



Weddings

2025 Packages



Lake Shore Country Club

January 2025

LAKE SHORE COUNTRY CLUB

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

January 2025

Dear Wedding Planner,

We are pleased that you have considered holding your wedding here at Lake Shore Country Club. 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. We can help you put together the event you have only until now imagined.

Our large banquet room overlooks a beautiful private garden patio and can accommodate up to 175 guests with a dance floor. If a smaller more intimate occasion is what you have in mind you may be interested in our dining room.

The surrounding grounds are kept well manicured and provide the perfect natural scenery for photographs capturing your special day.

We can assist your 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 First Class Service with Fine Dining. Contact Lake Shore Country Club today to begin planning your Dream Wedding. We look forward to being a part of your special day.

*Best Regards,
Lake Shore Country Club*

*Dawn Hart
Clubhouse Manager / Event Specialist*

Visit us online at www.lakeshore-cc.com

General Information



Deposits: A \$750.00 deposit is required to confirm the date. 90 days later, an additional \$750.00 deposit is required. All deposits are non-refundable. Deposits will be applied towards your final bill.

Facility Fee: The facility fee for a 5-hour reception is \$500. Vendors will have earlier access with no additional charge. Additional reception time is available for a nominal fee in ½ hour increments.

Minimums: Saturday evening weddings require a \$7,500 food & beverage minimum. Friday evening weddings require a \$4,000 food & beverage minimum.

Banquet Event Order: A Banquet Event Order with menu selection, linen color, etc. must be finalized at least 90 days prior to your event.

Guarantees: We must be informed of your guaranteed attendance at least 3 weeks prior to your wedding and is not subject to reduction.

Final Payment: Final Payment is due 2 weeks prior to your wedding with cashier's check or money order. Please no personal checks or credit cards.

Pricing: All prices, unless otherwise noted, are per person and subject to change. Pricing is guaranteed only with a signed Banquet Event Order 4 months 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.

Food & Beverage: No food or beverage may be brought into or taken out of our facilities. However, Wedding Cakes 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.

Packages: All packages serve as a general guide for your event, custom menus and packages are available.

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 reception.

Showers & Such: Lake Shore can also help in the planning of Engagement Parties, Bridal Showers and Rehearsal Dinners.

Wedding Packages



Wedding Packages are inclusive of:

*Cutting & Serving of your Wedding Cake for a
Standard 3-Tier Cake or Similar*

Anything Larger may incur additional fees

Cake must be from a licensed bakery

Cocktail Hour with Hors D'oeuvre Display

Champagne Toast for All of your Guests

Freshly Brewed Coffee Station after Dinner

*Standard Linens & Overlays ~ white, ivory or black tablecloths
plus a large assortment of napkin colors in choice of 3 elegant folds*

*Table Numbers, Custom Room Set-up and
Select Centerpieces ~ mirrors, garden dish, hurricanes*

Wooden Dance Floor

Bride & Groom Table - choice of Sweetheart's Table or Head Table

Use of our Secluded Patio surrounded by Lush Greenery and Garden String Lights

Scenic Golf Course Views & Beautifully Landscaped Gardens for Memorable photos

Set-up of your Placecards, Party Favors, etc.

Event Specialist to coordinate the specific details of your Reception

Banquet Manager to host and oversee Reception

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

Sterling Buffet Reception



Cocktail Hour

Display of Fresh Vegetables with Ranch Dip and Assorted Cheese with Crackers

Buffet Dinner

Served House Salad

Basket of Rolls

Country Club Sirloin Roast of Beef Carving Station

*Choice of 1: Chicken French, Chicken Marsala,
Seared Chicken with Roasted Garlic Cream Sauce or
Stuffed Chicken - Homestyle or Broccoli/Cheddar*

Choice of 1: Baked Ziti, Fettuccine Alfredo, Penne ala Vodka or Pasta Primavera

*Choice of 1: Potato Au Gratin, Oven Roasted, Garlic Mashed or
Horseradish Scallop Potato*

Vegetable du jour

Cash Bar

Guests to pay for their own beverages

Includes Champagne Toast & Traditional Coffee Station

\$60.00

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

January 2025

Gold Buffet Reception



Cocktail Hour

Display of Fresh Vegetables with Ranch Dip and Assorted Cheese with Crackers

*Hand Passed Hors D'oeuvres ... **Choice of 2:***

*Meatballs (Swedish or Italian), Vegetable Stuffed Mushrooms,
Artichokes in Phyllo, Italian Crostini, Bruschetta Toast Points,
Tapenade Tostadas, Chicken Bites, Chicken Brochettes*

Buffet Dinner

Served House Salad

Basket of Rolls

Country Club Sirloin Roast of Beef Carving Station

***Choice of 1:** Chicken French, Chicken Marsala, Chicken Parmesan,
Roasted Airline Chicken Breast, Seared Chicken with Roasted Garlic Cream Sauce *or*
Stuffed Chicken - Homestyle *or* Broccoli/Cheddar*

***Choice of 1:** Baked Ziti, Penne a la Vodka, Roasted Pepper Farfalle,
Fettuccine Alfredo, Southwestern Penne Alfredo,
Broccoli Aioli Penne *or* Pasta Primavera*

***Choice of 1:** Potato Au Gratin, Oven Roasted, Garlic Mashed *or*
Horseradish Scallop Potato*

Vegetable du jour

House Open Bar

Continuous 4-hours of House/Call Brands

Includes Champagne Toast & Traditional Coffee Station

\$85.00

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

January 2025

Platinum Buffet Reception



Cocktail Hour

Vegetable Crudités with Ranch Dip
Elaborate Cheese & Cracker Display

Hand Passed Hors D'oeuvres:

Choice of 1: Meatballs (Swedish or Italian), Vegetable Stuffed Mushrooms,
Artichokes in Phyllo, Italian Crostini, Bruschetta Toast Points,
Tapenade Tostadas, Chicken Bites, Chicken Brochettes

Choice of 1: Mini Quiche, Mini Quesadillas, Pork Pot Stickers, Spanakopita,
Sausage Stuffed Mushrooms, Antipasto Skewers, Vegetable Egg Rolls

Choice of 1: Crab Stuffed Mushrooms, Coconut or Breaded Shrimp,
Bacon Wrapped Scallops, Clams Casino, Shrimp Cocktail

Buffet Dinner

Served Caesar or House Salad

Basket of Rolls

Carving Station:

Choice of 1: Prime Rib au jus or Slow Roasted Strip Loin with Mushrooms & Onions

Choice of 1: Chicken French, Chicken Marsala, Mozzarella Stuffed Chicken Breast,
Prima Chicken, Chicken Charlemagne or Seared Chicken with Roasted Garlic Cream

Choice of 1: Parmesan Crusted Haddock, Grilled Salmon Filet with Citrus Burre Blanc,
Lemon Pepper Mahi-Mahi or Caribbean Style Tilapia with Pineapple Relish

Choice of 1: Stuffed Shells, Ravioli with Roasted Red Pepper Cream Sauce,
Pasta Primavera, Fettuccini Alfredo, Linguini with Clam Sauce or Greek Penne

Choice of 1: Potato Au Gratin, Garlic Mashed, Baked Potato Bar,
Maple Whipped Sweet Potato, Horseradish Scallop Potato
Rice Pilaf or Cous Cous Pilaf

Vegetable du jour

Premium Open Bar

Continuous 4-hours of premium liquors

Includes Champagne Toast & Deluxe Coffee Station

\$110.00

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

January 2025

Enhancements



Sweets

Lake Shore Sweets Table

Standard

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

\$140.00 per 100 pcs.

Deluxe

Includes standard plus mini cannolis and bistro bars

\$170.00 per 100 pcs.

Cookies & Brownies

Homebaked Cookies & Brownies

Includes sugar, chocolate chip, oatmeal raisin, etc.

\$15.00 per dozen

Miscellaneous

Chair Covers

*Choice of white or Ivory polyester chair cover
with choice of Sash color*

\$5.50 & up per chair

Additional ½ Hour Room Charge

Rooms must be vacated no later than midnight

\$100.00 per ½ hour

Ceremonies



Ceremony Fees:

Ceremony On-Site –

*includes ceremony time, arch, 20 chairs, rehearsal time and our
assistance in coordinating both the rehearsal and the ceremony*

(Rental Chairs starting at approx. \$3.00 each + \$75 delivery)

\$450.00

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