

LAKE PEARL



Wedding Portfolio

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

Wedding Packages

All Lake Pearl Wedding Packages Include:

Dedicated Wedding Consultant | Day-of Coordinator and Service Captain | Personal Wedding Attendant
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
Champagne & Sampling of Hors d'Oeuvres 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 | Stationary Display for Cocktail Hour

Crystal

Two Passed Hors d'Oeuvre

Champagne Toast
Signature House Salad
One Entrée Selection
(\$3 Split Meal Fee for
2 Entrées or more)

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

Beef Entrée \$90
Seafood Entrée \$80
Chicken Entrée \$70
Vegetarian Entrée \$65

Pricing is Per Person

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

Ruby

Four Passed Hors d'Oeuvre

Champagne Toast
Signature House Salad
Two Entrée Selections

Coffee and Tea
Custom Designed Wedding Cake from
a choice of Acclaimed Bakeries

Custom Floral Centerpieces
for Dinner Tables from our
Floral Partners

Beef Entrée \$110
Seafood Entrée \$100
Chicken Entrée \$90
Vegetarian Entrée \$85

Diamond

Four Passed Hors d'Oeuvre
Hosted Bar for Cocktail Hour

Two Signature Drinks

Champagne Toast
Signature House Salad
Two Entrée Selections

Coffee and Tea
Custom Designed Wedding Cake from
a choice of Acclaimed Bakeries

Custom Floral Centerpieces
for Dinner Tables from our
Floral Partners

House Color Napkins & Overlays
Late Night Station
(Sliders or Novelty Ice Cream)

Beef Entrée \$135
Seafood Entrée \$125
Chicken Entrée \$115
Vegetarian Entrée \$110

Pearl

Six Passed Hors d'Oeuvre
Hosted Bar for Cocktail Hour & Reception

Two Signature Drinks

Champagne Toast
Upgraded Appetizer
Two Entrée Selections
Table-side Wine Service

Coffee and Tea
Custom Designed Wedding Cake from a
choice of Acclaimed Bakeries

Custom Floral Centerpieces
for Dinner Tables from our Floral Partners
Upgraded Linens & Chairs

Up-Lighting Package
Late Night Station
(Sliders or Novelty Ice Cream)

Beef Entrée \$180
Seafood Entrée \$170
Chicken Entrée \$160
Vegetarian Entrée \$155

Passed Hors D'oeuvres

Starred Passed Hors D'oeuvre are \$1.00 per piece additional when added to package
Additional Passed Hors D'oeuvre are \$3.50 per piece (starred items are \$4.50 per piece)

Beef, Pork and Lamb

Chilled Beef Tenderloin on Sour Dough Croustade with Horseradish Crème
Mini Beef Wellingtons with Tarragon Aioli
*Basil Pesto Lollipop Lamb Chops with Mint or Tzatziki
Philly Cheese Steak Sliders
Pork Carnitas Empanada with Chipotle Sauce
Crispy Fried Bacon Mac & Cheese
Pigs in Blankets with Spicy Mustard
Prosciutto Wrapped Asparagus
Beef Teriyaki
*Mashed Sweet Potato & Pulled Pork Martinis
Italian Meatball Sliders

Chicken

Tandoori Chicken Skewers with Seasoned Yogurt and Tandoori Spice
Chicken Quesadillas with Avocado & Chipotle Sour Cream
Chicken Satay Skewers with Thai Peanut Sauce
Coconut Chicken with Plum Sauce
Buffalo Chicken Sliders with Bleu Cheese or Asian Chicken Sliders with Slaw
Teriyaki Chicken Skewers with Fresh Pineapple
Fried Chicken and Waffle Bites with Bourbon Maple Butter
Jack Daniels BBQ Chicken Bites Wrapped in Bacon
Cajun Chicken Skewers with Honey Mustard Sauce
Mini Chicken Tacos with Goat Cheese

Seafood

Shrimp Cocktail Shot Glass with Lake Pearl Cocktail Sauce
Mini Maryland Crab Cake & Avocado Sliders
Real Maple Glazed Scallops Wrapped in Bacon
Mini Maryland Crab Cakes with Chipotle Aioli
*Lobster Bisque Shooter with Lobster Garnish
Seared Ahi Tuna on Fried Wantons with Sweet & Spicy Pineapple Salsa
Coconut Shrimp with Orange Rum Marmalade
*Grilled Shrimp Skewers with Thai Sweet Chili Sauce (2 shrimp per skewer)
Crab Rangoon with Thai Sweet Chili Sauce
*Mini Lobster Salad Sliders
Fish & Chip Martinis

Vegetarian

Cranberry Bleu Cheese Arancini
Fig & Goat Cheese Flat Bread Rounds
Baked Stuffed Mushrooms Florentine
Wild Mushroom Tarts
Spanakopita (Spinach & Feta in Phyllo)
Crostini Classico with Tomato, Basil & Parmesan
Caprese Kabobs - Mozzarella, Tomato, Artichoke & Fresh Basil
Brie with Sweet Pear & Toasted Almonds
Potato Latkes with Home-made Apple Compote
Tomato Soup Shooters with Mini Grilled Cheese

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

Cocktail Hour Stations

Lake Pearl Grand Breads & Spreads Display

Included in All Packages

Buffalo Chicken Spread, Spinach Artichoke Spread, and Roasted Red Pepper Hummus
Fresh Vegetables, Artisan Breads, Gourmet Crackers,
Lavash, Grissini, Assorted Cheese & Fruit

Tuscan Charcuterie | \$15

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

Mediterranean Station | \$11

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

Build Your Own Taco Station | \$11

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 & Jalapeños

Three Cheese Mac & Cheese Martini Bar | \$10

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, Sautéed Mushrooms & Truffle Oil

The Bacon Bar | \$15

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

New England Seafood Bar | \$19

Jumbo Gulf Shrimp with Ketel One Cocktail Sauce, Oysters on the Half Shell, Littleneck Clams on the Half Shell, Steamed PEI Mussels and Maine Crab Cakes with Chipotle Aioli

Italian Pasta Station | \$16 | \$100 Chef Fee

Pasta Made to Order With: Cheese-Stuffed Rigatoni, Gnocchi and Wild Mushroom Ravioli with choice of Alfredo Sauce, Pesto, Pink Vodka or Pomodoro and assorted Toppings to include: Sun-Dried Tomato, Roasted Garlic, Grilled Sausage, Meatballs, Grilled Chicken, Sautéed Mushrooms, Spinach, Parmigiano Reggiano & Crushed Red Pepper

Comfort Food Station | \$11

Burger Sliders, Bacon Grilled Cheese on Texas Toast, Warm Pretzels with Melted Cheese Sauce, Bacon Mac & Cheese, Buffalo Chicken with Bleu Cheese Dressing, Fried Onion Petals and French Fries

Pricing is Per Person

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

First Course

Crystal, Ruby and Diamond Packages Include:

Signature House Salad

Mixed Greens, Cucumber, Carrots, Tomato and Red Onion with House Vinaigrette
Served with Artisan Rolls & Herbed Honey Butter

First Course Upgrades are Available and Priced per Person Below

Pearl Package Includes Upgraded Appetizer in Place of Salad

Salads

Caesar Salad with Herbed Croutons | **\$1**

Wedge Salad with Iceberg Lettuce, Bacon, Tomato and Creamy Bleu Cheese with Bleu Cheese Crumbles | **\$2**

Caprese Salad with Buffalo Mozzarella, Red Onion and Vine Ripe Tomatoes, Spring Greens with Balsamic | **\$2**

Grilled Watermelon Salad with Arugula and Feta Cheese dressed with Champagne Vinaigrette | **\$2**

Mixed Greens Salad with Strawberries, Mandarin Orange, Bacon, Candied Nuts & Raspberry Vinaigrette | **\$2**

Cider Tossed Autumn Greens with Caramelized Apple, Goat Cheese and Candied Walnuts | **\$2**

Appetizers

Pasta | **\$4**

Penne Pasta or Gnocchi Pomodoro

Tri-Color Tortellini Alfredo

Wild Mushroom Ravioli with Sage Béchamel

Butternut Squash Ravioli

Appetizer Trio Flights | **\$8**

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

Butternut Squash Bisque | Balsamic Salmon Slider | Apple Fennel Slaw

Lamb Chop Lollipop | Gyro Bite | Eggplant Caponata Crostini

Pricing is Per Person

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

Beef Entrées

- 10 Ounce Beef Tenderloin Filet** | Grilled Tenderloin with Peppercorn Demi-Glace topped with Onion Ring
- Filet Mignon** | 10 Ounce Filet Mignon, Bacon Wrapped with Béarnaise Sauce Artichoke Garnish
- Braised Boneless Short Ribs** | Braised Boneless Short Ribs topped with Caramelized Onion
- Black Angus Prime Rib of Beef** | 10 Ounce cut slow roasted Prime Rib au Jus
- 12 Ounce NY Sirloin** | Grilled NY Sirloin of Beef with Port Wine Demi-Glace

Seafood Entrées

- Grilled Salmon** | Broiled Atlantic Salmon with Honey & Balsamic Glaze *or* Miso Ginger Glaze
- Baked Boston Scrod** | Baked Scrod Filet with Butter Crumb Topping
- Pan Seared Mahi Mahi** | topped with Chef's Fresh Mango Salsa
- Coriander Crusted Halibut Filet** | Pomegranate Red Wine Reduction
- Shrimp Scampi Athena** | Garlic, Oil, Sautéed Spinach, Oven Roasted Tomatoes and Kalamata Olives over Linguini

Chicken Entrées

- 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
- Chicken Roulade** | Roasted Red Peppers, Feta Cheese, Spinach and Olive Tapenade, Lemon Scented Thyme Béchamel
- Lake Pearl Parmesan Chicken** | Boneless Chicken Breast Cutlet Breaded with Herbed Panko and Oven Fried, topped with Roasted Tomato Ragout and Fresh Mozzarella
- Tuscan Statler Chicken** | Prosciutto and sun-Dried Tomato in a Tuscan Madeira Sauce with Capers

Vegetarian Entrées

- Roasted Vegetable Napoleon** | Portobello Mushroom layered with Grilled Vegetables, Pomodoro Sauce, Fresh Mozzarella over Jasmine Rice
- 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
- Eggplant Rollatini** | Rolled Eggplant with Ricotta & Spinach Filling served with Grilled Portobello and Tomato, smothered in Pink Vodka Sauce
- Mediterranean Vegan Ravioli** | Pasta Pillows stuffed with a blend of Mediterranean Vegetables topped with Char-Broiled Vegetables al Olio

Surf & Turf Entrées

8 Ounce Filet Mignon served with:

Two Baked Stuffed Shrimp | Add \$8*

Three Jumbo Seared Scallops with Lemon Zest Beurre Blanc | Add \$12*

Grilled Lobster Tail with Saffron Zest Beurre Blanc | Add \$21*

*Add pricing to Beef Entrée Price

Accompaniments

Starch

Mashed Potatoes – Butter or Garlic

Herb Roasted Potatoes

Roasted Red Pepper Mashed Potatoes

Roasted Sweet Potatoes

Rice – Jasmine Rice, Rice Pilaf or Spanish Rice

*Risotto | \$1

* Roasted Fingerling Potatoes | \$1

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

Vegetables

Seasonal Vegetable Medley

Sugar Snap Peas, Green Beans, Broccoli or Carrots

Green Beans and Baby Carrots

Summer Squash & Zucchini

Sautéed Spinach

Oven Roasted Vegetables

*Broccolini | \$1

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

Pricing is Per Person

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

Wedding Buffet

Crystal \$85 | Ruby \$105 | Diamond \$125 | Pearl \$175

Signature House Salad

Mixed Greens, Cucumber, Carrots, Tomato and Red Onion
with House Vinaigrette
Served with Artisan Rolls & Herbed Honey Butter

Chicken Entrée

Choose One from Chicken Entrées Listed Above
*Statler Chicken Items will be substituted
with Boneless Breast on Buffets*

Seafood Entrée

Choose One from Seafood Entrées Listed Above

Carved Prime Rib of Beef

\$3.50 additional substitute for Chicken or Seafood
\$6.50 additional as third entrée
\$100 Chef Carving Fee Required

Pasta

Choose One
Penne Pasta Primavera
Gnocchi Pomodoro
Vegetable Lasagna
Cheese Ravioli with Vodka Sauce

Starch

Mashed Potatoes – Butter or Garlic
Herb Roasted Potatoes
Roasted Red Pepper Mashed Potatoes
Mashed Sweet Potatoes
Rice – Jasmine Rice, Rice Pilaf or Spanish Rice
*Risotto | \$1
*Herb Roasted Fingerling Potatoes | \$1
*Duchess Potatoes (Baked Rosettes of Whipped Potatoes) | \$1

Vegetables

Seasonal Vegetable Medley
Sugar Snap Peas, Green Beans, Broccoli or Carrots
Green Beans and Baby Carrots
Summer Squash & Zucchini
Sautéed Spinach
Oven Roasted Vegetables
*Broccolini | \$1
*Grilled Asparagus (Lemon or Balsamic) | \$1

Dessert

Wedding Cake on Painted Plates
Served with Freshly Brewed Coffees & Teas

Pricing is Per Person

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

Dessert Stations

Novelty Ice Cream | \$8

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

Italian Cookies & Pastries | \$15

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

Gelato or Ice Cream Sundae Bar | \$10

***Not Available at the Tent**

Three Artisan Gelato (European Ice Cream) Flavors or Vanilla and Chocolate Ice Cream with Hot Fudge & Caramel, M&Ms, Jimmies, Reese's Chunks, Strawberry & Pineapple Sauces & Whipped Cream

Gourmet Donuts | \$9

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

Warm Cookies and Cold Milk Shooters | \$4

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

Late Night Stations

Slider Station \$8

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

Fenway Station | \$12

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

Campfire S'mores Station | \$10

Build Your Own S'mores with Classic Graham Crackers, Chocolate, Marshmallow - Gourmet Toppings include Nutella, Caramel, Sea Salt, Nuts, Jimmies & Strawberries

Pizza Station | \$11

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

Pricing is Per Person

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

Beverage

Hosted Bar

Beer, Wine & Soft Drinks for Cocktail Hour \$20 per person
Open Premium Bar for Cocktail Hour \$25 per person
Beer, Wine and Soft Drinks for Cocktail Hour & Reception \$35 per person
Premium Bar for Cocktail Hour & Reception \$45 per person
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, Seagrams, 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

Lake Pearl will provide one bartender for every 75 guests
Additional Bartenders are \$150
Station Pricing is Per Person or Per Drink
All Pricing is Subject to 20% Administrative Fee & 7% Tax

Ceremonies & Services

Gazebo or Terrace Ceremony | \$1000

Beach or Boat House Ceremony* | \$2000

***only available for Tent Weddings**

Lake Pearl Ceremonies Include:

30 Minute Ceremony, One Hour Ceremony Rehearsal

Set-up and Breakdown of White Garden Chairs

Indoor Rain Plans

Wedding Suite with Personal Wedding Attendant

(arrival 90 minutes before ceremony)

Gazebo Platinum Ceremony | \$2250

Beach or Boat House Platinum Ceremony* | \$3250

***only available for Tent Weddings**

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 Hour

Beach House or Bluff House Wedding Suite | \$500

Our Beach House and Bluff House Wedding Suites are available for day-of accommodations (earliest arrival 9am)

Includes Continental Breakfast & Deli Lunch, Champagne & Soft Drinks

Tent Weddings | \$1500

Wedding Timing: 4:30pm – 10:00pm

Includes Air Circulating Fans, Lake Pearl Shuttle to Assist Guests to Beach and/or Tent* Parking Attendant to Direct Guests, LED 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 | \$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

Ceremony Enhancements

PA System for Ceremony | \$150

Decorative Lanterns along Walkway | \$100 (includes 8)

Harp or Guitar Player without Platinum Package | \$850

Water, Lemonade & Iced Tea Station | \$3.50 per person

Reception 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

Wedding Couple Thrones | \$550

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

Upgraded Linen (Pricing Varies)

Up-Lighting Package | \$650

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.

DISCOUNTS: Weddings on Friday & Sunday evenings during Peak Season (May – October) receive 10% Off the Adult Package Price (Applicable to All Packages). Evening weddings during Off-Peak Season (November- April) receive 15% Off the Adult Package Price (Crystal Package will receive 10% Off the Adult Package Price)

DEPOSITS & PAYMENTS: All payments 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 \$2,000.00 reservation fee is required with your signed contract to secure your event space, time, and date.

A first deposit of \$3,000.00 is due 90 days after signing.

A second deposit of 50% of your estimated event value, less the first deposit paid, is due 6 months prior to your event 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.

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 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 \$39. Children must always be supervised by an adult and may not be left unattended at any time.

VENDOR MEALS: Vendor meals (same as chosen adult entrée) are available for \$39.

Notes:
