Pastries

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

15.00

Ice Cream Sundae Bar

Vanilla Bean Ice Cream with Hot Fudge and Warm Caramel, Jimmies, M&Ms, Reese's Cup Chunks, Oreo Pieces and Whipped Cream

8.50

Coffee & Donut Station

Assorted Doughnuts to Include: Maple Bacon, Cookies N Creme and Apple Cider Coffees, Teas and Cider (Seasonally) for Here or To-Go

6.50

Late Night Stations

Diamond or Pearl Package – Select 1
Crystal or Ruby Package +10.00

Sliders Station

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

Gelato Bar

Three Artisan Gelato Flavors with Hot Fudge and Warm Caramel, M&Ms, Jimmies, Reese's Cup Chunks, Strawberry and Pineapple Sauces

Additional Menu Options Available

All prices subject to 20% Administrative Fee and 7% State and Local Sales & Meals Taxes

Lake Pearl Ceremonies & Services

Gazebo Ceremony \$1,000

Beach or Boat House Ceremony \$1,500

Lake Pearl Ceremonies Include:

30 Minute Ceremony

One hour for rehearsal with wedding coordinator

Set-up and breakdown of white garden chairs

Bridal suite with personal bridal attendant

Indoor "Chapel Style" rain plains

Gazebo Platinum Ceremony \$2,250

Beach or Boat House Platinum Ceremony \$2,750

Floral Decoration for the Gazebo or Beach Trellis

Decorative Lanterns along Walkway,

Water, Lemonade & Iced Tea Station

Harp or Guitar Player for Ceremony and Cocktail

Other Considerations

PA System for Ceremony \$150 rental and set-up

Harp or Guitar Player without Platinum Package \$750

Water and Lemonade Station without Platinum Package

\$3.50

Beach House Bridal Suite

Our Beach House Bridal Suite is available for

On-Site Hair and Make-Up

Four Hour Rental (earliest arrival 9 am) \$350

Due to Beach Ceremonies, access can be limited while ceremony is in progress.

Tent Weddings

Tent Set Up \$1,500

Includes Air Circulating Fans, Lake Pearl Shuttle to Assist Guests to Beach and/or Tent* Parking Attendant to Direct Guests, Tiki Torches, Fire Pit with Adirondack Chairs & Garden Furniture

*Shuttle Service is not intended to transport all guests. Special consideration is given to the elderly, guests with mobility impairments and parents with small children.

Boat House Cocktail Hour

Boat House Cocktail Set Up \$500

Includes Set Up & Break Down, Portable Bar, Stationary Food Display, 4 Low Cocktail Tables with 4 Chairs Each, 4 High Top Tables Adirondack Chairs on the Beach

Additional Menu Options Available

All prices subject to 20% Administrative Fee and 7% State and Local Sales & Meals Taxes

Beverage

Hosted Bar

Pre-payment based on a per person rate

Beer, Wine & Soft Drinks for Cocktail Hour \$20.00

Open Premium Bar for Cocktail Hour \$25.00

Beer, Wine and Soft Drinks for 4.5 Hours \$40.00

Premium Bar for 4.5 Hours \$55.00

Wine

Canyon Road Cabernet Sauvignon, Pinot Noir, Merlot,
Chardonnay, Pinot Grigio, Cabernet Sauvignon,
Moscato, White Zinfandel
\$8.50 per glass

William Hill Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc
\$9.50 per glass

Champagne

House Champagne: Wycliff

Available Champagne (limited quantities, pre-order suggested):

Dom Perignon, J. Roget Pink, Korbel, Moet, Mumm

Beer

Budweiser, Bud Light, Heineken, Sam Adams Lager, Sam Adams Seasonal,
Blue Moon, Red Bridge Gluten Free Beer, Coors Light, Corona, O'Doul's
(non-alcohol), Long Trail IPA Mike's Hard Lemonade
\$5.50 - \$8.50 per drink

House Brand Liquors

House Vodka, Rum, Gin, Tequila, Bourbon, American Rye
Whiskey, Scotch, Triple Sec, Brandy,
Dry and Sweet Vermouth
\$7.50 - \$10.00 per drink

Call Bar Brands

Absolut, Tito's (Gluten Free), Absolut Citron, Stoli Orange,
Stoli Vanilla, Stoli Razz, Bacardi Silver, Captain Morgan
Spiced Dark Rum, Meyer's Rum, Malibu Coconut Rum,
Bacardi Limon Rum, Tanqueray Gin, Beefeater Gin, Jose
Cuervo, Jack Daniels, Dewars Scotch, Johnny Walker Red,
Seagrams 7, Jack Daniels, Jim Beam Bourbon, Jameson Irish
Whiskey, Kahlua, Bailey's Irish Cream, Southern Comfort
\$8.50 - \$11.00 per drink

Premium Bar Brands

Grey Goose, Ketel One, Bombay Sapphire, Johnny Walker
Black Scotch, Chivas Regal Scotch, Glenfiddich, Maker's
Mark, Paton Silver, Seagram's VO American Rye Whiskey,
Canadian Club Whiskey, Maker's Mark Bourbon, Amaretto
Disaronno, Chambord, Peach Schnapps, Apple Puckers,
Midori Liqueur, Frangelico
\$9.50 - \$12.00 per drink

Top Shelf Bar Brands

Single Malts: Glenlivet Scotch, 14 Y.O. Oban Scotch, 15 Y.O.
Balvenie Scotch, Crown Royal Rye Whiskey, Courvoisier,
Hennessy, Benedictine & Brandy (B&B), Gran Marnier
\$12.00 - \$15.50 per drink

At stunning Lake Pearl, we have created unique packages that provide more value than most venues.
We invite you to compare our value packages to the other venues you're "dating".

| | Crystal Package | Ruby Package | Diamond Package | Pearl Package | Venue #2 |
|---|-----------------|--------------|-----------------|---------------|----------|
| White Floor Length Linens, White Overlay and Choice of Color Napkin | ✓ | ✓ | ✓ | ✓ | |
| Custom Floral Centerpieces from our Talented Floral Partners | | ✓ | ✓ | ✓ | |
| Lake Pearl Grand Breads and Spreads Display for Cocktail Hour | ✓ | ✓ | ✓ | ✓ | |
| Cash Bar Service for Duration | ✓ | ✓ | | | |
| Champagne Toast | ✓ | ✓ | ✓ | ✓ | |
| Signature Garden Salad First Course | ✓ | ✓ | ✓ | | |
| Two Entrée Selections or Buffet Dinner Service | ✓ | ✓ | ✓ | ✓ | |
| Custom Designed Three Tiered Wedding Cake | | ✓ | ✓ | ✓ | |
| Two Passed Hors d'oeuvres for Cocktail Hour | ✓ | ✓ | | | |
| Hosted House and Call Bar Service for Cocktail Hour | | | ✓ | | |
| Late Night Sliders Station or Gelato Bar | | | ✓ | ✓ | |
| Four Passed Hors d'oeuvres for Cocktail Hour | | | ✓ | | |
| Six Passed Hors d'oeuvres for Cocktail Hour | | | | ✓ | |
| Hosted Premium and Top Shelf Bar Service for Duration | | | | ✓ | |
| Half Hour Reception Extension | | | | ✓ | |
| Appetizer Trio | | | | ✓ | |
| Two Wine Pours at Dinner | | | | ✓ | |
| Upgraded Linen | | | | ✓ | |
| Chiavari Chairs or Chair Covers with Sashes | | | | ✓ | |
| Up Lighting Package | | | | ✓ | |
| Three Hour Limo Service to Pick Up the Wedding Couple | | | | ✓ | |
| Average Price Per Guest | \$75 | \$100 | \$125 | \$170 | |

All prices subject to 20% Administrative Fee and 7% State and Local Sales & Meals Taxes