



Rachel's Lakeside

2025 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 Crudit  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 Hors d'oeuvres,	\$28
with Pork Tenderloin Carving Station (substitutue Roast Tenderloin Carving Station +5)	\$28

*Add \$3 to price for each of these appetizers

Additional Courses & Substitutions

priced per person

Soup (Minestrone, Italian Wedding, Chicken Rice or Kale)	\$6
New England Clam Chowder	\$8
Lobster Bisque	\$10

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 ENTREES

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

Seasonal Ravioli \$27
varieties of vegetarian selections paired with appropriate sauce

..... **Cape Cod Stuffed Chicken - House Specialty - \$32**
baked boneless breast of chicken filled with a cranberry-apple bread stuffing & paired with a chicken velouté sauce

Chicken Piccata \$32
plump boneless and skinless chicken breast, pan-seared with lemon caper butter sauce

Chicken Madeira \$32
Portuguese spiced stuffed boneless breast with a Madeira wine sauce

New Bedford Scrod \$32
baked with a citrus butter and topped with seafood crumbs

Grilled Atlantic Salmon \$35
with citrus buerre blanc

Baked Stuffed Jumbo Shrimp \$40
four jumbo shrimp stuffed with scallops and crabmeat; served with lemon and drawn butter

Azorean Style Steak \$39
served with Azorean sauce and red peppers

Prime Rib au Jus \$40
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 \$54
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

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.....	\$4	Roast Turkey with stuffing*.....	\$8
Seasonal Vegeable.....	5	Baked Virginia Ham*.....	7
Garlic Smashed Potatoes.....	5	Chicken Marsala.....	7
Chourico & Peppers.....	7	Chicken Piccata.....	7
Southern Fried Chicken.....	7	Portuguese Stuffed Chicken Breast.....	7
Baked Fish a Portuguesa or Baked Scrod.....	8	Scallops Nantucket.....	15
Brownie Sundae.....	6	Seafood Newburg.....	18
Assorted Party Pastries.....	8	Roast Prime Rib*.....	15
Gourmet Cakes & Pies.....	10	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 - \$67

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 - \$75

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 2 Bottles 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 beurre 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 \$800 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

Sliders & Fries | \$10

mini angus burgers 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

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

S'mores Bar | \$8

graham crackers, hershey chocolate bars, and marshmallows

Donut Bar | \$7

assorted fresh donuts

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

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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
Vasco da Gama, 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. 1/25

PRIVATE EVENT INFORMATION

FUNCTION ROOM GUIDE

Room	Food & Beverage Minimum - AM	Food & Beverage Minimum - PM	Room Deposit	Room Fee	Ceremony Fee
Bellagio/Patio	\$3,000	\$6,000	\$1,500	\$1,500	\$800
Venetian	\$1,500	\$3,000	\$750	\$750	
Mediterranean	\$750	\$1,250	\$500	\$500	
Exclusive use of Rachel's	\$6,000	\$10,000	\$2,500	\$2,500	

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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Rachel's Lakeside

Summer WEDDING VALUE

July & August and Monday-Thursday all year round.*

with a 75 person minimum dinner reception, receive:

COMPLIMENTARY

- Sangria Station
- Wedding night accommodations at one of the following:
Hampton Inn-Westport or TownePlace Suites-Westport,
or voucher good for future stay
- Special Wedding Room Rate for your guests
- Discounted 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.



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53 Old Bedford Road, Westport, MA
508.675.8500

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

www.LafranceHospitality.com | Valid through November 2025