



Celebrate With Us...



Angelico's Lake House overlooks scenic Lake Pocotopaug in East Hampton, CT and is the perfect venue for your wedding at an affordable price.

We have two banquet rooms that can accommodate 30-150 guests. Our outdoor Patio can accommodate 50-250 guest and features a Tiki Bar, raw bar, outdoor grill, band platform, dance floor and fire pit all in a casual environment overlooking Lake Pocotopaug.

The Hathaway Room on the first level, with a fireplace, is ADA compliant and can seat 60 guests and can be expanded to serve 150 guests.

Our second level Banquet Room's elegant atmosphere seats 75 guests. Additionally an outdoor Deck is available and overlooks Lake Pocotopaug and can seat 80 guests.

Our outdoor Patio provides the perfect atmosphere for an event that requires open space with beautiful water views. Ideal for a casual affair featuring Texas style BBQ, Luau Pig Roast or our traditional Wedding Menu package. Whatever style you choose we can accommodate your needs. The Patio can accommodate parties from 50-250 guests.

For a truly memorable wedding we have access to Laurel Island in the center of Lake Pocotopaug. This five (5) acre island is perfect for weddings and rehearsal dinners. Laurel Island is available for day or overnight functions. The island has five (5) bunk houses and a Lodge with a covered deck overlooking the lake. Boat transportation to and from the mainland is available. Complete banquet service is available for island guest. Price available upon request.

Angelico's Lake House staff can help make any event perfect, whether it is a wedding, rehearsal dinner, shower or engagement party. We recognize that every event is different and calls for personalized service and atmosphere. Our various venues; both indoor and outdoor allow you to select the perfect setting for your special event. Our staff is available to help you make your event everything that you dreamed it could be.



Your Wedding Package...

PREMIUM WEDDING PACKAGE INCLUDES:

PREMIUM BUFFET

TWO STATIONARY HORS D'OEUVRES FOR COCKTAIL HOUR
TWO HOUR OPEN BAR (Each additional hour add \$6.00 per person)
CHAMPAGNE TOAST FOR HEAD TABLE & GUEST
CHOICE OF THREE ENTREES
SIGNATURE SALAD
HOT ROLLS AND BUTTER
YOUR WEDDING CAKE SERVED WITH NO CUTTING FEE
FRESHLY BREWED COFFEE AND HERBAL TEAS

PREMIUM BUFFET MENU

Minimum 50 guests. Choice of 3 Entrée items. Includes: Lake House Salad w/Italian Dressing, Oven Roasted Potatoes, Seasonal Mixed Vegetables, Hot Dinner Rolls, Coffee & Tea.

ENTRÉE (choose 3 entree items)

Grilled Mediterranean Chicken-w/peppers, artichokes, olives, feta & lemon oregano vinaigrette

Stuffed Chicken Francisco-w/artichokes, olives, spinach, feta & fresh cheese

Seafood Stuffed Sole- Seafood stuffing with a sweet sherry lobster sauce

Salmon- Seared with roasted corn & mango citrus salsa

Chicken Piccata Chicken sautéed with a lemon butter sauce and capers

Herb Roasted Sliced Roast Beef w/ Natural au jus

Beef Tips- Tender tips of beef sautéed in beef gravy

Panko Encrusted Tilapia- baked in Italian seasoning

Roast Pork Loin w/Caramelized Onion & Apples

Chicken Penne ala Vodka- Spinach, tomatoes & basil in a vodka tomato cream sauce

*\$70.00 per person
(w/cash or check payment)*

*\$75.00 per person
(w/credit card payment)*

(Please add current CT Sales Tax & 18% gratuity to all menu prices)

We can accommodate Vegetarian & Gluten-Free Diets

ANGELICO'S LAKE HOUSE RESTAURANT / 81 NORTH MAIN ST / EAST HAMPTON, CT 06424

WWW.ANGELICOSLAKEHOUSE.COM / 860.267.1276

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Your Wedding Package...

ULTRA WEDDING PACKAGE INCLUDES:

ELEGANT FOUR COURSE PLATTED DINNER

TWO HOUR OPEN BAR

CHOICE OF TWO PASSED HOR D'OEUVRES

CHOICE OF TWO STATIONARY HOR D'OEUVRES

CHAMPAGNE TOAST FOR HEAD TABLE & GUEST

BOTTLE OF RED AND A BOTTLE OF WHITE WINE ON EACH TABLE

CHOICE OF THREE ENTREES

SIGNATURE SALAD

HOT ROLLS AND BUTTER

YOUR WEDDING CAKE SERVED WITH NO CUTTING FEE

FRESHLY BREWED COFFEE AND HERBAL TEAS

ULTRA PLATED DINNER MENU

Minimum 50 guests. Choice of 3 Entrée items. Includes: Appetizer, Lake House Salad w/Italian Dressing, Potato, Seasonal Mixed Vegetables, Hot Dinner Rolls, Coffee & Tea.

APPETIZER: *(choose one)*

Fruit Cup, Penne Pasta Marinara, Fried Calamari (served family style) or Eggplant Tower

ENTRÉE

Chicken Marsala- Sautéed in Marsala wine w/ mushrooms, garlic, tomatoes and scallions \$85.00

Grilled Chicken Bruschetta- tomatoes, artichoke, asparagus on garlic crusted rustic bread \$85.00

Baked Stuffed Sole- Seafood stuffing with a sweet sherry lobster sauce \$85.00

Risotto Stuffed Salmon- Pan seared w/ mushroom risotto, asparagus & finished w/ truffle oil \$90.00

N.Y. Strip Steak -14 oz. steak, char-broiled \$95.00

Roast Prime Rib of Beef-14 oz. Roasted w/ natural au jus \$95.00

Shrimp Scampi- tomatoes sautéed in lemon garlic butter sauce & served over angel hair pasta \$90.00

Eggplant Rollatini- Stuffed w/ spinach, prosciutto & ricotta topped w/ marinara sauce \$85.00

Baked Cod Vera Cruz-Cajun dusted, topped w/peppers, onions & a lemon lime butter sauce \$85.00

Chicken Piccata Chicken sautéed with a lemon butter sauce and capers \$85.00

POTATO (Choose one): Baked Idaho, Oven Roasted Bliss, Garlic Mashed or Rice Pilaf

(Add 5% to all Plated Dinner Entrée prices if paying with credit card)

(Please add current CT Sales Tax & 18% gratuity to all menu prices)

HOR D'OEUVRES SELECTION

Artisanal Cheese with fruit and crackers
Fresh vegetable Crudit 
Fresh Seasonal Fruit Display
Spinach & Artichoke Dip w/ crackers
Curried Chicken Salad on Sesame Bread
Bacon Wrapped Scallops (ADD 3.00 per person)
Fried Marinated Artichoke Hearts
Mamas Meatball
Chicken Satay w/Thai Peanut Sauce (ADD 3.00/ person)
Clams Casino
Pork Tenderloin & Pineapple Skewer (ADD 3.00/ person)
Stuffed Mushrooms Caps
Pulled Pork Sliders (ADD 3.00/ person)
Pork Satay (ADD 3.00/ person)

Antipasto Platter w/ Italian Meats, Artisanal Cheeses,
Italian Peppers & Olives (ADD 3.00 per person)
Hummus & Black Olive Tapenade W/ Pita Chips
Rhode Island Style Fried Calamari
Assorted Puff Pastry
Assorted Mini Quiche
Crab Cakes w/ roasted corn salsa (ADD 3.00/ person)
Cocktail Franks Wrapped In Pastry
Fried Mozzarella w/ Marinara Sauce
Fried Ravioli W/ Marinara Sauce
Buffalo Chicken Tenders
Shrimp Salad On Crostini
Eggplant Tower

BEVERAGE SERVICE

We offer a variety of Bar Service. You can choose Cash Bar, Tab Bar or Open Bar

BEVERAGE PRICE (per drink)

Well Brands	6.00
Call Brands	7.00
Premium Call Brands	8.00
House Wines	7.50
Domestic Beer	5.00
Imported & Craft Beer	6.00
Champagne Toast	3.50
Fruit Punch (non-alcoholic)	2.25 per person
Champagne or Mimosa Punch	3.00 per person

BEVERAGE (By the Bottle)

Champagne	\$35.00
House Wine	\$28.00

BEVERAGE (By the Pitcher)

Soda	\$8.00
Domestic Beer	\$17.00
Imported Beer	\$19.00

OPEN BAR SERVICE *Open Bar (Price per person / per hour)*

- Call Brands: \$14.00 first hour / \$7.00 each additional hour
- Premium Brands: \$16.00 first hour / \$8.00 each additional hour

POLICIES

- Deposit must be made and accepted to guarantee reservation. A non-refundable minimum deposit of \$2.00 per person must be made to guarantee reservation. This deposit will be deducted from your final bill.
- Approximate number of guest and menu choice is due one week prior to your event.
- Final guarantee number of guest and quantity of meals ordered must be confirmed three (3) days prior to your event. You will be charged for this number, even if it is less.
- If actual number of guest is greater than the guaranteed number, you will be charged for the actual number of guest.
- Final payment, including all current taxes (CT Sales 6.35%) and Gratuity (18%) is to be made the day of the event. We accept payment in cash, check or credit card. There is a 3% additional fee for payment using credit cards.
- For functions of 35 guests or more there is no room charge. Room charges applicable for less than 35 guest or where special setup is involved.
- A four hour room use from arrival time is allocated for banquets. We respectfully request that any afternoon function finish by 4:00 p.m. and evening functions begin at 6:00 p.m. or later, unless special arrangements are made in advance.
- Additional room use may be accommodated at a charge of \$200.00 per additional hour
- Under no circumstances will food be let out of our facility.
- Liquor and wine cannot be brought into the banquet room from outside sources. We reserve the right to refuse alcoholic beverages to anyone.
- No confetti, sparkles or rice can be used in the Lake House property.
- We are not responsible for lost or stolen items.