



LAKE<sup>OF</sup> ISLES  
*weddings*



Your Wedding. Your Choice.  
Your Destination

*Celebrate*

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, 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 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 you receive exceptional personalized attention from a team of professionals dedicated to making your wedding day all 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 your 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 and Accommodations

## ACCOMMODATIONS

Complete your wedding plans with overnight rooms at Foxwoods Resort Casino. Block rooms for your guests and receive special room rates, along with shuttle access 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.

## SERVICE AND STAFF

Our experienced and dedicated catering director will guide you through all the planning for your wedding day, ensuring 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 minimize your stress. When your wedding day arrives, you can relax and truly enjoy your celebration, as our banquet manager and staff ensure all the pre-event plans are seamlessly executed and the perfect day you've imagined is realized.



# Venue Highlights



## 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 ambiance 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.



## 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, featuring a stunning wood-inlay ceiling, exudes timeless elegance and comfortably accommodates up to 250 guests for cocktails and a plated dinner reception.

# Diamond Wedding Package

**COCKTAIL RECEPTION (1 hour)**  
Super-Premium Open Bar

**BUTLERED HORS D'OEUVRES (Please select 6)**

Shrimp Sui Mei with Ginger Scallion Sauce (GF)  
Thai Shrimp Spring Rolls with Papaya-Ginger Coulis  
Raspberry and Brie in Phyllo  
Sweet Potato Pancakes, Short Rib and Roquefort Puffs  
Asian Chicken Meatball, Honey Sriracha Sauce  
Miniature Beef Wellington, White Truffle Mac and Cheese  
Lobster Cobblers (GF), Shitake Leek Spring Roll (V)  
Tuna Poke Tostone Cup (Plantain) (GF)  
Texas Brisket Roll, Bacon-Wrapped Beef and Gorgonzola Skewers  
Chicken Lemongrass Roll  
Nashville Hot Chicken Waffle Skewer  
Candied Bacon Skewer  
Sweet Potato Pancakes with Apple Cider-Glazed Duck Confit

**GRAZING DISPLAY**

A Gourmet Selection of Italian Meats and Cheeses, Genoa Salami, Soppressata, Prosciutto, Mortadella, Provolone, Mozzarella, Grilled Vegetables, Roasted Peppers, Marinated Mushrooms, Olives, Assorted Spreads, Pita Bread, Sliced Artisan Bread, and Assorted Crackers

**DINNER**

*Champagne Toast*  
Super-Premium Open Bar (3 ½ hours)

**House Wine Service with Dinner**

White: Chardonnay, Pinot Grigio, Sauvignon Blanc  
Red: Pinot Noir, Cabernet Sauvignon, and Merlot.  
Alternate wines available on request.

**SALAD (Please select 1)**

Lake of Isles Salad – Mixed Greens, Pomegranate Seeds, Goat Cheese, and Champagne Vinaigrette  
Baby Arugula Salad – Sliced Strawberries, Toasted Pecans, Goat Cheese, Lemon-Poppy Vinaigrette  
Burrata Salad – Burrata, Slow-Roasted Marinated Tomatoes, Olive Oil Crostini

**ENTRÉES**

*(Please select 2; guaranteed entrée counts due 9 days prior to the wedding)*

Free-Range Chicken Breast – Filled with Caramelized Onion and Goat Cheese, Sherry Cream (GF)  
Free-Range Chicken Breast – Lemon Artichoke Piccata (GF)  
Lobster Stuffed Fillet of Sole – Au Pavé (GF)  
Broiled Filet Mignon – Au Poivre (GF)  
Grilled Swordfish Sicilian Salsa – Olives, Capers, Golden Raisins, Tomatoes (GF)  
Blackened Grilled Salmon – Black Beavn and Pineapple Salsa (GF)  
Duet Filet Mignon with Demi-Glace and Two Baked Stuffed Shrimp with Cornbread Stuffing (GF)  
Penne “Bolognese” – Vegetarian 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 hotel stay for the bride and groom at Foxwoods Resort Casino on the night of the wedding.*



# Emerald Wedding Package

**COCKTAIL RECEPTION (1 hour)**  
Premium Open Bar

**BUTLERED HORS D'OEUVRES (Please select 4)**

Duck Spring Rolls with Sweet Scallion Soy Sauce  
Blackened Chicken Sate with Creole Sauce (GF)  
Scallops Wrapped in Bacon  
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, Vegetable Spring Roll (V)  
Philly Cheesesteak Spring Roll  
Roasted Tomato, Basil, and Mascarpone Arancini  
Chicken, Gorgonzola, and Onion Croquette (GF)  
Mushroom Risotto Pancake with Chive Aioli (V)

**GRAZING DISPLAY**

Gorgonzola, Jarlsberg, Huntsman, Port Salut, Imported Provolone, Smoked Cheddar, Herbed Havarti, Seasonal Fruit, Assorted Spreads and Pita Bread, Sliced Artisanal Breads and Assorted Crackers

**DINNER**

*Champagne Toast*  
Premium-Brand Open Bar (3 ½ hours)

**SALAD (Please select 1)**

Grilled Apple Salad – Baby Greens, Gorgonzola, Cinnamon Walnuts, Balsamic Vinaigrette  
Mesclun Mix – Baby Lettuces, Tomatoes, Croutons, Raspberry or Balsamic Vinaigrette  
Classic Caesar Salad – Romaine, Parmesan Cheese, Herbed Croutons  
Caprese Salad Stack – Fresh Mozzarella, Sliced Tomato, Basil, Extra-Virgin Olive Oil, Aged Balsamic

**ENTRÉES**

*(Please select 2; 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 (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) – Cornbread Stuffing, Garlic Butter Sauce  
Baked Cod Putanesca – Capers, Tomato, and Olives (V)  
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 hotel stay 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 4)

Bruschetta with Plum Tomato, Garlic, Basil, Sharp Provolone  
Balsamic Cream Cheese Filled Strawberries  
Spicy Beef and Bean Empanadas  
Barbecued Pork Biscuits  
Marinated Cheese and Balsamic on Crostini  
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 1)

Baby Field Greens – Roma Tomatoes, Balsamic Vinaigrette  
Classic Caesar Salad – Romaine, Parmesan Cheese, Croutons, Caesar Dressing  
Mixed Garden Greens – Mandarin Oranges, Sliced Almonds, Balsamic Vinaigrette

### ENTRÉES

(Please select 2; 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  
Lemon-Pepper Chicken (GF) – Herb Jus  
Vegetable and Herb Risotto – Balsamic Drizzle (V)

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

### DESSERT

Wedding Cake

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



# Enhancements

### Elegant Hors d'oeuvres Display (Select 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 & Micro Greens (GF)  
Caprese Spoon - Buffalo Mozzarella, Heirloom Tomato, Micro Basil, Aged Balsamic & Extra Virgin Olive Oil (GF)  
Buttery Crab Cake – Brown Sugar & Sriracha Bacon  
Skewered Chicken Saltimbocca with Marsala Glaze (GF)  
Mini Angus Burger with The Works - American Cheese, Pickle, Mustard & Onion

### Bacon Station (Select four)

Bacon-Wrapped Shrimp with Sage Glaze (GF) Sweet & Spicy Sriracha Brown Sugar Bacon (GF) Maple Bacon Belly Bites (GF) Black Pepper & Maple Bacon (GF) Bacon-Wrapped Beef Short Rib (GF) BBQ Bacon Burnt Ends, Bacon Jam filled Pretzel Cups, Bacon Wrapped Scallops, Bacon Wrapped Pineapple, Bacon & Smoked Gouda Mini Grilled Cheese, Bleu Cheese Bacon Puffs, Bacon Deviled Eggs (GF)

### Antipasto Display

A Gourmet Selection of Italian Meats and Cheeses, including Prosciutto, Cappicola, 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, Pepperoncinis & 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

Mashed Yukon Gold Potatoes in your choice of:  
Flavors (select three) Buttered - Basil Pesto - Roasted Garlic – Caramelized Sweet Onion – Parmesan-Oregano

### Accompaniments

Crispy Bacon, Smoked Chicken, Sliced Scallions, Fried Onions, Shredded Cheddar, Peas, Roasted Red Peppers, Broccoli Florets,

### Pasta Station

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 (Select Two) Penne – Rigatoni – Cavatappi – Tortellini – Farfalle  
Sauces (Select Two) Marinara – Alfredo – Alla Vodka -Pesto - Garlic Cream  
Pasta Station includes Baskets of Focaccia & French Bread

### Pasta Display

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 & French Bread;  
Make any of the above Gluten Free for an additional \$1.00 per person

### Unlimited Seafood Raw Bar

Chilled Littleneck Clams, Oysters on the Half Shell, Jumbo Shrimp  
Served with Cocktail Sauce, Horseradish, and Lemon Wedges

### Baked Mac & Cheese Bar

Five-Cheese Macaroni with Browned Herb Panko served with:  
Bacon, Broccoli, Caramelized Onions, Cheddar Cheese, Ham, Diced Tomatoes, Sliced Jalapenos, Buffalo Sauce

### Carving Station

Oven-Roasted Beef Tenderloin with Béarnaise Sauce  
Roasted Breast of Turkey with Cranberry Chutney & 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  
Carving Station includes a basket of Assorted Rolls

### Vodka Luge (1 hour only)

Frozen ice display serving chilled Vodka with three featured Martini's

# Enhancements *cont.*

# Vendor Collection

## **Appetizer - Add a Course** (Please select one)

Rolled Capellini Nest - Sweet Italian Sausage, Sun-Dried Tomato, and Roasted Garlic Alfredo Sauce  
Crispy Eggplant Napoleon - Grilled Prosciutto, Tomato, Roasted Red Peppers, Roasted Garlic-Mascarpone, Pesto Marinara  
Maryland Crab Cakes and Warm Asparagus - Old Bay and Citrus Cream  
Sautéed Shrimp over Angel Hair Pasta - White Wine-Lemon Sauce  
Lobster Ravioli - Sun-Dried Tomato Pesto and Baby Spinach  
Penne or Rigatoni Alla Vodka  
Eggplant Rollatini - Spinach, Ricotta, Roasted Garlic, Parmesan Cheese, Tomato Jus (GF)

## **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 Puree  
Toppings: Shaved Chocolate Curls – Toasted Almonds – Rainbow Sprinkle

## **Venetian Table**

### *Cakes*

Chocolate Truffle Cake - Iced Lemon Cake - Chocolate Roll – New York Cheesecake – Maple Roulade

### *Mini Pastries*

Zeppole – Carrot Cake – Pistachio Cake – Chocolate Mousse Bombe – Pecan Tartlets – Chocolate Eclairs  
Italian Cookies & Biscotti

## **Assorted Miniature Pastries & 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 fees apply)*

## **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 & Espresso Station**

## **Pretzel Station – “Thank you for helping us Tie the Knot”**

Traditional Salted Pretzel with Assorted Mustards

Assortment of Butter Pretzel, Salted Pretzel & Cinnamon Sugar Pretzel

With assorted sauces to include Cheese Sauce, Mustards, & Madagascar Vanilla Bean Anglaise

## **Pizza & Wagyu Beef Slider Station**

Pizza Selections – Cheese & Pepperoni

Slider Selections – Miniature Wagyu Beef Hamburgers & Cheeseburgers  
with Ketchup & Mustard

Mini Corndog OR “Pigs in a Blanket” *(additional fees apply)*

## **Chinese Take-out Station**

General Tso Chicken ~ Chicken Dumplings ~ Vegetable Fried Rice

Fortune Cookies ~ Chinese Take-out Containers ~ Chopsticks

## **~NEW~ Time FRIES When I'm With You**

Sind-winder Fries ~ Classic Fries ~ Tater Tots

Ketchup – Cheese Sauce – Basil Aioli

## **~NEW~ You're the Tater to My Tot**

*Traditional Crispy Tots – Ketchup*

*Truffle Tots – Parmesan & Rosemary*

*Garlic Butter Tots – Melted Cheddar Cheese*

*Italian Tots – Marinara, Mozzarella, & Basil*

*Loaded Tots – Bacon, Cheese, Scallion, & Sour Cream*

*BBQ Tots – Pulled Pork*

*Buffalo Chicken Tots – Bleu Cheese Crumbles*

*Chili Tots – Ground Beef & Corn*

# Coming Soon



# LAKE<sup>OF</sup>ISLES

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Proudly Owned by the Mashantucket Pequot Tribal Nation  
[www.lakeofislesweddings.com](http://www.lakeofislesweddings.com)