



OUTINGS PACKAGES



PRIVATE BEACH, EXPANSIVE LAWN & BELVEDERE VENUE
PERFECT FOR FAMILY OUTINGS & COMPANY PICNICS

299 Creek St. Wrentham, MA 02093 | 508-384-3003 | lakepearl.com | 2026

LAKE AMENITIES

BEACH



BOAT HOUSE



BELVEDERE



LAKE VIEWS



RENTALS

Some Rentals May Require Lake Pearl Attendant \$100



BOUNCE HOUSE

\$350



BLUE LAGOON
WATER SLIDE

\$1200



30' OBSTACLE COURSE

\$2500



TROPICAL SLIP N SLIDE
SKEEBALL
INFLATABLE PLINKO
FOOTBALL TOSS
BASKETBALL CHALLENGE
SOCCER FEVER

\$550 each



LAWN GAMES

Corn Hole, Giant Jenga, Ropes N Ladders,
Can Jam & Volleball \$375

All Pricing is Subject to 21% Administrative Fee & 7% Tax

RENTALS

Some Rentals May Require Lake Pearl Attendant \$100



PHOTO BOOTH

\$850

DJ

\$1500

DJ/ MC/ TRIVIA

\$1875

CARICATURES

FACE PAINTERS

BALLOON ARTISTS

AIRBRUSH TATTOOS

ROBOTIC COTTON CANDY

\$850 (3 HOURS)



All Pricing is Subject to 21% Administrative Fee & 7% Tax

ALL AMERICAN BUFFET

\$44 per Guest

Hamburgers, Cheeseburgers and Veggie Burgers
Hot Dogs
Grilled Italian Sausage & Peppers
Grilled Chicken Breast
Corn on the Cob

Condiments & Toppings to Include:
Ketchup, Mustard, Mayonnaise
Lettuce, Tomato, Sliced Red Onion,
Diced Yellow Onion, Pickle Relish

Bowtie Pesto Salad
Potato Salad
House Garden Salad with House Vinaigrette Dressing

Chilled Watermelon Wedges
Ice Cream Sandwiches

Iced Tea, Lemonade & Water Station

Enhance Your Buffet

Live Grill Station \$100 (per \$100 guests)

Extended Condiment Station
\$5 per Guest
Bacon, Sautéed Onions & Peppers, Sautéed Mushrooms, Nacho Cheese, Chili,
Sauerkraut & Fresh Jalapeños

SUMMER TROPICAL BUFFET

\$49 per Guest

Chili-Lime Grilled Chicken **OR** Passion Fruit Hibachi Chicken
Grilled Pork Cutlets with Pineapple Chutney
Grilled Salmon with Mango Coulis
Coconut Rice, Red Beans & Rice **OR** Black Beans & Rice
Sweet Plantains

Green Papaya Slaw with Ginger Dressing
Summer Avocado Salad

Assorted Flavored Italian Ices
Ice Cream Sandwiches

Iced Tea, Lemonade & Water Station

Enhance Your Buffet

Summer Vegetable Gazpacho
\$4 per Guest

Sweet Potato Salad with Red Peppers & Sweet Onions
with Vinaigrette Dressing
\$4 per Guest

Sex on the Beach & Caribbean Breeze Signature Drinks
at the Bar
\$8 per Guest

SOUTHERN BBQ BUFFET

\$51 per Guest

Memphis BBQ Chicken OR Cajun Chicken
Carolina BBQ Pulled Pork
Marinated Beef Tips

Fresh Rolls
Southern Cornbread with Honey Butter
Macaroni N Cheese
Sweet Corn on the Cob with Butter

Southern Potato Salad with Boiled Egg, Onion, Pickle Relish in a
Yellow Mustard Mayo
Creamy All-American Cole Slaw

Strawberry Shortcake

Iced Tea, Lemonade & Water Station

Enhance Your Buffet

Baked Beans with Bacon \$3 per Guest

BBQ Ribs \$8 per Guest

Macaroni N Cheese Toppings Bar
\$6 per Guest

Crumbled Bacon, Buffalo Chicken, Popcorn Shrimp, Broccoli &
Sautéed Mushrooms

HAWAIIAN LUAU BUFFET

\$60 per Guest

Banana Mango Bread & Sweet Hawaiian Bread

Luau Salad with Mixed Greens, Cucumbers, Green Onion,
Peppers & Mangos in a Citrus Vinaigrette with Sesame Seeds

Polynesian Cole Slaw

Sliced Roast Pork with Sweet & Sour Sauce
Teriyaki Chicken
Grilled Mahi Mahi
Coconut Rice
Aloha Roasted Sweet Potatoes
Grilled Vegetables

Chilled Watermelon Wedges
Mango Upside Down Cake

Iced Tea, Lemonade & Water Station

Enhance Your Buffet

Lake Pearl Staff in Hawaiian Shirts \$15 per Server

Hula Dancers \$450 for 1 Hour Performance

Blue Hawaiian Signature Drink at the Bar \$8.50 per Guest

NEW ENGLAND LOBSTER BOIL

Market Price

New England Clam Chowder with Oyster Crackers

Steamed Clams and Mussels in Broth with Drawn Butter

BBQ Chicken

Marinated Beef Tips

Steamed Lobster

Boiled Potatoes and Onions with Linguica

Sweet Corn on the Cob with Butter

Maple Corn Bread

Caprese Salad with Tomato, Mozzarella & Basil

Watermelon Salad with Arugula & Feta Cheese

Strawberry Shortcake

Ice Cream Sandwiches

Iced Tea, Lemonade & Water Station

Enhance Your Buffet

Lobster Bisque \$6 per Guest

Summer Avocado Salad with Grilled Corn, Roasted Red Peppers & Tomato
\$5 per Guest

Grilled Shrimp Skewers \$5 per Guest

MENU ENHANCEMENTS

Salads

Spinach Salad \$5 per Guest

Baby Spinach, Boiled Egg, Tomato & Red Onion
with Crumbled Bacon & Vinaigrette Dressing

Watermelon Salad \$5 per Guest

Watermelon & Arugula with Feta Cheese & Champagne Vinaigrette

Black Bean Salad \$4 per Guest

Black Beans, Fresh Corn, Red Pepper & Red Onion
with Citrus Lime Vinaigrette & Fresh Cilantro

Baked Potato Salad \$4 per Guest

Potato Salad with Bacon, Sour Cream, Cheddar Cheese & Chives

Summer Avocado Salad \$5 per Guest

Avocado with Grilled Corn, Roasted Red Peppers & Tomato

Green Bean and Tomato Salad \$5 per Guest

Steamed Green Beans Chilled & Served with Grape Tomatoes,
Red Onion and Balsamic Vinaigrette

Sweet Potato Salad \$4 per Guest

Sweet Potato Salad with Red Peppers & Sweet Onions in a Vinaigrette

Side Dishes

Red Beans and Rice \$4 per Guest

Mac N Cheese \$4 per Guest

Grilled Corn on the Cob \$3 per Guest

Baked Beans with Bacon \$3 per Guest

MENU ENHANCEMENTS

Stations

Soup Station \$14 per Guest

New England Clam Chowder, Lobster Bisque & Summer Gazpacho
Served with Oyster Crackers, Rolls & Butter

Pretzel & Popcorn Station \$8 per Guest

Salted Bavarian Pretzels with Toppings to Include:
Warm Caramel & Sea Salt, Melted Cheddar, Grain & Honey Mustards,
Chopped Bacon, Jalapeños, Candied Nuts & Chipotle Crème
With Assorted Flavored & Caramel Covered Popcorn

Loaded Nachos Station \$10 per Guest

Tri-Colored Tortilla Chips with Toppings to Include:
Chili con Carne, Grilled Chicken, Pulled Pork, Melted Cheese Sauce, Scallions, Peppers, Onions,
Avocado, Shredded Cheese, Salsa, Olives, Sour Cream & Jalapeños

Street Corn Station \$7 per Guest

Grilled Mexican Style Street Corn on the Cob with Toppings to Include:
Fresh Lime, Sour Cream, Cotija Cheese, Ancho-Chili Mayo, Cilantro & Hot Sauce

Ice Cream Novelties \$9 per Guest

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

BEVERAGE

Hosted Bar

Beer, Wine & Soft Drinks for Cocktail Hour \$16 per person

Beer, Wine and Soft Drinks for Reception \$35 per person

Call Bar for Cocktail Hour \$25 per person

Call Bar for Reception \$40 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

\$9.00 per glass | \$32 per bottle

William Hill Cabernet Sauvignon, Merlot, Chardonnay,

Sauvignon Blanc

\$10.00 per glass | \$40 per bottle

Champagne

House Champagne: Wycliff \$7.50 per glass

House Prosecco : La Marca \$10.00 per glass

Beer

Coors Light, Michelob Ultra, Bud Light, Budweiser, Sam Adams Lager,

Sam Adams Seasonal, Heineken, Blue Moon, Whalers Rise APA,

Angry Orchard, Heineken Zero

\$6.00 - \$8.00 per drink

Hard Seltzer – White Claw Raspberry & Black Cherry \$8.00 per drink

House Brand Liquors

House Brand (Gilberts) Vodka, Rum, Gin, Tequila, Bourbon, American Rye

Whiskey, Scotch, Brandy

\$8.00 per drink

Call Bar Brands

Tito's (Gluten Free), Absolut, Absolut Citron, Stoli Orange, Stoli Vanilla,

Stoli Razz, Tanqueray, Bombay Sapphire, Bacardi, Myers Dark Rum, Malibu,

Grey Goose, Captain Morgan, Jose Cuervo Gold, Seagrams 7, Jack Daniels,

Jameson, Jim Beam, Dewars White Label, Disaronno, Chambord, Midori,

Southern Comfort, Kahlua, Bailey's Irish Cream, Triple Sec, Blue Curacao,

Peach Schnapps, Sour Apple Puckers, Watermelon Schnapps,

Sweet & Dry Vermouth

\$9.00 - \$11.00 per drink

Top Shelf Bar Brands

Kettle One, Patron Silver, Crown Royal, Makers Mark, Glenfiddich, Glenlivet,

Johnny Walker Black, Balvenie, Hennessy, Courvoisier, Gran Marnier

\$11.00 - \$13.00 per drink

\$150 Bar Set Up Required for All Bars (1 per 100 guests)

Pricing is Per Person or Per Drink

All Pricing is Subject to 21% Administrative Fee & 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.

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 21% 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 5% 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 Penne Marinara) 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: Events are 4 Hours. 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:
