



Welcome TO LAKE OF ISLES

*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 "celebration!"

Combining modern amenities and classic 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 the beauty of the Connecticut woods, all just minutes from the excitement of North America's largest resort casino in picturesque southeastern Connecticut.

Foxwoods Resort Casino provides your wedding guests with beautifully appointed guestrooms and suites, world-class entertainment, celebrity chefs, spa and salon facilities, and retail options to enhance your guests' celebration.

AMENITIES

On your wedding day, no one is as important as you are. That's why we cater to only one wedding at a time – yours – ensuring that you receive exceptional personalized attention from a team of professionals dedicated to making your wedding day all that it should be.

Our complimentary valet and concierge services greet your guests upon arrival. Matches Tavern, our lakeside restaurant & 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 one of our banquet staff will attend to you personally, anticipating special 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 AND ACCOMMODATIONS



SERVICE & STAFF

Our experienced and dedicated catering director will guide you through all of 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, 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 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 for your guests at Foxwoods Resort Casino. Block rooms for your guests and receive special room rates, based on availability, and complimentary shuttle service to Lake of Isles and back to the resort to continue the celebration at the end of the evening. With more than 2,200 luxurious guestrooms and suites, a stay at Foxwoods allows your guests to relax and enjoy all the resort has to offer creating a memorable wedding weekend at Lake of Isles.

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, the lakefront deck may be enjoyed for an alfresco cocktail reception. Guests will savor butlered hors d'oeuvres and sip creative cocktails as the natural landscape and pristine lake set the scene for a beautiful evening.

MATCHES TAVERN

Our lakeside restaurant is available at an additional rental fee, for use as a separate, inviting space in which to hold your Cocktail Hour when your Ceremony is on the lakefront deck. Your guests will enjoy the ambiance of this club room, along with the beautiful patio featuring stone archways overlooking Lake of Isles before moving to the Pequot Village Ballroom elegantly set for dinner and dancing.



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Rental INFORMATION



RECEPTION TIME

The start time for your five-hour reception is flexible, but the end time may not be later than 12:00 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 may be brought onto the property from outside sources, nor can it be taken off property.

RENTALS

Lake of Isles will coordinate the rental of all specialty items, including upgraded linens, chairs, and other items to enhance your wedding reception.

CEREMONY AND DANCE FLOOR FEES

A ceremony fee includes chair rental and an additional half-hour of facility use, whether the ceremony is inside or outside.

We will provide a dance floor. A rental charge applies for certain packages. Please consult the catering director for pricing information.

DEPOSITS

An initial \$2,500 nonrefundable deposit is due with your signed contract, which will outline your payment schedule. Full payment of your estimated balance is due four (4) business days prior to your event. A credit card authorization form is required to be on file to guarantee any additional charges incurred.

Final payment must be made in the form of a bank check (not a personal check), payable to Lake of Isles.

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.

GUARANTEE POLICY

A minimum guest count guarantee and quantity of each entrée selection to be served must be received before 12:00 p.m. seven (7) business 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.

Diamond WEDDING PACKAGE

COCKTAIL RECEPTION (1 HOUR)

- SUPER-PREMIUM OPEN BAR
- BUTLERED HORS D'OEUVRES
(Please select six)
- Rice Crispy Shrimp Tempura with Mango-Wasabi Sauce
- Thai Shrimp Spring Rolls with Papaya-Ginger Coulis
- Wild Mushroom Ragout and Goat Cheese Bruschetta
- Sweet Potato Pancakes with Apple Cider-Glazed Duck Confit (GF)
- Toasted Sesame Chicken Salad Tartlets
- White Truffle Mac and Cheese
- Bacon-Wrapped Beef and Gorgonzola Skewers
- Miniature Beef Wellington
- Lobster Cobbler
- Shitake Leek Spring Roll (V)
- Bella Flora Puff with Portobello, Sun-Dried Tomato, Ricotta, and Herbs

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, Assorted Crackers

DINNER

- CHAMPAGNE TOAST
- SUPER-PREMIUM OPEN BAR
(3½ HOURS)
- HOUSE WINE SERVICE WITH DINNER
(Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, and Merlot; Please select one red wine and one white 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 – *Lemon-Lavender Honey*
- 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, Grilled Prosciutto, Shaved Parmesan, White Balsamic and Roasted Garlic Vinaigrette, Olive Oil Crostini*

SALAD (continued)

- Baby Arugula Salad – *Sliced Strawberries, Toasted Pecans and Goat Cheese, Lemon-Poppy Vinaigrette*
- Caprese Salad – *Fresh Mozzarella, Sliced Tomato and Basil, Extra Virgin Olive Oil and Aged Balsamic*

ENTRÉE

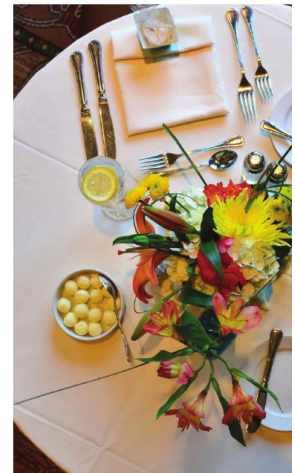
- (Please select two; guaranteed entrée counts due one week prior to the wedding)*
- Free-Range Chicken Breast – *Filled with Caramelized Onions, Walnuts and Goat Cheese, Balsamic Glaze*
- Lobster Risotto-Stuffed Filet of Sole – *Roasted Red Pepper Cream*
- Broiled Filet Mignon – *Vidalia Onion Marmalade (GF)*
- Grilled Swordfish and Colossal Shrimp – *Ginger, Lemongrass, and Orange-Chili Sauce (GF)*
- Duet of Filet Mignon and Two Baked Stuffed Shrimp with Crabmeat Stuffing – *Port Wine Demi-Glace*
- Served with Chef's Choice of Starch, Fresh Vegetable of the Season and a warm assortment of Rolls and Sweet Butter*

WEDDING CAKE

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

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-BRAND OPEN BAR
 BUTLERED HORS D'OEUVRES
 (Please select four)
 Dijon Chicken in Puff Pastry
 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)
 Quince, Manchego and Serrano Ham Tartlets
 Three-Onion and Brie Tart
 Spicy Beef Quesadillas

HARVEST DISPLAY

Smoked Cheddar, Gorgonzola, Herbed Havarti, Monterey Jack,
 Swiss, Cheddar, Seasonal Fruit, Assorted Crackers and Flat Breads

DINNER

CHAMPAGNE TOAST
 PREMIUM-BRAND OPEN BAR
 (3 ½ HOURS)

APPETIZER

(Please select one)
 Penne or Rigatoni Alla Vodka
 Mozzarella Martini – Grape Tomatoes, Basil, Marinated Red Onion
 and Roasted Garlic Crostini
 Eggplant Rollatini – Spinach, Ricotta, Roasted Garlic,
 Parmesan Cheese and Tomato Jus
 Maryland Crabmeat and Avocado Cocktail – Caperberries and Wasabi Aioli

SALAD

(Please select one)
 Grilled Apple Salad – Baby Greens, Gorgonzola and
 Cinnamon Walnuts, Balsamic Vinaigrette
 Mesclun Mix – Baby Lettuces, Tomatoes and Croutons,
 Raspberry or Balsamic Vinaigrette
 Classic Caesar Salad – Romaine Ribbons, Parmesan Cheese
 and Herbed Croutons

ENTRÉE

(Please select two; guaranteed entrée counts due one week prior to the wedding)
 Free-Range Chicken Breast – Filled With Spinach and Brie, Port Wine Demi-Glace
 Blackened Salmon – Black Bean and Pineapple Salsa
 Oven-Roasted Prime Rib of Beef – Rosemary Au Jus and Horseradish Cream
 Free-Range Chicken Breast – Artichokes, Lemon, Tomato and White Wine
 Broiled Filet Mignon – Bordelaise Sauce
 Baked Stuffed Shrimp with Crabmeat Stuffing (3)
 Served with Chef's Choice of Starch, Fresh Vegetable of the Season and a warm assortment
 of Rolls and Sweet Butter

WEDDING CAKE

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

EMERALD WEDDING PACKAGE ALSO INCLUDES:

*A complimentary suite for the bride and groom at Foxwoods Resort Casino
 on the night of the reception.

Sapphire WEDDING PACKAGE

COCKTAIL RECEPTION (1 HOUR)

STANDARD-BRAND OPEN BAR

BUTLERED HORS D'OEUVRES
(Please select four)

Bruschetta with Plum Tomato, Garlic, Basil
and Sharp Provolone

Grilled Vegetable Pita Pizza

Crispy Caribbean Chicken Skewers with Cool
Pineapple Mustard

Spicy Beef Empanadas

Barbecued Pork Biscuits

Italian Sausage-Stuffed Mushrooms

Artichoke and Three-Cheese Croquettes

Peppered Risotto Balls (GF)

HARVEST DISPLAY

Chef's Selection of Cheeses, Fresh Seasonal
Fruit, Crackers and Flat Breads

DINNER

(Bar closes for 45 minutes)

CHAMPAGNE TOAST

STANDARD-BRAND OPEN BAR
(3 HOURS)

SALAD

(Please select one)

Baby Field Greens – Tomatoes and Croutons,
Balsamic Vinaigrette

Classic Caesar Salad – Romaine Ribbons,
Parmesan Cheese and Garlic-Roasted Croutons

ENTRÉE

(Please select two; guaranteed entrée counts are due
one week prior to the wedding)

Grilled Salmon – *Citrus and Roasted Shallot
Sauce* (GF)

Sliced Strip Loin au Jus (GF)

Chicken Marsala – *Five-Onion and Mushroom
Demi-Glace*

Lemon-Pepper Chicken – *Herb Jus*

*Served with Chef's Choice of Starch, Fresh Vegetable
of the Season and a warm assortment of Rolls and
Sweet Butter*

WEDDING CAKE

Custom-Designed Traditional Buttercream Cake

Freshly Brewed Regular and Decaffeinated
Coffees and Teas



Additional Gluten-Free (GF) and Vegan (V)

Appetizer Selections available :

Sweet Italian Sausage tossed with Penne Pasta,
Broccoli and Basil Pesto (GF)

Roasted Zucchini stuffed with Grilled Vegetables,
Ricotta Cheese, Basil and White Beans (GF)

Creamy Risotto with Pancetta, Sage
and Parmesan (GF)

Eggplant Rollatini filled with Sautéed Squash,
Garlic, Spinach and Cannellini Beans (V)

Roasted Vegetable Risotto Cake with
Balsamic Glaze (V)

Stuffed Portobello Mushroom with Grilled
Vegetables and Bean Puree (V)

Jasmine Rice with Saffron, Grilled Asparagus,
Sweet Peppers and Fresh Thyme (V)



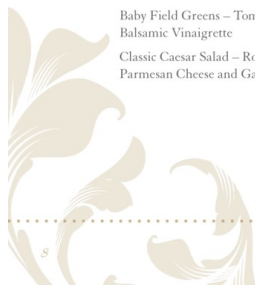
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Wedding RECEPTION MENU ENHANCEMENTS

ELEGANT HORS D'OEUVRES DISPLAY

(Please choose three)

- Grilled Cheese Shooter with Tomato-Basil Bisque
 - Beef Short Rib wrapped in Bacon with Port Demi-Glace (GF)
 - Shrimp Cocktail Shooter with Mango Cocktail Sauce and Microgreens (GF)
 - Smoked Chicken Steamed Bun with Roasted Corn, Sweet Peppers and Jack Cheese
 - Caprese Spoon – *Buffalo Mozzarella, Heirloom Tomato, Micro Basil, Aged Balsamic and Extra Virgin Olive Oil* (GF)
 - Spicy Ahi Tuna Spoon – *Thai Slaw and Crispy Wonton, Papaya-Ginger Sauce*
 - Gorgonzola Arancini with Smoked Tomato Coulis
 - Skewered Chicken Saltimbocca with Marsala Glaze (GF)
 - Mini-Angus Burger with the Works – *American Cheese, Pickle, Mustard and Onion*
 - Andouille Sausage en Croute with Creole Mustard Aioli
- ## BACON STATION
- Bacon-Wrapped Shrimp with Sage Glaze (GF)
 - Bacon-Tomato Bruschetta
 - Bacon, Cotswold Cheddar and 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, Cappelletti, Soppressata, Genoa Salami, Provolone, Gorgonzola, Asiago and Mozzarella Cheeses, Roasted Peppers, Marinated Artichokes, Grilled Vegetables with Balsamic Reduction, Tuscan Bean Salad, Oil-Cured and Kalamata Olives, Pepperonis and 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 and Steamed Sticky Rice

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 and Cracked Black Pepper

Pasta (select two) Sauces (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

(Choice of 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, Horseshoe and Lemon Wedges

CARVING STATION (CHEF ATTENDED)

- Oven-Roasted Beef Tenderloin with Béarnaise Sauce
 - Roasted Breast of Turkey with Cranberry Chutney and Sage Mayonnaise
 - Oven-Roasted Prime Rib of Beef with Tarragon au Jus and Horseradish Cream
 - Honey-Apricot-Glazed Ham with assorted Mustards
 - Pork Loin with Roasted Garlic Mayonnaise
 - Rosemary-Garlic Roasted Leg of Lamb with 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 only)*

Frozen ice display serving chilled vodka

INTERMEZZO

- Mango
- Champagne
- Watermelon
- Blackberry Cabernet
- Limoncello (with Limoncello Liqueur)

VENETIAN TABLE

CAKES

- Chocolate Truffle Cake
- New York Cheesecake
- Limoncello Mascarpone Cake
- Maple Roulade
- Chocolate Roll

MINI-PASTRIES & ITALIAN COOKIES

- Zeppole
- Ba Ba Rhum
- 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 and 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 and Pepperoni

SLIDER SELECTIONS

Miniature Wagyu Beef Hamburgers and Cheeseburgers with Ketchup and Mustard

vendor COLLECTION

We are pleased to present our selection of trusted professionals, available to assist in planning your event at Lake of Isles.

AUDIOVISUAL

Timeless Moments Video
203.234.1588
www.timelessmomentsvideo.com
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DECOR & DESIGN
Sharon Elizabeth's Floral Designs, LLC
860.828.9991
www.sharonelizabeths.com
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ENTERTAINMENT
Ariel Music and Events
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www.AtlanticCoastEntertainment.com
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Correlation Productions
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www.corrpros.com
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www.RobAlberti.com
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www.shadesoulband.com
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Tasteful Productions DJ Services
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www.TastefulProductions.com
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FLORISTS
Golden Gate Studios
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OFFICIANT
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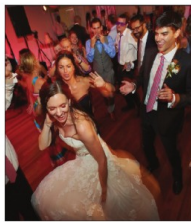
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TIMELESS MOMENTS VIDEO

At Timeless Moments Video, we know your wedding day is a very important day in your lives. We'll UNOBTUSIVELY capture and elegantly edit the memories of your wedding day in HD or 4K video (ultra hi-definition). However you envision your wedding movie – cinematic or documentary, with or without drone coverage – we'll work with you to achieve your vision. Memories are measured, not in moments of time, but in timeless moments. Visit our Vimeo channel:
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ATMOSPHERE PRODUCTIONS

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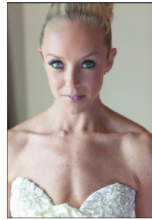
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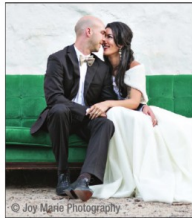


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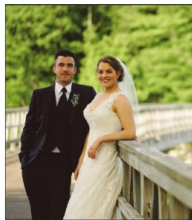


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