

LAKE PEARL

WRENTHAM

Branch & 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

Plated Brunch Menu

\$32 per Guest

Individual Continental Plate

Danish, Tea Bread, Fresh Sliced Fruit and Berries
Cranberry and Orange Juice
Coffee, Decaffeinated Coffee, Assorted Teas

Welcome Mimosa

First Course

All Available for Guests to Choose One Upon Arrival

House Salad with House Vinaigrette Dressing or Yogurt with Granola

Entrée Course

All Available for Guests to Choose One Upon Arrival

All-American Breakfast with Egg Scramble with Bacon, Sausage & Breakfast Potatoes
Belgian Waffles with Berry Compote and Real Maple Syrup, Bacon & Sausage
Chicken Piccata with Lemon Caper Sauce, Mashed Potatoes & Seasonal Vegetables
Shrimp (Scampi, a la Vodka or Alfredo) over Penne Pasta
Penne Pasta (a la Vodka or Alfredo) with Broccoli

Dessert Course

Chocolate Mousse Cups

Add-Ons

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

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

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 \$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 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.

Notes:
