

# Lake Pearl

WRENTHAM

## Brunch & Lunch Menus

BABY & BRIDAL SHOWERS  
ANNIVERSARY, BIRTHDAY  
& GRADUATION PARTIES  
AND ALL OF LIFE'S CELEBRATIONS

299 CREEK STREET  
WRENTHAM, MA 02093  
508.384.3003  
WWW.LAKEPEARL.COM

# Breakfast Buffet

## Breakfast Buffet | \$30

### Welcome Display

Assorted Danish Pastries, Breakfast Tea Breads,  
Cinnamon Crumb Cake, Croissants 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  
Chef's Made to Order Omelet Station | \$100 Chef Attendant  
Bacon & Breakfast Sausage  
Breakfast Potatoes  
Apple Cinnamon Stuffed Pancakes  
S'mores French Toast with Nutella & Marshmallow

### 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

Bartender | \$100

# Brunch Buffet

## Brunch Buffet | \$32

### Welcome Display

Assorted Danish Pastries, Breakfast Tea Breads,  
Cinnamon Crumb Cake, Croissants 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 Primavera, Penna a la Vodka or Cheese Ravioli Pomodoro  
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 | \$5  
Brunch Beverage Station\* | \$15  
Omelet Station | \$6 | \$100 Chef Attendant

Bartender | \$100

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 20% Administrative Fee & 7% Tax

# Pearl Brunch Buffet

Pearl Brunch Buffet | \$54

## Welcome Display

Assorted Danish Pastries, Breakfast Tea Breads,  
Cinnamon Crumb Cake, Croissants 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 Primavera, Penna a la Vodka or Cheese Ravioli Pomodoro

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

Lake Pearl Lunch Buffet | \$46

## Soup & Salad Station

Fresh Rolls & Butter

### *Select 1 Soup and 1 Salad*

Minestrone, Butternut Bisque, Chicken Orzo, Tomato Bisque

New England Clam Chowder | \$2

House Garden Salad with House Vinaigrette Dressing

Classic Caesar Salad

Caprese Salad with Tomato & Mozzarella | \$2

## 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 Primavera, Penna a la Vodka or Cheese Ravioli Pomodoro

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 | \$100

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 20% Administrative Fee & 7% Tax

# Beverage

**Iced Tea & Lemonade Station | \$3.50 per person**

**Mimosa | \$6.25 per glass**

**Red or White Sangria | \$6.25 per glass**

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

\$8.50 per glass | \$30 per bottle

William Hill Cabernet Sauvignon, Merlot, Chardonnay,  
Sauvignon Blanc

\$9.50 per glass | \$38 per bottle

## **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

\$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, Seagrams7, 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

\$100 Bar Set Up Required for All Bars (1 per 100 guests)

Pricing is Per Person or Per Drink

All Pricing is Subject to 20% Administrative Fee & 7% Tax

# Additional Services

## Audio Visual

Screen & Projector | \$150

Podium & Microphone | \$100

House Sound & iPod Docking Station | \$150

42" LCD TV | \$150     65" LCD TV | \$350

## Event Enhancements

### Lawn Games | \$375

Corn Hole, Giant Jenga, Ropes & Ladders, Can Jam, Horseshoes

**Chiavari Chairs** (Gold, Black, Silver, White, Clear Available)

\$8 each + \$75 delivery

**Napa Chairs** (Wooden X-Back Chairs)

\$12 each + \$75 delivery

### Thrones | \$550

House Color Napkins \$1 each | House Color Overlays \$10 each

Upgraded Linen (Pricing Varies)

Up-Lighting Package | \$750

Custom Monogram GOBO | \$150

Ceiling Draping (Pricing Varies)

Farm Tables (Pricing Varies)

Additional Half Hour | \$500     Additional Hour | \$1000

Additional Enhancements are Available

All pricing is subject to 20% Administrative Fee and 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 \$4,000 in credit card payments. All additional payments must be paid by Cash or Certified Bank Check.

A \$500.00 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 20% 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 6% 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.

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