

LAKE SHORE COUNTRY CLUB

1165 Greenleaf Road • Rochester, NY • 14612
(585) 663-9100
www.lakeshore-cc.com

September 2019

Dear Party Planner,

We are pleased that you have considered hosting your event at Lake Shore Country Club. Our versatile facility and staff can host anything from business meetings and luncheons to anniversary dinners and weddings. There are a variety of packages and menu choices to select from. If you do not find exactly what you are looking for, we will gladly assist you in designing a plan to fit your specific needs.

Our large banquet room overlooks a private garden patio and can accommodate 225 guests with a dance floor or 240 without. If a smaller more intimate occasion is what you have in mind we have two additional rooms available. Our grounds also serve as the perfect photo backdrop to capture that special moment.

As Event Specialist, I can assist you with planning every step of the way with menus, florists, entertainers and even photographers. Our onsite Chef Nathanael Rodriguez is ready to prepare an exquisite menu that is guaranteed to please even the most finicky eater. His elegant presentation is sure to impress your guests.

Your event deserves Fine Dining with First Class Service, so contact Lake Shore Country Club today to begin planning.

Best Regards,

Lake Shore Country Club

*Dawn Hart
Clubhouse Manager / Event Specialist*

Visit us online at www.lakeshore-cc.com

GENERAL INFORMATION LUNCHEONS

Deposits: A non-refundable deposit is required to secure your date. This deposit will be applied toward your final bill. Daytime Events \$150.00.

Minimums: All rooms have a minimum depending on the room reserved. Please check with our Event Specialist regarding your Event Minimum.

Banquet Event Order: A Banquet Event Order with menu selection, linen color, etc. must be finalized at least 30 days prior to your event.

Guarantees & Final Payment: Final count is due seven business days prior to your event and is not subject to reduction. Final Payment is also due at this time.

Pricing: All prices, unless otherwise noted, are per person and subject to change. Pricing is guaranteed only with a signed Banquet Event Order 6 months prior to your event.

All prices are subject to 8% sales tax. If tax exempt, you **must** submit a current copy of your Tax Exempt Certificate to Lake Shore prior to your event.

A 20% administrative fee will be added to the bill. This fee is for the administration of the event and is retained by the Club. The administrative fee is not a gratuity and will not be distributed to the employees who provide service at the event. The fee is used toward paying our staff a higher flat hourly wage not typical of a tipped employee. Any additional Gratuity is not required or expected. Any additional recognition, gratuity or tip is entirely at the discretion of our patrons and guests.

Sit-Down Menu: If selecting more than one entrée from the sit-down menu placecards must be provided designating the guest's name with their selected entrée clearly marked on the front of each card. We recommend alphabetizing placecards by the guest's last name. Parties of 30 guests or less may select up to (2) entrées; 35 guests or more may select up to (3) entrées. Most entrées have a minimum of 10 orders.

Food & Beverage: No food or beverage may be brought into or taken out of our facilities. However, baked goods may be brought in if from a Monroe County Health Department approved bakery. Arrangements must be made in advance with our Event Specialist and appropriate fees will be incurred.

Menus: All menus serve as a general guide for your event. Many packages, custom menus, stations and set-ups are available.

Dress Code: Appropriate attire required in Clubhouse. Men's Shirts **must** be sleeved; No Short-Shorts or Cutoffs; No Barefeet; No Bikini Tops.

Cleaning: The use of confetti, rice, feather boas and similar will incur a cleaning fee of \$100 or more. Glitter is not permitted on tables. Please advise our Event Specialist prior to your event.

GENERAL INFORMATION (CONT'D)

Banquet Pricing includes Lake Shore's Standard Linens - white, ivory or black table cloths and an assortment of napkin colors.

Miscellaneous Fees:

<i>Dance Floor Set-up</i>	<i>\$85.00 & up</i>
<i>Risers</i>	<i>\$50.00 & up</i>
<i>Portable Bar Set-up</i>	<i>\$150.00 & up</i>

SWEETS

Lake Shore Sweets

Standard *\$49.00 per 50 sweets*

Includes cream puffs, eclairs, petit fours, homebaked cookies & brownies

Deluxe *\$59.00 per 50 sweets*

Includes standard plus mini cannolis and bistro bars

Homebaked Cookies *\$12.00 per dozen*

Includes chocolate chip, oatmeal raisin, sugar, etc.

Outside Sweets Fee: *\$.50 - \$1.00 per person*

Sweets may be brought in from a Monroe County Health Department approved bakery for a nominal fee. Sweets include cakes, cupcakes, cookies, pastries, candy buffet, etc.

All Prices are Subject to 20% Administrative Fee and 8% Sales Tax

BRUNCH BUFFETS

Buffets Require 35-Person Minimum

Basic Brunch Buffet

Fresh Fruit Display

Breakfast Pastries

Scrambled Eggs

French Toast with Maple Syrup

Sausage & Bacon

Home fries

Homemade Quiche

Coffee Service & Orange Juice

\$16.95

Deluxe Brunch Buffet

Tossed Salad Bar w/Assorted Dressings

Fresh Fruit Display

Breakfast Pastries

Scrambled Eggs

French Toast with Maple Syrup

Sausage & Bacon

Home fries

Penne a la Vodka or Baked Ziti

*Marinated Boneless Chicken Breast
with Sweet Roasted Pepper Marinade*

Coffee Service & Orange Juice

\$19.95

All Prices are Subject to 20% Administrative Fee and 8% Sales Tax

September 2019

BUFFET LUNCHEONS

Buffets Require 35-Person Minimum

Pasta Buffet

Tossed Salad Bar with Assorted Dressing

Fresh Rolls

*Marinated Boneless Chicken Breast
with Sweet Roasted Pepper Marinade*

Vegetable du jour

Choice of (2) Pastas:

*Baked Ziti, Penne a la Vodka, Roasted Pepper Farfalle,
Fettuccine Alfredo, Southwestern Penne Alfredo,
Broccoli Aioli Penne - or - Pasta Primavera*

Coffee Service

\$15.95

Deli Buffet

Soup du jour

Tossed Salad Bar with Assorted Dressings

Fruit Salad, Pasta Salad, Tuna Salad

Sliced Honey Cured Ham, Oven Roasted Turkey & Assorted Cheeses

Condiments, Lettuce, Tomato, Onions, Pickles & Variety of Breads

Coffee Service

\$16.95

Wrap Buffet

Tossed Salad Bar with Assorted Dressings

Fresh Fruit Display, Tomato-Cucumber Salad, Greco Farfalle Salad

Choice of (2) Wraps:

Tuna Salad, Chicken Salad, BLT, Chicken Caesar - or - Vegetable Pesto

Coffee Service

\$16.95

All Prices are Subject to 20% Administrative Fee and 8% Sales Tax

BUFFET LUNCHEONS

Buffets Require 35-Person Minimum

Italian Buffet

Tossed Salad Bar with Assorted Dressings

Fresh Rolls

Vegetable du jour

Choice of:

Italian Sausage with Peppers & Onions - or - Meatballs with Marinara

Choice of:

*Marinated Boneless Chicken Breast with Sweet Roasted Pepper Marinade
- or - Roasted Airline Chicken Breast*

Choice of (2):

*Baked Ziti, Penne a la Vodka, Roasted Pepper Farfalle,
Fettuccine Alfredo, Southwestern Penne Alfredo,
Broccoli Aioli Penne, Pasta Primavera,
Rice Pilaf, Oven Roasted Potatoes - or - Salt Potatoes*

Coffee Service

\$18.95

Lake Shore Buffet

Tossed Salad Bar with Assorted Dressings

Fresh Rolls

London Broil with Mushroom Bordelaise Sauce

*Marinated Boneless Chicken Breast
with Sweet Roasted Pepper Marinade*

Vegetable du jour

Choice of: *Baked Ziti, Penne a la Vodka, Roasted Pepper Farfalle,
Fettuccine Alfredo, Southwestern Penne Alfredo,
Broccoli Aioli Penne - or - Pasta Primavera,*

Choice of: *Garlic Herb Mashed, Oven Roasted - or - Salt Potatoes*

Coffee Service

\$20.95

All Prices are Subject to 20% Administrative Fee and 8% Sales Tax

SERVED LUNCHEONS

All served luncheons include Coffee Service

Hot Entrées

Entrées served with House Salad, Fresh Rolls, Vegetable and Potato

<i>Pasta Primavera served with house salad & rolls, no vegetable/potato</i>	<i>\$13.95</i>
<i>Homemade Quiche - Choice of: mediterranean, broccoli/cheese, bacon/cheese</i>	<i>\$14.95</i>
<i>Penne ala Vodka with Grilled Chicken Breast</i>	<i>\$15.95</i>
<i>Tortellini Alfredo</i>	<i>\$15.95</i>
<i>Lemon Broiled Haddock</i>	<i>\$15.95</i>
<i>Chicken French or Marsala</i>	<i>\$15.95</i>
<i>Chicken Parmesan</i>	<i>\$16.95</i>
<i>Parmesan Crusted Chicken with Fresh Tomato & Basil Salsa</i>	<i>\$16.95</i>
<i>Mozzarella Stuffed Chicken Breast with Sun-dried Tomatoes</i>	<i>\$17.95</i>
<i>London Broil with a Mushroom Bordelaise Sauce</i>	<i>\$18.95</i>
<i>Teriyaki Glazed Grilled Salmon</i>	<i>\$21.95</i>
<i>Prime Rib Au Jus</i>	<i>\$21.95</i>

Salads

Salads served with Fresh Rolls

<i>Par 3 Plate ~ Healthy scoops of Lemon-Pepper Tuna Salad, Traditional Egg Salad & Chicken Salad served with Fresh Fruit</i>	<i>\$13.95</i>
<i>Chicken Caesar Salad ~ Traditional Caesar with grilled chicken breast</i>	<i>\$13.95</i>
<i>Artichoke Salad ~ artichokes, red peppers and bacon atop mixed greens served with balsamic vinaigrette</i>	<i>\$14.95</i>

Sandwiches

Sandwiches served with Pasta Salad

<i>Ham & Swiss ~ Honey Ham & Swiss Cheese served on toasted white bread Garnished with Lettuce, Tomato & Honey Mustard</i>	<i>\$13.95</i>
<i>Cordon Bleu ~ Grilled Chicken Breast with Ham & Swiss Cheese served on a Hard Roll Garnished with Lettuce, Tomato & Dijon Mayo</i>	<i>\$13.95</i>
<i>Turkey BLT ~ Toasted White Bread with Oven-Roasted Turkey, Smoked Bacon, Lettuce, Tomato & Mayo</i>	<i>\$13.95</i>

All Prices are Subject to 20% Administrative Fee and 8% Sales Tax

LUNCHEON ENHANCEMENTS

Displays

<i>Vegetable Crudités with Dip:</i> <i>Small / Medium / Large</i>	<i>\$65.00 / \$95.00 / \$130.00</i>
<i>Fresh Sliced Fruit Display:</i> <i>Small / Medium / Large</i>	<i>\$95.00 / \$140.00 / \$190.00</i>
<i>Cheese Display:</i> <i>Small / Medium / Large</i>	<i>\$95.00 / \$140.00 / \$190.00</i>

Punch Bowls

Price Per 2 Gallons

Non-Alcohol ... \$49.00 each

Fruit Punch, Pink Lemonade Spritzer, Arnold Palmer or Ginger Ale Punch

Wine & Champagne ... \$95.00 each

*Wine Spritzer, Mimosa, Champagne Punch, Blushing Bride,
"It's A Girl!" or "It's A Boy!" Punch*

Liquor... \$110.00 each

Margaritas, Blue Hawaiian, Purple Rain or Tiffany Punch

Bloody Mary's ... \$125.00 each

All Prices are Subject to 20% Administrative Fee and 8% Sales Tax

BAR OPTIONS

Open Bar

Host pays per hour charge per person for unlimited consumption

	<u>Call</u>	<u>Premium</u>
1 Hour	\$12.00	\$15.00
2 Hour	\$18.00	\$21.00
3 Hour	\$22.00	\$25.00
4 Hour	\$25.00	\$28.00

Beer, Wine & Soda Bar

Host pays per hour charge per person for unlimited Beer, House Wines & Soda

1 Hour	\$10.00
2 Hour	\$16.00
3 Hour	\$20.00
4 Hour	\$23.00

Consumption Bar

*Host pays for each beverage consumed
(\$50 fee per bartender)*

Cash Bar

*Guests pay cash for their own beverages
(\$50 fee per bartender)*

Punch Bowls

Price per 2 Gallons

Non-Alcohol	\$49.00
Wine & Champagne	\$95.00
Liquor	\$110.00 & Up

Drink Prices

Soda \$1.75 each / \$6.00 pitcher
Soda Bar - 4hours \$10.00 per person

	<u>Well</u>	<u>House</u>	<u>Premium</u>
Cocktails	\$5.00	\$6.00	\$8.00
Manhattans & Martinis	\$6.00	\$7.50	\$9.50
Beer		\$4.00	\$5.00
Wine ~ Glass		\$6.50	
		Bottle	\$22.00
Champagne ~		\$22.00	\$30.00

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