

LAKE SHORE COUNTRY CLUB

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

January 2023

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.

There are multiple banquet rooms for which to choose from, pending the size and needs of your event. Our beautifully landscaped grounds serve as the perfect backdrop for your photos.

One of our Event Specialists will be happy to assist you with planning every step of the way. 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 BRUNCH & 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/\$200 pending room.

Facility Fee & Minimums: All rooms have a facility fee and a minimum depending on the room reserved.

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 ten 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 3 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 22% 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.

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 \$150 or more. Glitter is not permitted on tables. Please advise our Event Specialist prior to your event.

GENERAL INFORMATION (CONT'D)

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

Facility Fee - 3 hours:

<i>Dining Room</i>	<i>\$150</i>
<i>Greenleaf Room</i>	<i>\$200</i>

Miscellaneous Fees:

<i>Dance Floor Set-up</i>	<i>\$95 & up</i>
<i>Risers</i>	<i>\$75 & up</i>

SWEETS

Lake Shore Sweets

Standard *\$70 per 50 sweets*
Includes cream puffs, eclairs, petit fours, homebaked cookies & brownies

Deluxe *\$85 per 50 sweets*
Includes standard plus mini cannolis and bistro bars

Homebaked Cookies *\$15 per dozen*
Includes chocolate chip, oatmeal raisin, sugar, etc.

Outside Sweets Fee: *\$.50 - \$2 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 22% 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

\$21

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

\$25

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LUNCHEON BUFFETS

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

\$20

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

\$20

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

\$21

All Prices are Subject to 22% Administrative Fee and 8% Sales Tax

LUNCHEON BUFFETS

Buffets Require 35-Person Minimum

Italian Lunch Buffet

Tossed Salad Bar with Assorted Dressings

Fresh Rolls

Vegetable du jour

Choose (1): Italian Sausage with Peppers & Onions - or - Meatballs with Marinara

*Choose (1): Marinated Boneless Chicken Breast with Sweet Roasted Pepper Marinade
- or - Roasted Airline Chicken Breast*

*Choose (1): Baked Ziti, Penne a la Vodka, Roasted Pepper Farfalle,
Fettuccine Alfredo, Southwestern Penne Alfredo,
Broccoli Aioli Penne - or - Pasta Primavera*

Choose (1): Oven Roasted Potatoes - or - Salt Potatoes

Coffee Service

\$23

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

*Choose (1): Baked Ziti, Penne a la Vodka, Roasted Pepper Farfalle,
Fettuccine Alfredo, Southwestern Penne Alfredo,
Broccoli Aioli Penne - or - Pasta Primavera,*

Choose (1): Garlic Herb Mashed, Oven Roasted - or - Salt Potatoes

Coffee Service

\$26

All Prices are Subject to 22% Administrative Fee and 8% Sales Tax

LUNCHEON ENHANCEMENTS

Displays

Priced per person

<i>Vegetable Crudités with Dip</i>	<i>\$5.50</i>
<i>Fresh Fruit Display</i>	<i>\$6.50</i>
<i>Cheese Display with Grapes & Crackers</i>	<i>\$7.50</i>

Punch Bowls

Price Per 2 Gallons

Non-Alcohol ... \$65.00 each

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

Wine & Champagne ... \$120.00 each

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

Liquor... \$135.00 each

Margaritas, Blue Hawaiian, Purple Rain or Tiffany Punch

Bloody Mary's ... \$145.00 each

Bar Options

(\$50-\$75 fee per bartender)

Consumption Bar ... Host pays for each beverage consumed

Cash Bar ... Guests pay cash for their own beverages

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