

LAKE PEARL



Celebration of Life Menus

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

Breakfast Buffet

Breakfast Buffet | \$35

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

Ham & Cheese Quiche or Eggs Benedict
Chef's Made to Order Omelet Station*
Bacon & Breakfast Sausage
Breakfast Potatoes
Apple Cinnamon Stuffed Pancakes
S'mores French Toast with Nutella & Marshmallow

Dessert Station

Lemon and Chocolate Mousse Cups Included
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

Chef Attendant – Omelets | \$100

Bartender | \$100

Brunch Buffet

Brunch Buffet | \$39

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
Assorted Mini Pastries, Cakes & Cheesecakes | \$5
Outside Dessert Plating and Service | \$1.50

Marinated Beef Tips | \$6

Brunch Beverage Station* | \$15

Omelet Station | \$6 | \$100 Chef Attendant

Bartender | \$100

Pricing is Per Person

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

Pearl Brunch Buffet

Pearl Brunch Buffet | \$62

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 | \$100 Bartender
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
Chicken Piccata, Marsala or Parmesan
Marinated Beef Tips
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 One Chicken Entrée and One Fish Entrée
Choice of Lake Pearl Chicken Piccata, Marsala or Parmesan
Baked Stuffed Chicken
Choice of Grilled Salmon with Honey & Balsamic Glaze or Miso Ginger Glaze
Baked Scrod Filet with Butter Crumb Topping
Select One Pasta, Potato & Vegetable Included
Pasta Primavera, Penna a la Vodka or Cheese Ravioli Pomodoro
Mashed Potatoes or Herb Roasted Potatoes
Seasonal Vegetable Medley

Marinated Beef Tips | \$6
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

Pricing is Per Person

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

Cold Lunch Buffets

Wraps & Sandwiches Lunch Buffet | \$32

Chef's Soup of the Day
Bow Tie Pesto Pasta Salad
Whole Grain Mustard Yukon Gold Potato Salad

Pre-Made Wraps and Sandwiches

Choice of Three:

Roast Beef with Boursin Cheese Wrap
Roasted Turkey Wrap with Cranberry Mayonnaise
Ham and Swiss Cheese Sandwich with Spicy Brown Mustard
Tuna Salad Wrap with Tarragon Mayonnaise
Chicken Salad Sandwich on Fresh Kaiser Roll
Grilled Vegetable Wrap with Hummus

Assorted Condiments to Include Sliced Tomatoes, Red Onion,
Deli Style Pickles & Lettuce

House Made Potato Chips
Freshly Baked Cookies and Brownies
Coffee, Decaffeinated Coffee, Assorted Teas

Build Your Own Deli Lunch Buffet | \$35

Chef's Soup of the Day
Bow Tie Pesto Pasta Salad
Whole Grain Mustard Yukon Gold Potato Salad
Tossed Garden Salad and Tossed Caesar Salad

Build Your Own Sandwich

Selection of Sliced Roast Beef, Turkey, Salami and Ham
Swiss & American Cheeses
Tuna Salad and Chicken Salad
Grilled Vegetable Platter
Selection of Fresh Sandwich Rolls and Breads

Assorted Condiments to Include Sliced Tomatoes, Red Onion,
Deli Style Pickles & Lettuce

House Made Potato Chips
Freshly Baked Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Pricing is Per Person

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

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 \$7.00 per glass

House Prosecco : La Marca \$9.00 per glass

Beer

Budweiser, Bud Light, Heineken, Sam Adams Lager, Sam Adams Seasonal, Blue Moon, Michelob Ultra, Coors Light, Corona, O'Doul's (non-alcohol), Whalers Rise APA, Angry Orchard

\$5.50 - \$7.00 per drink

Hard Seltzer – White Claw Raspberry & Black Cherry \$7.00 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, Blue Curacao, 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, Seagram's VO American Rye Whiskey, Canadian Club Whiskey, Maker's Mark Bourbon, Amaretto Disaronno, Chambord, Peach Schnapps, Watermelon Schnapps, Apple Pucker, Midori Liqueur, Frangelico

\$9.50 - \$11.00 per drink

Top Shelf Bar Brands

Johnny Walker Black Scotch, Chivas Regal Scotch, Glenfiddich, Maker's Mark, Patron Silver, 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

\$11.50 - \$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 | LPW

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.

Payment in full is due upon booking (within 7 days of event date).

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 upon signing; 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.

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:
