



Rachel's Lakeside

❧ 2023 EVENT MENU ❧

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A Lafrance Hospitality Destination | www.LafranceHospitality.com

PERFECT BEGINNINGS

Stationary Hors d'oeuvres

priced per person

Assortment of International Cheeses & Variety Crackers	\$7
Seasonal Crudit� with assorted dipping sauces	7
Variety of Fresh Fruit	7
Any two of the above	11
Raw Bar with littlenecks, oysters & crab claws*	Market

Butlered Hors d'oeuvres

priced at 50 pieces

Assorted Phyllo Pastry filled Hors d'oeuvres	\$110
Bacon-Wrapped Sea Scallops	150
Chicken Cordon Bleu	150
Pork Tenderloin with apple chutney on crostini	125
Coconut-Battered Chicken with raspberry dipping sauce	130
Crab Stuffed Mushroom Caps	130
Grilled Bruschetta	100
Clam Cake Shooter*	140
Mini Lobster & Crab Fritters*	150
Marinated Grilled Tenderloin with horseradish sauce on crostini*	150
Beef Teriyaki Skewers	130
Spanakopita	110
Grilled Cheese & Tomato Bisque Sips	125
Jumbo Shrimp Cocktail	175

Hors d'oeuvre Packages

minimum 50 persons/priced per person

Bronze Package -select 1 Stationary Hors d'oeuvre with 2 Butlered Hors d'oeuvres	\$15
Silver Package -select 2 Stationary Hors d'oeuvres with 4 Butlered Hors d'oeuvres	18
Gold Package -select 2 Stationary Hors d'oeuvres with 6 Butlered Hor d'oeuvres,	28

*Add \$2 to price for each of these appetizers

Additional Courses & Substitutions

priced per person

Penne Pasta with marinara sauce	\$6
Broiled Scrod a la Portuguese with seasoned rice	9
Minestrone Soup	6
Kale Soup	6
New England Clam Chowder	8
C�sar Salad	5

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

Mushroom Ravioli \$26

sautéed mushrooms, tomatoes, fresh asparagus, bleu cheese cream sauce

●●●●●●●●●●●●●●●● **Cape Cod Stuffed Chicken - House Specialty - 29** ●●●●●●●●●●●●●●●●

baked boneless breast of chicken filled with a cranberry-apple bread stuffing & paired with a chicken velouté sauce

Chicken Piccata 30

plump boneless and skinless chicken breast, pan-seared with lemon caper butter sauce

Chicken Madeira 30

Portuguese spiced stuffed boneless breast with a Madeira wine sauce

Prime Rib au Jus 38

choice boneless 12 ounce prime rib, slow roasted and served with natural drippings

Azorean Style Steak 38

served with Azorean sauce and red peppers

●●●●●●●●●●●●●●●● **Bacon-Wrapped Filet Mignon - House Specialty - 42** ●●●●●●●●●●●●●●●●

8 ounce tenderloin wrapped with cured smoked bacon, Montréal seasoned, grilled and topped with demi glaze

New Bedford Scrod 31

baked with a citrus butter and topped with homemade seafood crumbs

Grilled Atlantic Salmon 33

with citrus buerre blanc

Baked Stuffed Jumbo Shrimp 36

four jumbo shrimp stuffed with scallops and crabmeat; served with lemon and drawn butter

Samuel's Surf & Turf 49

8 ounce bacon-wrapped filet mignon with three baked stuffed jumbo shrimp

Azorean Surf & Turf 49

Portuguese marinated steak roasted and glazed, served with red peppers and black olives; accompanied with sautéed shrimp with spicy Mozambique sauce over rice

Above entrées served with vegetable du jour and garlic smashed potato or wild rice, Host supplied cake station with fresh berries or brownie sundae and coffee station.

Gluten Free and Vegetarian choices available upon request.

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CLASSIC BUFFETS

minimum 50 guests

Noquochoke Buffet - \$38

Mixed Field Greens · Jellied Cranberry Sauce
Chicken & Broccoli Penne · Seasonal Vegetable Medley
Garlic Smashed Potatoes · Cranberry-Apple Stuffing · New Bedford Scrod
Chef Carved Roast Native Turkey with Giblet Gravy
Host Supplied Cake Station with Seasonal Berries or Party Pastries and Coffee Station
(Chef Carved Baked Virginia Ham available instead of Turkey)

Lakeside Buffet - \$43

Classic Cæsar Salad · Seasonal Vegetable Medley · Fingerling Potatoes
Azorean Chicken · Baked Chicken & Sausage Penne
Grilled Atlantic Salmon · Shrimp & Scallop Casserole
Chef Carved Montréal Seasoned Roast Loin of Pork with Madeira Sauce
Brownie Ice Cream Pie

Grande Buffet - \$52

Warm Crusted Rolls · Mixed Field Green Specialty Salad
Garlic Smashed Potatoes · Chicken Marsala · Pork & Rice Mozambique
Penne Primavera · Seafood Newburg · Baked Stuffed Shrimp
Chef Carved Roasted Tenderloin of Beef · Cheesecake with Fresh Strawberries

Deluxe Buffet - \$59

Mandarin Orange Salad
Roasted Seasonal Vegetables · Garlic Smashed Potatoes · Cape Cod Chicken
BBQ Tenderloin Tips · Seafood Scampi over Steamed White Rice
Chef Carved Roast Prime Rib of Beef
Gourmet Pastries & Cakes or Ice Cream Pie

All Buffets served with Coffee Station

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ALL INCLUSIVE WEDDING PACKAGES

minimum 50 persons

All packages include Champagne Toast, White or Ivory Floor Length Linens,
Hurricane Globes with Candles and Colored Napkins



Lake Cuomo Package - \$65

Assorted Deluxe Cheese & Crackers

Assorted Butler Passed Hot Hors d'oeuvres:

Grilled Bruschetta · Spanakopita · Crabmeat Stuffed Mushroom Caps · Coconut Chicken

Mixed Field Greens with Zinfandel Vinaigrette

Your choice of 2 entrées:

Cape Cod Chicken · **New Bedford Scrod** · **Prime Rib of Beef**

accompanied with Garlic Smashed Potatoes and Vegetable Medley

Host Supplied Cake Station with Seasonal Berries · Coffee Station

Add 1 Hour Open Bar to above packages for \$16 per person



Riviera Package - \$75

Assorted Deluxe Cheese & Crackers

Assorted Butler Passed Hot Hors d'oeuvres

Pork Crostini · Crabmeat Stuffed Mushroom Caps · Bacon-Wrapped Sea Scallops

Coconut Chicken with Raspberry Dipping Sauce

Classic Cæsar Salad

Your choice of 2 entrées:

Chicken Marsala · **Grilled Atlantic Salmon** · **Roast Tenderloin of Beef**

accompanied with Garlic Smashed Potatoes and Vegetable Medley

served with 2 Bottles of Red and/or White House Wine per table

Host Supplied Cake Station with Seasonal Berries · Coffee Station

Add 1 Hour Open Bar to above packages for \$16 per person



Monte Carlo Package - \$99

1 Hour Open Cocktail Bar

Deluxe Fresh Fruit & Cheese Display

Assorted Butler Passed Hot Hors d'oeuvres

Grilled Tenderloin Crustini · Spanikopita · Mini Lobster & Crab Fritters · Chicken Cordon Bleu Bites

Mixed Field Greens with Crumbled Bleu Cheese, Walnuts and Craisins, with Zinfandel Vinaigrette

Your choice of 2 entrées:

Chicken Madeira - Portuguese spiced stuffed boneless breast with a Madeira Wine Sauce

Grilled Atlantic Salmon - with citrus beurre blanc

Land & Sea - 8 ounce Bacon-Wrapped Filet Mignon with 2 Baked Stuffed Jumbo Shrimp

served with 2 Bottles of Red and/or White House Wine per table - see Wine Menu 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.

Coffee & Decaf.....	\$3 per person / \$40 per gallon
Fruit Punch or Lemonade Station.....	\$35 per gallon
Specialty Cocktail.....	starting at \$75 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 | Chiavari Chairs | Standard Floor Length Linens

Interior Uplighting Package | Customized Ice Carvings | Candy Bar

Garden Wedding Ceremonies

The gazebo by the north lake is the ideal setting for garden wedding ceremonies.

An additional fee of \$750 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 foodborne illness, especially if you have certain medical conditions.

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RACHEL'S LAKESIDE | LATE NIGHT MENU

The Carnival Sliders & Fries | \$8

mini angus burgers on onion rolls with lettuce, tomato, onion secret house sauce and Crispy French Fries

Assorted Pizzas | \$6

housemade 11" pizza with assorted toppings

Fiesta Time Taco Bar | \$8

soft shell tortillas with Ground Beef and all the fixings

Pretzel Bar | \$6

warm soft pretzels, dipped in kosher salt, with 4 dipping sauces

The Sweet Tooth | \$6

assorted flavored milks, chocolate chip cookies, mini party pastries

S'mores Bar | \$7

graham crackers, hershey chocolate bars, marshmallows, peanut butter cups, peppermint patties

Dessert Buffet | \$7

artisan mini-pastry bar with cutting cake

Donut Bar | \$7

assorted fresh donuts and skewered donut holes

Candy Bar | \$6

an amazing display of sweet treats for your wedding guests

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

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Host Open Bars

	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	\$17	\$20	\$24	\$27
Beer, Wine, Soda & 1 Specialty Cocktail	\$18	\$22	\$26	\$30
Premium Open Bar domestic and imported beers, glasses of wine, pepsi products and all non-top shelf liquors	\$23	\$29	\$38	\$43

(above priced per person)

Function Wine List

Champagne & Sparkling Wines

William Wycliff, Brut, California	22
Ballatore Spumante, California	25
Westport Rivers Brut, Westport, Massachusetts	35
LaMarca Prosecco, Italy	35
Möet and Chandon Brut, France	68

White Wines

Canyon Road, Pinot Grigio, California	21
Ecco Domani, Pinot Grigio, Italy	25
Casal Garcia, Vinho Verde, Portugal	19
Oyster Bay, Sauvignon Blanc, New Zealand	30
Canyon Road, Chardonnay, California	21
Kendall-Jackson, Chardonnay, California	33
Westport Rivers, Chardonnay, Westport, Massachusetts	33
Seaglass, Riesling, California	25
Canyon Road, Moscato, California	21

Blush Wines

Canyon Road, White Zinfandel, California	21
Beringer, White Zinfandel, California	22
La Vieille Ferme Rosé, France	23

Red Wines

Canyon Road, Pinot Noir, California	21
DaVinci, Chianti, Tuscany, Italy	29
Canyon Road, Merlot, California	21
Rosemount, Shiraz, Australia	23
Alamos, Malbec, Argentina	25
Vasco da Gama, Vinho Tinto Dão, Portugal	18
19 Crimes Red, Australia	23
Canyon Road, Cabernet Sauvignon, California	21
Dark Horse, Cabernet Sauvignon, California	24
Louis M. Martini, Cabernet Sauvignon, Sonoma, California	30

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. 01/23

FUNCTION ROOM GUIDE

Room	Food & Beverage Minimum - AM	Food & Beverage Minimum - PM	Room Deposit	Room Fee*	Ceremony Fee
Bellagio/Patio	\$3,000	\$6,000	\$1,000	\$1,500	\$750
Venetian	\$1,500	\$3,000	\$600	\$750	
Mediterranean	\$750	\$1,250	\$350	\$500	
Exclusive use of Rachel's	\$6,000	\$10,000	\$2,500	\$2,500	

*Room Fees are applicable for Saturday evening weddings.

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. Hurricane globes with white candles or flowered bud vases are available for centerpieces at no additional charge. 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.

Morning functions Monday-Saturday are available from 11:00 am until 4:00 pm

Evening functions Monday-Saturday are available from 6:00 pm until 12:00 am

Sunday Morning functions are available from 10:00 am until 3:00 pm

Sunday Afternoon functions are available from 4:30 pm until 10:30 pm

Rental fees for additional hours and/or early arrival can be arranged when possible.

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.

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.**

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 liquor service fee is charged for evening functions and all day time events under 100 people requesting a bartender in a private function room.

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.

*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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Rachel's Lakeside

Special WEDDING VALUE

January through April & November and Monday-Thursday all year round.*

with a 100 person minimum dinner reception, receive:

COMPLIMENTARY

- Sangria Station
- Wedding night accommodations at one of the following:
Hampton Inn-Westport, TownePlace Suites-Westport or
Fairfield Inn & Suites-New Bedford
- Special Wedding Room Rate for your guests
- No Room Fee

Enjoy over \$1,200
in Special Savings!

Exclusive Use
Discount \$1,500

All items subject to availability.
Please present this flyer at time of booking.
*Not valid on holidays and cannot be used
in conjunction with any other offer.

Lafrance Hospitality Hotel Accommodations:

Hampton Inn - Westport
53 Old Bedford Road, Westport, MA
508.675.8500

TownePlace Suites - Westport
41 Old Bedford Road, Westport, MA
774.520.1700

Fairfield Inn & Suites - New Bedford
185 MacArthur Drive, New Bedford, MA
774.634.2000

www.LafranceHospitality.com | Valid through November 2023