

# The Lakeside Inn



## *Wedding Packages*

The Lakeside Inn

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[www.TheLakesideInnWakefield.com](http://www.TheLakesideInnWakefield.com)

## *Your Perfect Day, We Make it Happen*

Imagine the wedding of your dreams coming to life as you walk down the aisle. Picture your ceremony surrounded by the elegance and beauty of Lake Quannapowitt and your reception within the lovely atmosphere of the Yorkshire and Lakeview Rooms. Envision yourself immersed in a romantic, carefree, picture-perfect day. This is your Lakeside Inn wedding!

Located in the quaint town of Wakefield, 10 minutes from Boston, Massachusetts, you'll discover the charming Lakeside Inn. We offer beautiful surroundings, both indoors and outdoors, in which to host your wedding ceremony, wedding reception, rehearsal dinner or post-wedding breakfast or brunch.

Our professional event planning team will offer personalized service in creating a unique and elegant wedding. You may select from one of our Wedding Packages or we can customize packages to fit your budget needs.

Our wedding packages include the following:

**Wedding Toast** - Champagne, Wine or Sparkling Cider with fresh fruit berry.

**Wedding Cake** - Custom designed wedding cake by a selection of fine bakeries.

**Exclusive Reception Room** - The Inn offers 3 beautiful dining rooms, including the fun atmosphere of our restaurant. Exclusive Reception room includes the services of our Wedding Coordinator with full staff in formal attire, white table skirting and linens, china, glass and flatware and dance floor.

**Overnight Accommodations** - On your wedding night, stay in one of our beautifully appointed rooms, or upgrade for an additional fee to one of our deluxe rooms. Complimentary champagne and chocolates in your room. Discounted overnight rooms will be offered to your out of town guests.

**Vendor Assistance** – Let us take the stress out of your event! We can recommend photographers, videographers, musicians, entertainment and officiants.

We are excited to introduce our services to you and hope to work with you to create your perfect day!

The Lakeside Inn

# Your Ceremony

## Romance on the Lake:

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A beautiful outdoor ceremony facing Lake Quannapowitt includes:

- Seating
- Two Column Arch

*If inclement weather, we will provide a separate room with church style seating and an aisle for the procession.*

## Elegance with a View

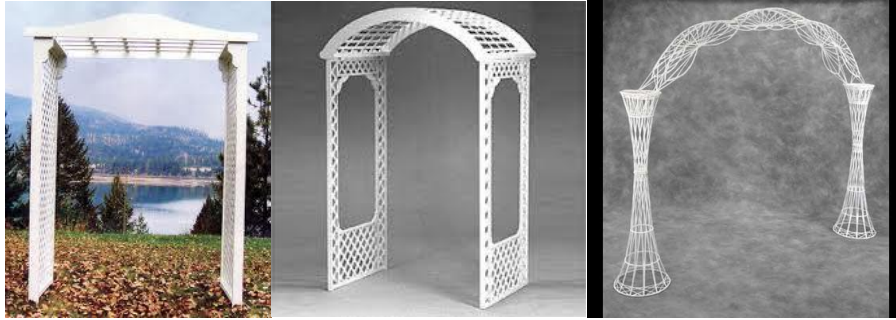
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An elegant indoor ceremony facing Lake Quannapowitt includes:

- Seating
- Two Column Arch
- Use of our Yorkshire Room with church style seating and an aisle for the procession.



Upgrades at an additional fee:



Chair Upgrades



Chair Covers and Multiple Color Sashes Available



# Serving Options

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## **Dishware and Silver**

The hotel can provide either a square or round dish motif with a fanfare pattern flatware.

## **Upgrades**

The choices are endless! We have a multitude of patterns and styles to choose from. Please feel free to voice your preferences and we will do our best to accommodate.

## **Linens**

Every function does include your choice of:

- White or black napkins.
- White table clothes and buffet table clothes.
- Maroon or white table skirting.

## **Linen Upgrade**

There is no end to pattern, color or style. Please ask for options.

# Silver Package

The Silver package includes a small flower arrangement on the center of each table. The colors and arrangement are slightly flexible to compliment your wedding color choices and taste.

## Flower Upgrades

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- Flowers at the entry way to the hotel, accenting the room.
- Flowers on all tables.
- Boutonnieres for the groom and ushers.
- Hand held flowers and/or corsages for the bride and bride's maids.

## Entertainment

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Please ask us about DJ, Live Bands, Themed Bands wedding activities like Poker, Pool or Darts, Photo booths and much more.

Some options may be available within our other packages depending on availability.

## Vendor Assistance

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We can recommend photographers, videographers, musicians, entertainment and officiants.

## Customized Options

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- Custom made centerpieces
- Favors
- Place Cards
- Hotel guest room gift bags

# Silver Package

## Menu Options

### Beverages

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One Hour of Open Bar with Name Brand Liquors, Wine, Beer and Soda

### Beautifully Decorated Cold Appetizer Display (Select One)

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#### ARTISANAL CHEESE SELECTION

A Bountiful Offering of perfectly ripened Cheeses accompanied by Baskets of Gourmet Crackers, Flatbreads and Seasonal Fresh Fruit Garnish.

or

#### FARMER'S MARKET CRUDITES

Colorful, Seasonal Arrangement of Garden Fresh Vegetables served with an Array of Dipping choice to include Sun Dried Tomato, fresh Herb and Gorgonzola and Caramelized Onion Dip. Accompanied by Flatbreads.

### Butler Style Hors d' Oeuvres (Select Three)

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Pan Seared Scallops with Black Bean Salsa (GF)

or

Crispy Coconut Shrimp with a Lime Ponzu Dip

or

Stuffed Mushrooms stuffed with Crab and Mascarpone Cheese with a light Savory Sauce

or

Steamed Pork Dumpling with a Scallion Soy Ginger Chili Sauce

or

Savory Butternut Squash Shooters

# Dinner Reception Buffet Style Chef Attended Food Station

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## Pasta Station (select two)

Penne Pasta with Creamy Vodka Sauce

or

Penne Pasta with Plum Tomato & Basil Sauce

or

Rigatoni with Pesto Cream Sauce    Bow Tie Pasta with Portobello Cream Sauce

## Appetizers (Select One)

Fresh Fruit and Berry Medley with Toasted Coconut and Raspberry Sauce

or

Chef's Home-Style Soup

(Select One: Italian Wedding Soup - SELECT Creamy Potato Leek - Cream of Mushroom)

Sliced Tomato and Wet Mozzarella Drizzled with Balsamic Vinaigrette

## Salad (Select One)

Classic Caesar Salad with crisp romaine lettuce, herbed croutons, and Parmesan cheese tossed with our creamy Caesar dressing

or

Baby Field Greens with Cucumbers and Tomatoes, Tossed with House Italian Vinaigrette

or

Greek Salad with Cucumbers, Tomatoes, Red Onion, Klamath Olives, Feta Cheese and Greek Vinaigrette

## Entrees (Select Three)

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Breast of Chicken Françoise in a Lemon and White Wine Sauce

or

Breast of Chicken Masala in a Wild Mushroom and Marsala Wine Sauce

or

Chicken Cordon Bleu with Cheddar Cheese Sauce

or

Pistachio Crusted Tilapia topped with a Lemon and White Wine Sauce



or  
Herb Roasted Salmon Filet topped with Dijon Mustard White Wine Sauce

or  
Slow Roasted Prime Ribs of Beef with au-jus and Creamy Horseradish Sauce Roasted

or  
Sliced Roast New York Strip Loin with a Burgundy Mushroom Sauce

All Served with Fresh Vegetable Medley & Herb Roasted Potatoes Freshly Baked Dinner  
Rolls with Butter

## Dessert

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Assorted cookies and pastries on each table.  
Coffee and Tea Station.

# Gold Package

The Gold package includes a medium flower arrangement on the center of each table. The colors and arrangement are slightly flexible to compliment your wedding color choices and taste.

## Flower Upgrades

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- Flowers at the entry way to the hotel, accenting the room.
- Flowers on all tables.
- Boutonnieres for the groom and ushers.
- Hand held flowers and/or corsages for the bride and bride's maids.

## Entertainment

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Please ask us about DJ, Live Bands, Themed Bands wedding activities like Poker, Pool or Darts, Photo booths and much more.

Some options may be available within our other packages depending on availability.

## Vendor Assistance

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We can recommend photographers, videographers, musicians, entertainment and officiants.

## Customized Options

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- Custom made centerpieces
- Favors
- Place Cards
- Hotel guest room gift bags

# Gold Package

## Menu Options

### Beverages

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One Hour of Open Bar with Name Brand Liquors, Wine, Beer and Soda

### Beautifully Decorated Cold Appetizer Display (Select Two)

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#### ARTISANAL CHEESE SELECTION

A Bountiful Offering of perfectly ripened Cheeses accompanied by Baskets of Gourmet Crackers, Flatbreads and Seasonal Fresh Fruit Garnish.

or

#### FARMER'S MARKET CRUDITES

Colorful, Seasonal Arrangement of Garden Fresh Vegetables served with an Array of Dipping choices to include Sun Dried Tomato, fresh Herb and Gorgonzola and Caramelized Onion Dip. Accompanied by Flatbreads.

or

#### ANTIPASTI MISTI

An Abundant Display of Italian Cured Meats including Soppressata and Capicola, Imported Cheeses, Roasted Sweet Red Peppers, Grilled Asparagus, Imported Olives, Marinated Mushrooms. Served with crispy bread sticks and focaccia bread.

### Butler Style Hors d' Oeuvres (Select Four)

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Pan Seared Scallops with Black Bean Salsa (GF)

or

Crispy Coconut Shrimp with a Lime Ponzu Dip

or

Stuffed Mushrooms stuffed with Crab and Mascarpone Cheese with a light Savory Sauce

or  
Steamed Pork Dumpling with a Scallion Soy Ginger Chili Sauce  
or  
Savory Butternut Squash Shooters

## Dinner Reception Buffet Style Chef Attended Food Station

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### Pasta Station (select two)

Penne Pasta with Creamy Vodka Sauce  
or  
Penne Pasta with Plum Tomato & Basil Sauce  
or  
Rigatoni with Pesto Cream Sauce  
or  
Bow Tie Pasta with Portobello Cream Sauce

### Carving Station (Pick One)

Roast Turkey Breast with gravy & cranberry sauce  
or  
Corned Beef Brisket with spicy brown mustard

### Appetizers (Select One)

Fresh Fruit and Berry Medley with Toasted Coconut and Raspberry  
or  
Sauce Chef's Home-style Soup  
(Select One: Italian Wedding Soup - Creamy Potato Leek - Cream of Mushroom)  
or

Sliced Tomato and Wet Mozzarella Drizzled with Balsamic Vinaigrette

### Salad (Select One)

Classic Caesar Salad with crisp romaine lettuce, herbed croutons, and Parmesan cheese tossed with our creamy Caesar dressing.  
or  
Baby Field Greens With Cucumbers and Tomatoes, Tossed with House Italian Vinaigrette  
or  
Greek Salad with Cucumbers, Tomatoes, Red Onion, Kalamata Olives, Feta Cheese and Greek Vinaigrette

## Entrees (Select Three)

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Breast of Chicken Francaise in a Lemon and White Wine Sauce

or

Breast of Chicken Marsala in a Wild Mushroom and Marsala Wine Sauce

or

Chicken Cordon Bleu with Cheddar Cheese Sauce

or

Pistachio Crusted Tilapia topped with a Lemon and White Wine Sauce

or

Herb Roasted Salmon Filet topped with Dijon Mustard White Wine Sauce

or

Slow Roasted Prime Ribs of Beef with au-jus and Creamy Horseradish Sauce Roasted

or

Sliced Roast New York Strip Loin with a Burgundy Mushroom Sauce

All entrées served with choice of Baked Double Stuffed Potato, Herb Roasted Red Bliss

Potatoes or Mashed Sweet Potatoes

Vegetable Medley

Freshly Baked Dinner Rolls with Butter

## Dessert

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Assorted cookies, pastries, & Chocolate Dipped Strawberries for Each Table.

Coffee and Tea Station

# Platinum Package

The Platinum package includes a large flower arrangement on the center of each table. The colors and arrangement are slightly flexible to compliment your wedding color choices and taste.

## Flower Upgrades

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- Flowers at the entry way to the hotel, accenting the room.
- Flowers on all tables.
- Boutonnieres for the groom and ushers.
- Hand held flowers and/or corsages for the bride and bride's maids.

## Entertainment

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Please ask us about DJ, Live Bands, Themed Bands wedding activities like Poker, Pool or Darts, Photo booths and much more.

Some options may be available within our other packages depending on availability.

## Vendor Assistance

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We can recommend photographers, videographers, musicians, entertainment and officiants.

## Customized Options

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- Custom made centerpieces
- Favors
- Place Cards
- Hotel guest room gift bags

# Platinum Package

## Menu Options

### Beverages

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One Hour of Open Bar with Name Brand Liquors, Wine, Beer and Soda

### Beautifully Decorated Cold Appetizer Display (Select Two)

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#### ARTISANAL CHEESE SELECTION

A Bountiful Offering of perfectly ripened Cheeses accompanied by Baskets of Gourmet Crackers, Flatbreads and Seasonal Fresh Fruit Garnish.

or

#### FARMER'S MARKET CRUDITES

Colorful, Seasonal Arrangement of Garden Fresh Vegetables served with an Array of Dipping choices to include Sun Dried Tomato, fresh Herb and Gorgonzola and Caramelized Onion Dip. Accompanied by Flatbreads.

or

#### ANTIPASTI MISTI

An Abundant Display of Italian Cured Meats including Soppressata and Capicola, Imported Cheeses, Roasted Sweet Red Peppers, Grilled Asparagus, Imported Olives, Marinated Mushrooms. Served with crispy bread sticks and focaccia bread.

### Butler Style Hors d' Oeuvres (Select Four)

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Pan Seared Scallops with Black Bean Salsa (GF)

or

Crispy Coconut Shrimp with a Lime Ponzu Dip

or

Stuffed Mushrooms stuffed with Crab and Mascarpone Cheese with a light Savory Sauce

or

Steamed Pork Dumpling with a Scallion Soy Ginger Chili Sauce

or

Savory Butternut Squash Shooters

## Dinner Reception Plated

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### Salad (Select One)

Classic Caesar Salad with crisp romaine lettuce, herbed croutons, and Parmesan cheese tossed with our creamy Caesar dressing

or

Baby Field Greens With Cucumbers and Tomatoes, Tossed with House Italian Vinaigrette

or

Greek Salad with Cucumbers, Tomatoes, Red Onion, Kalamata Olives, Feta Cheese and Greek Vinaigrette

### Appetizer

Fresh Melon Wedge wrapped in Double Cherrywood Smoked Prosciutto, With dried black mission figs, strawberries and a sweet balsamic reduction

## Entrees (Select Three)

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Tuscan Chicken

Baked Stuffed Chicken with Artichokes with a Roasted Red Pepper Sauce

or

Cabernet Braised Boneless Short Ribs

Meltingly Tender, Slow Cooked Short Ribs with a Rich Cabernet Sauce

or

Classic New England Style Baked Haddock

Oven Roasted Filet Topped with Buttery Herbed Crumbs, Tomato and Fresh Lemon

or

Tenderloin and Crab Cake

Carved Roasted Tenderloin of Beef and a Crunchy Panko Crusted Crab Cake  
With a Chimichurri Sauce

or



Filet Mignon with Mini Lobster Thermidor  
Pan Seared Filet with Lobster sautéed in a Creamy Sherry Wine Sauce

\*Butternut Squash Ravioli – \*Vegetarian Option if Needed:  
Hand Crafted with a Mascarpone Cheese Crème Sauce, Fresh Sage Leaves  
and Topped with a Mélange of Roasted Butternut Squash

All entrees served with a Choice of Two

Sautéed Red Potatoes with Shallots, Garlic, Sea Salt and Cracked Pepper  
Smashed Potatoes with Sweet Roasted Garlic And Caramelized Onion

Orzo with Fresh Herbs and Feta Cheese

Creamy Risotto with Fresh Herbs and Parmesan Cheese  
Vegetables

Sauté of Medley of Seasonal Vegetables

Steamed Asparagus with Butter with Zested Lemon

Oven Roasted or Steamed Vegetables with Garlic and Fresh Herbs  
Buttered Carrots with Fresh Dill

## Dessert

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Viennese Table: Assorted cakes, pies, pastries, cookies, mousse, fresh fruits and berries  
Chocolate Fountain with assorted dippings and accompaniments  
Coffee and Tea Station

# Additional Options

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Room for Ceremony  
Seafood and Raw Bar Display  
Assorted Sushi Platters (cocktail Hour)  
Customized Ice Sculpture  
Viennese Dessert Table  
Deluxe Candy Table  
Custom Printed Menus  
Wine Service During Dinner  
Champagne Ice Intermezzo  
Custom Color Chair Bows  
Additional Hour with Cash Bar  
Chocolate Fountain with assorted accompaniments  
Private Breakfast Buffet following morning

# Late Night Food Options

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## Sweet

### Ice Cream Bar

Chocolate, Vanilla and Strawberry Ice Creams with Jimmies, M&M's, Walnuts, Peanuts, Crushed Oreos, Strawberries, Hot Fudge, Butterscotch and Freshly Whipped Cream.

### Chocolate Chip Ice Cream Sandwiches

Vanilla Bean sandwiched between homemade Chocolate Chip Cookies

### Mini Milk Shakes

Vanilla, Chocolate or Strawberry Frappes Topped with Whipped Cream and a Cherry

### The Ridiculous "S'mores" Station

Way better than when you were a kid! Toast your own Marshmallows over an open flame and then create something ridiculous with way S'more than Chocolate Bars and Graham Crackers!

Add Peanut Butter Cups, Whipped Cream, Strawberries, Bananas, Shaved Coconut and Caramel! Yum!

# Savory

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All beef Mini Burgers with Gorgonzola, Caramelized Onion and Mango Ketchup  
Accompanied by Crispy French Fries served in Take-out Boat

Pulled Pork Sliders & Sweet Potato Fries

Carolina Style Pulled Pork Sliders with Bayou Coleslaw and Crisp Sweet Potato Fries Passed  
in a Take-out Take-out Boat

Mini Philly Cheese Steaks

A miniature Version of the Classic! Shaved Steak with Melted Provolone Cheese on a  
Traditional Amoroso Style Roll. Served on Deli Paper

Mac & Cheese Martini Bar

Creamy homemade Mac n Cheese with a selection of tempting toppings such as Crispy Bacon,  
Golden Bread Crumbs, Diced Tomatoes Green Onions, Sautéed Mushrooms, and crumbled

Cape Cod Potato Chips

Street Vendor Sausage Roll

Mouth Watering Sausages with peppers, onions and Accompaniments. Your Guest will not  
be able to say no!

# Final Arrangements and Payments

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It is recommended that all the final arrangements and menu selections for your special day is completed approximately eight (8) weeks prior to the wedding date. This includes menu selection, color of flowers and linens, seating arrangements, wedding cake, and all other necessary details.

## Guarantee

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A guarantee for a minimum 50 people is required. The final number of guests attending will be required fourteen (14) business days prior to your wedding. This is the number of guests you will be responsible to pay for. The final payment is also due fourteen (14) days prior to the wedding day.

## Payment Policy

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**First Deposit** - A minimum of \$1000.00 is required upon booking.

**Second Deposit** - An additional 50% of the total planned number of guests six (6) months prior to the date of the party.

**Final Payment** - Cash, Credit Card, Bank or Certified Check s ONLY.

The balance due is based on your final guarantee and is due at least fourteen (14) days prior to the date of the party. Please speak with our banquet manager for alternate payment arrangements. We would be happy to work with you.