Rachel's Lakeside

2026 EVENT MENU

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A Lafrance Hospitality Destination | www.LafranceHospitality.com

PERFECT BEGINNINGS

Stationary Hors d'oeuvres

Mediterranean Platter with hummus & chips
Gourmet Cheese with assorted crackers & fruit garnish
Fresh Vegetable Crudité with dipping sauces
Spinach & Artichoke Dip with chips

above items $8 per person

Deluxe Stationary Hors d'oeuvres

Deluxe Cheese & Fruit Platter $12 per person
Deluxe Charcuterie Platter $15 per person
Smoked Salmon with accompaniments $10 per person

above items not included with Hors d'oeuvres packages

Butlered Hors d'oeuvres

Mac & Cheese Bites
Coconut Chicken
Mini Maryland Crab Cakes
Phyllo-Wrapped Asparagus
Bruschetta
Crab-Stuffed Mushroom Caps
Spanakopita
Beef Teriyaki Skewers

above items $3 per piece

Butlered Hors d'oeuvres Cont.

Grilled Tenderloin Crostini*
Chicken Cordon Bleu
Jumbo Cocktail Shrimp*
Bacon-wrapped Scallops
Mini Beef Wellington*

above items $4 per piece
not included in Hors d'oeuvre Packages

Hors d'oeuvre Packages

minimum 50 persons/priced per person

Bronze Package - select 1 Stationary Hors d'oeuvre with 2 Butlered Hors d'oeuvres	$18
Silver Package - select 2 Stationary Hors d'oeuvres with 4 Butlered Hors d'oeuvres	$24
Gold Package - select 2 Stationary Hors d'oeuvres with 6 Butlered Hor d'oeuvres,	$28
with Pork Tenderloin Carving Station (substitue Roast Tenderloin Carving Station +5)	$28

*Add $3 to price for each of these appetizers

Cape Cod Raw Bar Display

Enhance the most magical night of your life with your very own Raw Bar. This tailor-made Oyster bar will leave a lasting impression and ensure your wedding is the most memorable night of the year.

In addition to oysters, all of our raw bars have the option for clams, shrimp, lobster, crab and a variety of other fish. All of our raw bars are unique to order and can be customized to your liking. Our Raw Bar is available to liven up your wedding or any Corporate event! market price

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

SERVED ENTRÉES

choice of two only | accompanied by mixed field greens with zinfandel vinaigrette or Cæsar salad

Seasonal Ravioli — $29
varieties of vegetarian selections paired with appropriate sauce

Cape Cod Stuffed Chicken - House Specialty - $33
baked boneless breast of chicken filled with a cranberry-apple bread stuffing & paired with a chicken velouté sauce

Chicken Piccata — $33
plump boneless and skinless chicken breast, pan-seared with lemon caper butter sauce

Chicken Madeira — $33
Portuguese spiced stuffed boneless breast with a Madeira wine sauce

New Bedford Scrod — $33
baked with a citrus butter and topped with seafood crumbs

Grilled Atlantic Salmon — $36
with citrus buerre blanc

Baked Stuffed Jumbo Shrimp — $42
four jumbo shrimp stuffed with scallops and crabmeat; served with lemon and drawn butter

Azorean Style Steak — $40
served with Azorean sauce and red peppers

Prime Rib au Jus — $42
choice boneless 12 ounce prime rib, slow roasted and served with natural drippings

Filet Mignon - House Specialty - $45
8 ounce tenderloin Montréal seasoned, grilled and topped with garlic demi

Land & Sea — $55
filet mignon with two baked stuffed jumbo shrimp

Above entrées served with vegetable du jour and garlic smashed potato,
Host supplied cake station with fresh berries or ice cream pie and coffee station.

Gluten Free, Vegetarian, and Vegan choices available upon request.

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CLASSIC BUFFETS

minimum 50 guests · Buffet set-up fee $75 for events of 35-50 guests

Noquochoke Buffet - $40

Mixed Field Greens · Seasonal Vegetable
Garlic Smashed Potatoes · New Bedford Scrod or Baked Fish a Portuguesa
Chicken Marsala · Steak Tips over rice
Host Supplied Cake Station with Seasonal Berries or Fresh Baked Cookies & Brownies

(Chef Carved Carving Station available for an additional price)

Lakeside Buffet - $44

Classic Cæsar Salad · Seasonal Vegetable · Fingerling Potatoes
Chicken Madeira · Atlantic Salmon · Shrimp & Scallop Casserole
Chef Carved Montréal Seasoned Roast Loin of Pork with Madeira Sauce*
Host Supplied Cake Station with Seasonal Berries or Fresh Assorted Pastry Station

Grande Buffet - $52

Spinach Berry Specialty Salad**
Roasted Asparagus · Garlic Smashed Potatoes · Herb Roasted Chicken
Pasta Primavera · Seafood Newburg
Baked Stuffed Shrimp · Chef Carved Roasted Tenderloin of Beef*
Host Supplied Cake Station with Seasonal Berries or Cheesecake with Fresh Strawberries

All Buffets served with Warm Rolls & Butter, along with Coffee Station

*Chef Carved · **Salad served individually

Customized Buffet Selections

minimum $42 per person or as additions to above / Family Style Soup (served at tables) - $10

Mixed Field Greens Salad	$6
Seasonal Vegeable	5
Garlic Smashed Potatoes	5
Chourico & Peppers	7
Southern Fried Chicken	7
Baked Fish a Portuguesa or Baked Scrod	8
Brownie Sundae	6
Assorted Party Pastries	8
Gourmet Cakes & Pies	10
Roast Turkey with stuffing*	$8
Baked Virginia Ham*	7
Chicken Marsala	7
Chicken Piccata	7
Portuguese Stuffed Chicken Breast	7
Scallops Nantucket	15
Seafood Newburg	18
Roast Prime Rib*	16
Lobster Newburg	Market Price

Host supplied cake cut, plated and served with strawberries $3

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ALL INCLUSIVE WEDDING PACKAGES

minimum 50 persons
All packages include Champagne Toast, White or Ivory Floor Length Linens,
Hurricane Globes and Colored Napkins

Lake Cuomo Package - $68

Assorted Deluxe Cheese & Crackers
Grilled Bruschetta · Mac & Cheese Bites · Coconut Chicken
Mixed Field Greens Salad with Zinfandel Vinaigrette

Your choice of 2 entrées:
Cape Cod Chicken · New Bedford Scrod · Prime Rib of Beef
accompanied with Garlic Smashed Potatoes and Seasonal Vegetable
Host Supplied Cake Station with Seasonal Berries · Coffee Station
Add 1 Hour Open Bar (Beer, Wine & Soda) to above packages for $18 per person

Riviera Package - $76

Assorted Deluxe Cheese & Crackers
Spanikopita · Watermelon & Feta · Bacon-wrapped Sea Scallops · Coconut Chicken
Classic Cæsar Salad

Your choice of 2 entrées:
Chicken Marsala · Atlantic Salmon · Scrod Florentine · Roast Tenderloin of Beef
accompanied with Garlic Smashed Potatoes and Seasonal Vegetable
served with 1 Bottle of House Wine per table - see Wine List for additional upgrade options
Host Supplied Cake Station with Seasonal Berries · Coffee Station
Add 1 Hour Open Bar (Beer, Wine & Soda) to above packages for $18 per person

Monte Carlo Package - $99

1 Hour Open Bar (Beer, Wine & Soda)
Deluxe Fresh Fruit & Cheese Display
Mini Beef Wellington · Spanikopita · Mini Maryland Crab Cakes · Sesame Chicken
Deluxe Mixed Field Greens Salad

Your choice of 2 entrées:
Chicken Madeira - Portuguese spiced stuffed boneless breast with a Madeira Wine Sauce
Atlantic Salmon - with citrus buerre blanc
Filet Mignon - with garlic demi
Land & Sea - Filet Mignon with garlic demi and two Baked Stuffed Jumbo Shrimp
served with 2 Bottles of House Wine per table - see Wine List for additional upgrade options
Host Supplied Cake Station with Seasonal Berries · Coffee Station · Late Night Snack of Choice

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ADDITIONS & INFORMATION

Beverages

Please see our Host Bar Menu for pricing on Open Bars and Wines.

Iced Tea or Lemonade Station ..... $40 per gallon
Specialty Cocktail ..... starting at $150 per gallon

Special Effects

In addition to our complimentary table centerpieces of Hurricane Globes, Candles and Napkins, the following additions are examples that will add elegance to your special event. Our Event & Sales Coordinator will be able to give you more information and pricing:

Chair Covers with Sash | Standard Floor Length Linens | Interior Uplighting Package
DJ Services | Photo Booth | Customized Ice Carvings

Garden Wedding Ceremonies

The gazebo by the north lake is the ideal setting for garden wedding ceremonies. An additional fee of $850 is charged for the use of the facility for indoor and outdoor wedding ceremonies. The ceremony fee includes rehearsal ceremony, ceremony set-up and breakdown, ceremony coordinator, white garden chairs, hanging floral plants (seasonal).

Special Notes

Most special requests for changes and/or additions to the menu can usually be accommodated. In appreciation of hosting your wedding, we will gladly offer you a **10% discount of the food portion of your Bridal Shower or Rehearsal Dinner Package either here, or at our affiliated restaurants; Bittersweet Farm, White's of Westport, Merrill's on the Waterfront, the Waypoint Event Center or the Rosebrook Event Center.**
Visit our website at www.LafranceHospitality.com for a complete tour of our affiliated properties.

Hotel Accommodations

Our Westport Hampton Inn, Westport TownePlace Suites, with Indoor Pool, Exercise Room and Hospitality Suites, adjacent to White's, as well as our Fairfield Inn & Suites on the historic New Bedford waterfront, are ideal for out of town guests. Group discounts are available.

Please Note

Due to Board of Health Guidelines and to insure proper handling of food items, no bulk food is allowed to leave premises by patrons. Consuming raw or undercooked meat may increase your risk of foodbourne illness, especially if you have certain medical conditions.

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RACHEL'S LAKESIDE | LATE NIGHT MENU

Minimum of 75% of guaranteed guest count and no less than 50 guests for all stations.

Angus Sliders & Fries | $10

mini angus cheeseburgers on onion rolls with lettuce, tomato, onion, secret house sauce and crispy fries

Assorted Pizzas | $8

pizzas with assorted toppings

Fiesta Time Taco Bar | $8

soft shell tortillas with ground beef and all the fixings

Mac & Cheese Bar | $8

build your own with bacon, chourico and jalapeños

Pretzel Bar | $6

warm soft pretzels, dipped in kosher salt, with dipping sauces

The Sweet Tooth | $6

assorted flavored milks, chocolate chip cookies, and mini party pastries

Donut Bar | $7

assorted fresh donuts

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Host Open Bars (priced per person)

	1 hr	2 hrs	3 hrs	4 hrs
Beer, Wine & Soda includes wide variety of domestic and imported beers, glasses of wine and pepsi products	$18	$22	$27	$32
Beer, Wine, Soda & 1 Specialty Cocktail	$22	$26	$30	$34
Premium Open Bar domestic and imported beers, glasses of wine, pepsi products and all non-top shelf liquors	$24	$32	$37	$40

Function Wine List

Champagne & Sparkling Wines

William Wycliff, Brut, California	22
Westport Rivers Brut, Westport, Massachusetts	35
LaMarca Prosecco, Italy	35
Möet and Chandon Brut, France	68

White Wines

Canyon Road, Pinot Grigio, California	22
Ecco Domani, Pinot Grigio, Italy	26
Casal Garcia, Vinho Verde, Portugal	21
Oyster Bay, Sauvignon Blanc, New Zealand	32
Canyon Road, Chardonnay, California	22
Kendall-Jackson, Chardonnay, California	34
Westport Rivers, Chardonnay, Westport, Massachusetts	34
Seaglass, Riesling, California	26
Canyon Road, Moscato, California	22

Blush Wines

Canyon Road, White Zinfandel, California	22
Beringer, White Zinfandel, California	23
La Vieille Ferme Rosé, France	24

Red Wines

Canyon Road, Pinot Noir, California	22
DaVinci, Chianti, Tuscany, Italy	30
Canyon Road, Merlot, California	22
Alamos, Malbec, Argentina	25
Grão Vasco, Vinho Tinto Dão, Portugal	21
19 Crimes Red, Australia	24
Canyon Road, Cabernet Sauvignon, California	22
Louis M. Martini, Cabernet Sauvignon, Sonoma, California	32

Prices are subject to MA and local meals tax and 20% house fee.*

*The house fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees.

PRIVATE EVENT INFORMATION

FUNCTION ROOM GUIDE

Room	Food & Beverage Minimum - AM	Food & Beverage Minimum - PM	Room Fee	Ceremony Fee
Bellagio/Upper Deck	$3,000	$6,000	$1,500	$850
Venetian	$1,500	$3,000	$750	
Mediterranean	$750	$1,250	$500	
Exclusive use of Rachel's	$6,000	$10,000	$3,000	

Ask about our Bellagio Wedding Tuscan Suite Rental. Starting as early as 11am with a Rental Fee of $750. Water Station and a bottle of Champagne included!

FUNCTION SET-UP: Floor plans are available for each room, our function coordinator will be happy to provide you with a diagram of table layouts for your function. White or Ivory tablecloths are available along with White or Ivory napkins for your selection. Colored napkins can be ordered for a nominal fee.

FUNCTION TIME: In order to ensure complete readiness of Rachel's, early arrivals including wedding parties will usually not be allowed. We realize that this is not always convenient with ceremony times, but please understand we want to be in perfect readiness when your guests arrive. Rental fees for additional hours and/or early arrival can be arranged when possible.

Please Note: all decor must be removed the night of your event. A storage fee of $250 will be applied per day after.

DEPOSITS & PRICING: Deposits are required on all functions and are non-refundable or transferable. Weddings also require a second deposit equal in amount to the original deposit six months prior to the function date. If wedding is reserved within 6 months, both deposits are required upon booking. All deposits are deducted from your final bill. Prices are reviewed annually in January and are subject to change. The Contract must be signed within 7 days of booking or the event may be cancelled and deposit may be forfeited.

PAYMENTS: Final payments by cash or bank check, must be made 10 days in advance of the wedding. A credit card is also required to cover any incidental costs that may occur on the day of the wedding. Corporate & social functions require payment on day of event. All food and liquor served will be charged a MA and local meals tax and 20% House Fee.*

GUARANTEES / ROOM MINIMUMS: Due to our Food and Beverage Minimum Purchase amounts, it is very important that you have a good idea of the number of people that will be attending your event when you book it. Menu selections should be given at least 30 days prior to the date of event. The final guaranteed guest count with final payment is required 10 days prior to your function date. **You are required to pay for this number of guests, or the actual number of guests that are present, whichever is greater.**

*The House Fee is utilized by the restaurant to cover operating expenses related to your function, and does not represent a tip or service charge for employees. No addition tip or gratuity is necessary.

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PRIVATE EVENT INFORMATION CONTINUED

PRELIMINARY ARRANGEMENTS - 30 days prior to function
For menu selection, beverage service, table assignments, guest counts, etc.

FINAL ARRANGEMENTS - 10 days prior to function
To verify preliminary arrangements already discussed, give a final guest count guarantee and submit final payment.

LIQUOR SERVICE: In compliance with MA State Liquor Laws, Rachel's does not allow the service of alcoholic beverages to anyone under the age of 21. MA State Liquor Laws prohibit liquor being brought onto or removed from the premises for distribution (i.e. liquor favors). Management also reserves the right to refuse liquor service to anyone who is intoxicated and may terminate liquor service before the close of each function. A $100 Bar Set-up Fee is charged for evening functions and all day time events under 100 people requesting a bartender in a private function room. **Open bars do not include shots and are not allowed.**

DELIVERIES: It is extremely important that you notify your florist, cake vendor, DJ or band that early arrivals/deliveries will not be allowed. Deliveries should not be made any earlier than 1½ hours prior to the function.

LINENS: In the event that you are renting table linens from an outside vendor, a non-flammable certificate needs to be presented to the Function Consultant prior to the wedding date.

MISCELLANEOUS: We require that all food and beverages be purchased through us or our affiliate companies. Rachel's will not be responsible for lost or stolen articles including wedding envelopes and gifts. Throwing of confetti, rice or birdseed is prohibited. In compliance with local laws, Rachel's is a non-smoking establishment. For safety reasons, open flame centerpieces are not allowed. Proper dress is required.

HOTEL ACCOMMODATIONS: Our affiliation with the Westport Hampton Inn, Westport TownePlace Suites, the New Bedford Fairfield Inn & Suites and the Wareham TownePlace Suites allows you the convenience to arrange rooms for your out of town guests. Group discounts and shuttle service is subject to availability. Please contact the Hotel Sales Department directly for more information:

Hampton Inn - 53 Old Bedford Road, Westport, MA - 508-675-8500
TownePlace Suites - 41 Old Bedford Road, Westport, MA - 774-520-1700
Fairfield Inn & Suites - 185 MacArthur Drive, New Bedford, MA - 774-634-2000
TownePlace Suites - 50 Rosebrook Place, Wareham, MA - 508-291-1800

TOUR OUR FACILITIES: Visit our website at www.Lafrancehospitality.com for a complete tour of our properties.

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