LAKE PEARL
WRENTHAM

WEDDING PORTFOLIO

PLEASE INQUIRE FOR PRICING

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, Beach, and more
Fresh Flowers and LED Votive Candles for Cocktail Tables | LED Votive Candles and Table Numbers for Dinner Tables

CRYSTAL

Breads & Spreads Display
Two Passed Hors d' Oeuvres
Cash Bar Service

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
White Overlays & Napkins

RUBY

Breads & Spreads Display
Four Passed Hors d' Oeuvres
Cash Bar Service

Champagne Toast
Signature House Salad
Two Entrée Selections
& Vegetarian Entrée

Coffee and Tea
Custom Designed Wedding Cake

Custom Floral Centerpieces
White Overlays & Napkins

DIAMOND

Breads & Spreads Display
Four Passed Hors d' Oeuvres
Open Bar for Cocktail Hour

Champagne Toast
Signature House Salad
Two Entrée Selections
& Vegetarian Entrée

Coffee and Tea
Custom Designed Wedding Cake

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

PEARL

Breads & Spreads Display
Six Passed Hors d' Oeuvres
Open Bar for Cocktail Hour & Reception

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

Coffee and Tea
Custom Designed Wedding Cake

Custom Floral Centerpieces
Upgraded Linens & Chairs
Up-Lighting Package
Late Night Station
(Sliders or Novelty Ice Cream)

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

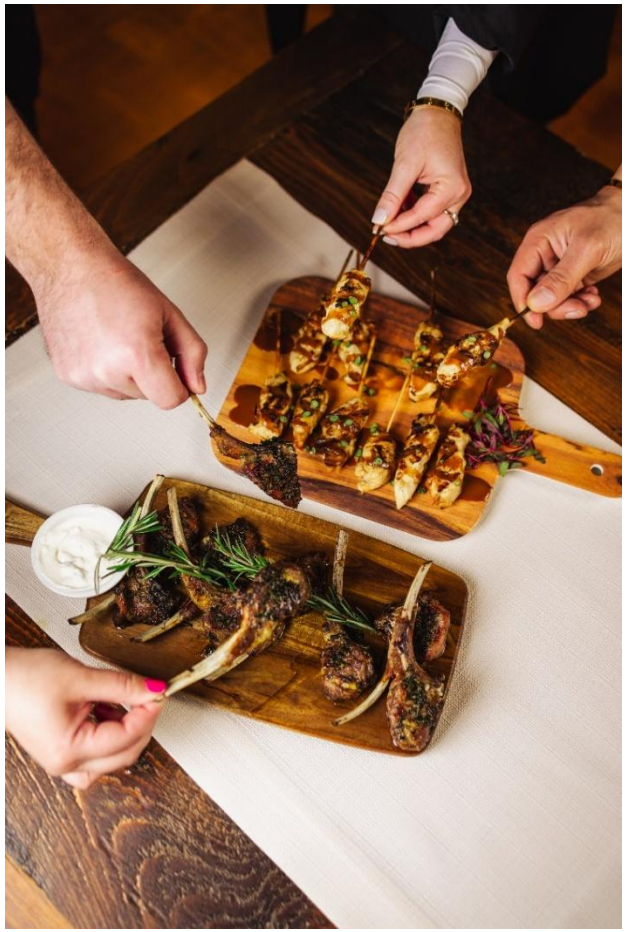
PASSED HORS D'OEUVRES

BEEF, PORK AND LAMB

*Chilled Beef Tenderloin on Sour Dough Croustade with Horseradish Crème
Philly Cheese Steak Sliders
Beef Empanada with Chipotle Sauce
*Mini Beef Wellingtons with Tarragon Aioli
Crispy Fried Bacon Mac & Cheese
Pigs in Blankets with Spicy Mustard
*Basil Pesto Lollipop Lamb Chops with Mint or Tzatziki
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



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

PASSED HORS D'OEUVRES

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

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

COCKTAIL HOUR STATIONS

Our Signature Stationary Display
Lake Pearl Grand Breads & Spreads | Included in All Packages
Buffalo Chicken Spread, Spinach Artichoke Spread, and Roasted Red Pepper Hummus
Artisan Breads, Gourmet Crackers, Breadsticks, Pepperoni, Genoa Salami, Assorted Cheese & Fruit
Garden Crudités, Mixed Olives, Pepperoncini & Italian Pickled Vegetables

Antipasto
Prosciutto de Parma, Genoa Salami, Spicy Soppressata, Capicola, Bresaola, Provolone, Buffalo Mozzarella, Sliced Tomato, Grilled Zucchini, Grilled Asparagus, Olives, Artichokes, Roasted Red Peppers, Cornichons, Pepperoncini, Sun-Dried Tomatoes, Gourmet Crackers, French Bread, Lavash & Breadsticks

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

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 Tortellini, 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

Sports Bar Station
Burger Sliders, Bacon Grilled Cheese on Texas Toast, Warm Pretzels with Melted Cheese Sauce, Buffalo Chicken Wings with Bleu Cheese Dressing, Fried Onion Petals and House Made Potato Chips

Taco Station
Select 2 Proteins
Citrus Roasted Skirt Steak, Grilled Chicken, Pulled Pork, Cajun Fish Tacos
Includes Corn and Flour Tortillas
Toppings: Scallions, Peppers, Onions, Avocado, Salsa, Sour Cream & Jalapeños

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

COCKTAIL HOUR STATIONS CONT'D

Thai Station
Vegetarian Pad Thai
Thai Peppered Beef
Chicken Fried Rice
Vegetable Spring Rolls

Taste of the Caribbean
Jamaican Spicy Beef
Jerk Marinated Chicken
Vegetable Patties
Fried Plantains

Bourbon Street Station
Blackened Cajun Shrimp
Jambalaya
Sweet Potato Fries
Spicy Remoulade

Southern BBQ
BBQ Pulled Pork
Mac N Cheese
Cole Slaw & Cornbread

Meatball Madness
Black Angus Meatballs Marinara
Herbed Chicken Meatballs with Basil Cream Sauce
Swedish Meatballs
Garlic Breadsticks

Mashed Potato Bar
Mashed Potatoes & Mashed Sweet Potatoes
Toppings: Cheese, Marshmallow, Broccoli, Scallions,
Onion, Mushroom, Bacon

Trattoria Station
Cheese Ravioli Pomodoro
Orecchiette Pasta with Italian Sausage and Broccoli Rabe
Tortellini Carbonara
Focaccia Bread

Chinese Station
Sweet & Sour Chicken
Lemongrass Pork Dumplings
Vegetable Lo Mein
Vegetable Fried Rice

Mac N Cheese or Creamy Risotto Bar
Select 2 Proteins
Buffalo Chicken, Grilled Chicken, Popcorn Shrimp, BBQ Pulled Pork,
Toppings: Bacon, Broccoli, Onion, Mushroom

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

FIRST COURSE

Crystal, Ruby and Diamond Packages Include Choice of Signature House Salad or Soup
Served with Artisan Rolls & Herbed Honey Butter

Signature House Salad
Mixed Greens, Cucumber, Carrots, Tomato and Red Onion with House Vinaigrette

Soup
Minestrone, Italian Wedding, Butternut Bisque, Chicken Orzo, or Tomato Basil

First Course Upgrades are Available and Priced per Person Below
Pearl Package Includes Upgraded Soup OR Salad with Pasta Course OR Appetizer Trio Flight

Add Lemon Wheels with Water $0.50 per Guest
Add Focaccia Bread with Olive Oil, Parmesan Cheese and Crushed Red Pepper $16 per table

SOUPS & SALADS

New England Clam Chowder

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
Wild Mushroom Ravioli with Sage Béchamel
Butternut Squash Ravioli

Appetizer Trio Flights
+$4* Seared Diver Scallop | Lobster Bisque | Corn & Red Pepper Salad

French Onion Soup | Wild Mushroom Tart | Risotto Croquette

+$4* Mini Lobster Roll | NE Clam Chowder | Fried Calamari

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 21% Administrative Fee & 7% Tax

BEEF ENTRÉES

Beef Tenderloin Filet
8 Ounce Grilled Tenderloin with Peppercorn Demi-Glace topped with Onion Ring

Filet Mignon
8 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

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

SEAFOOD ENTRÉES

Grilled Salmon
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

Pan Seared Halibut Filet
Lemon Wine Butter Sauce

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

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

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 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 Vegetables
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

Roasted Vegetable Napoleon
Portobello Mushroom layered with Grilled Vegetables
Pomodoro Sauce & Fresh Mozzarella Over Jasmine Rice

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

ACCOMPANIMENTS

Starch

Select One

Mashed Potatoes
Garlic Mashed Potatoes
Roasted Sweet Potatoes
Herb Roasted Potatoes
Rice – Jasmine Rice, Rice Pilaf or Spanish Rice
*Risotto | $1
*Duchess Potatoes (Baked Rosettes of Whipped Potatoes | $2

Vegetables

Select One

Haricot Verts
Sugar Snap Peas
Broccoli
Summer Squash & Zucchini
Seasonal Oven Roasted Vegetables
*Baby Carrots | $1
*Broccolini | $1
*Grilled Asparagus (Lemon or Balsamic) | $1

DESSERT

Wedding Cake
Served with Coffee, Decaffeinated Coffee, Assorted Teas

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

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
Pan Seared Halibut Filet with Lemon Butter Wine Sauce

Beef Entrée
Marinated Beef Tips with Peppers & Onions

ADD Carved Prime Rib of Beef
$4.50 additional substitute for Marinated Beef Tips
$7.50 additional as 4th 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
Garlic Mashed Potatoes
Roasted Sweet Potatoes
Rice – Jasmine Rice, Rice Pilaf or Spanish Rice

Vegetable
Choice of One
Haricot Verts
Sugar Snap Peas
Broccoli
Summer Squash & Zucchini
Seasonal Oven Roasted Vegetables
*Baby Carrots | $1
*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 21% Administrative Fee & 7% Tax

LATE NIGHT STATIONS

Choice of Slider Station or Novelty Ice Cream
Included in Diamond & Pearl Packages

Slider Station
Black Angus Beef Burger and Cheeseburger Sliders, Philly Cheese Steak Sliders, House Made Potato Chips, Pickles & To-Go Boxes

Novelty Ice Cream
Ice Cream Bars, Ice Cream Cones, Ice Cream Sandwiches & Italian Ice

DESSERT STATIONS

Italian Cookies & Pastries
Crème Pastry, Napoleons, Tiramisu Fingers, Cannoli, Mini Cheesecakes, Sfogliatella, Fruit Tarts and Assorted Italian Cookies

Gelato or Ice Cream Sundae Bar |
*Not Available at the Belvedere
*Attendant Fee Required
Three Artisan Gelato (European Ice Cream) Flavors
or Vanilla and Chocolate Ice Cream with Hot Fudge & Caramel, M&Ms, Sprinkles, Reese's Pieces, Gummy Bears, Oreo Pieces, 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

*Fenway Station
Beer-Steamed Hot Dogs, Italian Sausage & Peppers, Steak Bombs and Cheeseburger Sliders with House Made Potato Chips

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

**Starred Stations are Also Available as Cocktail Hour Stations*

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

BEVERAGE

Hosted Bar
Beer, Wine & Soft Drinks for Cocktail Hour
Beer, Wine and Soft Drinks for Reception
Call Bar for Cocktail Hour
Call 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
bottle

William Hill Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc

Champagne
House Champagne: Wycliff
House Prosecco : La Marca

Beer
Coors Light, Michelob Ultra, Bud Light, Budweiser, Sam Adams Lager, Sam Adams Seasonal, Heineken, Blue Moon, Corona, Whalers Rise APA, Angry Orchard, Heineken Zero

Hard Seltzer – High Noons

House Brand Liquors
House Brand (Gilberts) Vodka, Rum, Gin, Tequila, Bourbon, American Rye Whiskey, Scotch, Brandy

Call Bar Brands
Tito's (Gluten Free), Absolut, Absolut Citron, Stoli Orange, Stoli Vanilla, Stoli Razz, Tanqueray, Bombay Sapphire, Bacardi, Myers Dark Run, 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

Open Bar Packages for Diamond and Pearl include all brands above

Top Shelf Brands are not included, but can be added separately and can be billed based on consumption

Top Shelf Bar Brands
Kettle One, Patron Silver, Crown Royal, Makers Mark, Glenfiddich, Glenlivet, Johnny Walker Black, Balvenie, Hennessey, Courvoisier, Gran Marnier

Lake Pearl will provide one bartender for every 75 guests
Station Pricing is Per Person or Per Drink
All Pricing is Subject to 21% Administrative Fee & 7% Tax

CEREMONIES & SERVICES

Tree Top Room
Friday/Sunday Terrace Ceremony $1500
Friday/Sunday Venue Fee $1500
Saturday Ceremony $2000
Saturday Venue Fee $2000

Ballroom
Friday/Sunday Terrace Ceremony $1500
Friday/Sunday Venue Fee $1500
Saturday Ceremony $2000
Saturday Venue Fee $2000

Belvedere
Wedding Timing: 4:30pm – 10:00pm
Friday/Sunday Beach or Boat House Ceremony $2000
Friday/Sunday Venue Fee $4000
Saturday Beach or Boat House Ceremony $2500
Saturday Venue Fee $5000

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

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 | $2250
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
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 | $14 each + delivery

Colored Glass | $6 each + delivery

Chiavari Chairs (Gold, Black, Silver, White, Wood, Clear Available)
$13.00 each + $175 delivery

Napa Chairs (Wooden X-Back Chairs)
$18.00 each + $175 delivery

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 Enhancements are Available

All pricing is subject to 21% 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 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.
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 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 with Marinara) 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:
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