

Lakeside Villa

Wedding Information



Your perfect day starts with the perfect venue

A hidden gem in the heart of Plymouth County and Boston's South Shore, Lakeside Villa is nestled between two lakes.

Our property features lush gardens handmade stone walls, a gazebo and dock, white arbors, and breathtaking waterfront views for your once-in-a-lifetime wedding photography.

Our all-inclusive wedding packages are available for 125 to 220 guests.

Our event manager and wedding coordinators are here for you every step of the way to create the perfect day you have always imagined.

Flawless service, cutting-edge cuisine, and meticulous attention to detail guarantee a day you and your guests will be raving about for years to come.

We would love the opportunity to show you what the Lakeside Villa can offer you for your special day!

For all inquiries or to schedule a tour please contact:

Amanda Latini

Lakesidevillaevents.com

550 Monponsett Street; Halifax, MA 02338

781-293-2116 /Lakeside_Villa_Events@outlook.com

Lakeside Villa

Partial Wedding Package

A minimum of 125 adults required for all wedding packages



Elegantly Framed Table Numbers

For your guest's tables

Colored Linen Napkin

White or Ivory Formal Floor Length Linens

Professional Event Manager

with 10+ years of experience to help you plan your perfect day

Knowledgeable Wedding Coordinators

To guide you and your guests from the beginning of the event

up until the very end

Champagne Toast

Chilled and served to you and your guests to toast to your

future

Champagne Bottle

Chilled and ready for your wedding party

Private Wedding Suite

For each of you prior to the ceremony

On-Site Ceremony \$2500

Includes an additional thirty minutes for an indoor or outdoor

ceremony set up with chairs for your guests

Bar Service

Cash or consumption bars available

Lakeside Villa Complete Wedding Package



A minimum of 125 adults required for all wedding packages
Includes everything in the Partial Package plus the following:

Transportation Service

Twelve passenger limousine to bring the couple to ceremony and reception

Choice of DJ

You will arrange music selections with a professional DJ who will keep your guests on the dance floor the entire evening!

Floral Arrangements

Bouquet and up to three attendants, boutonnieres, and corsages
or

A floral budget to spend as you desire

Wedding Cake

Design your perfect cake with our vendors

International & Domestic Cheese Board

Imported and domestic hard & soft cheeses with fresh fruit garnish and assorted crackers to be served during the cocktail hour



Platinum Wedding Package

A minimum of 125 adults is required for all wedding packages
includes everything in the previous packages plus the following:

Three Passed Hors D'oeuvres

Italian Stuffed Mushrooms, Marinated Beef Tips

Crab Meat Stuffed Mushrooms, Petite Chicken Cordon Bleu Bites

Miniature Crab Cakes, Spanikopita

Scallops Wrapped in Bacon, Bruschetta

Chiavari Chairs

with an ivory cushion or an elegantly tied sash in a color of your choice

Diamond Wedding Package



Includes everything in the previous packages plus the following:

Photo Booth or Up Lighting

Four Passed Hot D'oeuvres

Floral Centerpieces

Entree Choices w/ Package Pricing

Choice of two entrees, three entrees add \$5pp

** * These select entrees can be served family-style*

Pricing breakdown per package:

D: Diamond Package PL: Platinum Package C: Complete Package PR: Partial Package

ROAST PRIME RIB OF BEEF

*12-14 ounces of our own special seasoned slow oven-roasted prime rib of beef
served*

with Au Jus

D.141 PL.124 C.114 PR. 89

** * ROASTED TOP ROUND OF BEEF*

*top round of beef roasted with garlic and rosemary sliced and served with our
house-made beef gravy*

D.135 PL.118 C.108 PR.83

NEW YORK SIRLOIN STRIP

*Chef hand-cut, fresh and lean, fire-grilled to perfection accompanied with creamy
horseradish sauce*

D.139 PL.122 C.112 PR.87

FILET MIGNON

*8 oz of tender cut, succulent mouth-watering, buttery textured beef accompanied with
classically divine*

Bearnaise sauce

D.147 PL.130 C.120 PR.95

Please inform us if a person in your party has a food allergy~

All items subject to 7% Tax & 20% Administrative Fee

Rental fees apply, please inquire

Entree Choices w/ Package Pricing

*** *NEW ENGLAND BAKED CHICKEN**

boneless breast of chicken with our cranberry stuffing baked and served with gravy.

D.135 PL.118 C.108 PR.83

CHICKEN ELEGANTE

boneless breast of chicken stuffed with garlic herb cream cheese, prosciutto, and fresh asparagus baked with a light panko bread crumb coating and topped with a creamy supreme sauce

D.137 PL.120 C.110 PR.85

*** *ROASTED TURKEY**

roasted turkey breast sliced and served over our own cranberry stuffing, served with turkey gravy

D.135 PL.118 C.108 PR.83

BAKED HADDOCK

fresh 10 ounces locally caught haddock filet baked in white wine and butter topped with a seasoned Ritz cracker crumb topping.

D.136 PL.119 C.109 PR.84

CRAB STUFFED SOLE

twin 5-ounce sole filet's rolled with our own seasoned Ritz cracker crumb and blue crab stuffing, baked in white wine and butter finished with lobster cream sauce

D.137 PL.120 C.110 PR.85

BAKED STUFFED SHRIMP

four fresh jumbo gulf shrimp butterflied and baked with crabmeat stuffing, served with lobster cream sauce

D.141 PL.124 C.114 PR.89

GRILLED SALMON

fresh Atlantic salmon filet chargrilled

D.138 PL.121 C.111 PR.86

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Entree Choices w/ Package Pricing

SURF N TURF

4 oz cut beef tenderloin filet grilled, accompanied with two jumbo stuffed gulf shrimp, with a lobster cream sauce and a side of Bearnaise

D.150 PL.133 C.123 PR.98

ROASTED BELL PEPPER

stuffed with vegetable confetti rice drizzled with infused basil oil (also Vegan)

D.1135 PL.118 C.108 PR.83

GRILLED VEGETABLE PLATTER

seasonal garden vegetables grilled and arranged over a bed of pan-seared greens cascaded with a balsamic fig glaze (vegan and gluten-free)

D.135 PL.118 C.108 PR.83

SPINACH AND CHEESE RAVIOLI

tossed with grilled asparagus in a roasted red pepper and garlic cream sauce

D.137 PL.120 C.110 PR.85

Buffet Options w/ Package Pricing

D: 146 PL : 129 C: 119 PR: 94

Buffet Options

CHEF'S CARVING STATION

(Choose one)

TOP ROUND ROAST BEEF

tender seasoned beef with Au Jus and gravy

ROAST TURKEY BREAST

with our signature stuffing and gravy

ROASTED BEEF TENDERLOIN

with Bearnaise and horseradish sauce (8.00 additional per guest)

ROAST SIRLOIN

with rosemary, garlic, and port wine sauce (8.00 additional per guest)

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Buffet Options w/ Package Pricing (Cont.)

VEGETARIAN

(Choose one)

*Pasta Primavera
Macaroni and Cheese
Baked Stuffed Shells
Penne & Broccoli Alfredo*

SEAFOOD

(Choose one)

*Seafood Newburg with Puff Pastry Shells
Grilled Salmon
Baked Haddock with Seasoned Crumb Topping
Crab Meat Stuffed Sole on a bed of lobster cream sauce*

MEAT / POULTRY

(Choose one)

*Sautéed Chicken Marsala over house rice
Chicken Breast stuffed with our signature stuffing
Chicken Picatta served over house rice
Chicken Cordon Bleu*

All wedding packages include the following

(Choice of one)

SIGNATURE GARDEN SALAD mixed baby greens with fresh grape tomato, cucumbers, bell pepper, and Bermuda onion served with house dressing

CAESAR SALAD crisp Romaine lettuce tossed with Parmesan cheese, seasoned croutons, and creamy Caesar dressing

FRESH FRUIT CUP fresh fruit topped with sorbet

ITALIAN WEDDING SOUP Acini and miniature meatballs with escarole in a seasoned chicken broth

MINISTRONE A healthy Italian seasoned tomato-based soup that is loaded with vegetables, beans, and pasta

Soup/ Salad Upgrades

(Choice of one)



APPLE SALAD fresh granny smith apples and walnuts with golden raisins topped with feta and served over lettuce and mixed greens finished with a balsamic fig vinaigrette (add 2.00 per guest)

CAPRESE heirloom tomato, basil, and mozzarella cheese drizzled with a balsamic glaze (add 1.50 per guest)

BUTTERNUT BISQUE a creamy blend of butternut squash with a touch of cinnamon and nutmeg (add 2.00 per guest)

NEW ENGLAND CLAM CHOWDER Our signature recipe with a blend of fresh clams, potato, and light cream (add 2.00 per guest)

Starch

(Choice of one)

GARLIC MASHED with roasted garlic & sour cream

BAKED POTATO with sour cream and butter

CREAMY WHIPPED

OVEN-ROASTED RED BLISS

CONFETTI RICE PILAF

SCALLOPED POTATOES

Starch Upgrades

TWICE BAKED POTATO with bacon and cheese (add 2.00 per guest)

DELMONICO POTATO with cheese and bread crumb topping (add 2.00 per guest)

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Vegetable

(Choice of one)

FRESH BUTTERED GREEN BEANS
SWEET KERNEL CORN
HONEY GLAZED BABY CARROTS
SEASONAL VEGETABLE MEDLEY
SEASONAL BUTTERNUT SQUASH
SAUTEED ZUCCHINI AND SUMMER SQUASH

Vegetable Upgrades

BROCCOLI AU GRATIN (add 1.50 per guest)
CAULIFLOWER AU GRATIN (add 1.50 per guest)
STEAMED ASPARAGUS (add 2.00 per guest)

Wedding Cake

Served as dessert with a coffee and assorted tea station



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Butler Passed Hor D'oeuvres

*\$5 per person for each appetizer choice
Buy 2 get one free*



ITALIAN MUSHROOMS stuffed with sweet Italian sausage stuffing

MINI BEEF WELLINGTON tender beef seared in herb butter topped with mushroom dorelle wrapped and baked in a flaky puff pastry

MARINATED BEEF TIPS skewered with roasted pearl onion

CRABMEAT MUSHROOMS stuffed with crab meat stuffing made with Maryland blue crab

ASPARAGUS STUFFED PROSCIUTTO Fresh asparagus wrapped with prosciutto baked and served warm

INDIVIDUAL MAC N CHEESE cavatappi pasta with a blend of cheeses

PETITE CHICKEN CORDON BLEU Virginia baked ham and Swiss cheese with a crispy bread coating baked and served with a creamy supreme sauce

TERIYAKI CHICKEN AND PINEAPPLE served on a skewer with orange ginger sauce

MINIATURE CRAB CAKES with Wasabi Aioli

SPANIKOPITA Spinach and feta phyllo triangles

COCONUT SHRIMP served with spicy orange ginger soy sauce

SCALLOPS WRAPPED IN BACON fresh sea scallops hand wrapped with applewood smoked bacon finished with a maple glaze

ASIAN VEGETABLE SPRING ROLLS with sesame soy dipping sauce

BRUSCHETTA fresh tomato, basil, and red onion on fresh French bread

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Signature Displays



FRESH GARDEN VEGETABLE CRUDITES

An extraordinary arrangement of fresh garden vegetables served with creamy ranch dip 4.00 per guest

FRESH FRUIT TABLE

A selection of fresh-cut fruit with a variety of melons, seasonal berries, and seedless grapes accompanied by a mixed fruit yogurt dipping sauce 5.00 per guest

INTERNATIONAL AND DOMESTIC CHEESE BOARD

Imported and domestic hard & soft cheeses, shaved Pecorino, Sharp Cheddar, Swiss, Smoked Gouda, Boursin rolled in walnuts, fresh mozzarella with basil and sun-dried tomatoes in olive oil, and sliced pepperoni with fresh fruit garnish and assorted crackers 5.00 per guest

ANTIPASTO TABLE

A mouthwatering display of thinly sliced Prosciutto, Capicola, salami, mortadella, pepperoncini's, garden vegetables, olives, provolone cheese, and mescaline greens with olive oil and balsamic vinaigrette 7.50 per guest

RAW BAR

*Littleneck clams, shrimp cocktail, fresh oysters, steamed mussels served on a bed of ice accompanied by horseradish, cocktail sauce, and lemon wedges
Market price*

MASHED POTATO BAR

Creamy mashed potatoes served with sides of sour cream, chives, bacon, cheese sauce, shredded cheddar cheese, broccoli, and corn 6.95 per guest

*Other displays are available upon request!
upgrade your package display for an additional fee*

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Specialty Displays



Cookie Bar

Assorted cookies display

5.95 per person

Deluxe Sandwich Station

An assortment of sandwiches including turkey breast, ham, and chicken salad,

Served with condiments on the side including lettuce, tomatoes, onions, pickles, mayonnaise, and mustard with a side of crispy potato chips

6.95 per person

Late Night Snacks

Treat your guests at the end of the night with these popular and delicious late-night snacks! A sheet of our famous pan cheese pizza, chicken wings and assorted accompanied sauces including teriyaki, buffalo, barbecue, or simply, enjoy them plain.

6.95 per person

S'mores Bar

Your favorite campfire treat! An assortment of Graham Crackers, with chocolate bars and marshmallows, Toast them to perfection, your way over a campfire Sterno.

5.95 per person

Sundae Bar

Vanilla ice cream with all the fixings! Hot fudge, Caramel, whipped cream, cherries, and sprinkles

5.95 per person

Additional Items:

Oreo, Snickers, Peanut Butter Cups, M & M's, Gummy Bears

\$2.00 additional per person

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General Information

A \$2000.00 non-refundable deposit is required on confirmation of the wedding date. In the event of cancellation, you will forfeit all deposits.

An additional non-refundable \$2000.00 deposit is required six months prior to your wedding date. If your wedding is booked more than one year in advance there will be an additional \$2000.00 deposit due one year prior to your wedding date.

Final balance and information are requested 21 days prior to the wedding date.

If planning from out of state, balance and final information is required 30 days prior to the wedding. Any payments made by credit card after the initial \$2000.00 deposit will be subject to a 3% convenience fee.

Our Grand Ballroom and Lakeside Ballroom have a guest capacity of up to 220.

Please inquire as to available dates and times.

Rental fees do apply and are in addition to our wedding package pricing.

One extra hour may be arranged (for evening receptions only) for an additional \$1500.00.

At all events, open bars are available by using a running tab plus tax and 20% gratuity.

Bottles of wine are available from \$35 and up plus tax and gratuity. We check all I.D.s including the Couple and members of the Wedding Party. A valid driver's license is required. No one under the age of 21 will be served. The bar will close ½ hour prior to the end of the event.

Meals for our purveyors are included in our Diamond, Platinum, and Complete Packages only, all others are \$35.00 per person. Plated children's meals are \$25.95 for our Complete and Partial Packages and \$32.95 for our Diamond and Platinum Packages, ages 12 and under and are not included in the final count.

You may hold a rehearsal beforehand depending on availability. If you would like your wedding coordinator/manager present at your rehearsal there is a \$150.00 fee.

If you do not feel it is necessary to have your wedding coordinator/manager present please make sure that your JP or Minister is available.

On-site Ceremonies: Our gazebo, arbor or dock areas, or indoors are available for your ceremonies.

Lakeside Villa is completely handicapped accessible

We will offer a significant discount on a Thursday evening!!

A 20% discount will be offered during our winter months

(This may exclude certain dates and holidays)

Lakeside Villa is not liable, nor responsible for loss or damage to personal property brought onto the premises or for articles left in the banquet halls, or outside of the building.

Again, we thank you for considering Lakeside Villa to sharing your perfect day!

