



LAKE^{OF}ISLES

LAKE^{OF}ISLES

1 Clubhouse Drive | North Stonington, CT 06359 | 888.475.3746 | www.lakeofisles.com

Proudly owned by the Mashantucket Pequot Tribal Nation



Front cover © J.Benson Photography

weddings

Welcome To LAKE OF ISLES



© J.Benson Photography



YOUR WEDDING. YOUR CHOICE. YOUR DESTINATION. CELEBRATE AT LAKE OF ISLES

Your wedding should be an expression of your unique style in a setting that says, "this is going to be an amazing celebration!"

With modern amenities and timeless elegance, Troon's Lake of Isles is New England's award-winning golf destination and one of the area's finest wedding and reception venues. Enjoy innovative, contemporary cuisine, unparalleled guest service, and waterfront beauty, all just minutes from North America's largest resort casino in picturesque southeastern Connecticut.

Your custom wedding at Lake of Isles, paired with the excitement of Foxwoods Resort Casino, is a winning combination! Foxwoods features beautifully appointed guest rooms and suites, world-class entertainment, spa and salon facilities, and retail shopping. With all of this and the exclusive setting of Lake of Isles, you really can have it all for your wedding!

Amenities

We cater to only one wedding at a time, ensuring that you receive exceptional personalized attention from a team of professionals dedicated to making your wedding day all that it should be.

Our professionally trained and experienced staff greets your guests upon arrival. Matches Tavern, our lakeside restaurant and bar, is available for guests to enjoy prior to the start of your wedding.

Refreshments will await you when you arrive in our bridal suite, where a member of our banquet staff will attend to you personally, anticipating your needs and helping you to relax on this very special day.

The 900-acre property features two award-winning, 18-hole golf courses with breathtaking natural scenery. In season, we are pleased to include two complimentary rounds of golf in your wedding package and special wedding group golf rates for larger parties.

Service & Accommodations



SERVICE & STAFF

Our experienced and dedicated catering director will guide you through all the planning for your wedding day, ensuring that each detail is thoughtfully and expertly developed and imprinted with your personal style. We are always available to answer questions and provide creative suggestions and valuable resources to help bring your vision to life and to minimize your stress. When your wedding day arrives, you can relax and truly enjoy your celebration, as our banquet manager and staff ensure that all of the pre-event plans are seamlessly executed and the perfect day you've imagined is realized.

ACCOMMODATIONS

Complete your wedding plans with overnight rooms at Foxwoods Resort Casino. Block rooms for your guests and receive special room rates, along with a complimentary shuttle to Lake of Isles and back to the resort to continue the celebration after your reception, based on availability. With more than 2,200 luxurious guest rooms and suites, a stay at Foxwoods allows your guests to relax and delight in all the resort has to offer, creating a memorable wedding weekend at Lake of Isles.



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Setting Descriptions



THE PEQUOT VILLAGE BALLROOM

Floor-to-ceiling windows allow an abundance of natural light to stream into the 4,500-square-foot Pequot Village Ballroom. Breathtaking panoramic views of the lake and dimmable amber glass chandeliers create a romantic atmosphere. This inviting craftsman-style room, designed with warm earth tones and a wood inlay in the ceiling, accommodates up to 250 guests for cocktails and a plated dinner reception.

LAKEFRONT DECK

The natural beauty of 900 wooded acres is the picturesque backdrop for your magical wedding ceremony. Exchange your vows overlooking the serene lake as the sun sets warmly behind you. If your ceremony is off premises, enjoy an alfresco cocktail hour on the lakefront deck. Guests will savor butler-passed hors d'oeuvres and sip creative cocktails as the natural landscape and pristine lake set the scene for a magical evening.

MATCHES TAVERN

Our lakeside restaurant is available for an additional rental fee to use as a separate, inviting space in which to hold your cocktail hour when your ceremony is on the lakefront deck. Your guests can relax in the warm ambience of this club room or on the beautiful patio, which features stone archways overlooking Lake of Isles. Then, move to the Pequot Village Ballroom, elegantly set for dinner and dancing.

DIAMOND WEDDING PACKAGE

COCKTAIL RECEPTION (1 hour)
Super-Premium Open Bar

BUTLERED HORS D’OEUVRES
(Please select six)

- Crispy Shrimp Tempura with Mango-Wasabi Sauce
- Thai Shrimp Spring Rolls with Papaya-Ginger Coulis
- Quince & Manchego Cheese Tarts
- Sweet Potato Pancakes with Apple Cider-Glazed Duck Confit
- Bacon-Wrapped Apple Bites (GF)
- Toasted Sesame Chicken Salad Tartlets
- White Truffle Mac and Cheese
- Bacon-Wrapped Beef and Gorgonzola Skewers
- Miniature Beef Wellington
- Lobster Cobblers
- Shiitake Leek Spring Roll (V)
- Tuna Poke Tater Tot Cup (GF)
- Chicken Lemongrass Roll
- Moroccan Beef Roll

HARVEST DISPLAY
Gorgonzola, Jarlsberg, Huntsman, Port Salut, Imported Provolone, Smoked Cheddar, Herbed Havarti, Seasonal Fruit, Olive Tapenade, Garlic Hummus and Pita Bread, Sliced Artisanal Breads, and Assorted Crackers

DINNER
Champagne Toast
Super-Premium Open Bar (3½ hours)
House Wine Service with Dinner

(White: Chardonnay, Pinot Grigio, and Sauvignon Blanc; Red: Pinot Noir, Cabernet Sauvignon, and Merlot. Please select one white and one red wine.)

APPETIZER (Please select one)

- Rolled Capellini Nest**
Sweet Italian Sausage, Sun-Dried Tomato, and Roasted Garlic Alfredo Sauce
- Crispy Eggplant Napoleon**
Grilled Prosciutto, Marinated Tomato, Roasted Red Peppers, Basil, Roasted Garlic-Mascarpone, Pesto Marinara
- Maryland Crab Cakes and Warm Asparagus**
Old Bay and Citrus Cream

APPETIZER (Continued)

- Sautéed Shrimp over Angel Hair Pasta**
White Wine-Lemon Sauce
- Lobster Ravioli**
Sun-Dried Tomato Pesto and Baby Spinach

SALAD (Please select one)

- Lake of Isles Salad**
Baby Kale, Mixed Greens, Pine Nuts, Roasted Tomatoes, Shaved Parmesan, White Balsamic and Roasted Garlic Vinaigrette, Olive Oil Crostini
- Baby Arugula Salad**
Sliced Strawberries, Toasted Pecans, Goat Cheese, Lemon-Poppy Vinaigrette
- Caprese Salad**
Fresh Mozzarella, Sliced Tomato, Basil, Extra-Virgin Olive Oil, Aged Balsamic

ENTRÉES

(Please select two; guaranteed entrée counts due 9 days prior to the wedding)

- Free-Range Chicken Breast**
Filled with Sweet Sausage and Basil Ricotta, Tomato Jus (GF)
- Lobster Risotto-Stuffed Fillet of Sole**
Roasted Red Pepper Cream (GF)

Broiled Filet Mignon
Vidalia Onion Marmalade (GF)

Grilled Swordfish and Colossal Shrimp
Ginger, Lemongrass, Orange-Chili Sauce (GF)

Duet of Filet Mignon with Port Wine Demi-Glace and Two Baked Stuffed Shrimp with Crabmeat Stuffing and Garlic Butter Sauce

Penne “Bolognese”
Garden Vegetable Bolognese, Plant-Based Protein (V)
Served with chef’s choice of starch, fresh vegetable of the season, and an assortment of warm rolls and sweet butter.

DESSERT
WEDDING CAKE

Custom-Designed Traditional Buttercream Cake
Freshly Brewed Regular and Decaffeinated Coffees and Teas

The Diamond Wedding Package also includes a complimentary suite for the bride and groom at Foxwoods Resort Casino on the night of the wedding.





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EMERALD WEDDING PACKAGE

COCKTAIL RECEPTION (1 hour)
Premium Open Bar

BUTLERED HORS D'OEUVRES
(Please select four)

- Duck Spring Rolls with Sweet Scallion Soy Sauce
- Blackened Chicken Sate with Creole Sauce (GF)
- Scallops Wrapped in Bacon
- Vegetable Spring Roll (V)
- Mini-Crab Cakes with Mango Remoulade
- Coconut Shrimp with Plum-Ginger Sauce
- Caprese Skewers with Balsamic Drizzle (GF)
- Creamy Spinach and Artichoke Pretzel Cups
- Spicy Beef Quesadillas
- Philly Cheesesteak Spring Roll
- Chicken, Gorgonzola, and Onion Croquette (GF)
- Mushroom Risotto Pancake with Chive Aioli (V)

HARVEST DISPLAY
Smoked Cheddar, Gorgonzola, Herbed Havarti, Monterey Jack, Swiss, Cheddar, Seasonal Fruit, Assorted Crackers and Flatbreads

DINNER
Champagne Toast
Premium-Brand Open Bar (3½ hours)

APPETIZER (Please select one)

Penne or Rigatoni Alla Vodka

Mozzarella Martini
Grape Tomatoes, Basil, Marinated Red Onion, Roasted Garlic Crostini

Eggplant Rollatini
Spinach, Ricotta, Roasted Garlic, Parmesan Cheese, Tomato Jus (GF)

Maryland Crabmeat and Avocado Cocktail
Caper Berries, Wasabi Aioli (DF)

SALAD (Please select one)

Grilled Apple Salad
Baby Greens, Gorgonzola, Cinnamon Walnuts, Balsamic Vinaigrette

Mesclun Mix
Baby Lettuces, Tomatoes, Croutons, Raspberry or Balsamic Vinaigrette

Classic Caesar Salad
Romaine Ribbons, Parmesan Cheese, Herbed Croutons

ENTRÉES
(Please select two; guaranteed entrée counts due 9 days prior to the wedding)

Free-Range Chicken Breast
Filled with Spinach and Brie, Port Wine Demi-Glace (GF)

Grilled Salmon
Citrus and Roasted Shallot Sauce (GF)

Oven-Roasted Prime Rib of Beef
Rosemary au Jus, Horseradish Cream (GF)

Free-Range Chicken Breast
Artichokes, Lemon, Tomato, White Wine (GF)

Broiled Filet Mignon Bordelaise Sauce (GF)

Baked Stuffed Shrimp (3) Crabmeat Stuffing, Garlic Butter Sauce

Tomato and Chickpea Curry
Jasmine Rice (V)

Served with chef's choice of starch, fresh vegetable of the season, and an assortment of warm rolls and sweet butter.

DESSERT
WEDDING CAKE
Custom-Designed Traditional Buttercream Cake
Freshly Brewed Regular and Decaffeinated Coffees and Teas

The Emerald Wedding Package also includes a complimentary suite for the bride and groom at Foxwoods Resort Casino on the night of the wedding.

SAPPHIRE WEDDING PACKAGE

COCKTAIL RECEPTION (1 hour)
Standard-Brand Open Bar

BUTLERED HORS D'OEUVRES
(Please select four)

Bruschetta with Plum Tomato, Garlic, Basil, Sharp Provolone

Grilled Vegetable Pita Pizza

Crispy Caribbean Chicken Skewers with Cool Pineapple Mustard

Spicy Beef Empanadas

Barbecued Pork Biscuits

Andouille Sausage and Boursin en Croute

Artichoke and Three-Cheese Croquettes

Peppered Risotto Balls (GF)

HARVEST DISPLAY

Chef's Selection of Cheeses, Fresh Seasonal Fruit, Crackers, Flatbreads

DINNER

(Bar closes for 45 minutes)

Champagne Toast
Standard-Brand Open Bar (3 hours)

SALAD (Please select one)

Baby Field Greens
Tomatoes, Croutons, Balsamic Vinaigrette

Classic Caesar Salad

Romaine Ribbons, Parmesan Cheese, Garlic-Roasted Croutons

ENTRÉES

(Please select two; guaranteed entrée counts due 9 days prior to the wedding)

Grilled Salmon

Lemon-Dill Butter Sauce (GF)

Sliced Strip Loin au Jus (GF)

Chicken Marsala (GF)

Five-Onion and Mushroom Demi-Glace

ENTRÉES (Continued)

Lemon-Pepper Chicken (GF)
Herb Jus

Vegetable and Herb Risotto
Balsamic Drizzle (V)

Served with chef's choice of starch, fresh vegetable of the season, and an assortment of warm rolls and sweet butter

DESSERT
WEDDING CAKE

Custom-Designed Traditional Buttercream Cake
Freshly Brewed Regular and Decaffeinated Coffees and Teas



WEDDING RECEPTION MENU ENHANCEMENTS

ELEGANT HORS
D'OEUVRES DISPLAY
(Please choose three)

Grilled Cheese Shooter
Tomato-Basil Bisque

Beef Short Rib Wrapped in Bacon,
Port Demi-Glace (GF)

Shrimp Cocktail Shooter
Mango Cocktail Sauce,
Microgreens (GF)

Caprese Spoon
Buffalo Mozzarella, Heirloom Tomato,
Micro Basil, Extra-Virgin Olive Oil, Aged
Balsamic (GF)

Buttery Crab Cake
Brown Sugar and Sriracha Bacon

Skewered Chicken Saltimbocca
Marsala Glaze (GF)

Mini-Angus Burger with the Works
American Cheese, Pickle, Mustard,
Onion

Spicy Ahi Tuna Spoon
Thai Slaw, Crispy Wonton,
Papaya-Ginger Sauce

BACON STATION

Bacon-Wrapped Shrimp
Sage Glaze (GF)

Bacon-Tomato Bruschetta
Bacon, Cotswold Cheddar,
Caramelized Onion Tartlets

Sweet and Spicy Sriracha-Brown
Sugar Bacon (GF)

Maple Bacon Belly Bites (GF)

Bacon-Wrapped Beef Short Rib (GF)

ANTIPASTO DISPLAY

A Gourmet Selection of Italian Meats and Cheeses Including Prosciutto, Capicola, Soppressata, and Genoa Salami; Provolone, Gorgonzola, and Asiago Cheeses; Ciliegini and Grape Tomato Salad; Roasted Peppers, Marinated Artichokes, and Grilled Vegetables with Balsamic Reduction; Tuscan Bean Salad, Oil-Cured and Kalamata Olives, Pepperoncini; Assorted Breads

ASIAN DISPLAY

Assorted Sushi and Sashimi Displayed with Wasabi, Ginger, and Soy; Lo Mein Noodles Tossed with Oriental Vegetables; Spicy Peanut Chicken with Scallions; Crispy Wontons; Steamed Sticky Rice

MASHED POTATO BAR (Attended)

Mashed Yukon Gold Potatoes in Your Choice of Flavors
(please choose three)
Buttered • Caramelized Sweet Onion
Roasted Garlic • Basil Pesto • Sun-Dried Tomato • Parmesan Oregano

MASHED POTATO BAR
ACCOMPANIMENTS

Crispy Bacon, Crabmeat, Smoked Chicken, Sliced Scallions, Fried Onions, Shredded Cheddar, Peas, Roasted Red Peppers, Broccoli Florets, Sautéed Mushrooms, White Beans

PASTA STATION (Chef Attended)
Grilled Chicken, Italian Sausage, Roasted Red Peppers, Plum Tomatoes, Artichoke Hearts, Mushrooms, Spinach, Sun-Dried Tomatoes, Sliced Black Olives, Shaved Parmesan, Crushed Red Pepper, Cracked Black Pepper

Pasta Sauces

(Select two) (Select two)

Penne Marinara

Rigatoni Alfredo

Cavatappi Alla Vodka

Tortellini Pesto

Farfalle Garlic Cream

Pasta station includes baskets of focaccia and french bread.

PASTA DISPLAY (Select two)

Rigatoni Alla Vodka

Orecchiette with Italian Sausage and Broccoli, Tossed in Olive Oil

Cavatappi with Grilled Chicken, Sun-Dried Tomatoes, and Pesto

Penne Primavera Tossed in Olive Oil

Served with freshly grated parmesan cheese and baskets of focaccia and french bread.

UNLIMITED SEAFOOD RAW BAR

Chilled Littleneck Clams, Oysters on the Half Shell, Jumbo Shrimp

Served with cocktail sauce, horseradish, and lemon wedges.

CARVING STATION

(Chef Attended)

Oven-Roasted Beef Tenderloin
Béarnaise Sauce

Roasted Breast of Turkey
Cranberry Chutney, Sage Mayonnaise

Oven-Roasted Prime Rib of Beef
Tarragon au Jus, Horseradish Cream

Honey-Apricot Glazed Ham
Assorted Mustards

Roast Pork Loin
Roasted Garlic Mayonnaise

Rosemary-Garlic Roasted Lamb
Mint-Apple Chutney

Carving station includes a basket of assorted rolls.

BAKED MAC & CHEESE BAR

Five-Cheese Macaroni with Browned Herb Panko Served with Bacon, Broccoli, Caramelized Onions, Cheddar Cheese, Ham, Diced Tomatoes, Sliced Jalapeños; Chunky Maine Lobster Meat (additional)

VODKA LUGE (1 hour)

Ice Display Serving
Chilled Vodka

DONUT BAR

Warm Brown Sugar-Cinnamon
Donut Holes Served with Scrumptious Enhancements

Sauces

Warm Dark Chocolate Fudge

Salted Bacon Caramel

Madagascar Vanilla Bean Anglaise

Mixed Red Berry Purée

Toppings

Shaved Chocolate Curls

Toasted Almonds

Rainbow Sprinkles

VENETIAN TABLE

Cakes

Chocolate Truffle Cake

New York Cheesecake

Limoncello Mascarpone Cake

Maple Roulade

Chocolate Roll

Mini-Pastries and Italian Cookies

Zeppole

Chocolate Mousse Bombe

Carrot Cake

Pecan Tartlets

Pistachio Cake

Chocolate Éclairs

Italian Cookies and Biscotti

ASSORTED MINIATURE PASTRIES
AND ITALIAN COOKIES

Plated for each table

CHOCOLATE FOUNTAIN

Cascading Dark Chocolate Served with Strawberries, Pineapple, Marshmallows, Graham Crackers, Shortbread, Pretzel Rods, Potato Chips; Crispy Hickory-Smoked Bacon Strips (additional)

CHOCOLATE-COVERED
STRAWBERRIES

Presented with Each Slice of Wedding Cake

PETITE ICE CREAM TRUFFLES

Presented with Each Slice of Wedding Cake. Choice of Chocolate, Vanilla, Strawberry, or Coffee.

CAPPUCCINO AND
ESPRESSO STATION

PIZZA AND WAGYU BEEF
SLIDER STATION

Pizza Selections

Cheese, Pepperoni

Slider Selections

Miniature Wagyu Beef Hamburgers and Cheeseburgers with Ketchup and Mustard

PRETZEL STATION

Traditional Salted Pretzels with Assorted Mustards or Assorted Butter Pretzels, Salted Pretzels, and Cinnamon-Sugar Pretzels

Assorted pretzels served with cheese sauce, mustards, and Madagascar vanilla bean anglaise

TATER TOT STATION

(Please select two)

Traditional Crispy Tots with Ketchup

Truffle Tots with Parmesan and Rosemary

Garlic Butter Tots

Melted Cheddar Cheese

Italian Tots

Marinara, Mozzarella, Basil

Loaded Tots

Bacon, Cheese, Scallion, Sour Cream

Buffalo Chicken Tots

Bleu Cheese Crumbles

BBQ Tots with Pulled Pork

Chili Tots with Ground Beef and Corn

Vendor Collection

WE ARE PLEASED TO PRESENT OUR SELECTION OF TRUSTED PROFESSIONALS, AVAILABLE TO ASSIST IN PLANNING YOUR EVENT AT LAKE OF ISLES.

ENTERTAINMENT

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860.448.3548
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OFFICIANTS

Betty J. Allard
860.848.0894
www.bettyallard.com
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PHOTO BOOTHS

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TRANSPORTATION

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VIDEOGRAPHY

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- All pre-ceremony and ceremony music

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Rental Information

RECEPTION TIME

The start time for your five-hour reception is flexible, but the event must end by midnight. Outside service (for ceremony or cocktail hour on the Lakefront Deck) is not available after sunset.

FOOD AND BEVERAGE SERVICE

It is our policy that neither food nor beverage be brought onto the property from outside sources, nor can it be taken off property.

SERVICE CHARGE AND SALES TAX

An administrative service charge is applied to all charges, including food and beverage, rentals, and services. This fee covers the cost of handling your event, including contracts and legal fees, and is subject to Connecticut sales tax.

DEPOSITS

An initial \$2,500 nonrefundable deposit is due with your signed contract. Full payment of any remaining balance is due four (4) business days prior to your event. Final payment must be made in the form of a bank check (not a personal check), payable to Lake of Isles. A credit card authorization form must be on file to guarantee any additional charges incurred.

GUARANTEE POLICY

A minimum guest and entrée count guarantee must be received nine (9) days prior to your event. The guarantee is the minimum number for which you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests in attendance.