

LAKE SHORE COUNTRY CLUB

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

June 2025

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 Rodríguez 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 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 Evenings \$500.00; Saturday Evenings \$750.00 in large banquet 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 - 4 hours:

(You will have access to the room 1-hour prior for your own set-up/decorating)

Dining Room - accommodates 35-60 guests *\$200*

Greenleaf Room - accommodates 60-200 guests *\$250*

Additional Hour Room Charge

(pending availability and arrangements must be made in advance)

Dining Room *\$150 per hour*

Greenleaf Room *\$200 per hour*

Miscellaneous Fees:

Dance Floor Set-up *\$95 & up*

Risers *\$75 & up*

SWEETS

Lake Shore Sweets

Standard

\$80 per 50 sweets

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

Deluxe

\$95 per 50 sweets

Includes above plus mini cannoli

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, etc.

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

DINNER BUFFET

Requires 50-Person Minimum

Italian Dinner Buffet

Tossed Salad Bar w/Assorted Dressings

Fresh Rolls

Choose (1):

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

Choose (1):

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

Choose (1):

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

Choose (1):

Oven Roasted Potatoes - or - Salt Potatoes

Vegetable du jour

Coffee Service

\$26

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

DINNER BUFFET

Requires 50-Person Minimum

Classic Dinner Buffet

Tossed Salad Bar w/Assorted Dressings

Fresh Rolls

Choose (1):

London Broil with Mushroom Bordelaise Sauce

-or-

Country Club Sirloin Roast Carving Station (+\$2.00)

Choose (1):

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

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

Vegetable du jour

Coffee Service

\$29

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June 2025

DINNER BUFFET

Requires 50-Person Minimum

Deluxe Dinner Buffet

Tossed Salad Bar w/Assorted Dressings

Fresh Rolls

Prime Rib au jus Carving Station

Choose (1):

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

Choose (1):

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

Choose (1):

*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)*

Choose (1):

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

Vegetable du jour

Coffee Service

\$36

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HORS D'OEUVRES

Displays

Priced per person

<i>Vegetable Crudités with Dip</i>	<i>\$6.00</i>
<i>Fresh Fruit Display</i>	<i>\$7.00</i>
<i>Cheese Display with Grapes & Crackers</i>	<i>\$8.00</i>
<i>Antipasto Display</i>	<i>\$11.00</i>
<i>(Italian meats, cheese, olives & marinated vegetables)</i>	

Hors D'oeuvres

Priced per 50 pièces

<i>Meatballs – Swedish or Italian</i>	<i>\$70.00</i>
<i>Mexican Roulades</i>	<i>\$75.00</i>
<i>Artichokes in Phyllo</i>	<i>\$75.00</i>
<i>Tomato & Basil Bruschetta on Toast Points</i>	<i>\$75.00</i>
<i>Tapenade Tostadas (minced olives & garlic)</i>	<i>\$75.00</i>
<i>Vegetable Stuffed Mushrooms</i>	<i>\$80.00</i>
<i>Italian Crostini (feta, garlic & roasted red purée)</i>	<i>\$80.00</i>
<i>Chicken Brochettes</i>	<i>\$80.00</i>
<i>Boneless Chicken Bites</i>	<i>\$85.00</i>
<i>Mini Quesadillas</i>	<i>\$85.00</i>
<i>Mini Quiche</i>	<i>\$90.00</i>
<i>Pork Pot Sticker w/ Asian Dipping Sauce</i>	<i>\$90.00</i>
<i>Spanakopita</i>	<i>\$90.00</i>
<i>Franks in Puff Pastry</i>	<i>\$90.00</i>
<i>Sausage Stuffed Mushrooms</i>	<i>\$90.00</i>
<i>Vegetable Egg Rolls</i>	<i>\$100.00</i>
<i>Antipasto Skewers</i>	<i>\$115.00</i>
<i>Assorted Mini Sandwiches</i>	<i>\$125.00</i>
<i>Shrimp – Breaded or Coconut</i>	<i>\$125.00</i>
<i>Crab Stuffed Mushrooms</i>	<i>Market Price</i>
<i>Crab Cake Bites</i>	<i>Market Price</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

Consumption Bar

(\$75 fee per bartender)

Host pays for each beverage consumed

Cash Bar

(\$75 fee per bartender)

Guests pay cash for their own beverages

Punch Bowls

Price per 2 Gallons

Non-Alcohol ... \$65.00 each

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

Iced Coffee ... \$75.00 each

Ice cold black coffee served with sugar, French vanilla & hazelnut creamer

Wine & Champagne ... \$125.00 each

Wine Spritzer, Mimosa, Champagne Punch, Blushing Bride,

"It's A Girl!" or "It's A Boy!" Punch

Liquor... \$145.00 each

Margaritas, Blue Hawaiian, Purple Rain or Tiffany Punch

Bloody Mary's & Spiked Iced Coffee ... \$160.00 each

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