

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.

Contact us today to let Lake Shore's staff create your event with the First Class Service it deserves.

Best Regards,

Lake Shore Country Club

*Dawn Hart
Clubhouse Manager / Event Specialist*

Visit us online at www.lakeshore-cc.com

GENERAL INFORMATION DINNERS

Deposits: A non-refundable deposit is required to secure your date. This deposit will be applied toward your final bill. Evening Events \$300.00, Friday Evening \$500.00, Saturday Evening \$750.00.

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. Dinner prices are based on a 4-hour room usage.

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

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

\$49.00 per 50 sweets

Deluxe

Includes standard plus mini cannolis and bistro bars

\$59.00 per 50 sweets

Homebaked Cookies

Includes chocolate chip, oatmeal raisin, sugar, etc.

\$12.00 per dozen

Outside Sweets Fee:

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.

\$.50 - \$1.00 per person

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

BUFFET DINNER

Requires 50-Person Minimum

Italian Dinner Buffet

House Salad

Fresh Rolls & Garlic Bread

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, Tortellini Marinara,
Broccoli Aioli Penne, Pasta Primavera,
Garlic Mashed Potatoes - or - Oven Roasted Potatoes*

Vegetable du jour

Coffee Service

\$19.95

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BUFFET DINNER

Requires 50-Person Minimum

Classic Dinner Buffet

House Salad

Basket of Fresh Rolls

Choice of:

*Carving Station ~ Oven Roasted Turkey, Pecan Crusted Porkloin,
- or - Country Club Sirloin Roast*

Choice of:

*Chicken French, Chicken Marsala, Chicken Parmesan,
Parmesan Crusted Chicken w/Fresh Tomato and Basil Salsa
Homestyle Stuffed Chicken Breast - or -
Seared Chicken w/a Roasted Garlic Cream Sauce*

Choice of:

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

Choice of:

*Oven Roasted Potatoes, Roasted Garlic Mashed, Potato Au Gratin,
Maple Whipped Sweet Potato - or - Rice Pilaf*

Vegetable du jour

Coffee Service

\$23.95

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BUFFET DINNER

Requires 50-Person Minimum

Deluxe Dinner Buffet

House Salad

Basket of Fresh Rolls

Prime Rib au jus Carving Station

Choice of:

*Chicken French, Chicken Marsala, Chicken Charlemagne
Mozzarella Stuffed Chicken Breast - or -
Prima Chicken w/Plum Tomato, Zucchini and Summer Squash*

Choice of:

*Lemon Broiled Haddock, Caribbean Style Haddock,
Italian Sausage with Peppers & Onion - or - Meatballs with Marinara*

Choice of:

*Tortellini with Marinara Sauce, Ziti Carbonara, Stuffed Shells,
Baked Ziti, Vegetable Lasagna, Pasta Primavera,
Fettuccini Alfredo, Penne a la Vodka, Linguini with Clam Sauce,
- or - Greek Penne (artichoke, tomato, olives, feta)*

Choice of:

*Potato Au Gratin, Roasted Garlic Mashed, Rice Pilaf,
Baked Potato with Toppings - or - Maple Whipped Sweet Potato*

Vegetable du jour

Coffee Service

\$27.95

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SERVED DINNERS

*Entrées served with House Salad, Fresh Rolls,
Vegetable, Potato & Coffee Service*

Chicken

<i>Chicken Parmesan</i>	\$18.95
<i>Chicken French or Marsala</i>	\$18.95
<i>Parmesan Crusted Chicken with Fresh Tomato & Basil Salsa</i>	\$18.95
<i>Mozzarella Stuffed Chicken Breast with Sun-dried Tomatoes</i>	\$19.95
<i>Baked Airline Chicken Breast with a Brown Sugar Bourbon Glaze</i>	\$19.95
<i>Homestyle Stuffed Chicken Breast with Sage Veloute</i>	\$19.95

Pork

<i>Roast Pork Loin with Caramelized Onions & Mustard Cream Sauce</i>	\$20.95
<i>Flat Iron Pork with a Honey Bourbon Glaze</i>	\$20.95
<i>Grilled Pork Chop over Apple Sage Dressing</i>	\$21.95
<i>Pecan Crusted Pork Loin with Mango Papaya Salsa</i>	\$21.95

Seafood

<i>Lemon Broiled Haddock</i>	\$18.95
<i>Parmesan Encrusted Haddock</i>	\$19.95
<i>Caribbean Style Tilapia with Black Bean Relish</i>	\$19.95
<i>Mahi-Mahi with Tropical Fruit Salsa</i>	\$25.95
<i>Grilled Salmon Filet with Teriyaki Glaze or Citrus Burre Blanc</i>	\$26.95
<i>Herb Encrusted Grouper</i>	\$26.95
<i>Italian Seasoned Broiled Scallops</i>	\$27.95
<i>Lemon Garlic Broiled Shrimp</i>	\$27.95

Beef

<i>London Broil with a Mushroom Bordelaise Sauce</i>	\$22.95
<i>Prime Rib Au Jus</i>	\$24.95
<i>Strip Steak with Sautéed Mushrooms and Onions</i>	\$25.95
<i>Beef Tournedos with a Red Wine Demi</i>	\$30.95
<i>Grilled Filet Mignon with Béarnaise</i>	\$30.95

Pasta - served with house salad & rolls, no vegetable/potato

<i>Pasta Primavera - grilled vegetables in a light garlic wine sauce</i>	\$17.95
<i>Penne Pasta with roasted vegetables in a zesty marinara sauce</i>	\$17.95
<i>Creamy Farfalle - fresh basil, sundried-tomatoes in a creamy alfredo sauce</i>	\$17.95
<i>Mediterranean Fusilli - olives, garlic and artichokes in a plum tomato sauce</i>	\$18.95
<i>Ziti Bolognese - blend of ground beef, veal & pork in a rich tomato sauce</i>	\$19.95
<i>Tortellini Alfredo with Grilled Chicken</i>	\$19.95

Add a Cup of Homemade Soup to Any Entrée for \$3.00

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DESSERT CHOICES

<i>Deluxe Brownie with caramel, whip cream & a cherry</i>	\$3.00
<i>Cheesecake with Raspberry Drizzle</i>	\$3.00
<i>Apple Pie with Caramel Drizzle</i>	\$3.00
<i>Seasonal Fresh Fruit Plate</i>	\$3.50
<i>Pistachio Cheesecake</i>	\$3.50
<i>Turtle Cheesecake</i>	\$3.50
<i>Reese's Peanut Butter Pie</i>	\$4.00
<i>Chocolate Overload Cake</i>	\$4.00
<i>Lemon Italian Cake</i>	\$4.00
<i>Assorted Dessert Table</i>	\$7.00

COOKIES & PASTRIES

Homebaked Cookies & Brownies

Includes chocolate chip, oatmeal raisin, sugar, etc.

\$12.00 per dozen

Sweets Table

Standard (minis) ... \$49.00 / 50 sweets

Includes cream puffs, éclairs, petit fours, home baked cookies & brownies

Deluxe (minis) ... \$59.00 / 50 sweets

*Includes above plus mini cannolis and
bistro bars~ strawberry cheesecake & blonde brownie*

Baked goods may be brought in from a Monroe County Health Department approved bakery for a nominal fee. Cake = \$.75 per person, cookie/sweets/candy fee = \$.50 per person if already on trays, Lake Shore will tray for \$1.00 per person; \$25.00 minimum.

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HORS D'OEUVRES

Displays

Priced per person

<i>Vegetable Crudités with Dip</i>	<i>\$2.50</i>
<i>Cheese Display with Grapes & Crackers</i>	<i>\$3.00</i>
<i>Fresh Fruit Display</i>	<i>\$3.00</i>
<i>Antipasto Display</i>	<i>\$6.00</i>
<i>(Italian meats, cheese, olives & marinated vegetables)</i>	

Hors D'oeuvres

Priced per 50 pieces

<i>Mini Meatballs - Swedish or Italian</i>	<i>\$40.00</i>
<i>Vegetable Stuffed Mushrooms</i>	<i>\$45.00</i>
<i>Mexican Roulades</i>	<i>\$45.00</i>
<i>Artichokes in Phyllo</i>	<i>\$45.00</i>
<i>Tomato & Basil Bruschetta on Toast Points</i>	<i>\$45.00</i>
<i>Tapenade Tostades (minced olives & garlic)</i>	<i>\$45.00</i>
<i>Italian Crostini (feta, garlic & roasted red purée)</i>	<i>\$45.00</i>
<i>Chicken Brochettes w/ Peanut Sauce</i>	<i>\$50.00</i>
<i>Buffalo Chicken Wings</i>	<i>\$50.00</i>
<i>Boneless Chicken Bites</i>	<i>\$50.00</i>
<i>Mini Quesadillas</i>	<i>\$55.00</i>
<i>Mini Quiche</i>	<i>\$55.00</i>
<i>Sausage Stuffed Mushrooms</i>	<i>\$60.00</i>
<i>Pork Pot Stickers w/ Asian Dipping Sauce</i>	<i>\$60.00</i>
<i>Spanakopitas</i>	<i>\$60.00</i>
<i>Franks in Puff Pastry</i>	<i>\$60.00</i>
<i>Assorted Mini Sandwiches</i>	<i>\$70.00</i>
<i>Vegetable Egg Rolls</i>	<i>\$75.00</i>
<i>Crab Stuffed Mushrooms</i>	<i>\$85.00</i>
<i>Shrimp - Breaded or Coconut</i>	<i>\$90.00</i>
<i>Crab Cake Bites</i>	<i>\$110.00</i>
<i>Clams Casino</i>	<i>Market Price</i>
<i>Scallops Wrapped in Bacon</i>	<i>Market Price</i>
<i>Shrimp Cocktail</i>	<i>Market Price</i>

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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	\$30.00
Champagne ~		\$22.00	

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