




LAKE PEARL

  WRENTHAM   


Wedding Portfolio

Please Inquire for Pricing



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

Wedding Packages



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

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

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)

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)

Passed Hors D'oeuvres



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

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

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

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
Vegan Spring Rolls

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

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

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

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

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

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

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

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

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

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

Pearl Package Includes Upgraded Appetizer in Place of Salad

Salads

Caesar Salad with Herbed Croutons

Wedge Salad with Iceberg Lettuce, Bacon, Tomato and Creamy Bleu Cheese with Bleu Cheese Crumbles

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

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

Mixed Greens Salad with Strawberries, Mandarin Orange, Bacon, Candied Nuts & Raspberry Vinaigrette

Cider Tossed Autumn Greens with Caramelized Apple, Goat Cheese and Candied Walnuts

Appetizers

Pasta

Penne Pasta or Gnocchi Pomodoro

Tri-Color Tortellini Alfredo with Sweet Peas and Prosciutto

Wild Mushroom Ravioli with Sage Béchamel

Butternut Squash Ravioli

Appetizer Trio Flights

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



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

Seafood Entrées

Grilled Salmon | Atlantic Salmon with Honey & Balsamic 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

Chicken Entrées

Oven Roasted Statler Chicken Breast | Choice of Piccata Sauce or Marsala Sauce
Baked Stuffed Chicken | Traditional New England Apple Raisin Stuffing
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

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
Three Jumbo Seared Scallops with Lemon Zest Beurre Blanc
Grilled Lobster Tail with Saffron Zest Beurre Blanc

Accompaniments

Select one Starch and one Vegetable

Starch

Mashed Potatoes – Butter or Garlic

Herb Roasted Potatoes

Roasted Sweet Potatoes

Rice – Jasmine Rice, Rice Pilaf or Spanish Rice

*Risotto | \$1

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

Vegetables

Green Beans and Baby Carrots

Sugar Snap Peas, Green Beans, Broccoli or Carrots

Summer Squash & Zucchini

Oven Roasted Vegetables

*Broccolini | \$1

*Grilled Lemon Asparagus | \$1



Wedding Buffet



Signature House Salad

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

Chicken Entrée

Choice of One

Chicken Piccata
Chicken Marsala
Lake Pearl Parmesan Chicken
Baked Stuffed Chicken with Apple Raisin Stuffing

Seafood Entrée

Choice of One

Honey Balsamic Glazed Salmon
Baked Scrod with Cracker Crumb Topping
Pan Seared Mahi Mahi with Mango Salsa
Coriander Crusted Halibut with Pomegranate Red Wine Reduction

Carved Prime Rib of Beef

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

Pasta

Choice of One

Penne Pasta Primavera
Gnocchi Pomodoro
Cheese Ravioli with Vodka Sauce
Mediterranean Vegan Ravioli

Starch

Choice of One

Mashed Potatoes – Butter or Garlic
Herb Roasted Potatoes
Roasted Sweet Potatoes
Rice – Jasmine Rice, Rice Pilaf or Spanish Rice

Vegetable

Choice of One

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

Dessert

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

Dessert Stations

Novelty Ice Cream

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

Italian Cookies & Pastries

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

Gelato or Ice Cream Sundae Bar

***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

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

Warm Cookies and Cold Milk Shooters

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

Late Night Stations

Slider Station

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

Fenway Station

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

Campfire S'mores Station

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

Pizza Station

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

Cheese Popcorn, Bacon Truffle Popcorn & Butter Popcorn

Ranch Chips, BBQ Chips & Plain Potato Chips in To-Go Boxes



Beverage



Hosted Bar

Beer, Wine & Soft Drinks for Cocktail Hour
Beer, Wine and Soft Drinks for Reception
Premium Bar for Cocktail Hour
Premium Bar for Reception
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

William Hill Cabernet Sauvignon, Merlot, Chardonnay,
Sauvignon Blanc

Champagne

House Champagne: Wycliff
House Prosecco : La Marca

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

Hard Seltzer – White Claw Raspberry & Black Cherry

House Brand Liquors

House Vodka, Rum, Gin, Tequila, Bourbon, American Rye Whiskey, . . .
Triple Sec, Brandy, Dry and Sweet Vermouth

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

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

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

Lake Pearl will provide one bartender for every 75 guests

Ceremonies and Services



Tree Top Room

Terrace Ceremony \$1500

Venue Fee \$1000

Ballroom

Garden Ceremony \$1500

Venue Fee \$1000

Victorian Tent

Wedding Timing: 4:30pm – 10:00pm

Beach or Boat House Ceremony \$2000

Venue Fee \$2500

Lake Pearl Ceremonies and Venue Services Include:

30 Minute Ceremony, One Hour Ceremony Rehearsal

Set-up and Breakdown of White Garden Chairs, Rain Plans

Wedding Suite with Personal Wedding Attendant

(arrival 90 minutes before ceremony)

Set Up and Break Down

The Tent Includes Air Circulating Fans, Lake Pearl Shuttle to Assist Guests to

Beach and/or Tent* Parking Attendant to Direct Guests, LED Tiki Torches,

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.

Platinum Ceremonies \$1250 Additional

Floral Decoration for the Ceremony Arch

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 | \$750

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

Includes Continental Breakfast & Deli Lunch, Mimosas & Soft Drinks

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

Charger Plates | \$12 each + delivery

Colored Glass | \$4 each + delivery

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

\$10.50 each + \$75 delivery

Napa Chairs (Wooden X-Back Chairs)

\$14.50 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

Ceiling Draping (Pricing Varies)

Farm Tables (Pricing Varies)

Additional Half Hour | \$500

Additional Hour | \$1000

Additional Enhancements are Available

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 ceremony fee, venue fee, rentals, service charges, administrative fees, or taxes.

DISCOUNTS: Weddings on Friday & Sunday evenings receive 10% Off the Adult Package Price. Sundays on a Holiday Weekend receive no discount.

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 21% Administrative Fee and 7% State and Local Sales Tax. 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 \$55.

Notes:
